

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)



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



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

