



Business Organics Management Research Report

**Interviews with Businesses and Business
Associations**

by

PRR

For the Organics Management Program

Washington State Department of Ecology
Olympia, Washington

September 2025, Publication 25-07-055

Publication Information

This document is available on the Department of Ecology's website at:
<https://apps.ecology.wa.gov/publications/summarypages/2507055.html>

Cover photo credit

- Standard Ecology image, 2019

Related Information

- [Organics Management Law webpage](#)
- [Food Center webpage](#)

Contact Information

Solid Waste Management Program

P.O. Box 47600

Olympia, WA 98504-7600

Phone: 360-407-6000

Website¹: [Washington State Department of Ecology](#)

ADA Accessibility

The Department of Ecology is committed to providing people with disabilities access to information and services by meeting or exceeding the requirements of the Americans with Disabilities Act (ADA), Section 504 and 508 of the Rehabilitation Act, and Washington State Policy #188.

To request an ADA accommodation, contact Ecology by phone at 360-407-6831 or email at FoodCenter@ecy.wa.gov. For Washington Relay Service or TTY call 711 or 877-833-6341. Visit Ecology's website for more information.

¹ www.ecology.wa.gov/contact

Department of Ecology's Regional Offices

Map of Counties Served



Southwest Region 360-407-6300	Northwest Region 206-594-0000	Central Region 509-575-2490	Eastern Region 509-329-3400
---	---	---------------------------------------	---------------------------------------

Region	Counties served	Mailing Address	Phone
Southwest	Clallam, Clark, Cowlitz, Grays Harbor, Jefferson, Mason, Lewis, Pacific, Pierce, Skamania, Thurston, Wahkiakum	PO Box 47775 Olympia, WA 98504	360-407-6300
Northwest	Island, King, Kitsap, San Juan, Skagit, Snohomish, Whatcom	PO Box 330316 Shoreline, WA 98133	206-594-0000
Central	Benton, Chelan, Douglas, Kittitas, Klickitat, Okanogan, Yakima	1250 W Alder St Union Gap, WA 98903	509-575-2490
Eastern	Adams, Asotin, Columbia, Ferry, Franklin, Garfield, Grant, Lincoln, Pend Oreille, Spokane, Stevens, Walla Walla, Whitman	4601 N Monroe Spokane, WA 99205	509-329-3400
Headquarters	Across Washington	PO Box 46700 Olympia, WA 98504	360-407-6000

Business Organics Management Research Report

Interviews with Businesses and Business Associations

Solid Waste Management Program
Washington State Department of Ecology
Olympia, WA

September 2025 | Publication 25-07-055



DEPARTMENT OF
ECOLOGY
State of Washington

Table of Contents

- List of Tables and Figures 6**
- Acknowledgements 7**
- Executive Summary 8**
- Introduction 9**
- Research Methods 9**
- Key Findings 12**
 - Prevention: Reducing Food Waste at the Source 13
 - Rescue: Opportunities and Barriers to Food Donation 13
 - Recovery: Composting and Organics Diversion 14
- Recommendations 15**
- Conclusion and Next Steps 17**
- Appendix A: Restaurant and Association Lists 18**
- Appendix B: Literature Review 20**
 - Introduction 20
 - Recommendations 20
 - Key Findings 21
 - References 26

List of Tables and Figures

Tables

Table 1. Restaurants, locations, and positions of interviewees 18
Table 2. Business organizations, position of interviewees and organization locations 19
Table 3. Food rescue platforms 21

Figures

Figure 1. Map showing locations of interviewed restaurants across the state 10

Acknowledgements

The authors of this report thank the following people for their contribution to this study:

- Kerry Dolan, Grassroots Coordinator, Washington Hospitality Association

Executive Summary

Washington’s [Business Organics Management Act](#) (BOMA), which took effect in 2024, requires many food service businesses to establish organics diversion programs. To support effective implementation and compliance, the Department of Ecology partnered with PRR to understand the unique needs, challenges, and opportunities within the food service sector.

This research combined 17 in-depth interviews with restaurant owners, managers, and business association leaders across Washington, including Spanish-speaking participants, with a comprehensive literature review of outreach efforts from other states and organizations. Together, these components identified best practices, common barriers, and effective messaging strategies for engaging food service businesses.

