Business Recycling and Organics
Business Requirements and Program Changes

Thursday, March 18, 2021
AGENDA

1. Unprecedented Global Disruptions
2. Organics Legislation Update (SB 1383)
3. City Municipal Code Updates
4. Commercial Program Changes and Compliance
5. Feedback, Questions, and Comments
Poll #1: What kind of business are you?

A. Restaurant
B. Office Space
C. Supermarket or Grocery Store
D. Hotel
E. Food service provider, distributor, wholesale food vendor
F. Health Facility or Hospital
G. Multi-Family Dwelling Property Owner
H. Other
The last three years have seen two global events that transformed our industry:

- **2018**
  - China Sword results in China’s exit from global recycling commodity markets
  - Economic disruption of markets and values continues today

- **2020-2021**
  - COVID-19 pandemic
What Are Organics?

- Yard clipping and vegetative matter
- Leftover food scraps
- Food soiled paper like coffee filters and pizza boxes

*The City’s organic materials recycling program will include the collection and recycling of these materials*
Organic Waste Is the Largest Waste Stream in California

California Generates
**Approximately 20-23 Million Tons**
**of Organic Waste**
**Every Year**

That’s Two-Thirds of Our Waste Stream!

In California, Millions Are
Food Insecure

1 in 8 Californians
1 in 5 Children

California Throws Away
**5.6 Million Tons**
**of Food Waste Every Year!**
Climate Change Negatively Impacts California

Landfilled Organic Waste Emits

**Methane Gas**

A Super Pollutant
More Powerful than CO2

Methane Gas Contributes to Climate Change in California

CALIFORNIA is already experiencing the impacts of CLIMATE CHANGE

IN 2015 THE DROUGHT COST THE AGRICULTURE INDUSTRY IN THE CENTRAL VALLEY AN ESTIMATED $2.7 BILLION & 20,000 JOBS
### California State Laws

<table>
<thead>
<tr>
<th>Year</th>
<th>Law Description</th>
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<tbody>
<tr>
<td>1989</td>
<td>AB 939: Integrated Waste Management Act</td>
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<tr>
<td>2006</td>
<td>AB 32: Global Warming Solutions Act</td>
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<tr>
<td>2012</td>
<td>AB 341: Mandatory Commercial Recycling</td>
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<tr>
<td>2014</td>
<td>AB 1826: Mandatory Commercial Organics Recycling</td>
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<tr>
<td>2020</td>
<td>AB 827: All Businesses Provide Organics and Recycling Front-of-House</td>
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<td>2022</td>
<td>SB 1383: Short-lived Climate Pollutants</td>
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SB 1383: Short Lived Climate Pollutants Act

- Unfunded State Mandate
- Local government requirements by January 1, 2022:
  - Provide organic waste collection for all residents and most businesses
  - Conduct outreach and education to generators
  - Establish edible food recovery program
  - Inspect and enforce generators for compliance with SB 1383
  - Conduct facility capacity planning for processing organics
- City and businesses must share costs
Poll #2: Do you have organics service?

A. Yes
B. No, I do not have organics
C. No, and I do not have space for an organics container in my enclosure
D. No, because I back-haul or self-haul my organics
E. No, but I had it before COVID-19
F. Other
How To Get Into Compliance

Has organics service
- You are in compliance with State Law

Back-haul organics
- Complete a Self-Haul Form and submit it to the City
  - You are in compliance with State Law

Self-haul organics to a composting facility
- Complete a Self-Haul Form and submit it to the City
  - Maintain records of weight tickets / facility / tons
    - You are in compliance with State Law

Do NOT have space for organics OR do NOT generate organics
- Complete a Waiver Form and submit it to the City
  - City / American Refuse staff will visit your business and verify
    - If verified, you are exempt for a 5-year period

Do NOT have organics service
- Contact American Refuse to get organics service
  - American Refuse will deliver your cart/bin
    - You are in compliance with State Law
Edible Food Recovery: Who’s Covered?

- **Tier 1 (1/1/2022)**
  - Supermarket
  - Grocery store with a total facility size >10,000 sqft
  - Food service provider
  - Food distributor
  - Wholesale food vendor

- **Tier 2 (1/1/2024)**
  - Restaurant with >250 or more seats, or a total facility size >5,000 sqft
  - Hotel with an on-site food facility and 200+ rooms
  - Health facility with an on-site food facility and 100+ beds
  - Large venues & events
  - A state agency with a cafeteria with 250+ or total cafeteria facility size >5,000 square feet
  - A local education agency facility with an on-site food facility
If you’re covered:
- Must recover maximum amount of edible food that would otherwise be disposed
- Need a contract/written agreement with a food recovery organization
- Maintain record of:
  - Food recovery organizations you donate to
  - Copy of all food recovery organization contracts
  - Types of food to be collected/transported, frequency, quantity (lbs)

Tier 1 must by in compliance by January 1, 2022
Food Recovery Organizations may be available to accept your edible food:
- Waste Hunger not Food Kern County
- Community Action Partnership of Kern Food Bank
- The California Central Food Bank
- FoodShift, RePlate, Copia (prepared food only)

City must maintain a list of Food Recovery Organizations on its website
The City is in the process of updating its Municipal Code as required by SB 1383 in Summer 2021.

Changes will include:
- Mandatory Recycling and Organics Recycling
  - Waivers for lack of space, no organics
  - Self haul regulation
- Edible food recovery requirements for Tier 1 and Tier 2
- Penalties for non-compliance
  - Beginning 1/1/2024

Organics service will be provided to you by American Refuse.
Businesses without recycling and/or organics service will receive a letter from American Refuse detailing upcoming changes.

If you believe you are exempt due to *not generating organics*, contact the City at: 
[ciugalde@cityofwasco.org](mailto:ciugalde@cityofwasco.org)

For more information, visit the City’s website.
We want to hear from you!

Take the City’s SB 1383 business survey
Questions?

For written comments, email:

ciugalde@cityofwasco.org
cwilson@r3cgi.com