



Maintenance Tips

Kitchen Organics Pail and Green Cart



1. Line your kitchen pail with paper or certified compostable bag

Examples of liners:

- Newspaper – place a few sheets in the pail or make your own liner ([DIY liner instructions](#))
- Paper bags
- Used paper towels
- [BPI certified compostable bag brands](#) (ASTM D6400 or D6868 compliant)



****Note: Plastic bags and bags labeled simply as “biodegradable” are not accepted***

2. Empty your kitchen pail every 2-3 days and rinse (or wipe) out any food particles left behind (the free pails provided by Republic Services upon request are also dishwasher safe)
3. Sprinkle some baking soda in your kitchen pail or green cart to reduce odors, if needed
4. Wrap meat, poultry, or fish scraps in a newspaper or used paper towel before placing in pail and cart
5. If you have space, store meat or fish scraps in your freezer until collection day
6. Setting sheets of newspaper or a pizza box at the bottom of your green cart will help absorb odor-causing liquids (and will help keep food from sticking to the bottom of the cart)
7. Layer wet organics (food scraps) between dry organics (yard trimmings) in the green cart to create a barrier that will help keep smells and flies down
8. Keep the green cart lid closed, and place cart at curb for collection day each week (even if it is not full)
9. On hot days, store the green cart in the shade
10. Rinse out your green cart with a garden hose as needed (pour dirty water onto grass or other landscaping, not into street)

