

FOGO

for hospitality user guide

Welcome to FOGO

What is FOGO?

FOGO stands for Food Organics Garden Organics. It is a convenient and environmentally-friendly way for you to dispose of your organic waste.

Why FOGO?

By collecting nutrient-rich food waste and garden waste, we can generate a high quality compost to use on farms, parks and gardens. We can avoid valuable organic waste going to landfill where it produces methane—a potent greenhouse gas that contributes to climate change.

As a FOGO user you will receive a year's supply of 240 litre compostable liners for your FOGO bin to assist in diverting all of the organic waste from your business.

Where does my food and garden waste go?

Your FOGO bin contents are sent to a composting facility and turned into valuable compost to be used in farms, parks and gardens both locally and across Victoria.



Already managing food waste?

Fantastic! Thank you for your efforts, keep up the great work! The FOGO system does not replace small scale composting but can work well alongside both worm farms and small scale composting.

Your FOGO bin can take some of those hard to compost items and things that worms do not like to eat, such as citrus, bones, dairy, seafood, compostable packaging and items like compostable plates and cutlery. These items won't break down through home composting systems as they require high temperatures of industrial composting.

Handy hints

- Remember *If it used to live or grow, then it's FOGO!*
- Remove stickers from fruit peels and skins.
- Allow hot food to cool before putting in FOGO bin.
- Keep your FOGO bin out of the sun and in a cool place with the lid closed to avoid odours.

Questions on the FOGO service? Visit the website for details and more handy hints [mrsc.vic.gov.au/FOGO](https://www.mrsc.vic.gov.au/FOGO) or contact our customer service team **5422 0333**.



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How to use your FOGO service



Step one

Place the provided compostable liner* in your FOGO bin.



Always look for these symbols on packaging. If it doesn't have them, it doesn't go in your FOGO bin.



Step two

Use a container or bucket to collect food and other organic waste in your kitchen to collect your food waste.



Step three

Regularly empty the organic waste directly into your FOGO bin (lime green lid)



Step four

Put your FOGO bin out **weekly** for kerbside collection. Refer to your bin collection calendar for collection dates.

What CAN go in your FOGO bin



✓ Fruit and vegetable scraps e.g. onion, garlic and citrus



✓ Meat, bones, seafood and egg shells



✓ Dairy products e.g. cheese, yogurt and butter



✓ Bread, pasta and cereals



✓ Cooked and uncooked food



✓ Lawn clippings, weeds, leaves, small plants and roses



✓ Coffee grounds and tea leaves



✓ Pizza boxes and food-soiled paper



✓ Used napkins, paper towel and tissues, shredded paper



✓ Wooden icy pole sticks, toothpicks, cold ash



✓ Compostable plant-based packaging and items including cutlery, plates, cups, chopsticks etc.

What CANNOT go in your FOGO bin



✗ No plastic bags. Use compostable liners only



✗ General waste and liquids



✗ Fruit stickers and labels



✗ Plastic bags and soft plastics (e.g. cling wrap)



✗ Magazines, catalogues and waxed paper



✗ Coffee pods, coffee cups



✗ Synthetic wipes and cloths

Remember to put your FOGO bin out for collection weekly, even if it's not full.

*These compostable liners are made from corn starch, not plastic, and will breakdown during the composting process. Newspaper can also be used to line your FOGO bin.