



Community Composting in Urban Areas

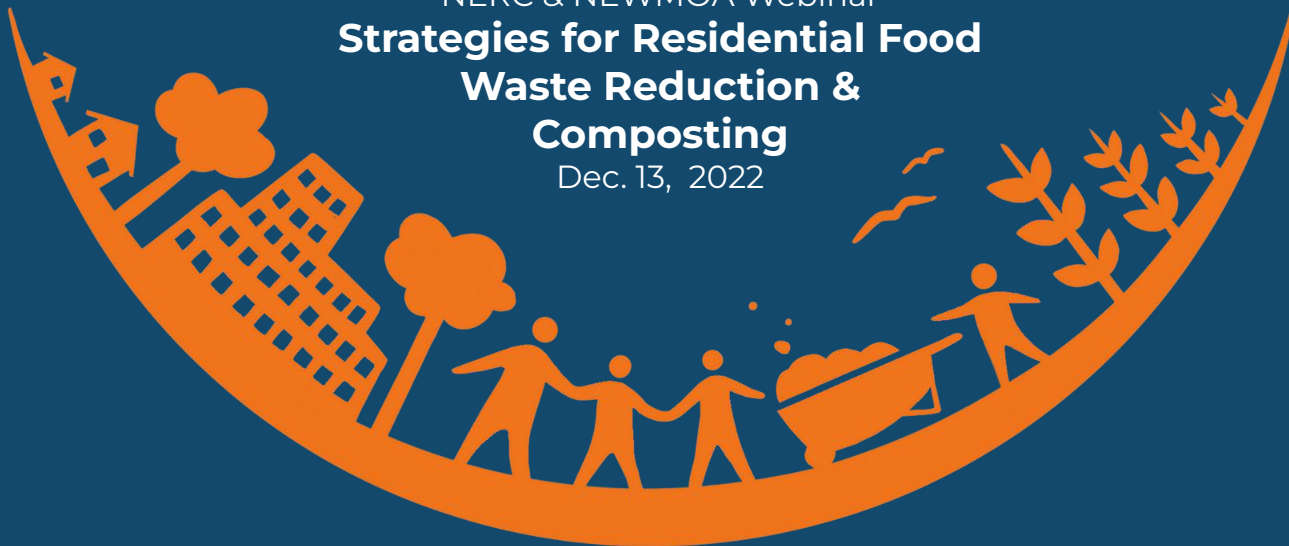
Brenda Platt

Director, Composting for Community Initiative

NERC & NEWMOA Webinar

**Strategies for Residential Food
Waste Reduction &
Composting**

Dec. 13, 2022





COMMUNITY COMPOSTING DONE RIGHT

A Guide to Best Management Practices

by Linda Bilens Brolis and Brenda Platt

**Neighborhood
Soil Rebuilders**

COMPOSTER TRAINING PROGRAM

ILSR INSTITUTE FOR
Local Self-Reliance

March 2019
ILSR.ORG

STOP TRASHING THE CLIMATE

EXECUTIVE SUMMARY
June 2008



GROWING LOCAL FERTILITY: A GUIDE TO COMMUNITY COMPOSTING

A COLLABORATION OF
HIGHFIELDS CENTER FOR COMPOSTING
AND THE INSTITUTE FOR LOCAL SELF-RELIANCE

The Highfields Center for Composting and the Institute for Local Self-Reliance are equal opportunity providers and employers.



Guide to Composting Onsite at Schools

October 2018



Inside!

What & Why
Compost • p. 2
What is compost
and composting?
Why should we
compost?

Health & Safety
Considerations •
p. 17
Practice good
hygiene and protect
against airborne
fungi.

Composting
Basics • p. 3
Learn what
materials to
compost and the
importance of air,
water, and size.

Troubleshooting
• p. 18
Odors? Nothing
happening? Learn
tips for dealing
with challenges.

5 Steps to Get
Started • p. 7
Clarify team and
method, secure
tools, collect
ingredients, make a
recipe, build a pile.

Using Finished
Compost • p. 22
Compost can be
incorporated into
garden planting
beds or used as a
mulch.

About This Guide

The guide introduces the basics of
onsite composting at K-12 schools that
have been equipped with 2- and 3-bin
composting systems. Learn why
composting is important, the basic
ingredients needed to produce good
compost, steps to getting started, and
how to troubleshoot should problems
arise.

Unlike many food waste collection
programs in the California for office
composting at an industrial site, onsite
garden composting systems cannot
handle all food waste. Meat, cooked
food, dairy, and grease and oil are
specifically excluded!

Onsite composting does not have to be
a lot of work. The decomposer
organisms are the labor force doing
most of the work. But by putting in
more effort, the rate of composting can
accelerate. Good compost can be made
with very little effort – it just takes
longer. The most rapid composting
happens when you start with mixed
brown and green materials, regularly
turn (mix) the pile, and control the
water content.

Questions? How can we improve this
guide?
Contact Linda Bilens Brolis at:
lbb@ilsr.org

STATE OF COMPOSTING IN THE US

What, Why, Where & How

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Institute for Local Self-Reliance
Nora Goldstein
BioCycle
Craig Coker
Coker Composting & Consulting

with contributions from
Sally Brown
University of Washington

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Local Self-Reliance

APRIL 2014



YES! IN MY BACKYARD:

A Home Composting Guide for Local Government

by Brenda Platt and Colton Fagundes

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Local Self-Reliance

May 2018
WWW.ILSR.ORG

BIOCYCLE WEST COAST 18: ACCELERATING ORGANICS RECYCLING
MARCH 26, 27, 28, 29, 2018 • SAN DIEGO, CALIFORNIA • BioCycleWestCoast.com



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United States
Environmental Protection
Agency

Solid Waste and
Emergency Response
(5306W)

EPA-530-F-98-023
September 1998
www.epa.gov/osw

Don't Throw Away That Food

Strategies for Record-Setting Waste Reduction



The Waste Reduction Record-Setters Project fosters development of exceptional waste reduction programs by documenting successful ones. These programs can be used as models for others implementing their own programs to reduce garbage. This fact sheet packet is oriented toward commercial and institutional food discard generators, and highlights record-setting food recovery programs.

Food discards: what are they and where do they come from?

Food discards (fid dis-kards): food preparation wastes and uneaten food from households, commercial establishments, institutions, and industries.¹
Major generators: restaurants, supermarkets, produce stands, school cafeterias, hospitals, food processors, farmers, hotels, prisons, employee lunch rooms, and community events.
Examples: leftovers, outdated bread, wilted lettuce, surplus canned goods, vegetable peels, and fruit pits.

Why recover food discards?

According to the U.S. Department of Agriculture Economic Research Service, if 5% of consumer, retail, and food service food discards from 1995 were recovered, savings from landfill costs alone would be about \$50 million dollars annually.² Recovering 5% of losses from these three sources "would represent the equivalent of a day's food for each of 4 million people."³ Food discards comprise 6.7% by weight of the total U.S. municipal solid waste stream. In 1995, 14,000,000 tons of food discards were generated. Of this, only 4.1%, 600,000 tons, was diverted, or recovered, from the traditional disposal destinations of landfills and incinerators.⁴

Almost any business can successfully create fewer discards by buying less, and can divert food discards from landfills. Businesses with record-setting food diversion programs are recovering 50 to 100% of their food discards and reducing their overall solid waste by 33 to 85%. Often, recovery of food and other organics is just one part of a successful overall waste reduction program that realizes both environmental and economic benefits. Your program can allow you to:

- Avoid trash collection and disposal fees;
- Provide food to the needy;
- Recover the nutrient value of the food as compost or animal food;
- Help your community meet local and state waste reduction goals;
- Sustain local industries and jobs; and
- Create an improved public image for your business.

