

JULY 2021

LEGISLATIVE UPDATE

SB 1383: Short-lived Climate Pollutants - Organic Waste Reductions



In its ongoing effort to fight climate change, California is focusing its efforts to reduce organic waste deposited into landfills. Why organic waste? When food and other organic materials decompose, methane gas is released which is a potent greenhouse gas emission pollutant.

In September 2016, former Governor Jerry Brown signed into law Senate Bill 1383 (SB 1383) establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants.

Meeting California's ambitious goals will require 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 becomes effective January 1, 2022. Though specific program details are still developing, below are some anticipated changes customers can expect after January 1, 2022:

The City's organics recycling program will be expanding to accept more types of organic materials. In addition to the green waste materials that have always been accepted (grass clippings, leaves, tree/shrub prunings, weeds, fruit and vegetable scraps, bread, and uncoated food-soiled paper and greasy cardboard), residential customers will soon be able to recycle egg shells, seafood and shellfish, bones, meat and poultry, and rice.

To help properly sort materials at the home, sorting labels will be affixed on all

new and replaced residential carts. The labels will show what type of materials are acceptable and unacceptable for each waste stream.

To help jump-start organics recycling at home, residential customers will receive a free kitchen pail for convenient food scrap collection.

Finally, residents will have access to new outreach and education resources dedicated to reducing food waste and preventing recycling contamination, including sorting guides, newsletters, and access to online resources.

To learn more about SB 1383 and stay informed about the changes to come, please visit www.vacavillerecycling.com. Be sure to check the SB 1383 page often as the information will be updated on an ongoing basis.

DIY BIRD SEED FEEDER

Looking for a fun summer craft? This DIY bird seed feeder is a great way to stretch your creative wings. Best of all you only need a few recycled materials you can find around your home to make it!



MATERIALS

- 1 milk or juice carton
- Rope, cord, ribbon, or wire
- Acrylic paint
- Paint brushes
- Decorations recycled from household materials, crafts, or nature
- Craft or hot glue

STEPS

1. Cut a large hole in the center of one side of the carton, starting several inches from the bottom.
2. Beneath this large hole, cut a small hole to poke a stick through. This will provide a perch for dining birds.
3. Cut two small holes on either side of the top of the carton to thread the rope or wire through.
4. Paint and decorate your feeder. Want to make your backyard birds a cottage? An apartment building? Use your imagination!
5. Fill with birdseed.
6. Hang your feeder in a spot about five feet from the ground, preferably with a good view from your window.

RECYCLE RIGHT SPOTLIGHT: USED OIL

The EPA reports that the oil from just one at-home oil change can contaminate ONE MILLION gallons of water if dumped into a storm drain.

Did you know that used motor oil never wears out, it just gets dirty? Oil can be recycled, cleaned, and used again. Recycling used motor oil conserves a natural resource (oil) and is good for the environment too! Motor oil poured onto the ground, into storm drains, or tossed into the trash (even in a sealed container) can contaminate and pollute the soil, groundwater, streams, and rivers. The best and safest way to dispose of used oil is to recycle it.

Recycling used oil and filters has never been easier:

- **Curbside** – You can recycle your used oil and filters for FREE right from your home! Contact Recology Vacaville Solano at (707) 448-2945 to request your FREE used oil jug and filter bag. Simply place your used oil in the jug and your filter in the sealed bag and leave next to your recycling bin to be collected on your next regular service day. It's that easy!
- **Drop it off** – Free used oil drop off is available to all Vacaville residents at the Recology Vacaville Solano Household Hazardous Waste Facility located at 855 ½ Davis Street in Vacaville every Saturday from 9:00 a.m. to 3:00 p.m. (No appointment necessary. ID and proof of residency required. Facility accepts up to 15 gallons or 125 lbs. of hazardous material in 5 gallon containers or smaller per visit.)
- **Bring it to a Certified Collection Center near you** – Would you like to get paid for recycling your used oil? Take it to a Certified Collection Center (CCC)! These sites will take used oil from the public and will pay you 40¢ a gallon for up to 5 gallons at a time. Please note, CCC's cannot accept used oil that has been contaminated with other fluids such as antifreeze, solvents, gasoline, or water – so please don't mix your used oil with other fluids. To find a CCC, visit www.vacavillerecycling.com or look for the CCC signs posted at your favorite auto parts store or maintenance shop.



Looking for something else?

Visit www.WhatBin.com to find out how to properly dispose of your unwanted items today.

TIPS FOR REDUCING FOOD WASTE AT HOME

Californians throw away nearly six million tons of food waste each year – that's 18 percent of all the materials that go to landfill. By managing food sustainably and reducing waste, you can save money, help curb global warming, conserve energy and resources for future generations, and support those in your community who don't have enough to eat. Below are a few ways to help you get started.

PLANNING TIPS

- › Plan your meals for the week before you go shopping, and buy only the things needed for those meals. Will you be eating out at all this week? Be sure to factor in any meals you will be eating outside the home.
- › Keep a list of meals and their ingredients that your family enjoys. This makes it easy to choose, shop for, and prepare meals.
- › Shop your kitchen first! Plan your meals around the ingredients you have at home and look in your refrigerator and cupboards to avoid buying food you already have.
- › Buy only what you need and will use. Buying in bulk only saves money if you are able to use the food before it spoils.

STORAGE TIPS

- › Freeze, preserve, or can extra fruits and vegetables – especially abundant seasonal produce.
- › Read up on how to properly store fruits and vegetables so they stay fresh longer inside or outside your refrigerator.
- › Store bananas, apples, and tomatoes by themselves and store fruits and vegetables in different bins. Many of these foods give off natural gases as they ripen, making other nearby produce spoil faster.
- › Prefer buying in bulk? Use a vacuum sealer to help prolong the shelf life of your food.

PREP TIPS

- › Purchase perishable foods just before you need them and prepare them soon after.
- › Make the most of your freezer. Prepare and cook perishable items, then freeze them for use throughout the month – this works well for chicken breasts, taco meat, bread, or sliced fruit.

