

How to Dispose of Food Waste

California state law requires commercial businesses, which generate 4 cubic yards or more of food waste per week, to have a food waste recycling program. The food waste to be collected is from your preparation area.

STEP 1



Dedicate Food Waste Containers

- Purchase new or re-purpose current kitchen containers.

STEP 2



Stage Food Waste Containers

- Place the food waste containers in the food waste hot-spot areas (i.e. prep areas, dishwashing stations or bus areas).
- Line the container with clear plastic bags.
- Train staff to place food waste in the proper containers.

STEP 3



Dispose of Food Waste Properly

- Place food waste bags in designated containers marked for food waste only. Do not put other recycling or waste in this container.

What **can** go in your food waste container:

- Fruits
- Vegetables
- Bread
- Cheese
- Pastries
- Pasta
- Grains
- Rice and beans
- Meat
- Poultry
- Seafood
- Shellfish

What **cannot** go in your food waste container:

- Waste
- Film
- Cans
- Oil and grease
- Glass
- Packaging
- Cardboard
- Paper plates
- Paper cups and utensils

For further training or questions, please contact us at

800.700.8610



We'll handle it from here.®

Food Waste Recycling

Recyclable *Reciclable*



Fruit
Frutas



Bread, Cheese & Pastries
Panes, Quesos y Pasteles



Vegetables
Verduras



Pastas, Grains, Rice & Beans
Pastas, Granos, Arroz y Frijoles



Meat, Poultry, Seafood & Shellfish
Cocidas Carnes, Pollo, Mariscos y Crustaceos



Bones & Eggs
Huesos, Huevos y Cascaron de Huevos

NOT Recyclable *No Aceptable*

Waste
Residuos

Plastic Bags & Film
Balsa de Plastico y Plastico para Empaque

Cans
Todas las Latas

Oil & Grease
Aceite y Grasas

Glass
Vidrio

Packaging & Cardboard
Cajas de Comestibles y Cartones

Paper or Biodegradable Plates, Cups & Utensils
Utensilos, Platos y Basos Biodegradables o de Papel

For more information on recyclables, visit
RepublicServices.com
Para obtener más información, visitar
RepublicServices.com