BEYOND 40 PERCENT

RECORD-SETTING RECYCLING AND COMPOSTING PROGRAMS



United States
Environmental Protection
Agency

Solid Waste and
Emergency Response
(5306W)

EPA-530-F-98-023
June 1999

Cutting the Waste Stream in Half:

Community Record-Setters
Show How



Model Programs — Diversion Strategies and Rates

Record-Setting Program	Diversion Strategies	Materials Collected	Food Discards and Other Organics Recovered (tons per year)	% Estimated Food Discards and Other Organics Recovered	% Total Waste Stream Recovered*
Del Mar Fairgrounds, California	Off-site composting; on-site vermiculture; rendering	Discards from fair food vendors, paper plates, cups, napkins, towels; vegetable and fruit scraps and other discards from on-site kitchen; cooking oil	51 (1996)	75%	85%
Fletcher Allen Health Care, Vermont	Off-site composting; rendering; donations	Kitchen food prep discards, leftovers from steam tables; grease; edible produce	90 (1997)	90%, pre-consumer	33%
Frost Valley YMCA, New York	On-site composting	All pre- and post-consumer food scraps and leftovers	80 (1997)	100%	53%
Green Workplace Program, Government of Ontario	Off-site composting; on-site composting	Pre- and post-consumer discards from 27 government restaurants and cafeterias	1,650 (FY96)	70%	60-80%
Larry's Markets, Washington	Off-site composting; rendering; donations	Produce and floral trimmings and spoils; waxed cardboard; meat and fish trimmings; canned goods	870 (1995, est.)	90%	64%
Middlebury College, Vermont	On-site composting	Kitchen food prep discards and post-consumer leftovers from cafeterias and snack bars; waxed corrugated cardboard	288 (1996)	75%	64%
New York State Department of Correctional Facilities	On-site composting at 30 facilities; off-site composting at 17 facilities	Kitchen food prep discards, post-consumer leftovers including chicken bones; some sites accept paper towels and mixed cardboard	6,200 (FY97)	90%	80%
San Francisco Produce Recycling Program, California	Donations; animal feed; off-site composting	Edible, non-salable produce; inedible produce; spoiled produce and trimmings	1,500 (June 1996 - August 1997)	Greater than 50% from participating businesses	NA
Shop Rite Supermarkets, New Jersey	Off-site composting; rendering	Floral and produce trimmings and spoils; out-of-date bakery items; old seafood, soiled paper products, food spills; out-of-date dairy and deli products; waxed corrugated cardboard; meat products	3,000 (1997)	80%	90%
University of Massachusetts, Amherst**	On-site composting	Kitchen food prep scraps, pre-consumer leftovers, post-consumer discards	250 (September 1996 - August 1997)	50%	48%



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US EPA Food Recovery Hierarchy



What about local? Scale? Diversity?



Hierarchy to Reduce Food Waste and Grow Community



Source Reduction

Prevention. Do not generate food waste in the first place! Reduce portions, buy what you need, and organize your fridge for optimal food usage.



Edible Food Rescue

Feed hungry people. Divert food not suitable for people to animals such as backyard chickens or to local farmers' livestock.



Home Composting

Composting in backyards or in homes.
Avoid collection costs!



Small-Scale, Decentralized

Onsite composting or anaerobic digestion, and community composters can accept material from off-site or simply process their own material.

What is community composting?



COMMUNITY COMPOSTING keeps the process and product as local as possible while engaging the community through participation and education



Why community composting?

- ▶ Provides composting capacity when none exists and is **cheaper, quicker**, and more in line with **community values** than large and industrial composting facilities.
- ▶ **Engages and educates communities** in composting and zero waste practices.
- ▶ **Increases demand** for and interest in composting.
- ▶ Enhances **local soils** and **local food production**.
- ▶ **Supports farmers** (urban and rural).
- ▶ **Empowers and strengthens communities** by bringing people together and providing useful skills and jobs training.
- ▶ Often **serves overlooked/under-resourced** communities.

Closing the Loop Locally!

Enhancing local soils to grow local food



ECO City Farms & Filbert Street Garden, MD



Community Engagement



Howard Univ. community garden, Washington, DC



Community Engagement

CoFood Vancouver Collaborative Garden, cofoodvancouver.com



coFood
VANCOUVER

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We're building a
community with
shared goals



Community Skill Building & Job Readiness

PPR-PCPHL Community Compost Program
City of Philadelphia Parks & Rec partnership with PowerCorpsPHL Urban Forestry



<https://vimeo.com/433143795?ref=em-v-share>



Engaging Underserved Communities & Populations



Youth Engagement

Baltimore Compost Collective, Filbert Street Community Garden, Baltimore

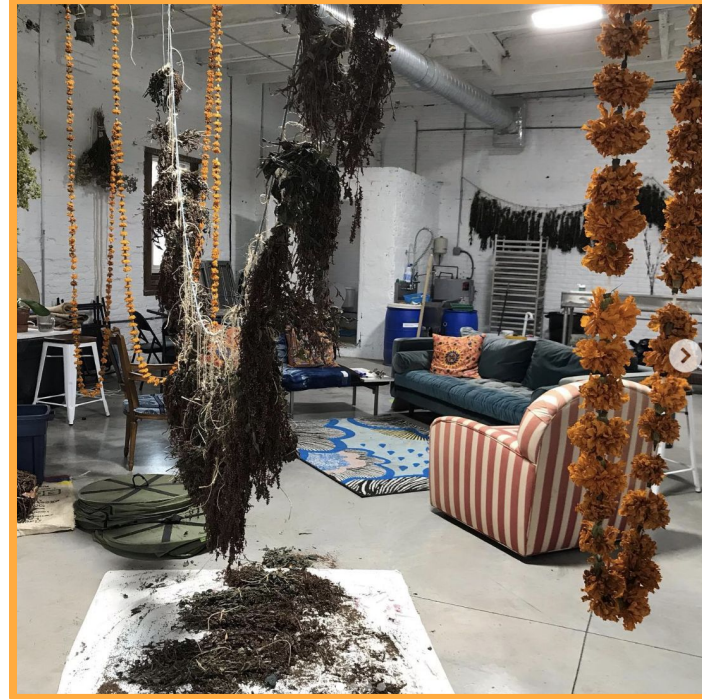
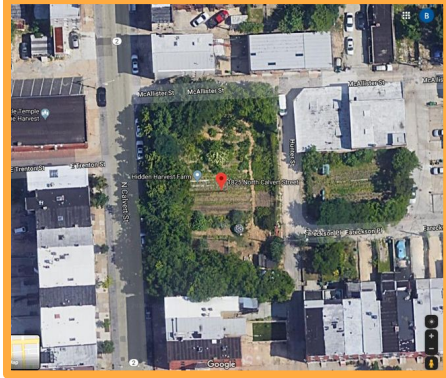


