



Food Scraps

- All Fruit & Veggie Scraps (with seeds, pits & rinds)
- Coffee grounds, filters & tea bags
- Eggshells
- Pasta, bread, rice, beans
- Post consumer plate scrapings – including salads, pizza, burgers, etc.



Compostable Items

- MUST be marked “BPI-Certified Compostable”
- Cups, plates, utensils, to-go containers marked compostable
- Napkins & paper towels
- Compostable bags



Unacceptable

- NO Packaging, Stickers or twist ties
- NO Plastic or Metal
- NO Cardboard or Glass
- NO Ashes
- NO Pet Waste / Manure

Commercial Composting Guide



Sort

- Keep small containers or 5-gallon buckets in your kitchen to capture compostable items
- Empty and rinse daily to prevent odors



Collect

- Deposit your compostables directly into our bins
- You can use compostable bags to transport if you prefer



We Do The Rest!

- We empty your bins weekly, transport to our facility & mix with sawdust and woodchips
- 4-6 months later, finished compost is available for sale!