

Zero Waste

Design Guidelines

Design Strategies and Case Studies for a Zero Waste City



AIA
New York

**CENTER FOR
ARCHITECTURE**

Kiss + Cathcart, Architects



CLOSEDLOOPS

With support from

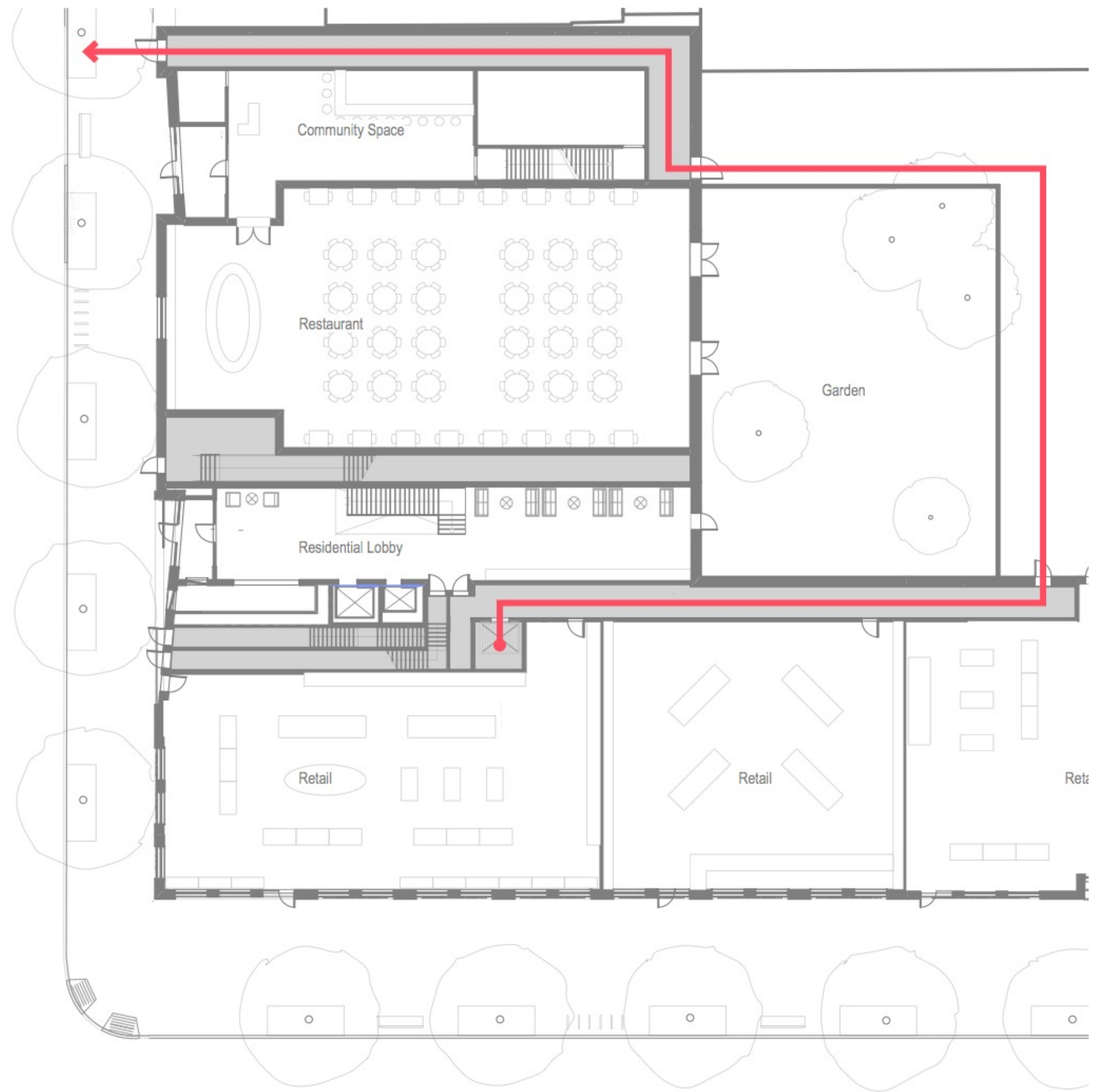


Designing buildings for circular resource flows



Where does organic waste fit in?





The Zero Waste Design Guidelines are a resource for architects, developers, building managers and urban designers

They include best practice design strategies to address the crucial role that design of the built environment plays in achieving zero waste goals, including:

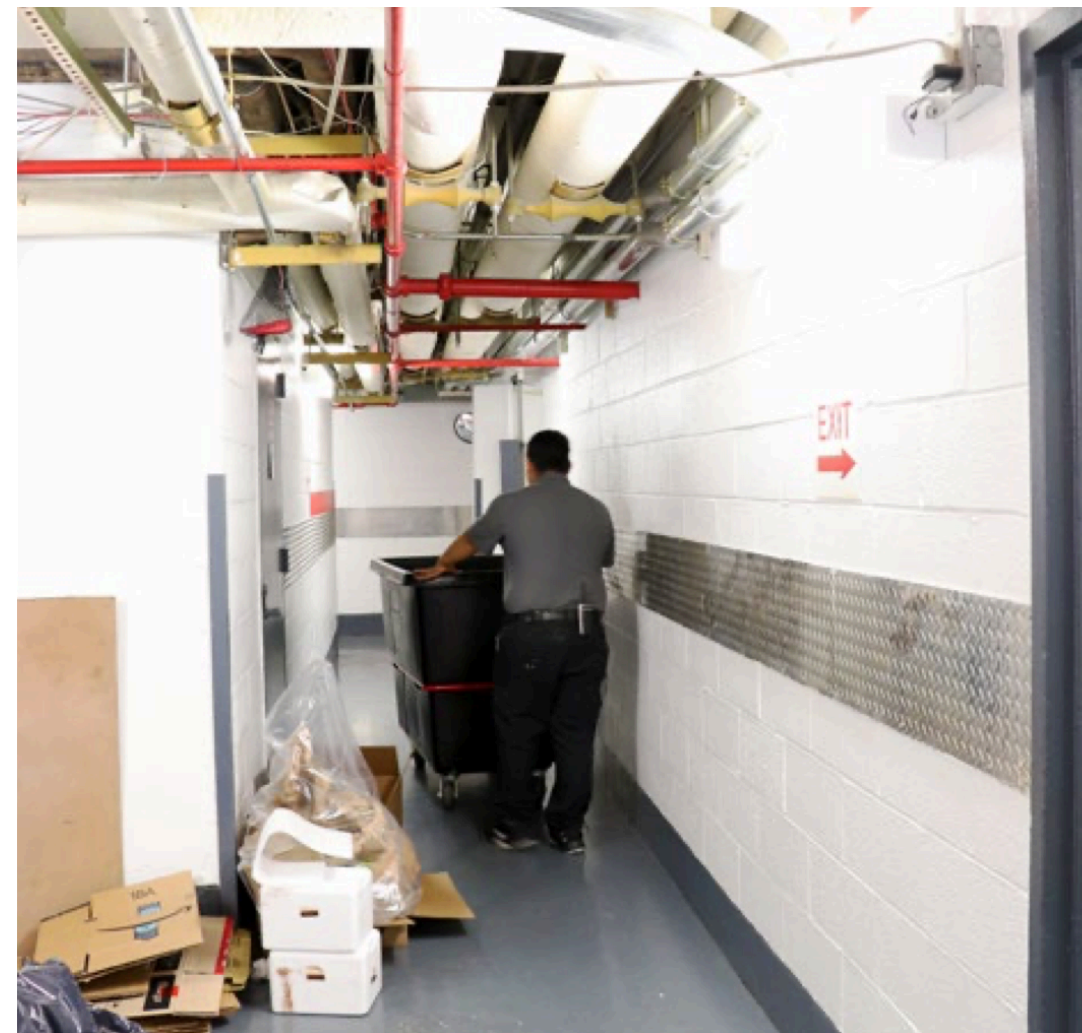
- Global and NYC Context
- Strategies for Building Design
- Strategies for Construction & Demolition (Circular Building Materials)
- Strategies for Collection & Urban Design
- Case Studies
- NYC Policy & Implementation Recommendations

