LOS ANGELES COUNTY DEPARTMENTAL RECYCLING PROGRAM Newsletter

Roadmap to a Sustainable Waste Management Future

April is Earth Month What Change will you Make?

This month make positive environmental changes that will last all year-round:

Use reusables:

- · Cups, plates, utensils, straws, etc.
- Lunch bags, totes, coolers, etc.

Print smart:

- · Use paper made from recycled content
- Only print when necessary
- Make scratch paper out of used paper (non-confidential)
- Print double-sided

Recycle:

- Batteries
- · Beverage containers
- · Paper and cardboard
- Toner and ink cartridges
- · Donate clothes to a local organization

Roadmap to a Sustainable Waste Management Future

The Roadmap to a Sustainable Waste Management Future was adopted by the Board of Supervisors in 2014. The Roadmap, a plan for a waste free future, is a proactive approach to developing innovative policies for managing waste that further reduces the County's reliance on landfills. It is organized into three focus areas; County Unincorporated Communities, Regional/Countywide, and County Operations.

The Roadmap established the following ambitious disposal reduction goals:

- 80 percent diversion from landfills by 2025
- 90 percent diversion from landfills by 2035
- 95+ percent diversion from landfills by 2045

To learn more about the Roadmap, visit RoadmapLA.com. If you are a Recycling Coordinator or a Facilities Manager consider joining the County Operations Subcommittee.

For questions, contact <u>Vanessa Olivas</u> at VOLIVAS@dpw.lacounty.gov or at (626) 458-2528.

Food Waste Prevention

Each year, Californians throw away 12 billion pounds of food. Consequently, resources spent in food production, which include energy, water, fertilizer, and the cost of collection, production, storage, and transportation are



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also wasted. When sent to landfills, food and other organic wastes decompose and generate methane gas, which is a potent contributor to greenhouse gases.

You can take simple steps to prevent food waste:

- Plan your meals before you go grocery shopping and only buy what is on your shopping list.
- · Avoid buying excess food.
- Freeze foods such as bread, fruit, meats or items that can quickly spoil.
- Use parts of food you normally do not eat, such as vegetable scraps to make stock.
- Learn the difference between "sell-by, "use by," "best-by," and other expiration date labels to prevent wholesome food from being disposed.
- Consider donating excess edible food, learn more at <u>FoodDropLA.com</u>.

To learn more about reducing food waste, go to https://www.epa.gov/sustainable-management-food or savethefood.com.

Have you visited CleanLA.com?

The <u>Clean LA</u> website provides information on various environmental services and programs, including:

- The 4 R's (Rethink, Reduce, Reuse, Recycle)
- Bring Your Own (BYO)
- Sustainability
- Smart Gardening
- Household Hazardous Waste Events and much more!

Visit CleanLA.com today!



