

# **Eco Act and Green Culinary Initiative**

## **Community-Based Innovation for WASH Improvement in Urban Culinary Businesses of Jakarta**

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# Jakarta Profile



<b>Area:</b> 661,23 Km <sup>2</sup>	<b>Density:</b> 16,152 /km <sup>2</sup>
<b>Population:</b> 10.7 Million 4% of national population 71% of productive age	<b>GDP:</b> 17% of national GDP • Trading • Information and communication • Processing industry • Construction • Financial and insurance

## WASH Issues

Water	Sanitation	Hygiene
<ul style="list-style-type: none"> <li>• 73% of water pipe coverage</li> <li>• 45% of NRW</li> <li>• Groundwater quality</li> <li>• Surface water quality</li> </ul>	<ul style="list-style-type: none"> <li>• 4% of sewerage coverage</li> <li>• Septictank in household</li> <li>• 5,6% of open defecation</li> <li>• On-site WWTP in large scale business activities</li> </ul>	<ul style="list-style-type: none"> <li>• Waterborne disease</li> <li>• Slum area</li> <li>• Flooding prone</li> </ul>

# WASH Issues



**“The challenge of rapidly growing cities is not their size, but how inclusively and sustainably they are governed.”**

# Culinary Business in Jakarta



## Why Urban Culinary Business Matter?

✓ *Dominant in urban economies* → Ease of licensing

Total: 351,000 activities  
Have a business license: 9%

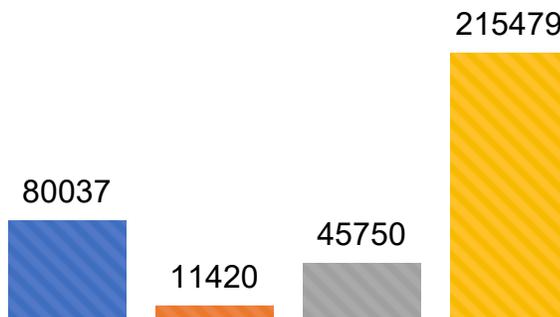
✓ *Often excluded from formal WASH systems* → subsidies for communal wastewater treatment systems are only for households, not for business activities

✓ *Wastewater and food waste impact urban rivers* → Pollutant Source Study in Ciliwung River (2024) concluded that culinary businesses have a major contribution to water quality

✓ *Policy and Governance Challenges:*

- No EIA → SPPL as environmental commitment
- Compliance gap in small-scale businesses → Highly cost
- Local government beyond enforcement
- Overlapping roles

■ Restaurant ■ Catering ■ Street culinary ■ Others



Environmental Quality Index (2023)

- 54,57 points;
- Decreased of 0,08 points;
- Less than 0,36 points from the target.

Compliance Report (2023)

- Environmental compliance level of business activities is only 26%.

Complaint Report (2023)

- Increased of 48%.