Best Practice Strategies for Operational Waste

- Waste reduction strategies
- Waste diversion strategies

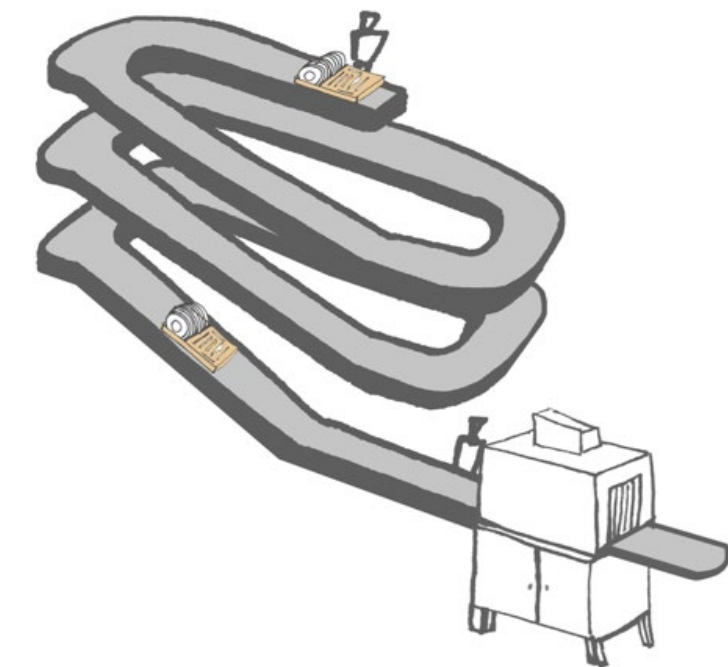


- Planning for Waste as a Material Flow
- Volume reduction



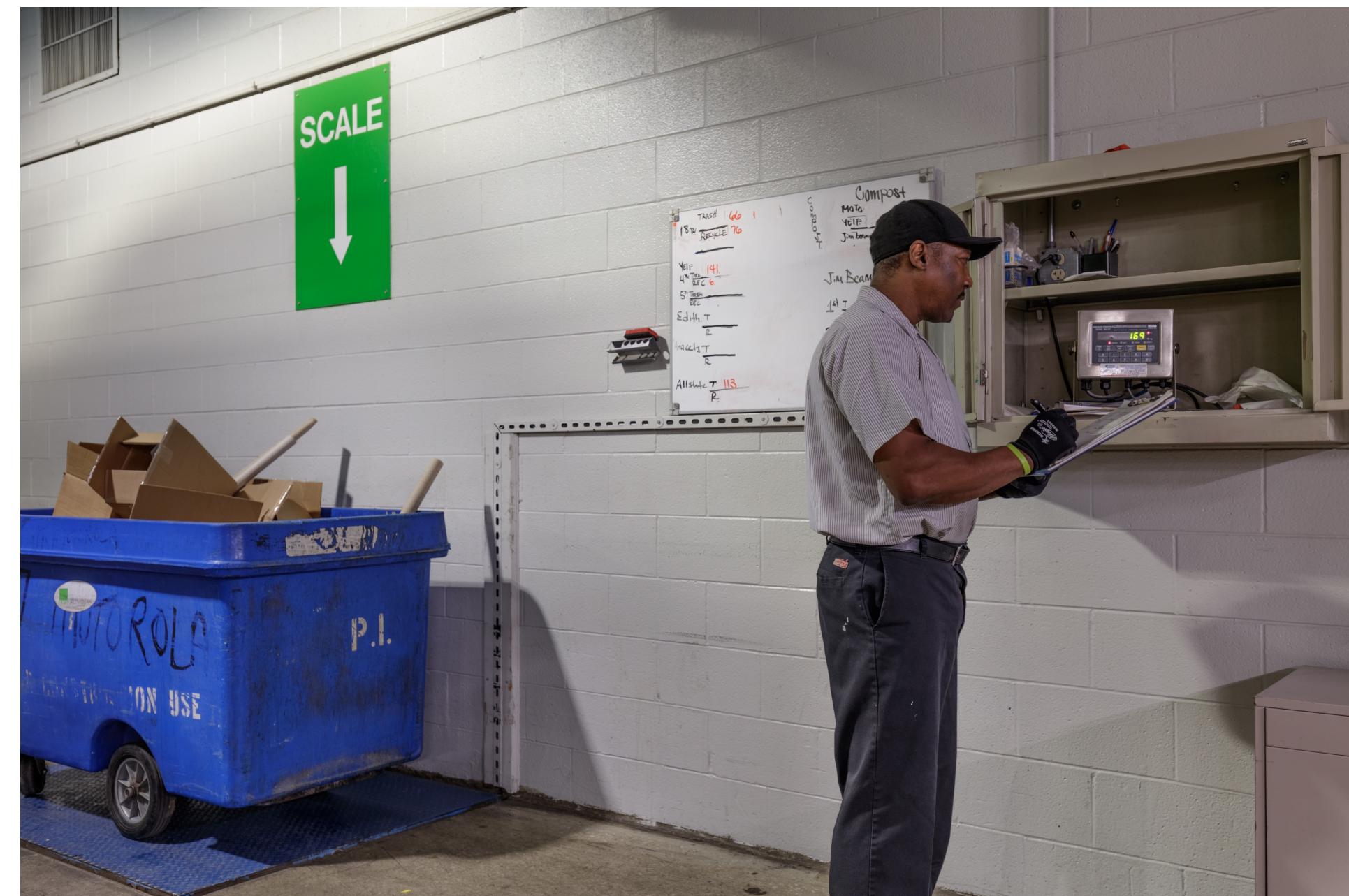
Waste Reduction Strategies

- Reduce food waste
- Reusable dishware



Waste Reduction Strategies

- Facilitate donation and reuse
- Incorporate financial incentives to reduce waste



Waste Diversion Strategies

- Clear visual cues and signage
- Opportunities for feedback
- Equal convenience disposal
- Design for occupancy

