

FOOD WASTE

How To Guide

NO

**PLASTIC
PAPER
FOAM
FOIL**

Why Compost?

On average, 30% of the garbage Americans put into the landfill is food waste. By separating out food waste from the garbage you can keep this resource out of the landfill and instead have it turned into compost to be used as a soil amenity. Just like recycling your cardboard, aluminum, and plastic, recycling your food waste is essential to protecting our environment. Also, by separating out your food scraps, you may be able to reduce your garbage bill.

How it works:

Contact Waste Connections to request food waste program information. A waste reduction specialist will work with you to find out if the program is right for your organization. If it is a good fit, you will be given the training and signage to get the program started. Interior collection bins and emptying them into the exterior food waste carts are the customer's responsibility. Waste Connections will then service the exterior carts.

What we supply:

- Decals for interior collection bins
- Exterior food waste carts
- Training
- Ongoing feedback and training as needed

What can go in the food waste?

Our staff can produce a site-specific list for your site if needed

YES

All Food Items, Raw or Cooked

- Fruits
- Vegetables
- Meat
- Seafood
- Shells
- Bones
- Eggshells
- Grains
- Beans
- Pasta
- Bakery items
- Cheese
- Coffee Grounds and Filters

NO

All Non-Food Products

- ALL PLASTICS*
 - Bags
 - Gloves
 - Containers
 - Wrappers
- Paper Products
- Glass
- Liquids
- Aluminum Foil
- Coffee Cups
- Milk or Juice Cartons
- Grease
- Styrofoam

***ABSOLUTELY NO PLASTICS OF ANY KIND ALLOWED**



Contact Waste Connections
www.wcnorthwest.com
360-892-5370

What are the keys to success?

1. Set up a meeting with a waste reduction specialist to learn how the program works and find out if it is right for your organization.
2. Get an estimate on service levels and pricing.
3. Set a start date that will allow you time to educate all staff on how to use the program and get your internal infrastructure in place, such as collection bins.
4. Educate staff through whatever means are most effective for your organization, but it's best to do it in more than one way. Common avenues are staff meetings, emails, newsletters, and bulletin boards. Be creative and do what works best for your organization.
5. Launch! Make a big deal about it. If at all possible, station someone that understands the program near collection bins, particularly during high use periods, to answer any questions that come up and to keep an eye out for contaminants.
6. Monitor. This step is essential. When you walk by the food waste collection container, look inside to see if there are contaminants. If so, remove them and give feedback to your staff. Over time, less mistakes will be made.
7. Reward your staff for effective participation when possible. If you conduct a waste audit prior to starting the program and another after you start, you can share with them how much material they've helped divert from going to a landfill.
8. Finally, monitor your garbage container. As you divert food waste from going into the garbage, you should be able to reduce your garbage service level and this step is where you could possibly save money.