

We owe ourselves better



Solid waste system training

Trash – recycle – compost – other solid wastes

13 August 2019

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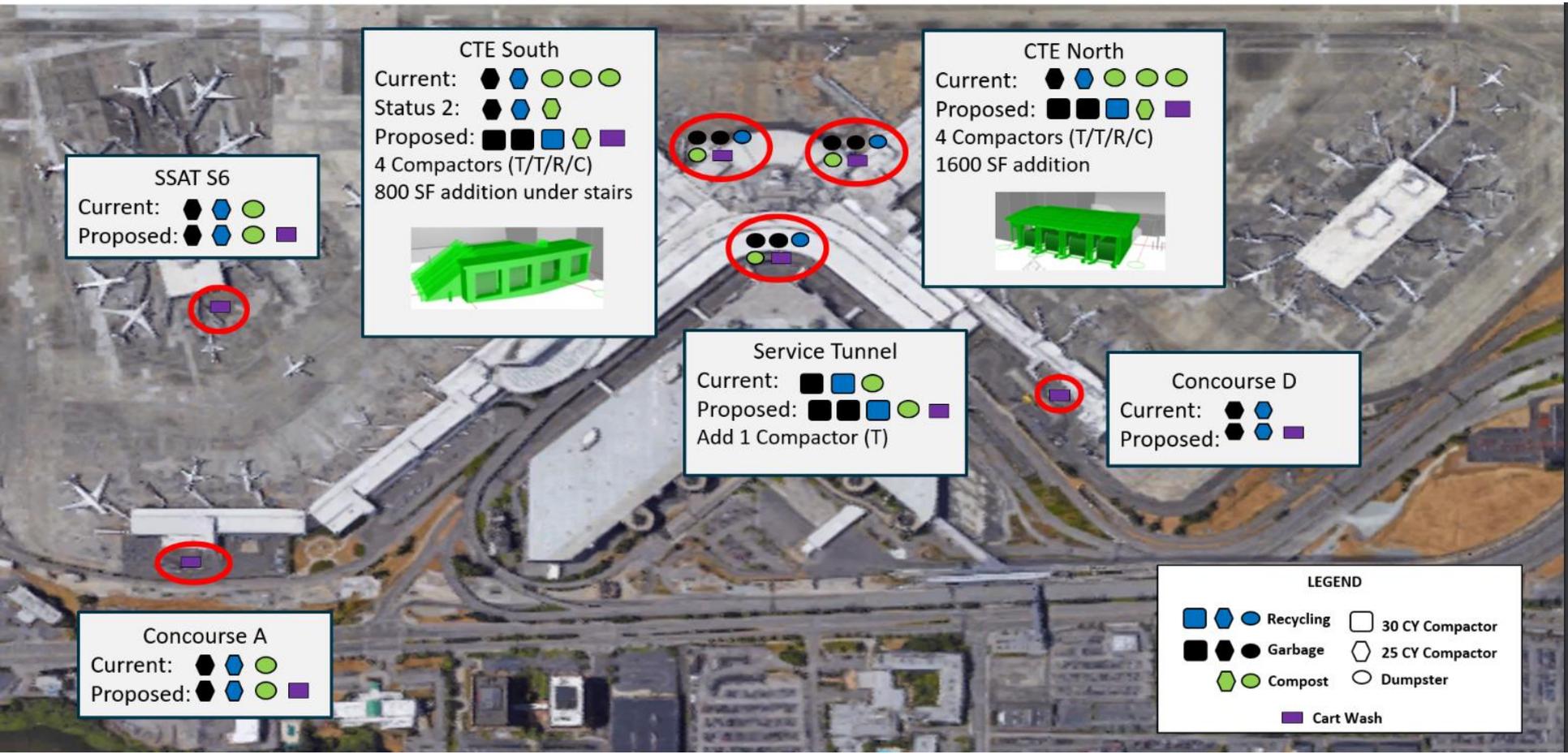


Program Updates

- **Used Cooking Oil tanks (9 of 10)**
 - D Concourse Q3 2019
 - New contract: PM and on-call repair
- **Terminal Solid Waste Project**
 - Adds cart washing stations
 - Adds compactors to CT-N, CT-S, Service Tunnel
 - Regrade/Redrain, enclosed, odor control
- **CT-N / CT-S floors**
- **Standardize compactor signage & controls**

Safety. Capacity. Sanitation.

