

Nearly 30% of garbage is food scraps

Composting food scraps helps make healthy soil and prevents pollution that comes from food rotting in landfills.

Container tips

 Line container with newspaper, paper bag or a Biodegradable Products Institute (BPI) certified compostable bag.



- Freeze meat and fish until collection.
- Empty food scraps into the yard debris roll cart often.
- Wash container with soap and water.

Roll cart tips

- Keep lid closed.
- Mix food scraps and yard debris to reduce odors.
- Keep cart in the shade.
- Sprinkle baking soda inside the cart to prevent odors and bugs.
- Wash cart with soap and water.





Learn more

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Guide to curbside food composting

Include food scraps with yard debris

Collecting food scraps is easy

Place food scraps container in a convenient spot.



Collect all food scraps in the container.



3 Empty food scraps container into yard debris cart.



Do include

- Meat, poultry, fish, shellfish, eggs, cheese, dairy, bread, baked goods, pasta, rice, beans, nuts, seeds, vegetables and fruit
- Peels, pits, eggshells, bones and coffee grounds
- Raw or cooked food, plate scrapings, leftovers and spoiled food
- Paper coffee filters and tea bags
- ✓ Food-soiled paper napkins and paper towels
- Only use BPI certified compostable bags



Do not include

Coffee cups, paper plates, take-out food containers or wrappers, drink cups, straws or utensils.



"Compostable" containers, packaging, or other items labeled "biodegradable" or "made from plants."



Wax paper, parchment paper or facial tissue.



Plastic bags, plastic wrap or other packaging.



Liquids, grease or cooking oil.



Contact us

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