



**State law bans food scraps from the trash starting July 1, 2020.**

Find tips for reducing food waste at [scrapfoodwaste.org](http://scrapfoodwaste.org).

## Food scraps are:

- Parts of food items that are typically **discarded rather than eaten**: peels, rinds, cores, eggshells, seeds, pits, bones, coffee grounds (and filters), loose-leaf tea & paper tea bags, and fats/oils/grease.
- Food that was **not finished**: "plate scraps" or leftovers that went bad. Any type of food can become scraps--bread, pasta, soup, veggies, fruit, sauces, meat, dairy, sweets, etc.



## What will I have to do?

If it was once part of something alive, like a plant or animal, it does not belong in the landfill. Food scraps and [yard debris \(leaves, grass, brush clippings, etc.\)](#) will need to be managed separately from trash.



**The first step is to collect your food scraps in a container.** There's no right way to do this. You can reuse a large yogurt tub or bucket, buy a food scrap container, or keep a plastic bag in the freezer--find a method that works for you based on how much food scraps you generate, how often you want to empty and wash your container, etc. You'll empty your container regularly into a backyard bin if you [compost in your yard](#), you hauler will empty your food scrap tote or bucket if you subscribe to a [pick-up](#), or you'll dump your scraps into a food scrap cart at a [drop-off](#).

## Kitchen Tips:

- Unless you empty your kitchen container every day or two, use a container with a lid.
- Wash or rinse your container regularly or each time you empty it.
- To store your food scraps for a while between trips to a drop-off or your pick-up:
  - Keep them in a bag or container in your freezer.
  - Try the [bokashi process](#), which ferments the food scraps so they don't smell.
  - If you do not mind emptying and cleaning a messier bin, you can simply store scraps in a larger container with a tight lid (like a 5-gallon bucket) in an out-of-the-way place, like an entryway or garage. To contain odors, you can cover the food scraps with a thin layer of dried, brown leaves or wood shavings each time you empty your kitchen container into the larger container.