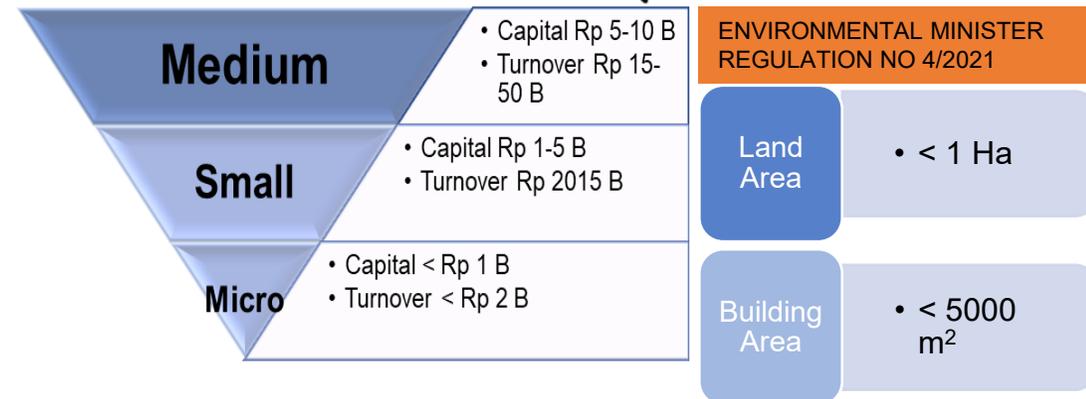
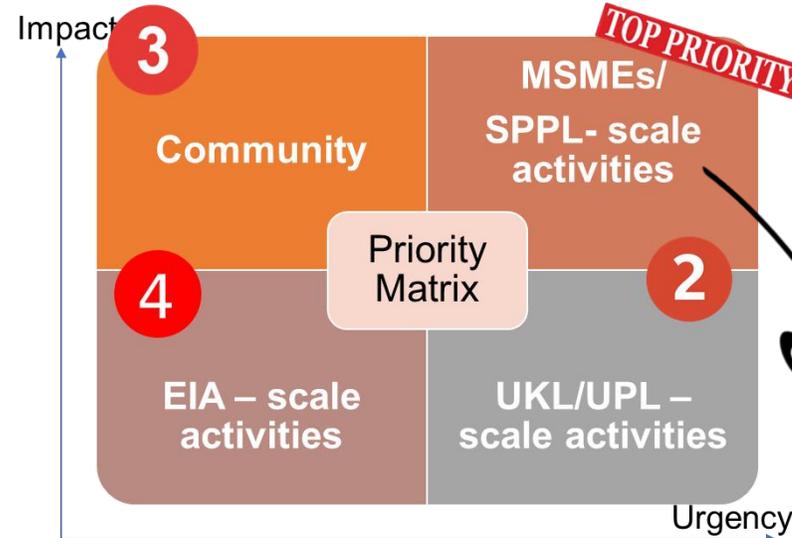
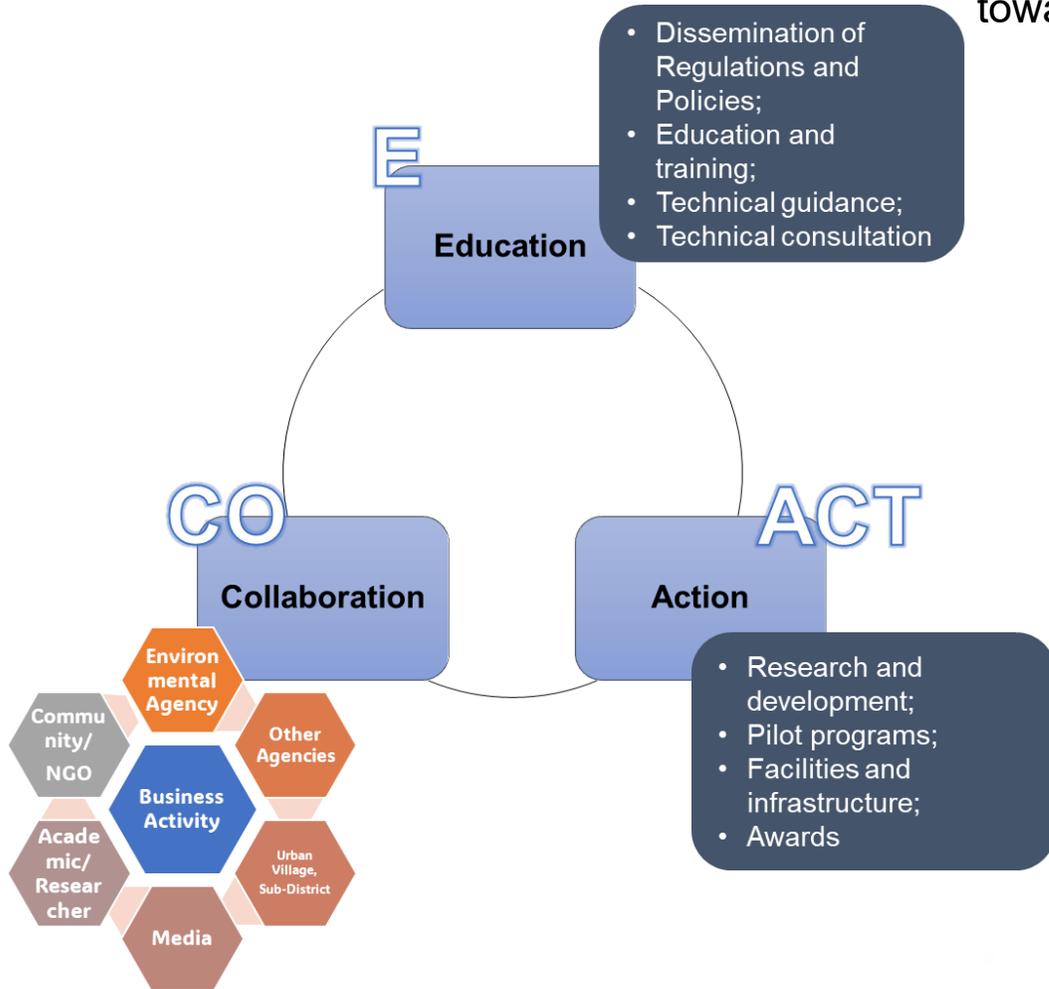
## Environmental Pollution Control Strategy





