



Organic Recycling Pilot program

1 Discard food waste and food-soiled paper from meals, your refrigerator and the pantry into a kitchen compost bucket, separate from your other household trash. Use a kitchen scraps recycling setup that is most convenient for you and your household. You may already have a ventilated kitchen compost bucket for your kitchen scraps. Some households prefer to line the compost bucket with newspaper, a paper bag or an empty paperboard carton. These items are compostable right along with the kitchen scraps.

Or you may prefer to line your compost bucket with the 3-gallon compostable Blue Bag certified by the Biodegradable Products Institute. Paper grocery bags will be allowed to be used for those of you using this program for non-recyclable paper items. **Only paper bags or Blue Bags will be accepted for drop off.** All other bags will be declined.

2 Empty your kitchen compost bucket into a Blue Bag organics system created unique to your household. The 13 gallon liners fit a standard kitchen size waste container.

3 Bring your bagged organics to the Coon Rapids Recycling Center. The container is clearly labeled “Organic Recycling” and sits in the right corner as you enter the lot. Please park and carry your bag to the container, do not park in front of the container, as you will block traffic.

- **Material MUST be brought to the Coon Rapids Recycling Center**
- **Pilot program is available to Coon Residents only.**
- **Organic material MUST be brought in a certified compostable bag available at the recycling drop off center or brown paper grocery bags.**
- **Bags will be available for purchase at the drop off site.**

13 gallon (qty 25/roll)	\$10.00
3 gallon (qty 25/roll)	\$4.50

Here is a detailed list of what can and cannot be placed in your organic recycling.

YES!

- Spoiled leftovers
- Meat & meat bones
- Poultry & poultry bones
- Fish and fish bones
- Vegetable scraps
- Egg & nut shells
- Fruit scraps and pits
- Coffee grounds & filters
- Tea leaves /bags (no staples)
- Butter & margarine wrappers
- Dairy products
- Paper towels & napkins
- Waxed & parchment paper
- Dryer lint/dust bunnies
- Paper egg cartons/egg shells
- Cork
- Corn cobs/husks
- Gravy, sauces & soup
- Grease/lard/fat
- Hair
- Q-tips (no plastic)
- Popsicle sticks
- Pencil shavings
- Refrigerated foods
- Frozen foods
- Pizza boxes
- Kleenex
- Certified compostable plates, cups, bowls and containers (must be certified compostable to guarantee non-plastic lining)
- Paper bags
- Flour and sugar bags

NO!

- Aluminum foil
- Foil lined containers or packaging
- Plastics , glass or metal
- Styrofoam
- Personal sanitary products
- Diapers or wipes
- Pet droppings or kitty litter
- Cigarette butts
- Rocks or bricks
- Automobile & engine fluids
- Band-aids, bandages or first aid items
- Candles or wax
- Candy or chip wrappers
- Condiment packages plastic or foil
- Cosmetics or perfume
- Crayons or chalk
- Dental floss
- Detergents, liquid, powder or tablets
- Dusting wipes
- Fertilizers liquid or solid
- Garden trimmings/ yard waste
- Gum
- Juice pouches/boxes
- Latex balloons/gloves
- Paper that can be recycled
- Rubber/rubber bands
- Popcorn /microwave popcorn bags
- Wood scraps
- Gift wrap/gift bags (remove all non paper items)
- Wax-coated paperboard packaging & containers
- Takeout and to-go containers (remove metal handles)
- Paper plates & cups (unless BPI certified)

- Play around with your set up at home. The key is to make the bags last. Many think they need to change the bag daily, but I urge you to experiment based on your unique situation. The bags are compostable, but designed to last .
- Adding non recyclable paper to your Blue Bags will help absorb wetness and extend the life of your bag.