YOUR NEW SERVICE

All properties that have kerbside wheeled bins will receive a free weekly food recycling service from 4th November 2019.

This service replaces the mixed garden and food waste collection service.

All food waste should be recycled using this weekly service.

By recycling food waste, you will be creating compost for agriculture – Good for Enfield, Good for the Planet.

Your Caddies

With this leaflet you will have received a brown 23 litre outdoor caddy, and a smaller silver 5 litre indoor kitchen caddy.

Important information –
Please keep this booklet for future reference
HOW TO USE YOUR CADDIES

To increase recycling and reduce waste the Council is making changes to your bin collections.

Your delivery includes:

- One roll of 100% compostable liners
- One brown 23 litre outdoor caddy
- One smaller silver 5 litre indoor kitchen caddy
- An information leaflet on how to use the service
Your food recycling will be collected each week on your normal collection day.

To use your smaller silver indoor kitchen caddy, line the caddy with a 100% compostable liner, alternatively you can use newspaper or a compostable paper bag. Please do not use any plastic bags.

All food waste, leftovers and kitchen scraps can be placed into the kitchen caddy.

The kitchen caddy can be stored on a work surface or in a cupboard. The lid securely fastens to stop smells.

Once full, place the filled compostable liner into the larger brown outdoor caddy.

The lids on the brown caddies are lockable to prevent spillages and access to four legged friends.

On collection day, please place the brown outdoor caddy out for collection.

Your brown outdoor caddy is required to be placed in the front of your property boundary by 6:30am or it may not be collected. Please ensure that the lid is closed and secure, using the handle.

The smaller silver kitchen caddy is for indoor use only and should not be placed out for collection.

4 steps

1. Put liner into caddy
2. Put food in silver caddy
3. Put liner in brown caddy
4. Place out for collection
What can go in your food recycling caddy

- Fish and meat bones
- 100% compostable liners (with the seedling logo)
- Cooked and uncooked food (including meat)
- Egg shells
- General food waste
- Coffee grounds
- Pet food

What can’t go in your food recycling caddy

- Plastic bags or liners
- General rubbish (e.g. packaging)
- Garden waste (including leaves, house plants and soil)
- Pet waste
- Liquids (e.g. oil, milk)
Stop smells

To help with any smells, use hot water or a fragranced cleaning product to regularly rinse your caddies and deter flies. Your smaller silver kitchen caddy is dishwasher safe. You should also:

• Put food waste in a 100% compostable liner, compostable paper bag or wrap tightly in newspaper.

• Squeeze the air out of compostable bags that contain food before they are tied and put in the outdoor caddy.

• Keep the caddy lids closed and secure using the handle.

• Keep your caddy out of direct sunlight in hot weather to avoid heating the waste.

• Do not leave food waste lying around the home before putting it in the caddy.

• By following the guidance above, the opportunity for flies and associated nuisances can be stopped.
Your Food isn’t Rubbish

Some simple steps can help you save money and create less food waste – which also means less packaging and more room in the rubbish bins for things you really need to throw out.

... and it’s a lot easier than you might think!

• Keep your fridge temperature between 0°C and 5°C.
• Pre-plan meals and make a shopping list to prevent you buying too much.
• Freeze food that you think you might not be able to eat in time – fruit (including berries and bananas), bread and cheese can all be frozen.
• Get creative and make tasty meals from left overs.

ALL THIS INFORMATION IS FROM THE LOVE FOOD HATE WASTE WEBSITE.

VISIT THEM AT: WWW.LOVEFOODHATEWASTE.COM for more tips on how to reduce food waste and save money – it’s got some great tips and ideas.
Good for Enfield, Good for the Planet

DID YOU KNOW THAT IN THE UK…?

13.5 BILLION ‘5 A DAY’ PORTIONS ARE THROWN AWAY EACH YEAR

EVERY DAY 20 MILLION WHOLE SLICES OF BREAD ARE THROWN AWAY - MOSTLY BECAUSE THEY ARE NOT USED IN TIME.

IN 2015 ALONE, £15 BILLION OF EDIBLE FOOD WAS THROWN AWAY FROM OUR HOMES