**Watste Management in NYC**

**#1 most useful resourse**

Farms, orchards and other agricultural facilities are businesses that produce significant amounts of organic waste (manure), waste motor oil, and hazardous wastes (herbicides and pesticides). This page gives an overview of DEC's regulations governing proper management of these wastes in order to protect both human health and the environment.

All regulation links leave DEC website.

[**http://www.dec.ny.gov/chemical/84728.html**](http://www.dec.ny.gov/chemical/84728.html)

[**http://www.dec.ny.gov/chemical/8798.html**](http://www.dec.ny.gov/chemical/8798.html)

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New York City businesses produce 5.5 million tons of waste per year—two million more tons than the most recent official estimate. Of those 5.5 million tons, 4 million are "disposed" (read: sent to the landfill or incinerated), rather than recycled.

<http://gothamist.com/2015/04/20/nyc_trashed.php>

Garbage is one of the only things that unites all New Yorkers. Everyone creates it—yet few people want to think about what happens next.

Since the Fresh Kills landfill closed on Staten Island in 2001, New York has shipped every single ton of refuse outside its borders to be buried or burned. The complicated process behind this has inspired debate among city officials, environmental activists, academics, business owners and local residents for years. Almost everyone agrees that the current system has become environmentally and financially unsustainable.

<http://citylimits.org/2015/05/18/new-yorks-garbage-system-faces-mounting-challenges-of-cost-carbon-and-equity/>

In the first six months following its launch, the Food Waste Challenge reduced organic waste citywide by 2,500 tons, becoming the largest single source of food waste diversion. The Food Waste Challenge is a voluntary program encouraging city restaurants to commit to reduce greenhouse gas producing landfill waste and increase organic waste diversion. More than half of the 100+ participating restaurants successfully completed the program and collectively reached the program goal of diverting 50 percent of food waste. More than one-quarter of the diverted material was edible food donated to City food banks.

<http://www.nyc.gov/html/planyc/html/sustainability/composting-organic-waste-diversion.shtml>