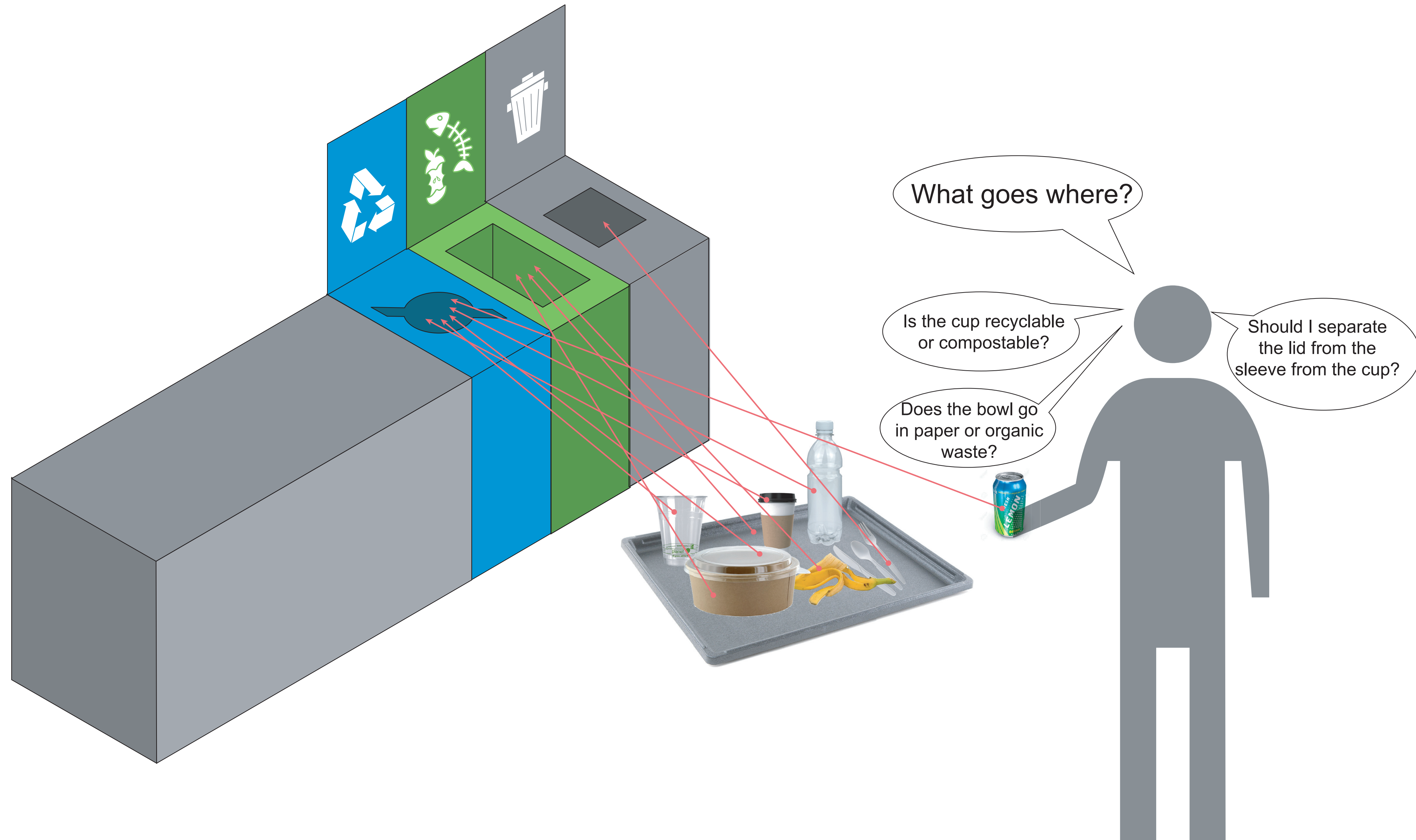


Etsy Headquarters

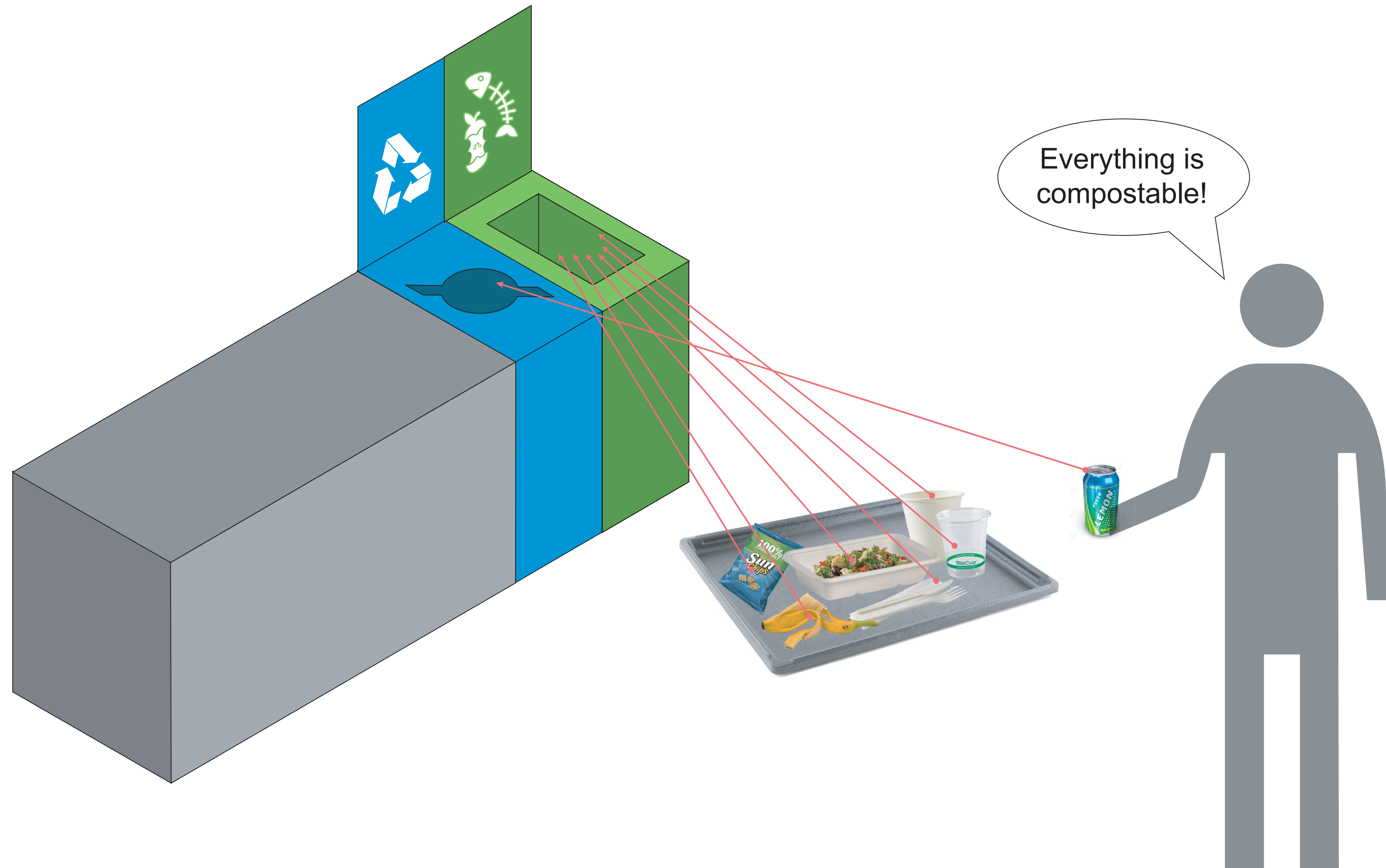




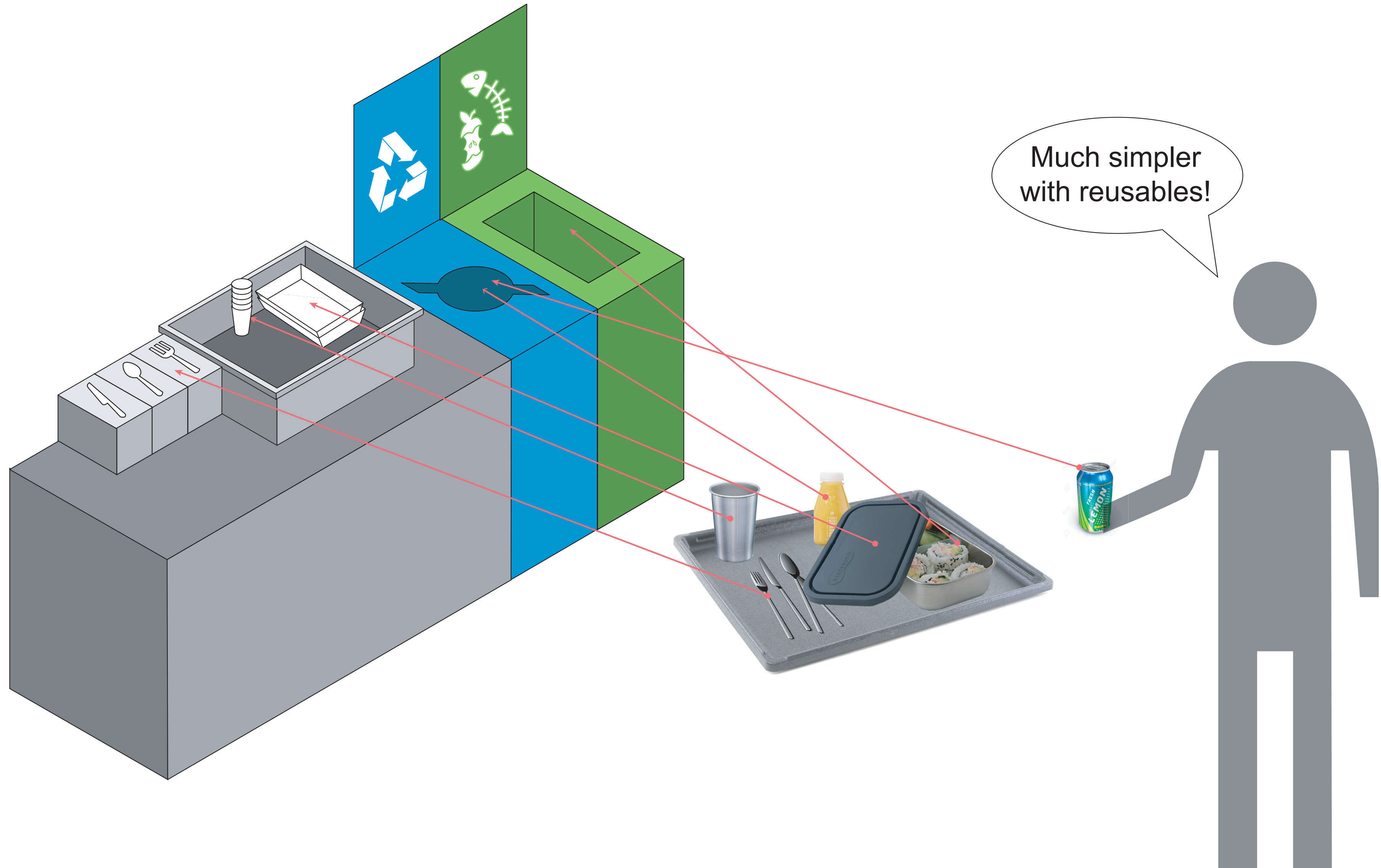
Simplifying diversion



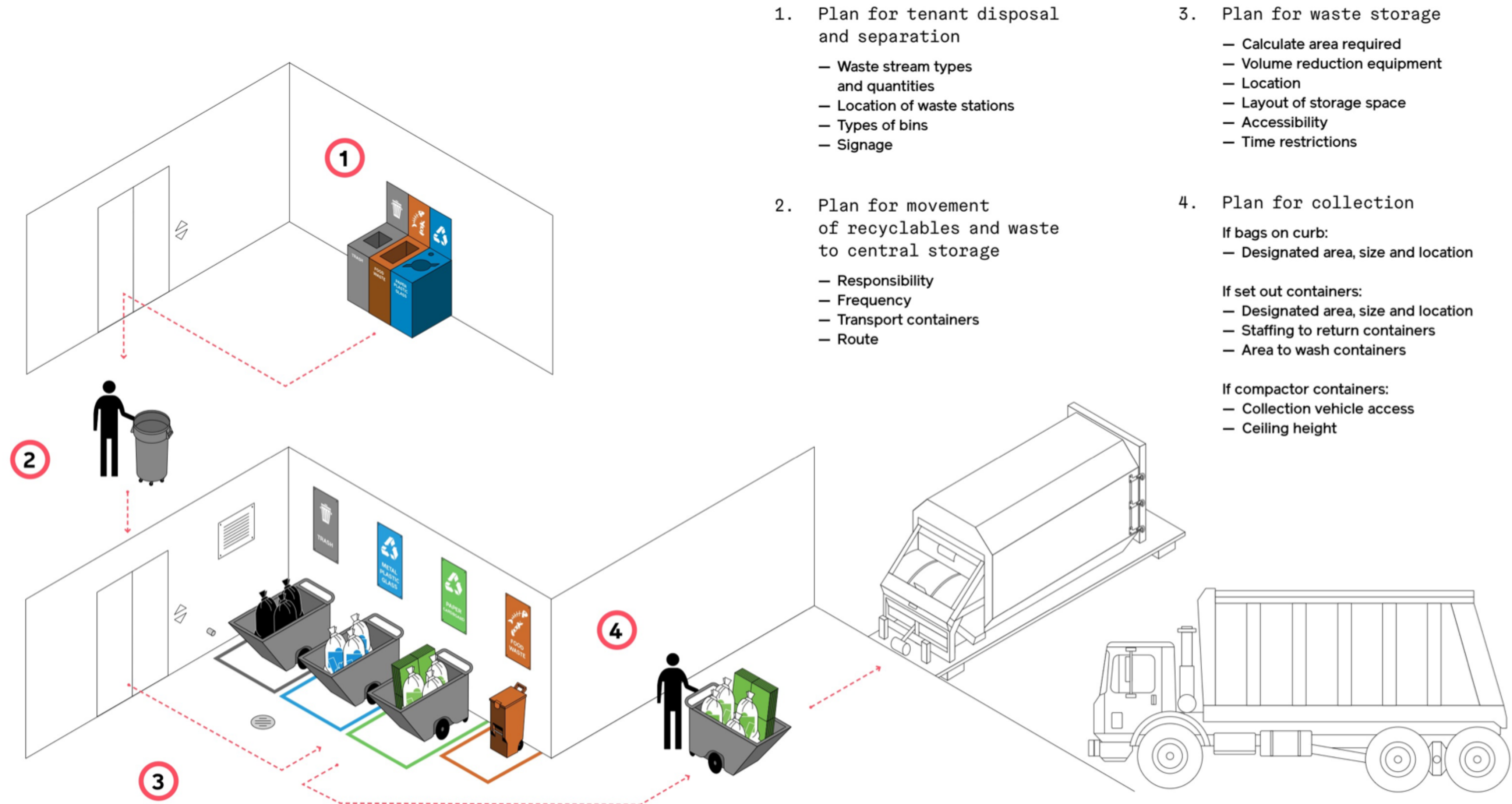
All compostables



All reusables



Planning for Waste as a Material Flow



Calculate waste volumes

zerowastedesign.org

Waste Calculator

Use this calculator to figure out the volume of waste that your building will generate. See how reducing waste generation, increasing waste diversion and using volume reduction equipment can reduce storage requirements.

