

FOOD VENDOR ORGANICS INFORMATION

What is organics recycling?

Excess food, yard debris, and food-soiled paper is diverted from the waste stream and is and is commercially composted into a nutrient-rich, natural soil amendment.

Why is organics recycling important?

Organics often makes up the largest percentage of waste material at public events. Businesses that divert organic waste from landfills can save money by reducing trash service (organics disposal is about half the rate of garbage), help the environment, and be local heroes to your customers and community. Recycling organics is easy, and it is the right thing to do.



What can be placed in the organics/composting containers?

ALL FOOD WASTE

Meat, seafood, bones, dairy products, eggshells, fruits, vegetables, rice, beans, pasta, coffee grounds, tea, baked goods, spoiled/outdated foods

FOOD-SOILED & NONRECYCLABLE PAPER

Paper napkins, paper towels, wet or waxed cardboard, parchment paper, ice cream and frozen food cartons, paper cups, paper plates, paper bags, paper milk/juice cartons, paper coffee filters, tea bags

OTHER

Biodegradable containers and utensils that are labeled "Compostable," chopsticks, toothpicks (without plastic frills), compostable plastic bags that are certified "ASTM D 6400-99"

NOT ACCEPTED

No plastic of any kind, including bags, straws, food wrap, coffee cup lids, and plastic utensils. No polystyrene (Styrofoam), cellophane, foil, foil juice pouches, fruit stickers, glass, grease, liquids, metal, or oil. Feminine hygiene products, toilet tissue, cigarettes, and animal waste are also not accepted as compostables.

Quick tips . . .

- Use waxed paper cups instead of plastic - - waxed paper breaks down in the composting process.
- Use bulk condiment dispensers. Individual condiment containers are not recyclable; they contaminate the composting and generate excess waste.
- Do not give out straws or lids, unless requested. Straws and lids are garbage items.
- Use paper products like paper food trays and paper sandwich wrap in place of plastic and polystyrene (Styrofoam).
- Buy supplies with recycled content, such as cups and napkins, or with low environmental impacts, such as non-toxic cleaners.
- Offer discounts to customers who brings their own cup/mug.
- Avoid non-recyclable containers.
- Use paper bags instead of plastic.
- Use edible garnishes, or no garnishes.