Program Updates



SSAT S6
 Current: ● ● ● ●
 Proposed: ● ● ● ● ●

CTE South
 Current: ● ● ● ● ●
 Status 2: ● ● ● ● ●
 Proposed: ● ● ● ● ● ● ● ●
 4 Compactors (T/T/R/C)
 800 SF addition under stairs

CTE North
 Current: ● ● ● ● ●
 Proposed: ● ● ● ● ● ● ● ●
 4 Compactors (T/T/R/C)
 1600 SF addition

Service Tunnel
 Current: ● ● ● ●
 Proposed: ● ● ● ● ● ● ● ●
 Add 1 Compactor (T)

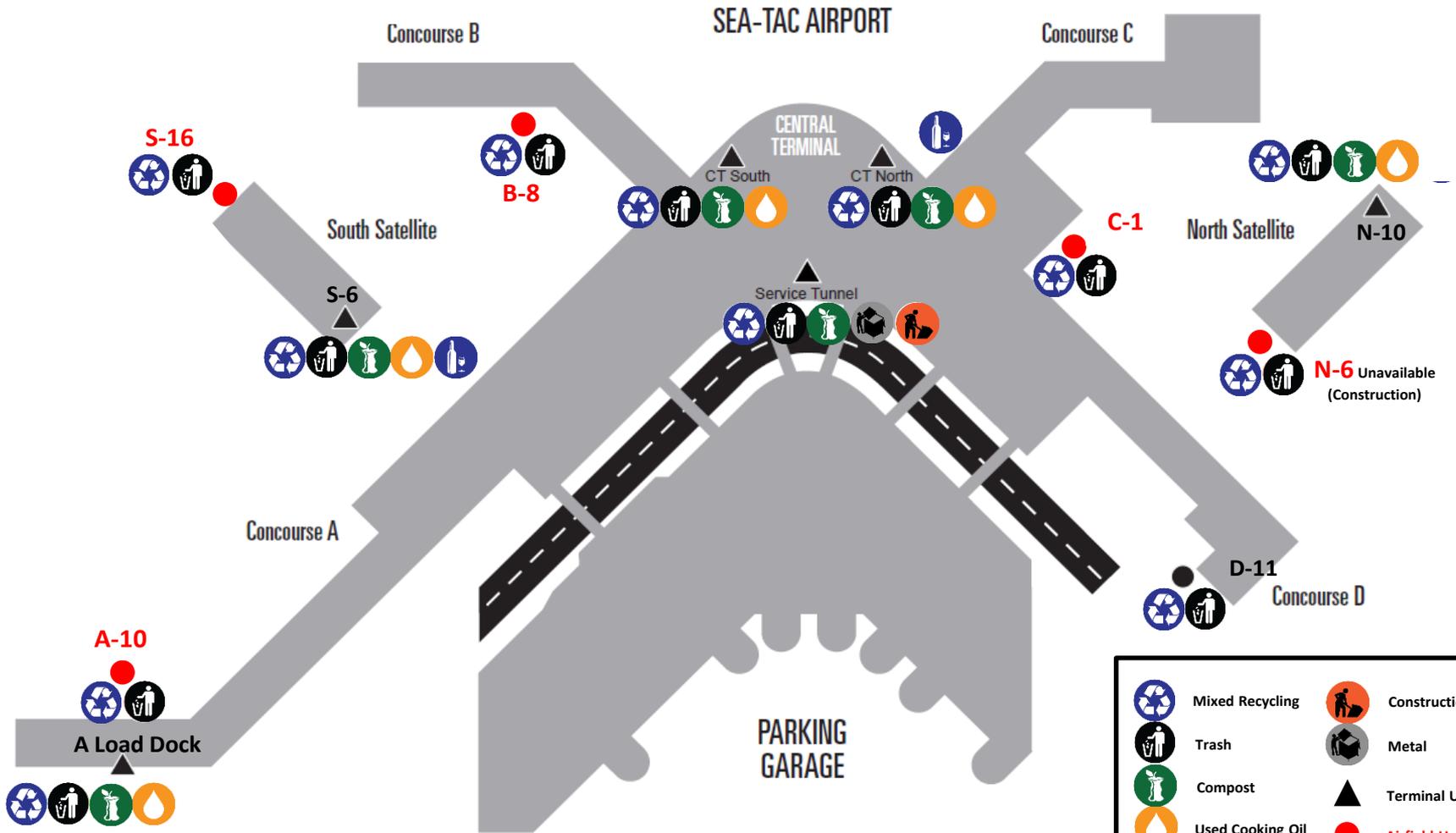
Concourse D
 Current: ● ● ● ● ●
 Proposed: ● ● ● ● ● ● ● ●