1. Is your building commercial or residential?

COMMERCIAL

RESIDENTIAL

2. Basic Building Information

This calculator works for the listed occupancies below.
Enter information for all that apply. ⓘ

<div>Food Service: ⓘ</div> <div># Employees</div> <div>50</div>	<div>Hotels:</div> <div># Employees</div> <div></div>	<div>Retail—Grocery:</div> <div># Employees</div> <div></div>	<div>Retail—Non-Food:</div> <div># Employees</div> <div></div>	<div>Office:</div> <div># Employees</div> <div>1000</div>
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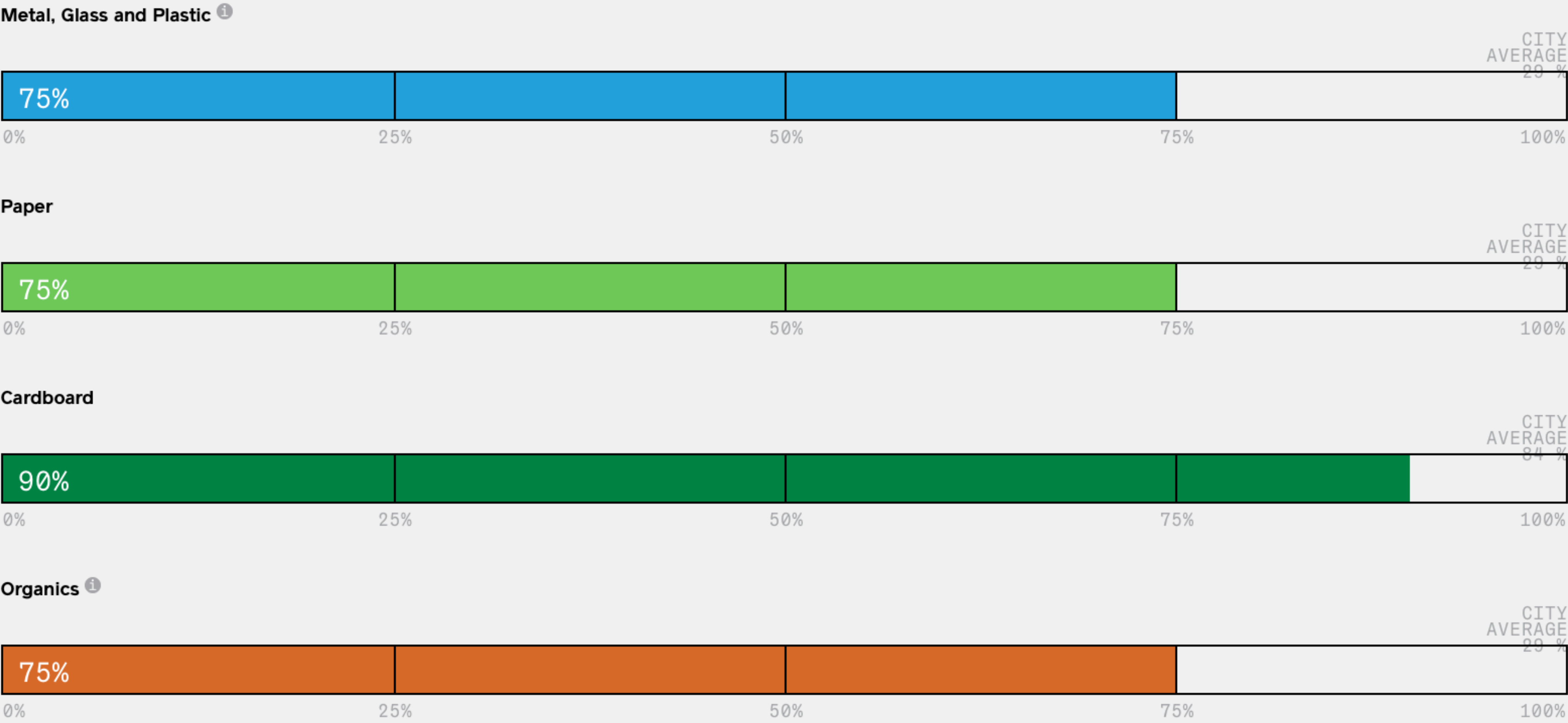
3. Waste Generation

+

4. Capture Rate Per Material Stream

-

Average capture rates per stream are shown below.
Adjust the sliders to reflect waste diversion strategies and goals. *i*



*For Buildings With Organics Separation

5. Volume Reduction Equipment

Recommended equipment to reduce waste volumes in your building is shown below. See Best Practice Strategy 2.21 for volume reduction equipment and 2.23 for organic pretreatment

Select the equipment you plan to provide.

These are strongly recommended:

VERTICAL TRASH COMPACTOR

METAL, GLASS & PLASTIC COMPACTOR CONTAINER

METAL & PLASTIC BALER i

CARDBOARD BALER

ORGANICS PRETREATMENT TO SOLID

In addition, you might want to consider:

CARDBOARD COMPACTOR CONTAINER i

Other options:

TRASH COMPACTOR CONTAINER

ORGANICS PRETREATMENT TO LIQUID

ORGANICS COMPACTOR CONTAINER

WASTE DIVERSION REQUIRED STORAGE

Required Storage Area:

2563 SF
BASED ON SELECTED
CONTAINERS i

☐ SINGLE-STREAM
RECYCLING i

1 CUBIC YARD = 202
GALLONS
1 TON = 2000 POUNDS

Storage requirements for the number of days stated are shown below. If needed, change the container types you plan to use to recalculate your total storage area.

Refuse:

DURATION
3 DAYS

CONTAINER TYPE

 7 2 CUBIC YD CONTAINER ↓

Metal, Glass, and Plastic:

DURATION
3 DAYS

CONTAINER TYPE

 103 1 CUBIC YD CONTAINER ↓

Paper and Cardboard:

DURATION
3 DAYS

CONTAINER TYPE

 43 2 CUBIC YD CONTAINER ↓

Organics:

DURATION
3 DAYS

CONTAINER TYPE

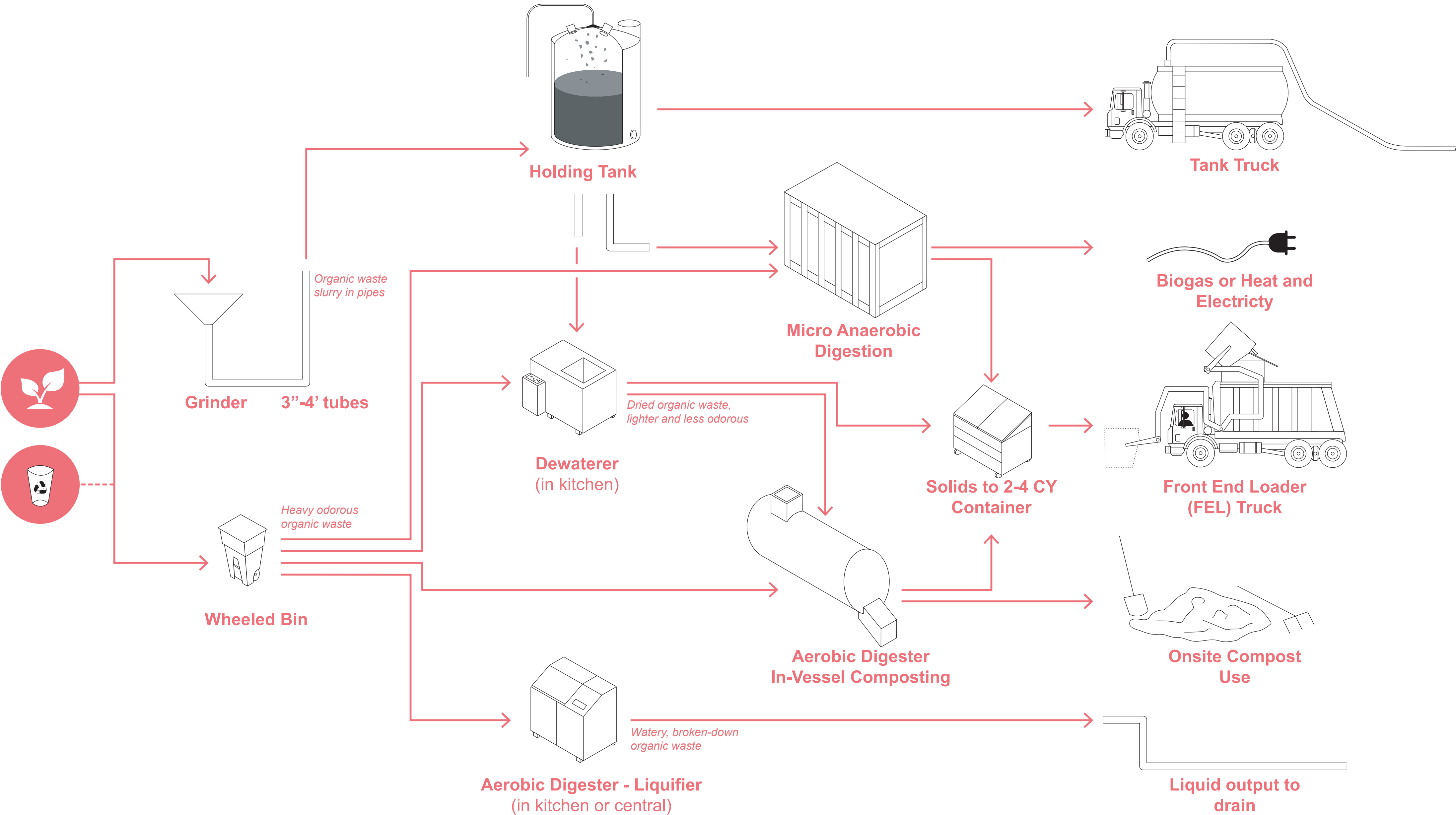
 22 64 GALLON BIN ↓

Reduce Waste Volume

- Provide balers and compactors
- Provide equipment to treat organic waste

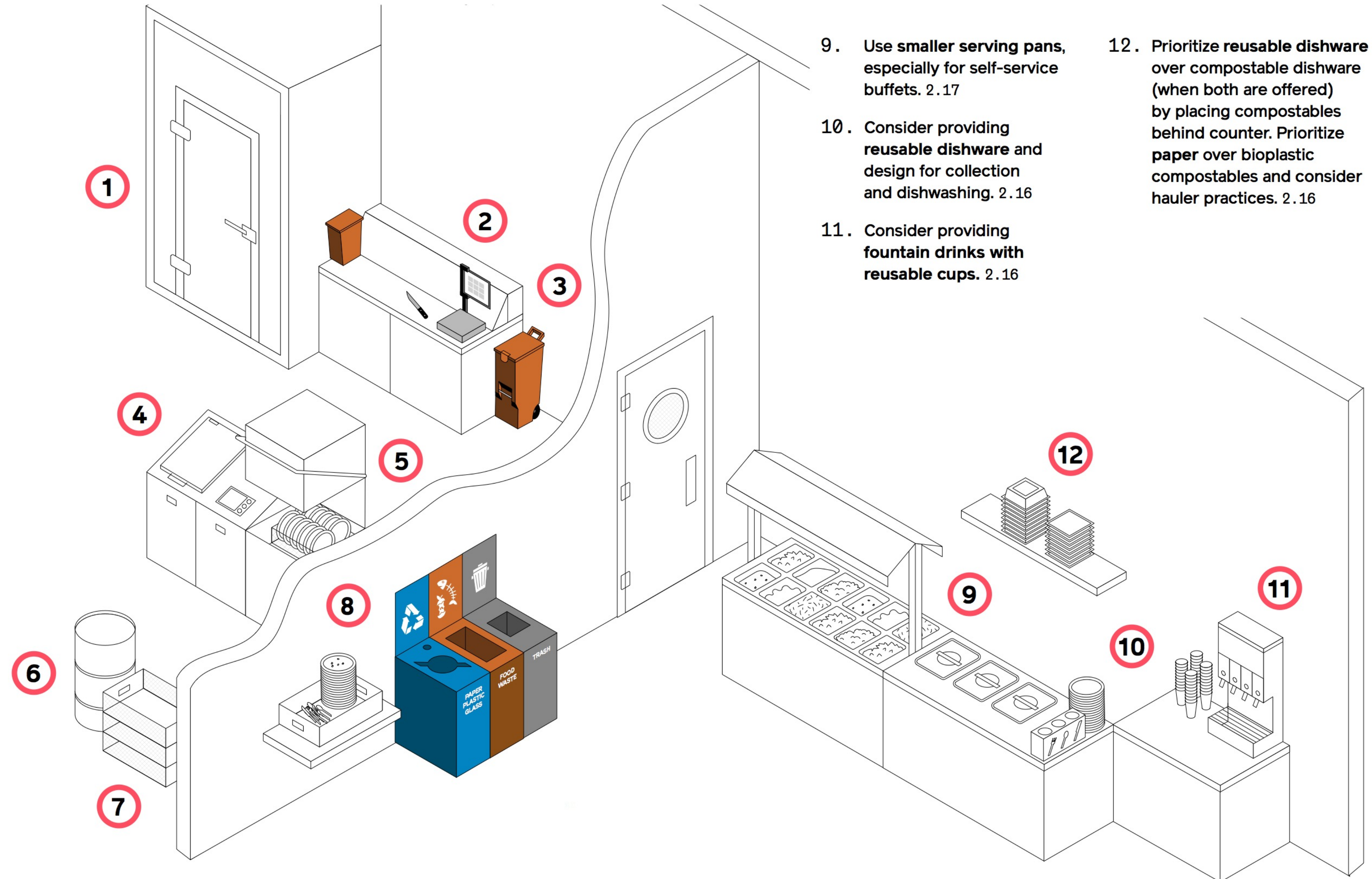


Organics equipment



Food Service Design Strategies

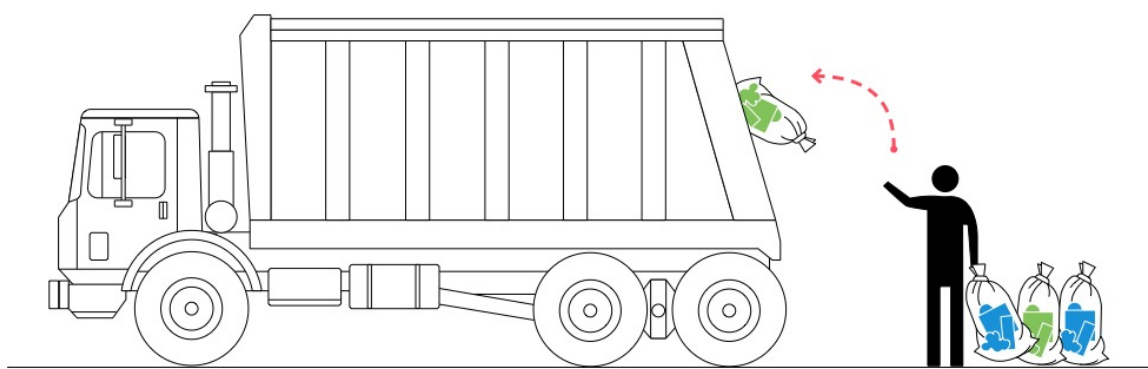
1. Refrigerator includes **storage for food donations**. Locate food donation storage for convenient collection. 2.18
2. Provide **food waste tracking system with scale**. 2.17
3. Organic waste collection in kitchen: replace refuse bins with **small organics totes**, and **countertop organics caddies**. 2.09
4. For volume reduction, consider **food waste pretreatment equipment**.
5. Provide **dishwashers** and consider path from dish room to dining area. For larger operations consider dish carousels. 2.16
6. Accommodate **cooking oil collection and storage**. 2.14
