

# Proper Garbage Disposal

**To control hazards from garbage, follow these guidelines.**

**Remove garbage from food-preparation areas as quickly as possible to prevent odors, pests, and possible contamination.**

**Do not carry garbage above or across food-preparation areas.**

**Use plastic bags and wet-strength paper bags to line garbage containers.**

**Make sure that garbage containers are leak proof, waterproof, and pest proof and have tight-fitting lids.**

Typically, they should be made of galvanized metal or an approved plastic, and they should be easy to clean.

**Clean garbage containers frequently and thoroughly, both inside and out.** This will help keep odors and pests to a minimum. Areas used for cleaning garbage containers should not be located near areas used for food preparation or storage.

**Outdoor trash receptacles should be kept covered at all times (with their drain plugs in place).**



Garbage is wet waste matter, usually containing food, which cannot be recycled. Dispose of garbage quickly and correctly to avoid attracting pests and contaminating food, equipment, and utensils.



# Hazard or No Hazard?

**Directions:** Spot each garbage container that creates a hazard and explain what's wrong or correct in the space provided.




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