



Container Maintenance

Q: Does the container smell?

A: The container and fresh food scraps do not inherently smell. But if things become deprived of oxygen, you will get anaerobic digestion, which causes smells. The container won't smell any more than your garbage can usually does.

Q: Will the container be a health hazard?

A: The container is very similar to your garbage can, so it is important to wash your hands after using it.

Q: How can I keep my container(s) from smelling?

A: Some helpful tips include:

- Layer your container with other carbon matter. This can be newspapers, paper towels, leaves, tissues or other compostable materials. This makes sure there are areas where oxygen is getting in and provides barriers to scavenging critters and mold.
- Compostable or organic liquids in the container are fine, but they might create anaerobic zones. Keep them out of the container until right before the container is picked up.
- Avoid compacting the contents of the container until it's necessary. When you do, compact it lightly.
- All of these tips are especially important for monthly pick up members, since they hang on to their container for much longer than weekly or biweekly members.
- Have your container picked up regularly. Please try not to miss pickups!
- In case of emergency, please tie the liner closed and do not add more compostables to the container.

Q: How do I know what to put in the container?

A: Reference [this document](#).

Q: How do I manage flies and other bugs?

A: House flies and fruit flies have a natural life cycle of about 2 to 3 weeks. Which means that if you get flies in your container the day you get it, it will take about 2 weeks for baby flies to be able to fly away and reproduce. Weekly members will not need to deal with bugs



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hatching inside of the container. But we still need to make an effort to keep full grown flies from entering the container in the first place. Here are some tips to achieve this:

- Keep your container fully sealed when not in use (just remember to open it often to avoid anaerobic bacteria!)
- Keep your container on a porch or somewhere outside. If this is impossible, put your container near a garbage can and away from heat sources.
- Layer your container with other carbon matter for the reasons listed above.
- Periodically apply a light dusting of diatomaceous earth on your food scraps.
- Have your container picked up frequently.
- In case of emergency, please tie the liner closed and do not add more compostables to the container.

Q: Is it ok if stuff gets moldy?

A: Mold spores are everywhere; stuff gets moldy and it should! At the farm, we love fungus in our compost and in our soil, so it is okay to give us moldy food. But we totally understand that you may not want to have moldy stuff in your kitchen. Here are some tips to achieve that.

- Avoid physically throwing food into your container. Instead place food scraps in lightly so as to avoid spreading spores.
- Layering your container with food scraps and carbonous materials will also help create physical barriers between food scraps in your container and the ever-present spores flying around.
- Have your container picked up frequently