



# New Standards to Reduce Compost Contamination



- Train and designate an employee as “Compost Liaison” to manage collections and educate other staff.
- Ensure compost signs are clear and posted directly above or next to containers in the customer's direct line-of-sight. Consider creating customized signage specific to waste materials used in your business.
  - Ensure compost signs are similarly posted in employee-only break areas and common spaces.
- Remove non-compostable materials from individual collection bins before emptying into your cart or dumpster.
- Ensure that all compostable foodware given to customers is labeled BPI or CMA certified. No label = not compostable.
- Train new employees on proper waste sorting during onboarding.
- Monitor outside collection dumpsters for illegal dumping and remove any contamination.
- Ensure janitors, custodians and any other staff who handles waste is trained and understands sorting requirements.
- Landfill bins must be included next to all bathroom compost bins and both must have clear signage. Signage for bathroom compost should read, “Paper towels and tissues only.”
- Use a “not sure bin” in kitchens and staff common areas for items that employees are unsure how to sort. Custom signage should be considered for items that are repeatedly put in this bin.