

Benicia

Business & Apartment/Condo Newsletter



Sustainability in Action

What Goes Where? Sorting is Important!

SB 1383 is a statewide effort to reduce emissions of short-lived pollutants by reducing organics waste disposal by 75% by 2025. To insure that materials are properly sorted, the law requires auditing of garbage, recycle and organics containers. If you don't sort properly, you may see an "oops" tag on your container explaining what you need to fix. Subscribe to and participate in the organics and recycling program or self-haul organics and recyclables to a specified composting facility, community composting program, or other collection activity/program.

For more information, visit, calrecycle.ca.gov/recycle/commercial

Landfill



Recycle



Empty, Clean, and Dry

Compost



BAGS: Use Compostable BPI (meets ASTM 6400 Standard); Paper Bags or No Bag

- No Food
- No Paper
- No Green Waste
- No Recyclable Material
- No Hazardous Waste



- No Liquids
- No Textiles
- No Carpet
- No Food
- No Green Waste
- No Hazardous Waste
- No Styrofoam®



Recyclables should be loose (no bags) or placed in a clear bag only.

- No Metal
- No Glass
- No Plastic
- No Hazardous Waste
- No Compostable Utensils Or Cups
- No Pet Waste



Organics should be loose (no bags) or in compostable or paper bags only.
 No plastic bags.

Businesses, Condos, and Apartments

SB 1383 requires businesses, condos, and apartments to:

1. Subscribe to and participate in the organics and recycling program or self-haul organics to a specified composting facility, community composting program, or other collection activity/program.
2. Provide collection containers for organics and recyclables in all areas where disposal containers are provided for customers, except in restrooms.
3. Internal containers must conform to the proper color requirements or labeling requirements.
4. Reduce contamination by annually providing education to employees, contractors, tenants, and customers regarding how to properly sort organic material into the correct containers.
5. Periodically:
 - a) Inspect organic waste containers for contamination;
 - b) Inform employees if containers are contaminated;
 - c) Instruct employees about how to properly sort material into the correct containers
6. Provide organics collection services for employees, tenants, contractors, and customers.
7. Supply and allow access to an adequate number, size, and location of containers with the correct labels or container colors.
8. Provide information to new tenants within 14 days of occupation of the premises.
9. Employees, contractors, customers, and tenants must properly sort organic materials into the correct containers.

For more information on SB 1383, go to calrecycle.ca.gov/organics/slcp/collection.

Technical and Educational Assistance

Need help making sure you are in compliance with the above legislation? Want to improve your recycling and/or organics programs? Need to start a program? Employees need training? Republic Services can provide educational material, posters, training, and waste assessments, help set up programs, offer suggestions for improvements and answer questions at no additional cost. Contact Marie Knutson, Sustainability Advisor, MKnutson@RepublicServices.com, (707) 694-4570.

Food Recovery

To reduce food waste and help address food insecurity, SB 1383 requires that by 2025 California will recover 20 percent of edible food that would otherwise be sent to landfills, to feed people in need. The law directs the following:

- Jurisdictions must establish food recovery programs and strengthen their existing food recovery networks.
- Food donors must arrange to recover the maximum amount of their edible food that would otherwise go to landfills.
- Food recovery organizations and services that participate in SB 1383 must maintain records. For more information go to RepublicServices.com/BeniciaCA or use this QRcode.



Self-Haul Reporting

All businesses are required to have a basic level of 3-sort service through Republic, but can also separate and self-haul their source-separated organic waste including food waste and landscape waste. Businesses and landscapers who do so are required to keep records. To assist self-haulers with recordkeeping, CalRecycle has developed a tool.

Go to www2.CalRecycle.ca.gov/Docs/Web/119874 to download the form or go to RepublicServices.com/BeniciaCA.

Reducing Single-Use Foodware Accessories

State law, AB 1276, requires all retail food facilities and food delivery platforms to provide single-use foodware items **upon request only**. This law was established to help reduce the amount of waste generated by single-use items and to encourage consumers to choose reusables.

Businesses may save money by giving out less free inventory as well.

AB 1276 includes all single-use items, including those made from bioplastics, compostable plastic, bamboo and paper.

Single-use foodware accessories include:

1. Utensils (forks, knives, spoons and sporks)
2. Chopsticks
3. Condiment cups and packets (relishes, spices, sauces, confections, or seasoning, ketchup, mustard, mayonnaise, soy sauce, hot sauce, salsa, salt and pepper, sugar and sugar substitutes)
4. Straws
5. Stirrers, splash sticks and cocktail sticks

To reduce waste, AB 1276 requires:

- Only provide single-use accessories to consumers upon request
- Only provide single-use accessories required to eat the ready-to-eat food
- NOT bundle single-use accessories or condiments so a consumer has to take more items than desired

Restaurants may still use:

- Dispensers of unwrapped single-use foodware accessories that are self-serve
- Standard condiments that are self-serve
- Bulk dispensed condiments



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