

Nearly 30% of garbage is food scraps

Composting food scraps helps make healthy soil and prevents pollution that comes from food rotting in landfills.

Roll cart tips

- Keep lid closed.
- Mix food scraps and yard debris to reduce odors.
- Keep cart in the shade.
- Sprinkle baking soda inside the cart to prevent odors and bugs.
- Wash cart with soap and water.



Container tips

- Line container with newspaper, paper bag or a Biodegradable Products Institute (BPI) certified compostable bag.
- Freeze meat and fish until collection.
- Empty food scraps into the yard debris roll cart often.
- Wash container with soap and water.



Learn more

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Para obtener información en español comuníquese con nosotros.





Guide to curbside food composting

Include food scraps with yard debris

Collecting food scraps is easy



Place food scraps container in a convenient spot.





Collect all food scraps in the container.





Empty food scraps container into yard debris cart.



Do include

- Meat, poultry, fish, shellfish, eggs, cheese, dairy, bread, baked goods, pasta, rice, beans, nuts, seeds, vegetables and fruit
- Peels, pits, eggshells, bones and coffee grounds
- Raw or cooked food, plate scrapings, leftovers and spoiled food
- 🖊 Paper coffee filters and tea bags
- Food-soiled paper napkins and paper towels
- Only use BPI certified compostable bags



Do not include

Coffee cups, paper plates, take-out food containers or wrappers, drink cups, straws or utensils.

* "Compostable" containers, packaging, or other items labeled "biodegradable" or "made from plants."



Wax paper, parchment paper or facial tissue.



Plastic bags, plastic wrap or other packaging.



Liquids, grease or cooking oil.



Contact us

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