Harnessing the power of volunteerism

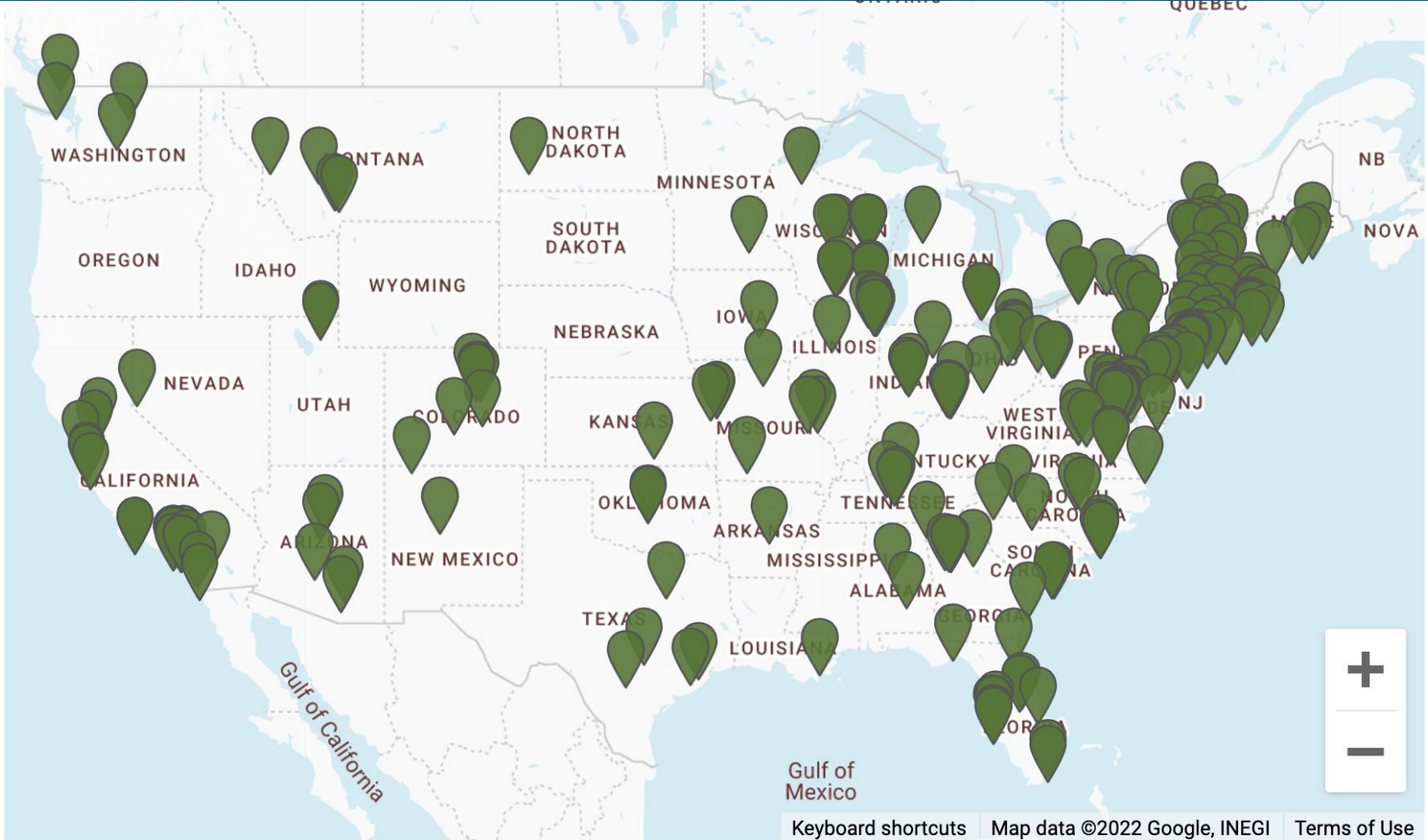
Compost bin build – Eagle Scout Project, Montgomery Co., MD



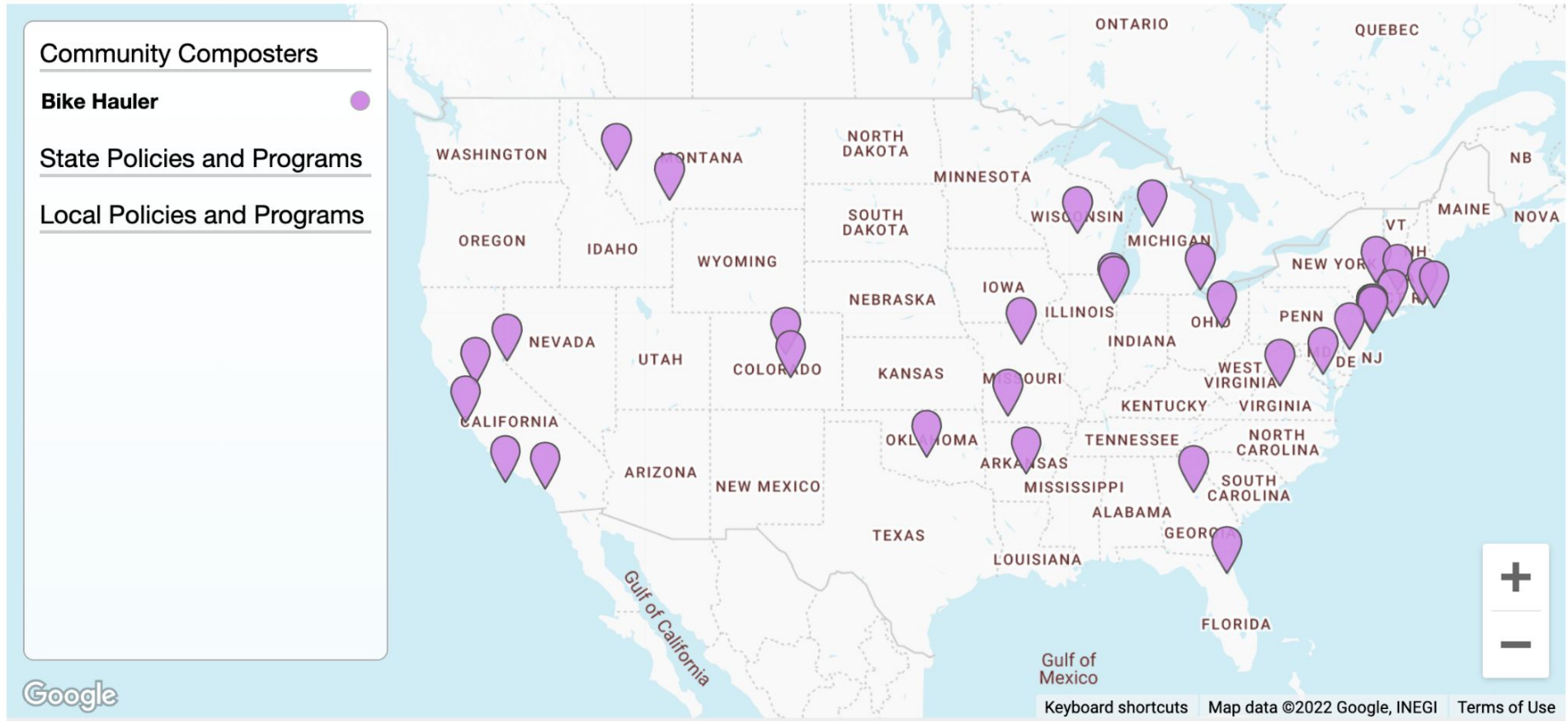
Hidden Harvest Community Farm, Baltimore



