

COMPOSTING HOME FOOD SCRAPS WORKSHOP



CITY OF CHARLESTON - CHARLESTON COUNTY - FOLLY BEACH
ISLE OF PALMS - MOUNT PLEASANT - SULLIVAN'S ISLAND

Agenda



1. Composting 101
2. Food Scrap Drop Off Program
 - a. How commercial composting works
 - b. Accepted items for composting
3. Composting at Home
4. Questions

PICK UP YOUR FREE CADDY!

One per household, please.

Team Effort: Thanks Partners!



...and more!



**FOOD is the NUMBER 1
item found in landfills!**

**Food Scraps make up over
25% of our garbage!**

Source: EPA

**DON'T WASTE
FOOD SC**
PREVENT • DONATE • COMPOST

PREVENTING FOOD WASTE IS THE FIRST STEP

DON'T WASTE
FOOD SC

PREVENT • DONATE • COMPOST

**I DON'T ALWAYS HAVE
LEFTOVERS**

**BUT WHEN I DO, I MAKE
SURE TO PUT THEM IN
THE COMPOST BIN.**

Composting 101

Composting is the natural process of recycling organic matter, such as food scraps, into a valuable soil amendment.

The resulting decomposed matter, is called **compost**.

It is rich in nutrients and can be used as a natural fertilizer.



How does sending **food scraps** to the landfill create **methane**?

Food buried in a landfill does not receive oxygen. Instead of decomposing naturally, trapped food rots in layers of trash, producing

METHANE*

CLIMATE
CHANGE

*over 25x more
harmful than CO₂

ECOSAFE
ZEROWASTE

WHAT ARE THE BENEFITS OF COMPOSTING?

- **Reduces trash expenses**, saving landfill space and taxpayer dollars
- **Protects against flooding**, compost absorbs lots of water
- **Combats climate change**, by reducing methane
- **Saves plants and animals**, from chemical fertilizers and pesticides



**Composting has
multiple benefits!**

DID YOU KNOW?

**The Charleston
region throws away
over 30,000 TONS of
food each year?**



Food Scrap Drop Off Program

Charleston region residents can take their food scraps to designated drop sites for composting. This service is **FREE**.

Food Scrap Drop Site

Corrine Jones Park



**CHARLESTON
COMPOSTS**



COMPOSTING HOME FOOD SCRAPS: HOW TO PARTICIPATE

1 **COLLECT** food scraps in a sealed container or store in a freezer.

2 **TAKE** your food scraps to a nearby drop-off site.

3 **RINSE** the container.
Repeat!

For drop site locations and more information, visit charleston-sc.gov/compost.



Visit any drop site you choose.

Utilize your freezer between trips!

Food Scrap Carts are serviced at least 2x/week

Putting Food Scraps in Carts



**CHARLESTON
COMPOSTS**

Pour loose food
scraps into cart

or

**Bin liner bag ok if
certified BPI
Compostable**



Interactive Map of Drop Sites



**CHARLESTON
COMPOSTS**

**6 Partners Team Up
on a Regional Effort!**

**Drop Site Map on
Website Includes:**

- Address
- Directions
- Hours Open
- Contact Info
- Picture

Zoom In & Click!

**20
Food Scrap
Drop-Off
Options**

DROP OFF FOOD SCRAPS AT THE FARMERS MARKET!

Bring your food scraps with you the next time you shop at the **West Ashley Farmers Market!** A drop-off site is available at Ackerman Park.



