



SB 1383: A Jurisdictional Look with the City of Oceanside

Annika Andersen
Environmental Specialist
City of Oceanside
oceansiderecycles@oceansideca.org



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**FOOD SCRAPS
RECYCLING
PROGRAM**



Oceanside's Approach to Organics Diversion and SB 1383 Compliance

- 2015-2019: Constructed and Opened the Green Oceanside Kitchen for Food Recovery
- 2018: Organics Feasibility Study
- 2019: Organics to Energy Biosolids Masterplan
- 2019: Amended WM franchise agreement to provide food scraps service to Oceanside businesses
 - Mandatory participation by all businesses, no exemptions
- January 1, 2020: Increased commercial and residential rates
- 2020-2022: Rolled Out Commercial Food Scrap Program Zero Waste Technical Assistance

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FOOD SCRAPS
RECYCLING
PROGRAM

2020 Commercial Food Scraps Implementation

PRE-COVID: Coordinating Education and Outreach Prior to Rollout

- Involved: City, WM, SCS Engineers, Go2Zero, and Recyclist Program Tracker (ZWTA)
- Materials Developed:
 - Notification Letter and Postcard
 - Program FAQs and Rate Sheet
 - Safety Vests and Name Card
 - Cart Dimensions and Program Guide



COMING SOON TO BUSINESSES

FOOD SCRAPS RECYCLING PROGRAM

The City of Oceanside and Waste Management are partnering to launch a new Food Scraps Recycling Program for all businesses in Oceanside starting January 2020. As part of the program all food scraps and food

soiled papers will now be placed in new brown bins instead of mixed with current landfill bins. The food scraps and food soiled papers will then be processed and recycled into a renewable energy source.

Assistance will be provided to all businesses to implement a successful food scraps recycling program. Your business will be contacted to meet with a zero waste assistance team member from January to March. Delivery of new brown bins to collect food scraps will begin in March.

Why is This Program Being Implemented?

The program will help Oceanside meet a new state law requiring municipalities to implement programs to reduce and recycle food scraps. The law mandates a 50% reduction of organic material entering landfills by 2020.

For More Information

Visit www.greenoceanside.org to learn more about the program. To speak with city staff, please email oceansidercycles@oceansideca.org or call 760-435-4500.





Resources Developed Prior to March 2020 Bin Drops



Take ACTION. Recycle RIGHT.

Working together to achieve **ZERO** waste

RECYCLABLES
Reciclables • Mga Recyclables

- Paper & Cardboard
- Glass Bottles & Jars
- Cans
- Aluminum Foil
- Rigid Plastic Trays, Caps & Containers

FOOD SCRAPS
Restos de Comida • Tirang pag kain

- Meat, Fish, Dairy
- Eggs & Cheese
- Bones & Shells
- Paper Plates
- Food-Soiled Paper Towels, Napkins, Paper Bags, Tissues, Cardboard

LANDFILL
Vertikador • Basura

- Plastic Utensils
- Plastic Straws
- Flimsy Food Take-out Containers
- Film Plastic such as Plastic Bags & Plastic Wrap
- Fruit Labels

Waste Management ONE Planet. TAKE Action. www.GreenOceanside.org

A Manager's Guide to TRAIN EMPLOYEES TO RECYCLE RIGHT

HOW TO TRAIN YOUR EMPLOYEES FOR ZERO WASTE SUCCESS

Since your food scraps recycling container has been delivered, now is the time to **train your employees on what goes where** for all three streams of waste recycling, organics and landfill. Use this opportunity to educate your team on how to recycle right to avoid contamination and costly landfill service fees.

SIMPLE STEPS TO ZERO WASTE

- Review Take Action, Recycle Right, Poster** – Explain what goes into all three streams (food scraps, recycling and landfill) and place the poster near the zero waste collection stations to remind staff how to recycle right.
- Zero Waste Collection Stations** – Ensure every zero waste station has all three streams painted together and properly labeled to encourage proper sorting. Recycling container starter kits and labels are available through the City waste supplies list.
- Staff Responsibilities** – Explain that it is everyone's responsibility to sort properly and recycle right.
- Black Zero Waste Team Leaders** – Choose one or more staff members to champion zero waste in your business. They can provide monitoring of containers, audits, training and ideas to further reduce waste.
- New Employees** – Be sure to include introduction and information on all three streams during new employee orientation and provide continuous refresher trainings throughout the year.
- Promote Ways to Save** – Recycle more and landfill less to reduce trash collection fees.

For more information, please visit www.GreenOceanside.org

GREEN OCEANSIDE BUSINESS ZERO WASTE Service Guide

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FOOD SCRAPS RECYCLING PROGRAM



The **Food Scraps Recycling Program** will divert food waste, often referred to as organics, and food-soiled paper **into its own bin** – separate from solid waste and landscape cuttings. The food scraps will be processed and used as renewable energy.

