

Organics Recycling Program

How to use your Kitchen Food Scrap Pail

- 1 Keep your kitchen food scrap pail in a convenient location in your kitchen, such as on your counter or under the sink. Placing your pail in a visible area serves as a visual reminder to recycle your organics.



- 2 The kitchen food scrap pail can be used as is or lined with newspaper, paper bags or a compostable bag. Look for the BPI logo or the term "compostable" on certified products at local retailers. Lining the pail can help make cleaning it easier.



- 3 Collect food scraps in your kitchen food scrap pail. Scrape food prep scraps from your cutting board and leftovers from your plate into the pail. Spoiled or stale food from your fridge and cupboards can also be placed in the pail.

Liquids can speed up the decomposition of food and weaken compostable bags. To avoid this, be sure to drain excess liquids before placing food scraps in your pail. Newspaper can be placed at the bottom of your pail to absorb liquids.



- 4 When the kitchen food scrap pail is full, empty your organics in your green organics cart. Your cart will be collected on a weekly basis on your normal collection day.

DO NOT place the kitchen food scrap pail outside for collection.



Acceptable Items Include:



Fruits & Vegetables



Meat • Fish • Dairy



Breads & Grains



Fats, Oils, Grease and Food Soiled Paper



Plant Trimmings



Please do not put plastic, glass, metal, polystyrene, or palm fronds in your kitchen food scrap pail and green organics cart.



Frequently Asked Questions

What is organic waste and why is it important to recycle?

Senate Bill 1383 was initiated to ensure organic waste is diverted from our landfills, convert organic waste into compostable materials, and reduce methane emissions. Organic waste is any material that is biodegradable and comes from either a plant or animal. Please note that pet waste cannot break down safely in a commercial compost environment, and should not be placed in the kitchen food scrap pail or green organics cart. Some examples of organic waste include yard trimmings (grass, leaves, flowers), food scraps (fruits, vegetables, meat, fish), and food-soiled paper (napkins and paper towels). When organic waste commingles with your trash and is sent to the landfill, it results in the production of methane. Methane is a greenhouse gas 25x more potent than carbon dioxide at trapping heat in the atmosphere. Therefore, by separating organic waste, it can reduce the amount of methane emitted into the atmosphere.

How do you properly dispose of fats, oils, and grease?

Allow for fats, oils, and grease (FOG) to cool down and solidify. Once they are cooled, scrape the contents into a compostable bag, paper bag, or container to store in your freezer or fridge. If you use a compostable bag or paper bag, you may dispose of both bags with its contents into your green organics cart. If you are using a glass or another recyclable container to collect FOGs, scrape the FOGs into the green organics cart and then either reuse or thoroughly clean the container before disposing of it in your blue recycle cart.

What is food-soiled paper?

Food-soiled paper includes paper products that have been in contact with liquid or solid food waste and cannot be recycled into other paper products. Examples of food-soiled paper include napkins, BPI-certified compostable paper plates and cups, oil-soaked pizza boxes, and used coffee filters.

What happens to your organic waste once it leaves your home?

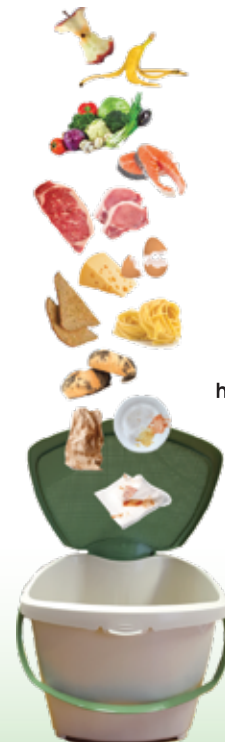
Your organic waste is sent to CR&R's composting facility where organic waste is converted into high quality soil amendment for your garden.

Tips for using your Kitchen Food Scrap Pail

- Empty your kitchen pail into your green organics cart every few days and remember that your pail is dishwasher safe.
- Keep your pail in a cool, dry place, out of direct sunlight.
- To absorb moisture, line the bottom of your kitchen food scrap pail and green organics cart with a layer of newspaper, yard trimmings, or baking soda.

Tips to Reduce Food Waste

- Buy only what you need, create new meals from leftovers, and properly store your food.
- If you have excess shelf-stable non-perishable food, please consider donating to a local food pantry.
- To find a food pantry near you, please visit the City website or go to www.foodpantries.org.



Scan the QR Code
or visit
<https://www.lakeforestca.gov/en/trashandrecycling>
to watch a short video
on how to properly
recycle your organics
and use your
kitchen pail.

For more information about organics recycling or to speak with a Sustainability Specialist, please email

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