Concourse A
 Current: ● ● ● ● ●
 Proposed: ● ● ● ● ● ● ● ●

LEGEND

- Recycling
- Garbage
- Compost
- 30 CY Compactor
- 25 CY Compactor
- Dumpster
- Cart Wash

Accepted Materials



	Mixed Recycling		Construction
	Trash		Metal
	Compost		Terminal Use
	Used Cooking Oil		Airfield Use Only
	Glass		

Compactors & Dumpsters



Trash
Black



Recycling
Clear



Construction

- Construction Users Only
- Requested through project manager



Compost
Green



- Approved by Cedar Grove:
www.cedar-grove.com/compostable/accepted-items/bags



Metal

- At Service Tunnel
Snowshed, Air Cargo
1 and 4



Glass Dumpster

- If no dumpster, use Recycling compactor
- Do not throw (safety/FOD)

*City of SeaTac jurisdiction:
Must use Recology for Trash and
Recycling for hauling*

Maintenance issue or Full: **ACC at 787-5229**

For bulky objects or items not categorized above, contact AV Environmental at 787-4633

Other Materials

APHIS-USDA Regulated waste per 7CFR§330.400 & 9CFR§94.5

International deplaned waste = tenant responsibility

MUST be brought

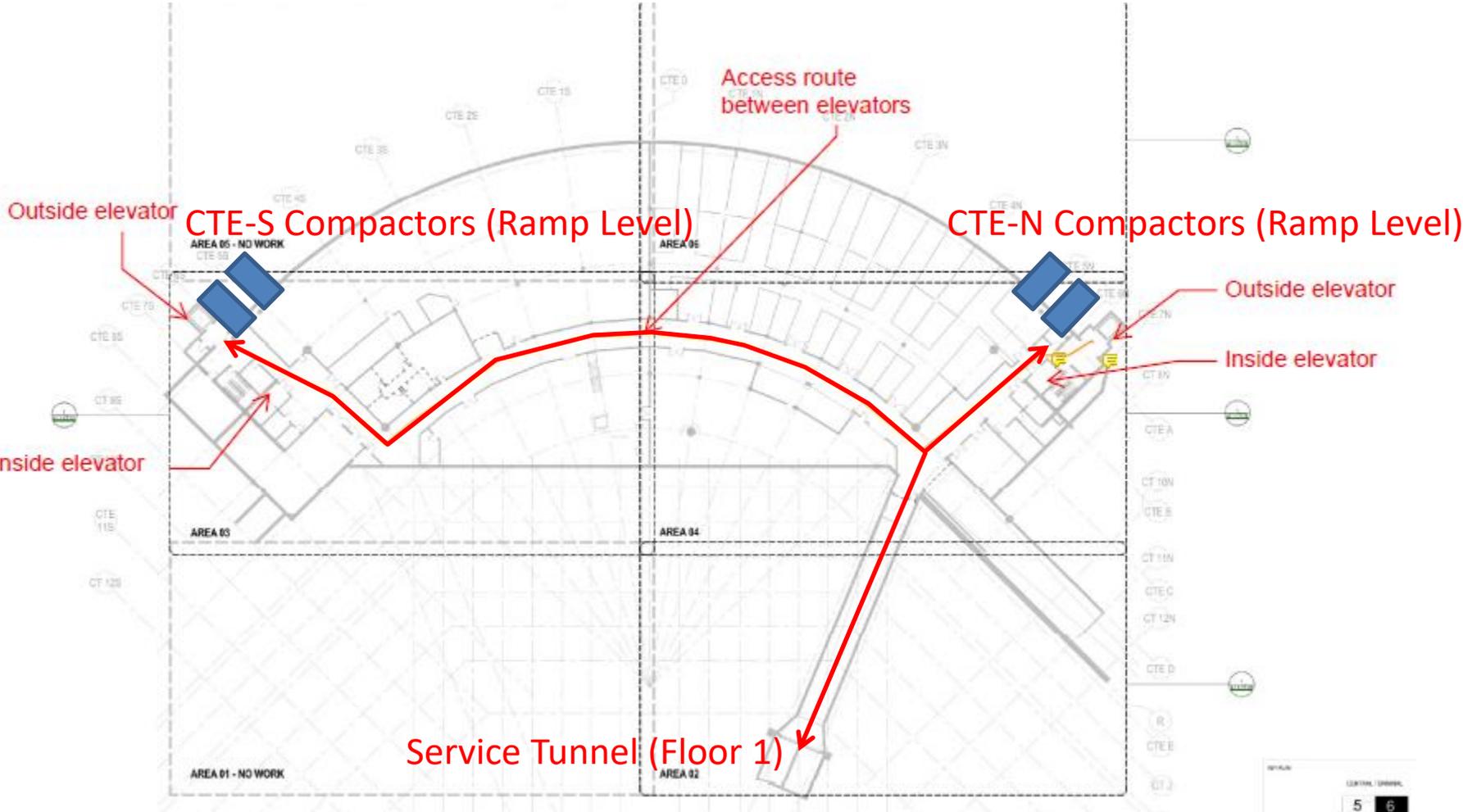
“...to an approved facility for incineration, sterilization, or grinding into an approved sewage system.”

