



Sustainability in Action

Food Product Dates: What's Still Good to Eat?



Manufacturers apply a wide variety of date labels such as "expires on," "best before," and "sell by" to indicate the last date that a food will maintain its peak quality and flavor. However, except for certain products like infant formula, these date labels are simply used to indicate peak freshness, referring to a product's estimated quality and not whether it's safe to consume.

Senate Bill ("SB") 1383 is an ongoing statewide effort to reduce organic waste disposal and food waste. With a proper understanding of food date labels and their meanings, you can help contribute to this effort and reduce food waste by preventing perfectly edible food from being thrown out.

For more info, visit stopfoodwaste.org/tips/eat/expiration-dates-video

"Best If Used By/Before"

 Indicates when product will be of best flavor or quality

"Sell-By"

• Tells the store how long to display the product for sale

"Freeze-By"

 Indicates when product should be frozen to maintain peak quality

"Use-By"

- The last date recommended for the use of product at peak quality
- Not a purchase or safety date (exception: infant formula)

Empty, Clean, and Dry Recycling

If your recycling or organics cart/bin is contaminated with unacceptable materials, it may not be serviced and your property may be charged a go-back fee.



Empty. Remove any remaining food or liquid.



Clean. Wipe or lightly rinse the item.



Dry. Shake out excess moisture or air dry.



America Recycles Day 2024

Each year on November 15, millions of people across the United States take part in America Recycles Day. You can help reduce waste and protect our environment by recycling correctly and efficiently; make sure your recyclables are empty, clean, and dry before you put them in your recycling cart.

To learn more about America Recycles Day, visit epa.gov/circulareconomy/america-recycles-day

Landfill

Recycle



Empty, Clean, and Dry

Compost

BAGS: Compostable BPI (meets ASTM 6400 Standard); Paper Bags; No Bags

Organics should be loose (no bags)



No Food



No Paper



No Green Waste



No Recyclable Material



No Hazardous





No Liquids



No Textile

No

Carpet No



Food No Green



No Hazardous





Styrofoam®

Recyclables should be loose (no bags) or placed in a clear bag only. A second recycle cart is available at no charge. Call Customer Service 925.685.4711 to request one.





No Metal



No

or in compostable or paper bags only. No plastic bags. A second green cart is available at no charge. Call Customer Service 925.685.4711 to



No **Plastic**



No Hazardous Waste



No Compostable Utensils Or Cups



No Pet Waste



Give Thanks, Not Waste

Thanksgiving is a wonderful time to gather with family and friends, but it can also lead to a significant amount of waste. Americans generate about 25% more waste during the holiday season, with much of it ending up in landfills. This year, consider incorporating some sustainable habits into your family's Thanksgiving traditions.

Recycle Where You Can

After roasting your turkey, be sure to rinse and recycle aluminum trays. These are fully recyclable and should never end up in the trash. Don't forget to recycle beverage cans and bottles as well. Setting up a designated recycling bin ensures guests know where to toss their recyclables.

Compost or Use Your Green Organics Cart

Vegetable scraps, fruit peels, leftover bread, and other food scraps can be composted at home, creating nutrient-rich soil for your garden. If you don't compost, you should put any food scraps in your green organics cart.

Reusable Over Disposable

Swap out disposable items for reusable ones, like cloth napkins and washable dishes. This simple change can significantly reduce the amount of waste you generate. Encourage guests to bring reusable containers for leftovers, so everyone gets to enjoy a second helping, and nothing goes to waste.

Translations available:

Call customer service to schedule a pickup. (925) 685-4711





