Common Contamination at the Curb: *It can't go in the cart, so where should it go?*

Contamination at the curb? What's the big deal? **Recycling works best when done properly.** Let's all do our part to keep the recycle stream free of contamination to ensure an efficient recycling system. Check out the list of common contaminants below and how to dispose of them appropriately.

Contaminant		Why not at the curb ?	Where should it go ?
	Napkins & paper	Used napkins and paper towels are consid- ered contaminated because of food residue.	Put in your home compost system. Not al- lowed in curbside organics cart (a.k.a. yard debris cart).
	towels		Home composter for sale at transfer sta- tions.
	Pet food bags	Lined with plastic. Nearly impossible to sep- arate the plastic from paper fibers for recy- cling.	Place in your trash cart.
(H)	Plastic	Clog machinery at sorting facility. Therefore, it needs to be collected elsewhere.	The following stores have bins for recycling plastic bags:
	bags	Return to retail.	Fred Meyer & Safeway—The Dalles
			Rosauers & Safeway—Hood River
	Plastic clamshells	At this time, no market for this low grade plastic (all clamshells regardless of # on bottom). End of life phase.	Place in your trash cart.
	Styrofoam	Breaks into tiny pieces when compacted in recycle truck. No local recycling facility, at this time (but we are looking into it); uneco- nomical to transport.	Styrofoam that has touched food (cups, plates, egg cartons, etc.) must go in trash. Packing peanuts may go to local shipping businesses (as allowed).
	Large	At this time, no market for this low grade plastic. Examples: Toys, games, furniture.	Place in your trash cart.
	Plastic Items	Plastic bottles and tubs ONLY.	
	Clothing	Clothing and fabric are not part of the curbside recycling program.	For a directory of local clothing donation sites, visit: http://tricountyrecycle.com. Click "Managing My Materials", then click "Reuse".
	Food residue	Food residue inside containers contaminates commingled recycling (e.g. yogurt spilling onto paper) and leads to mold and germs. Always rinse or wipe out containers so no food will spill onto other recyclable materi-	Rinse and recycle to remove food residue. If rinsing is not possible, hold onto the contain- er until it can be rinsed and then recycled.



Guide created by the Tri-County Hazardous Waste & Recycling Program (http://tricountyrecycle.com) along with Hood River Garbage Service (http://www.hoodrivergarbage.com) and The Dalles Disposal Service.