

FOOD SCRAP STORAGE TIPS

TIP #1

Collect your food scraps in a container with a tightly fitting lid that is easy to remove. Pails with EZ peel or screw top lids work well.

TIP #2

Wash your collection container often.

TIP #3

Add a light cover of wood shavings to your container to slow decomposition and mitigate odor. Be sure not to use pressure treated wood or cedar wood.

TIP #4

Store your container in an enclosed area where it will be safe from animals. (Many people keep them in their garages, basements, mudrooms, etc.)

TIP #5

To avoid odor completely, freeze your food scraps in a container or bag until they can be picked up. You can use a compostable bag from a BPI certified manufacturer for this purpose.



QUESTIONS? CONTACT US:

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