



KITCHEN CAFÉ FOOD SCRAP COLLECTION OPERATING STANDARDS

Existing law requires schools and school districts to divert organic material, including food scraps, from landfill disposal. A Kitchen Café Food Scrap Collection Program is a step towards compliance with the law.

Following are key definitions for this program:

ACCEPTABLE FOOD SCRAPS/OTHER ITEMS: YES - Fresh, canned, and cooked fruit and vegetables; all pastas, grains, rice and beans; all cooked meat, poultry and seafood; eggs, eggshells and bones; bread, cheese, pastries, coffee grounds; parchment paper, paper towels, and soiled napkins; wooden utensils and chopsticks

UNACCEPTABLE FOOD/OTHER ITEMS: NO – Fats, Oils, or Greases (F.O.G.); raw meat; food still in packaging (i.e. bagged apple slices, bagged waffles, boxed raisins, etc.); food still in cans, bottles, or jars; plastic containers, plastic bags*, film, wrap, gloves, or plastic utensils; metal containers; packaging and cardboard; glass; paper plates or cups; “biodegradable” plates, cups, straws, or utensils **Use of clear plastic cart liners or clear plastic bags for food scraps ARE acceptable in the program*

FOOD SCRAP COLLECTION CART: A green 32-gallon capacity rolling cart with two wheels and a lid; All schools will receive one (1) food scrap collection cart to begin the program. Consideration will be given for schools that may need additional carts.



KITCHEN STAFF RESPONSIBILITIES

- Identify a location to keep the food scrap collection cart/s (just outside of the kitchen, near the dumpsters, or whatever is convenient, preferably in a shaded/cool location).
- Empty Acceptable Food Scraps/Other Items from salad bars and leftover meals into the cart/s every day or on specific days, depending on volume (kitchen staff to determine); food scraps can be placed “loose” in the cart/s or bagged in **clear** plastic bags (leftover bread bags, etc.), tied closed, and placed in the cart/s
- Make sure food scrap collection cart lid/s remain closed to deter flies and pests
- Roll the food waste cart/s to the designated pickup location on collection day and before truck arrives (One day per week schedule -pickup day and location will be provided on program start-up)
 - Full food scrap collection carts can be heavy; Kitchen staff may need to request roll-out assistance from custodial staff or their FNS delivery driver, on a site-by-site basis

CUSTODIAL STAFF RESPONSIBILITIES

- Remove the empty food scrap collection cart/s from the designated pickup location on collection day
- Rinse out the food scrap collection cart/s (can wash preferred, if available)
- Wipe down/dry off the food scrap collection cart/s, if possible
- Return food scrap collection cart/s to designated location, as specified by kitchen staff
- If possible and upon request, assist kitchen staff in rolling heavy food scrap collection cart/s to pick up location on collection day

Questions? Contact jwhited@sandi.net

(See listing of Acceptable and Unacceptable Food Scraps/Other Items on Page 2)

COMPOST

FOOD SCRAPS ONLY*

YES

Fresh & Canned
FRUIT



FRUTA
Fresca y Fruta de Lata

Fresh & Canned
VEGETABLES



VERDURAS
Fresca y Verduras de Lata

All Pastas, Grains, Rice & Beans



Pastas, Granos, Arroz y Frijoles

All Cooked Meat, Poultry, Seafood & Eggs, Eggshells & Bones



Carnes, Pollo, Mariscos, Huevos, Cascaron de Huevos, Y Huesos

Bread, Cheese, Pastries, Coffee Grounds



Panes, Quesos, Pasteles, y Café

***OK: Parchment Paper, Kitchen Paper Towels & Soiled Napkins**



Toallas de Papel y Servilletas



NO



NO

Fats, Oils & Grease
Manteca, Aciete y Grasa



Plastic Containers, Bags, Film, & Gloves



NO



Plastico, Bolsa de Plastico y Plastico de Empaque

Metal Containers



NO



Todas Latas de Metal

NO Packaging & Cardboard



NO Cajas de Comestibles y Cartones



NO Glass

NO Vidrio



NO Paper & Biodegradable Plates, Cups & Utensils



Utensilos, Platos y Vasos Biodegradables o de Papel



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