

# SF Food Service Waste Reduction Ordinance Effective June 1, 2007

- Food vendors cannot use of polystyrene foam (EPS) for food prepared and served in San Francisco.
- Food vendors can only use disposable food ware that is acceptable as compostable or recyclable in SF unless city determines no suitable or affordable (no more than 15% more expensive) option exists.
- Over 4500 restaurants, cafes and other take-out food vendors targeted with outreach, including product showcase events and working with distributors, followed by visits to over 4000 locations.
- 98% compliance, only 2 hardship waiver requests.



# San Francisco Food Service Ware Ordinance

**Since June 2007, food vendors and restaurants in San Francisco have been required to use compostable or recyclable to-go containers. No Styrofoam.**

## Who does this apply to?

Restaurants, delis, fast food establishments, vendors at fairs, food trucks, and all City facilities and contractors must comply with this law.

## How is this enforced?

Anyone can report non-compliance via an on-line anonymous form at [www.sfenvironment.org/foodservice](http://www.sfenvironment.org/foodservice), or by calling (415) 355-3700. Restaurants and food service establishments may be issued fines of up to \$500 for refusal to comply.



## What products are acceptable?

### Compostable



#### Compostable products include:

- Paper or other plant fiber, ie: from sugarcane. Polyethylene film coating on paper is accepted.
- Plant-based bio-plastics such as "PLA" must be labeled "Compostable", meet compostability standards (ASTM D6400), and have a green band or green sticker to allow easy identification by the collector and the public.

#### Not acceptable:

- Products labeled "Biodegradable" are not compliant.

### Recyclable



#### Recyclable products include:

- Aluminum foil or trays and plastic containers and lids.

#### Not acceptable:

- Plastic wrap, Styrofoam™, foam products are not compliant

#### For a list of acceptable products:

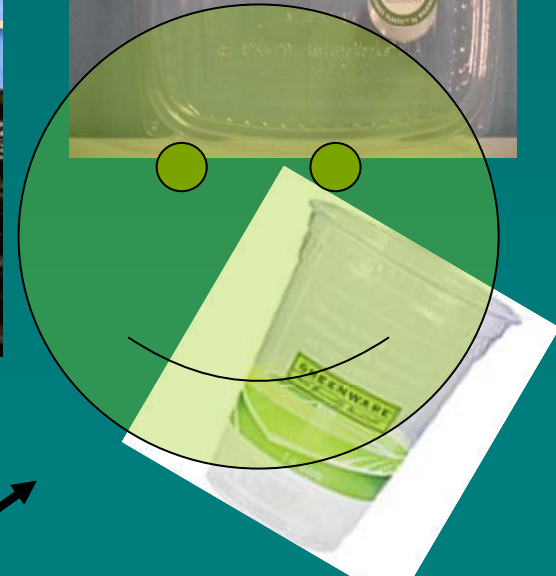
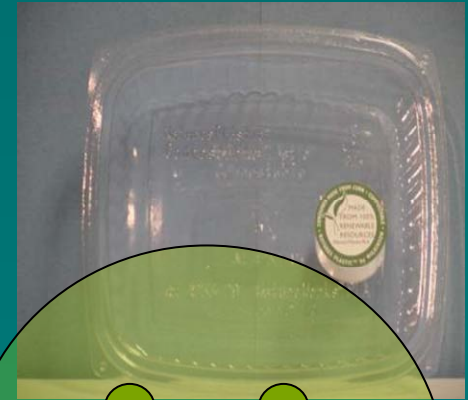
Visit [SFEnvironment.org/foodservice](http://SFEnvironment.org/foodservice) or call (415) 355-3700.

# Food Ware Accepted as Compostable

- Paper or Plant Pulp/Fiber
  - Paper
  - Bagasse/Sugarcane
  - Other fiber
- Compostable Plastics must meet ASTM D6400 and cannot be labeled “biodegradable” (state law)
- Must be labeled compostable if possible with green print



# Need to identify Compostable Plastics

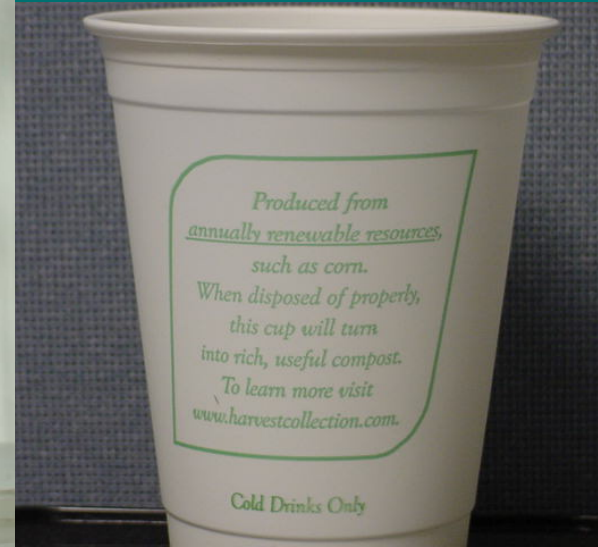


Labeling  
Concerns





# Labeling and identifying a challenge



# Food Service/Event Signage

## COMPOSTING ONLY

including food scraps, napkins, paper plates, compostable cups & compostable utensils



## RECYCLING ONLY

including bottles, cans, clean paper, foil, and cardboard



## WASTE ONLY



# Front of the House: At Starbucks and at Burger King





# Hospital Cafeteria Sorting Station





# Mandatory Recycling and Composting Ordinance

- Applies to all sectors
- Must have composting and recycling
- Right size/color/location of containers
- Education for tenants and employees
- Front of house sorting for food vendors
- Separate correctly
- Fines Possible



A photograph of the Golden Gate Bridge in San Francisco, California. The bridge's iconic red-orange towers and suspension cables are prominent against a clear blue sky. The bridge spans across the water, with the city of San Francisco visible in the background. The water is a deep blue-green color.

**Thank You!**

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