

# Outdoor Meal Sorting Station

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## Uneaten Items

### Why Here?

Drop off heaviest items first to prevent spills

### Best Practices:

- Clean bins frequently
- Only items from the school meal program
- Keep like items together
- Donate items to local non-profit with proper food handling guidelines

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## Liquids

### Why Here?

Pour liquids as they are not allowed in the recycle bin

### Best Practices:

- Don't empty juice pouches as they take longer to empty
- Raise the bucket with a crate to prevent spills

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## Recycle Bin

### Why Here?

Milk cartons are captured immediately after liquids  
\*\*check with your waste hauler to know if milk cartons are recyclable

### Best Practices:

- Materials should be as empty and dry as possible

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## Landfill Bin

### Why Here?

Capture contaminants before the compost bin

### Best Practices:

- Capture landfill items at student tables throughout meal
- Squishy, flimsy plastic goes in the landfill bin

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## Compost Bin

### Why Here?

Capture compostables before stacking trays

### Best Practices:

- Lightly tap trays against the inside of the bin to release stuck on food
- No plastic wrapped food allowed

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## Stack Trays

### Why Here?

Neatly stack trays to save space in the compost bin

### Best Practices:

- Stage a small stack of trays to model nesting
- Stack trays like a puzzle and push down on the stack of trays



## General Tips & Best Practices:

- Clear signage above opening of the bins prompts proper sorting behavior
- Keep space for students to access the sorting station on both sides
- Place marks on the ground to direct students on the flow and spacing to maintain physical distancing
- Wipe down the high touch areas of the station as frequently as possible and wipe down the full station daily

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