

WELCOME!

Presentation to begin at 10:05

**Proposed Ordinance for
Disposable Food Service Ware
Reduction and Reuse**

September 25, 2024



Agenda

10:00 **Sign-in**

10:05 **Welcome + Introductions** (Judy Erlandson, Livermore DPW)

10:10 **Reusable foodware and Stop Waste's support** (Justin Lehrer, StopWaste)

10:20 **ReThink Disposable-** 600+ businesses' + reuse (Julie Wedge, Clean Water Fund)

10:30 **Survey** (Anna Zamboanga, Livermore DPW)

10:35 **Proposed reuse policies for foodservice** (Miriam Gordon, Two Rs, Consulting)

10:40 **Reuse policy impacts-** (Miriam Gordon, Two Rs Consulting)

10:45 **Participant feedback**

11:15 **Wrap up and closing remarks**

Introduction

- The City's goals for bringing reuse to foodservice
- The goals of this workshop
- What we will cover
- What happens next



STOP WASTE

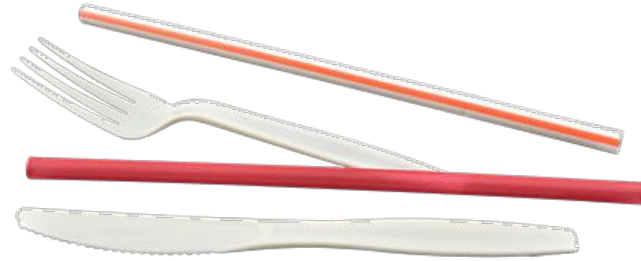
at home • at work • at school

Reusable Foodware Programs for Alameda County

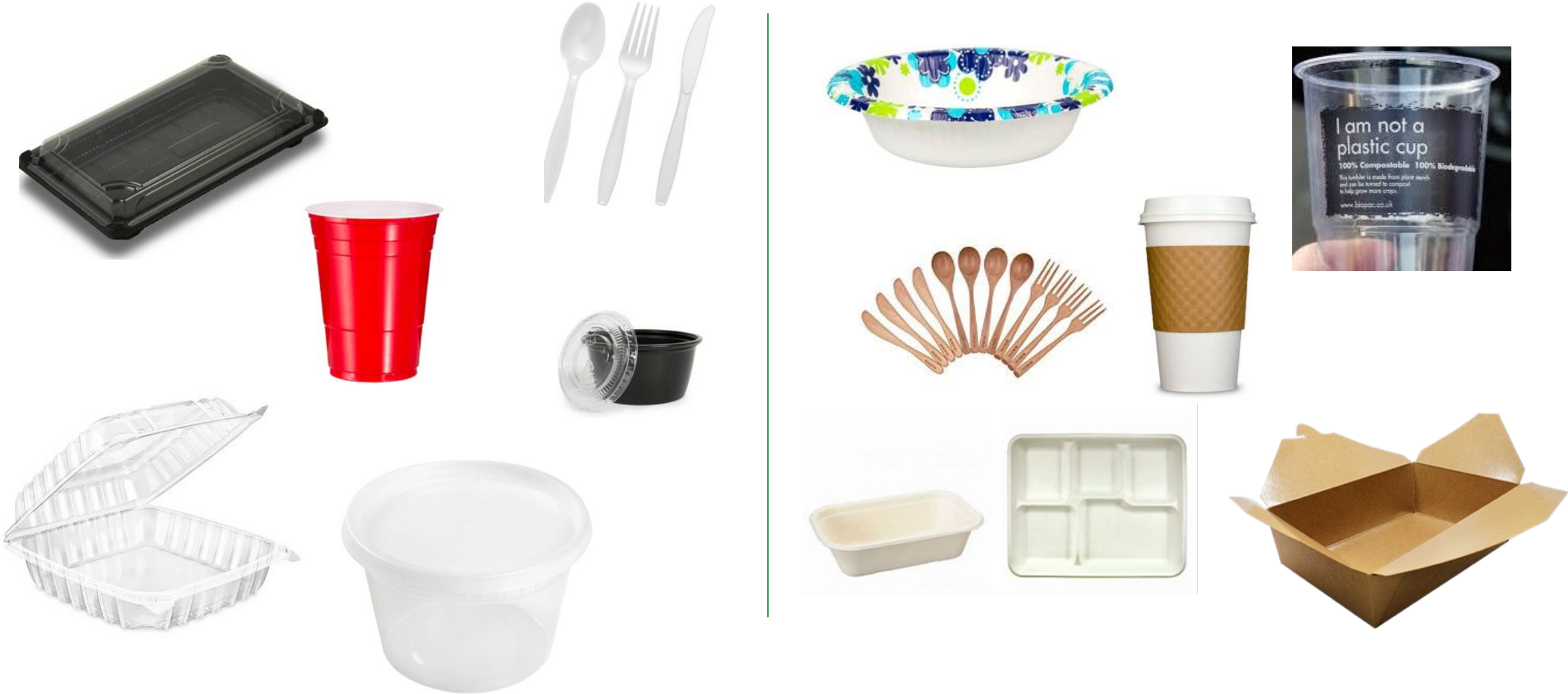
Justin Lehrer, Operations Manager



Single-Use Foodware



But Take-out Packaging is Recyclable/Compostable, Right?



Compostables: Not a Panacea

Most “bioplastics” don’t actually decompose

Plastic film contaminates compost

Unhealthy ingredients: PFAS

Polluting production

High cost

Compostable plastics not accepted under SB 54



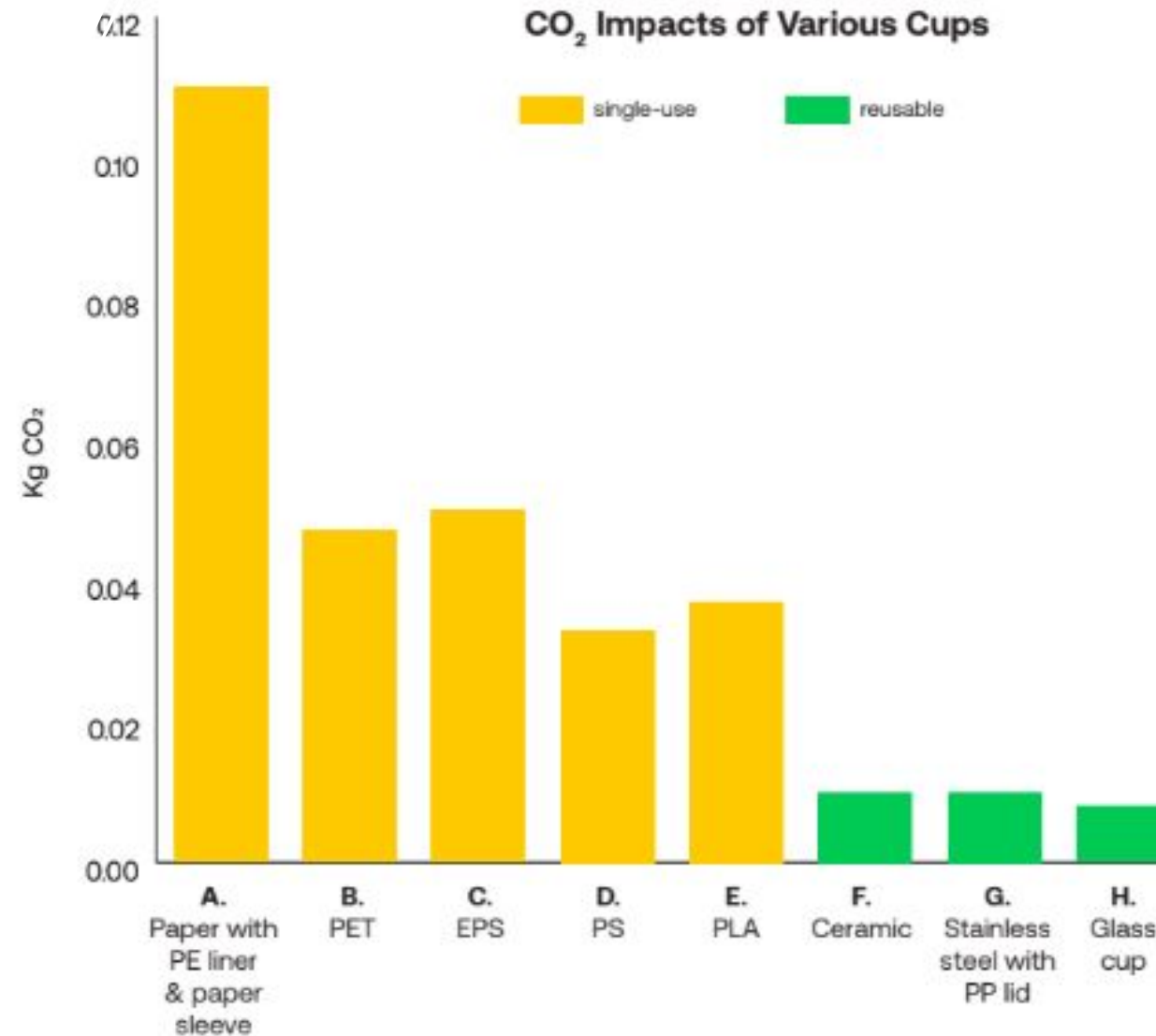
Will it Compost?



