

Fairfield

Recycling, Organics and Waste Services



Sustainability in Action

California State Law Senate Bill (SB) 1383

State law, Senate Bill (SB) 1383, mandates all Californians to participate in the City's recycling and organics collection program. SB 1383 requires that residents separate all organic waste and recyclable materials from the trash, so this material can be diverted from the landfill. Businesses are also required to subscribe to and participate in curbside organics collection service or to self-haul organic waste to specified composting facilities. When organic materials like food waste and yard waste are landfilled, they break down and generate methane gas, a climate pollutant. Methane is a type of greenhouse gas that contributes to climate change. According to CalRecycle, Californians have already experienced the effects of climate change: hotter summers, devastating fire seasons and extreme changes in weather patterns. However, when organic waste is composted instead of landfilled, the amount of greenhouse gases generated is significantly less. If everyone helps do their part by placing organic waste in the organics cart, we can help our environment and be more sustainable. CalRecycle reported that organic waste accounts for more than a third of the material in California's waste stream.



SB 1383 Business Requirements

ORGANICS RECYCLING SERVICES: All businesses are required to subscribe to and participate in organics curbside collection service or self-haul organic waste to a specified composting facility.

CONTAINERS: Businesses must provide collection containers for recyclables and organic waste in all areas where trash containers are provided to employees, tenants, contractors and customers, except in restrooms. Containers must have a label or color to clarify their disposal stream.

EDUCATION: Businesses must provide education to employees, contractors, tenants and customers regarding how to properly sort organic material into the correct containers to reduce contamination. Businesses must provide information to new tenants within 14 days of occupation of the premises about the proper sorting of organic materials and recyclables.

MONITOR: Businesses must periodically inspect organic waste containers for contamination, inform employees if containers are contaminated, and instruct employees on how to properly sort material into the correct containers.

SB 1383 Multifamily Complex Requirements

ORGANICS RECYCLING SERVICES: Multifamily complexes of five units or more are required to subscribe to organics curbside collection service or self-haul organic waste to a specified composting facility.

CONTAINERS: Property owners/managers are required to provide and allow access to an adequate number of organic waste collection services for employees and tenants.

EDUCATION: Property owners/managers must provide education to tenants regarding how to properly sort organic material into the correct containers to reduce contamination. Property owners/managers must provide information to new tenants within 14 days of occupation of their apartment about the proper sorting of organic materials and recyclable materials.

MONITOR: Property owners/managers must periodically inspect organic waste containers for contamination, inform tenants if containers are contaminated, and instruct tenants on how to properly sort material into the correct containers.

California State Law SB 1383 Edible Food Requirements

What Is an Edible Food Generator?

To reduce unnecessary food waste and help address food insecurity, SB 1383 requires certain businesses to implement programs designed to distribute edible food to those who are food-insecure. Edible food is food intended for people to eat, including food not sold because of appearance, age, freshness, grade, surplus, etc. Edible food includes, but is not limited to, prepared foods, packaged foods, and produce. All edible food must meet the food safety requirements of the California Retail Food Code. Food generators shall not purposely spoil food to avoid food recovery requirements.

Commercial Edible Food Generators

Tier 1

Businesses that donate mostly fresh and shelf-stable foods. These include:



Tier 2

Businesses that donate mostly prepared foods. These include:



Edible Food Generator Requirements

Food generators must establish written contracts with all Food Recovery Organizations and Services utilized. The contracts will describe how often food is delivered or picked up by the Organization or Service, and the type of food collected. Food Generators must keep accurate records of the amount of food in pounds that is recovered and information about each Food Recovery Organization or Service. Food Recovery Organizations and Services can be found at the Solano County SB 1383 webpage, by contacting SB1383@solanocounty.com or through [MealConnect.org](https://mealconnect.org). You can also contact Solano County Department of Resource Management at **707.784.6765**. Food Recovery Services that transport food are also required to record the location of where food was received and where food was delivered.

Technical and Educational Assistance

Need help making sure you are in compliance with SB 1383 legislation? Want to improve your organics and/or recycling programs? Need to start a program? Do your employees need training? Republic Services can provide educational material, posters, training, and waste assessments, help set up programs, and answer questions at no additional cost. Please contact one of our Sustainability Advisors.

Sandra Jacobson: SGonzalez4@RepublicServices.com
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