



Sustainability in Action



## Spring into Sustainability: Eco-Friendly Cleaning Tips for County Businesses

Spring is a great time for businesses to refresh their spaces and operations with sustainable practices. Try these tips to help your business clean and organize sustainably this season!

### Switch to Green

Use eco-friendly cleaning supplies that are non-toxic and biodegradable. These products reduce harmful chemical exposure and minimize your environmental impact. Look for labels like Safer Choice and Design for the Environment (DfE) to find trusted options.

### Donate Usable Items

If you're upgrading furniture, electronics, or office supplies, donate gently used items to local charities or nonprofits. Many organizations accept items in good condition to support community programs while keeping reusable goods out of landfills.

### Properly Dispose of Hazardous Waste

Items like fluorescent bulbs, batteries, cleaning chemicals, and e-waste should never be disposed of in the trash. Contact a licensed hazardous waste disposal company to ensure these materials are disposed of properly. Eligible small businesses may dispose of their hazardous waste at Central San for a fee; visit [CentralSan.org/post/hazardous-waste-disposal-small-businesses](http://CentralSan.org/post/hazardous-waste-disposal-small-businesses) or call 800.646.1431 for more information.

### Landfill



### Recycle



### Compost



Empty, Clean, and Dry

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

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](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 Claire Dakhliya, Sustainability Advisor, at 925.500.3797 or [CDakhliya@RepublicServices.com](mailto:CDakhliya@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 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/ClaytonCA](http://RepublicServices.com/ClaytonCA) 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 records. To assist self-haulers with recordkeeping, CalRecycle has developed a tool.



Go to [www2.CalRecycle.ca.gov/Docs/Web/119874](http://www2.CalRecycle.ca.gov/Docs/Web/119874) 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-serve
- 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.