Reuse reduces climate impact

Disposable paper, plastic, and bioplastic cups:

3-10 x higher CO₂ emissions than reusable ceramic, stainless steel and glass cups with 500 uses.

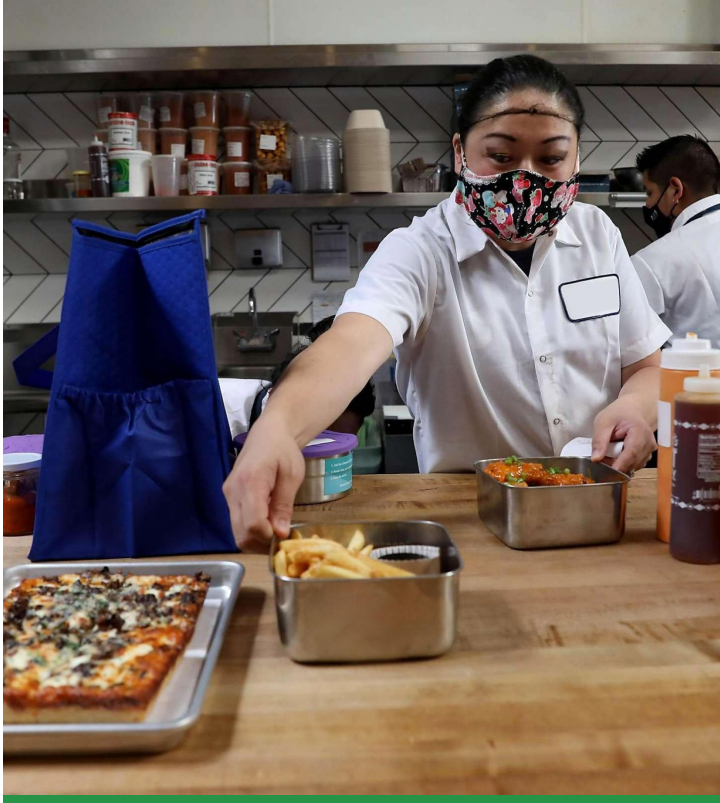


Disposable foodware is often toxic

- 12,000 chemicals used in food packaging – many migrate into food and beverage
- Many cause cancer, endocrine disruption, chronic disease- even in tiny doses.



