



Reduce & Reuse (R&R) Workgroup

Reuse Roundtable: The Future & Safety of Reuse in Massachusetts

Virtual Meeting – May 12, 2020

Discussion:

The future & safety of reuse in Massachusetts

- Learn how other reuse organizations are adjusting to the disruptions in operations from the COVID-19 pandemic
- Explore the various operating procedures reuse organizations are putting into place to ensure the safety of employees, volunteers, donors, and customers
- Discuss preparations for the anticipated increase in donated goods when reuse organizations resume “normal” operations

NRRA Best Management Practices for Recycling Facilities During COVID-19



The Town of Athol Transfer and Recycling Station

📷: [Athol Daily](#)

Webinar & Summary discuss and provide examples of recycling facilities:

- how COVID-19 spreads
- how long the virus can live on surfaces
- implementing social distancing measures
- PPE use
- handling money



INDISPOSABLE: The Safety and Future of Reuse - Full



Watch later



Share

INDISPOSABLE:



**The Safety and Future
of Reuse**



Dr. Ben Locwin
Epidemiologist/CDC consultant



Lindsey Hoell
CEO, Dispatch Goods



Tom Szaky
CEO, TerraCycle/Loop

UPSTREAM “Indisposable” Livestream



THE SAFETY OF REUSE DURING THE COVID-19 PANDEMIC

ANSWERS TO THE 7 MOST FREQUENTLY ASKED QUESTIONS REGARDING THE SAFETY OF REUSABLE PRODUCTS

1. Can COVID-19 Spread through contact with surfaces of products?
2. In the virus can transfer from surfaces - are disposable products safer than reusable ones?
3. What do the federal government guidelines say about retail food safety and reusable foodware and products used by consumers and businesses?
4. What does the food industry say about retail safety and reusable foodware?
5. Are reusable products and services regulated?
6. How can workers be protected when customers bring reusables into retail?
7. Are Bring-Your-Own (BYO) reusable products the main way to reduce waste and plastic pollution in food service?

