

Tips to Prevent Food Waste

Did you know that 40% of all food in America is wasted? Use these tips to prevent food waste at home:



✓ **Check your fridge.** See what you can make by getting creative with the food you have before you go shopping.



✓ **Make a list.** Plan your meals and make a list before going to the store.



✓ **Keep it contained.** Store leftovers and veggies in clear containers so you can easily see what's inside.



✓ **Freeze with ease.** Place food in the freezer to extend its life.



✓ **Prep ahead.** Make meals in bigger batches and eat them throughout the week.

California State Law SB 1383

Everyone must keep organics out of the landfill cart and participate in composting programs.



RecycleSmart.org

Residents can call Republic Services at (925) 685-4711 to request a **FREE 3-gallon kitchen food scraps container**, once every two years.



WE DON'T TRASH FOOD

PRSR1 STD
US POSTAGE
PAID
CONCORD, CA
PERMIT NO. 99

Backyard Composting



Another option is to try composting at home – your garden and pocketbook will thank you!

Compost applied to soil:

- ✓ Reduces organic material sent to landfill,
- ✓ Increases water retention (less watering),
- ✓ Returns nutrients to the soil to grow healthy plants!

Bonus points – use both programs! Put your vegetable and fruit scraps in your backyard compost bin, and you can still put your meat, dairy and cooked scraps in your curbside green cart.

Visit www.RecycleSmart.org/Composting for additional information about backyard composting, workshops and bin discounts.

Residents who compost at home can also receive a discount on their Republic Services bill (home composting certification).



GREEN CART GUIDE

We Throw Food Scraps in the Green Cart

Let's be fur real: Your pets wouldn't waste food on your plate. We shouldn't waste food either.

Give your food scraps a new leash on life and throw them into the green organics cart.

Green cart material is made into a nutrient-rich, moisture-retaining soil amendment.

What goes in the green cart?

- ✓ All food scraps
- ✓ Uncoated food-soiled paper
- ✓ Yard trimmings

It's easy! Wrap food scraps in newspaper, paper bags or BPI-Certified Compostable bags. Tear off this reminder and save it for your future reference!



No pet waste in the green cart; place in the black cart.



GREEN CART



Meat, fish, bones, & eggshells



Fruit & vegetable scraps



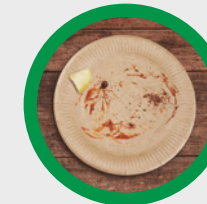
Cooked, frozen, & spoiled food
Remove all packaging



Coffee & tea
Grounds, leaves, filters, & paper tea bags (remove any staples)



Paper napkins & paper towels



Uncoated food-soiled paper



Yard & plant trimmings
Leaves, grass, shrubbery, cut flowers



Untreated wood
Smaller than 4' in length & 6" in diameter (no paint/metal/nails/screws)

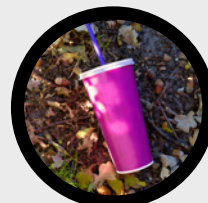


Oil & Grease

Wipe up small amounts of oil and grease with a napkin or paper towel and place in the green cart.

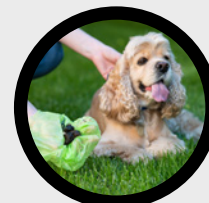
Large amounts of cooking oil should be taken to the Household Hazardous Waste Facility (www.centalsan.org/hhw)

BLACK CART



Coated food-soiled paper & cartons

Tetra-Paks, ice cream cartons, to-go drink cups, to-go food containers



Dog poop, cat litter, diapers

Including "compostable" ones!



Plant plastics

"Biodegradable" cutlery, plastic straws & green-lined cups



Plastic bits

Produce stickers, rubber bands, mesh bags, plastic clip from bread bags, single use coffee & tea pods



Frozen food bags, air pockets, cooler packs

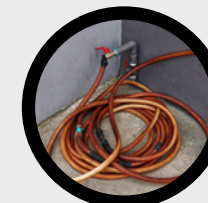


Expanded Polystyrene (aka Styrofoam™)

Meat trays, cups, & takeout containers



Paper towels with cleaning solution, cleaning wipes



Garden hoses and irrigation tubing