Jeffrey Norton
Waste Management

NW regional Manager
360-913-4877

jnorton1@wm.com

Basement Level Routes



You need access
Service tunnel door:



Basement Level Routes



Deliveries

- Shipping material responsibility
- Pallets: leave one, take one
- Storage at dedicated locations
 - ADR Cages
 - Service Tunnel
 - Direct tenant leased space



Trash and Recycling



No Appliances

No Recyclables

No Furniture

No Pallets or Kegs

No Batteries

No Electronics

Do you know
what to do with
this?

ALUMINUM /TIN CANS
(bagged)

CARDBOARD
Break down boxes

PLASTIC Bottles, containers (bagged)
bubble wrap, stretch film

PLASTIC FILM:
No longer accepted

PAPER Magazines, newspaper
office paper, shredded paper (bagged)

GLASS Unless there is a separate
bin for glass you may recycle it here

Not accepted at Airport

Tenant Responsibility

Electronic Scrap

Small appliances, microwaves, TV's, computers

King County Take-it-back network

<https://kingcounty.gov/depts/dnrp/solid-waste/programs/take-it-back/electronics.aspx>

<https://www.totalreclaim.com>

Universal Waste

Batteries, lightbulbs, equipment with mercury

<https://www.ecolights.com>

<https://www.totalreclaim.com>

HAZMAT

Paints, broken light bulbs, cleaners, solvents

<https://kingcounty.gov/depts/dnrp/solid-waste/facilities/hazardous-waste.aspx>

CFC Containing Appliances

Refrigerators, water coolers

<https://www.totalreclaim.com>

Large objects? Questions?
Aviation Environmental **206-787-4633**

What do I do with....

King County Search Kingcounty.gov

Home How do I... Services About King County Departments

Solid Waste Division

What do I do with...?
Search
Materials list

Home > Services > Recycling & garbage > Solid Waste Division > What do I do with...? > Materials list

Materials list

Select one or more materials to find a list of businesses and organizations that will accept your unwanted materials for reuse, recycling, or disposal.

- Animal Waste**
- Appliances**
 - View selected materials**
 - REFRIGERATORS, FREEZERS**
Appliances used for cooling or freezing foods.
 - AIR CONDITIONERS, HEAT PUMPS**
An air conditioner is a mechanical refrigeration device used to control temperature, humidity, cleanliness, and movement of air in a confined space. A heat pump is an outdoor air conditioning unit capable of either cooling or heating an indoor space.
 - OTHER MAJOR APPLIANCES**
Refrigerators, freezers, stoves (kitchen range or oven), hot water heaters, furnaces, washers, dryers and other major appliances sometimes referred to as "white goods."
 - SMALL HOUSEHOLD APPLIANCES**
Small household appliances include items such as blenders, coffee pots and irons.
 - MICROWAVES**
Microwave ovens are kitchen appliances used to heat food and drinks.
- Asbestos**
- Batteries**
- Carpet**

Disposal Room Rules

How does it impact me?

