



LET'S GET OUR SCRAP SORTED

**YOUR HOW-TO-GUIDE TO KEEPING ALL FOOD
AND GARDEN WASTE OUT OF LANDFILL**

DID YOU KNOW?

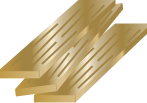
ALL food waste as well as garden waste can go into your green lid **FOGO** (Food **O**rganics **G**arden **O**rganics) bin?



FOGO GO!

-  **✓** Twigs and branches (up to 15cm diameter)
-  **✓** Prunings
-  **✓** Flowers
-  **✓** Food scraps and bones (all types)
-  **✓** Leaves
-  **✓** Grass clippings
-  **✓** Tea bags and coffee grounds

FOGO NO-GO!

-  **✗** Bagged garden vegetation
-  **✗** Bagged food waste
-  **✗** Plastic bags and garbage
-  **✗** Food packaging
-  **✗** Coffee pods
-  **✗** Tissues, serviette and paper towel
-  **✗** Processed timber (painted, treated, oiled etc)
-  **✗** Stumps and Logs (greater than 15cm in diameter)
-  **✗** Waxed or shiny paper
-  **✗** Soil and plastic soil bags

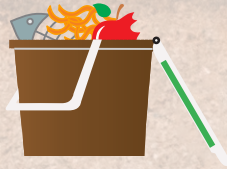
Contamination refers to materials that should not be placed into the green lid FOGO bins. Plastic bags are one of the most common contaminants that are found in food and garden waste bins and includes compostable bags, biodegradable bags as well as normal plastic bags and plastic packaging. To guarantee the quality of the end product, thank you for keeping your FOGO bin plastic bag and contaminant free!

FOOD IN FOGO IN FIVE EASY STEPS!

1. Use a kitchen caddy, empty ice cream tub or similar to collect the food scraps in your kitchen. Remember, no bags (plastic, compostable etc.)!



2. Keep your food scraps container somewhere handy like on the kitchen bench, under the sink or in the fridge (if you have space).



3. Place all food scraps, meal preparation, expired foods and unwanted leftovers into your food scraps container.

4. When the container is full, simply empty it straight into your green lid FOGO bin, along with your garden waste.



5. Put your green lid FOGO bin out for collection each week.

FOGO TIPS AND TRICKS



- Keep the lid of your food scraps container or kitchen caddy closed.
- Empty your food scraps container or kitchen caddy as frequently as you need to.
- Line your food scraps container with newspaper, butcher's paper or kitchen paper to absorb any liquid.
- Regularly wash your food scraps container or kitchen caddy with warm soapy water, or place in the dishwasher.
- Freeze meat and fish scraps until FOGO bin collection day.
- In your green lid FOGO bin, layer your food scraps with garden waste.
- If possible, place your green lid FOGO bin in the shade.

WHAT DIFFERENCE DOES THE FOGO SERVICE MAKE?

Food and garden waste accounts for almost half of the waste materials in an average Australian household's general waste bin. This material takes up limited landfill space and creates harmful greenhouse gases when it breaks down. By using your green lid FOGO bin for all your food and garden waste, instead of your red lid general waste bin, your waste will be turned into a valuable resource, benefiting local farmers and growers!

Once collected, the contents of the FOGO bins are taken to Australian Native Landscapes at Blayney or Euchareena Road Resource Recovery Centre in Molong for specialised processing.

Initially, the organic materials are sorted to remove any contamination and shredded. The shredded material is then placed in enclosed tunnels where temperatures reach 55-65°C, which kills off weeds, pathogens, seeds, viruses and bacteria, and accelerates the decomposition process. It is then placed in windrows which are exposed to the air.



Euchareena Road Resource Recovery Centre

After 3-6 months, the food and garden waste will have decomposed completely. The high quality, organic compost is now ready for use by farmers, growers and backyard gardeners!