



*Prince George's County*

# 7<sup>th</sup> GREEN SUMMIT

annual

DEPARTMENT OF THE ENVIRONMENT

2021

WASTE DIVERSION



# HOW TO COMPOST GUIDE

**WHAT CAN I COMPOST?**

**Fruits and Vegetables**  
Frutas y vegetales

**Seafood and Shellfish**  
Mariscos y el crustáceo

**Yard Trim**  
Recortes de jardín

**Bread, Pasta and Grains**  
Pan, pasta y granos

**Paper Ice Cream Container**  
Contenedor de helado de papel

**Meat and Bones**  
Carne y huesos

**Food Soiled Paper**  
Periódico Alimenticio

**Leftovers**  
Sobras

**Dairy Products**  
Productos lácteos

**Coffee Grounds and Filters**  
Granos de café y filtros

**Paper Towels and Napkins**  
Toallas de papel y servilletas

**Uncoated Paper Plates**  
Placas de papel no recubiertas

**Egg Shells**  
Cáscaras de huevo

**Uncoated Paper Bags**  
Bolsas de papel no recubiertas

**Tea Bags and Loose Tea**  
Bolsas de té y té suelto

**PGC COMPOSTS**

[mypgc.us/compost](http://mypgc.us/compost)



For more information about curbside composting visit [mypgc.us/compost](http://mypgc.us/compost).

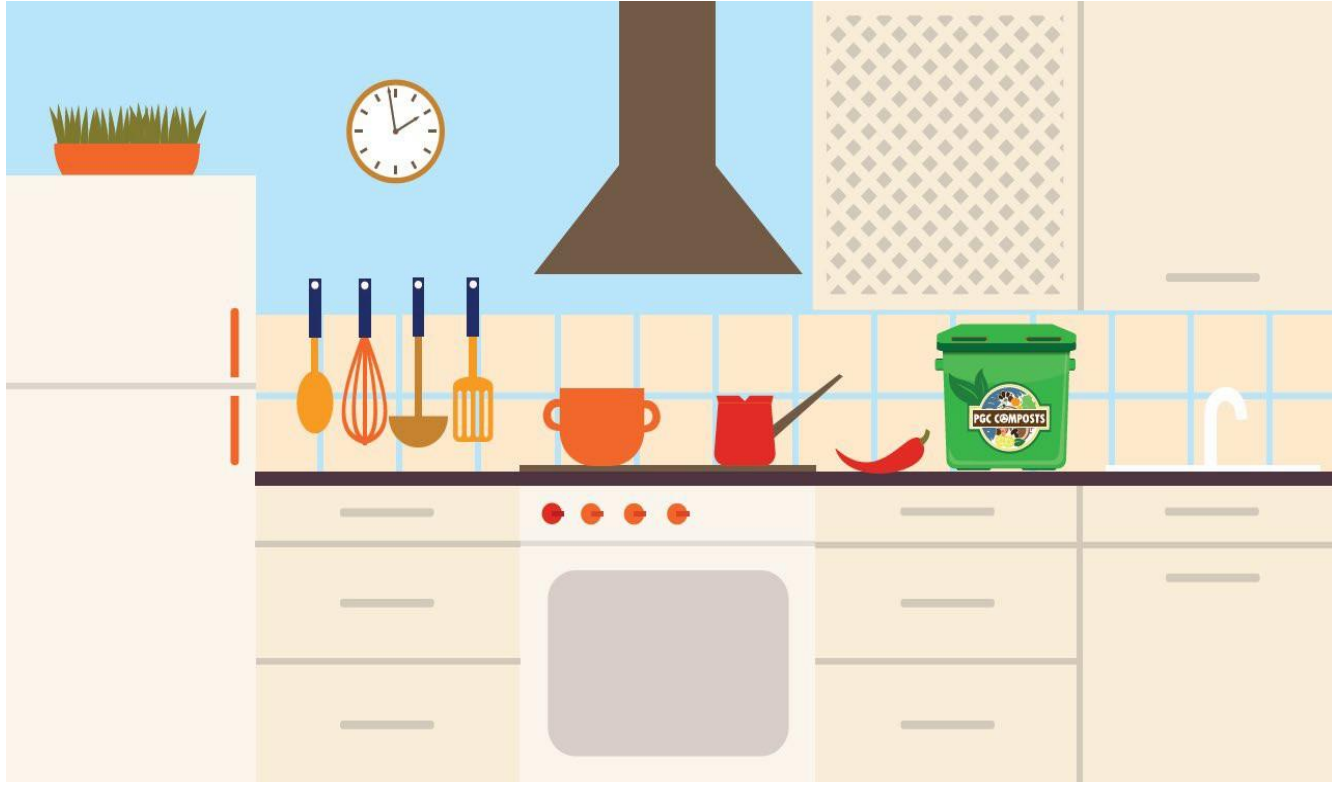




# 1

## COLLECTING YOUR FOOD SCRAPS

Keep your interior food scrap collection containers in a convenient location in your kitchen, such as on your countertop, under the sink or in your refrigerator/freezer. While cooking or cleaning up, place your leftover food scraps in your container.





2

## STORE COMPOSTABLES IN THE KITCHEN CONTAINER UNTIL COLLECTION DAY IF POSSIBLE

Either on the morning of or the night before your collection, place your compostables in your exterior organics cart, with yard trim, and place it curbside by 6 a.m. Depending upon the amount of food scraps you have, your kitchen bin may need to be emptied more than once per week.



# 3



## PLACE WET COMPOSTABLES ON TOP OF DRY ONES

Putting food scraps on top of used newspaper, crumpled brown paper bags and paper towels helps to soak up any liquids, reducing the chance that the liner will leak or break. Do not put hot liquids or plastic bags in your bins.



4



## STORE WET, SMELLY SCRAPS IN THE REFRIGERATOR OR FREEZER UNTIL COLLECTION DAY

Storing meat scraps, bones, and fishy items in the freezer until collection day will reduce the chance of unpleasant odors in your kitchen. Place these items in your cart on collection day.

Please, **do not place your 2-gallon kitchen bin at the curbside or in the cart to be emptied.** *It is for inside use only.*



5



## USE ONLY ACCEPTABLE COMPOSTABLE BAGS

Residents can use compostable liners, paper bags and cardboard boxes to prepare food scraps for collection. All food soiled items must be placed inside of the ORGANICS cart for collection.

For more information, visit us at [mypgc.us/compost](https://mypgc.us/compost) or click here: [Acceptable Compost Bags](#)



# 6

## CLEAN YOUR ORGANICS CART AND MINI BIN REGULARLY



### Organics Cart

- Use lemon, vinegar and baking soda to sanitize and eliminate odors in your cart
- Line the bottom of your cart with newspaper and sprinkle paper with baking soda
- Use preventative measure, include an additional compostable liner in your bin to catch accidental leakage



### Mini Bin

- Wash your bin in the dish washer or with soap and water in the sink
- Line your bin with newspaper to absorb possible leakage
- Sprinkle interior of bin or newspaper lining with baking soda to reduce chance of odors





# HOW TO COMPOST GUIDE



[youtu.be/1UI-2JRtkeM](https://youtu.be/1UI-2JRtkeM)



# ORGANICS COMPOSTING

WANT TO PARTICIPATE?

We are turning **Food Scraps into Compost!**

Eligible residents may **contact PGC311** to inquire about the program.



For more information about curbside composting visit [mypgc.us/compost](https://mypgc.us/compost).