

# Residential Services Guide

## Extra Plant Debris?

Spring cleaning your yard and have no more space in your compost cart? Here are some options.

- Tie or bundle branches (must be less than 4' long and 6" across).
- Use large paper gardening bags available at most hardware stores.
- Use your own extra container (cannot exceed 75 pounds or contain dirt).
- Set out next to compost cart for pickup.



Note: Plant debris set out in a plastic bag will be charged as extra trash collection.

Visit [www.oaklandrecycles.com/single-family-homes](http://www.oaklandrecycles.com/single-family-homes) for more information about other services.

## Breakdown Cardboard

Make sure to break down boxes to avoid overfilling your recycle cart.

- Broken down cardboard boxes should be no larger than 3ft x 3ft.
- Place in or next to your recycle cart.
- Make sure it is free of plastic film and foam packaging. Place those materials in your trash cart.



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## Using Compost Fights Climate Change

You help fight climate change by putting food scraps and plant debris in your compost cart. Consider completing the loop by using compost in your garden. Spring is an ideal time to apply compost in your garden to fuel your plants as they wake up from winter. Using finished compost in your garden fights climate change by pulling carbon dioxide from the atmosphere into the plants' roots. Using compost in your garden also enhances fertility, soil structure, and improves nutrient and water retention into the soil. Learn more gardening best practices at [www.stopwaste.org/at-home/home-and-community-gardening](http://www.stopwaste.org/at-home/home-and-community-gardening).

## Items Not Fitting in Your Carts?

Bring up to 4 cubic yards of bulky waste to the Davis Street Resource Recovery Complex in San Leandro **for FREE**.

**Schedule your FREE bulky junk drop off or curbside pickup today!**

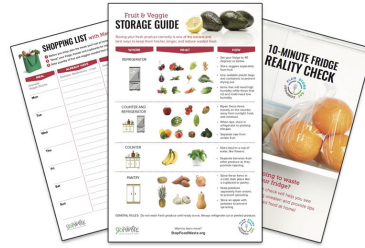
**Call 1-888-WM-BULKY (1-888-962-8559) or visit [OaklandRecycles.com/Bulky](http://OaklandRecycles.com/Bulky) to schedule an appointment.**



# Easy Tips from StopWaste to Prevent Food Waste & Fight Climate Change

When we waste food, we waste all the energy, water, and resources that went into producing that food and getting it to our kitchens.

If we plan our meals a little better, store our food properly, and eat what we have, we can save food and money – and have less to compost at the end of the day.



- Plan:** Use a shopping list to help plan meals and save money.
- Store:** Keep fruits and vegetables fresher with proper storage (see below).
- Eat:** Consume perishable foods first and use your leftovers.



Download more tools and discover other food saving tips, recipes, and resources at [StopFoodWaste.org](https://www.stopfoodwaste.org).

## Store your fresh produce correctly to keep it fresher, longer:

### WHERE

### WHAT

### HOW

#### REFRIGERATOR



- Set your fridge to 40 degrees or below.
- Store veggies separate from fruit.
- Use sealable plastic bags and containers to prevent drying out.
- Items that wilt need high humidity while those that rot and mold need low humidity.

#### COUNTER AND REFRIGERATOR



- Ripen these items loosely on the counter, away from sunlight, heat, and moisture.
- When ripe, store in refrigerator to prolong lifespan.
- Separate ripe from unripe fruit.

#### COUNTER AND REFRIGERATOR



- Store basil in a cup of water, like flowers.
- Separate bananas from other produce as they promote ripening.

#### PANTRY



- Store these items in a cold, dark place like a cupboard or pantry.
- Keep potatoes separately from onions to prevent sprouting.
- Store an apple with potatoes to prevent sprouting.

## Food Waste Fact

Nationally the average family of four purchases \$1,600 of food that goes to waste meanwhile 1 in 4 Alameda County residents are food insecure. (Source: [www.accfb.org](http://www.accfb.org) and [www.stopfoodwaste.org/food-and-climate](http://www.stopfoodwaste.org/food-and-climate))