

FARMINGTON FOOD SCRAP RECYCLING

IF IT GROWS, IT GOES!

Instead of sending organics to the landfill where they will be wasted, **Farmington residents now have two options to recycle food scraps!**

These scraps, like your yard waste, will be composted and used in gardens and city projects, thus creating healthy, nutrient-rich soil and cleaner air.

WHY IT'S IMPORTANT

Food scraps are the largest contributor to U.S. landfills today. Methane, the gas they create when breaking down in landfills, is 86 times more potent than carbon dioxide and is a major source of air pollution. Taking part in this program will keep food scraps out of the landfill!

Composting food scraps also reduces your carbon footprint, resulting in less impact on the environment overall. Feel good about doing your part!

Curbside

Place food scraps with yard waste for convenient weekly collection during yard waste season, April through December.

OR

Drop-Off

Riley Park 3113 Grand River Ave, Farmington
Year-round access is available for all residents. The food scrap carts are located near the recycling area of the market pavilion.



GETTING STARTED

WHAT'S ACCEPTED NO GLASS, PLASTIC, METAL, OR LIQUIDS

READ



Learn what is and is not accepted for composting. Keep this flyer in the kitchen for quick reference.

COLLECT



In the kitchen, collect your scraps in a conveniently-sized, lidded container. Use newspaper in the bottom to absorb moisture.

COMPOST



Wrap food scraps in newspaper and place with your yard waste for curbside collection or drop-off at Riley Park.



Coffee & Coffee Filters
No K-Cups



Fruit & Vegetables



Napkins & Paper Towels
(free of cleaning products)



Fats & Grease



Breads, Grains & Beans



Eggshells



Dairy Products



Meats & Bones

Please no plastic bags, food packaging, twist ties, or rubber bands.