



## THE PROGRAM

REPLENISH promotes the recovery of organic materials from Rehoboth Beach restaurants for the creation of compost and soil amendments that help local farmers grow healthy crops.

REPLENISH, in coordination with our approved partners, can perform a free site-specific evaluation to determine if your restaurant is a good candidate for this program. We will evaluate waste volumes, collection options, and bottom-line savings that can be achieved by your participation in the REPLENISH Program. We'll also explain how REPLENISH can reduce your restaurant's future liabilities associated with land filling and rising tipping fees.

Once you enroll, our REPLENISH team will provide your organization with a collection program, training and education designed to fit your specific needs and ensure that your food by-products are recovered and recycled efficiently.



## WHO SHOULD PARTICIPATE?

Restaurants, grocery stores, produce markets, coffee houses, florists, hotels and other businesses that generate organic food scraps can participate in the REPLENISH Program

## WHY PARTICIPATE?

- Cost savings by better management of disposal costs
- Better for the environment; it diverts waste from landfills and turns organic materials into useful by-products such as soil amendments and fertilizers
- Assists the State of Delaware to meet the State's waste diversion goals
- Restaurants can save 15% to 20% of their current waste bill (*dependent upon current collection schedule, volume, and contract terms*)
- Free training for the collection program to fit your needs
- Public recognition through DNREC and EDEN Delmarva

## ACCEPTABLE MATERIALS:

**All Food Scraps:** Vegetables, Fruit, Bakery items, Meat & Poultry, Seafood & Fish (*shells, bones, etc*), Eggs, Cheese, yogurt, Coffee grounds and filters, Cooked foods, Plate scrapings, Frozen foods

**Paper Products:** Compostable utensils, Paper service ware, Soiled napkins, Paper egg cartons, Waxed cardboard, Compostable bags

## NOT ACCEPTED:

All plastic products including plastic bags, glass products, metal products, Styrofoam or any other non-biodegradable materials

QUESTIONS?

For questions about REPLENISH or to schedule an on-site evaluation, please contact:  
REPLENISH at 302-542-3400 or [info@edendelmarva.org](mailto:info@edendelmarva.org) or  
BLUE HEN DISPOSAL at 302-945-3500 or [info@bluehendisposal.com](mailto:info@bluehendisposal.com)

The mission of REPLENISH is to create a sustainable new practice in the marketplace with economic benefits for everyone, including the resource recovery specialist/hauler, restaurant, composter, and local farmer.  
**Solving an environmental problem with economic solutions!**

1



Food Scrap bins should be placed in the food prep and dishwashing areas where food is separated from trash and recyclables. Containers should be lined with compostable bags or rinsed after each use.

2



Smaller bins are emptied into larger outdoor containers provided by Blue Hen.

6



The nutrient-rich compost is used by farmers and gardeners to help grow their crops.

3



Food scraps are mixed with green waste (yardwaste, etc) at Blue Hen Organics composting facility.

4



The mixed material is cured for about six months.

5



The finished product, a nutrient-rich compost, is screened to remove larger pieces.

- Free assistance of setting up the food waste separation in your kitchen is provided through REPLENISH program, in collaboration with Blue Hen Disposal or other REPLENISH Hauler
- Blue Hen Disposal or other REPLENISH haulers will service these contracts as determined with each restaurant individually.
- REPLENISH will also help you become compliant with single stream recycling regulations.
- Non-compostable items will continue to be disposed of in your regular trash.
- Restaurants can save 15% to 20% of their current waste bill (dependent upon current collection schedule, volume, space constraints and contract terms)



EDEN's REPLENISH Program is a DNREC recognized self-certifying program where businesses are qualified to participate in the REPLENISH Program through doing their part in reclaiming valuable organic material from being landfilled, creating compost, and/or using compost to produce local sustainable agricultural products.

[www.dnrec.delaware.gov](http://www.dnrec.delaware.gov)