Key insights revealed that successful outreach should emphasize business priorities like cost savings and operational efficiency rather than sustainability alone. Clear, simple explanations of legal requirements paired with multilingual, accessible training materials can improve understanding and compliance. Addressing infrastructure challenges, like expanding composting access and providing financial incentives, alongside fostering partnerships with local associations and peer networks, will strengthen support and encourage behavior change.

Recommendations are organized by implementation effort to balance quick, practical actions with longer-term strategies:

- **Short-term:** Frame waste reduction as a cost-saving measure; distribute simple, multilingual guides and signage; share legal fact sheets and peer success stories.
- **Medium-term:** Develop role-specific training materials; promote low-tech waste tracking; expand financial incentives and food rescue connections.
- **Long-term / resource intensive:** Provide starter kits and expert site visits; broaden composting services and rebates; build statewide donation networks; launch public engagement campaigns.

The findings and recommendations inform Ecology’s outreach and technical assistance resources, launching alongside BOMA in 2025–2026. These tools aim to close knowledge gaps, reduce operational barriers, and cultivate a positive, proactive culture of organics diversion in Washington’s diverse food service sector.

For more information and to access support materials visit UseFoodWell.org.

Introduction

As Washington prepares to implement the Business Organics Management Areas (BOMA) law in 2025, which will require many businesses to establish organics collection programs, the Department of Ecology (Ecology) partnered with PRR to better understand how to support effective compliance, particularly within the food service sector. Recognizing that restaurants have a significant opportunity to lead in food waste prevention and diversion, and that they operate in dynamic, fast-paced environments, this research focused on understanding how to best support their strengths and address their unique needs.

To inform Ecology's outreach and support strategies, PRR conducted 17 qualitative interviews: 13 with restaurant owners and managers across Washington and four with business associations that support the restaurant industry ([Appendix A](#)). Each group included one interview conducted in Spanish.

Insights from this research directly shaped the creation of outreach and technical assistance resources for Ecology and its partners. These resources launch alongside BOMA implementation in 2025–2026, with the goal of closing knowledge gaps, reducing operational barriers, and fostering a shared foundation for successful organics management in Washington's food service sector.

Resources developed from this research are available at UseFoodWell.org, where businesses can learn more and access tools to support compliance.

Research Methods

To support Ecology's outreach efforts under the upcoming Business Organics Management Act (BOMA), this research aimed to better understand the needs, challenges, and opportunities faced by food service businesses in adopting organics diversion practices. The study consisted of two complementary components: interviews and a literature review.

Interviews

PRR conducted in-depth interviews with restaurant owners/managers and representatives from organizations supporting the food service industry. Recruitment utilized convenience sampling, facilitated by the Washington Hospitality Association, to engage a geographically diverse group across the state.

A total of 17 interviews were completed:

- 13 with restaurant owners and managers representing various business types and locations
- 4 with leaders from business associations serving the food service sector
- One interview in each group was conducted in Spanish