# ECO ACT

It is an environmental development program based on the principle of collaboration between various parties and action that is solution-oriented, implementable and sustainable towards Jakarta as a Global City.



## Statement Letter of Environmental Mitigation

FORMAT SURAT PERNYATAAN KESANGGUPAN PENGELOLAAN DAN PEMANTAUAN LINGKUNGAN HIDUP (SPPL)

Kami yang bertanda tangan di bawah ini:

Nama Instansi Pemerintah : .....  
 Nama Penanggung jawab : .....  
 Jabatan : .....  
 Alamat : .....  
 Nomor Telp. : .....  
 Bidang Kegiatan : .....

Menyatakan kesanggupan:

- Melaksanakan kegiatan pada lokasi yang sesuai dengan rencana tata ruang;
- Menyediakan fasilitas penyimpanan sementara limbah, limbah B3, dan sampah sesuai dengan standar dan jumlah yang dihasilkan;
- Menyediakan fasilitas pengelolaan limbah cair dan emisi sesuai dengan jumlah limbah yang dihasilkan dan memenuhi baku mutu limbah dan baku mutu emisi;
- Dst. (Diisi sesuai dengan pengelolaan dan pemantauan jenis kegiatan yang akan dilakukan);
- Mematuhi ketentuan Peraturan Perundang-undangan di bidang Perlindungan dan Pengelolaan Lingkungan Hidup;
- Bersedia dilakukan pengawasan untuk memastikan pemenuhan ketentuan peraturan perundang-undangan di bidang Perlindungan dan Pengelolaan Lingkungan Hidup.

Menyatakan dengan sungguh-sungguh akan melaksanakan seluruh kesanggupan sebagaimana tersebut di atas. Demikian pernyataan ini dibuat dengan sebenar-benarnya. Apabila di kemudian hari ternyata terdapat kekeliruan ataupun ketidakakuratan dalam pernyataan ini, maka penanggung jawab kegiatan bersedia menerima konsekuensi sesuai dengan ketentuan peraturan perundang-undangan.

(tempat), (tanggal)  
 Tertanda,  
 TTD  
 (Nama Penanggung jawab)



# Initiation Phase

*Internal Capacity Building and Forum Group Discussion*

9-10 April 2025

- Conducted for employees of the Jakarta Environmental Agency in province and city level;
- Knowledge enrichment and perceptions alignment on environmental management;
- Determination of locations for environmental guidance program → Ciliwung Watershed
- Determination of priority scale for business activities → SPPL Scale
- Mechanism of environmental guidance program → Dissemination of regulation, education, training, project implementation, collaboration

*Collaboration Workshop and Forum Group Discussion*

19-23 May 2025

- Roadshow workshop in 5 cities in collaboration with other technical institutions, district level, sub district level, researcher, NGO and media.
- Knowledge enrichment and perceptions alignment on environmental management;
- Shared commitment to environmental management;
- Determination of priority business sector for environmental guidance program → Culinary Business;
- Inventory of culinary business activities;
- Mechanism of environmental guidance program → Dissemination of regulation, education, training, project implementation, collaboration.