1. Compactor Doors – CLOSED
2. Sort and Dispose into CORRECT containers
3. Dumpster Lids – CLOSED
4. All compactor users: TRAINED on operation
5. No compactor users under 18 years
6. Clean up all – SPILLS and LITTER
7. Dumping PROHIBITED
 - a) on ground
 - b) outside designated containers



Stash your trash

Compactor Operation (1 of 4)

(Trash, Recycling)

Load Dock

<https://youtu.be/cYknLkfSO-I>

Airfield and Central Terminal

<https://youtu.be/FjqHSygrQq8>



Compactor Operation (2 of 4)

(Trash, Recycling)

Load Docks

1

Touch Key



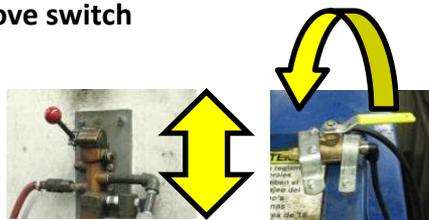
2

Close Gate



3

Move switch



Type 1: up/down

Type 2: rotate

All other

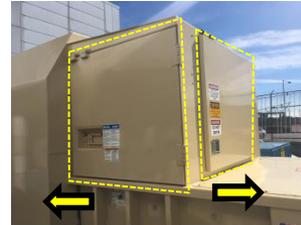
1

Touch Key



2

*Open/Close



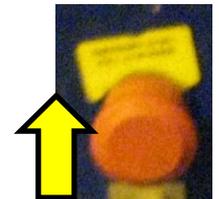
*Ensure slide latch is CLOSED

TROUBLESHOOTING

Check emergency stop is out



STOP!



PRESS

Maintenance issue or Full: ACC at 787-5229

Compactor Operation (3 of 3)

Issues

Bridging

Cardboard raises above the ram.
Appears full.



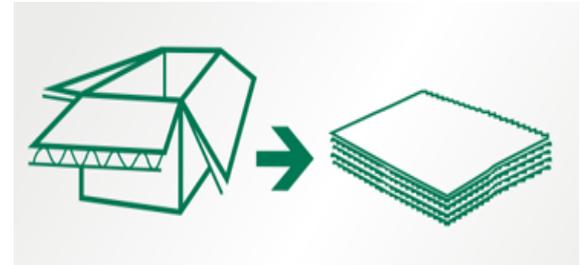
Overfilling Hopper

Hopper too full.
Material doesn't compact.

Solutions

Max 5 bags

BREAK DOWN boxes
Run compactor 2x



Maintenance issue or Full: **ACC at 787-5229**

Key Requests

Applies to compactors only (trash, recycling)



- **Turnaround**
 - Existing accounts: 1-2 weeks
 - New accounts: 2-3 weeks
 - Large key orders: 2-3 weeks
- **Key Request Form:**
<https://www.portseattle.org/Business/Airport-Tenants/Pages/Compactor-Access.aspx>
 - **Requires Port account number** (contact ADR Business Manager, Properties or PM if unknown)
- **Billing**
 - Keys cost \$20 each
 - Recycling compactor access: FREE
 - Billing based on lease or service agreement terms and tariff

Keys must be set up with an account for each tenant or contractor

Compost



**Food +
Compostables**



Green Bags ONLY

Food scraps, paper towels, green-waste,
compostable packaging, and other
compostable materials



**NO BLACK BAGS, GARBAGE,
OR RECYCLING**

CLOSE DUMPSTER AFTER EVERY USE

IF DUMPSTER IS FULL CALL 206 787-5229 (ext.1)

Bags must be approved by Cedar Grove:
www.cedar-grove.com/compostable/accepted-items/bags



AVIATION OPERATIONS BULLETIN

SAFETY ALERT

AV-OPS - Safety
09-13-2018
Issued By: [E.Belleque](#)

Compost Dumpster Procedures

Effective: Immediately

In compliance with the Food & Drug Administration and the WA State Department of Health & Human Services to prevent Foreign Object Debris & Pest hazards, all stakeholders must follow these mandatory procedures when using Compost Dumpsters:

The Compost Dumpster lids SHALL be closed after use. If dumpster lids CAN NOT close completely trash needs to be taken to another dumpster. Employees/Companies NOT following these procedures will be issued a citation.