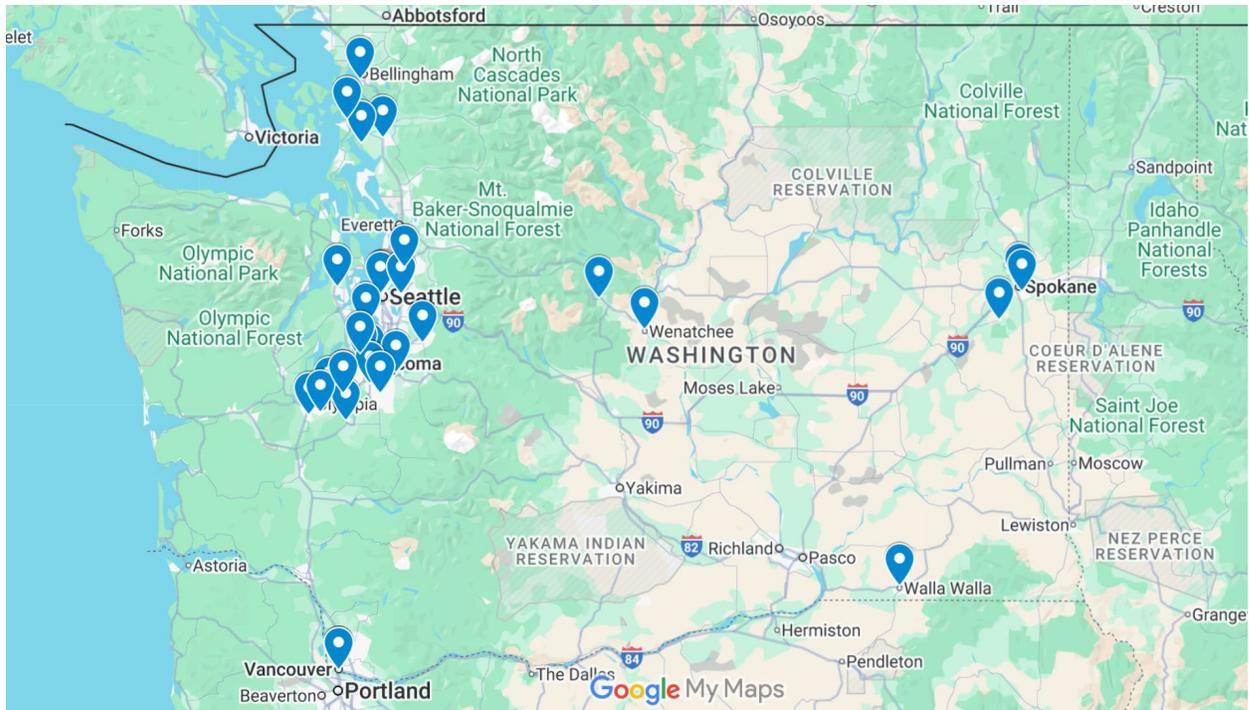


Figure 1. Map showing locations of interviewed restaurants across the state

These interviews explored daily operational practices, perceived challenges, opportunities for education and support, trusted communication channels, and alignment between individual and industry-wide perspectives. Insights were synthesized into shared themes, with key findings summarized in the Executive Summary and detailed data provided in Appendix A.

Interviewees represented a broad range of establishments, including bakeries, caterers, casual and upscale restaurants, pubs, and family-owned businesses (see map and participant list in [Appendix A](#)).

Literature Review

To further inform outreach and training efforts, Ecology and PRR conducted a literature review of outreach strategies from other jurisdictions focused on food waste prevention and organics diversion. The review aimed to identify effective messaging, common barriers, and proven practices to support the 2025–2026 BOMA implementation, aligned with the 2022 and 2024 Organics Management Laws.

The review examined public campaigns, toolkits, and compliance resources from multiple jurisdictions, including:

- New York State
- California (statewide, Alameda County, San Francisco)
- Minnesota (Hennepin County)
- Oregon (statewide, Portland)
- Washington (Seattle, King County)
- U.S. EPA
- ReFED

Additionally, the review incorporated academic research and industry reports on behavior change, policy compliance, and commercial organics management. Materials ranged from business-facing guides and training tools to evaluation reports and case studies. A full annotated bibliography is available in [Appendix B](#).

Together, the interviews and literature review provide a comprehensive foundation to guide Ecology's development of effective, targeted outreach and education materials for Washington's food service sector under BOMA.

Key Findings

Interviews with restaurants and business associations across Washington revealed a general lack of awareness and understanding of the new statewide organics management requirements. Most restaurant owners and managers had not heard of the law prior to being interviewed, including some who were already composting voluntarily.

Even among those who had heard about the regulation, there was confusion about how it applies in practice, particularly around thresholds like “8 cubic yards” or “96 gallons,” which many found difficult to interpret in the context of their daily operations.

Restaurants expressed interest in learning more but were unsure where to start or who to turn to for reliable guidance. Many said they would look to Washington Hospitality Association, Ecology, their local government, or waste haulers for information and support. Similarly, business associations noted that small and independent restaurants, especially those owned by immigrants or operating in rural areas, often lack clear, accessible information about compliance expectations or available resources.

Despite these knowledge gaps, both restaurants and business associations shared strong support for the goals of food waste reduction and organics diversion. Restaurant owners emphasized that they already see waste reduction as part of cost control and operational efficiency, even if they don’t always label it in environmental terms. Business associations echoed this view, emphasizing that outreach will be most successful when messaging highlights practical benefits rather than regulatory mandates.

This section summarizes the key insights gathered from these interviews, focusing on three core areas of food waste and organics management in restaurants:

1. **Food waste prevention**, including strategies for reducing prep waste, portion sizes, and plate waste.
2. **Food rescue and donation**, including opportunities and barriers for donating surplus food.
3. **Organics recovery and composting**, including current tracking practices, composting behavior, and challenges to adoption.

