

Resident Food Scrap Drop-Off Program

Frequently Asked Questions (FAQ)



1. Where should I store my food scraps?

Residents storing food scraps for the weekly drop-off generally use one of three methods: freezer, refrigerator, or countertop. Your choice will depend on the space you have and your personal preference. There are advantages and disadvantages with each method: frozen scraps in a compostable bag in the freezer may poke a hole in the bag before delivery; using the freezer and/or refrigerator requires enough space to collect scraps for a week; putting scraps in a countertop container provides easy accessibility but, kept at room temperature, scraps may attract worms or flies and may accumulate liquids that will need to be drained off.

2. What about bugs?

Sometimes worms/flies may come along with some foods from grocery stores, so if you keep your food scraps at room temperature you may find this is an issue. It takes fruit flies 24 to 30+ hours to develop. They are attracted to fruits, vegetables, fermentation, and garbage disposals. Therefore, it is recommended that your countertop container, if any, be used only for that day, and then the food scraps transferred to the refrigerator or freezer.

3. How do I use the compostable bag?

Compostable bags are designed to biodegrade. Keep the bags away from heat. Depending on what food scraps you have, you may find that if you put the scraps directly into the bag the bag gets soggy and will leak or split. To avoid this, you can put your scraps into a **reusable container** for the week and then just before the weekly drop-off transfer the scraps into the compostable bag. Tie the bag from the corners or with the handles – **DO NOT USE plastic twisties**. Transport the bag(s) to the drop-off location in a **sturdier bag to avoid spills or leakage**.

4. Where can I get more compostable bags?

You can purchase the sturdy Superbio bags with handles from local retailers and Amazon. You can purchase compostable 2.6 gallon bags at Amazon in 25 count and 100 count boxes. Be sure the bags have one of the **acceptable industry standard seals** on the products.