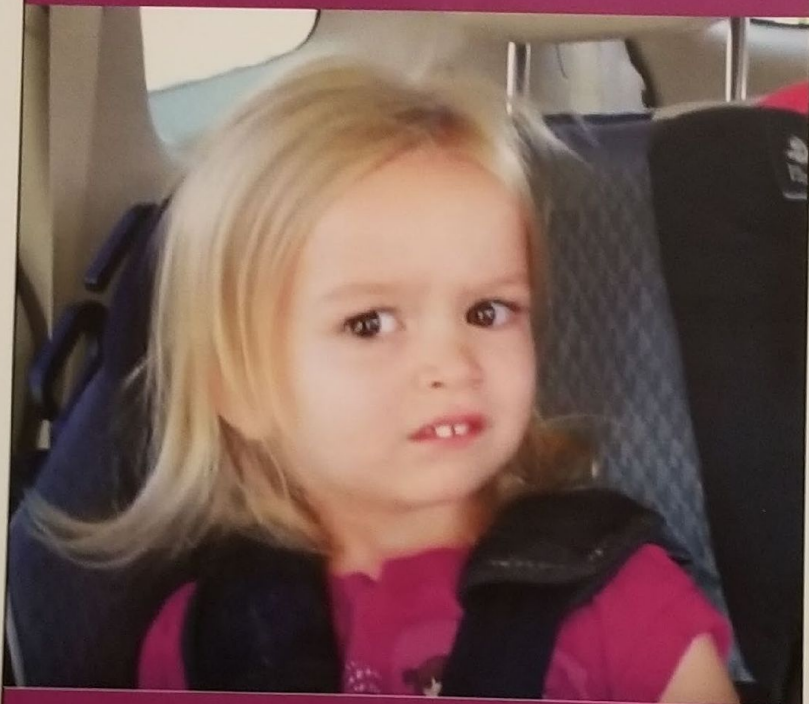
West Ashley
Farmers Market

Occurs seasonally

Wednesdays from
3-7pm

at Ackerman Park

**WHEN YOUR FRIEND PUTS
A PLASTIC BAG**



IN THE FOOD SCRAPS BIN



Locked lids



Contaminated carts must be landfilled.
So, carts are kept locked!

Lock Code

- To obtain code, sign up (it's free) and complete training. (10 mins)
- Please do not share code, encourage others to sign up!
- **CODE WORKS ON ALL CARTS**



SUMMER COMPOST TIP!

USE YOUR FREEZER

for short-term storage in between visits to a drop site and to prevent bugs!



**Freeze scraps if you can't
get to the carts right away.**

Ok to drop off frozen scraps.



Heading on vacation and there's not enough time to drop off your food scraps before you leave?

FREEZE THEM!

Freezing your food scraps prevents any bad smells and won't attract insects, mold, or fungi.

Try freezing in *BPI Certified Compostable Bags* for easy transfer, no need to thaw them out!



SUMMER COMPOST TIP!

MANAGING FRUIT FLIES in your KITCHEN COMPOST BIN

Fruit flies are attracted to all produce, even fresh produce! Try storing produce in your fridge and wash it first to remove any eggs.

View more tips on how to manage and prevent fruit flies in your kitchen at:

www.charleston-sc.gov/2658/Up-dates-for-Drop-Off-Pilot-Project



ONLINE RESOURCE: Managing Fruit Flies



MANAGING FRUIT FLIES IN YOUR KITCHEN COMPOST BIN

Female fruit flies lay hundreds of eggs in a very short time.

Below are some tips to prevent a fruit fly infestation in your kitchen and tips on how to manage existing fruit flies.

TIPS TO HANDLE A FRUIT FLY INFESTATION

1. Make vinegar cups to trap the flies.

If you already have a fruit fly issue, this very simple method of catching them should help get rid of them in no time. The scent of the vinegar attracts the flies and the soap cuts the surface tension of the vinegar so they sink and drown.

You need:

- A small bowl or cup.
- Add equal parts water and vinegar (best is apple cider vinegar or balsamic vinegar) so the container is about 1/4 - 1/2 full.
- Add three drops of dish soap on top and gently swirl.

Leave uncovered; or to catch even more flies, cover with one of the following:

- Plastic wrap, secure it with an elastic band or string, and poke a few holes in the wrap with a toothpick or fork.
- Roll a sheet of paper into a funnel shape, tape it closed and put it on top of the container so the opening is above the liquid line.

Consider making a couple and leave the cup(s) near an area with the most activity from fruit flies for a few days. Clean out and replenish cups as needed all summer.



