

# FOODSCRAPS AND RECYCLING

## DO's AND DON'Ts

### FOODSCRAPS



**DO**

#### Monitor your bins

- Bins must be monitored throughout the day to eliminate contamination
- Appoint a staff champion to help monitor containers

#### Continually educate your staff and hold them accountable for contamination

- All staff must have a clear understanding of which items are accepted in both the foodscraps (yellow) and recycling (blue) bins
- A Recycling Specialist can provide short training presentations for new employees or for necessary trainings (see [www.sbrecycles.org](http://www.sbrecycles.org))

#### Regularly clean inside bins

- Foodscraps bins can get dirty and difficult to clean if not rinsed regularly
- This is especially true for businesses that do not use compostable bags

#### Get your carts or dumpsters washed quarterly

- It is strongly recommended that businesses clean their outside containers frequently
- Businesses receive two FREE annual cleanings, schedule yours by calling MarBorg (805) 963-1852

**DON'T**

#### Put in glass, metal, or plastic!

- The foodscraps program is sensitive to contamination because material is not sorted before it is turned into compost

#### Put in liquids, ice, or grease in your foodscraps

- Please put non-hazardous liquids and ice down the drain
- Grease and oil must be disposed of correctly by a certified cooking oil hauler

### RECYCLING



**DO**

#### Break down flat cardboard boxes

**DON'T**

#### Put in liquids or food



For more information contact your Recycling Specialist at 564-5627. Foodscraps is a program of the City of Santa Barbara. To learn more, visit [SBRecycles.org](http://SBRecycles.org)