

# Food Is NOT Trash

It's time to *Include the Food*  
in your green cart collection.



A Guide to the City of Burbank's  
Food Composting Program



PUBLIC  
WORKS

[BurbankRecycle.org](http://BurbankRecycle.org)



# Food Waste Contributes to Climate Change

## The Culprit? Methane.

- Methane is a greenhouse gas 84 times more powerful than carbon dioxide in the short term.
- Methane is emitted as food and other organic materials rot slowly in the landfill.

California's landfills are one of the largest methane emitters, largely because of food and other organic materials being thrown in the trash. Yet, food waste is the easiest environmental problem to solve when we recognize its value and adopt new habits.

**That's why food is the new "green" — as in green cart item!**

## Mandatory Organics Recycling

The City of Burbank is now requiring that food scraps, food-soiled paper and yard trimmings be included in the green cart collection for beneficial reuse.



The City of Burbank is following a new State law, Senate Bill (SB) 1383, California's Short-Lived Climate Pollutants Reduction Act, which aims to reduce food waste, conserve landfill capacity and address climate change through these methods:

- **Redirect:** Keeping organics out of landfills through composting, energy recovery and other developing technologies
- **Redistribute:** Feeding people through rescue and recovery of edible food from businesses

For more information, visit:  
**[CalRecycle.ca.gov/climate/slcp](http://CalRecycle.ca.gov/climate/slcp)**.

# Green Cart Food Scrap Collection Program

*If it grows, it goes!* Organic waste must go in the green cart where it will be composted at an industrial facility equipped to take a variety of organic materials.

## Organic Waste Includes:

- All food scraps, including animal-derived food (meat, bones, dairy, eggshells)
- Coffee grounds and loose tea leaves (no plastic tea bags)
- Food-soiled paper products (no plastic linings)
- Yard trimmings
- Clean, untreated wood scraps

When in doubt, find out!



[WhereItGoes.burbankca.gov](http://WhereItGoes.burbankca.gov)



**Attention! Multi-family (apartment) residents** served by a private hauler may have slightly different organics collection rules. Check with the property management or the waste hauler's website for instructions.

## Look for the Lid

The City of Burbank is transitioning to a new base color scheme for any new or replacement carts. Therefore, if you see a black base with a colored lid, it is the same collection as the older solid color carts.

- **Green = Compost (organics)**
- **Blue = Recycling**
- **Black = Trash**







The City of Burbank is offering residents a free food scrap collection pail distributed at events and at the Burbank Recycle Center office. Limit one per household. Go to [BurbankRecycle.org](http://BurbankRecycle.org) for details.

## Feed A Pail, Not the Trash

The key is to use a handy collection receptacle with a lid in the kitchen to collect and contain food scraps during the week. On your *organics collection day*, put the food scraps into the green collection cart, either loose or in a paper bag. **(Plastic bags are *not* allowed, even those marketed as “compostable.”)**

### Helpful Food Scrap Collection Container Tips:

- Give the clean pail or container a light dusting of baking soda to help eliminate odors.
- Remove produce stickers and plastics.
- Put food scraps in a paper bag or line pail with newspaper to absorb moisture.
- If possible, keep food scraps in the refrigerator or freezer (especially animal products).
- Empty food scraps into the green cart (see “Green Cart Prep”).
- Wash the pail or place it in the dishwasher.

## Green Cart Prep

1. Keep your organics cart cleaner by adding collected kitchen organics and food scraps **(loose or in a paper bag)** on your collection day, preferably frozen.
2. Place food on top of yard trimmings, then cover with soiled paper or more landscape materials.
3. If you do not have landscape waste, create a barrier, such as newspapers or a soiled pizza box, before adding food.



# Prevent Compost Contamination

The City of Burbank will be composting collected organics, so keep plastics and other contaminants out. Compost is often used on farms, so it is important to supply them with quality, clean material.

## Prohibited items in green carts:

- Plastic bags\*
- Compostable plastics\*
- Packaging
- Plastic food ware
- Food stickers
- Utensils
- Gloves
- Pet waste
- Litter



**\*Compostable Plastics Are a Problem:** Plastic bags and plastic food ware labeled “compostable” or “bioplastic” are **not** accepted in the City’s green cart organics collection program because this material does not break down quickly enough in a commercial composting operation.

