

## Why did San Leandro adopt the ordinance?

The City is required by state law to reduce waste to landfill. Restaurants generate significant waste (on a per employee basis) and most food service ware that is currently used is not recyclable or compostable.

Plastic litter, particularly polystyrene foam, is a threat to natural ecosystems due to its tendency to break into smaller pieces that wildlife species can mistake for food. These pieces can be ingested by wildlife leading to reduced appetite, reduced nutrient absorption, and possibly death by starvation.



A sustainable food service ware ordinance helps improve our quality of life, the natural environment, waterways, and wildlife. It also helps advance the City's goal to divert 75% waste from landfill and to reduce greenhouse gas emissions by 25% from 2005 levels by the year 2020.

## What can I do now?

Alternatives are available and used in other cities with sustainable food service ware ordinances. Many restaurants and cafes already use paper cups and plates because they are attractive and affordable.

## What can you do to mitigate potential food service ware cost increases?

- Encourage customers to bring their own cups and containers.
- Charge a "take out fee" to cover the cost difference.
- Use reusable dishes and cups instead of disposable ones for eat-in customers.

## For more information about the ordinance and recycling programs in San Leandro go to:

[www.recyclesanleandro.org](http://www.recyclesanleandro.org)

**Para más información sobre la ley y los programas de reciclaje en San Leandro llame al 510.577.6026.**

Modified: October 3, 2011



# Sustainable Food Service Ware



Turning your business green!



**City of San Leandro  
Recycling Program**

[www.recyclesanleandro.org](http://www.recyclesanleandro.org)  
[recycle@sanleandro.org](mailto:recycle@sanleandro.org)  
510.577.6026



## **SUSTAINABLE FOOD SERVICE WARE**

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*On October 3, 2011, the City of San Leandro adopted an ordinance that prohibits the use of polystyrene foam take-out containers. Many cities in the Bay Area have passed such ordinances as a way to reduce litter on local streets and in waterways, and to reduce waste to area landfills. The City of San Leandro is committed to reducing waste to landfill by 75%. Help us by selecting food service ware products that can be easily recycled or composted in our community.*



### **What is Sustainable Food Service Ware?**

Sustainable Food Service Ware are products that are made from materials that can be easily composted or recycled. Composting and recycling turns discarded materials into new products thereby using less energy and reducing the need for raw materials.

The City's Food Service Ware Ordinance prohibits the use of polystyrene foam products. This includes cups, bowls, plates, clamshell containers, trays and other products used to package food for take-out or leftovers. Food establishments are encouraged to use paper take-out containers where feasible.



### **What about bioplastics?**

Although some plastics labeled #7 are made from corn, sugar, potato starch and other plant materials and are advertised as "biodegradable" or "compostable", the City of San Leandro does not accept these items for either recycling or composting in the curbside collection programs. We recommend that you do not purchase bioplastic products including takeout containers, cups, utensils or bags for your patrons and instead seek paper options where feasible.



### **When does the ordinance take effect?**

The ordinance becomes effective on **November 1, 2012**, allowing businesses to use their existing stock of food service ware products.

After **November 1, 2012**, businesses that do not comply could be subject to fines of up to \$500 per day. Businesses not in compliance will be given one warning before fines are imposed. The fines would escalate by \$100 for each additional day of non-compliance.



### **Who is required to comply with the ordinance?**

All retail food establishments including grocery stores, delis, caterers, cafeterias, and catering trucks that prepare and sell food in San Leandro, either eaten on the premises or taken out are required to comply.

The ordinance does not ban straws, cutlery, condiment packaging, and drink lids since there are no suitable alternatives to such products at this time.