

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

WHAT STAYS OUT:

- Plastic of any kind
- Foil
- Oils and Grease
- Seafood shells
- Foodware of any kind
- Other non-food items

GET IN TOUCH

For information about commercial composting service, contact your provider:



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



CASCADIS DISPOSAL
Bend: 541-382-6660

For additional educational resources, contact The Environmental Center:



RETHINKWASTE
an environmental center program

541-385-6908

In partnership with Deschutes County
Dept. of Environmental Health



— COMPOSTING FOR BUSINESSES —

PUT FOOD SCRAPS TO WORK!

A local businesses' how-to guide to turn food scraps into compost and crops within Bend, Redmond & Sisters city limits.



RETHINKWASTE
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RETHINK
WASTE

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.**

"WE ARE HAPPY TO BE A PART OF THIS PROGRAM BY REDUCING TRASH AND HELPING TO CREATE USABLE COMPOST."

- Chad Berg, Deschutes Brewery and Public House Executive Chef

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!**

"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

TURNING FOOD BACK TO COMPOST

The ultimate closed-loop system!
How does it work?



Wasted food goes into carts



Service providers collect and rinse your cart



Compost used to grow more food.
Avail. at Deschutes Recycling



Wasted food + H₂O + heat + air = compost!

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**.