WHAT GOES IN:

- Meat and Seafood
- Fruits and Veggies
- Dairy Products
- Plate Scrapings
- Bakery Items
- Coffee and Filters
- Bones and Egg Shells
- Paper Napkins
- Flowers

GET IN TOUCH

For information about commercial composting service, contact your provider:

**REPUBLIC SERVICES**

Bend: 541-382-2263
Redmond/Sisters: 541-548-4984

**CASCADE DISPOSAL**

Bend: 541-382-6660

For additional educational resources, contact The Environmental Center:

**RETHINK WASTE**

541-385-6908

In partnership with Deschutes County Dept. of Environmental Health

A local businesses’ how-to guide to turn food scraps into compost and crops within Bend, Redmond & Sisters city limits.
WHAT IS IT?
Commercial composting is an opt-in service available to all businesses within Bend, Redmond, or Sisters city limits. 65-gallon compost carts are provided for all your food waste. You put it in and it’s picked up for you 1x or 2x per week!

WHY SHOULD I DO IT?
Every year, over 41,000 tons of food (about 26%) ends up in our local Knott Landfill, which is estimated to be full by 2029. Our commercial composting program offers a solution. Help our community by opting in to turn wasted food into compost rather than sending it to the landfill!

- It’s easy!
- Composting has money-saving potential.
- Reduce your contribution to our landfill.
- Be part of the conservation effort your customers want.

OK, HOW DO I DO IT?
With just a few simple steps, you’ll be on your way to making your community better.

1. Contact your garbage service provider to set up service
2. Set up a system that works in your business’ space
3. Educate your staff – contact Rethink Waste for help!
4. Compost it!

TURNING FOOD BACK TO COMPOST
The ultimate closed-loop system!
How does it work?

1. Wasted food goes into carts
2. Service providers collect and rinse your cart
3. Compost used to grow more food. Avail. at Deschutes Recycling
4. Wasted food + H2O + heat + air = compost!

“HAVING THE FOOD WASTE BINS HAS ENABLED US TO MORE EASILY NOTICE FOOD THAT IS FREQUENTLY BEING DISCARDED. THIS ALLOWED US TO RECOGNIZE AREAS WHERE WE NEEDED TO REDUCE HOW MUCH WE ORDER AND PREPARE, SAVING BOTH TIME AND MONEY.”

- Erika Maloley, Newport Market Store Manager

WASTED FOOD IS WASTED MONEY
Whether your business is a restaurant, a grocery store, a food cart, or a convenience store, tossing food is wasting money.

There are easy steps to take to reduce your wasted food. Schedule a free meeting or presentation at 541-385-6908 or visit RethinkWasteProject.org/CommercialFoodWaste.