

FOOD WARE REVOLUTION



Your Go-To To-Go Guide

How to reduce disposable food ware waste, save money, and understand Alameda's new food ware law.



Frequently Asked Questions

? What Is The Alameda Disposable Food Service Ware Reduction Law?

This Law was written as a response to the public desire to minimize plastic pollution in the environment, as plastic food packaging is rapidly polluting our planet. The two main points of the Law are:

- 1. Straws-on-request: Drinking straws may only be offered at the request of the customer, and**
- 2. All disposable food service ware (from straws to soup containers) must be fiber-based compostable.**

This means that the requested straw offered to a customer may be paper, bamboo—even pasta! No compostable plastics. Reusable straws are preferred.

? When does the Alameda Disposable Food Service Ware Reduction Law go into effect?

**The Law went into effect on January 1, 2018.
Enforcement of the Law will begin after June 30, 2018.**

? What businesses does the Law apply to in Alameda?

Any restaurant, bar, retail food vendor (including any store, shop, sales outlet, grocery store or deli), or food truck operated within the City of Alameda.

? What is disposable food service ware?

Any disposable container which a vendor directly places or packages prepared food or drink or which are used to consume foods. Dine-in or take-out. Examples are:

**Bowls Stirrers Straws Plates Cups
Forks Trays Lids Spoons Knives
And Other Single Use Items**

? What is the purpose of the ban?

Food service ware that is not reusable or fiber-compostable creates a negative impact on our natural and marine environment, and often results in polluting our City's beaches, streets, parks, public places, and open spaces.

Compostable products that are fiber-based (paper, wood, bamboo, cardboard, etc.) offer environmentally sound alternatives to single-use plastic food ware and are currently affordable and available. Disposable food ware composed entirely of aluminum, like metal foil and trays, is exempt under this Law.

? Who is responsible for enforcement?

The Public Works Department has primary responsibility, and will be looking for good-faith effort from food vendors.

Offering straws only upon request is the first step.

? Are there exemptions?

Foods that are prepared outside of Alameda are exempt, however all vendors of pre-packaged items are encouraged to follow the Law.

Disposable food ware composed entirely of aluminum, like metal foil and trays, is exempt under this Law.

Disposable food ware items that are not yet readily available on the market, like fiber-based compostable drink lids (paper or bamboo lids), will not be an item under enforcement until the time the market offers an affordable replacement. Please find reusable options wherever possible, and encourage your customers to do the same.



How to Go Green & Be Compliant

The key is knowing what to use and what not to use. Let's break down permitted and prohibited food ware.



REUSABLE IS BEST



Going reusable is the best for the environment. Encourage diners to bring their own reusable containers like to-go coffee mugs and reusable take-out containers.

When serving food at your restaurant, which of these reusable items do you offer?

- metal utensils
- metal straws
- glassware
- ceramic tableware
- encourage diners to bring own take-out containers



COMPOSTABLE IS GREAT



Straws are provided only upon request, and single-use plastic straws have been replaced by compostable paper or reusable straws.

Food ware packaging must be made from compostable, fiber-based materials. Which of these fiber-based disposables do you offer?

- paper: bowls, boxes, cups, plates, napkins, straws
- plant fiber (sugarcane, bamboo, rice): hinged containers, trays, lids, cup holders
- wood: stirrers, plates, cutlery



PLASTIC IS GOING AWAY



Plastic, single-use items — even if labeled 1 through 7 — are prohibited as food ware, including “biodegradable” plastic.

Which of these items are you working on to eliminate from your disposable food service ware?

- plastic straws
- plastic utensils
- single-use plastic cups, plates and bowls
- hinged or lidded plastic containers

STRAWS AVAILABLE ONLY BY REQUEST

Suggested Retailers

Start with your regular distributor or visit these suggested retailers for your compostable and compliant food service ware needs:



1900 Davis St.,
San Leandro
costco.com



5900 Stewart Ave.,
Fremont
syscosf.com



aardvarkstraws.com

Don't Miss The Money Saving Information on Back →

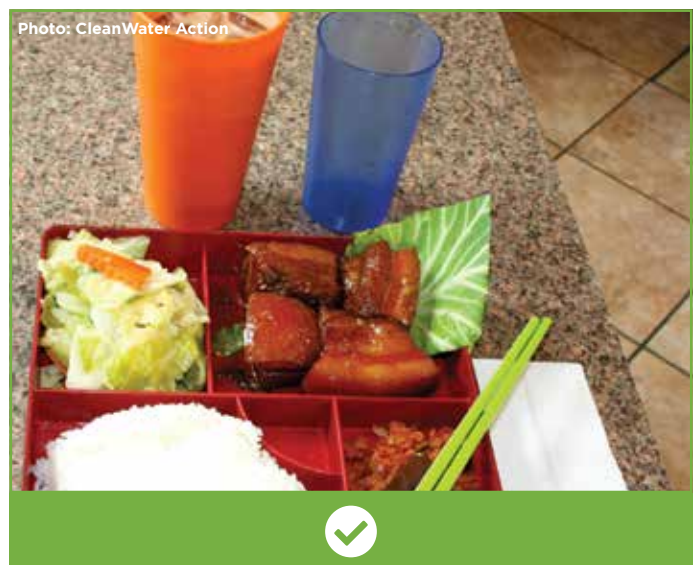
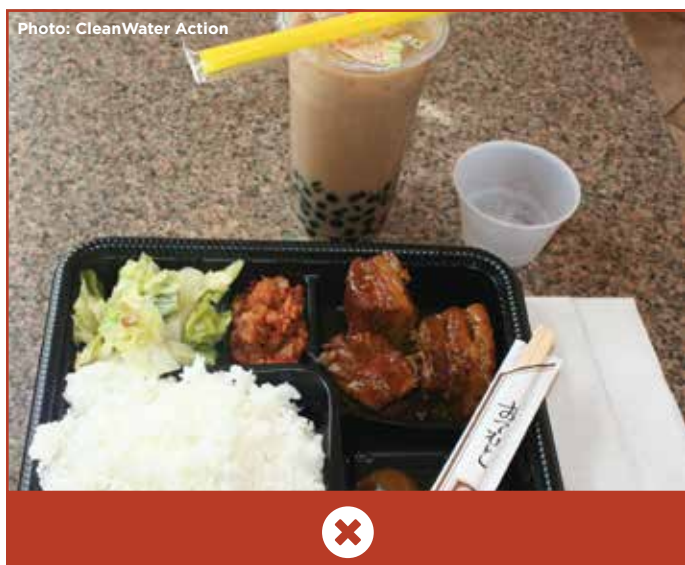
ReThink Disposable

STOP WASTE BEFORE IT STARTS
www.rethinkdisposable.org

Unpackaging Alameda Island

Food businesses qualify for **free** assistance and **money** to support your efforts to reduce disposable packaging.

Call (415) 369-9160 x 308 to schedule your free ReThink Disposable consultation and see how they can help you save money while going green.



ReThink Disposable helps your business:

- Save money and go green
- Reduce packaging and waste
- Improve customer dining experience
- Prevent litter near your business
- Earn local awards and recognition

Schedule a free consultation and reserve your spot today!
 Contact us at (415) 369-9160 x 308 or rethinkdisposable@cleanwater.org

Save Money · Reduce Waste · Go Green