*Validation of Culinary Business Data Inventory*

July 2025

Permit Agency

• Data verification of culinary business permit

Urban Village Level

• Data validation of culinary business existence

Sub District Level

• Data validation of culinary business existence

Technical Agencies

• Data validation of culinary business according to its authority

City	Central Jakarta	East Jakarta	North Jakarta	South Jakarta	West Jakarta
Total	611	478	10	513	171



## Planning Phase

### Culinary Business Education

August – Sept 2025

- Conducted in 5 administrative cities;
- Target is culinary business in Ciliwung Watershed;
- Collaborated with other technical institutions, district level, sub district level, researcher, NGO and media;
- Dissemination of environmental regulations and policies;
- Education and training about environmental impact of culinary business, wastewater, solid waste, air pollution, noise and circular economy;
- Site visit to benchmark location;
- Technical consultation services → online and offline;
- Technical assistance → onsite, appropriate technology design, cost estimation.

### Pilot Project

October 2025

- Launched of Green Culinary program;
- Location in Cawang Sub District:
  - ✓ Historically → The most developed area in Jakarta in 1940;
  - ✓ Transportation hub → Jakarta, Bekasi, Bogor;
  - ✓ Crossed by 2 rivers → Ciliwung & Cipinang
- Preliminary target is 50 culinary business;
- Collaborated with district level, sub district level, CSR partners, food processing Industry partners, universities, researchers, NGO/SCO, media,
- Signed a shared commitment for environmental management practices

# Implementation Phase



- Identified the type of waste, economic value and perceptions;
- Total Culinary Business → 231
- The main water sources → ground water (36%), pipe water (33%);
- Water usage for cooking/washing activities is less than 5000 L/day (91%);
- The assumed amount of wastewater → 34-40 m<sup>3</sup>/day;
- Used oil amount → 61 L/day
- Food waste amount → 318 L/day
- Packaging waste: plastic, Styrofoam, paper

- Formation of the community;
- Mechanism for appointing administrators;
- Community job description;
- Preparation of 2026 workplan;
- Coordination with wastewater treatment stakeholders;
- Coordination with CSR partners → 35 partners;
- Coordination with Universities and Researchers → 15

**Inklusive** → All SPPL scale culinary business sectors in Cawang Sub District with various business sizes can join the community

**Participatory** → Community members are involved from the start and are active in programs created by the community.

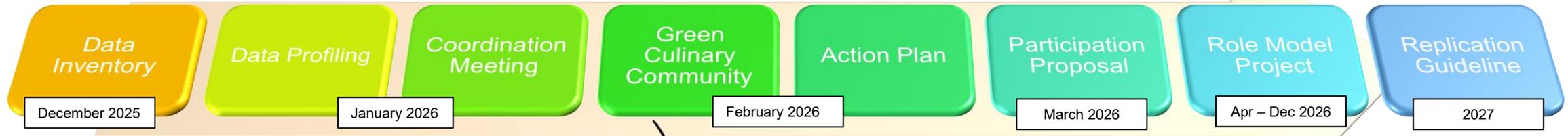
**Collaborative** → Community programs involve mentoring agencies, technical assistants and open up opportunities to partner with other parties.



## Principles of the Green Culinary Community



# Implementation Phase



## Goals and Objectives



### Environmental

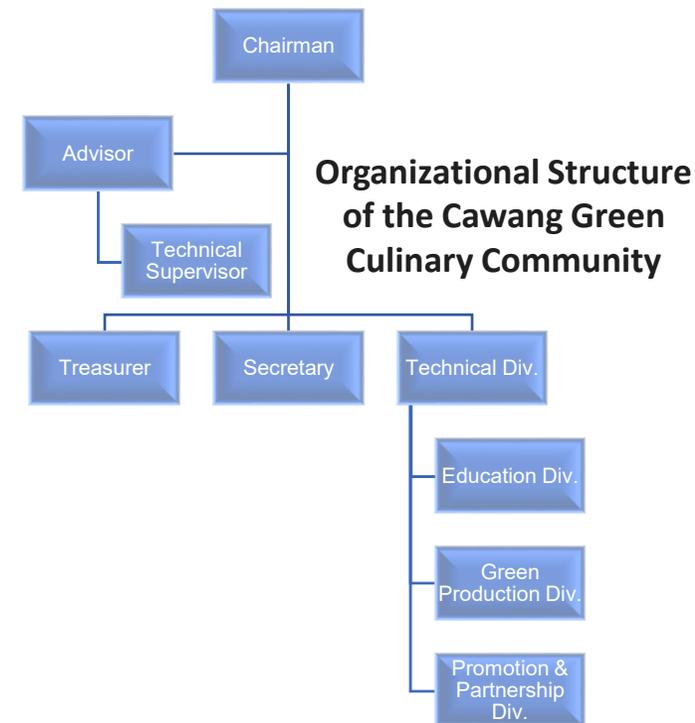
- Improving the capacity of business actors in environmental impact management;
- Providing a collaborative platform for MSMEs in the culinary sector within the SPPL (Scale of the Indonesian Food Industry) to implement environmentally friendly business practices;
- Encouraging the creation of a green economic ecosystem at the local level;
- Serving as a model for sustainable culinary MSME development in Jakarta