7. Delivery considerations: Where possible receive deliveries in **reusable crates** that the vendor collects. 2.06
8. Design **customer recycling stations** with clear visual cues and signage to accommodate all waste generated, including liquids. 2.10



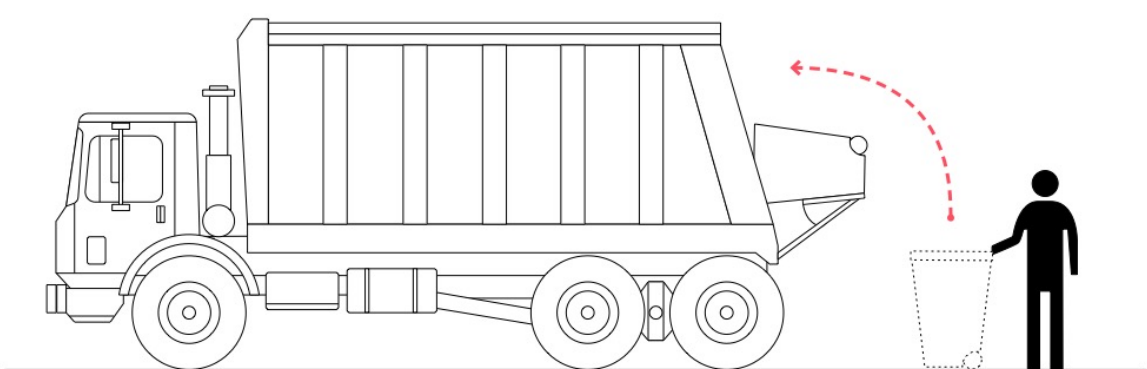
9. Use **smaller serving pans**, especially for self-service buffets. 2.17
10. Consider providing **reusable dishware** and design for collection and dishwashing. 2.16
11. Consider providing **fountain drinks with reusable cups**. 2.16
12. Prioritize **reusable dishware** over compostable dishware (when both are offered) by placing compostables behind counter. Prioritize **paper** over bioplastic compostables and consider hauler practices. 2.16

Collection & Urban Design Context

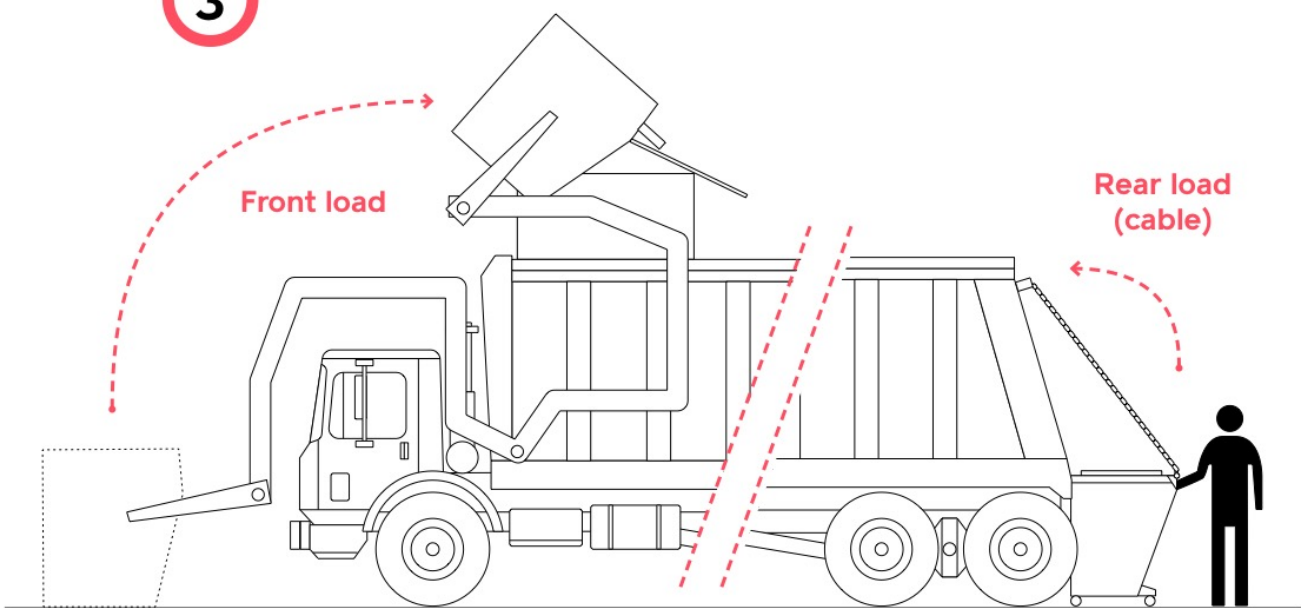
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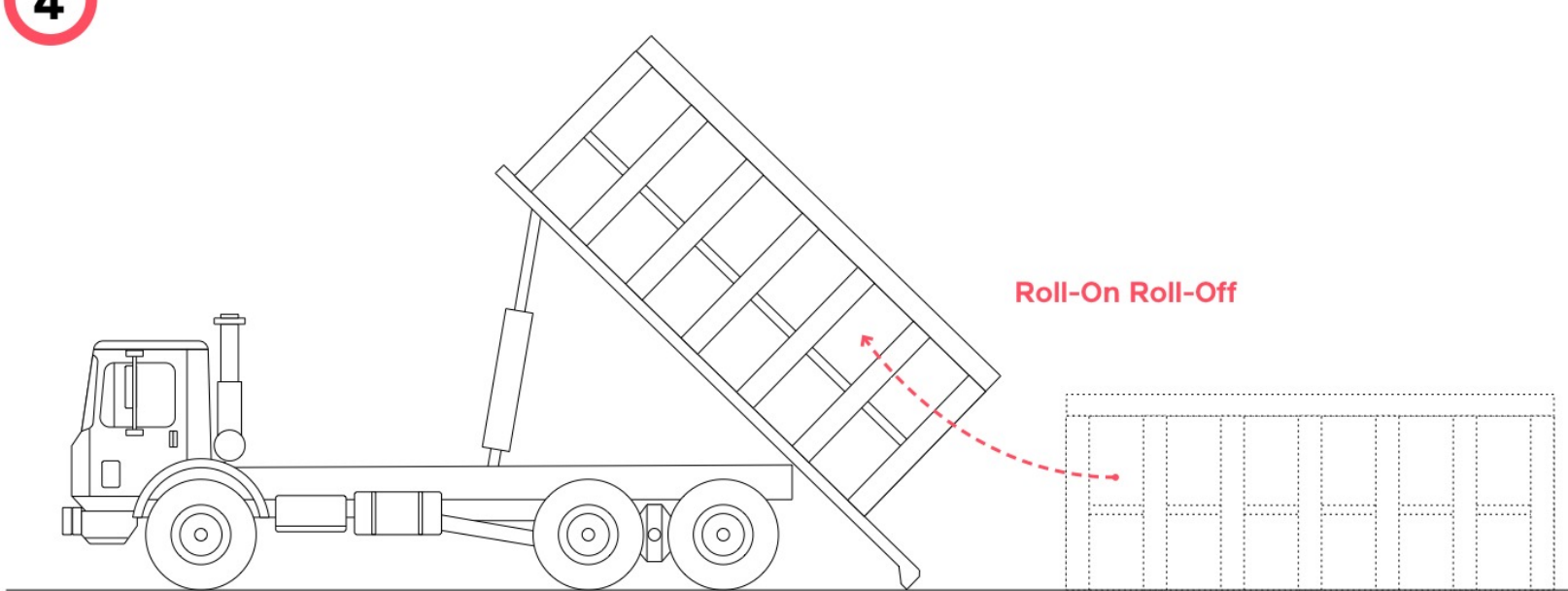
2



