For Residents



State law bans food scraps from the trash.

Find tips for reducing food waste at scrapfoodwaste.org.

Food scraps are:

- Parts of food items that are typically **discarded rather than eaten**: peels, rinds, cores, eggshells, seeds, pits, bones, coffee grounds (and filters), loose-leaf tea & paper tea bags, and fats/oils/grease.
- Food that was **not finished**: "plate scraps" or leftovers that went bad. Any type of food can become scraps--bread, pasta, soup, veggies, fruit, sauces, meat, dairy, sweets, etc.



What do I have to do?

If it was once part of something alive, like a plant or animal, it does not belong in the landfill. Food scraps and <u>yard debris</u> (<u>leaves</u>, <u>grass</u>, <u>brush clippings</u>, <u>etc.</u>) need to be managed separately from trash.



The first step is to collect your food scraps in a container. There's no right way to do this. You can reuse a large yogurt tub or bucket, buy a food scrap container, or keep a plastic bag in the freezer--find a method that works for you based on how much food scraps you generate, how often you want to empty and wash your container, etc. You'll empty your container regularly into a backyard bin if you

<u>compost in your yard</u>, you hauler will empty your food scrap tote or bucket if you subscribe to a <u>pick-up</u>, or you'll dump your scraps into a food scrap cart at a <u>drop-off</u>.

Kitchen Tips:

- Unless you empty your kitchen container every day or two, use a container with a lid.
- Wash or rinse your container regularly or each time you empty it.
- To store your food scraps for a while between trips to a drop-off or your pick-up:
 - o Keep them in a bag or container in your freezer.
 - o Try the bokashi process, which ferments the food scraps so they don't smell.
 - If you do not mind emptying and cleaning a messier bin, you can simply store scraps in a larger container with a tight lid (like a 5-gallon bucket) in an out-of-the-way place, like an entryway or garage. To contain odors, you can cover the food scraps with a thin layer of dried, brown leaves or wood shavings each time you empty your kitchen container into the larger container.