

4 FOUR SIMPLE STEPS



Line your kitchen container with a certified compostable bag or newspaper



Place food scraps and plate scrapings in your kitchen container.



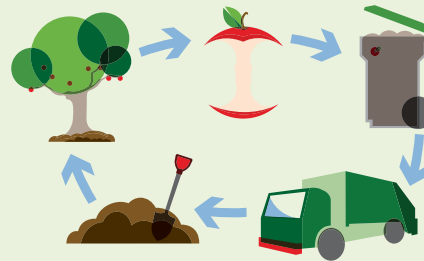
Empty the contents of your kitchen container into your building's green bin.



Keep your kitchen container clean by washing it with soap and water. Sprinkling it with baking soda may help reduce odour.

QUICK TIPS

- Avoid using garburators – food waste is hard on the sewer system, and using garburators does not produce compost or biofuel
- Plant material is accepted in the green bin
- To reduce odour, try storing meat scraps in your freezer until you are ready to empty your kitchen container into your building's green bin



For more information about your building's organics program, please contact your building manager or WCS at questions@wastecontrolservices.com

For more tips on how to manage your food scraps, call the Recycling Council of BC Hotline at **604-RECYCLE (732-9253)**

metrovancover.org/foodscraps

How to use our new Food Scraps Recycling Program



About 40 percent of household garbage is compostable. Food scraps, plate scrapings, and food-soiled paper can be placed in our building's green bin. Recycling food scraps reduces the volume of garbage sent to landfills, cuts down on greenhouse gases, and creates biofuel or composted soil product for local gardens and farms.



✔ WHAT'S IN



✘ WHAT'S OUT



IF 100 RESIDENTS RECYCLE FOOD SCRAPS, 1 TRUCKLOAD OF VALUABLE MATERIAL STAYS OUT OF THE LANDFILL EVERY YEAR.