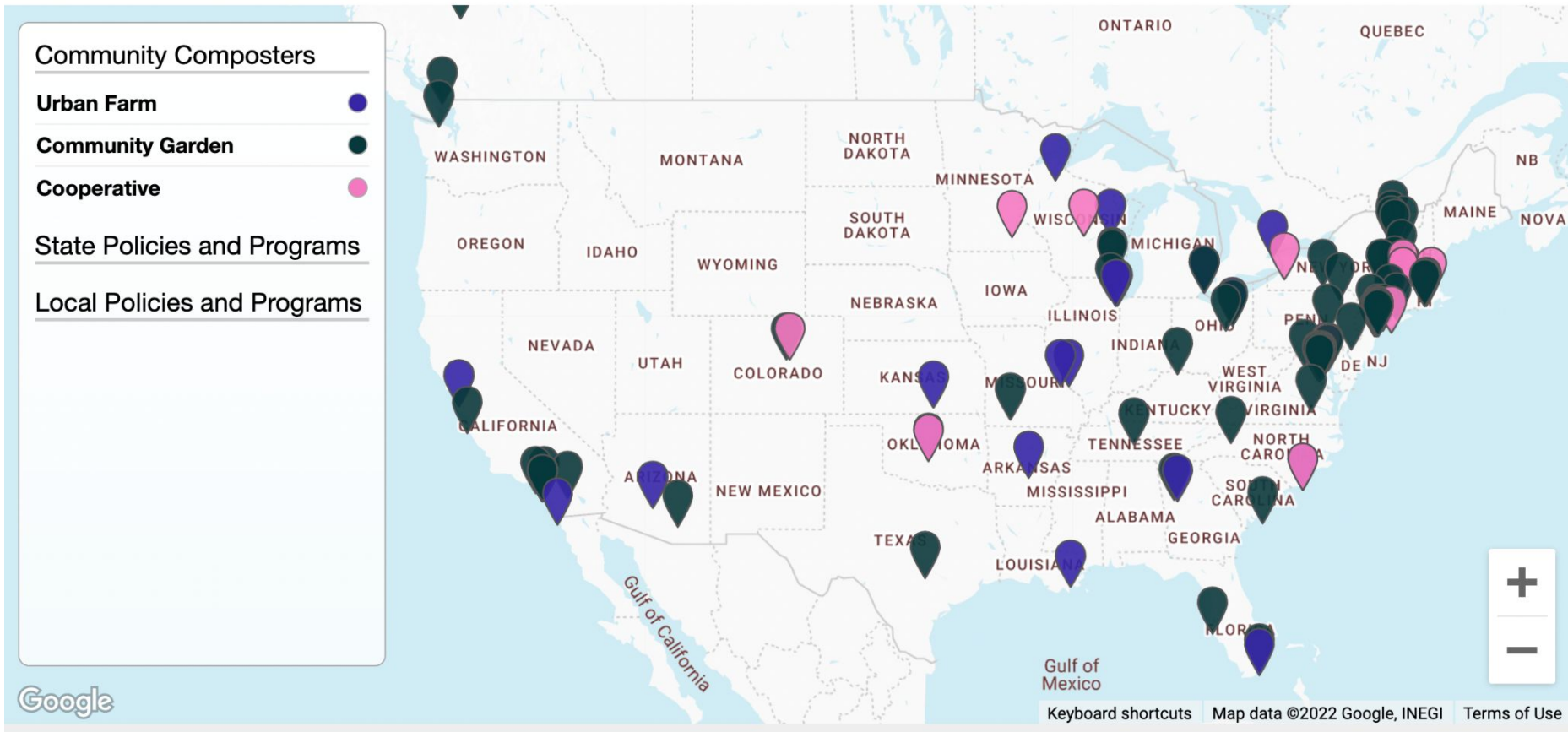
Composting for Community Map



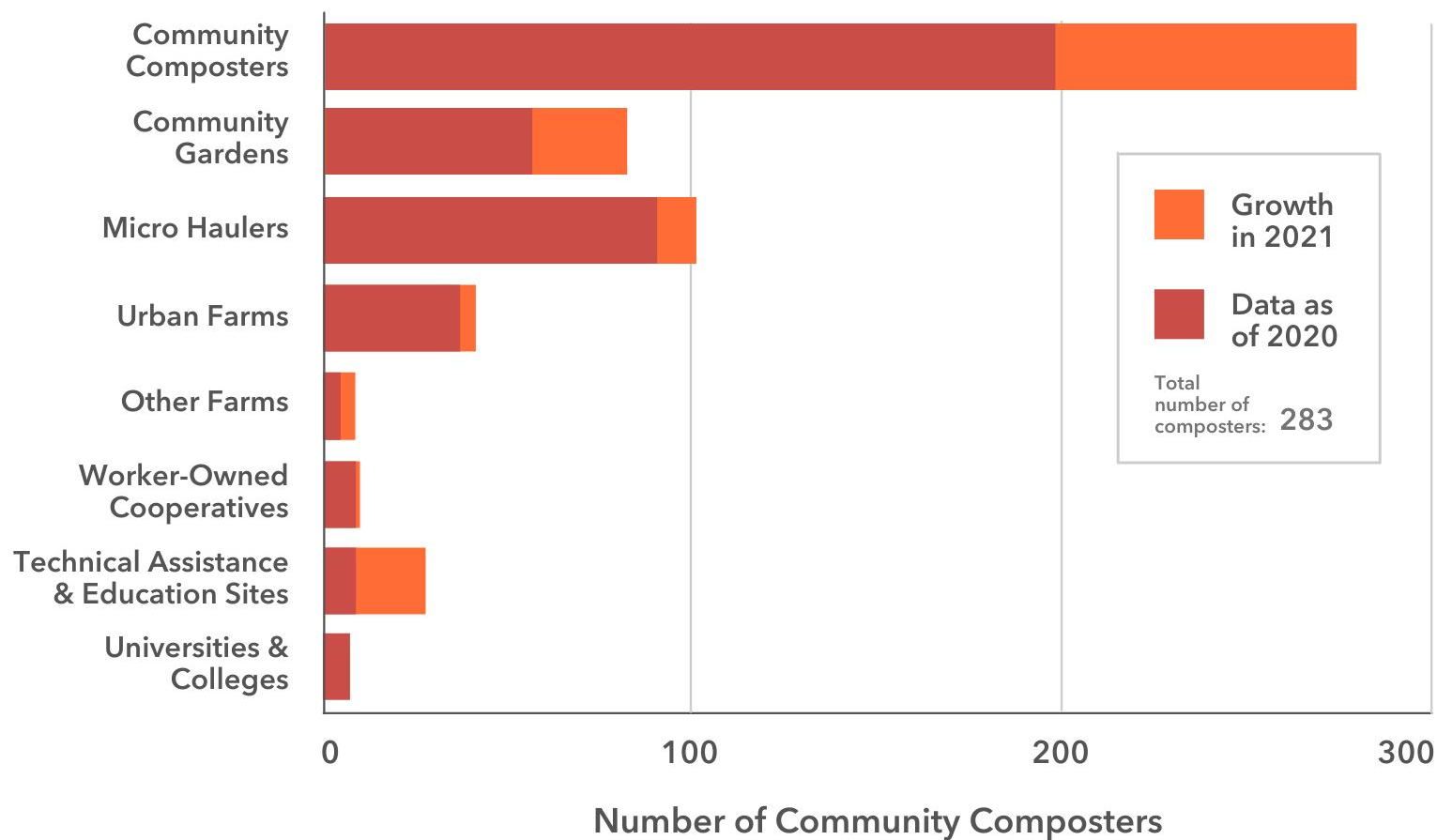
Bike Haulers



Urban Farms, Community Gardens, Cooperatives

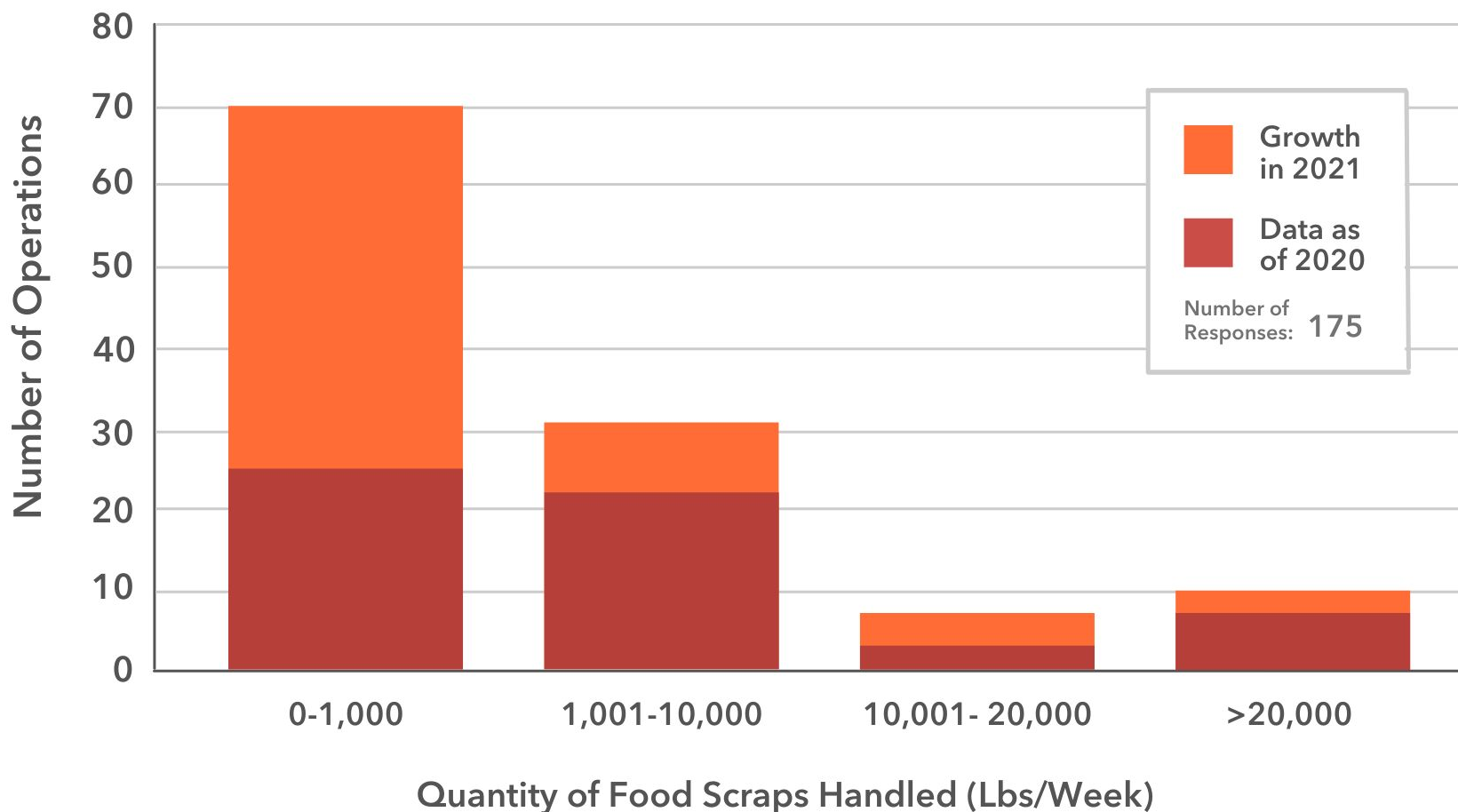


Community Composter Types



Source: Institute for Local Self-Reliance, 2021. Composting for Community Map, <https://ilsr.org/composting/map/>

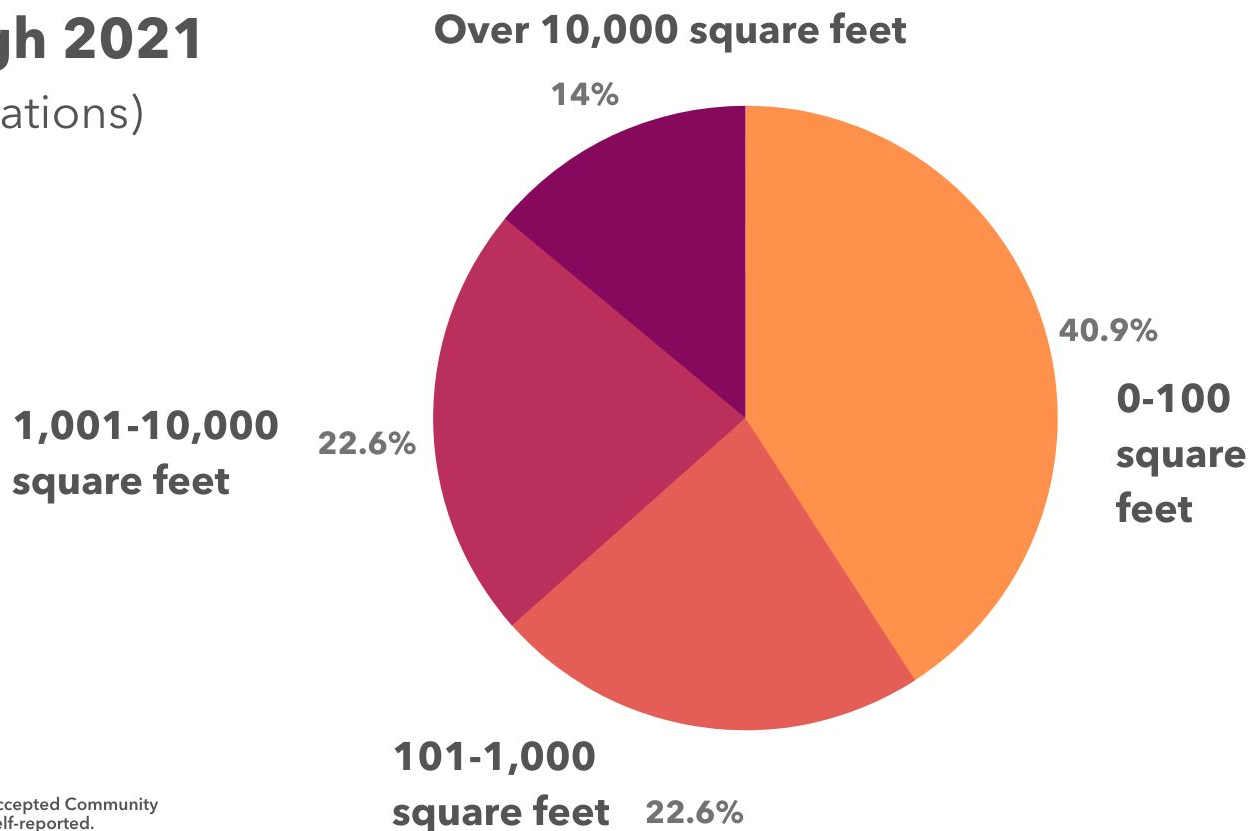
Amount of Food Scraps Handled



Area of Active Composting Site (portion of sites with different square footage)

Through 2021

(93 operations)



Source: Institute for Local Self-Reliance, 2021, accepted Community Composter Coalition applications. This data is self-reported.

Question: If you are composting, what is the square footage of your largest active composting site? (An estimate is fine.)

Peels & Wheels - New Haven, CT

Pedal powered collection service.

Neighborhood-scale operation that composts wasted food from households, schools, and small businesses.

Composts materials at its Phoenix Press Farm and other farms and gardens – created in partnership with New Haven Farms.

Provides training & education, and zero waste events.



Park City Compost Initiative - Bridgeport, CT

Started as a neighborhood composting effort to reduce incinerator pollution.

Expanding from community garden site and pilot level to new property with larger capacity

Building bins and teaching high school students how to compost.



¿TU SABES QUE

ES LA IMPORTANCIA DE LAS TEMPERATURA TERMÓFILA?



