

Food Waste Solutions

City of Asheville and Buncombe County
quarterly networking event — Wednesday, Sept. 13, 2023
Stephens Lee Recreation Center

EAST END VALLEY STREET

COMMUNITY GARDEN

ASHEVILLE
Parks & Recreation





LET'S MAKE COMPOST!

YES!

All foods (raw, cooked, scraps and plant trimmings)



Leave produce bags/stickers OUT of your collection

YES!

Compostable paper and plastic products



MATERIALS CAN BE COLLECTED LOOSE AND FREE!

If you choose to bag your food for bags, use only paper bags or certified BPI compostable "Bio bags"
NO OTHER TYPE OF BAGS WILL BE ACCEPTED.

NO!



Plastic bags
and wrappers



Plastic-coated (lined)
paper and brown and white



No gel food and liquid
drinks

**PLEASE FILL BINS BACK TO
FRONT, IT REALLY HELPS
WITH CLEANLINESS &
SERVICE**

THANK YOU!

FOOD SCRAPS DROP-OFF

• LET'S MAKE COMPOST! •

INSTRUCTIONS

- Remove all produce stickers, rubber bands, wrappers, ties, bags, and plastics
- Empty food scraps and compostable waste into the cart
- Close lid and secure doors when finished
- Do not overfill

More info? www.ashevillenc.gov/compost
or scan QR code

See an issue? Contact sewitation@ashevillenc.gov



TO OPEN
ENTER CODE,
PUSH LOCK UP,
THEN PULL DOWN!

WANT TO DROP YOUR FOOD SCRAPS HERE?

• Sign up today, it's free and easy!
Scan this QR code or visit:
www.ashevillenc.gov/compost



SAVE *the* FOOD AVL



• WNCFOODWASTE.ORG •

DON'T FORGET

THERE ARE LOTS OF WAYS TO
PREVENT FOOD WASTE BEFORE
MAKING COMPOST FROM SCRAPS

1. Plan meals and use leftovers creatively
2. Date labels can be tricky and don't necessarily mean food is no good; use your nose and eyes before tossing
3. Freeze food! Butter, bread, leftovers, and more can go right in the freezer and be reheated when you're ready!







UPDATE:

**EMPTY PIZZA
BOXES**

**PLACE IN THE
BIN NEXT TO
← THE SHED**

**PLEASE DO NOT PLACE PIZZA
BOXES IN THE COMPOST SHED**



EAST END VALLEY STREET





HOME FOOD WASTE AUDIT

Nearly 40% of the food supply in the US is wasted. Most of the food wasted from households and restaurants ends up in a landfill. **Food that is thrown away also wastes all of the land, water, and energy that it takes to grow, store, and transport it.** We all need healthy food to live and grow and this audit will investigate how to waste less food and live more sustainably.

Food Waste
SOLUTIONS
WNCFOODWASTE.ORG



SHARE WITH US
@WNCFOODWASTE

Let's collect and analyze some home food data. Starting with a look at where we purchase food can help us think from the very beginning about how we can reduce food waste (and food-related waste like packaging!).

Buying food that has less packaging and only buying the foods we will use before they go bad can help reduce waste.

WHERE DO YOU GET FOOD DURING THE WEEK?

(CIRCLE ALL THAT APPLY)

GROCERY STORE

Tip: Shop the outside aisles of the grocery store for the freshest foods that usually have less packaging.

Y N

FARMERS MARKET

Tip: If you visit, ask a farmer what fruits and vegetables are in season and growing in WNC right now.

Y N

RESTAURANTS/ FAST FOOD

Tip: Try not to order more than you will eat. Leftovers are one of the biggest sources of food waste at home.

Y N

HOME OR COMMUNITY GARDEN

Tip: Gardens provide fresh food without any packaging. Extra food can be donated or preserved by freezing or canning it.

Y N

GAS STATION/CONVENIENCE STORE

Tip: Think about how you can recycle the packaging of whatever you buy.

Y N

NEXT UP, COMPOST.

Composting is nature's way of recycling food and yard waste. It is a natural process that happens when organic materials decompose and return to the soil. By composting at home, you help keep food waste out of landfills where they take up space and release methane, a greenhouse gas.

1. DOES YOUR HOUSEHOLD COMPOST FOOD SCRAPS? (CIRCLE ONE)

YES, WE COMPOST EVERY DAY.

YES, WE COMPOST SOMETIMES.

NO, WE AREN'T COMPOSTING RIGHT NOW.

I'M NOT SURE IF WE COMPOST.