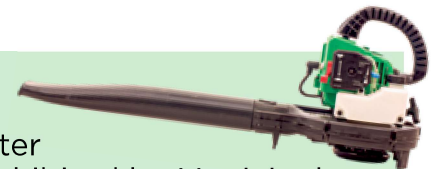
**These are trash.**

The City of Burbank will have teams spot-checking carts to help reduce confusion and supply “OOPS” reminders to help correct mistakes.



## Educate Your Gardener to Keep the Green Clean

Street and sidewalk litter, including debris picked up when using a blower to clean up after yard work, never go in the organics cart. Blowing into the street in Burbank (which is prohibited by Municipal Code 4-2-304) causes both green cart contamination and stormwater pollution. Be sure your gardener knows that only clean yard trimmings go into the green cart.





# Value Food and Reduce Waste

Once you begin collecting food scraps, it will be clear how much you are wasting, especially MONEY! Inspire food conservation with these simple tips:

- Create an “eat first” section in your fridge as a reminder.
- Plan upcoming meals based on the food you have on hand.
- Be realistic about what you’ll cook and when.
- Make double batches and freeze extras to consume later.
- Realize that “best by” dates are related to marketing, not spoilage. Judge the food yourself.
- Find ways to reuse or prevent spoilage, such as making stock from trimmings or freezing produce to make smoothies.
- Cut off blemished parts of bruised produce and enjoy the rest. Use your best judgment.
- Learn to love leftovers!
- Learn canning, pickling, and jam-making skills.
- Share extra baked goods and excess garden produce with neighbors and friends.

For more food saving tips, go to

**SAVETHEFOOD.COM**



“Shop your fridge” and check the pantry before you start your shopping list.

# Resident Pro Tips

Many residents are already finding innovative ways to save their food investments while reducing waste. Burbank Waste Warrior alumni members are happy to offer their favorite food hacks.



*Expand  
your  
culinary  
vision!*

**Gina:** “You can use almost anything as a pizza topping! Try sweet or hot peppers, giardiniera, hummus, any leftover meat, canned fish, fresh or cooked veggies and any type of cheese (even cottage cheese).”



**Isabel:** “Storing your food properly extends its life. A glass of water in the fridge can hold herbs, heads of lettuce stalks, carrots, celery and other produce. Just change the water every 3-5 days.”

**Tyler:** “Wrinkled tomatoes? Limp cilantro? No problem! Anytime I have produce that’s on its last day, I simply freeze it and use it next time I make a fresh salsa, sauce or soup! Adding not-so-fresh produce to foods like this saves it from becoming waste and does not affect the flavor.”





# ReTHINK: Reduce, Reuse, *Then* Recycle

Food going to waste isn't just a waste of precious resources, it's a waste of money. A family of four spends \$1,500 a year on food they don't eat. The good news is that wasted food is a problem we can solve. You can:

- **Reduce:** Prevent food waste.
- **Reuse:** Share surplus food with the community. Get creative and find other ways to use up food before it spoils.
- **Recycle:** Participate in local organics collection programs or compost at home.

## Burbank Recycle Center's Homegrown Compost Workshops

Create healthier landscapes with nature's free nutrients. Learn how to compost with our free workshops, held on the last Wednesday of the month (Feb.-Oct.). Free composting bin for residents. Learn more at [BurbankRecycle.org](http://BurbankRecycle.org).



*"It takes so many resources to grow, transport, store, cook and get food to our plate. When we throw food out, we throw those resources out with it."*

~ Dana Gunders, Executive Director, ReFED



**Where it  
GOES**



[BurbankRecycle.org](http://BurbankRecycle.org)

[WhereItGoes.Burbankca.gov](http://WhereItGoes.Burbankca.gov)

[Facebook.com/BurbankRecycle](https://Facebook.com/BurbankRecycle)

[Instagram.com/BurbankRecycle](https://Instagram.com/BurbankRecycle)

*Food Is NOT Trash Guide available in Spanish and Armenian. Download at: [burbankca.gov/web/public-works/sb1383](http://burbankca.gov/web/public-works/sb1383)*