

Zero Waste Guidelines

(Compost) (Recycle) (Waste)

Bay Cities Refuse Service (BCRS) guidelines posted in SWC Kitchen

COMPOST – all food; wet & food soiled paper napkins, plates & cups; wood & bamboo utensils.
When using SWC china, scrape food into compost bin.

For easy cleanup, we stocked compostable utensils, paper plates and cups in the basement.

PLEASE – NO PLASTIC AND GLASS – THESE ARE THE TWO BIGGEST COMPOST PROBLEMS!

RECYCLE – hard plastics, bottles, jars, metal, tin/aluminum foil, clean-dry paper and *PLASTIC PLATES & UTENSILS - MOST FOOD REMOVED*. Empty all containers - no need to rinse. *Note: Paper with minimal food, that is basically dry may be recycled along with Cartons that ‘pinch’ open - no cartons with plastic tops!*

When in Doubt – Recycle

WASTE (LANDFILL TRASH) – Zero Waste Marin by 2025 (*Required by Marin County Ordinance*)

Non-compostable & non recyclable materials – things too greasy or filthy to put into recycling, filthy or wet soft plastic, plastic bags with paper labels **Styrofoam - please, don't buy.**

Cartons with plastic caps (screw cap, flip top, straws) the entire carton is trash.

SOFT PLASTIC – store in the cylinder by the back door - must be clean and dry

Clear Plastic bags, plastic cling wrap, plastic packaging wrap – i.e. wrapping for paper towels & TP

When cylinder is full – stuff all soft plastic into ONE BAG for the recycle bin

HAZARADOUS WASTE – broken vases and drinking glasses, batteries, light bulbs

Red bin on the kitchen counter

KITCHEN BINS

FOR EVERYDAY & SMALL GATHERINGS	FOR EVENTS
3 small lidded cans: by the fridge	2 tall open bins: under counter by the sink
1 compost - foot pedal faces the auditorium	Compost
1 recycle - foot pedal faces the fridge	Recycle
1 landfill - foot pedal faces the fridge	1 on back porch: Trash

BIN LINERS

KITCHEN Compost BINS LINERS - BioBags (light seafoam green) in the right-hand, lazy-susan

RECYCLE & TRASH BINS - NO LINERS - We are not buying or using trash bags. *Do Not use BioBags!* Pacific Cleaning will wash and dry all kitchen bins once a week.

KITCHEN BIN CLEANUP AFTER AN EVENT

COMPOST: remove non-compostable items; empty into the outside bin; Reline with compost bags.

RECYCLE & TRASH: empty into outside bins – trash is the gray bin & more bins in the latched hutch.

FYI - OUTSIDE LIGHT - on/off switch behind the refrigerator

FOR YOUR EVENTS

BEST PRACTICE – Use Existing Tableware. When washing plates and utensils don't run the tap water; use a tub of soapy water in the sink, and a rinse tub (*per California Dept. of Water Use & Efficiency.*)

FOR EASY CLEAN UP - Use All Compostable Products

What composts? Choose PAPER, WOOD and BAMBOO.

FYI many products, advertized as biodegradable or 100% compostable, ARE NOT ALWAYS COMPOSTABLE because not all facilities accommodate bioplastics.

Sustainability Starts at the Store!

** Contact SWC Sustainability CoChairs: Julie Carlson & Sue Currier **