2. IF YOU ANSWERED YES, CAN YOU TELL US WHERE? (CIRCLE ALL THAT APPLY)

MY BACKYARD

COMMUNITY GARDEN

COMPOSTING SERVICE (SUCH AS COMPOSTNOW)

OTHER _____

3. IF YOU ANSWERED NO CAN YOU TELL US WHY? (CIRCLE ALL THAT APPLY)

NO SPACE

I DON'T KNOW HOW

OTHER _____

If there was a free place to drop off your food scraps for composting, would you use it?

YES

NO

MAYBE

HOME FOOD WASTE AUDIT

WEEK # _____ worksheet

Food & Waste
SOLUTIONS WNC



Investigating Your Kitchen

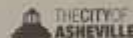
This week, pay attention to the food that is wasted every time you eat. Fill out the chart below by noting any foods that are thrown away, the quantity and reason it was uneaten, estimated monetary value, and if the waste was composted (or donated, etc).

NOTES: _____

	Food(s) Thrown Out	How Much? (1/2 cup, cup, etc)	Reason for Tossing	Estimated Value (\$)	Composted? (Yes/No/Other)
S					
M					
T					
W					
Th					
F					
S					



Знаете ли вы, что вы можете помочь #SaveTheFoodAVL



1. **Этикетки с датами на упаковке МОГУТ БЫТЬ ОБМАНЧИВЫ!**

- Срок годности обычно означает период наивысшего качества продукта, а не годность к употреблению
- Исключение: даты на смесях детского питания регулируются законом, и их обязательно нужно учитывать
- Доверьтесь носу! Вид, вкус и запах - это лучшие показатели безопасности еды!

2. **Составляйте план похода за продуктами**

- Перед походом в магазин подготовьте мысленный план покупок и рецептов, чтобы лишние продукты не портились в холодильнике

3. **Помните про заморозку!**

- Хранение еды в морозильной камере — это отличный способ продлить срок годности хлеба, яиц, мяса, фруктов, овощей, молочных продуктов... и даже сливочного масла!

4. **¡Use los restos de comida como abono!**

- Самая большая часть мусорных свалок приходится на пищевые отходы, создающие метан
- Компост используется для создания плодородной почвы!

Узнайте о том, как делать компост:

www.ashevillegreenworks.org/composting-information

Для получения дополнительной информации посетите:

wncfoodwaste.org | [@wncfoodwaste](https://twitter.com/wncfoodwaste) | [#savefoodavl](https://www.facebook.com/savefoodavl)

For more information visit:

wncfoodwaste.org @wncfoodwaste #savethefoodAVL

Para obtener más información:

wncfoodwaste.org @wncfoodwaste #savethefoodAVL

Чтобы узнать больше, см:

wncfoodwaste.org @wncfoodwaste #savethefoodAVL



• WNCFOODWASTE.ORG •





Did you know, you can help #SavetheFoodAVL

1. Date labels on food can be tricky!

- Best/use by dates are intended to predict peak quality, not food safety
- Exception: dates on baby formula are regulated and should be followed
- Your nose knows! Sight, taste and smell are the best indicators of food safety.

2. Plan your grocery trips!

- Have a good list and recipes in mind before you shop to avoid over-purchasing items that might go bad in your fridge

3. Freeze it!

- Freezing food is a great way to extend shelf life on items like bread, eggs, meats, fruits, veggies, and dairy products... even butter!

4. Compost food scraps!

- Food waste is the largest part of our landfills & creates methane
- Composted food scraps create beautiful soil!

Learn how to compost:

www.ashevillegreenworks.org/composting-information

For more information visit:

wncfoodwaste.org | @wncfoodwaste | #savethefoodAVL

¿Sabía que puede ayudar a salvar alimentos #SavetheFoodAVL?

1. La fecha de caducidad en las etiquetas de los alimentos puede ser engañosa

- Las fechas de consumo preferente y de caducidad sirven para predecir la calidad máxima, no la seguridad de consumir los alimentos
- Excepción: las fechas indicadas en la fórmula para bebés están reguladas y deberías respetarse
- ¡Su nariz sabe! La vista, el gusto y el olfato son los mejores indicadores de la seguridad de consumir alimentos

2. Planifique sus viajes a la tienda de comestibles

- Tenga una buena lista y recetas en mente antes de comprar para evitar llevar artículos que no necesita y que pueden echarse a perder en el refrigerador

3. ¡Congele!

- Congelar los alimentos es una buena manera de prolongar la duración de los artículos, como pan, huevos, carnes, frutas, verduras y cualquier producto lácteo, incluido la mantequilla

4. ¡Use los restos de comida como abono!

- Los desperdicios de alimentos son lo que abarca más lugar en nuestro basural y crean gas metano
- ¡Los restos de comida convertidos en abono crean una tierra estupenda!

