SUMMER 2025

RJ-39177

Pleasant Hill

Business & Apartment/Condo Newsletter

REPUBLIC SERVICES

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 containers and checking for proper sorting. They may leave an educational "OOPS" tag if something should have gone into a different container.

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) are trash.
- **Lids must close on containers.** Overage fees are charged if the container's lid does not close. Flatten cardboard and large items to make efficient use of space in your containers.
- **Do not use plastic bags or "to-go" containers to dispose of organics.** 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").

OOPS! We noticed something wrong in your cart.

Organics	Recycling	Landfill

CONTAMINATION CIRCLED BELOW

Dirty Containers — Polyesterene — Black Bags

Landfill

No Food

No Paper

No Green Waste

No Recyclable Material

No Hazardous Waste

Recycle

Empty, Clean, and Dry

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.

Compost

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

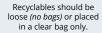**No Metal**

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 collection containers for organics and recyclables in all areas where garbage containers are provided for customers *(not required in restrooms)*.

3. Internal containers must conform to proper color and labeling requirements. Group color-coded containers into stations: Use green for compost/organics, blue for recycling, and black or gray for garbage/landfill. Functional containers 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 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 and recycling 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. 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 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 Bonnie Hazarabedian, Sustainability Advisor, at **BHazarabedian@RepublicServices.com** or **925.812.7587**.

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 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, visit **RepublicServices.com/PleasantHillCA** 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.

Go to **CalRecycle.ca.gov/organics/slcp/recordkeeping** or scan this QR code 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. 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 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-servev
- Standard condiments that are self-serve
- Bulk dispensed condiments

All single-use plastic utensils belong in the landfill, including those claiming to be compostable. Only bamboo utensils are accepted in green organics containers.