



The Handy Kitchen Pail

Reduce Waste by Sorting Food Scraps and Food-Soiled Paper

Use the handy kitchen pail to store your food scraps and food-soiled paper until you empty it into the green **ORGANICS** cart or bin. You can line your pail with a certified compostable plastic bag, paper bag, paper towels/napkins or newspaper. *Do not place the pail at the curb for collection.*



PLEASE COMPOST ALL FRESH, FROZEN, COOKED & MOLDY FOOD SCRAPS & FOOD-SOILED PAPER INCLUDING:

- all leftover food
- peels, pits & rinds
- eggs & dairy products
- bread, rice, pasta & other grains
- meats & bones
- coffee grounds & filters
- tea leaves & paper tea bags
- food-soiled paper napkins, plates & towels
- food-soiled newspaper & paper bags



A list of certified compostable bags can be found at: www.bpiworld.org.

FOOD-SOILED PAPER:
paper napkins & towels

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS:
leftover food, meat & bones

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS & FOOD-SOILED PAPER: coffee grounds & filters

FRESH, FROZEN, COOKED, MOLDY FOOD SCRAPS:
peels, pits & rinds



When in Doubt...Find Out! Contact Us!

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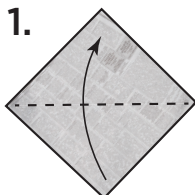
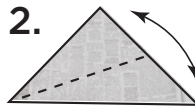
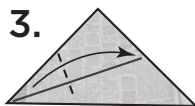
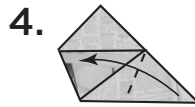
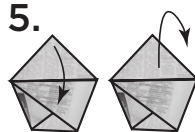

Be Foodwise...

Small steps can reduce food waste!

Make a Pail Liner



You can use any type of paper. Try newspaper or brown kraft paper.

-  1. Make a square and fold paper as shown.
-  2. Fold the top corner down to the baseline to make a crease line. Unfold.
-  3. Fold the bottom left-hand corner up to the crease line just made.
-  4. Fold the bottom right-hand corner up to the crease line just made.
-  5. Fold the top flaps downward.
-  6. Open out to create liner for kitchen pail.

WHAT DO THOSE DATES REALLY MEAN?*

Reduce food waste by understanding food product date labels

“BEST IF USED BY/BEFORE”

Indicates when a product will be of best flavor or quality. Not a purchase/safety date.

“SELL-BY”

Tells the store how long to display the product for sale for inventory management. Not a safety date.

“USE-BY”

Last date recommended for use of the product while at peak quality. Not a safety date **except when used on infant formula.**

Regardless of the date, consumers should always evaluate the quality of food prior to its consumption.

DON'T THROW IT OUT!**

Try these tips to extend the life of your food and reduce food waste!

WILTED FOOD

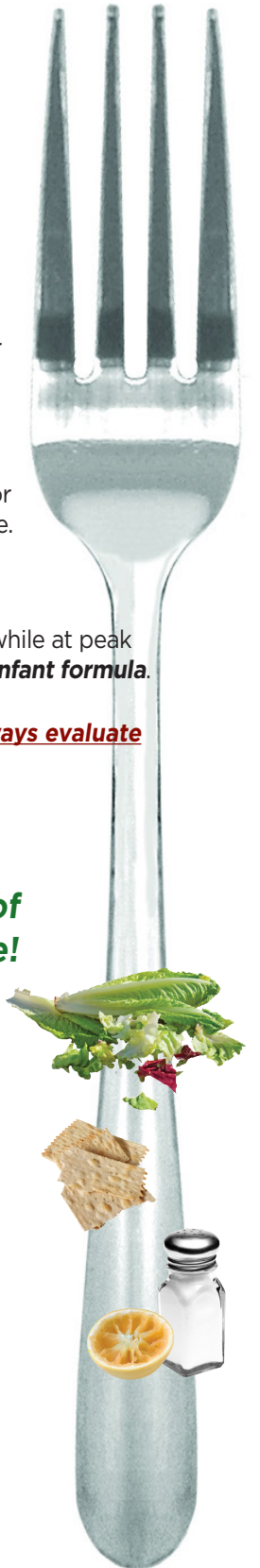
Soaking in ice water for 5 to 10 minutes may reinvigorate wilted veggies.

STALE FOOD

Toast stale chips and crackers for a minute or two in a regular or toaster oven to crisp them.

SALTY FOOD

Add vinegar, lemon juice, or brown sugar—or dilute a soup or sauce with water, crushed tomatoes or unsalted broth.



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Sources:

*www.fsis.usda.gov

**www.savethefood.com

**Waste Free Kitchen Handbook, Dana Gunders, 2015.