

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. You do not have to collect food waste from the consumer.

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.

Sort & Collect



Recycle



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



Vegetables
Verduras



Bread, Cheese & Pastries
Panes, Quesos y Pasteles



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

