MINIMIZING WASTE AT USC CAMPUS TAILGATES

Reducing waste and diverting trash from landfill is an integral part of hosting sustainable events at USC. The following tips can help with planning sustainable tailgates.

**PLAN** with caterers to provide proper quantities of food to avoid waste, and instruct staff to handle food waste properly (donate or compost)

**DONATE** food waste by partnering with local non-profits, such as St. Francis Center Food Recovery Program (www.sfcla.org)

**USE** only reusable service ware (glass or metal plates, cups, silverware, etc.) whenever possible. Otherwise, use certified compostables (#7 plastic, uncoated paper fiber, ASTM D-6400), or recyclables (#1-#6 plastics)

**PROVIDE** compost and recycle event boxes throughout the event, as well as at “back of house” locations (bar and kitchens) by contacting FMS: Barbara Sussoev bsussoev@usc.edu

**CONTROL** non-recyclable or compostable materials from entering your event to avoid waste contamination and minimize landfill

**ARRANGE** with FMS Events to ensure compost and recycling is appropriately handled and hauled after the event by requesting 1-2yd compost commercial bin and 1-3yd commercial recycling bin through FMS: Barbara Sussoev bsussoev@usc.edu

**EDUCATE** guests before and during events on proper methods of recycling and composting their trash

HELP TO PLANT THE SEEDS FOR USC’S SUSTAINABLE FUTURE BY TAKING THE SHORT 2028 SUSTAINABILITY PLAN SURVEY. SCAN THE QR CODE OR VISIT GREEN.USC.EDU/2028-PLANNING/