



Bay Cities Refuse

Sausalito Commercial Newsletter

As your service provider, Bay Cities Refuse understands the critical role our service provides in relation to maintaining a safe and healthy community.

September 2021

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New State Regulation Impacting Your Service

Bay Cities Refuse has been working with The City of Sausalito and the Sausalito Sustainability Commission on complying with this new state regulation, SB 1383.

Your current bill in part reflects an increase to provide for services related to this compliance. To help meet these requirements Bay Cities will work with multifamily units and businesses to fulfill collection needs and provide education, public outreach, and signage.

To customers who currently use garbage cans, Bay Cities will be replacing the old can/s with a new **GRAY CART/S** (a garbage can on wheels). Customers with **GARBAGE BINS**, Bay Cities will assist with updates to be complaint with new regulations (See reverse for what goes in the new GRAY cart/bin).



Be sure you are in Compliance

Participate in the compostable service

- Bay Cities' current organics service accepts large amounts of yard waste and soiled paper (like paper towels, paper napkins and pizza boxes) combined with food waste all in one cart/Container. If you are currently placing organic waste, especially food waste in your green bin, continue to do so, and if not, NOW is a good time to start.

Provide collection receptacles for your customers (where applicable)

- Containers must meet color requirements of SB 1383.
- **GRAY** for Landfill/Trash, **BLUE** for Recycling, **GREEN** for Organics.

Provide education and ensure employees and customers participate in the organics collection

- Annually provide information on the program to employees, customers and tenants.
- Ensure employees participate and comply with the program.
- Provide information on the organics recovery program to new tenants within 14 days of moving in.

Prevent contamination

SB 1383 has contamination requirements; customers and tenants must not put any **ORGANIC** material in their landfill carts, and only **ORGANIC** material in their compost carts/container.

Recover edible food

Qualifying commercial edible food generators are required to recover (rescue) edible food that would otherwise be disposed.



TIMELINE

January 1, 2022

CalRecycle's regulations to meet the organic waste reduction targets take effect and are enforceable on this date.

January 1, 2024

Jurisdictions to impose penalties for non-compliance on regulated entities subject to their authority.

January 1, 2025

By this date, the state must achieve a 75% reduction in the level of statewide disposal of organic waste from the 2014 level. In addition, not less than 20 percent of currently disposed edible food must be recovered for human consumption.

Composting Organics Is Now The Law for Everyone in California!

California's Short-Lived Climate Pollutant Reduction Strategy: In September 2016, the Governor set methane emissions reduction targets for California SB 1383 in a statewide effort to reduce emissions of short-lived climate pollutants (SLCP). California must:

- **Reduce organic waste disposal 50% by 2020 and 75% by 2025.**
- **Food Rescue for people to eat at least 20% of currently disposed surplus food by 2025.**

This law expands upon the goals of AB 341: Mandatory Commercial Recycling and AB 1826: Mandatory Commercial Organics. However, SB 1383 is unique in that it impacts multifamily residents in addition to businesses, and it requires some businesses to donate excess edible food to feed people in addition to composting organic materials. Unlike previous laws, there are significant penalties for non-compliance.

Fight Climate Change and Help Public Health

Organics like food scraps, yard trimmings, soiled paper, and soiled cardboard make up half of what Californians dump in landfills each year. The State has committed to reduce greenhouse gas emissions, improve human health, and create clean jobs that support resilient local economies. Implementing the statewide plan will reduce short-lived, harmful, super pollutants with significant warming impacts, and is essential to achieving California's climate goals. Reducing short-lived climate super pollutants like organics will help the climate crisis. Organic discards in landfills emit:

- **20% of the state's methane, a climate super pollutant 84 times more potent than carbon dioxide.**
- **Air pollutants like PM 2.5, which contributes to health conditions such as asthma.**

Bay Cities Refuse is here to assist customers regarding SB 1383 requirements. Contact our office at 415-332-3646.

Reduce Single-use Plastic Stream

- When filling take-out orders, ask if “customers need utensils”.
- Use recyclable paper bags and avoid plastic bags



Compost combats climate change.

- Placing your food scraps in your green waste cart allows them to become a rich nutritious compost.
- Compost pulls carbon from the atmosphere into the soil.
- Composting food scraps prevents them from producing methane gas in the landfill, and conserves landfill space.



Do Not Bag Recyclables

Make sure recyclables are loose so that they can be sorted properly.

Thank You Sushi Ran & Poggio Trattoria

In 2019, the City of Sausalito approved the Single-Use Plastic Ban Ordinance in a major effort to curtail plastic pollution, litter, and reduce the amount of waste going into our landfills.

Phase I went into effect in Spring 2021 ([see our website for details](#)) that requires food vendors to provide single-use food accessories only upon a customer's request.

Phase II – Reusable Foodware and Fiber-Based Disposable Foodware Requirement (Forthcoming implementation) state that food vendors must provide reusable dishware and reusable cutlery for dine-in customers. Food vendors are required to eliminate single-use petroleum-based plastic and compostable plastic foodware. Disposable foodware must be fiber-based only.

Thank you to Sushi Ran and Poggio Trattoria for getting a jump on this ordinance.

If you would like to acknowledge a business that's making a difference in our community send us an email or tag us on our facebook page!



Photo by Julie Wells @julie_ngo_wells

CLIP AND SAVE FOR FUTURE USE!

