



January - March 2023

Pleasanton Garbage Service Inc.

Commercial News

Organics Reduction & Recycling Ordinance

For Businesses and Multi-family Properties – Citations start January 2023

On January 1st, 2022 California State law (SB 1383) went into effect and requires that compostable materials (food scraps, food-soiled paper products, paper towels, and plant debris) be kept out of landfills to prevent the production of methane, a potent greenhouse gas that contributes to climate change.

In Alameda County, the SB 1383 law is implemented and enforced under the Organics Reduction and Recycling Ordinance (ORRO). In Pleasanton the ORRO is implemented through a partnership between the City of Pleasanton, Pleasanton Garbage Service, StopWaste, and the Alameda County Environmental Health Department. Under State law SB 1383 and the ORRO, all businesses, nonprofits, institutions, schools, and multi-family properties (5+ units) are required to have compost (food/green waste) and recycling collection service or have an approved waiver.

The Alameda County public agency, StopWaste, will enforce the law and begin issuing citations in January 2023 to sites that haven't subscribed to food/green waste and recycling collection service with their franchised waste hauler.

How can my business or multi-family property comply with SB 1383 and ORRO?

1. Have Food/Green Waste and Recycling Service: All sites must set up adequate food/green waste and recycling service. Please contact PGS if you don't have the required services. If you generate a minimal amount of compostable material per week then you may be able to qualify for a waiver which can be determined by a free PGS waste assessment.

2. Set up Indoor bins: Place color-coded and labeled recycling and food/green waste bins next to all labeled garbage bins, including indoors, except in restrooms.

3. Proper Waste Sorting: Educate and inform employees, tenants, and contractors to sort materials into the proper bins - food/green waste, recycling, and garbage. Tenants must be informed of the rules no later than 14 days after move-in and at least 14 days before move-out.

4. Donate Surplus Food: SB1383 also requires that edible food must be recovered to feed people instead of being thrown out. This means certain food generating businesses (i.e. grocery stores, food distributors, and large restaurants) are required to donate edible food to a local food recovery organization or service. For additional information about the edible food recovery program visit: www.stopwaste.org/rules-food-recovery.

To order food/green waste and recycling service, contact PGS at **925-846-2042** or email info@pleasantongarbage.com.



Watch out for Illegal Items

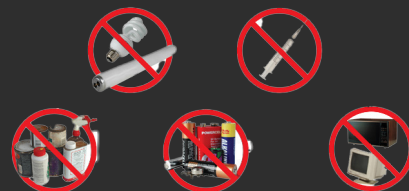
It is illegal to dispose of hazardous materials in garbage recycling, or food/green waste containers. Improperly disposing of hazardous and toxic waste can result in serious harm to the health of people, pets, wildlife, and our environment.

Containers found to have these materials will NOT be collected until such materials are removed.

Alameda County offers special programs for businesses with small quantities of hazardous and/or universal waste. Visit StopWaste.org/at-home/household-hazardous-waste for all disposal options.

Prohibited Items

- No fluorescent tubes or CFL light bulbs.
- No syringes or needles.
- No batteries of any kind or size.
- No chemical cleaners, paints, solvents, or other toxic chemicals.
- No appliances, computers, monitors, TVs, or electronics.



To learn more about the requirements, find free resources, and request free support, visit StopWaste.org/rules.
Español, 中文, 한국인, & Tiếng Việt StopWaste.org/rules-languages.

Recycling Tips

Keep the following tips in mind to keep costs down and reduce contamination throughout the year.

- Make sure all your employees, tenants, customers, and /or contractors know how to properly separate materials.
- Recyclables need to be empty and clean to be recycled.



- Do Not bag recyclables, plastic bags are a contaminant in both the recycling and food/green waste containers.
- Focus on waste prevention, which helps eliminate waste at the source. This saves natural resources, energy, and cuts costs.



- Use the Re:source website to find out where to put unknown items at Resource.Stopwaste.org.

Need Help?

PGS provides free waste assessments and outreach materials to educate businesses how to use food/green waste and recycling services correctly and bring businesses into compliance with local laws. Contact us if you have questions or need assistance.

For more information on collection services, please download our Service Guide at pleasantongarbageservice.com/commercial-services/garbage/.

SB 1383 Food Donation Requirements

Specific businesses are required to start donating surplus food to food recovery organizations (e.g. food banks, food pantries, soup kitchens, etc.) The food donation requirements apply to select industries only, which are categorized into a tier system.

Tier One Generators* Supermarkets, grocery stores, food service providers food service distributors,wholesalers.

Tier Two Generators* Restaurants, hotels, health facilities, large venues, state, and local education agencies.

* See CalRecycle's website (www.calrecycle.ca.gov/organics/slcp).

If your organization is a Tier One or Tier Two Generator, you are required to:

- ✓ Donate the maximum amount of edible food that would otherwise be disposed to a food recovery organization or service (e.g. food banks, food pantries, soup kitchens, etc.)
- ✓ Establish contracts or written agreements with food recovery organizations that will collect your excess edible food.
- ✓ Maintain records of food donation activities; includes schedules for food donation delivers/collection, quantity of food donated per month, and types of food that can be received by food recovery organizations.

How to Donate Edible Food

The Alameda County Food Bank is the main contact for all local surplus donations, businesses can contact them by email at foodrecovery@accfb.org or call 510-635-3663 ext. 366.

