

# Martinez

Commercial Recycling & Waste Solutions



Sustainability in Action

## Sorting Is Important!

SB 1383 requires local jurisdictions to monitor contamination and proper sorting of organics and recycling by performing route audits and contamination checks. Republic Services employees may be in your area throughout the year inspecting your receptacles and checking for proper sorting. They may leave an educational "OOPS" tag if something should have gone into a different receptacle.

### Here are a few reminders to help with proper sorting:

- **Leave recycling LOOSE** or in clear bags (ex: for shredded paper).
- Styrofoam, plastic strapping, disposable gloves, and all plastic utensils (even those labeled compostable) belong in the landfill receptacle(s).
- **Lids must close on receptacles.** Overage fees are charged if the receptacle's lid does not close. Flatten cardboard and large items to make efficient use of space in your receptacles.
- **Do not use plastic bags or "to-go" containers to dispose of organics in the compost receptacle(s).** Organic waste, including food waste, should be loose (no bags) or in paper or BPI-Certified compostable bags (marked "Compostable: BPI-Meets ASTM 6400 Standard").



## Landfill



## Recycle



Empty, Clean, and Dry

## Compost



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

- 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



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

- No Metal
- No Glass
- No Plastic
- No Hazardous Waste



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

## Businesses, Condos, and Apartments

Senate Bill ("SB") 1383 requires businesses, condos, and apartments to:

1. Subscribe to and participate in organics and recycling curbside collection service or self-haul organics to an appropriate facility for diversion.
2. Provide organics and recycling collection services for employees, tenants, contractors and customers and organics and recycling receptacles in all areas where landfill containers are provided for customers (*not required in restrooms*).
3. Internal receptacles must conform to proper color and labeling requirements. Group color-coded receptacles into stations: Use green for compost/organics, blue for recycling, and black or gray for garbage/landfill. Functional receptacles purchased before January 1, 2022 do not have to be replaced prior to January 1, 2036 or the end of its useful life. However, they should be clearly labeled for each material stream.
4. Reduce contamination by annually providing information to employees, contractors, tenants, and customers about the law, including sorting requirements. Provide information to new tenants within 14 days of move-in.
5. Periodically:
  - a) Inspect waste receptacles for contamination;
  - b) Inform employees if receptacles are contaminated;
  - c) Instruct employees about how to properly sort material into the correct receptacles.
6. Supply and allow access to an adequate number, size, and location of receptacles with the correct labels or receptacle colors.
7. Employees, contractors, customers, and tenants must properly sort organic materials into the correct receptacles.

For more information on SB 1383, go to [CalRecycle.ca.gov/organics/slcp/collection](http://CalRecycle.ca.gov/organics/slcp/collection)

## Technical and Educational Assistance

Need help making sure you are in compliance with SB 1383 or just want to improve your recycling and organics programs? Republic Services can provide educational material, posters, employee trainings, waste assessments, and program support at no additional cost. Contact April Canavan, Sustainability Advisor, at **925.316.9455** or [ACanavan@RepublicServices.com](mailto:ACanavan@RepublicServices.com).

## Food Recovery

To reduce food waste sent to landfill and help address food insecurity, SB 1383 requires certain food generators to recover and donate surplus edible food to feed people. The law directs the following:

- Tier 1 and Tier 2 food generators are required to recover edible food include supermarkets, grocery stores, food distributors, health facilities, hotels, large events, and more.
- Food generators must arrange to recover the maximum amount of edible food that would otherwise be disposed.
- Food recovery organizations and services that participate in SB 1383 must maintain records. For more information go to [RepublicServices.com/MartinezCA](http://RepublicServices.com/MartinezCA) or use this QR code.



## Self-Haul Reporting

Commercial businesses, including landscapers, that wish to self-haul their organic waste, are required to source separate food waste and landscaping from garbage. Businesses are also required to keep disposal records. To assist self-haulers with recordkeeping, CalRecycle has developed a tool. Visit [CalRecycle.ca.gov/organics/slcp/recordkeeping](http://CalRecycle.ca.gov/organics/slcp/recordkeeping) to download the form.

## Reducing Single-Use Foodware Accessories

Assembly Bill ("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.

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 retail food facilities and food delivery platforms to:

- 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

Retail food facilities and food delivery platforms may still use:

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

All single-use plastic utensils belong in the landfill, including those labeled compostable. Only bamboo utensils are accepted in green organics receptacles.

## Martinez Community Cleanup\* Saturdays, 9:00 a.m. – 11:00 a.m.

- June 14 (Hidden Lakes Park)
- June 28 (Golden Hills Park)
- July 12 (Holiday Highlands Park)



Join us in cleaning up our neighborhoods, where we will be picking up litter to benefit our community. Questions? Contact April Canavan, [ACanavan@RepublicServices.com](mailto:ACanavan@RepublicServices.com).

**\* Schedule and location subject to change.**

Visit [RepublicServices.com/MartinezCA](http://RepublicServices.com/MartinezCA) to sign up and learn more.

**FOR MORE INFORMATION**  
Customer Service: 925.685.4711  
[RepublicServices.com/MartinezCA](http://RepublicServices.com/MartinezCA)



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