PARK CITY COMPOST

Es una forma de medir si la pila de compost está funcionando correctamente o no. Esto se debe a que las actinobacterias descomponen las fuentes de nitrógeno, lo que hace que las pilas de compost alcancen el rango de temperatura de 44-71 °C.

Groundwork RI / Harvest Cycle Compost - RI

Harvest Cycle uses an electric assist cargo bike to collect food scraps from residences, restaurants, and institutions.

Composts for urban growers in the community.

Involves Groundwork's youth and adult employment programs in collection, processing, and food growing operations.



Bootstrap Compost - MA & RI

For-profit social
enterprise

Education is core
element of mission

Founding value: “give
back to community
what we take from
the community”

Through partnership
with nonprofit
Triangle, Inc., put
people with
disabilities to work in
its warehouse

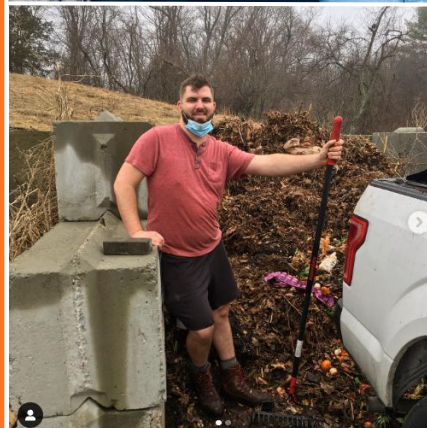


Image source:
<https://www.instagram.com/bootstrapcompost/> and
<https://www.instagram.com/wrightlockefarm/>



CERO Cooperative - Dorchester, MA

A bilingual,
multicultural,
worker-owned
cooperative

Provides
commercial
organics
collection services
to businesses in
metro Boston

Contributes
to local
environmental
justice and zero
waste efforts

Image sources: Instagram
@cero.coop, <https://www.cero.coop/>



Truly Living Well Center for Natural Urban Agriculture - Atlanta

Urban farm committed to bringing good food, good health and well-being to Atlanta's urban community.

