INDUSTRIAL COMPOSTING

Scan QR code below for more info!

Bigbelly Zero Waste Station Locations

Compostable foodservice items are only commercially compostable. They require high heat, industrial composting conditions to degrade, and cannot breakdown through backyard composting.

Look for **eco-labeling like this** before placing items in pilot compost bins.

- **✓ Third-party certified compostable Items**
- **✓ All types of food waste**
- **✗ NO cardboard**
- **✗ NO recyclable cans or bottles**
- **✗ NO single-use plastics!**
BACKYARD COMPOSTING

Anyone on campus can contribute!

Innovation Food Forest and Potomac Heights Garden

"Turning" the compost pile is important for the composting process and controlling odor. Make sure to turn backyard compost piles after you drop-off food scraps. This helps to support quicker breakdown and reduce odors.

- Fruit and vegetable scraps
- Non-oily food scraps
- Coffee grounds and loose teas
- NO meat or dairy
- NO processed/oily foods
- NO compostable foodservice items! These can only be composted at industrial composting locations like Starbucks Northern Neck on the Fairfax campus!
COMPOST at MASON

TWO SIMPLE WAYS TO

1. BACKYARD COMPOSTING

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- Innovation Food Forest and Potomac Heights Garden
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2. INDUSTRIAL COMPOSTING

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Extra info:

- Fruit and vegetable scraps
- Non-oily food scraps
- Coffee grounds and loose teas
- NO meat or dairy
- NO processed/oily foods
- NO compostable foodservice items!

- Third-Party Certified Compostable Items
- All types of food waste
- NO cardboard
- NO recyclable cans or bottles
- NO single-use plastics!
TWO SIMPLE WAYS TO COMPOST at MASON

1. **BACKYARD COMPOSTING**

   *Anyone on campus can contribute!*

   **Innovation Food Forest** and **Potomac Heights Garden**

   Make sure to *turn backyard compost piles. after you drop-off food scraps*, to support quicker breakdown and reduce odors.

2. **INDUSTRIAL COMPOSTING**

   *Scan QR code below for more info!*

   **Bigbelly Zero Waste Station Locations**

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   Look for *eco-labeling like this* before placing items in pilot compost bins.

- **Fruit and vegetable scraps**
- **Non-oily food scraps**
- **Coffee grounds and loose teas**
- **NO meat or dairy**
- **NO processed/oily foods**
- **NO compostable foodservice items!**

- **Third-Party Certified Compostable Items**
- **All types of food waste**
- **NO cardboard**
- **NO recyclable cans or bottles**
- **NO single-use plastics!**
THREE SIMPLE WAYS TO COMPOST AT MASON

1. BACKYARD COMPOSTING

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Make sure to turn backyard compost piles after you drop-off food scraps, to support quicker breakdown and reduce odors.

2. INDUSTRIAL COMPOSTING

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Checklist:
- Fruit and vegetable scraps
- Non-oily food scraps
- Coffee grounds and loose teas
- NO meat or dairy
- NO processed/oily foods
- NO compostable foodservice items!
TWO SIMPLE WAYS TO COMPOST at MASON

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- Fruit and vegetable scraps
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- Coffee grounds and loose teas
- NO meat or dairy
- NO processed/oily foods
- NO compostable foodservice items!
THREE SIMPLE WAYS TO COMPOST AT MASON

01 BACKYARD COMPOSTING
Backyard composting piles are available at the Innovation Food Forest & Potomac Heights Garden. Anyone on campus can contribute non-oily food scraps to these composting piles. If possible, please turn piles after you drop-off food scraps to support quicker decomposition and reduce odors.

02 INDUSTRIAL COMPOSTING
Industrial Composting is now underway at Bigbelly Zero Waste Station Locations. Products like PLA cups are commercially compostable only, requiring specific composting conditions to degrade properly. Commercially compostable foodservice items can only be placed in industrial compost bins, as items will NOT breakdown in backyard compost piles!

03 CERTIFIED COMPOSTABLE
Make sure foodservice items are certified compostable. Look for eco-labeling like this before placing items in pilot compost bins.
TWO SIMPLE WAYS TO COMPOST at MASON

01  INDUSTRIAL COMPOSTING

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Bigbelly Zero Waste Station Locations

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Innovation Food Forest and Potomac Heights Garden

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