

City of Gainesville Food Waste Reduction Pilot Program

Food Waste Only



Accepted



- ✓ **Bread, Pasta, Rice & Beans** (e.g., stale bread, muffins, pizza crust, risotto, black beans, baked beans)
- ✓ **Dairy & Nuts** (e.g., cheese, eggs, eggshells, almonds, peanut shells, yogurt, mayonnaise, dips)
- ✓ **Coffee & Tea** (e.g., coffee grounds, coffee filters, tea leaves, staple-less tea bags)



- ✓ **Fruits & Vegetables** (e.g., apples, carrots, lettuce, avocados, banana peels, potatoes, pickles, salsa)
- ✓ **Processed Foods** (e.g., candy, french fries, peanut butter, ramen)
- ✓ **Food Waste Papers** (e.g., paper napkins, paper plates, chemical-free paper towels, wooden popsicle sticks)

*Frozen, spoiled, or moldy foods are also accepted.

Not Accepted

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|---|---|
| No Meat, fish or bones | No Clothing or textiles |
| No Glass, plastic, foam, metal or foil | No Rocks, sand, dirt, lumber or logs |
| No Dryer or vacuum lint | No Pills or medications |
| No Pet waste or cat litter | No Chemical or cleaning wipes |
| No Garbage or trash | |
| No Diapers or toilet paper | |

Service Instructions

- Set your yellow 5-gallon food waste bucket out curbside for **collection on Tuesdays by 7 a.m. every week.**
- Place your bucket out for collection at the edge of your curb or driveway. **Do not place your bucket in the street.**
- Be sure to securely place the lid on your bucket to avoid any accidental spillage or interest from neighborhood wildlife. **Do not place materials on top of or next to your bucket when setting it out for collection.**
- After collection occurs, return the empty replacement bucket to your house by that evening and store the bucket in a secure location.

For more info and to read the FAQs, please visit CityofGainesville.org/FoodWaste

City of
Gainesville



Thank you for participating in the City of Gainesville Pilot Food Waste Reduction Pilot Program. Your efforts to keep food waste out of the trash reduces waste going to the landfill and lowers greenhouse gas emissions.

352-334-2330 CityofGainesville.org/FoodWaste



Tips for Using Your Kitchen Pail

- ✓ When preparing meals or cleaning up after a meal, scrape food and leftovers from your plate into your kitchen pail. You can even include your paper plates, paper towels and paper napkins.
- ✓ Store your kitchen pail under or in the sink, or on the counter to make it easy-to-access while preparing food or cleaning up after a meal.
- ✓ Dump the contents of your kitchen pail into your yellow bucket at least once a week. **Do not set your kitchen pail out for collection.**
- ✓ Drain out as much liquid as possible from food before putting it in your kitchen pail.
- ✓ Rinse out your pail after you empty it. It is the participant's responsibility to clean their own kitchen pail. **The kitchen pail is not dishwasher safe.**
- ✓ Line your kitchen pail with newspaper or a brown paper bag to help keep it clean. You can use bags that are biodegradable to line your kitchen pail. **Never place plastic bags in your yellow bucket.**



How to Reduce Wasted Food & Save Money



Be Smart From The Start

- Design a meal plan for the week utilizing foods and ingredients you already have.
- Prepare a grocery list ahead of time at home and stick to it when shopping. Never shop when you are hungry, as it can lead to impulse buying and wasted food.
- Reorganize your refrigerator and pantry with the most perishable items placed front and center.
- Save money by buying locally-grown foods and imperfect-ugly produce items.

Keep Foods Fresh

- Use airtight containers to keep foods from spoiling too quickly.
- Place carrots in water and wrap lettuce in a damp cloth to keep them fresh for longer.
- Freeze leftover bits of fruits and vegetables for blending into smoothies.
- Prepare food for storage by cutting them up and placing them in serving size containers for easy snacking and cooking access.
- For more information on how to keep foods from spoiling and safe to eat, visit **FoodSafety.gov** and **SaveTheFood.com**