Mission: Feeding people right where they live, create a welcoming space where people can gather and find harmony with the earth.



The Peoples' Compost Initiative - Detroit

Partnership between FoodPLUS Detroit, Georgia Street Urban Farm, and Wayne State University's Office of Campus Sustainability.

WSU Compost Warriors collect food scraps from local restaurants, WSU Ground Services collects yard waste. This material is brought to Georgia Street Urban Farm to be composted, managed by FoodPLUS Detroit.

These partners host regular workshops for students & community.



Compost Queens - San Antonio, TX

A residential and small scale commercial food waste pick-up & composting service

Works with local community gardens and urban farms

Offers workshops & classes

Woman-owned business

Image sources: Instagram
@compostqueens,
<https://www.compostqueenstx.com/>



Kate & Betsy
The Compost Queens



The Compost Queens Put Waste to Work

San Antonio mom and daughter turn food scraps into soil

BY KATHLEEN PETTY



Coffee chaff, dried banana peels, chicken bones and molding leftovers are finding new life thanks to the mother-daughter duo behind Compost Queens.

Opened in 2017, the business that's run by Betty Gruy and daughter Kate Jaceldo works with area residents and businesses to turn food waste into organic matter that can enrich soil at farms and urban gardens.

A longtime gardener, Gruy came up with the idea after seeing a documentary about a composting business in Brooklyn. She shared her thoughts

Schmelly's Dirt Farm - New Orleans, LA

Commercial
compost collection
& processing

Community
outreach &
compost education

Donate compost
and mulch to
community
gardens and farms

Woman-owned

Image sources:
Instagram @schmellys
<https://www.schmellys.com/>



BK ROT - Brooklyn, NYC

NYC's first bike
powered food
waste hauling
and composting
service

Drop-off services
at community
gardens

Youth-run &
justice-oriented:
provides jobs and
year-round
professional
development for
local young
people of color

Image sources: Instagram @bk_rot



Community Compost Co./Hudson Soil Co. - New Paltz, NY

Composter/soil product company in Hudson Valley region

Committed to educational outreach about soil and composting

Woman-owned business

Image sources: Instagram
@communitycompostco,
<https://www.communitycompostco.com/>



Compost Crew - Rockville, MD

Curbside collection
in DC, MD & VA

Small-scale
composting site
on a local organic
farm

Committed to a
closed-loop system



Image sources:
Instagram @_compostcrew
<https://compostcrew.com/>

Spurring On-Farm Composting



Spurring On-Farm Composting



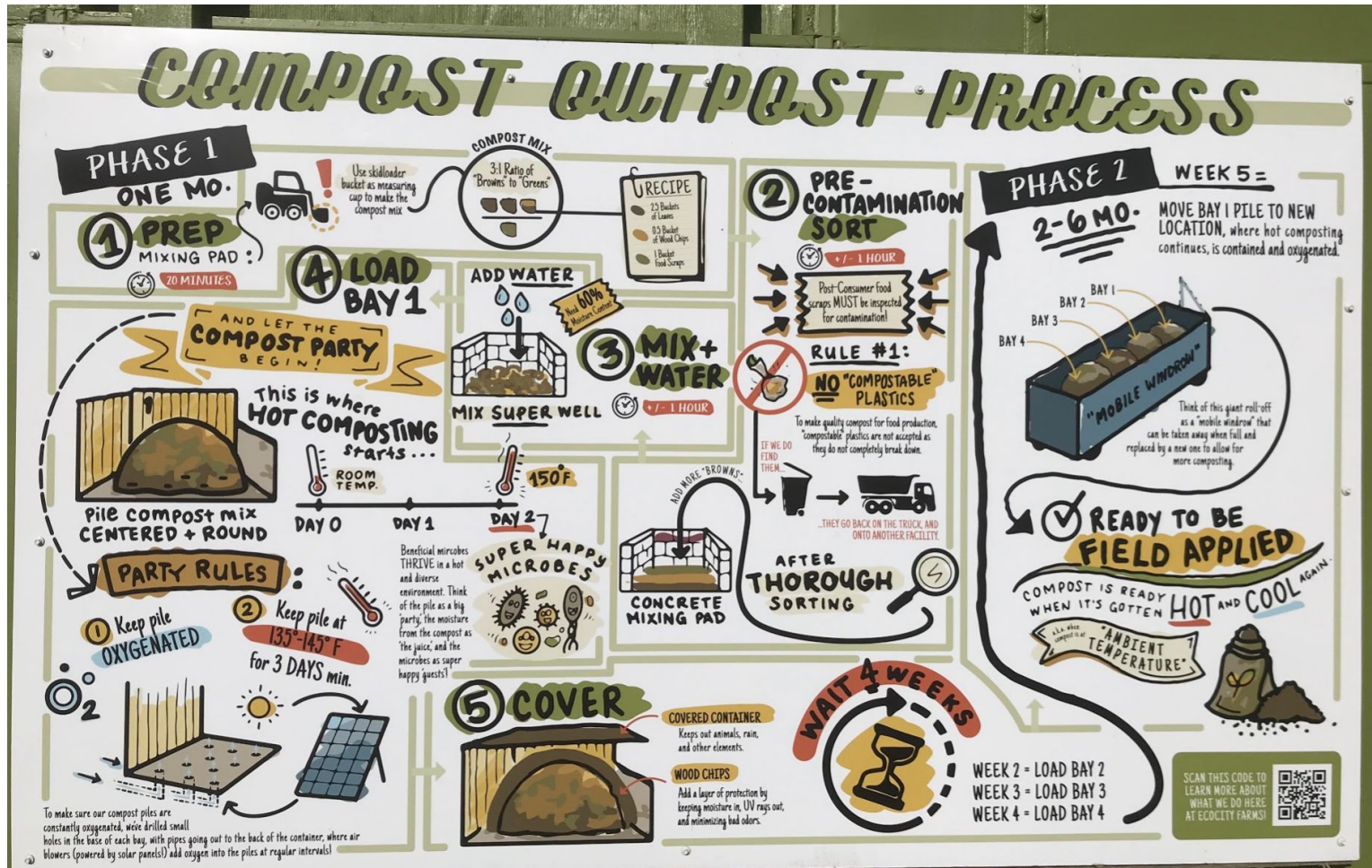
Spurring On-Farm Composting



ECO City Farms, Bladensburg, MD



Spurring On-Farm Composting

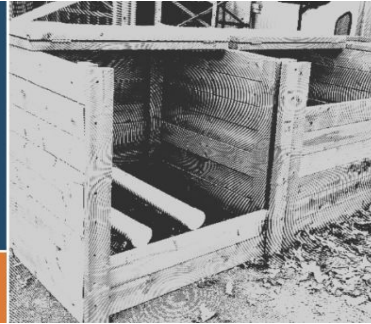


Peer Learning Community (PLC)

In-vessel ASP Systems



A Peer Learning Community Event led by Domingo Medina



Creative Solutions for Community Composting: On a Low-to-No Budget



A Peer Learning Community Event led by Michael Bradlee



The Johnson-Su Bioreactor



A Peer Learning Community Event led by Marie Hopkins



For members of the **Community Composter Coalition**

<https://ilsr.org/composting/community-composter-coalition/>





Community Composting 101

Nighborhood Soil Rebuilders
Composter Training Program

Composting Initiative

Institute for Local
Self-Reliance

**Neighborhood
Soil Rebuilders**
COMPOSTER TRAINING PROGRAM

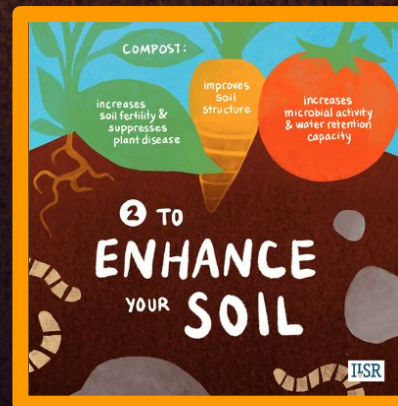
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Community Composting 101