### Social

- Increasing solidarity and collaboration among business actors;
- Improving the social image of the Cawang Subdistrict area;
- Empowering and developing local MSMEs;
- Cultivating local leadership

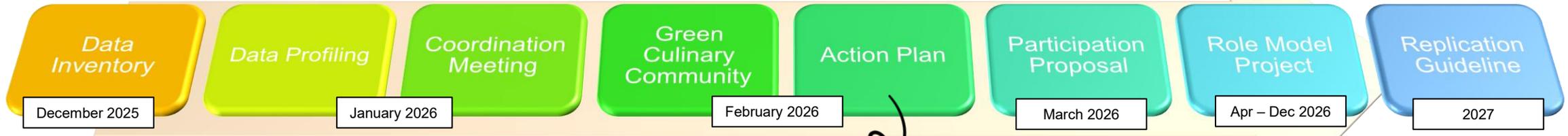
### Economy

- Government and CSR access and support
- Improving competitiveness and business image
- Market access and joint promotions
- Partnerships and product innovation





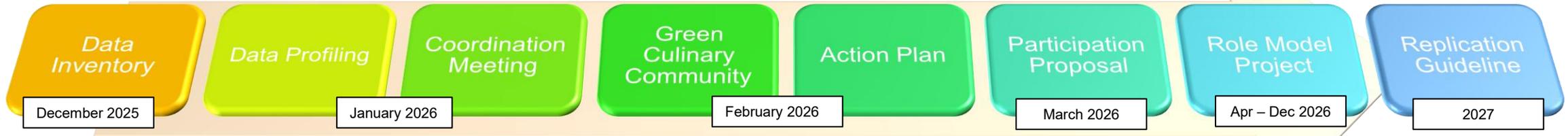
# Implementation Phase



Culinary Business	Wastewater	Solid Waste	Air Pollution	Disturbance (Noise, Odor, Vibration)
Medium Scale	Installation of Grease Trap & appropriate technology	<ol style="list-style-type: none"> <li>1. Waste reduction (reduce, reuse, recycle)</li> <li>2. Waste shorting</li> <li>3. Used oil &amp; food waste management</li> </ol>	Installation of emission pollution control equipment	Installation of disturbance control equipment
Small Scale	Installation of Grease Trap & appropriate technology	<ol style="list-style-type: none"> <li>1. Waste reduction (reduce, reuse, recycle)</li> <li>2. Waste shorting</li> <li>3. Used oil &amp; food waste management</li> </ol>	Installation of emission pollution control equipment	Installation of disturbance control equipment
Micro Scale	<ol style="list-style-type: none"> <li>1. Grease Trap Installation/Provision;</li> <li>2. Wastewater Collection Tank Provision;</li> <li>3. Mobile Wastewater Transportation</li> </ol>	<ol style="list-style-type: none"> <li>1. Waste reduction (reduce, reuse, recycle)</li> <li>2. Waste shorting</li> <li>3. Used oil &amp; food waste management</li> </ol>	Installation/Provision of emission pollution control equipment	Installation/Provision of disturbance control equipment