Together, these findings point to several actionable opportunities to support restaurants with tailored outreach, infrastructure improvements, and practical tools to reduce food waste across the system.

Prevention: Reducing Food Waste at the Source

Restaurants across Washington are actively engaged in food waste prevention often as a business necessity rather than a sustainability goal. Operators are deeply motivated by cost control, efficient operations, and customer satisfaction. While many already employ common-sense strategies like portion control and inventory tracking, formal waste tracking systems remain rare, largely due to time and resource constraints.

Staff training, high turnover, and space limitations continue to complicate prevention efforts, especially in small or older kitchens. Still, many restaurants are eager for support that is hands-on, relevant to their cuisine or service model, and easy to implement across different roles – from owners to line cooks.

Restaurants emphasized that effective prevention support should be role-specific, visual, multilingual, and reinforced over time, not just one-time messaging.

Key takeaways

- Prevention is closely tied to cost savings and efficiency, not environmental goals.
- Portion control, ingredient repurposing, and tight inventory management are the most common prevention strategies.
- Formal tracking is rare but valued when in place; it helps inform better business decisions.
- Staff need clear, visual, and multilingual training materials to support ongoing waste reduction in fast-paced environments.
- Space, staffing, and training challenges limit more sophisticated waste prevention efforts.

Rescue: Opportunities and Barriers to Food Donation

Despite strong interest in reducing waste, very few restaurants currently participate in food donation programs. Most operators say they generate little surplus due to made-to-order service models and tightly managed inventory. For those who do have extra food, logistical and legal uncertainties are major barriers.

There is a notable lack of awareness around the legal protections for food donation, such as the Good Samaritan Act, and many restaurants are unsure how to navigate food safety requirements or connect with donation partners. However, when these barriers are addressed with clear, simple guidance and easy logistics, interest in donation increases significantly.

Community-based organizations and trusted intermediaries play a critical role in bridging this gap, particularly for underrepresented businesses and those in rural areas.

Key takeaways

- Surplus food is limited, but interest in donation rises when systems are simple and safe.
- Legal uncertainty and logistical barriers (storage, transport, partner connections) are key deterrents.
- Few restaurants are aware of liability protections for food donation.
- Trusted partners (like local nonprofits or business associations) can help build donation networks and increase participation.

Recovery: Composting and Organics Diversion

Composting is the most visible yet challenging aspect of food recovery for restaurants. While some restaurants are already composting, most are still struggling with implementation due to space limitations, inconsistent infrastructure, and unclear regulations.

Restaurants in urban areas are more likely to have composting services available, while those in rural regions report little to no access. Even when composting services are technically available, physical constraints (such as lack of bin space, shared buildings, or limited pickup) make full participation difficult.

Restaurants expressed a strong desire for hands-on help: site visits to assist with layout, signage, bin placement, and system setup; financial support for compostable materials; and clear, actionable guidance on how to comply with evolving laws.

Key takeaways

- Composting participation is uneven, with rural areas lacking service and infrastructure.
- Space constraints, logistical issues, and unclear regulatory requirements are persistent barriers.
- Hands-on support, visual signage, and tailored training are essential to help restaurants comply.
- Restaurants want to understand where composted material goes and how it contributes to environmental goals. This “afterlife” story can boost buy-in.

Recommendations

To support food service businesses in complying with the 2022 and 2024 Organics Management Laws, these recommendations focus on aligning messaging with business priorities, clarifying legal requirements, improving training, addressing operational barriers, and strengthening partnerships. They are grouped by ease of implementation to help prioritize quick, practical actions alongside longer-term systemic strategies.

Align messaging with business priorities and clarify the law

- Messaging should emphasize cost savings and operational efficiency rather than sustainability alone.
- Highlight how portion control, menu design, and simple waste tracking improve margins and reduce waste.
- Provide easy-to-use tracking tools that integrate with current workflows and offer clear, restaurant-focused explanations of compliance steps and timelines.
- Partnering with business associations can help standardize messaging statewide and improve understanding.

Enhance training and communication

- Provide multilingual (especially Spanish) training materials such as laminated signage, one-page guides, and short videos for onboarding and refreshers.
- Offer ongoing training and seasonal updates to maintain awareness.
- Collaborate with trusted local organizations to host webinars and workshops
- More resource-intensive efforts include funding site visits by experts to recommend space-efficient waste setups tailored to each business.

