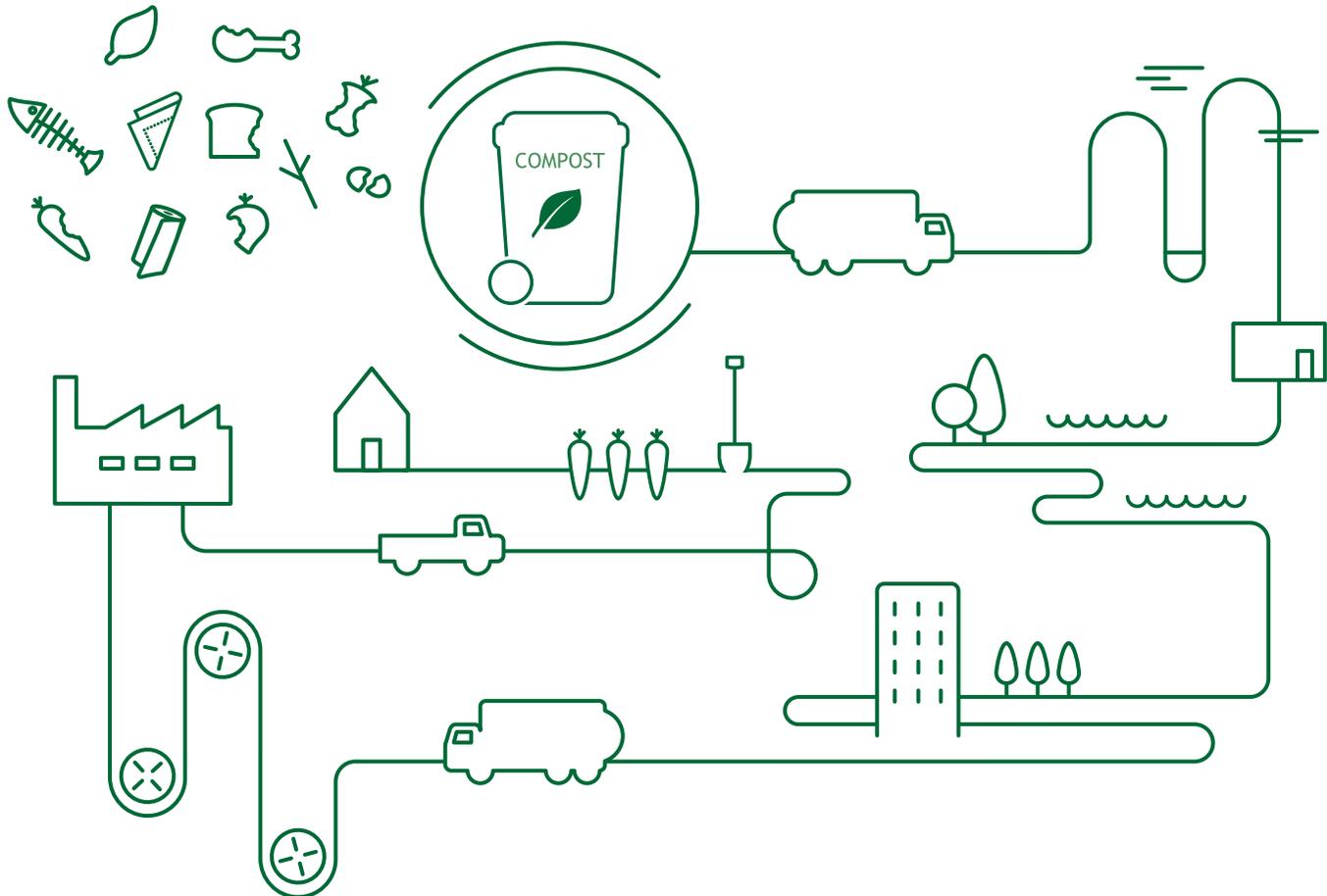
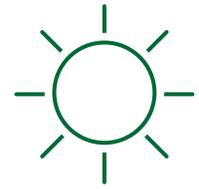


Business Composting Toolkit



Why compost?

COMPOSTING AT YOUR BUSINESS HAS MANY BENEFITS:

1

Contribute to a more sustainable community

By composting your food scraps, you are helping to create a nutrient-rich soil amendment used on local farms and gardens.