# Implementation Phase



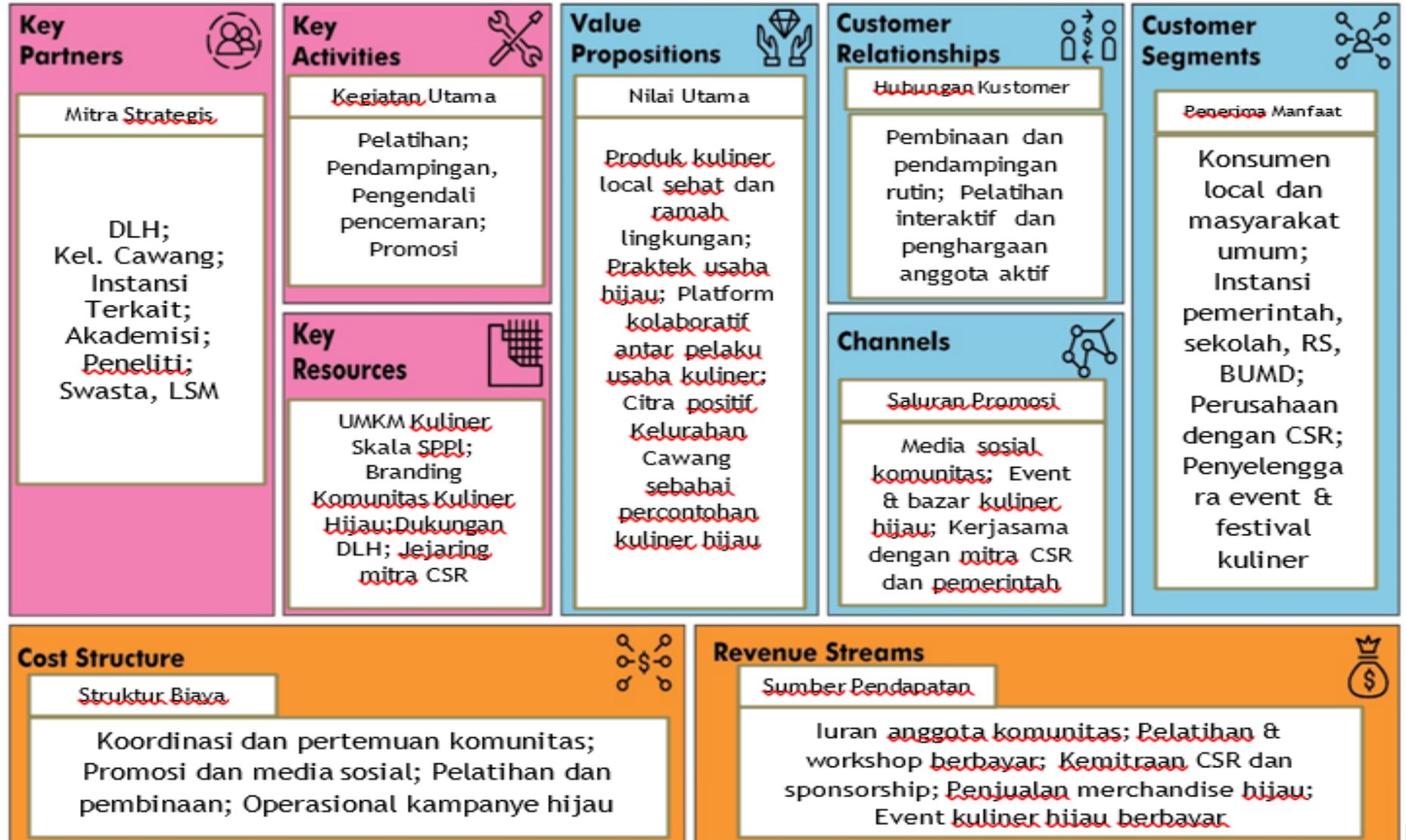
## Type of Collaboration

Provision of Grease trap	Provision of Appropriate WWTP (low cost)	Provision of Emission Pollution Control	Provision of Noise Control	Provision of Odor Control	Wastewater Collection Tank Provision
Mobile Wastewater Transportation	Wastewater Treatment Service	Reduce & Reuse Program	Unbiodegradable Waste Recycle	Biodegradable Waste Treatment	Food Waste Program
Used Oil Program	Training Sponsor	Environmentally Friendly Production and Materials	Promotion and Branding	Exhibition Stand Support	Research and Development



# Implementation Phase

Business Model





## Challenges

1. Level of understanding among business actors;
2. Time available to business actors;
3. Street vendors whose operations move around;
4. Wastewater treatment services are still limited to government-owned enterprises;
5. Limited road access and business locations;
6. Coordination and egocentricity among related institutions;

*“Access to water and sanitation is not only about infrastructure, but about dignity, health, and equity in cities.”*

# Thank You

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