Address infrastructure and operational challenges

- Expand composting access, especially in underserved and rural areas, and provide starter kits or rebates for compost bins, liners, and compostable products to reduce upfront costs.
- Develop centralized, multilingual resources that combine best practices, donation guidance, and directories for donation partners.
- Encourage alternatives like animal feed donations to maximize food recovery options.

Strengthen partnerships and regional support

- Promote peer learning by sharing success stories and co-develop outreach strategies with local business associations, utilities, and agencies to provide timely, region-specific support.
- Offer financial incentives such as rebates and recognition programs to reduce participation costs.
- Implement tiered support systems with extra assistance for small, independent restaurants.

Summary by implementation effort

Short-term / Low effort:

- Frame waste reduction as cost-saving and operational efficiency
- Distribute simple multilingual guides, signage, and short videos
- Share legal fact sheets and success stories for peer inspiration

Medium-term / Medium effort:

- Develop role-specific materials and encourage regular training
- Promote low-tech tracking and facilitate connections to food rescue networks
- Expand financial incentives and support customer-facing messaging

Long-term / resource-intensive:

- Provide starter kits and fund site visits for waste station optimization
- Expand compost pickup and offer rebates for services and software
- Build statewide donation logistics networks and multilingual digital platforms
- Launch public campaigns to increase community engagement

Conclusion and Next Steps

The successful implementation of Washington’s Organics Management Law depends on tailored outreach and support that reflect the realities of the food service sector.

This research highlights the importance of aligning messaging with business priorities, providing clear guidance, and addressing both operational and infrastructure challenges. By combining practical, accessible resources with strategic partnerships and long-term investments, Ecology can foster greater compliance and create lasting change. The tools and recommendations developed through this work will equip food service businesses across the state to reduce food waste effectively, benefiting both their bottom line and the environment.

As Washington moves forward with technical assistance for the business collection requirements, continued collaboration and adaptive support will be key to sustaining progress and expanding organics diversion statewide.

For more information and to access resources, visit UseFoodWell.org.

Appendix A: Restaurant and Association Lists

Table 1. Restaurants, locations, and positions of interviewees

Restaurant	Location	Interviewee(s)
Atlas Fare	Wenatchee	Co-owner
Bene's Restaurant	Spokane	Owner
Calico Cupboard Cafe and Bakery	Mount Vernon, La Conner, and Anacortes	Owner and General Manager
Cochinito Taqueria	Spokane	Chef / Owner
Doyle's public house	Tacoma	Owner
Farrelli's Pizza	Mostly Pierce County, 13 locations	Facilities Manager
Farm 12 Food and Beverage	Puyallup	Food and Beverage Director
Fire and Vine Hospitality (Walla Walla Steak Company)	7 locations in Seattle, Bellevue, Tacoma, Vancouver, Walla Walla, Woodinville	Culinary Director
Glass Bottle Creamery	Vashon Island	Owner
Los Camperos Restaurant	Leavenworth	Owner / Manager (interview in Spanish)
Mama Restaurant Group	Seattle	Culinary and Operational Manager
Naples Best	Bellingham	General manager / Owner
Republic Pi	Spokane	Chef / Co-Owner, General Manager

Table 2. Business organizations, position of interviewees and organization locations

Organization	Location	Interviewee
Washington Hospitality Association	Serves the whole state	Contract lobbyist/ Environmental Sustainability Lead
Downtown Spokane partnership	Spokane	President/ CEO and Director of Policy and Membership
Economic Development Council for Island County	Island County	Executive Director
Empowerment of Latinos United	Located in KC, serves the whole state	Executive Director (interview in Spanish)

Appendix B: Literature Review

Introduction

This literature review summarizes strategies, tools, and recommendations from peer-reviewed studies, government programs, and case studies to inform outreach and implementation of Washington’s Organics Management Laws impacting businesses. The review identifies effective operational practices, support needs, outreach tools, and insights from academic research to guide agencies in designing successful compliance campaigns for food service businesses.

