



California Department of Food and Agriculture

A Guide to Segregating & Recycling Packinghouse Waste from Retail Stores

Required by Law:

Packinghouse waste generated from commercial food facilities is regulated by CDFA. Generators must follow the steps outlined in this guide to ensure proper handling of this waste.

What is Packinghouse Waste?



Unprocessed Trimmings and bones



Spoiled meat and poultry



Fish remains, fresh or frozen

Landfills are the last resort for disposal! Remember -- **Rendering is recycling**, and beneficial to all Californians!



Food Recovery Hierarchy

Source Reduction

Feed Hungry People

Feed Animals

Divert food scraps to animal food

Industrial Uses

Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting

Landfill/ Incineration

Rendering is 

1 - Segregate

Packinghouse waste generated from commercial food facilities (such as retail stores and butcher shops) is to be collected and separated by the generator at the point of generation.

Separated inedible unprocessed meat, poultry, and fish scrap containers are to be identified by the wording "Inedible" on the container, or identified by a **distinct color** of the container.



2 - Transport

Packinghouse waste must be transported by a CDFA licensed Renderer or a CDFA registered Transporter of Inedible Materials to an authorized location.

3 - Recycle

Packinghouse waste must be recycled by an CDFA Licensed Renderer or by a Pet Food Manufacturer licensed either by CDFA or California Department of Public Health.

Contact Us For More Information



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