

Attention Business Owners:

New California Mandate (SB 1383) Requires Businesses to Compost

Senate Bill 1383 (SB 1383) is a law enacted by the State of California to reduce emissions of short-lived climate pollutants. The law seeks to achieve a 75% reduction in the statewide disposal of organic waste.

HOW DOES THIS AFFECT YOUR BUSINESS?

Due to State Law, all generators are now required to place food scraps, food/beverage soiled paper products, and yard trimmings in the green compost container and arrange recovery for excess, edible food such as through food banks.

Jurisdictions have the authority to assess a fine for non-compliance.

For the recovery of edible food, edible food generators are split into two tiers and must arrange to recover the maximum amount of their edible food that would otherwise go to landfills, and maintain records. Examples of edible food generators are: grocery stores, restaurants, hotels and large venues. For a full list of edible food generators and to learn if you are a tier one or tier two generator, visit RethinkWaste.org/SB1383.

Food Scraps, Meat, Bones, Dairy



Food/Beverage Soiled Paper Products



For more information about the new law, visit RethinkWaste.org/SB1383

Why Compost?

FIGHTS CLIMATE CHANGE

Composting food scraps and soiled paper products diverts those materials from the landfill, where otherwise they would decompose and produce methane – one of the most potent greenhouse gases in Earth’s atmosphere. When placing compostable material in the compost container, you are avoiding methane emissions and giving organics a valuable second life as compost, which helps to fight climate change.

IT’S THE LAW

SB 1383 requires all generators to actively participate in a compost program, placing food scraps and food/beverage soiled paper products into the green compost container for collection and processing.



In San Mateo County, about 71% of materials in the landfill are compostable material.