



Recycling & Food Service Requirements



SORTING: Airport tenants are required to sort their waste into designated receptacles.

COLLECTING: Airport food service businesses must provide clearly labeled and color coded collection bins and signage in front of house areas for customers and back of house areas for employees.

FOOD SERVICE WARE: Airport food service businesses must use either reusable or approved compostable food service ware.



Sorting Waste:

Operating Standards for Concessionaires at Seattle-Tacoma International Airport (§12); Lease and Concession Agreement (Sections 9.2.5, 23.7)

- Requires concessionaires to separate and dispose of their trash, recycling, composting and used cooking oil in Port designated containers.
- Provides details and waste handling procedures for recyclables and compostables, guidance on liners and procedures for recycling used cooking oil. (Effective on lease execution date)



Collecting Waste:

Operating Standards for Concessionaires at Seattle-Tacoma International Airport (§12)

- Requires conveniently located and clearly labeled and color coded collection bins for compost, recycling and garbage in pre- and post-consumer areas, for employee and customer use.



Food Service Ware:

Airport Rules & Regulations (§5.N) Effective 7/1/2024

- Requires terminal-based food service businesses providing food for consumption on or off premises to use only approved food service ware.
- Expanded polystyrene or “foam” service ware is prohibited.
- Requires reusables at sit-down restaurants and approved compostables for single use service ware.
- For a list of approved compostable food service ware, visit the Compost Manufacturing Alliance. <https://bit.ly/CMA-List>
- Rules identify exempt items, food service ware information submittal process, and waiver process.

Preventing waste from going to landfill reduces emissions and pollution. By switching to reusable or compostable packaging, businesses can reduce their garbage utility costs and save money. Reusable dishware prevents waste and compostable service ware gives businesses and their customers the ease of one-step disposal into a compostables collection bin.

Contact SEA's Environment and Sustainability Department for free assistance and resources complying with these requirements.



To get this information in other languages, call (206) 787-5525



Free Resources



Request free posters and bin labels by contacting recycle@portseattle.org or (206) 787-5525

Restaurant Dining Area (Set of Four)

Trash

SEA www.portseattle.org/programs/airport-recycling-program recycle@portseattle.org (206) 787-5525

Recycling

Items must be empty, clean, and dry.

NO Food. NO Liquids. NO Plastic Bags.

SEA www.portseattle.org/programs/airport-recycling-program recycle@portseattle.org (206) 787-5525

Food+ Compostables

NO Plastic. NO Metal. NO Glass.

SEA www.portseattle.org/programs/airport-recycling-program recycle@portseattle.org (206) 787-5525

Reuse SEA

Choose Reusable and Bring your Own

REUSE WHAT YOU HAVE & USE FEWER DISPOSABLE ITEMS

SEA www.portseattle.org/programs/airport-recycling-program recycle@portseattle.org (206) 787-5525

Collection Bin Labels



Collection Service Providers



RECOLOGY CLEANSCAPES

GARBAGE | RECYCLING
(206) 250-7500
INFO@RECOLOGYCLEANSCAPES.COM



CEDAR GROVE

COMPOSTING
(877) 994-4466
HELP@CGCOMPOST.COM



STERICYCLE

REGULATED INTERNATIONAL WASTE
(866) 783-7422
CUSTOMERCARE@STERICYCLE.COM

Vendor Information

Contact the SEA Environment and Sustainability Department for packaging, bins and service information:

Food Service Ware & Packaging

Contacts for suppliers and manufacturers of reusable and compostable packaging.



Collection Bins

Available in various size and color options.



Bag Guidelines

- Black bags for garbage.
- Clear bags for recyclables.
- Approved compostable bags for food & compostables.