Aprenda cómo hacer abono en:

www.ashevillegreenworks.org/composting-information

Para más información visite:

wncfoodwaste.org | @wncfoodwaste | #savethefoodAVL

WANT TO COMPOST?

Start your own backyard compost or use Food Scraps Drop-Off locations.

WHAT'S THE DIFFERENCE?

You can take dairy, bones, meats, etc. to Food Scraps Drop-Off locations. Commercial compost has better chemistry and higher temperatures! However, dairy, bones and meat can't be composted in your backyard because they won't break down.

TIGHT LID, IN THE FRIDGE!

Afraid of smells or bugs? Your compost won't be any smellier or buggier than your trash! Same stuff, different bin! Keep a tight lid to avoid any issues or store it in the fridge/freezer, especially if you have meat, bones and fish. After dumping your compost out, rinse your indoor bin!

SAVE THE FOOD AUL!

While composting is a great option for those bones, peels, and shells, reducing food waste is the best first step! Try to shop with a list, organize your fridge, and use leftovers creatively.



Check out www.foodwastewnc.org for more tips!

WHAT PAPER GOES WHERE?

COMPOST

Dirty or thin paper, like paper towels, napkins and tissue.



RECYCLING CART

Clean paper, cardboard and cartons.



TRASH CART

Plastic-lined receipts, plates, and to-go containers.



FOOD SCRAPS DROP-OFF

REGISTER AND FIND A LOCATION NEAR YOU!



Scan QR code or visit ashevillenc.gov/compost for a list of food scraps drop-off locations!

LET'S MAKE COMPOST!

YES!



Great produce, vegetables, fruit and plant trimmings



Paper products, the plastic things and other certified compostable products

NO!



Plastic bags and wrapping



Plastic-coated things, take-out boxes and plates



To-go hot and cold drink cups

MATERIALS CAN BE COLLECTED LOOSE AND FREE!

If you choose to bag your food scraps, use only paper bags or certified BPI compostable "bio bags."

NO OTHER TYPE OF BAGS WILL BE ACCEPTED.



ASHEVILLE COMPOSTS!



WNCFOODWASTE.ORG

LEARN MORE ABOUT COMPOSTING

in your backyard or at Food Scraps Drop-Off locations

ASHEVILLENC.GOV/COMPOST

BACKYARD COMPOSTING 101

FRESH GREENS

NITROGEN-RICH



Grass and plant trimmings



Fruits and vegetables



Egg shells



Bread



Rice and legumes



Tea leaves and coffee grounds

Leave produce bags/stickers OUT of your compost!

DRY BROWNS

CARBON-RICH



Dead leaves, straw and hay



Broken up sticks and wood chips



Coffee filters



Shredded paper



Compostable paper products
(No plastic lining; tear up)



Paper towels and napkins

⊘ KEEP THESE OUT! ⊘



Meat, fish and bones*



Food cooked with grease



Dairy products



Snack wrappers



Certified compostable



Plastic-coated (shiny)



To-go hot and cold



Plastic-coated

1

DECIDE ON A LOCATION THAT HAS:

- Easy access for your convenience
- Bare soil for microorganisms to enter the compost from beneath
- Flat ground for good drainage

2

ORGANIZE INDOORS:

- Collect food scraps in the kitchen in a container with a tight lid to keep fruit flies away / minimize odor – or store in your fridge/freezer
- Chop up larger items like watermelon and pumpkins

3

ADD YOUR INGREDIENTS:

- Empty your kitchen container into your compost bin regularly
- Stir in your new material to the top layer
- Cover your food scraps with a three-inch layer of browns

4

HARVEST:

- Wait six to twelve months and let nature do its work, or aerate with a shovel and add water as needed to speed up the process. It's ready when the compost is dark brown and earth-like!

Want to learn more or get free bin materials? The City of Asheville partners with Asheville GreenWorks on workshops and bin giveaways. Check out ashevillegreenworks.org for more info!



* Meat, fish, bones, and compostable products like hot and cold cups, cutlery, and to-go containers are not in

Food:Waste SOLUTIONS WNC

LEARN MORE ABOUT FOOD WASTE SOLUTIONS WNC!



HOW TO GET
INVOLVED



FOOD WASTE
RESOURCES



FOOD SCRAPS
RECIPES



HOW TO DO A HOME
FOOD WASTE AUDIT



Scan the QR code to access
these resources and more!

@wncfoodwaste

wncfoodwaste.org



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2 tons compost

4000 tons landfill

=

0.0005% per week

<http://www.citizen-times.com/story/news/local/2014/12/08/turning-asheville-food-waste-problem-profits/20102273/>

