Martinez

Residential Recycling & Waste Solutions



Sustainability in Action



Recycle Right: Keeping Your Recycle Cart Contamination-Free

Did you know that putting food waste or trash in the curbside recycle cart can ruin the recyclable material? For example, food waste can make paper and cardboard wet and soggy, preventing them from being recycled. Trash can disrupt a recycling facility's sorting processes, causing some materials to be landfilled. Read on for some tips on how to keep your recycle cart free of potential contamination.

DO:

- Place only LOOSE (unbagged) recyclables into the recycle cart. If you aren't sure what is recyclable, visit RepublicServices.com/MartinezCA.
- Seal household batteries and compact fluorescent light ("CFL") bulbs in clear plastic bags before placing beside your cart. Otherwise, only bag waste that will be placed into your landfill cart.
- **Break down and flatten boxes before recycling.** If needed, cut card-board into pieces to fit into your recycle cart lid must be closed.
- **Empty food and beverage containers.** Wipe or rinse out food residue, as needed. Allow containers to dry before putting them into the recycle cart.
- **Compost food scraps and food-soiled paper** (like napkins and pizza boxes) in your green organics container to comply with Senate Bill ("SB") 1383.

DON'T:

- Don't overfill carts. Lids must be closed. Save extra materials to be placed in carts the following week or call Customer Service at 925.685.4711 at least three days before your next pickup day to schedule an oncall cleanup.
- Don't place bagged waste or extra materials on top of your carts.
- Don't bag recyclables placed into your recycle cart.
- Don't put any of these items into your recycle cart: food or food scraps; take-out coffee cups; clothing and textiles; hoses and cords; tissues, napkins and paper towels; or household batteries.

Martinez Reuse & Recycling Events in October

Saturday, October 25, 2025 • 9 a.m. to 1 p.m.

Martinez Holiday Reuse Roundup

Light of Grace Korean Presbyterian Church 68 Morello Avenue, Martinez



Donate gently used or new goods during the Martinez Reuse Roundup. Your donation will help Christmas for Everyone ("CFE")—a volunteer organization that has provided a Christmas Day celebration to people in need in Contra Costa County for more than 29 years.

CFE is seeking gently-used housewares, clothing, bicycles, toys, and costume jewelry. Items must be in good condition as they are going to be holiday gifts—donate as though you were gifting to a friend.

Styrofoam® & Cardboard Drop Off*

Light of Grace Korean Presbyterian Church 68 Morello Avenue, Martinez

POLYSTYRENE foam (such as Styrofoam® packing blocks, sheets, and coolers) and cardboard will be collected at the free drop-off event.

* Please bring driver's license or other government-issued ID with Martinez address. Event is for Martinez residents only.



Landfill

Recycle



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





No Food



Paper



No Green Waste



No Recyclable Material



No Hazardous





Textile



No Carpet



No Food No Green



No Hazardous Waste



No Styrofoam®

No Liquids Recyclables should be loose (no bags). A second recycle cart is available at no charge. Call Customer Service No 925.685.4711 to request one. Batteries and CFLs can be placed separately in clear bags beside the recycle cart.

Empty, Clean, and Dry





No Glass



No Plastic



No Hazardous Waste



No Compostable Utensils Or Cups

No Pet





Organics should be loose (no bags)

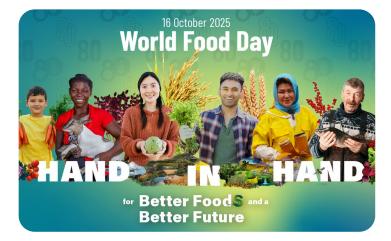
or in compostable or paper bags

only. No plastic bags. A second green

cart is available at no charge. Call

Customer Service 925.685.4711 to

request one.



World Food Day 2025

Every year on October 16, people from more than 150 countries come together to celebrate World Food Day, joining forces to raise global awareness and take action to end hunger and ensure healthy diets for all. You can do your part to help create a more sustainable world with simple actions such as planning your meals carefully, using creative recipes to minimize food waste, donating and sharing food, composting fruit and vegetable scraps in your backyard composting system, or putting your food scraps in your green organics cart.

To learn more, visit FAO.org/world-food-day