UPSTREAM: Frequently Asked Questions Document

Retail Food Stores/Restaurants/ Take-Out*

BE HEALTHY, BE CLEAN



CLEAN & DISINFECT



SOCIAL DISTANCE

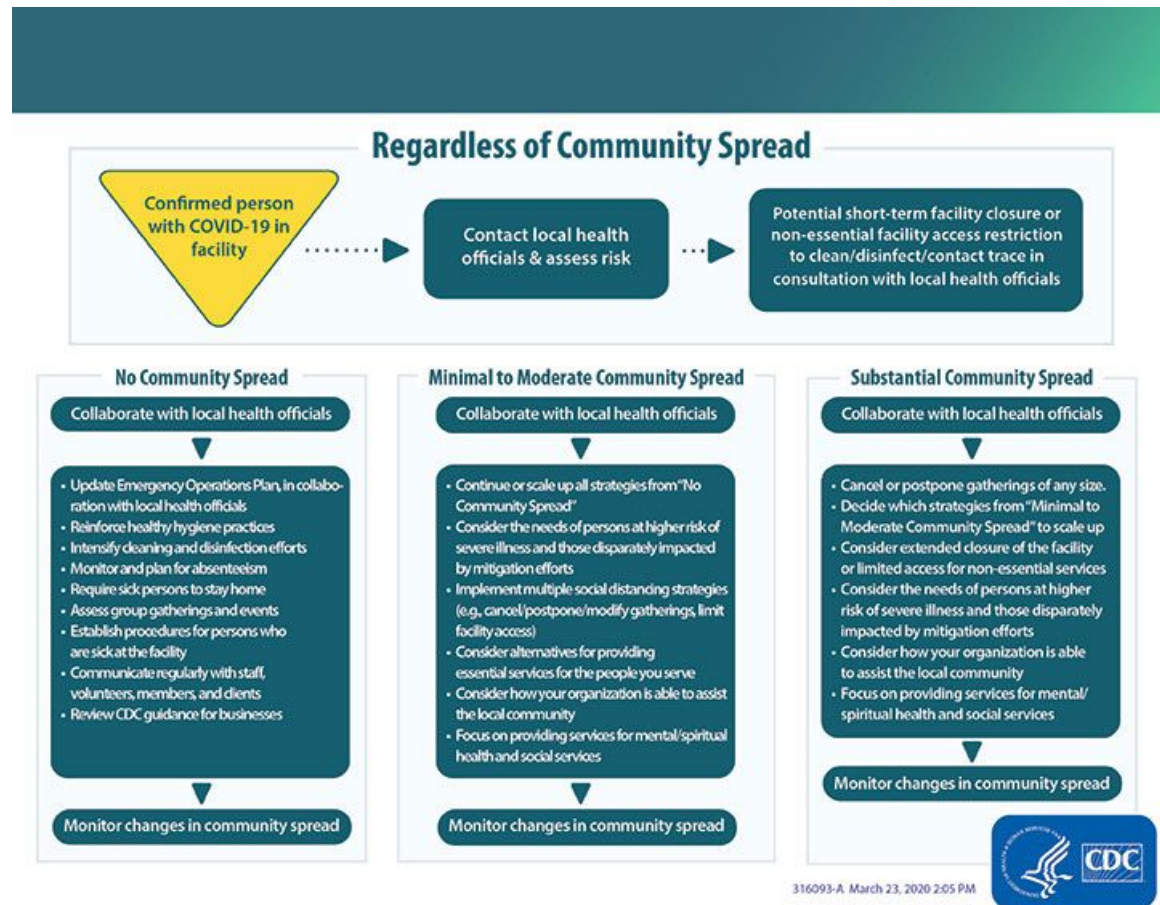


PICK-UP & DELIVERY



Community & Faith-Based Organizations

CDC – Interim Guidance for Administrators and Leaders of Community- and Faith-Based Organizations to Plan, Prepare, and Respond to Coronavirus Disease 2019 (COVID-19)



Goodwill donation and retail centers will safely reopen when they receive guidance to do so from local or state government and health officials. As the determinations are made about each local Goodwill's ability to reopen, local and state safety guidelines to protect employees, donors and shoppers will be put into place. **In stores, precautions may include enforcing social distancing by limiting the number of shoppers in the store, helping customers remain at least six feet from each other, frequent cleaning of high-contact surfaces, providing masks and gloves for employees and placing Plexiglas shield guards at registers.**

Goodwill donation centers that are currently open are processing donations in a safe manner, **including retrieving donations from the trunk of donor's vehicles or offering contactless donation drop-offs to minimize direct contact, handling donations with gloves and personal protective equipment, using a variety of sanitizing supplies, and setting aside donations in containers for several days.** - [Goodwill](#)

Example of possible donation organization's response

How are MA reuse
organizations adjusting to
operational disruptions?

What steps are you putting into place to ensure the safety of employees, volunteers, donors, and customers?

A Guide to Donating Clothes Today

Good news: you can get ready now. Bad news: you may have to wait.



CORONAVIRUS

What To Do With Clothing Donations During Coronavirus

"Keep or toss" has become far more complicated in the time of COVID-19.

By Brie Dias

04/09/2020 11:56am EDT | Updated April 13, 2020

Can you donate clothes during the coronavirus pandemic? What you need to know

 TODAY

STYLE

Can you donate clothes during the coronavirus pandemic? What you need to know

AFTER A MONTH OF STAY-AT HOME SPRING CLEANING



How are you preparing for the anticipated increase in donated goods when reuse organizations resume operations?

Can MA reuse organizations coordinate response to influx of donations?

How can this group of
reuse advocates help?

Next Meeting

*Please mark your calendars for the 4th
Wednesday of each month at 11AM*

Date: Wednesday, May 27

Time: 11AM - 1 PM

Location: Virtual

Register [Here](#).

Meeting topics:

- (1) Follow-up discussion on
Creating a Culture of
Reduce & Reuse
- (2) Strategies for expanding
reuse and repair of
household durable goods

Reminder:

Join the MA Reduce & Reuse Network

A listserv for anyone interested in source reduction and reuse regulations, policies, and programs in Massachusetts. This is an opportunity to connect with other like-minded people from non-profits, businesses, local and state government, community groups, and passionate Bay Staters. This forum is intended to help people share resources, ideas, best practices, fact sheets, and more.

Join by emailing:

ReduceReuseNetwork-MA+subscribe@googlegroups.com

Share by emailing:

reducereusenetwork-ma@googlegroups.com

Reduce & Reuse Micro-Grants

*Now accepting
applications for 2020*

This grant program provides small amounts of funding (up to \$5,000) for eligible for-profit and non-profit organizations for innovative, short term waste reduction initiatives. Initiatives must focus on promoting source reduction, reuse, or repair in Massachusetts.

[Micro-Grant Online Application](#)

[Grant Guidelines](#)

Still have questions? Contact Erin Victor at erin.victor@mass.gov

Food Industry Resource Links

- Post Landfill Action Network - [Reuse and Sanitation Fact Sheet](#) for College Campuses
- Post Landfill Action Network tracking resource for [State by State guidelines](#) for the restaurant industry
- The FDA [Best Practices guidelines for retail, food stores, restaurants and food pickup and delivery services during COVID 19](#)
- The National Restaurant Association - [Reopening guidance for the restaurant industry](#)