



# 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](http://www.bpiworld.org).



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

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For a comprehensive list of what belongs in your collection containers, please visit our website or scan the QR code at right.



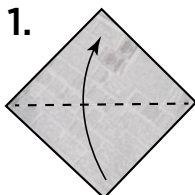
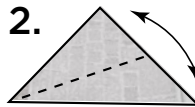
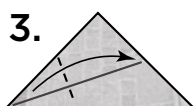

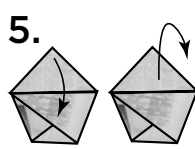
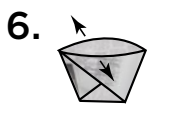
# Be Foodwise...

Small steps can reduce food waste!

## Make a Pail Liner



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

1.  1. Fold paper as shown.
2.  2. Fold the top corner down to the baseline to make a crease line. Unfold.
3.  3. Fold the bottom left-hand corner up to the crease line just made.
4.  4. Fold the bottom right-hand corner up to the crease line just made.
5.  5. Fold the top flaps downward.
6.  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

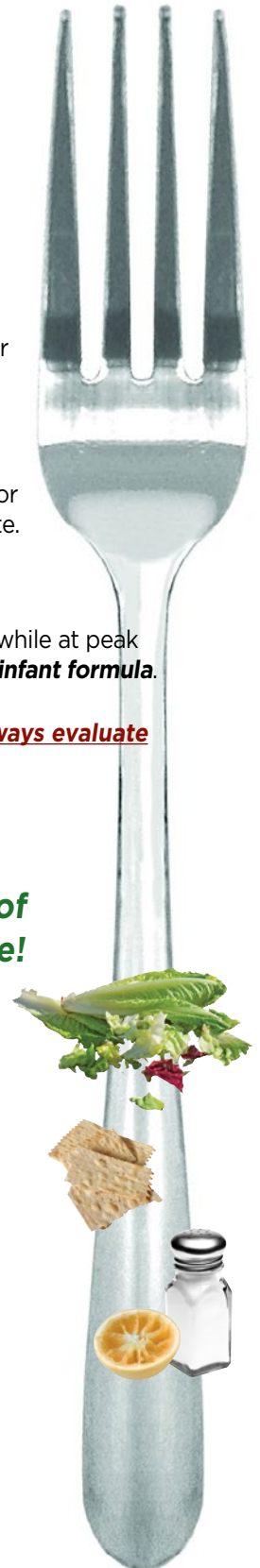
Soaking in ice water for 5 to 10 minutes may reinvigorate wilted veggies.

### 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](http://www.fsis.usda.gov)

\*\*[www.savethefood.com](http://www.savethefood.com)

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