



HOW FOOD SCRAPS BECOME COMPOST

Food is rich material for compost. By collecting food scraps at your business, you are keeping waste out of the landfill while creating nutrient-rich material highly valued by home gardeners, farms, vineyards, nurseries and other businesses contributing to the vitality of the Clackamas County community.

DONATE THE BEST COMPOST THE REST

Can your high-quality leftover food be donated to hungry people or used for animal feed? Before you compost food that has not been served, consider donation options. For all other food scraps, composting is a great way to go.

DONATION?

Fork It Over! is Metro's food donation program to reduce hunger and waste in the Portland metropolitan area. Join the many area businesses that have committed to reducing waste and fighting hunger.

It is safe to Fork It Over! Donations are protected from liability under Oregon and Federal Good Samaritan laws. Food rescue agencies follow the same safe food handling guidelines as your staff.

Fork It Over!
To reduce hunger and waste

Call or visit us at
503-234-3000
www.forkitover.org



1 ONE Toss food scraps into special containers for your hauler to pick up.

3 THREE Food scraps go through a natural process and are transformed into compost in just a few months.

2 TWO Your hauler collects the food scraps and delivers them to a composting facility.

FREE RESOURCES FOR YOUR BUSINESS

Clackamas County Recycle at Work staff is at your service to help get your program up and running. We provide a number of free resources to educate staff and customers.

DECALS



POSTERS



INTERNAL CONTAINERS



WINDOW CLINGS



www.clackamas.us/recycling/wecompost.html

WE COMPOST!



BUSINESSES DIG IT

A SIMPLE START-UP GUIDE



Recycle at Work
from Metro and Clackamas County

CLACKAMAS COUNTY OFFICE OF SUSTAINABILITY
503-557-6363

www.clackamas.us/recycling/wecompost.html

SEND FOOD SCRAPS BACK TO NATURE

From used coffee grounds to half-eaten meals and vegetable trimmings - waste you typically throw away can be collected to make nutrient rich compost to be used in local gardens and agricultural settings.

It is easy! Clackamas County Recycle at Work staff are here to help with free on-site assistance and support:

- program set-up recommendations
- expert advice and training materials
- hauler coordination
- business recognition

Questions?

Contact the Clackamas County Recycle at Work program
503-557-6363

www.clackamas.us/recycling/wecompost.html

IT'S EASY TO GET STARTED!

Take these simple steps to keep food scraps from the landfill, and you'll contribute to a healthier, greener Clackamas County.

1 Contact Clackamas County Recycle at Work for free technical assistance. County staff can help you coordinate services with your garbage hauler to get a food scrap collection program started.

2 Rally your front line staff. Tap into the Clackamas County Recycle at Work program's instructional materials to help everyone get on board. Well-trained and motivated employees are essential to success.

3 Start collecting food scraps! The journey toward composting is as easy as tossing food in a bin. Let your customers know all you are doing to contribute to a greener Clackamas.

IT IS A FACT:

Compost is not only rich in nutrients that help plants grow, it helps prevent erosion, retain water, suppress plant disease and block weeds.

HOW FOOD SCRAPS IN THE LANDFILL AFFECT

CLIMATE CHANGE

Food makes up the largest percentage of waste going into municipal landfills. Over 36 million tons of food waste reach landfills each year in the United States. This waste could be prevented, used to feed people, or composted to create a valuable soil amendment.

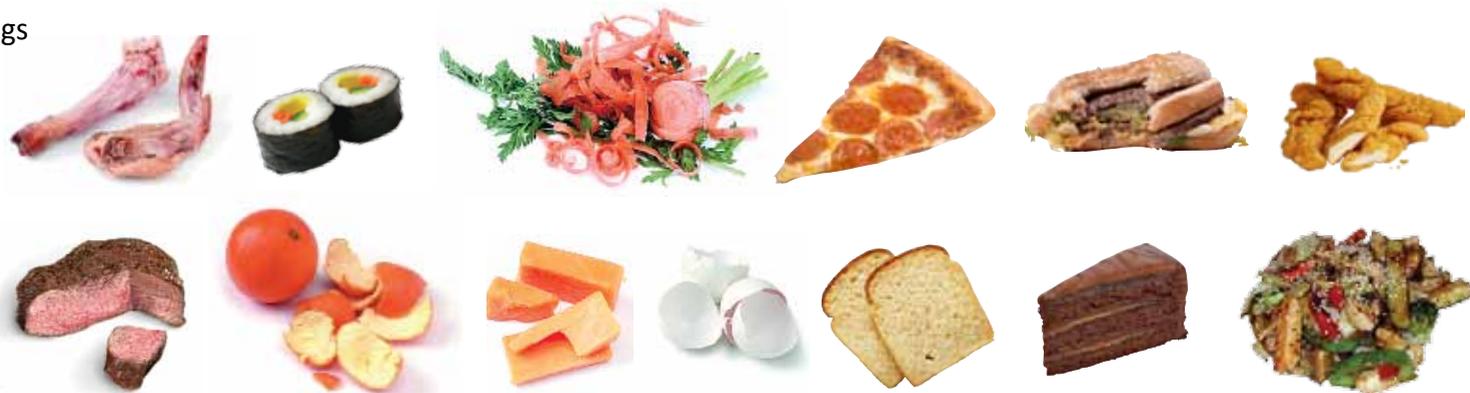
Roughly 34,000 tons of food scraps and food-soiled paper enter the commercial waste stream each year in Clackamas County. Removing food from the waste stream significantly reduces the global warming impact from landfills. Decomposing food waste is a major source of methane, a greenhouse gas 21 times more potent than carbon dioxide.

Landfilling food scraps translates to a loss of valuable nutrients, nutrients that, when composted with other organic material, could be used in area gardens and in many of Clackamas County's vibrant landscaping and agricultural businesses.

WHAT YOU CAN COMPOST: All food items, including meat, bones, cheese and fish.

FOOD ITEMS

- Kitchen trimmings
- Plate scrapings
- Meat
- Bones
- Fish
- Dairy products
- Baked goods



NOT ACCEPTED IN OUR PROGRAM

- Paper plates
- Paper towels
- Napkins
- Placemats
- Waxed cardboard boxes
- Pizza boxes
- Wood crates
- Compostable service ware
- Tea bags
- Yard trimmings
- Floral clippings



COMPOSTABLE SERVICE WARE: No products labeled as "compostable" or "biodegradable" are allowed in our program.



503-557-6363
www.clackamas.us/recycling/wecompost/html