2. Clean your garbage disposal.

Fruit flies can also inhabit and lay eggs in garbage disposals if sufficient food is present. Run your disposal often to cycle out food particles and keep your disposal clean. You can pour boiling water down the drain weekly to help keep it clear of residue and below is a recipe you could try that will kill fruit fly eggs:

- Pour a half cup of baking soda onto the bottom of the sink and into the disposal area.
- Then pour a cup of white or apple cider vinegar on top, and it should bubble up.
- Let it sit for a few minutes then run the water and turn the unit on to clear it.



CHARLESTON COMPOSTS

2023 Progress

JANUARY 1, 2023 - DECEMBER 31, 2023

2023 Goal



150

Tons Diverted

2023 ACTUAL



155

Tons Diverted

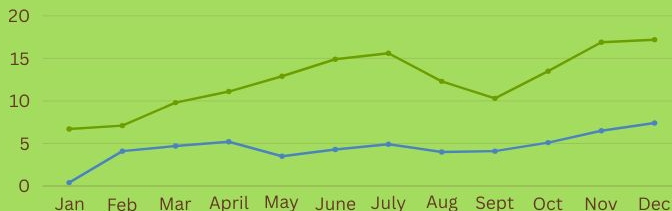
Program Details



A free residential food scrap drop off program open to all residents in the Charleston region.

Tons of Food Scraps Collected

2023 2022



Participation



2,072

Households

Goal Progress



Reduced Garbage Truck Loads



103%



11 Trucks

charleston-sc.gov/compost



Achieved 2022 & 2023 Goals!

2024 Goal:

Divert 200 tons of Food Scraps from the Landfill

Program data is available in an interactive format online.

[CLICK for each site's data.](#)

Free SWAG, While Supplies Last

To Help You Get Started Composting!



Sample of Compostable Liner Bags (BPI Certified)



Kitchen Compost Caddy





To sign up and get
lock code, visit:

[charleston-sc.gov/
compost](https://charleston-sc.gov/compost)



How the Bees Ferry Compost Facility Works:

This commercial facility expedites the process with technology and equipment!

How does the Composting Magic work?



How to turn this

into this

instead of this!!

ENJOY



COLLECT



DROP OFF



THE COMPOST CYCLE

GROW



ADD COMPOST
TO GARDEN



PROCESS



HAUL



THAT FEELING YOU GET



WHEN YOU PUT YOUR COMPOSTABLES IN THE COMPOST BIN

Separate piles are kept for **yard** vs. **food** debris.

As they are different ingredients in recipe.

- **Yard Debris** is ground finely with a wood chipper.
- **Food Waste** is covered so birds don't eat it!

Mix at 10:1 ratio.



Bees Ferry Compost Facility Operations Overview



The mixture of food and yard debris is placed into **WINDROWS** to start processing into compost.

After reaching 131 degrees F, these piles remain hot for 15 days and are flipped 5 times to add oxygen.

Then the mixture
is moved to
AERATED STATIC PILES
for 30 days to cure.

Oxygen is pushed into the
piles from perforated
pipes at the base.

It expedites the process
with continuous oxygen.



Bees Ferry Compost Facility Operations Overview



Once all regulatory requirements are met, compost is **SCREENED** and ready to sell.

So only 45 Days to make compost!

That's why BPI Certification is key, so products will break down in 45 days.

Complete the Compost Loop, Use It!

BeesBestCompost.com

- Local retailers sell it in bulk
- Fill 5 gal buckets for \$1/ea at Bees Ferry





FAMILY FRIENDLY



COMPOST FACILITY TOURS

Discover Charleston's Composting Process at
Bees Ferry and Take Home **FREE COMPOST!**

FREE TOURS

APRIL 20 9, 10 or 11 am

MAY 11 9, 10 or 11 am



REGISTER NOW

Have Questions?

TAKE A FREE TOUR!

