



## TIPS FOR REDUCING EMERGENCY SUPPLY WASTE

- Refill empty jugs of water or purchase and fill 5-gallon camping jugs from a sporting goods store. Plan for one gallon per person per day.
- Freeze 1-gallon water jugs to use for your cooler, and when they melt, you have additional drinking water.
- Solar powered lanterns and rechargeable flashlights/headlamps are a good way to eliminate reliance on single-use batteries which eventually expire, and must be disposed of properly as household hazardous waste.
- Select a solar powered or hand-crank radio over a battery-operated option.

## TIPS FOR REDUCING EMERGENCY SUPPLY WASTE

- Purchase dried foods like beans, lentils, dried fruits in bulk, and reuse glass food jars to store these items.
- Reuse small jars or container to store seasonings, sweeteners, and dish soap to improve the flavor of food, and wash up while cooking away from your kitchen.
- Purchase refillable 1-lb propane cylinders from locations listed here:  
<https://zerowastesonoma.gov/materials/propane-cylinders-refill>
- Reuse durable containers or sealable bags for pet food and treats.
- Repurpose old towels to use for cleaning.
- Include a reusable plate, bowl, heat proof cup, and utensil set per family member in your emergency kit.
- Mesh fruit bags can be repurposed as foodware drying vessels.



Zero Waste Sonoma is a government agency that works in coordination with all Sonoma County jurisdictions and a robust partner network to divert waste from our landfill through HHW, Organics, Recycling, & Reuse programs, grants, ordinances, and public education & outreach.

# MANAGING HOUSEHOLD WASTE IN EMERGENCY SITUATIONS



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# FOOD

- During power outages, keep refrigerators and freezers closed as much as possible to prevent food from spoiling.
- Cook and eat perishable foods like meat, dairy, fresh produce, and leftovers first to minimize wastage.
- Preserve excess foods by pickling, salting, or dehydrating. Visit the UC Master Food Preserver website to learn how: <https://ucanr.edu/sites/camasterfoodpreservers/>
- Buy foods that can be eaten as is, such as peanut butter, tortillas, honey, jerky, canned veggies, and powdered milk.
- For foods that are no longer safe to eat, separate the food from the packaging. Place food scraps into the green bin for composting; recycle clean and dry rigid plastics, glass, cardboard, and metals before placing all other packaging into the trash. Please do not eat foods that have been sitting at room temperature (or between 40 F and 140 F) for more than 4 hours.
- Do not put solid foods, grease, or fats down the drain; please place them in the green bin for composting.



- Only pour non-oil-based liquids into the sink drain to avoid creating clogs. Oils and oil-based liquids should be allowed to cool before being collected in a screw-top plastic container, such as an old peanut butter jar, and then disposed of in the garbage.
- For thicker sauces or condiments like mayo and mustard that have gone bad, place the original container and contents in the garbage as it would waste too much water to wash out.

## HOUSEHOLD HAZARDOUS WASTE

### Fire Prevention (to avoid creating an emergency situation):

- Linseed oiled rags can spontaneously combust. Never leave an oily rag bunched up or unattended. Wash rags after completing the project or soak in water in a metal bucket and bring to HHW facility as soon as possible.
- Keep flammable liquids, solids, and gases away from oxidizers.
- Keep flammables and oxidizers away from any ignition source. Do not store in a closet with a furnace or a hot water heater.

### Pollution Prevention (to avoid exposure in the event of an emergency):

- Do not store chemicals in areas that may flood. (ex: basements)
- Store chemicals in storage tubs without the lid on to allow for ventilation. Separate tubs by hazard class. Place on shelves with a lip and attach shelving unit to the wall. This will prevent chemicals from falling and spilling during an earthquake.

## HOUSEHOLD HAZARDOUS WASTE

### HHW Cleanup After an Emergency:

- Use an absorbent to mop up any HHW spills using things like kitty litter, newspaper, or paper towels. Wear personal protective equipment like gloves, masks, and goggles.
- Separate any spilled HHW by hazard class and place each in its own bag or bucket; include absorbent for that material only. Never mix acids and bases.
- Place in a leak-proof container and bring to HHW Facility.