Reusable Foodware Systems



Take-out and delivery



Mobile dishwashing



Institutional kitchens,
campuses, bulk meals

Countywide Activities

- Pilot Projects
- Technical Assistance
- Outreach and Education
- Model Ordinance



Other cities with reuse policies for on-premises dining

28 CA jurisdictions:

Albany, Arcata, Berkeley, Belvedere, Beverly Hills, Culver City, Cupertino, Daly City, Fairfax, Goleta, Half Moon Bay, Larkspur, Los Angeles Co, Marin Co. Mill Valley, Novato, Oakland, Pacifica, Palm Springs, Ross, San Anselmo, San Rafael, Sausalito, Santa Rosa, Seaside, Sebastopol, Tiburon, Truckee

11 Outside California Cities:

Bainbridge Island WA, Bellingham WA, Shoreline WA, York ME, Banff CA, Edmonton CA, Vancouver CA, Victoria, CA, Maouche CA, Terrebonne CA, Quezon City, Philippines; Seoul SK

Countries

Chile, France, Taiwan, the Netherlands, Spain /Balearic Islands



Julie Wedge

CA Program Director

ReThink Disposable

Clean Water Fund



Restaurants have found that reusables:

- Average \$3,000-\$22,000 in net cost savings
- Eliminate 115,000 disposable packaging items
- Prevent 1,300 pounds of waste
- See an overall 60% reduction of targeted packaging items

(Average ANNUAL Results)

BEFORE



AFTER



Gurdwara Temple Case Study:

ANNUAL IMPACTS

Changes to serviceware for less waste and more savings:

Single-use plastic lined paper bowls	→	Ceramic bowls
Single-use paper bowls	→	stainless bowls
Single-use plastic cups with lids	→	stainless steel cups
Single-use plastic forks	→	stainless steel forks
Single-use plastic spoons	→	stainless steel spoons

BEFORE and AFTER: Gurdwara Temple switched 100% of their disposable foodware to reusable for their daily meal and event service making a considerable impact in their trash reduction efforts.



- 601,815 individual disposable products removed from the waste stream
- 8,973 pounds annually
- Annual net cost savings of \$45,903
- That's an annual cost savings of one Tesla per year!

House of Dim Sum:

ANNUAL IMPACTS

- 2.2M individual disposable products removed from the waste stream
- 7.2 tons annually
- Annual net cost savings of \$33,561

"I encourage other businesses to work with ReThink Disposable and the City for the cost savings and to eliminate disposable items."

— Ying Huang, Owner



Changes to serveware for less waste and more savings:

Napkins automatically included with all orders	→	Napkins only upon request
Open stack of napkins	→	Dispenser
Disposable hot cups	→	Stainless steel double-walled cups
Individually wrapped creamer	→	Carafe for bulk creamer
Plastic forks and spoons	→	Stainless steel utensils and teaspoons for stirrers
3 sizes of plastic clamshells,	→	Durable baskets and

BEFORE and AFTER: House of Dim Sum switched to reusable foodware.





Reusable Foodware Survey

Anna Zamboanga
Recycling Specialist
City of Livermore

REUSABLE FOODWARE SURVEY



[HTTPS://POLCO.US/SVWM46](https://polco.us/svwm46)

The City of Livermore is conducting a survey to help design programs and policies aimed at reducing waste and litter from disposable foodware. Participation will help inform initiatives to encourage local food service businesses to adopt reusable foodware, minimizing waste and litter in our community. We value our local food service establishments and aim to create programs that benefit both businesses and the environment!



BENEFITS OF REUSABLES:

- Reduce expenses on disposables
- Minimize waste
- Elevate dining experience
- Reduce waste collection and disposal costs
- Reduce exposure to harmful chemicals in disposables
- Increase operational efficiency
- Enhance longevity and durability

OUTCOMES FROM SURVEY WILL HELP IDENTIFY:

- **Funding and Support:** Opportunities to assist businesses in adopting reusable practices.
- **Challenges and Opportunities:** Obstacles businesses face and needed technical and educational resources.
- **Policy and Impact Assessment:** Effects of policies on cost savings, waste reduction, and environmental impact.
- **Current Practices and Characterization:** Baseline for current practices and foodware usage among Livermore businesses.
- **Supplier and Infrastructure Needs:** Compliant reusable products and infrastructure reuse systems.