3

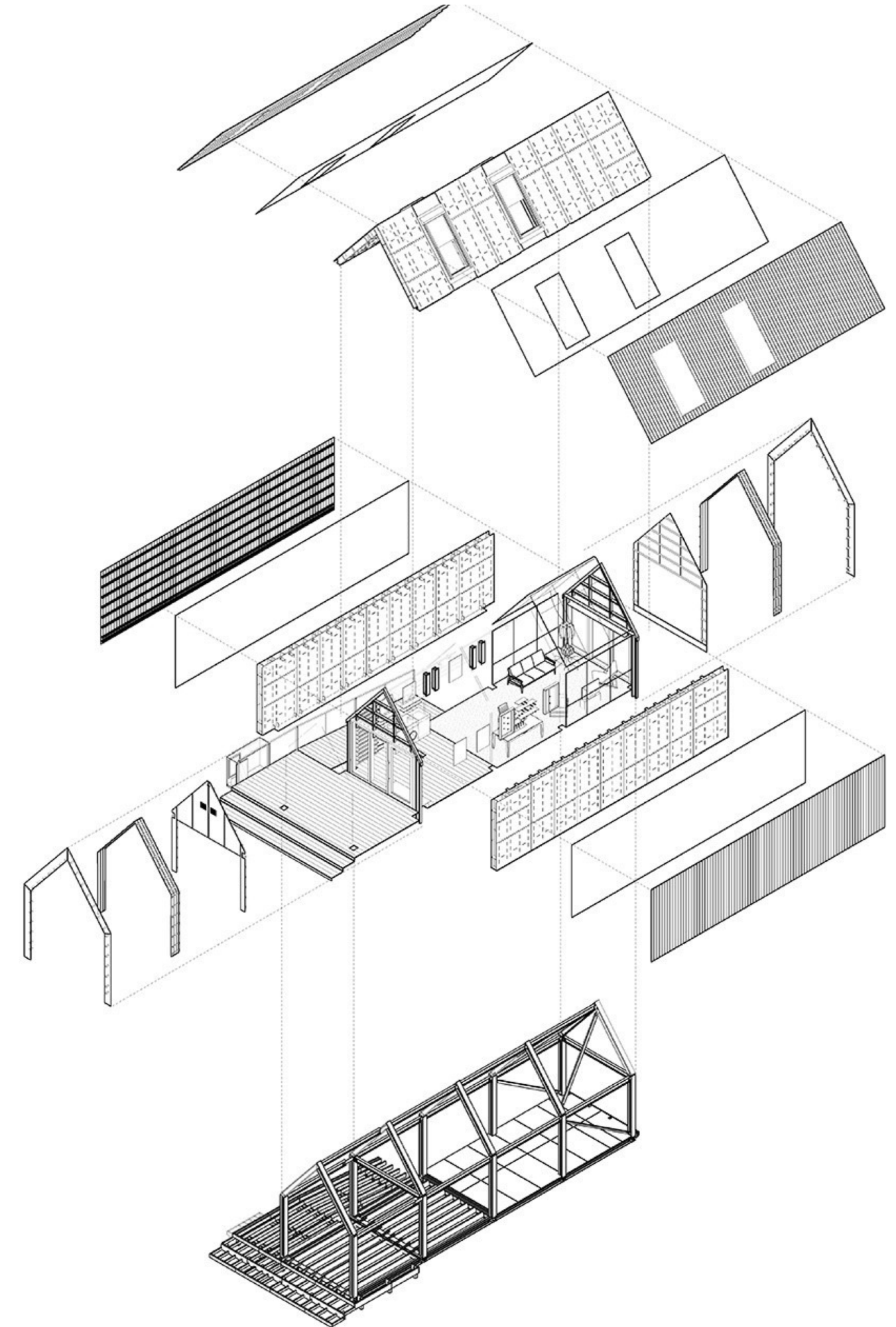


4



Strategies for Construction & Demolition Waste Circular Building Materials

- Design for material optimization
- Material selection
- Construction and demolition waste management onsite



Zero Waste Design Guidelines - Bay Area

Designing for Zero Waste Food Service

October 21, 2020

Christina Grace, Founder, Foodprint Group

Erin Cooke, Sustainability and Environmental Policy, San Francisco Airport

Stefan Moedritzer, Sustainability Waste Program Manager, Real Estate & Workplace Services, Google



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Designing for Circular Building Materials

Nov 19, 2020

James Slattery, C&D Debris Recovery, San Francisco Environment

Amanda Kaminsky, Founder, Building Product Ecosystems

Eden Brukman, Green Building Coordinator, San Francisco Environment

Frances Yang, Sustainability Specialist, Arup

Marcus Hopper, AIA, Senior Associate, Gensler

Webinar recordings at
AIANY.org, search videos

Zero Waste Multifamily Residences and Districts

Early 2021

Next Steps

- Adapting to other cities
- Incorporating into green building standards
- Case Studies
- Pilots and Research
- Advocacy and Policies
- Consulting with cities, districts, developers

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