FoodCycle

FOOD SCRAP RECYCLING

How to Setup a Successful Program

Employee Training is Key

It may seem complicated to set up a food scraps recycling program, but these simple steps will show your staff how. Use the helpful tips and talking points in this training guide to make learning quick and easy.



Plan Your Staff Training

- **Set up bins and signage.** See page 2 for proper setup. Download and print signs from **sswr.com**.
- Include all staff that handle food disposal.
- **Train on location.** Use existing bins in your staff's normal work space. Bring up examples of food scraps staff handle regularly.
- **Identify a lead** on each shift who can answer questions and train new staff.







Explain Why Food Scraps Recycling Matters

- Food scraps are rich in nutrients that can be put to good use, but only if they're separated from garbage. Sunnyvale food scraps can become clean energy, fertilizer or animal feed ingredient.
- It's state law SB 1383 requires it.



Need Help?

Call Utilities Customer Service at 408-730-7400 for help with billing, missed pick-ups, collection days or landscaped material (requires a separate bin)

Call City of Sunnyvale Zero Waste Coordinator at 408-730-7262 for free tools, resources and general problem solving



Show Employees How to Setup and Use the Program

How to Set Up Bins Correctly



- Make it convenient. Place bins in convenient locations for staff use.
- Use colored bins. Color-code the bins:
 - **Brown** = Food Scraps
 - Blue = Recycling
 - Black or Gray = Garbage
- **Keep it clean.** Use **clear** bags for **all** bins so it is easy to see and remove contaminants.
- Post signage from website. Post signage clearly above or on the sides of each bin.

Go to sswr.com/organics-collection to download a poster.

How to Maintain Bins Correctly

- Don't overfill bags. We recommend using smaller bins and bags. Food scraps are heavy!
- Knot it. Tie a knot to close each bag no loose food in containers.
- **Keep lids closed.** Close external bin lids to keep litter and odors to a minimum.
- Take full bags to outdoor food scrap collection containers.

Use Bins Correctly



- All food trimmings and plate scrapings, including meats and shellfish, eggs and dairy, fruits, vegetables and bakery items.
- Coffee filters and tea bags.
- Pits, peels, and shells.
- Spoiled or moldy food.



8 NO THANKS

- Liquids (strain soups, solids can go into the food bin).
- Grease/oil (small amounts are accepted, large amounts need to be collected by waste-oil collection service).
- Glass, metal, plastic or other recyclables.
- Garbage, plastic gloves, foil wrappers, plastic straws, plastic stir-sticks, produce twist-ties, produce stickers, or other small contaminants.
- Paper products such as napkins, plates, cups, bowls (not even the compostable ones).









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Explain What Happens if the Food Scraps Bin Gets Contaminated

- **First time.** A warning will be issued after the first instance of contamination found.
- **Second time.** The driver will refuse to empty the bin until contaminants are removed and you'll pay a return trip fee to have it emptied.