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"We'll Take Care of It"

Restaurant Guide to Organics Recycling



ORGANICS

You can now place your organic material in the green organics containers. Organics must be placed loosely inside the green organics containers only. **Please DO NOT use any type of plastic bags (including certified compostable or biodegradable bags)** as they contaminate the Anaerobic Digester! Paper bags are acceptable.

RECYCLABLE ORGANICS INCLUDE, BUT ARE NOT LIMITED TO:

Food Scraps

Cooked or raw meat, poultry and seafood (including bones), cheese, dairy products, fruits, vegetables, grains, pasta, egg shells, bread, coffee grounds, tea bags, tea leaves, baked goods, nuts, jelly, candy, snack foods, leftovers, and spoiled food.



Food-Soiled Paper and Natural Fibers

Paper bags, paper napkins, paper towels, paper plates, paper cups, paper take-out containers and take-out boxes (with no plastic or wax coating, and with metal removed), coffee filters, tissues, popsicle sticks, toothpicks, wooden chopsticks, and untreated wood.



Keep these items out of the organics container!

- NO Liquids
- NO Metal
- NO Plastic bags or film
- NO Biodegradable or Compostable bags
- NO Plastic Straws
- NO Styrofoam

TIPS FOR A SUCCESSFUL ORGANICS RECYCLING PROGRAM IN YOUR RESTAURANT:

- **Educate Your Staff** - Train all staff to properly sort waste into trash, recycling, and organics. Educating your staff on what goes into each container is a key component to the success of your waste management process. EDCO can provide videos, outreach, and signage to assist in training.
- **Assign Team Leads**- Consider appointing green team leads that can train new staff on the organics recycling program, and keep all staff informed of the business' progress toward reducing waste and becoming recycling experts.
- **Collection Containers**- Set your program up for success by color coding the collection containers. Use green containers for organics and blue for recycling. Color coding makes it easier to quickly identify what goes where.
- **Determine Placement of Organics Containers**- Consider placing organics containers near prep stations and next to dish washing areas to make convenient for kitchen staff to properly recycle organic material. Once the container is full, the organic waste can be emptied into the green organics container.
- **Use Food- Soiled Paper Products to your Advantage!** - Many restaurants find wrapping food waste in any type of non-wax paper, such as paper towels, packing paper, newspaper, or paper bags, is an easy way to move food waste from inside the kitchen to the organics container. Try lining the container with a paper bag or place paper towels or newspaper at the bottom of the organics container to help absorb any liquid. **Please do not use any kind of plastic, biodegradable or compostable bags!**

QUESTIONS?

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Call or Text 



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