



Kansas City Compost Dropoff Program







Collecting Compostable Items

- **COLLECT** food scraps in a container of your choice in your kitchen. Choose a kitchen container with a lid.
- PLACE YOUR FOOD SCRAPS DIRECTLY INTO YOUR CONTAINER. You can use a BPI Certified compostable liner or paper bag.
- KEEP YOUR CONTAINER IN A CONVENIENT LOCATION, such as your kitchen counter, by your trash can, or in your fridge or freezer.
- STORING FOOD SCRAPS IN FRIDGE OR FREEZER will help prevent odors.
- If your kitchen container gets FULL before you're ready to visit the drop-off site, EMPTY INTO A LARGER CONTAINER with a lid. Store the bucket in a place that outdoor animals can't access.



How to Use Dropoff Locations







Help fill up one cart completely before adding food scraps to an empty cart. This will help conserve cart liners.



- To minimize odors, plan to visit the dropoff site about once a week unless you store your food scraps in your freezer.
- 4. If you have questions speak with the attendee on-site.



Compost Dropoff Locations

Currently Open Dropoff Locations

Missouri Organics Recycling

- 11660 N Main Street
- 10301 Raytown Road

KC Recycling Center, 5400 NE Pleasant Valley Rd Parks & Recreation HQ, 4600 E 63rd St* KC Water Admin Building, 4800 E 63rd St* **Health Department**, 2400 Troost Ave* **KCFD Station 19**, 550 W 43rd St* Red Bridge Recycling Center, 5200 E Red Bridge Rd The Wolfe Garage, 1100 Oak St* Roanoke Community Center, 3601 Roanoke Rd*

Dropoff Locations Opening Soon

- Freeway Park Community Garden 1402 Indiana Avenue
- KC Community Gardens Swope Park 6917 Kensington Avenue
- **Eastwood Hills Community Garden** 8100 Ozark Road (West of Sycamore Ave & Ozark Rd)
- **G.Y.R.L. Community Garden** 3839 Chestnut Ave

^{*} BPI certified bag needed at these locations



ACCEPTED at Dropoff

- Fruits & vegetable scraps
- Cooked food
- Meat, fish, bones
- Dairy (cheese & yogurt)
- Eggshells
- Bread & grains
- Coffee grounds & tea leaves (remove all filters)

- Kitchen paper towels
- Uncoated paper take-out containers
- Pizza boxes
- Paper napkins
- Facial tissue
- Uncoated paper cups & plates
- BPI certified items

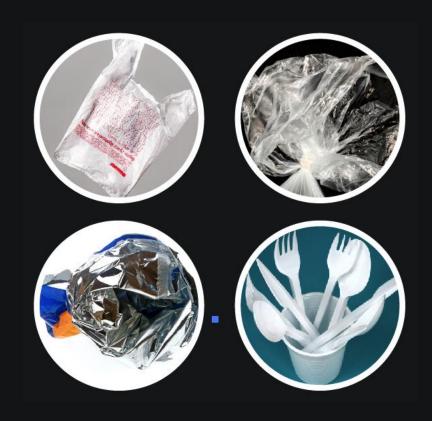




NOT ACCEPTED at Dropoff

- **Plastic Bags**
- Plastic Tubs & Bottles
- Glass Bottles & Jars
- Metal
- **Produce Baskets & Netting**
- Burlap
- Plastic Wrap
- Cork
- Wax or Plastic Coated **Take-Out Containers**

- Plastic Plates, Cups & Utensils
- Latex & Plastic Gloves
- Styrofoam
- Foil
- Wire & Rubber Bands
- Grease & Liquids
- Painted & Treated Wood
- Pet Waste
- **Hazardous Waste**





Compost It! In your backyard!



BROWNS

- **Usually Dry**
- Might Burn
- **Can Be Stored**

GREENS

- **Usually Moist**
- **Often Smelly**
- **Rot Quickly**

Mix Browns and Greens for the Right Recipe



Leaves and Food Make a Great Combination!





Bacteria will do most of the work and the worms will help too!

The cake that cooks itself.





Things to **AVOID** in Compost at Home

- Fats and oils
- Dairy products
- Cat and Dog manure

- Meat products and bones
- Synthetic fabric
- Plastic

- Wood ashes
- Cleaning solvents
- Petroleum products

DO NOT COMPOST!











IF YOU DON'T KNOW, **DON'T THROW!**



What Else Can I Do?

The Four R's

- 1. REDUCE: Buy smart and don't waste food
- 2. REUSE: Use leftovers well and donate excess food
- 3. RECYCLE: Compost or digest spoiled food
- 4. RETHINK: Keep wise use of food in your mind

SMART SHOPPING Check the fridge first and make a good list

SMART PREPARATION Prepare vegetables before storing

SMART STORAGE Be aware of foods that will decompose rapidly







FOR MORE INFORMATION KCMO.GOV/COMPOST