CONTACT US

(925) 960-8015
solidwaste_recycling@livermoreca.gov

CITY OF
LIVERMORE
CALIFORNIA



Disposable Foodware Operations

- Almost half the respondents reported purchasing compostable foodware (paper, wood, or bamboo)
- Only 2 respondents are tracking how much they spend on disposable foodware.
- More than half of the respondents noted that staff spends 3+ hours managing disposable foodware.
- Some businesses are spending as much as \$30,000 per year managing disposables.



Reusable Foodware Operations

- Approximately half of the businesses allow customers to BYO, while the other half do not.
- Some businesses offer a discount for customers who BYO.
- Top concerns for businesses allowing BYO include sanitation, serving size, and portion control.
- All respondents have a dishwashing system in place.

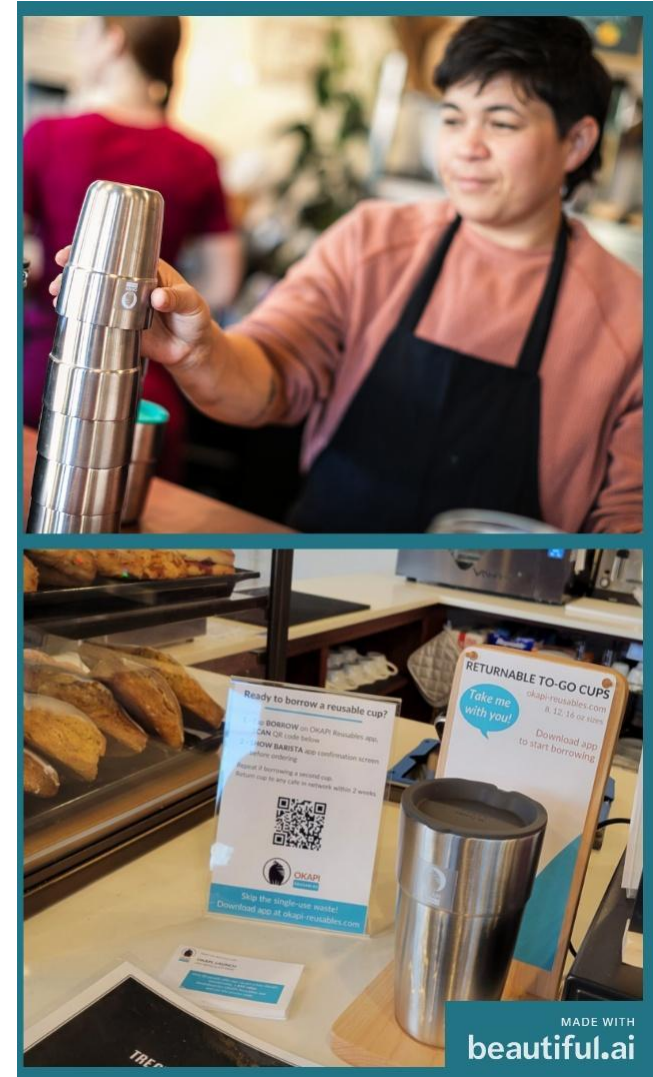


Attitudes about Reusable Foodware

- **Key Benefits of Reusables:** Waste reduction, better for the environment, cost savings, better dining experience and better food presentation
- **Top Barriers:** Limited staffing, limited space, food safety, changing operations, and customer preference for disposables.
- **Cost Concerns:** For reusables, dishwashing equipment, and product loss.

What are Drivers for Change?