Recommendations

- **Emphasize business value**
 - Highlight cost savings (i.e. composting may be cheaper than landfill service)
 - Promote tax incentives and liability protection for food donation
 - Feature food rescue apps as simple ways to monetize surplus food
 - Link waste reduction to brand image and appeal to sustainability-minded customers
 - **Provide practical tools**
 - Offer standard operating procedures for food recovery and disposal in both front and back-of-house
 - Equip businesses to engage employees at every phase of food handling
 - **Subsidize implementation**
 - Partner with local organizations to provide free resources (i.e. bins, signage)
 - Reduce infrastructure costs for small or rural businesses
 - **Offer multilingual and plain-language materials**
 - Translate compliance and food waste guidance into commonly spoken languages
 - Use clear, accessible language in posters, flyers, and brochures
 - **Foster partnerships and community building**
 - Share success stories, host webinars, and connect businesses with donation partners, community gardens, and farms
 - **Clarify policy and legal information**
 - Summarize relevant laws in 1–2 page fact sheets
 - Communicate tax benefits and liability protections clearly and concisely
-

Key Findings

Operational strategies for food waste reduction

Source reduction

- In the kitchen:
 - Conduct frequent inventory using tracking tools
 - Example: [case study of an eatery in NY](#)
 - Purchase and prepare in smaller batches based on real-time demand data
 - Example: [case study of a restaurant in NY](#)
 - Repurpose leftover ingredients creatively in new menu items
- Outside the kitchen:
 - Donate surplus food (federal and state laws protect donors from liability)
 - [Legal fact sheet](#) for liability protections for food donation, including federal laws.
 - Better understand food donation as a cost-effective business strategy compared to fees associated with curbside waste services
 - For example: City of San Francisco has [a diversion discount for businesses](#).
 - Use resources, such as [ReFED toolkits](#), and refresh understanding of [Good Samaritan food donation act of Washington](#), which provides limited liability protection for people who make good faith donations of food to feed people who are hungry

Food rescue platforms

Table 3. Food rescue platforms

Platform	Services Offered	Fee Model	Notes
Copia	Donation logistics for surplus food	Percentage of donation value or monthly subscription	Offers tax and liability support
Too Good To Go	App-based sale of “surprise bags” of leftover food	Annual fee + sales commission	Large user base; easy pickup model
Leanpath	Waste tracking, staff training, reporting tools	Higher cost	Used by large institutions; effective data tools

Platform	Services Offered	Fee Model	Notes
Careit	Free donation matchmaking	Free	Used in 40+ states; compliance support
Divert	Comprehensive waste reduction and energy conversion	Fee for service	Case studies include Safeway stores

Proper disposal and diversion

- Conduct a simple, visual food waste audit:
 - Identify menu items that lead to the largest amounts of plate waste and work with chefs to determine the appropriate portion size reduction. Smaller portion sizes also give consumers the opportunity to sample more dishes and boost profits for businesses since customers are ordering more items.
 - [A case study](#) found that when tracking a specific item, such as French fries, the restaurant could visualize how much of the food item was wasted and could focus on portion control to reduce waste.
- Utilize free site visits conducted in partnership with local governments:
 - For example, City of Seattle’s Green Business Program offers on-site assessments.
- Ensure accessibility of food scraps containers in kitchens:
 - Place food scrap containers in all generation points
 - Use signage and training to guide custodial staff and kitchen workers
- Offer staff training:
 - Include waste separation in onboarding. For example, 8-min training videos offered by CETOnline
 - Offer refreshers through local government programs and partnerships. For example, City of Seattle offers staff training sessions to businesses
- Take advantage of free signage and materials:
 - Offer free posters and stickers in multiple languages
- Utilize community garden composting if available:
 - Link businesses to compost pickup or community garden composting (for example, www.restaurant2garden.com)
- Explore anaerobic digestion opportunities:

- Promote use of digesters for high-moisture waste; Ecology could share a supplier list
- Use food scraps for animal feed:
 - Facilitate partnerships between businesses and local farms or feed manufacturers
 - Provide collection containers and pickup services
 - Share legal fact sheets covering federal laws on food scraps for animal feed

Recovery partnerships

- Collaborate with small-scale recovery organizations to develop food recovery infrastructure that reduces challenges of small-volume recovery
 - [Examples](#) of successful coordination efforts among smaller-scale organizations
 - [List of local partners](#) to support food waste reduction efforts, sortable by solution type, service sector, and more
 - Meals Partnership Coalition in King County connects donors with food-insecure populations (<https://www.mealspartnership.org/>)

