

# How to Sort Food Waste

## Step 1: Set Up Internal Containers

Designate indoor containers to collect food waste in areas where food is prepared, served, or discarded (i.e., kitchens, break rooms, dishwashing stations, self-service dining rooms, etc.).

## Step 2: Educate Staff & Tenants

Train staff and tenants to separate food waste. Place education near collection containers.

## Step 3: Recycle Food Waste

Empty food waste in the mixed organics or food waste-only container.\*

\*Clear plastic and compostable bags can be used in food waste only programs. For mixed organics programs, food waste should be loose or unbagged. Paper bags are also OK.



### Acceptable Items



Fruits and Vegetables



Cooked Meat and Bones



Cheese and Dairy



Bread, Grains and Pasta



Food-Soiled Paper

### Unacceptable Items



Single-Use Plastics



Recyclables



Hazardous Waste



Fats, Oil and Grease



Trash and Pet Waste

## Mixed Organics

### Acceptable Items



Grass and Weeds



Garden Trimmings and Plants



Cooked Meat and Bones



Food-Soiled Paper



Small Branches



Leaves



Fruits and Vegetables



Bread, Grains and Pasta



Cheese and Dairy

### Unacceptable Items



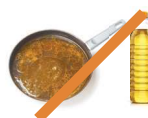
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Trash and Pet Waste