To request translation or disability-related accommodations, please contact us at **DTDcompliance@clackamas.us** | **503-742-4400**.

Si quiere solicitar servicios de traducción o adaptaciones para la discapacidad, contáctenos en/al **DTDcompliance@clackamas.us** | **503-742-4400**.

Чтобы запросить перевод или приспособления, связанные с инвалидностью, пожалуйста, свяжитесь с нами по:
DTDcompliance@clackamas.us | **503-742-4400**.

Щоб попросити переклад або спеціальні послуги для осіб з особливими потребами, зверніться до нас, скориставшись такими контактними даними:
DTDcompliance@clackamas.us | **503-742-4400**.

如需翻译服务或残障相关的协助，请与我们联系：
DTDcompliance@clackamas.us | **503-742-4400**。

Để yêu cầu dịch vụ dịch thuật hoặc điều chỉnh liên quan đến tình trạng khuyết tật, vui lòng liên hệ với chúng tôi qua **DTDcompliance@clackamas.us** | **503-742-4400.**

Clackamas County
www.clackamas.us

Setting up a Food Scraps Compost Program

Learn how to set up and maintain a food scraps compost program at your food service business.

Hablamos español. Por favor comuníquese con nosotros para recibir recursos y servicios en español.



Step 1: Set up Service

Contact your franchised waste hauler to request compost (or, "organics") service for food scraps. Or reach out to us and we can help facilitate the process.

In most urban communities in Clackamas County, this service is **included at no additional** cost alongside your garbage and recycling service.



Step 2: Situate your Space

Outdoor containers for food waste are provided by your waste hauler for your outdoor trash area. All containers – food only, recycling, and garbage – should be well-labeled with stickers showing what can and cannot go in each container.

Indoor containers & bins should be placed where food is prepped and plates are scraped. Small bins work best since food waste is heavy: They are easier to lift, carry, and empty into outside containers. We can provide a limited supply of free bins to get you started.

Bin liners are optional. They are an added cost to businesses, but many food service businesses use them to reduce mess and odors.

- **Only BPI-certified compostable liners are allowed.** Most restaurant supply stores and janitorial supply vendors carry them.



Common indoor set-ups use:

- **"Slim Jims"**, which are narrow and fit beneath countertops. We offer two sizes: 16 and 23-gallons.
- **Buckets** with handles are easy to handle and wash. They're best for food prep areas. We offer 4-gallon buckets that fit in a commercial dishwasher.



Posters and labels are available to use for all waste areas and containers. Always use posters and labels provided by your local waste authority.

Posters and labels show what should and shouldn't be collected. This is important because the guidelines for composting at work are different than at home. We offer these in various sizes.



Step 3: Train Staff

Now that your service is established and you have supplies set up, it's time to train your staff.

Ensure that staff know what goes in each bin, where to empty them, and how to keep them clean.

Business compost is ***food*** only: no napkins, paper products, or other non-food items. Conduct occasional spot-checks to make sure non-food items aren't going into the compost bin. Correct issues before they become a habit for staff.

If you need support with training, reach out to us. A dedicated sustainability advisor can help.

Clackamas County Sustainability & Solid Waste
www.clackamas.us/recycling/work
503-742-4458 | greenbiz@clackamas.us

CLACKAMAS COUNTY

Step 4: Separate Food Scraps

You're all set to start separating your food scraps to compost! As a reminder, the requirement only applies to back-of-house food scraps and plate scrapings. Customers are not required to separate food scraps.



Tips and Tricks

Lift safely. Compost containers get heavy quickly. Don't fill bins to the top. When emptying larger indoor bins into your outdoor container, it's best to have two people lift and dump it together.

Clean bins. Your indoor bins should be cleaned regularly to prevent odors and fruit flies. For sanitation reasons, larger bins must be cleaned out at a dump sink, not a food prep sink.

To clean larger bins, use soap and water. Make sure to dispose of the rinse water in a sanitary sewer drain (not a storm drain). The buckets we offer can fit in most commercial dishwashers for easy cleaning.

Avoid odors and pests. Empty and rinse or wash your indoor bins daily. In the warmer months, consider using BPI-certified compostable bags to reduce the yuck factor of food sitting in hot outdoor containers.

You can request to have your outdoor containers swapped out annually at no extra cost. We recommend contacting us for this request – we can coordinate it with your waste hauler.

Training Videos

There are several training videos on our website, available in English and Spanish, that teach managers and staff how to set up a successful compost program, what can and cannot go in the compost and recycling, and the importance of keeping containers clean.

You can also learn tips from other businesses about setting up a program and how to find opportunities to reduce preventable food waste.

Visit: **clackamas.us/recycling/workplacetools**

Benefits of separating food for compost

Comply with local requirements.
As of September 2024, food-related businesses that produce 60 gallons or more of food waste each week are required to separate food scraps for collection.

Save money.
Taking food out of the trash can lead to less garbage, lowering your service bills.

Keep food out of the landfill.
Food sent to the landfill decomposes and emits methane gas, a harmful pollutant. Food scraps collected from businesses in Clackamas County go to facilities that make compost to improve soil or farmland. It's a win for everyone!

Customers and staff expect it now.
People want to support or work for businesses that care about doing their part.

Free Resources and Tools

We're here to help you achieve and maintain compliance with local and statewide sustainability requirements. Contact us for support, training, and supplies at no cost to you.

We offer:

- Internal bins and containers for food scraps
- Posters, labels, and educational flyers
- Curbside delivery of resources
- Help navigating waste and service options with your franchised waste hauler
- Consultations and customized assistance
- Presentations and staff trainings

