



The Handy Kitchen Pail

Reduce Waste by Sorting Food Scraps and Food-Soiled Paper

Use the handy kitchen pail to store your food scraps and food-soiled paper until you empty it into the green **ORGANICS** cart or bin. You can line your pail with a certified compostable plastic bag, paper bag, paper towels/napkins or newspaper. **Do not place the pail at the curb for collection.**



PLEASE COMPOST ALL FRESH, FROZEN, COOKED & MOLDY FOOD SCRAPS & FOOD-SOILED PAPER INCLUDING:

- all leftover food
- peels, pits & rinds
- eggs & dairy products
- bread, rice, pasta & other grains
- meats & bones
- coffee grounds & filters
- tea leaves & paper tea bags
- food-soiled paper napkins, plates & towels
- food-soiled newspaper & paper bags



A list of certified compostable bags can be found at: bpiworld.org.

FOOD-SOILED PAPER:
paper napkins
& towels

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS:
leftover food,
meat & bones

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS & FOOD-SOILED PAPER: coffee grounds & filters

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS:
peels, pits & rinds



When in Doubt...Find Out! Contact Us!

voice - 510-357-7282

email - info@AlamedaCountyIndustries.com

website - SanLeandroRecycles.com



For a comprehensive online guide of what belongs in your collection containers and more, scan the QR code or visit SanLeandroSorts.com



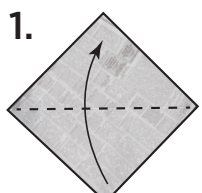
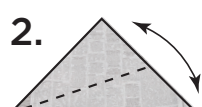
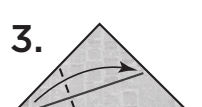



Be Foodwise...

Small steps can reduce food waste!

Make a Pail Liner

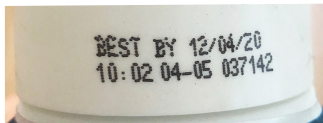


You can use any type of paper. Try newspaper or brown kraft paper.

- 1. Make a square and fold paper as shown.
- 2. Fold the top corner down to the baseline to make a crease line. Unfold.
- 3. Fold the bottom left-hand corner up to the crease line just made.
- 4. Fold the bottom right-hand corner up to the opposite side.
- 5. Fold the top flaps downward.
- 6. Open out to create liner for kitchen pail.

Reduce Food Waste By Understanding Food Product Date Labels*

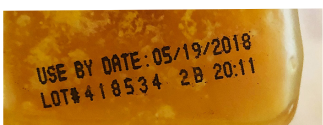
Regardless of the date, consumers should always evaluate the quality of food prior to its consumption.



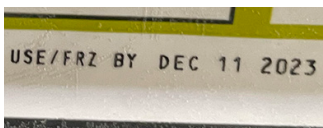
"BEST BY" Indicates when a product will be of best flavor or quality. Not a purchase, safety, or expiration date.



"SELL BY" Tells the store how long to display the product for sale for inventory management. Not a safety or expiration date.



"USE BY" Last date recommended for use of the product while at peak quality. Not a safety or expiration date except when used on infant formula.



"FREEZE BY" Indicates when a product should be frozen to maintain peak quality. Not a purchase or safety date.

DON'T THROW IT OUT!**
Try these tips to extend the life of your food and reduce food waste!

WILTED FOOD - Soaking in ice water for 5 to 10 minutes may reinvigorate wilted veggies.

STALE FOOD - Toast stale chips and crackers for a minute or two in a regular or toaster oven to crisp them.

SALTY FOOD - Add vinegar, lemon juice, or brown sugar—or dilute a soup or sauce with water, crushed tomatoes or unsalted broth.



When in Doubt...Find Out! Contact Us!

voice - 510-357-7282

email - info@AlamedaCountyIndustries.com

website - SanLeandroRecycles.com

SOURCES:

*fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/food-product-dating

**SaveTheFood.com

**Waste Free Kitchen Handbook, Dana Gunders, 2015.