

**Cedar Grove Composting**  
**Position on the Inclusion of Meat Scraps in the Yard waste container**  
**(April 18, 2008)**

The three issues posed that arise from the addition of meatscraps in the compostable stream are outlined below:

- 1) Concerns about E. coli (Coliform)
- 2) Concerns about hormones in the beef
- 3) Bovine spongiform encephalopathy (BSE) Mad Cow Disease

**E.coli and Hormones**

Cedar Grove Composting technology rapidly destroys hormones and E. coli in the meat products. Federal and State standards require that composting temperatures reach 131 degree F and sustain that level for a minimum of three (3) days to control and eliminate coliform. Cedar Grove's system for processing commingled food and yard waste heats materials to 175 degrees F for over 28 days, sustains temperatures over 165 degrees F for 14 additional days and continues in the third phase of the Cedar Grove process sustaining temperatures over 131 degrees F for 10 more days. Therefore, the standard of three (3) days is far exceeded in time and temperature requirements. Cedar Grove then tests each batch of finished compost for Coliform to ensure the process was successful before marketing the product as required by WAC 173-350-220.

**Issues of Other Risks in the Meat Food Supply**

The third concern is addressed by the USDA statement that the food supply is safe and that a comprehensive program is in place to assure the public of its safety. If food is safe to eat it, it is safe to compost. Any recalls of these products go to landfill or incineration, not composting.

Specifically, Bovine Spongiform Encephalopathy (BSE) or "Mad Cow Disease" is controlled at the source through federal programs in place. Excerpts from the FDA include the following information:

***\*Is the food in the U.S. likely to be a BSE risk to consumers?***

FDA and other federal agencies have had preventive measures in place to reduce the U.S. consumer's risk of exposure to any BSE-contaminated meat and food products. Since 1989, USDA has prohibited the importation of live animals and animal products from BSE-positive countries. Subsequently, USDA expanded the ban to include both countries with BSE and countries at risk for BSE. Since 1997, FDA has prohibited the use of most mammalian protein in the manufacture of ruminant feed. In 2004, FDA issued a rule prohibiting the use of certain cattle materials in human food and cosmetics, and USDA issued a rule prohibiting certain cattle materials from use as human food.

<http://www.cfsan.fda.gov/~comm/bsefaq.html>

### **Greenhouse Gas Emissions and Relativity to Excluding Meat Products**

Greenhouse gas emission is such an important and overriding global issue that it is in the best interest of the community and world to divert these materials from landfills and reduce the development of greenhouse gases. Public programs would be remiss in continuing to landfill valuable, recyclable organic materials that are deemed safe enough for public consumption.

### **“Meat-Free” Compost at Cedar Grove**

Cedar Grove currently produces thousands of yards of compost every year that are produced without meat feedstocks. These “meat free” products can be made available for purchase by requesting such product specifically.

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