1. The *What & Why* of Composting
2. Composting Systems & the Role of Community Composting
3. Composting Fundamentals & Recipe Development
4. Building a Compost Pile
5. Managing the Composting Process
6. Site Design & Management
7. Getting Started & Engaging the Community

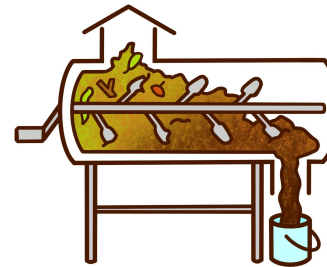
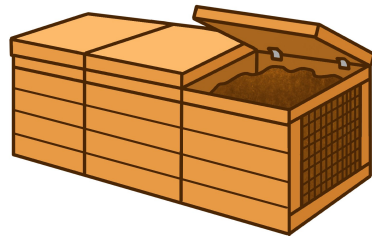
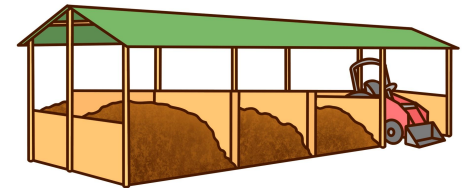
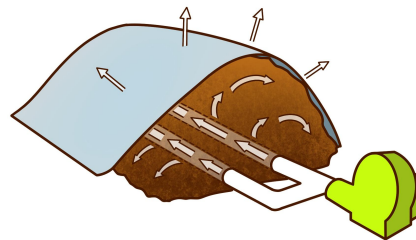
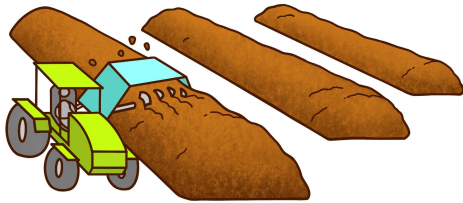
Community Composting 101

1. The *What & Why* of Composting



Community Composting 101

1. The *What* & *Why* of Composting
2. Composting Systems & the Role of Community Composting



Community Composting 101

1. The *What & Why* of Composting
2. Composting Systems & the Role of Community Composting
3. **Composting Fundamentals & Recipe Development**

GREENS

Fresh materials
that are
relatively high
in nitrogen



AIR

Like us, microbes
require air to
"breathe."

WATER

Microbes live in
a water layer
around organic
materials

GENERAL GUIDELINE

2-3 parts **BROWNS** to
1 part **GREENS** (by volume)



GREENS
(nitrogen-rich material)



BROWNS
(carbon-rich material)

Community Composting 101

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3. Composting Fundamentals & Recipe Development
4. **Building a Compost Pile**

ACCEPTABLE MATERIALS

✓ YES

GREENS



FRUIT & VEGETABLE SCRAPS
(No stickers)



EGG SHELLS



COFFEE GROUNDS & PAPER FILTERS



TEA BAGS
(No staples or plastic)



GARDEN TRIMMINGS
(6" or smaller)

BROWNS



FALL LEAVES



PLANT STALKS
(6" or smaller)



WOOD CHIPS & SHAVINGS
(Not chemically treated)



SHREDDED NEWSPAPER & BROWN BAGS
(No glossy pages)

✗ NO



MEAT, FISH, OR BONES



EGGS OR DAIRY PRODUCTS



PRODUCE STICKERS



GLOSSY PAPER



DISEASED AND PEST-INFESTED PLANTS



WEEDS WITH SEEDS



"COMPOSTABLE" TABLEWARE & PLASTIC BAGS



FATS, OILS, OR GREASE



COOKED FOOD



PET WASTE & KITTY LITTER



TREATED OR PAINTED WOOD



HERBICIDE-TREATED PLANTS



DRYER LINT



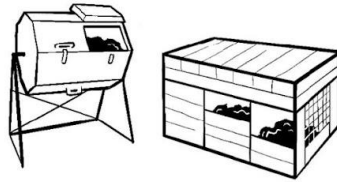
USED TISSUES

Community Composting 101

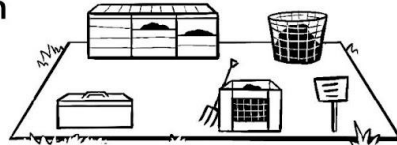
1. The *What & Why* of Composting
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3. Composting Fundamentals & Recipe Development
4. Building a Compost Pile
5. **Managing the Composting Process**

GETTING STARTED

- 1 Choose system**
(open or closed, DIY or brand, batch or continuous flow)



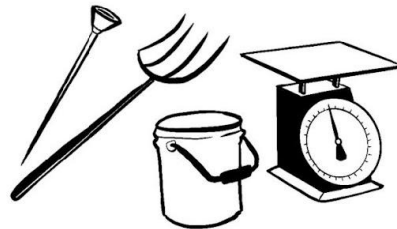
- 2 Locate bins or system**
(good drainage; convenient access; near water source; room to move around)



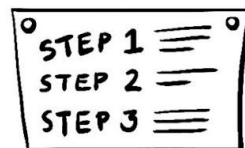
- 3 Set up storage for browns**
(carbon source or bulking materials)



- 4 Have tools accessible**
(pitch fork, bucket, temperature probe, scale)



- 5 Post instructions for participants**



- 6 Build a pile** (either layer browns and greens, or add greens to a big pile of browns)



- 7 Aerate and mix as needed** (e.g., aim for weekly for first few weeks, or based on temperature or odor)



- 8 Check and adjust moisture as needed**



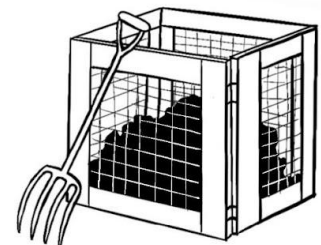
- 9 After 8 to 12 weeks, harvest finished compost**



- 10 Screen**



- 11 Store finished compost**



Turning

Source: @RedHookCompost



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3. Composting Fundamentals & Recipe Development
4. Building a Compost Pile
5. Managing the Composting Process
6. **Site Design & Management**



Source: L. Bilsens Brolis, B. Platt, Community Composting Done Right: A Guide to Best Management Practices, Institute for Local Self-Reliance, 2019. (www.ilsr.org/composting-bmp-guide).

How will material be collected or received?



Real Food Farm, Baltimore

Photos: ILSR (top left and right),
Community Compost Co. (right
bottom)



Red Hook Community Farm, NYC



- ✓ No physical site or drop offs
- ✓ One drop point that you pop-up or manage, where people bring scraps
- ✓ Multiple drop points
- ✓ Working with a community garden: you accept drop offs
- ✓ Working with a community garden: you make compost
- ✓ Working with a community garden: other people make the compost
- ✓ Cooperate with other sites – such as farms, commercial compost sites – where you drop off organics that you have gathered from others

Community Composting 101

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4. Building a Compost Pile
5. Managing the Composting Process
6. Site Design & Management
7. **Getting Started & Engaging the Community**

Greenbelt (MD) - Zero Waste Circle

Volunteer-based collective, 800 lbs/week

THE HOTS –
all-volunteer
community of ~60
families manage the
3-bin system

THE WIGGLERS –
another volunteer
group manages the
vermicomposting
system at the New
Deal Café





Greenbelt, Maryland Dept. of Public Works built the tool storage bin and the concrete pad.

Photos: ILSR; Greenbelt Public Works website (bottom right photo)

How to Enroll



Bulk discounts & scholarships available!

Community Composting 101 Online Certificate Course

COURSE DESCRIPTION

This course developed by ILSR under its **Neighborhood Soil Rebuilders Composter Training Program** provides an overview of the importance of and science behind composting, and recommended best practices for implementing community composting programs.

Please note: the focus of this course is hot or thermophilic composting, not vermicomposting (composting with worms). However, the information on the benefits of composting and background on community composting will be relevant regardless of the composting system being used.

