

# Zero Waste Guidelines

(Compost) (Recycle) (Landfill)

Bay Cities Refuse Service (BCRS) guidelines posted on refrigerator

## **COMPOST** – FOOD, PAPER, WOOD and BAMBOO

All food; food-soiled or wet paper; paper napkins, plates & cups; wood & bamboo utensils.

**Compostable products: paper plates and cups, wood utensils – stocked in the basement.  
Available for all cub events – see below. \***

**RECYCLE** – clean-dry paper, glass jars, metal cans, tin/aluminum foil, hard plastic containers, cartons with NO plastic tops or straws! Empty all containers – wipe off residue, no need to wash.

**No Food Soiled Paper - that is compost!**

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

Clear Plastic bags, plastic 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

## **LANDFILL** – Zero Waste by 2025 (*Marin County Ordinance*)

PLASTIC PLATES & UTENSILS; cartons with plastic caps, flip tops, straws; broken vases & glasses; plastic wine corks; plastic bags with paper labels; filthy or wet soft plastic; things too greasy or filthy for recycling. **Styrofoam - please don't buy this! It is made of harmful chemicals and carcinogens.**

**HAZARDOUS MATERIAL** – batteries, light bulbs, **Red bin** on the kitchen counter

**KITCHEN BIN CLEAN UP AFTER AN EVENT** – CHECK FOR & remove non-compostable, non-recyclable items.

COMPOST: empty into the outside bin; Reline kitchen bin with Biobag.

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

## **KITCHEN BIN LINERS – FOR COMPOST ONLY**

Compost - 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 LOCATION** (*BACK PORCH LIGHT SWITCH IS BEHIND THE REFRIGERATOR*)

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

## **FOR YOUR EVENTS**

**BEST PRACTICE** – Use Existing Tableware. When washing plates and utensils don't run the tap water.

Instead, use a tub of soapy water in the sink, and a rinse tub (*per California Dept. of Water Use & Efficiency.*)

\* **2<sup>ND</sup> BEST PRACTICE** – Use Compostable Products. These are purchased by SWC Sustainability Committee because **many products, advertised as 100% compostable or biodegradable, ARE NOT COMPOSTABLE and are landfill, so please consult us when you want to supply your own product, or need products not already in supply.** No single-use plastic or bioplastic. “Sustainability Starts in your Car” (at the Store)!

Questions?? Contact Julie Carlson & Sue Currier, Sustainability CoChairs, Thank You.

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