OCTOBER 2025 RI-39429

Vt.View Sanitary District



Residential Recycling & Waste Solutions

Sustainability in Action

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:



- Only bag waste that will be placed into your trash cart.
- · Break down and flatten boxes before recycling. If needed, cut cardboard 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.

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 to schedule an extra pickup.
- Don't place bagged waste or extra materials on top of your carts.
- · Don't bag your recycling.
- 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.

THE REFRIGERATO

Up to 40 percent of food in the U.S. is never eaten. Stocking your fridge with these tips will help make a dent in food waste, saving you money while you do it.



NEVER LET ICE BUILD UP It forces your fridge to use more energy.

THE UPPER SHELVES

THE LOWER SHELVES

HIGH & LOW HUMIDITY DRAWERS



















Pears, Apples, Grapes, Mushrooms, Peppers, Avocados, Berries, Etc...

The adjustable levers on the crisper drawers change humidity levels. If your refrigerator has these, set one to high (closed, less air coming in) and one to low (open, more air coming in).



LEAVING THE FRIDGE DOOR OPEN



when you pour milk into your cereal wastes 7% of a fridge's energy, ac-



That's the same as 830-2000 60W light bulbs each year.

THE REFRIGERATOR DOOR IS THE WARMEST PART OF THE FRIDGE, GETTING A NICE DOSE OF WARM AIR EVERY TIME THE DOOR IS OPENED.

It's a good place for condiments. It is not a good place for anything that is even moderately perishable. Though some models may have a compartment for eggs in the door, it's probably a better idea to keep them on one of the main shelves.



most rapidly between 40° and 140°, your fridge should be set to maintain a temperature of 40° or below



circulate to be efficient Allow enough space in between foods so that cold air can circulate all around.

Find out more about reducing food waste at www.nrdc.org/food/wasted-food.asp

Landfill

Recycle

Empty, Clean, and Dry



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





Paper



No Green



No Recyclable Materiál



No Hazardous Waste





No Textile





No Food



No Green Waste



No Hazardous

Recyclables should be loose (no bags). Place household batteries and CFL's in baggies on top of recycle cart. Recycle motor oil in clear plastic containers with lid secured and drain oil filters and put in plastic bag, curbside.





Metal



No Glass



No Hazardous



No Compostable Utensils Or Cups

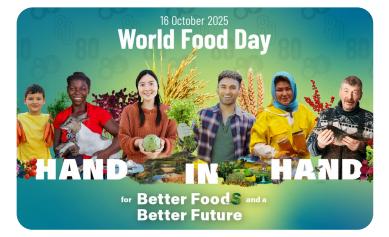


No Pet Waste

Waste

Organics should be loose or in compostable or paper bags only. No plastic bags. A second green cart is available for an additional fee. 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, or composting fruit and vegetable scraps in your backyard composting system. Visit FAO.org/world-food-day to learn more about World Food Day, and check out MVSD.org/ sustainability for more sustainable resources.

Call customer service to schedule a pickup. 925.685.4711





