

COMPOSTING *at* MASON

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!**



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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!



TWO SIMPLE WAYS TO COMPOST *at* MASON

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INDUSTRIAL COMPOST MAX-R BINS

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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!

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03 CERTIFIED COMPOSTABLE

Make sure foodservice items are **certified compostable**. Look for **eco-labeling** like this **before** placing items in pilot compost bins.



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