



Amador Valley Industries

# COMMERCIAL NEWSLETTER

January-March 2023

## Organics Reduction & Recycling Ordinance

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



California State law (SB 1383) went into effect last year on January 1, 2022 and aims to keep food and other compostable materials (organics) out of landfills to reduce emissions that contribute to climate change.

In Alameda County, the law is implemented and enforced under the Organics Reduction and Recycling Ordinance. The local law is implemented through a partnership between the City of Dublin, Amador Valley Industries, StopWaste, and the Alameda County Environmental Health Department. Under State law SB 1383 and the Organics Reduction and Recycling Ordinance, all businesses, nonprofits, institutions, schools, and multi-family properties are required to have compost (organics) and recycling collection service or have an approved waiver.

Beginning in January, StopWaste, the Alameda County public agency working on behalf of cities to enforce the law, will begin issuing citations to sites that have not yet signed up for the required compost and recycling service.

### What does this law mean for my business or multi-family property? How do I comply?

#### 1. Have Compost and Recycling Service

All sites must have **compost** and **recycling** collection service. Contact AVI if you don't already have these services. If you generate a minimal amount of compostable organic waste you may qualify for a waiver.

#### 2. Set up Bins

Place color-coded and labeled compost and **recycling** bins next to all garbage bins, including indoors, except in restrooms.

#### 3. Sort Correctly

Sort materials into the proper bins – compost, **recycling**, and landfill – and inform employees, tenants, and contractors of the rules at least annually and during move in and move out.



#### 4. Donate Surplus Food (if applicable)

In addition to the rules above, some businesses that generate surplus edible food – such as grocery stores, food distributors, and large restaurants – must recover and donate their surplus edible food to feed people. See back for more information.

To learn more about the requirements, find free resources, and request free support, visit [StopWaste.org/rules](http://StopWaste.org/rules). Español, 中文, 한국인, & Tiếng Việt = [StopWaste.org/rules-languages](http://StopWaste.org/rules-languages).

To order compost and recycling service, contact AVI at 925-479-9545 or email [info@amadorvalleyindustries.com](mailto:info@amadorvalleyindustries.com).

## Watch out for Illegal Items

It is illegal to dispose of hazardous materials in garbage recycling, or organics 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](http://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.



## Recycling Tips

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

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



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



- Use the Re:source website to find out where to put unknown items, at [Resource.StopWaste.org](http://Resource.StopWaste.org).

## 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, and wholesalers

**Tier Two Generators\*** restaurants, hotels, health facilities, large venues, state agencies, and local education agencies

\* See CalRecycle's website ([Calrecycle.ca.gov/organics/slcp](http://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, including schedules for food deliveries/collection, quantities 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](mailto:FoodRecovery@accfb.org) or call **510-635-3663 ext. 366**.



## Interested in Learning More?



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