

## Composting & Recycling Now the Law for California Residents

Properly sorting your food scraps and other compostable materials not only helps fight climate change, it's now the law. Effective January 2022, State law (SB 1383) requires residents and businesses to keep compostable and recyclable materials out of California's landfills.

When compostable materials like food scraps, plant trimmings, and paper break down in a landfill they produce methane, a potent greenhouse gas that contributes to climate change. By composting and recycling these materials, you're helping to reduce methane emissions and create a healthier planet.

Fortunately properly composting and recycling is easy. Here's how:

### **COMPOST** COMPOSTAR 可堆肥垃圾

#### Put in your green bin:



#### HELPFUL COMPOST TIPS



#### Keep it tidy!

Collect food scraps in a small tub, kitchen pail, or paper bag.



#### Keep it clean!

Remove stickers from produce. No plastic, glass, or metal in the green bin.

Your compost service provider may be able to provide free kitchen pails upon request.

### **RECYCLE** RECICLAJE 可回收物

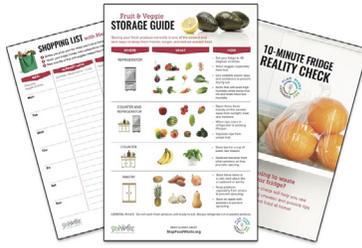
#### Put in your blue bin:



# Easy Tips to Prevent Food Waste & Fight Climate Change

When we waste food, we waste all the energy, water, and resources that went into producing that food and getting it to our kitchens.

If we plan our meals a little better, store our food properly, and eat what we have, we can save food and money – and have less to compost at the end of the day.



- Plan:** Use a shopping list to help plan meals and save money.
- Store:** Keep fruits and vegetables fresher with proper storage (see below).
- Eat:** Consume perishable foods first and use your leftovers.



Download more tools and discover other food saving tips, recipes, and resources at [StopFoodWaste.org](http://StopFoodWaste.org).

## Store your fresh produce correctly to keep it fresher, longer:

WHERE	WHAT	HOW
<p>REFRIGERATOR</p> 		<ul style="list-style-type: none"> <li>• Set your fridge to 40 degrees or below.</li> <li>• Store veggies separate from fruit.</li> <li>• Use sealable plastic bags and containers to prevent drying out.</li> <li>• Items that will need high humidity while those that rot and mold need low humidity.</li> </ul>
<p>COUNTER AND REFRIGERATOR</p> 		<ul style="list-style-type: none"> <li>• Ripen these items loosely on the counter, away from sunlight, heat, and moisture.</li> <li>• When ripe, store in refrigerator to prolong lifespan.</li> <li>• Separate ripe from unripe fruit.</li> </ul>
<p>COUNTER AND REFRIGERATOR</p> 		<ul style="list-style-type: none"> <li>• Store basil in a cup of water, like flowers.</li> <li>• Separate bananas from other produce as they promote ripening.</li> </ul>
<p>PANTRY</p> 		<ul style="list-style-type: none"> <li>• Store these items in a cold, dark place like a cupboard or pantry.</li> <li>• Keep potatoes separately from onions to prevent sprouting.</li> <li>• Store an apple with potatoes to prevent sprouting.</li> </ul>



The new State law, SB 1383, will be implemented under the Alameda County Organics Reduction & Recycling Ordinance, in partnership with the cities and sanitary districts of Alameda County and StopWaste.

[www.StopWaste.org/Rules](http://www.StopWaste.org/Rules)

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