

JANUARY 2021

# BIN THINKING

**COMMERCIAL**

## LEGISLATIVE UPDATE

### **SB 1383: Short-lived Climate Pollutants – Organic Waste Reductions**

In September 2016, Governor Brown signed into law SB 1383 (Lara, Chapter 395, Statutes of 2016), establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants. The primary method of reducing methane emissions is to reduce the amount of organic waste being sent to landfills.

This will be achieved through expanded organic recycling requirements for both residential and commercial customers.

The City of Vacaville and Recology Vacaville Solano are currently working together to prepare for SB 1383, which will become effective January 1, 2022. Commercial customers can expect to receive more information as the SB 1383 program develops. To learn more about SB 1383 and stay informed about the changes to come, please visit [www.vacavillerecycling.com](http://www.vacavillerecycling.com). Be sure

to check the SB 1383 page often as the information will be updated on an ongoing basis.

### **AB 827: Customer Access to Recycling**

Beginning July 1, 2020, commercial waste generators and organic waste generators that provide customers access to the business must provide a labeled recycling bin or organic waste recycling bin to collect materials purchased on the premises.

## FOOD SERVICE TIPS TO WASTE LESS

When it comes to the 3Rs of recycling and actively increasing your waste diversion rate, the best thing your business can do is REDUCE. This means focusing on your supply stream, and what you bring into your business. Promote your recycling program to your suppliers and work to bring in only items that are recyclable. If you can control what is coming into your business, you have a much better chance at diverting more waste from the landfill because the waste your business is producing is already reuseable or recyclable.

### **Waste less with some of these simple tips:**

- Work with your suppliers to help manage your packaging
- Use returnable or re-usable transit packaging and materials
- Serve drinks on tap, and offer refillable bottles
- Change the menu to reduce leftovers

- Offer recyclable takeaway containers to avoid food waste
- Reduce food spoilage by reviewing stock management and inventory regularly



# ORGANICS RECYCLING

According to the EPA, 60-80% of garbage produced by restaurants is food waste. Organic waste is a valuable resource that can be composted to produce soil fertilizers to enhance soil quality and reduce soil erosion. By choosing to separate organics for composting, you can divert more waste from landfill, lower your service bill, and make a positive impact on the environment.

## What You Can Recycle:

- ✓ Food scraps like egg shells, rice, and bread
- ✓ Seafood, shellfish, meat, and poultry – including bones
- ✓ Fruit & vegetable waste
- ✓ Coffee grounds & paper filters
- ✓ Tea bags
- ✓ Cardboard sleeves from hot beverage cups
- ✓ Food soiled paper towels, napkins, and boxes
- ✓ Green waste – grass clippings, leaves, weeds, tree and shrub prunings



## What You Can't Recycle:

- ✗ Plastic bags
- ✗ Toxic materials
- ✗ Coffee cups
- ✗ Glossy or coated paper
- ✗ Painted or treated wood



# COULD A WASTE ASSESSMENT SAVE YOU MONEY?

## What is a Waste Assessment?

A waste assessment is a simple assessment of the type and quantities of waste that a business generates. It can help you determine which materials can be recycled and how many collection containers will be necessary.

## Why Do a Waste Assessment?

Not all businesses are the same. The amount of waste and recyclables produced is affected by variables that differ from one business to the next. You need to examine your own waste stream before adopting new programs to assure a good fit with your business. Most importantly, a waste assessment can help identify opportunities to save money on your service bill by right-sizing your service.



## What to Expect During a Waste Assessment:

The specific elements of your waste assessment will depend on the type of business or residential property you have. A typical waste assessment will include:

- A site visit to discuss sustainability goals and identify potential space requirements or restraints;
- An audit of your waste stream to suggest bin sizing and reduce costs;
- Customized service options and equipment recommendations; and
- Fliers, educational materials, and training – all at no additional cost.

## Requesting a Free Waste Assessment:

Representatives from Recology Vacaville Solano and the City of Vacaville are available to help you. To schedule a FREE waste assessment, simply call Recology Vacaville Solano at (707) 448-2945, or the City of Vacaville's Solid Waste and Recycling Office at (707) 469-6507.