- Financial support
- Policy or ordinance
- 3rd party takeout reuse systems
- List of preferred vendors
- Technical assistance



Proposed Policies that Impact Foodservice Operators

Miriam Gordon
Two R's Consulting



Foodware policy – aimed at reducing single-use

- Prioritizes reuse for dining on premises, but addresses disposables for takeout
- Gives business time to prepare- 18 months after adoption
- Accompanied by support from the City



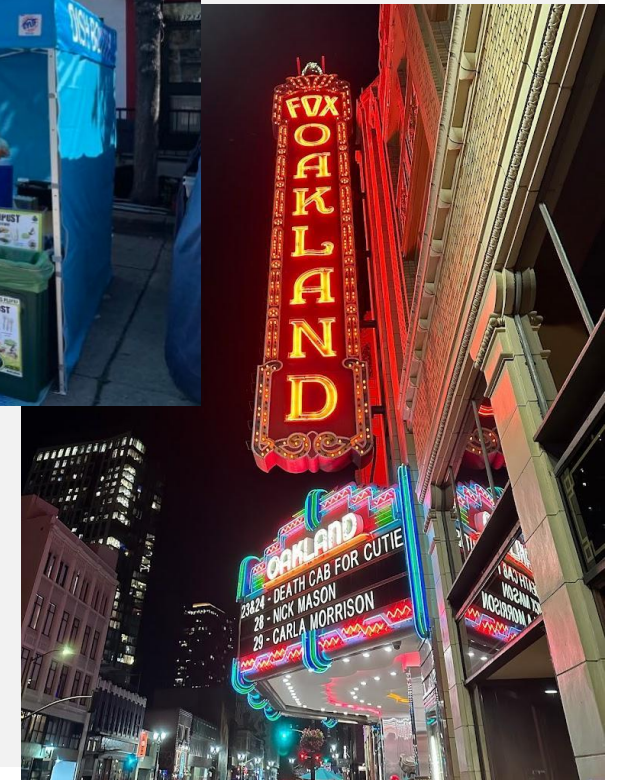
Reusables – Required for dine-in, BYO Always Allowed

- Reusable foodware required for all dine-in establishments
 - Plates, cups, utensils, condiments in bulk or reusable containers
 - Temporary waivers available (dishwashing capacity) but reasonable efforts required - waiver expires in the event of a remodel.
- Must accept customer-provided reusables (BYO)



Reusable Cups at Large Venues and Events

- Reusable cups for all non-packaged beverages sold
- Attendees can BYO
- Events: at least 25% reusables, ramps up to 50%



Disposable Cup and Container Charge

- \$0.25/disposable item, up to \$1.00
- Business keeps the money
- Includes takeout order/delivery platforms
- Exemptions for WIC and EBT recipients, possibly Medi-Cal



Accessories Only Upon Request

- Effective Immediately
- Accessories: utensils, napkins, condiment packets, cup sleeves/tops
- Only provided upon request BUT drive-thrus can ask/offer
- Medical exemption upon request
- No bundling!

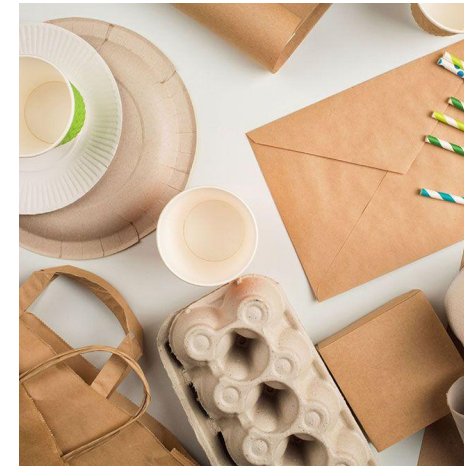


Take-out Disposable Food Ware

Disposable foodware must be:

- Compostable
- Free of toxic chemicals

City will maintain a list of compliant foodware.