FOR IMMEDIATE NOTIFICATION, DISTRIBUTION & COMMUNICATION
Please forward to all pertinent parties and staff

Violations

Violates STIA Rules & Regulations #5

- *Section 3B9d: Maintenance of exitways*
- *Section 4A: Sanitation*
- *Section 5L1: Pest Management*

Fines may be levied (Section 4A6)

- *Up to \$2500 First Offense*
- *Up to \$5000 Second Offense*
- *Plus airport response and admin costs*



Cooking Oil Caddy

Waste Cooking Oil Transfer

- Caddy System Required (tenant purchase)
- Variable sizes for different fryer design
- **Oil solids go to trash**

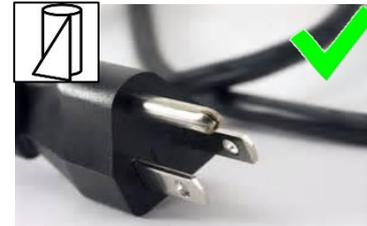


¾ full only

Tenant responsibility

- **Purchase and Maintenance** of oil caddy
- Ensure no oil on electric plug
- Wipe off oil before leaving leased space
- Wipe off oil tank quick disconnect after complete
- Clean up or report any spills

Keep Oil Caddy-Plugs CLEAN



Best practice: oil rags on hand

Cooking Oil *Safety*



How will you protect yourself?

Cooking Oil Safety

SAFETY FIRST: PLEASE READ CAREFULLY



CAUTION

Equipment and Fittings will get HOT. Always wear Personal Protective Equipment (PPE) when operating equipment.



CAUTION

No Water!! Operating with water will damage the pump.



CAUTION

Once grease is emptied, run pump for 30 seconds to help prevent grease blockage.



CAUTION

Always drain oil into the strainer basket to prevent pump damage. Clean the basket out regularly.



CAUTION

Cold or room temperature grease will damage pump. Run warm or hot oil only.



CAUTION

Never leave oil in the caddy as the pump and hose could become blocked.



DANGER

Please read this operation and servicing manual thoroughly before installing, servicing or using this equipment. Failure to properly install, service or use this equipment, or alteration of this equipment, can cause serious property damage, injury or death.



DANGER

This waste oil pump station unit is intended for use with hot oil and grease at temperatures between 100°F (38°C) and 375°F (190°C). Always wear protective, heat-resistant gloves, heat-resistant apron and goggles when using this equipment. Failure to properly use this equipment can lead to serious injury or death.



DANGER

The caddy lid is designed to prevent hot oil and grease spills when transporting the caddy. Failure to use the lid or properly secure the lid may result in hot oil and grease spills, which can lead to serious injury or death.

