

Pleasanton Garbage Service Inc.

Commercial News

Senate Bill 1383 Enforcement & Violations

Senate Bill 1383 requires jurisdictions to annually inspect businesses to ensure they are separating garbage, recycling, and food/green waste correctly and providing the required on-site



training and signage. Enforcement of these rules is a collaborative effort between StopWaste, the City of Pleasanton, and PGS, as well as the environmental health department in Alameda County.

Warnings (a "Notice of Violation") are given before a citation is issued. Fines are issued every 60 days and range from \$50 to \$500. If you receive a letter visit **StopWaste.org/rules/enforcement-and-violations** to correct your violation and prevent future fines.

Tips for Success!

- 1. Sign up for food waste and recycling collection services or have a waiver on file.
- 2. Set up indoor bins. Color coded and labeled food/green waste and recycling bins must be placed next to all garbage bins (not required in restrooms).



- **3.** Label all containers. Make sure there is signage on how to sort food/green waste and recyclables near the containers.
- **4. Sort materials into the proper bins.** Owners/managers must ensure materials are sorted correctly into food/green waste, recycling, and garbage.
- **5. Inform staff and contractors about proper sorting at least annually.** Check bins regularly, e.g. monthly, and provide feedback if materials are found in the wrong bin.

Resources for Setting up Your Disposal Area

StopWaste provides information and resources to help you set up your disposal area for success. Resources include a sign maker tool to create custom signage and free stickers to label bins. To view these resources, visit: Stopwaste.org/
rules/set-up-indoor-bins.



Resources for Recycling

StopWaste has free videos, workbooks, guides, signs and other useful materials online including a list of vendors that supply indoor bins for recyclables and food scraps. To view these resources, visit: **Stopwaste. org/rules/resources.**



Free Assistance and Resources



PGS offers the following free technical assistance and resources to help you set up and maintain a convenient and effective recycling and food/green waste program.

- Waste assessments to determine your recycling and food/green waste collection service needs.
- Cost savings estimates.
- Program setup and staff trainings.
- Ongoing support to help you maintain your program.
- Free garbage, recycling, and food/green waste posters and decals.
- Free indoor green bins for food scraps (limit of 3 per qualifying business)



Call today to get your free on-site waste assessment!

Monitoring Your Program for Success

Providing recycling and food/green waste collection significantly changes how employees are expected to handle the trash, and they will need encouragement and reminders to establish these new habits. Try to resolve problems on an on-going basis.

On a regular basis, report back to employees on their progress. Charting the quantities collected each month and

publishing comparisons with previous months helps employees to appreciate the results of their efforts. Keep this information as timely and concise as possible.

Once established, the recycling and food/green waste program will not require much time to coordinate. Your personnel will soon see recycling and food/green waste as just another part of their routine maintenance responsibilities. The benefits will continue for your business, your bottom line, and the environment.

Reducing Waste at Work

By stopping waste before it starts you can reap even more benefits and cost savings than recycling alone. There are many different approaches that can have a significant payback including:



- Switching to reusable transport packaging options.

line and the environment.

- Replacing disposable food-ware with reusable alternatives.
- Using less paper.
- Reducing wasted food.

Visit the following site to learn about local success stories and see what companies are doing to put tired and true practices to work to effectively reduce costs and waste.

StopWaste.org/at-work/reducing-waste-at-work