

Make a Kitchen to Cart Plan

An easy way to compost food scraps at home!



Step 1: Set up a Kitchen Bin.

Tips: Reuse a coffee can or other small container for the countertop, paper bags or a container in the freezer or a bucket with a lid under the sink.

Step 2: Know what to collect.

Tips: If you can eat it or it was a part of preparing a meal it can probably go into the compost. Check the guidelines below for what can and cannot go into the cart.

Step 3: Set a schedule to empty to the cart outside.

Tips: Decide if you want to empty the container daily or just when it's full; you can use a BPI Certified compostable bag to take the food scraps to the cart with the yellow-lid. Don't forget to empty it for collection on Wednesdays!

Step 4: Keep it clean.

Tips: Wash your container with dish soap and make sure it is fully dry before adding more food scraps, a BPI Certified compostable bag can help keep things clean. Use a container with a lid or freeze food scraps to reduce odors.

ACCEPTABLE ITEMS:



Fruits and Vegetables



Shells & Bones



Meat, Fish & Dairy



Pasta & Rice



Eggshells, Egg Cartons, Nutshells



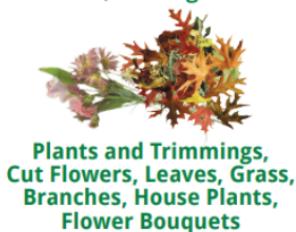
Coffee Grounds & Filters, Tea Bags



Paper Bags, Paper Towels & Newspaper



Uncoated Paper Plates, Napkins, Pizza Boxes



Plants and Trimmings, Cut Flowers, Leaves, Grass, Branches, House Plants, Flower Bouquets



BPI Certified Bags

UNACCEPTABLE ITEMS:

- Animal Waste and Pet Litter
- Biodegradable Plastic (Bags, Utensils, Cups and Straws)
- Diapers, Wipes and Bath Tissue
- Liquids, Oil and Grease
- Plastic Bags
- Plastic-Coated Paper Cups and Plates
- Plastic Containers and Trays
- Paper Ice Cream/Milk/Juice Cartons
- Rocks, Bricks and Concrete
- Rubber Bands and Twist Ties
- Styrofoam
- Glass
- Metal
- Wood

