

New Law Requires California Residents to Compost Food Scraps

A new California State law, SB 1383, aims to keep food and plant materials out of landfills to reduce emissions that contribute to climate change (food scraps emit more methane than any other material in the landfill). Under the law residents must properly sort recyclable and compostable materials into the appropriate containers.

Food scraps and yard trimmings collected from curbside bins are sent to a facility where they are turned into compost, a valuable resource used by farmers and 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.

Follow these tips to help make quality compost:



Know what goes where

Items that can be placed in your green bin include:

- 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 debris and untreated wood

Keep compost clean

- Remove stickers, twist ties, and rubber bands from produce
- Never put plastic, glass or metal in the green bin

Collect your food scraps

- Keep a small bowl handy for food prep trimmings and for scraping your plate
- Use a paper bag, newspaper liner, or kitchen pail to collect food scraps

Store your food scraps in a convenient place

- On the counter
- Under the sink
- In the fridge or freezer – especially for meat and fish or during hot weather

Put your food scraps in the green cart for weekly pick-up

- Toss your compostable or paper bag of food scraps in the green bin
- Empty food scraps from your collection pail or bowl into the green bin
- Line the bottom of green cart with newspaper or leaves to keep it clean

For more information on food scrap composting at home, visit: www.stopwaste.org/food-scrap-composting