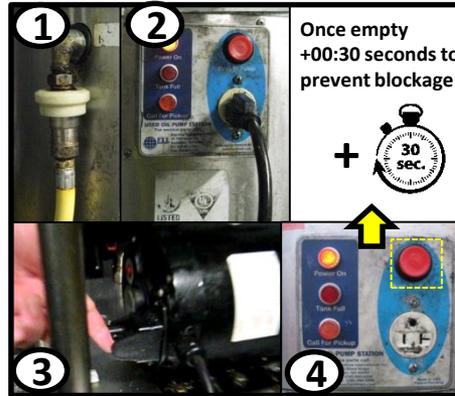
FRONTLINE
international

For further assistance
please call +1 330-861-1100

SCAN FOR
INSTALLATION
MANUAL AND
OPERATING
PROCEDURES



Cooking Oil Operation



- ① Attach hose
- ② Attach electric plug
- ③ Turn on pump
- ④ Hold button

New tanks



Maintenance issue or Full: **ACC at 787-5229**

Operation (5 minute mark): https://www.youtube.com/watch?v=fzhrm5U_d_4&t=322s

Cooking Oil Operation

Troubleshooting

See the following table to troubleshoot problems

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION	
Caddy motor will not run.	The caddy motor is not turned ON.	Turn the motor ON with the switch located on the back of the motor.	
	Caddy motor reset switch has tripped.	Press the motor reset switch on the back of the caddy motor.	
	The caddy power cord is not making proper connection.	Ensure the caddy power cord is completely plugged into the motor and the control panel receptacle .	
	The tank or control panel at the fill station has lost power.	Ensure the tank or fill station control panel are plugged in.	Ensure the outlet that the tank or fill station control panel is plugged into has not lost power.
If there is no power to the outlet make sure the circuit breaker has not tripped or that the outlet is not on a switch that has been turned off.			
Caddy motor runs but no oil will pump.	Disconnect fittings are not properly connected.	Make sure the female disconnect fitting is properly connected to the male fitting.	
	Caddy hose may be plugged with grease.	Run the caddy hose under hot water to liquefy any grease that may be clogging the hose.	
	Caddy pump may be plugged with grease.	Remove the four screws on the front of the pump and clean the inlet and outlet port of the pump, and the rotor gear.	
		Make sure that nothing is blocking the inlet tube that goes down into the oil.	
	Assure that the oil being discarded is in liquid state.		
<p>Call 330-861-1100 if you have checked all of the above and the problem still has not been resolved.</p>			

Cooking Oil *Operation*



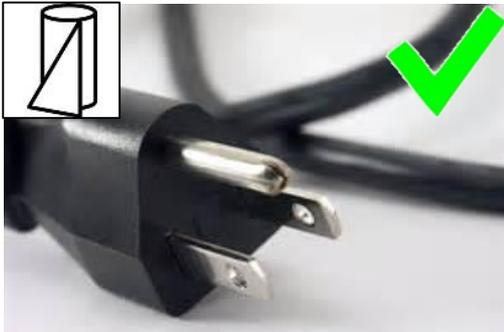
Maintenance issue or Full: **ACC at 787-5229**

[Training Video:](#)

https://www.youtube.com/watch?v=fzhrm5U_d_4&t=322s

Cooking Oil Operation

Keep Plugs
CLEAN



PROHIBITED

Dirty Plugs

SAFETY: Shorts, Fires



**Improvised
Storage**



Maintenance issue or Full: **ACC at 787-5229**

[Training Video:](#)

https://www.youtube.com/watch?v=fzhrm5U_d_4&t=322s

References

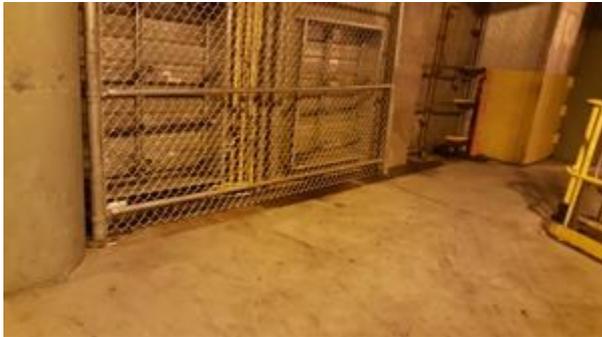
Item	Tenant Resource
Compost bags	www.cedar-grove.com/compostable/accepted-items/bags
Oil Operation (5 min mark)	www.youtube.com/watch?v=fzhrm5U_d_4&t=322s
Oil Caddy Manual	www.frontlineii.com/assets/dealer/Resource-Center/Installation-Manuals/Waste-Oil-Caddy/Front-229-Waste-Oil-Caddy-Instruction-Manual-ENG.pdf
Oil Caddy Parts	Frontline International @ 877-776-1100 or support@frontlineii.com
Solid Waste Utility Account (compactor keys)	www.portseattle.org/Business/Airport-Tenants/Pages/Compactor-Access.aspx

Not accepted at airport	Tenant Resource
Refrigerators, coolers	www.totalreclaim.com
Batteries, Lightbulbs, Mercury	www.ecolights.com www.totalreclaim.com
Paint, Cleaners, Solvents, Broken bulbs	https://kingcounty.gov/depts/dnrp/solid-waste/facilities/hazardous-waste.aspx
Small appliances, microwaves, TVs, Computers	https://kingcounty.gov/depts/dnrp/solid-waste/programs/take-it-back/electronics.aspx www.totalreclaim.com
What do I do with?	https://info.kingcounty.gov/services/recycling-garbage/solid-waste/what-do-i-do-with/Materials?cat=1
International Waste	Waste Management: Jeffrey Norton 360-913-4877 inorton1@wm.com

Questions?

Stick around for....

- Training requests
- Program recommendations



Stash the Trash