

Kitchen Pail Tips

- Empty food scraps into green waste cart often.
- Wrap food items, like meat and fish, in newspaper and store it in the freezer until collection day.
- Wash kitchen pail in the dishwasher or by hand.

Use smartphone to scan for additional resources:



Nearly 40%

of all residential waste produced is organic material that can be composted.

Composting food scraps creates a nutrient-rich soil enhancement and prevents carbon emissions that occur when food breaks down in the landfill.

Look inside for 3 simple steps to help you succeed in collecting food scraps.

VISIT US!

17445 E. Railroad St., City of Industry, CA 91748 800-442-6454 customerservice@myvvs.com ValleyVistaServices.com













INCLUDE THE FOOD WITH GREEN WASTE



Food Waste Recycling Guide



THREE EASY STEPS



Place kitchen pail in a convenient place.



Line

pail with a plastic bag and place all food scraps inside.



Empty

tied bag of food scraps into your green waste cart.





WHAT GOES IN THE PAIL

Meat, poultry and bones

Fish and shellfish

Eggs and eggshells

Cheese and dairy products

Bread & baked goods

Pasta, rice, cereals and grains

Beans, legumes, nuts and seeds Vegetable & Fruits

Peels and pits (remove stickers)

Coffee grounds & filters

Paper tea bags (remove staple)

Leftover scraps

Spoiled food

Plate scrapings

Food-soiled paper

LEAVE IT OUT

CAT LITTER/ PET WASTE

COFFEE CUPS & K-CUPS

"COMPOSTABLE" OR

"BIODEGRADABLE" TAKEOUT

CONTAINERS AND UTENSILS

CORKS

DIAPERS

FACIAL TISSUE

FAST-FOOD WRAPPERS

GLASS

LARGE AMOUNTS OF GREASE & OIL

LIQUIDS

METAL

PACKAGING

PAPER PLATES, CUPS AND

CARTONS

PLASTIC BAGS

STYROFOAM

TAKEOUT CONTAINERS

WAX PAPER