

Accepted and Not Accepted Items



- Fruit and vegetable scraps
- Food leftovers, plate scrapings
- Meat, fish and bones
- Dairy products, butter, mayonnaise
- Eggshells
- Bread, cereal, grains
- Pasta, pizza
- Baked goods, candies
- Soiled paper towels and tissues
- Soiled paper food packaging, ice cream cartons
- Used paper cups and plates
- Coffee filters and grounds
- Tea bags
- Solidified fat and grease
- Baking ingredients, herbs, spices
- Houseplants, cut and dried flowers
- Nuts and shells



- Yard and garden waste
- Plastic bags & wrap, styrofoam
- Plastic containers and cutlery
- Foil wrap, pouches and pie plates
- Metal cans or glass jars
- Cereal and cracker box liners
- Chip and cookie bags
- Pet food bags and other lined bags
- Butter wrappers
- Waxed paper
- Make-up remover pads, cotton swabs and balls
- Dental floss, rubber bands
- Sanitary hygiene products, condoms
- Soiled diapers, baby wipes
- Dryer sheets and lint
- Cigarettes and butts
- Vacuum contents and bags
- Pet feces or litter

Oak Bay Kitchen Scraps Collection Guide

Questions or comments?



For program enquiries please call Oak Bay Public Works at 250-598-4501



Or visit our website at www.oakbay.ca

Kitchen Scraps Collection Program

A useful guide to diverting organic waste



Kitchen scraps collection is a sustainable strategy.

The average household garbage can still contains 30% organic waste. Unfortunately, our landfill can no longer sustain the impact of waste materials that could otherwise be effectively diverted — or in the case of kitchen scraps — returned to the earth via composting.

Starting in 2014, kitchen scraps will be collected via a mandatory Kitchen Scraps Collection and Composting program. This initiative is taking place throughout the CRD as the Hartland landfill will be banning kitchen scraps entirely in 2015. It's up to all of us to make the new system work and lessen the environmental impact of this form of waste.

30%

of the waste at Hartland landfill is organic material



When does the program start?

In December, you will receive your kitchen catcher with a roll of compostable bags, and a green curbside tote. These will be delivered to your home.

What exactly are kitchen scraps?

Kitchen scraps consist of food waste ranging from fruit and vegetable scraps to meat, bones and tea bags and compostable paper products such as paper towels, paper plates and tissues. Backyard composting is still an encouraged practice.

What can I put in my kitchen scraps recycling tote?

All food (cooked and raw) and compostable paper products can go into your green kitchen scraps recycling tote. No garden waste will be accepted. Please refer to the list of accepted and not accepted items on the flap of this information brochure.

Can I add paper to the kitchen scraps recycling tote?

Soiled paper can be added to your kitchen scraps recycling tote as long as it contains no plastic. Things like napkins, paper plates, tissues, cardboard and paper muffin liners can be added. However, plastic coated paper (like coffee cups and meat liners) cannot be added. If you are not sure what you have, try tearing the paper — plastic coated paper will stretch.

How to Participate:



In the kitchen

- » Collect your kitchen scraps in the kitchen catcher provided.
- » Use compostable bags to line your kitchen catcher. This will help mitigate odours, fruit flies and leakage and will keep your kitchen clean. Only compostable bags will be accepted. These are readily available at local retailers. Food scraps can also be wrapped tightly in newspaper.
- » Wash your kitchen catcher periodically with a mild, non-toxic detergent.



At the curb

- » Empty the contents of your kitchen catcher into your green kitchen scraps recycling tote. Contents must be in closed compostable bags or tightly wrapped paper packages.
- » Place your green tote at the curb on your regular garbage and recycle collection day. Regular pick-up will help reduce odours.
- » When you place your totes curbside, take care to ensure they do not impede vehicle, bicycle and pedestrian traffic.



Helpful tips

- » Freeze meat, poultry and fish scraps in a paper bag — then on collection day put them in your kitchen scraps recycling tote.
- » Empty the contents of your kitchen catcher into your tote frequently.
- » Layer food scraps under dry materials such as newspaper to reduce flies. Food should be covered thoroughly to eliminate fruit fly formation.
- » Keep kitchen catcher and tote lids tightly closed at all times.
- » If possible, keep the tote in a shady area out of direct sunlight.
- » If you currently garburate or backyard compost your food scraps, please continue. This program is designed to remove kitchen waste from your garbage.