Organics Recycling for All California Businesses

Things are changing at businesses across California effective January 1, 2022. Why? As of that date, Senate Bill (SB) 1383 is in effect, mandating organics recycling at all businesses, regardless of size or number of employees.

SB 1383, which was signed into law in 2016, created a framework for reducing emissions of pollutants, including methane, a greenhouse gas that is 84 times more potent than carbon dioxide. Landfills are the third largest emitter of methane in California, generating about one-fifth of the state’s total output. Methane forms in landfills as organic materials decompose.

Organics, including food, food-soiled paper, lawn and landscaping debris, wood and lumber, and cardboard and other paper products, make up about half of our landfilled waste statewide. So, reducing the volume of organics in landfills has the potential to lower emissions and address climate change.

To achieve the desired impact, SB 1383 has set two ambitious goals for organics recycling and reduction to be accomplished by 2025:

• Reduce the volume of organic waste disposed in landfills by 75%.
• Rescue at least 20% of surplus food currently being disposed to feed hungry people.

Diverting organics from landfills will require businesses to change internal practices. For example, your business may incur one-time costs for interior recycling and organics bins to be used by customers or staff and/or ongoing costs for employee training and bin service by janitorial staff. The City is working to ensure that all businesses will have access to the necessary outdoor collection bins and that routes are in place for the three separate material streams (organics, recyclables, and trash). We have also contracted with Athens Services to turn the collected organics into nutrient-rich compost.

The City of Culver City is committed to assisting the businesses we serve in meeting the state’s goals in the most efficient and cost-effective manner possible. Working together, we can improve our state’s environment and make Culver City an even better place to work and live.

For more information, call 310-253-6400 or visit www.culvercity.org/recycle.
Bin Basics

The City of Culver City will work with you to ensure that you have the correct bins outdoors for organics, recycling, and trash. The size of your bins will depend on the nature of your business. All businesses will have access to three color-coded bins: brown or green for organics, blue for recycling, and black for trash. If you do not have three containers or do not have the correct colored bins, please call the City at 310-253-6400.

Indoor Containers

Your business will be responsible for purchasing or repurposing existing receptacles for use by employees and, in some cases, customers. Consider the following best practices when selecting and placing indoor receptacles:

- Reduce confusion and prevent contamination by using the same color receptacles inside as outside: green or brown for organics, blue for recycling, and black for trash.
- Group receptacles together. Wherever you have a trash receptacle, you should have organics and recycling receptacles as well.
- Size receptacles to match the use of each area. For instance, organics receptacles in commercial kitchens would be larger than those in office break rooms.
- Clearly label receptacles, providing pictures of sample materials that go into each.

Now is the time to ensure that you have the proper receptacles ready for use and to begin training your staff and customers.

Customer Recycling Bins

If you are a restaurant or other commercial food service establishment that provides food for purchase and immediate consumption on site, your business needs to comply with Assembly Bill (AB) 827, in addition to SB 1383.

Self-Service Restaurants

If customers place their orders, collect their food, and bus their own eating areas, you must provide them with access to collection containers for organics (food scraps and food-soiled paper) and recycling (beverage containers, etc.) next to trash cans. These containers must be grouped together, easily accessible, visible, clearly marked with signs showing what can or cannot be placed into each, and color-coded: green or brown for organics, blue for recycling, and black for trash.

Full-Service Restaurants

If customer orders are taken at a table, orders are delivered directly to customers, and the table is cleared by your staff, you are considered a full-service restaurant. You do not need to provide customer containers. However, in order to comply with AB 827 (and SB 1383), you must provide organics and recycling receptacles in the back of house for use by employees.
Organics Accepted

Place these types of materials into your brown or green organics bin:

**Food Scraps**
- Bread, rice, and pasta
- Cheese and dairy
- Coffee grounds and filters
- Fruits and vegetables
- Flowers and herbs
- Meat, bones, and poultry
- Seafood and soft shells
- Plate scrapings
- Pet food (non-medicated)

**Food-Soiled Paper**
(Must be 100% fiber-based. NO materials with plastic or wax coating or liner.)
- Food-stained paper
- Paper egg cartons
- Paper napkins and paper towels
- Pizza boxes
- Paper plates
- To-go boxes (no coating)
- Wooden and fiber-based utensils

**Lawn Debris**
- Flower and hedge trimmings
- Grass clippings
- Leaves and branches
- Lumber, scrap wood, and plywood (not painted or treated)
- Weeds

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Proper Preparation

- Separate food, food-soiled paper, and yard trimmings from recyclables and trash.
- Remove food being discarded from packages, containers, or wrappers.
- Scrape food residue from recyclables into the organics bin.
- If you choose to line organics receptacles, you may use CLEAR plastic bags, paper bags, or BPI-certified compostable bags.
- Empty your organics receptacle into the outdoor organics bin.
- Monitor your indoor receptacles and outdoor bins for contamination and promptly remove it.

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**Paper and Cardboard Recycling**

Under SB 1383, as well as Assembly Bill (AB) 341, clean paper and cardboard, as well as empty cartons and beverage/soup boxes, must be recycled in your blue bin. Please keep clean recyclables separate from your organics and trash. Break down and flatten corrugated cardboard boxes before recycling.

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For more information: Call 310-253-6400 • Visit www.culvercity.org/recycle
Food Donation Requirements

Under SB 1383, businesses (considered Tier 1 or Tier 2) that generate edible food must recover the maximum amount of surplus food that would otherwise be disposed of, arrange for food donation through written agreements with food recovery organizations or services, and maintain food donation records.

**Tier 1 Businesses**
Effective January 1, 2022
- Food distributors
- Wholesale food vendors
- Food service providers
- Grocery stores and supermarkets (10,000 square feet or greater)

**Tier 2 Businesses**
Effective January 1, 2024
- Hotels with at least 200 rooms and an on-site food facility
- Restaurant facilities (5,000 square feet or larger, or seating more than 250)
- Local education agencies with an on-site food facility
- Healthcare facilities with an on-site food facility and 100+ beds
- Large venues and events with 2,000+ visitors

If you are a Tier 1 or Tier 2 business, watch for more information from the City of Culver City.