Understanding effectiveness of operational strategies

- Effective strategies to reduce food waste by reshaping consumer environments includes [ReFED’s recommendations for:](#)
 - [Active monitoring and reducing portion sizes](#) according to data can result in effective reduction in excess left by customers
 - Signage educating consumers about food waste efforts at buffets or all-you-can-eat establishments. In one [example](#) at a university described by ReFED, plate waste decreased by 20% per student after implementing educational signages
- "Food only" composting standards simplify training and reduce contamination.
 - [A 2020 report](#) by Portland found that a “food only” standard, which does not include use of compostable liners, provides a clear message for educating program participants to reduce contamination
- Food rescue platforms are effective but require value demonstration to maintain business engagement (Amaral and Orsato, 2022). <https://doi.org/10.1002/bse.3193>

Outreach tools for businesses to reduce food waste

Training and education:

- Short general videos (<10 mins)
- Recorded webinars and virtual panels

- Comprehensive manuals and how-to guides
- Visual signage for prep and disposal areas

Language accessibility:

- Brochures and how-to guides in multiple languages (for example: Seattle provides materials in 14 languages)

Legal tools:

- 1–2 page fact sheets on:
 - Food donation liability protections
 - Animal feed laws
 - Tax incentives
 - Local compliance laws (for example: SB 1383 in CA)

Community and government support programs:

- Free bins, site visits, and custom consultations
- Online forms for ordering signage or requesting assistance
- FAQ pages and business compliance portals (for example: www.seattle.gov)

Case studies:

- Highlight successful restaurants using multi-strategy approaches:
 - Waste tracking
 - Community composting
 - Donating surplus
 - Reducing inventory and portion sizes

Support within regulatory agencies:

- Cross-agency workshops to coordinate guidance and fill training and funding gaps.
- Train inspectors on food recovery rules to assist with outreach.
- Recognize labor and staffing constraints in smaller businesses.
 - Hennepin County's [study of food rescue](#) in 2023 found that intentionally aligned partnerships are fundamental to food rescue program success, and staffing and labor are significant challenges that require additional funding and support.

Tools to promote business compliance:

- Web-based resources explaining regulations in multiple languages.
- Flyers and posters summarizing legal requirements (California's SB 1383)

- “Report a business” tools should be framed supportively, offering free technical assistance and resources (i.e. free stickers, posters, and site visit opportunities) instead of punitive action.

Academic research insights

- Business motivation and behavior based on social responsibility
 - Social responsibility correlates with compliance (Somlai, 2022; Biggi et al., 2024)
 - Voluntary approaches with social marketing are more effective than mandates alone (Kim et al., 2019)
- Technology, behavioral interventions, government regulations, and collaborative partnerships can work together to promote change within businesses
 - Technology combined with regulations and collaboration with organizations and governments yields stronger impact (Urugo et al., 2024)
 - Businesses need decision-making tools and financial clarity to implement change (Somlai, 2022).

References

- Biggi, S., et al. (2024). [Title not provided]. *Business Strategy and the Environment*. <https://doi.org/10.1108/BFJ-11-2023-0982>
- Kim, S., et al. (2019). Voluntary approaches and social marketing for behavioral change in food waste reduction. *Journal of Social Change and Management*. <https://doi.org/10.1108/JSOCM-05-2019-0074>
- Somlai, B. (2022). The role of corporate social responsibility in food waste reduction. *Business Strategy and the Environment*. <https://doi.org/10.1002/bse.3292>
- Urugo, C., et al. (2024). Integrating technological, behavioral, and regulatory solutions for food waste reduction. *Comprehensive Reviews in Food Science and Food Safety*. <https://doi.org/10.1111/1541-4337.70011>
- Amaral, M., & Orsato, R. (2022). Long-term use and value perception of food rescue platforms by restaurants. *Business Strategy and the Environment*. <https://doi.org/10.1002/bse.3193>

Additional Web Sources

- City of Seattle Business & Commercial Compostables webpage. <https://www.seattle.gov/utilities/services/solid-waste/business-and-commercial-compostables>
- Meals Partnership Coalition (King County). <https://www.mealspartnership.org/>
- StopWaste.org Surplus Food Donation Rules. <https://www.stopwaste.org/rules/donate-surplus-food>
- ReFED Action Areas for Reshaping Consumer Environments. <https://refed.org/action-areas/reshape-consumer-environments>
- Hennepin County Food Rescue Study (2023). [Exact title and URL not specified]
- Seattle Restaurant to Garden Initiative. <https://restaurant2garden.com/>
- CET Online Food Scrap Separation Training Video. <https://www.cetonline.org/rethink-food-waste-ny-food-scrap-separation-training-video/>