



- SB 1383 - CALIFORNIA LAW REQUIRES ALL BUSINESSES TO RECYCLE FOOD

Beginning Jan. 2022, SB 1383 requires that every commercial business in California separate their **food waste** from all other recyclable and non-recyclable waste for separate collection.

The law aims to reduce methane emissions from landfills that contribute to **climate change & global warming**. The food waste you place in your green bin will be used to create **renewable energy**.

MSS CAN HELP!

Contact a Recycling Coordinator



CommercialRecycling
@MarinSanitary.com
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HOW YOU CAN COMPLY:

1. ENROLL IN THE FOOD 2 ENERGY PROGRAM.

MSS offers several service options to fit your business' food waste needs. Our recycling coordinators are available to conduct on-site waste assessments to determine the best service option for you.

2. MAKE INTERNAL COLLECTION SIMPLE & ACCESSIBLE.

Placing color coded bins and easy to understand signage where waste is created is essential for materials to be properly recovered and recycled. Take a look around your facilities to find the areas where improvements can be made.

3. REGULARLY TRAIN STAFF & TENANTS.

SB 1383 requires business owners and managers to train their staff and tenants on how to properly sort their waste and send less materials to landfill. Our recycling coordinators are available to lead training sessions and distribute educational materials to help you in your efforts.

4. AVOID PLASTICS & OTHER CONTAMINANTS.

The food waste we collect for the Food 2 Energy program is processed by sensitive machinery. Contaminants like plastic bags, packaging, cups, takeout containers, utensils, gloves, metals and paper products will damage the machinery used to create the renewable energy.

5. DONATE EDIBLE FOOD.

Recovering edible food to feed people in need plays a vital role in reducing waste. Your business may be required to donate edible food if you meet certain thresholds. Find a local food recovery organization by visiting extrafood.org or sfmfoodbank.org.

BUSINESSES CREATE OVER 60% OF ALL WASTE IN CALIFORNIA.



Food 2 Energy

FOOD SCRAPS ONLY - SOLO COMIDA

FOOD SCRAPS - DESECHOS DE COMIDA

✓

FRUIT - FRUTA
 VEGETABLES - VEGETALES
 BREAD - PAN
 MEAT - CARNE
 BONES - HUESOS

NUTS - NUECES
 EGG SHELLS - CÁSCARAS DE HUEVO
 PASTA - PASTA
 FISH - PESCADO

SEAFOOD - MARISCOS
 SHELLS - CÁSCARAS
 COFFEE GROUNDS - GRANOS DE CAFÉ

✗

NO PLASTICS
NO PLÁSTICOS

✗

NO PAPER
NO PAPEL

✗

NO YARD WASTE
NO DESECHOS DE JARDÍN

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A THIRD OF THAT WASTE COULD HELP CREATE RENEWABLE ENERGY.



LANDFILLS EMIT GREENHOUSE GASES

When organic materials like **food scraps** & **yard waste** are landfilled, they create **methane** - a greenhouse gas 84x more potent than carbon dioxide (CO²). A study conducted by CalRecycle found that landfills are the 3rd largest source of methane emissions in California.



RECYCLING COORDINATORS CAN HELP:

- ✓ CONDUCT WASTE ASSESMENTS.
- ✓ GET YOUR BUSINESS IN COMPLIANCE.
- ✓ TRAIN STAFF & TENANTS.