



**IS  
HERE**

# Fogo

## Why FOGO?

We love living in the Bega Valley's beautiful, pristine environment on the Far South Coast of NSW. And we know you, our visitors from all corners of the world, love it too! That is one of the reasons we have FOGO - an innovative way to manage food waste to reduce the environmental impact of sending it to landfill.

## What is FOGO?

FOGO is **Food Organics Garden Organics** - a weekly green bin collection service. With FOGO, you can put food waste including raw and cooked food, eggshells, meat, bones and seafood into kerbside green bins with organic waste. We then turn what goes into the green bins into high quality compost at the Merimbula Waste and Recycling Depot.

**FOGO saves on landfill, saves money and gives us all the opportunity to be smarter with waste!**



**Find out more**

**Download** the FREE Bega Valley Waste APP **Call** (02) 6499 2222

**Visit** [www.begavalley.nsw.gov.au/waste](http://www.begavalley.nsw.gov.au/waste) **Follow** on Facebook @BegaValleyWasteandRecycling

## Q What can go in the FOGO bin?

Essentially anything that was once living can go into the FOGO bin. This includes:

All garden waste including trimmings, clippings and prunings (no branches over 50mm please)



Meat (including bones) and dairy



Eggshells



Seafood



Take away food (no containers please)



Vegetable and fruit scraps



You can also put certified compostable caddy bags and paper caddy liners in.

## Q What can't go in the FOGO bin?

- Plastic bags, plastic packaging, nappies and personal hygiene products.
- Anything recyclable - this goes into the yellow bin.
- Treated and painted timber, building materials, metals and glass.
- Plastic plant pots, garden hoses, seedling trays or garden tools.
- Compostable packaging (other than certified compostable caddy liners).



is not just about choosing the right bin,  
it's about changing the way we think about waste...

### Simple tips to reduce food waste

- Plan your weekly menu and take a shopping list (with quantities) to the supermarket
- Cook with leftovers
- Store food correctly so it lasts longer
- Take advantage of your local community garden
- Donate your excess food to the community pantries in Bega, Eden and Merimbula



This project is supported by the Environmental Trust as part of the NSW EPA's Waste Less, Recycle More initiative, funded from the waste levy.