This course includes an introduction and seven video-based training modules, plus supplemental resources and a glossary of relevant terminology. The training modules typically run 25 to 35 minutes each and total 3.5 hours. These modules include:

[COMPOSTING HOME PAGE](#)

Composting Resources

[GET COMPOSTING UPDATES](#)

* Indicates required

Email Address *

ilsr.org/community-composting-101-certificate-course



Welcome to
Hidden Harvest's
**LOCAL COMMUNITY
COMPOSTING SITE**

DROP OFF YOUR FOOD SCRAPS
FOR COMPOSTING!

Saturdays 11:30 – 12pm

For more info, visit → hiddenharvest.wordpress.com

Questions? Contact → hiddenharvestcommunitycompost@gmail.com



WELCOME TO

Glen Lever Farm's

COMPOSTING SITE

TURNING FOOD SCRAPS INTO SOIL!

FOR MORE
INFO, VISIT:



ACCEPTABLE MATERIALS

✓ YES

GREENS

RESIDENTIAL COMPOSTERS



FRUIT & VEGETABLE SCRAPS
(No stickers)



EGG SHELLS



COFFEE GROUNDS & PAPER FILTERS



TEA BAGS
(No staples or plastic)



GARDEN TRIMMINGS
(6" or smaller)

BROWNS



FALL LEAVES



PLANT STALKS
(6" or smaller)



WOOD CHIPS & SHAVINGS
(Not chemically treated)



SHREDDED NEWSPAPER & BROWN BAGS
(No glossy pages)

X NO



MEAT, FISH, OR BONES



EGGS OR DAIRY PRODUCTS



PRODUCE STICKERS



"COMPOSTABLE" TABLEWARE & PLASTIC BAGS



WEEDS WITH SEEDS



DISEASED AND PEST-INFESTED PLANTS



GLOSSY PAPER



FATS, OILS, OR GREASE



COOKED FOOD



TREATED OR PAINTED WOOD



PET WASTE & KITTY LITTER



USED TISSUES OR DRYER LINT



HERBICIDE-TREATED PLANTS

FOOD SCRAP DROP-OFF INSTRUCTIONS

1 UNLOCK
the drop-off
bin and tool
station



2 RECORD
weight of
container scraps
(minus container
weight) in
the log



3 ADD
your food
scraps to the
drop-off bin



4 COVER
all food
scraps with a
4 inch layer of
BROWNS



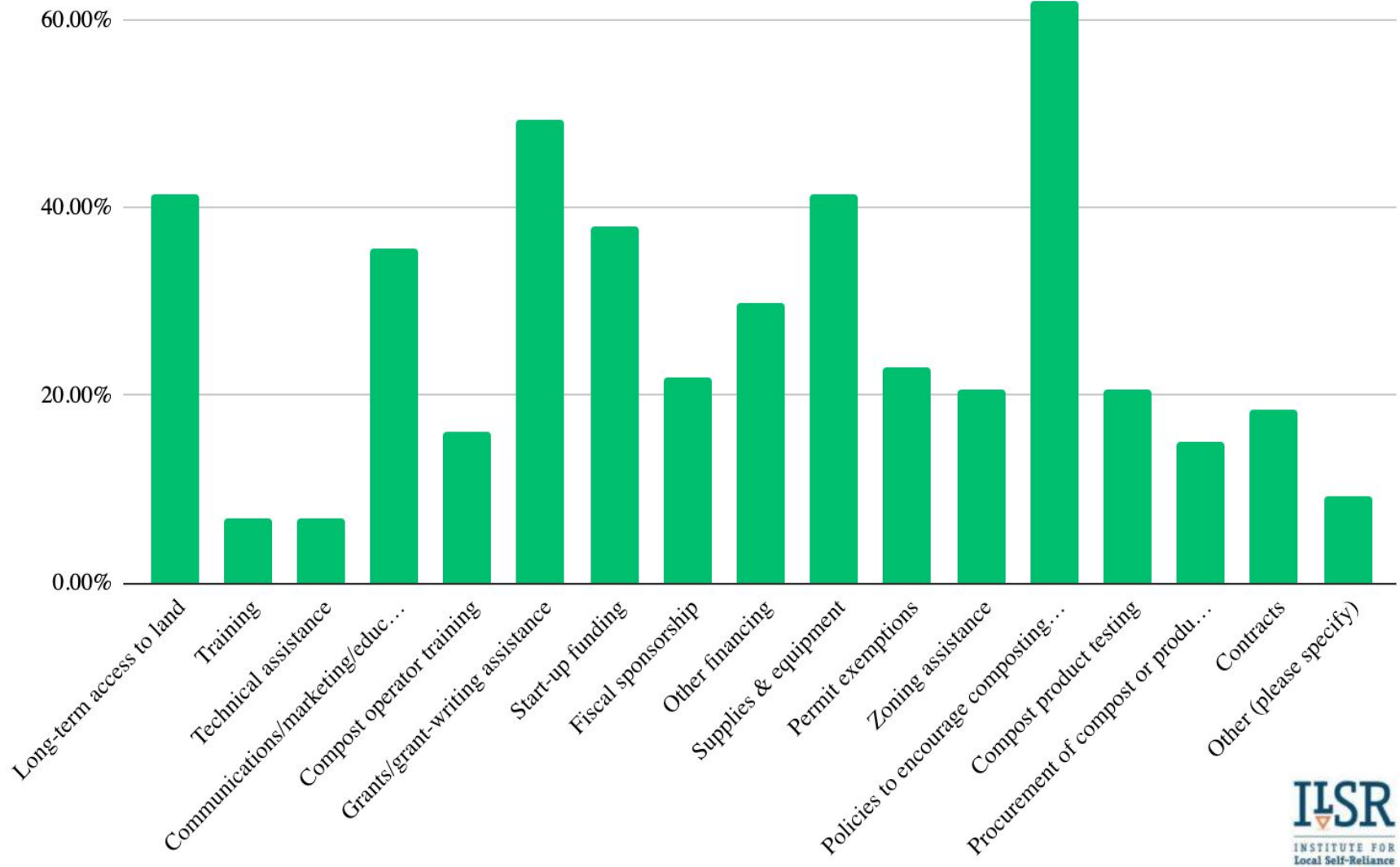
5 RECORD
odor or other
observations
in the log



6 CLOSE
and
LOCK
all bins!



What kind of public and/or private sector assistance would be most useful for your operation?



Advocating for Government Support

Part 1: Spotlight on New York City Contracts

May 4

Part 2: Food Scrap Collectors & Composters with Municipal Contracts

June 8

Part 3: Cities and Counties with Public-Private Partnerships

June 23

Part 4: A Menu of Options – Zoning, Grants, and Contracts

October 27



Learn from single-stream recycling & from trends in other states

- **Source separate!**
- **Don't privilege dominant corporations or large industrial sites**
- **Be wary of depackagers**
- **Avoid contamination**



Stop Privileging Large Industrial Sites Over Local Composters – Episode 125 of Building Local Power

What can you do to help?



- ▶ Foster partnerships between community composters and government/broader composting sector
- ▶ Offer small-sized equipment and systems
- ▶ Support diversified infrastructure
- ▶ Provide technical assistance and tools for locally-based systems
- ▶ Support reasonable policies & regs
- ▶ Procure finished compost
- ▶ Support training & well-operated sites
- ▶ Contract with micro haulers and processors (urban & rural farmers too)
- ▶ Provide long-term access to land
- ▶ Fund community-based programs

What can you do to help?

Policy Recommendations for Municipal Governments when Partnering with Community-based organizations

- Ensure that the needs of environmental justice communities are made central in drafting composting policy
- Preference composting strategies that are decentralized, local, and community-based
- Consider supporting the existing efforts of community-based composting initiatives rather than centralized municipal operations or outsourcing to large corporations
- Adequately compensate community-based organizations – don't assume they will do this work purely out of love
- Draft MOUs with CBOs when partnering on grants to ensure they do not get cut out of programs after funding has been received
- Provide materials support – timely woodchip delivery



CBO = community-based organization



Thank you!

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