



Why We Collect and Compost Food Scraps

California State Law SB 1383 mandates the collection and recycling of organics.

- Food scraps and food-soiled paper are the largest single item in our waste stream and make up about one-third of what we throw away.
- Food scraps and yard trimmings collected from curbside bins are sent to a composting facility where they are turned into compost.
- Compost is a valuable resource used by landscapers, farmers, & gardeners to grow food in California. Quality compost is vital to a healthy food supply, and improves soil quality, water retention, increases crop yield, and reduces the need for fertilizers and pesticides.
- Food scrap composting reduces green house gases (GHG). Food scraps emit more methane than any other material in the landfill, and methane is 23 times more potent a GHG than carbon dioxide (CO₂).
- For more info about SB 1383, visit StopWaste.org/rules

What belongs in the green bin?

- **All food products:** fruit, vegetables, breads, cereal, dairy, meat (including bones); coffee grounds, filters and tea bags.
- **Uncoated food-soiled paper:** paper towels, plates, napkins, pizza boxes and paper lunch bags.
- **Plant waste and untreated wood**

What does not go in the green bin? Plastic, glass, metal, and pet waste should never go in the green bin. Remove stickers, twist ties, and rubber bands from produce. When these items are put in the green bin, they contaminate the compost that we use to grow our food.

*SOURCE: <https://www.stopwaste.org/at-home/reduce-and-reuse/reducing-wasted-food/food-scrap-composting>



The Handy Kitchen Pail

Use your handy kitchen pail to store food scraps and food-soiled paper until you empty it into your **organics** cart. Need a pail? Contact us; we will deliver one.

Lower Your "Foodprint"

Your "foodprint" is the result of everything it takes to get your food from the farm to your plate. Many of those processes are invisible to consumers.



Visit foodprint.org/what-is-foodprint for tips, tools and guides for helping you make food choices that can help you shrink your foodprint.

- **Shopping Sustainably**
Sustainability starts with where you shop and extends to what you buy once you're there.
- **Dining Out Sustainably**
Find restaurants that prioritize sustainability, ask the right questions once you get there, and minimize food waste both at the table and on your way out the door.
- **Cooking Sustainably**
Cooking at home allows you to make sustainable choices at every step, from shopping for the most sustainable ingredients to reducing food waste as you cook.

Introducing Trash-Free San Leandro

Single-use food packaging is now the number one listed item found on our beaches and waterways per the Ocean Conservancy's study of the annual Coastal Cleanup Day's results in 2019. The key to reducing much of the litter we see in our communities is to make an effort to choose reusable dishware. San Leandro has designed a program to encourage, educate, and reward businesses and residents to take steps toward reducing dependency on single-use foodware.



What Individuals Can Do:

Whenever possible, choose reusable dining items over single-use options.

- Bring your own cup
- Bring your own utensils
- Choose a San Leandro eatery that uses on reusable dishware
- Talk to family, friends and neighbors about how each of us can plan to reduce the amount of disposable foodware created during any dining experience – we are all in this together.



What Businesses Can Do:

Wherever possible, offer reusable dining items for your patrons.

- Reusable drinkware
- Reusable utensils
- Reusable dishes
- Cloth napkins



The City of San Leandro is dedicated to educating, encouraging, and rewarding San Leandro businesses that are taking steps to reduce the garbage created by single-use foodware, such as plastic cups and utensils. To learn how residents and businesses can help create a Trash-Free San Leandro, please reach out to the Recycling Program at Recycle@sanleandro.org

Holiday Service Schedule

There are **NO CHANGES** to the collection schedule during the week of Labor Day.

TRASH-FREE IDEA Repair Workshops

Where sustainability meets community!

Whether you're looking to mend a torn sweater or repair a misbehaving smartphone, meet up with skilled volunteers and professionals and learn valuable skills, reduce waste, and engage with your community. For info, visit StopWaste.org/at-home/reduce-reuse-repair/repair-workshop-calendar



Properly Dispose of Hazardous Waste

Please remember that hazardous waste and needles are NOT allowed in any ACI collection container. Ask your pharmacist about available sharp disposal options. Contact Alameda County Household Hazardous Waste at 1 (800) 606-6606 or StopWaste.org/hhw for info on safe, free disposal of sharps and hazardous waste.

WHEN IN DOUBT, FIND OUT! CONTACT US:

website: SanLeandroRecycles.com

phone: (510) 357-7282 • email: info@AlamedaCountyIndustries.com