Pro tip: attendees
can fill up two 5-gal
buckets of compost,
for **FREE!**



Items Bees Ferry Accepts for Composting

**Each commercial facility is different.
Accepted items are based on their
certifications and processing ability.**

ITEMS ACCEPTED:



Fruits



Dairy Products

(e.g., milk, cheese, yogurt)



Vegetables



Compostable Liquids

(e.g., small amounts of soup, water, juices)



Processed Foods

(e.g., pizza, cereal, chips, crackers, cookies, cakes, plate scrapings)



Bread, Bakery, Pasta & Grain



Food-Soiled Paper

(e.g. paper napkins, paper towels, paper bags, paper to-go containers, bottom pizza box)



Coffee & Tea Grounds and Filters



Eggs and Eggshells



Cooked Meats and Fish Bones and Shells

EXCEPT, Recycle Oyster Shells



Throwing
apple core
in the trash



Throwing apple
core in the
composting bin

ITEMS NOT ACCEPTED:



NO Raw Meat

(e.g., beef, poultry, pork, seafood)



NO Plastic Items

(e.g., bags, dishes, cups, utensils, styrofoam) **and Other Small Items** (e.g., rubber bands, twist ties, produce stickers)



NO Fats, Oils, Grease or Non-Compostable Liquids

(e.g., vegetable oil, lard)



NO Non-Food Items

(e.g., large cardboard boxes, wood, metal, glass, ceramics, pet droppings, yard debris)



NO Chemical Cleaners

(e.g., paper towels used with chemical cleaner)



**When in doubt,
leave it out!**

or ask



Avoid Contamination or Carts are Landfilled!

Common Contamination:

- ❑ NO Plastic bags
- ❑ NO Bread Ties and tags
- ❑ NO Produce stickers
- ❑ NO Rubber bands



Bag liners **MUST** have this logo!



**BPI Certified
Compostable products
have been tested to
break down in 45 Days.**

**Biodegradable
is NOT the same as
BPI Compostable!**

**It has no tested date
requirement!**

Smart Recycling services commercial customers, including many restaurants in the Charleston area!

LETTUCE
COMPOST
TOGETHER!



Meghan McGill
Accounting Manager & Customer Relations
(888) 304-6912

smartrecyclingus.com

Four basic ingredients are required for backyard composting:
1) **browns**; 2) **greens**; 3) **air**; and 4) **water**.

COMPOSTING AT HOME

With a little help from your friends at



and



The Compost Recipe

Four basic ingredients are required for backyard composting:
1) **browns**; 2) **greens**; 3) **air**; and 4) **water**.

3:1 Ratio



3 parts Browns : 1 part Greens



Add more Air by turning regularly

Water from rain/ humidity is usually enough

BROWNS

Dry Leaves



Shredded Newspaper



Sawdust & Wood Shavings



Cardboard & Paper Tubes



Hay & Straw



GREENS

Fruits & Vegetables



Coffee Grounds & Filters



Tea Bags



Egg Shells



Grass & Plant Clippings



BROWNS

GREENS

Dry Leaves



Shredded Newspaper



Sawdust & Wood Shavings



Cardboard & Paper Tubes



Hay & Straw



CARBON

BROWNS

BROWNS

BROWNS

NITROGEN

GREENS

3:1 Ratio

Fruits & Vegetables



Coffee Grounds & Filters



Tea Bags



Egg Shells



Grass & Plant Clippings



**Me when I see a single puff of
steam come out of the compost
I've been working on for months**



Oh, yeah. It's all coming together.



NOT RECOMMENDED IN HOME COMPOST PILES

- Fish, Meats or Bones
- Dairy Products
- Oily Foods
- Grease/Cooking Oil

They work in some piles, if covered and protected from rodents.

ALWAYS AVOID CONTAMINATION THOUGH!

- Plastic bags and wrap
- Coated paper
- Sawdust or shavings from painted or treated wood
- Evergreen leaves





AT-HOME COMPOSTING TECHNIQUES AND BINS



YES, A PILE IS FINE!



USE YOUR COMPOST!



QUESTIONS?

Thanks for doing
the *ROT* thing!



Follow updates:

INSTA: @SustainabilityCHS

FB: @SustainableCharleston

charleston-sc.gov/compost