2

Save money

By composting, you can reduce the size of your garbage container and save money.

3

Be recognized as a green business

People want to support businesses that do good for the environment. Participating in a compost program makes your business more attractive to customers, helping you to stand out for your green practices!



What to compost?

Your business can compost **ALL** food scraps (including meat and bones!), uncoated paper, compostable service ware, and yard debris. **Save money and reduce landfill waste** by composting all food scraps, leftover food, and restroom paper towels. See our full compost guide at wmnorthwest.com.

FOOD SCRAPS



UNCOATED PAPER



COMPOSTABLE SERVICE WARE



What is "away"?

These carrots have been in a landfill for 10 years!

It can take **hundreds of years** for materials to break down in the landfill. When that material goes to a composting facility instead, it can be returned to the earth in just 90 days! Reduce landfill waste and ensure food scraps go to a beneficial reuse by composting at your business.



HELPFUL COMPOSTING TIPS

- Make sure all compost containers are conveniently located to make composting as easy as possible
- Empty kitchen compost containers regularly – food waste becomes heavy quickly
- Minimize the "Yuck Factor"
 - Line compost containers with compostable bags
 - Collect napkins and paper towels with food waste to absorb excess liquids
 - Sprinkle compost containers with baking soda to neutralize odors

Compostable service ware

Does your business use a lot of single use items or to-go packaging? These can generate a lot of waste and be confusing for customers to sort. Switching to compostable service ware such as plates, cups, and takeout containers is an easy way to reduce your garbage and simplify your compost program.

Biodegrade and compostable are not the same thing. Be sure to use products that are labeled as "compostable" to ensure they break down at the local compost facility.

Want to do even more to green your business? Reduce your overall consumption and waste generation by switching to reusable dishes rather than disposables!



Setting up a successful compost program

1

Set up your external collection containers.

Identify the best location to add a compost cart. We recommend using 1-96 gallon compost cart to start.

2

Identify what compostable materials your business produces.

Pay attention to what is thrown away at your business and which of those items can be composted.

3

Talk to your property manager about adding compost service.

Explain that composting can save money and is kept in a lidded WM cart.

4

Contact WM at wmnorthwest.com to sign up for service.

5

Set up internal collection containers.

Pair compost container next to the existing garbage and recycling and clearly label all waste containers. Place a compost container close to where food is prepared.

6

Coordinate collection with janitors.

Work with janitorial staff to set a daily collection schedule. Ensure they know which external WM container the compostables should go into.

7

Train employees on what can be composted.

Explain to employees what can be included in the compost program through an email, newsletter, or meeting. Take advantage of existing channels of communication such as message boards and monthly meetings.

8

Orient new employees.

Explain the compost program to new employees as part of new employee training.

9

Track how the compost program is going.

Are employees composting the correct materials? Keep an eye on what is ending up in the compost cart and communicate with employees when the wrong materials are being put in.



Recommended waste station set up

Recommended compost resources

WM is here to help your business get started with a composting program that is simple and effective! For recommendations on signage, containers, and compostable bags contact recyclenw@wm.com.



Compost Poster



Cart Decal



Compostable Bags



Compost Bucket



23 Gallon Compost Bin

FAQs

What if I want to cancel my compost service?

Compost service can be canceled at any time by contacting WM at wmnorthwest.com.

What if I don't generate that much food waste?

30% of material we throw away is food waste. We generate more than we think. Plus, WM can tailor the program and services provided based on the amount of food waste you do generate.

Won't composting smell and attract pests?

No! Food waste is being thrown away at your business whether or not a compost program is in place. The only difference is which container that food waste ends up in – one headed for the landfill or one going to be reused as compost. Prevent smells by collecting materials in a compostable bag that can be tied shut, just like a regular garbage bag and remember to always keep the lid closed on the compost bin.

What if my staff don't have the time to compost?

Composting requires minimal sorting time because ALL food waste can be composted. Composting can be as simple as adding another container to the bathroom or kitchen for paper towels or food only. Try it out and see how easy composting can be!



MAKE IT EASY TO COLLECT FOOD SCRAPS. PLACE COMPOST CONTAINERS WHERE FOOD IS PREPARED.