



GARBAGE



Plastic Wrap, Bags, Wrappers, Utensils and Food Packaging



Foam Containers and Trays

COOKING OIL – WHAT TO DO

Properly managing waste when handling cooking oil in commercial settings is crucial for cleanliness, safety, and responsible disposal.

- Adequate Waste Containers: Commercial establishments need enough containers for all waste, including cooking oil residue.
- Responsible Disposal: Owners must ensure safe storage and disposal of garbage, including used cooking oil.
- Secure Storage: Garbage cans must be tightly covered to prevent leaks or spills.
- Condition Standards: Containers with leaks, sharp edges, or holes should be replaced promptly.
- Environmental Safety: These measures maintain a clean and safe environment when managing cooking oil waste.

https://bit.ly/SPU_cooking_oil

BATTERIES AND ELECTRONICS – WHAT TO DO

Seattle Public Utilities Director's Rule SW-404 **bans the disposal of batteries and certain electronic products** in municipal solid waste. Drop off locations include transfer stations and many others.

- https://bit.ly/WDIG_batteries
- https://bit.ly/WDIG_electronics

HAZARDOUS WASTE

Electronics, fluorescent light bulbs and tubes, and other hazardous items are **NOT** allowed in the garbage.

Visit hazwastehelp.org for safe disposal options.