Waste and Cost Impacts of the Proposed Policies

Miriam Gordon
Two Rs Consulting

1. Converting to compostable
2. Accessories on request
3. Reuse for onsite dining
4. Combined impacts

Single-use Plastics to Compostables- Costs

Restaurant Sector	# of Restaurants	Sector %	Restaurant Average Annual Cost	Restaurant Sector Annual Cost	Plastic to Compostable Waste Conversion (# items)
Café/Bakery/Snack	5	16%	(\$904)	(\$4,518)	1,232,250
Fast Casual	2	6%	(\$2,635)	(\$5,269)	163,271
Fast Food	9	29%	(\$31,765)	(\$285,883)	5,506,755
Full Service*	15	48%	(\$2,644)	(\$39,667)	1,166,685
All Restaurants	31	100%	(\$10,817)	(\$335,337)	8,068,961
*Full Service + Fast Casual - Reusables					

Providing Accessories only Upon Customer Request- Cost Savings and Waste Reduction

Restaurant Sector	# of Restaurants	Sector %	Restaurant Average Annual Cost Savings	Restaurant Sector Annual Cost Savings	Accessories Upon Request Waste Reduction (# of items)
Café/Bakery/Snack	5	16%	\$8,626	\$43,129	1,848,375
Fast Casual	2	6%	\$234	\$468	100,189
Fast Food	9	29%	\$11,228	\$101,055	8,787,375
Full Service*	15	48%	\$2,380	\$35,701	2,520,040
All Restaurants	31	100%	\$5,818	\$180,352	13,255,979

*Full Service + Fast Casual - Reusables

Reuse for Onsite Dining- Cost Savings and Waste Reduction

Restaurant Sector	# of Restaurants	Sector %	Restaurant Average Annual Cost Savings	Restaurant Sector Annual Cost Savings	Total Annual Waste Reduction (# of Foodware Items Eliminated)	Total Annual Waste Reduction (by weight, lb.)
Café/Bakery/Snack	5	16%	\$4,319	\$21,593	660,805	7,988
Fast Casual	2	6%	\$4,687	\$9,373	511,543	3,861
Fast Food	9	29%	\$6,668	\$60,014	1,671,431	43,865
Full Service*	15	48%	n/a	n/a	n/a	n/a
All Restaurants	31	100%	\$5,686	\$90,980	2,843,779	55,714

*Full Service + Fast Casual - Reusables

Cost impact of all 3 policies

	Disposable Foodware Policies (Compostables + Accessories Upon Request)		Dine-In Reusables		All the policies COMBINED	
Restaurant Sector	Av. Restaurant Cost	Restaurant Sector Cost	Av. Restaurant Cost	Restaurant Sector Cost	Restaurant Cost	Restaurant Sector Cost
Café/Bakery/Snack	\$8,626	\$29,677	\$4,319	\$21,593	\$10,874	\$44,147
Fast Casual	(\$2,000)	(\$4,000)	\$4,687	\$9,373	\$2,686	\$5,373
Fast Food	(\$16,729)	(\$150,557)	\$6,668	\$60,014	(\$3,536)	(\$31,826)
Full Service	\$576	\$8,633	n/a	n/a	\$576	\$8,633
All 31 restaurants		(\$116,247)	\$5,686	\$90,980	\$1,179	\$26,327

Key Takeaways

- Switching to compostable foodware can increase costs
- Only giving accessories on request saves money
- Reuse for onsite dining saves money
- All the policies combined generally result in cost savings-
- For fast food, the increased costs could be minimized by full conversion to reuse

Discussion and Feedback

- Please use the “raise hand” function when asking a question.



For more information

“Reusable Readiness”

<https://www.livermoreca.gov/departments/public-works/environmental-services/reusable-readiness>

- Funding and grants
- Technical assistance
- More information about reuse



Solidwaste_recycling@livermoreca.gov | (925) 960-8015

Next Steps

- Recording to be uploaded to City website.
- Survey closes Sept. 30th (Please fill out the survey if you haven't already!)
- Compile and analyze feedback.
- Ongoing outreach and resources.
- Present findings to City Council.

