




GreenWays

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COMMUNITY RESOURCE

New color-coded bag requirements effective July 1, 2020.

If bags are used to line refuse containers, then transparent blue tinted bags are required for recycling containers, transparent green compostable bags are required for compost containers, and clear bags are required for landfill containers.

Compostable plastic bags must meet ASTM D6400 or D6888 standards of compostability or be Biodegradable Products Institute (BPI) certified.

NEW ALL-ELECTRIC TRUCKS

GreenWaste of Palo Alto has added 3 new all-electric trucks, for a total of 4 in our fleet!

FULLY AUTOMATED SIDE LOADER

Used for residential garbage collection, this truck replaces a 2009 diesel side loader from our fleet.

REAR LOADER

Used for our new residential Clean Up Day program, this truck replaces a 1999 diesel rear loader.

FLATBED

Used for our new Clean Up Day program, new Deconstruction program, and cart deliveries..

WASH TRUCK

Used for the commercial bin and cart washes, this truck replaces a 1999 wash truck that will be decommissioned.



Over the next few years, the City and GreenWaste plan to incorporate as many all-electric vehicles as possible into the refuse service fleet to contribute to the City's Sustainability and Climate Action Plan goals. For updates, visit the GreenWaste of Palo Alto website at www.greenwasteofpaloalto.com.



PREVENTING FOOD WASTE

Changes to minimize food waste can save money by reducing disposal, over-purchasing, labor, and energy costs. Below are some simple tips to prevent food waste:

For Residents (or those working from home!):

- Create an "Eat This First" box or move food to the front of the refrigerator to ensure food that is perishing soon is eaten with greater priority.
- Take an inventory of your household eating habits to prevent overbuying. What food are you throwing away? Why did it go bad?
- Try recipes where you can add a wide variety of ingredients such as soups, frittatas, stir-fry, or themed bowls.
- Store foods to last. For example, wrap your leafy greens in a moist towel and place in an airtight container in the fridge.
- Find alternative uses for over-ripe produce: freeze fruit for sorbet or smoothies; incorporate produce into breads and pastries; cook fruits to make jams or butters; or roast them to create a tasty glaze.

For Businesses:

- Conduct a wasted food and packaging assessment using the [EPA's Food and Packaging Waste Prevention Tool](#).
- Adjust food purchasing policies and menus to reduce excess food purchasing.
- Modify food preparation methods to minimize waste when prepping food (e.g., heat soups or prepare food in smaller portions).
- Donate excess food.

For more information visit:
www.cityofpaloalto.org/foodwaste



YES, YOU CAN COMPOST THAT!

The compost bin is not just for food scraps: soiled, moist, or waxed paper/cardboard products are also great for the compost!

Tissues and Paper Towels: Facial tissues and paper towels cannot be recycled. Their fibers are too short to be made into a new item. So whether they are food soiled or just used to dry your hands, please do not place them in your blue recycle bin. However, they can be composted! You can help increase waste diversion by setting up a compost collection container in your bathroom to help catch these compostables at the source.

Milk Cartons: Milk cartons are coated with plastic. While technically recyclable, only a very few paper recycling facilities can separate the plastic from the paper. They can, however, be easily composted. The paper breaks down and the plastic is screened off at the end at the composting facility. Plastic spouts aren't a problem either, leave them on and they too will get screened off too.

Pizza Boxes: As soon as a pizza is placed inside the box, this would-be recyclable item becomes fit for the compost due to the grease that saturates and soaks into the cardboard.



COMMUNITY SPOTLIGHT

At Rick's Rather Rich Ice Cream on Middlefield Rd, ice cream is served with a side of zero waste!

With the recent city ban on disposable plastic foodware such as utensils and straws, some businesses are seizing this moment to creatively minimize waste. At Rick's Ice Cream (prior to Covid-19), customers sample new flavors from compostable wooden sticks before selecting their scoop. Several spoon options are available: use your sample spoon, try their edible spoon, or bring your own spoon and receive a discount!

With food sampling suspended during the Covid-19 pandemic, customers can still receive a discount for bringing their own spoon, limiting waste and encouraging physical distancing.

These actions not only minimize waste generation and waste disposal costs but encourage waste reduction practices by Rick's Rather Rich Ice Cream patrons and customers.