PROGRAM HIGHLIGHTS:

- Cost savings opportunities through right-sizing and downsizing
- Reduces trash going to landfill and decreases methane gas emissions
- State laws require the diversion of organic material
- New brown bin provided for food scraps and materials
- Free help selecting cart/bin and collection frequency
- Free virtual or in-person training for your business to succeed

ACCEPTABLE Bin Materials

Yes Please	No Thanks
<ul style="list-style-type: none"> Meat, fish, bones Dairy, eggs Fruits, vegetables Grains, pasta, bread Food-soiled paper bags, towels, napkins, tissues, cardboard Take-out containers 	<ul style="list-style-type: none"> Wood, yard waste Plastic packaging Polystyrene foam Glass

Bagging food scraps is not necessary, however clear plastic bags are allowed to reduce odor.



Post-COVID Food Scraps Recycling Enhancement

- Recreating Script and Outreach
 - Demonstrate sensitivity to businesses
 - Right sizing and downsizing focus
- Conducting Virtual “Site Assessments”
 - Health and safety of onsite staff
- Confirming Service Changes
 - Reliant on email, phone, and mail
- Tracking Site Changes in Recyclist
 - Noting every contact and status of business



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**FOOD SCRAPS
RECYCLING
PROGRAM**



Pre-Prep For Outreach Procedure

- a) Plan list of businesses to visit (9-10 sites; general location)
- b) Research account
 - i. Review Recyclist: Prior site visits, complaints, contamination issues
 - ii. Review Google maps (storage/enclosures, general area, other businesses in area)
- c) Prepare and print estimates (multiple for each business)
- d) iPad charged/ already connected to Recyclist with estimates ready
- e) Have printed copies of rate sheet and all outreach materials
- f) Pack recycling starter kit(s), education packet(s) & extra stickers
- g) Stickers should already be placed on recycling starter kits
 - i. Allocate time on site visit day to pick up needed materials from WM office



Outreach Customized for COVID-19

- Letters and Notifications for all Businesses
- Customized Email Templates
 - Customers Seeing Cost Savings
 - Customers with Bundled Service
 - Customers with Potential Cost Impacts
 - Customers with Delayed Delivery
 - Customers at Multi-Family Properties
- Customized Training Presentations
 - Food Service
 - Office and Retail

Hello,

The Food Scraps Recycling Program allows businesses the opportunity to right-size or down-size their current services to mitigate cost impact, if not provide overall cost savings. In Oceanside, recycling and food scraps services are more affordable than landfill services, thus creating savings when you minimize your landfill services.

Our team did an evaluation of your current service levels, and [made adjustments](#) to allow for cost savings by decreasing your landfill service and adding a food scraps bin, while still attempting to maintain your current yardage.

The current service levels we have on file for you are:

- **1x 3-Yard Recycling serviced once a week**
- **1x 3-Yard Garbage serviced twice a week**

The above services [puts](#) your bill at \$302.28 each month.

As a major portion of what was going into your landfill bin will now be going into the new food scraps bin, we have adjusted your new service levels to:

- **1x 3-Yard Recycling serviced once a week**
- **1x 3-Yard Garbage serviced once a week**
- **1x 2-Yard Food Scraps serviced once a week**

This decreases your bill to \$297.94 each month. |

Waste Management will be delivering your new brown 2-yard food scraps bin on **September 21, 2020**.

When the bin arrives, we will be providing a recycling starter kit, which includes interior containers for recycling, food scraps, and landfill materials, as well as educational materials, signage, virtual technical assistance, and optional in-person trainings.

Trainings and resources are readily available and easily accessible for your business and employees to make sure your food scraps recycling program is a successful one. Please visit Waste Management's [website](#) and the City of Oceanside's Food Scraps Recycling [webpage](#) for more information. Another very helpful resource for you is the [Frequently Asked Questions](#) document that can help guide you through any follow up questions or concerns you may have. Additionally, the City of Oceanside and Waste Management hosted a virtual workshop on August 31 to provide more information about the Food Recycling Program, cost savings opportunities, food recovery and donation information, and how to set your business up for zero waste success. The recorded workshop can be found on the City's YouTube page [here](#).

If you would like additional services or you feel the adjusted service levels should be changed, please feel free to call me call back at 619-310-3041 or respond to this email.

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**FOOD SCRAPS
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Training Tools for Staff

A Manager's Guide to **TRAIN EMPLOYEES TO RECYCLE RIGHT**



HOW TO TRAIN YOUR EMPLOYEES FOR ZERO WASTE SUCCESS

Since your food scraps recycling container has been delivered, now is the time to **train your employees on what goes where** for all three streams of waste (recycling, organics and landfill). Use this opportunity to educate your team on how to recycle right to avoid contamination and costly landfill service fees.



SIMPLE STEPS TO ZERO WASTE

▶ **Review Take Action. Recycle Right. Poster** – Explain what goes into all three streams (food scraps, recycling and landfill) and place the poster near the zero waste collection stations to remind staff how to recycle right.

▶ **Zero Waste Collection Stations** – Ensure every zero waste station has all three streams paired together and properly labeled to encourage proper sorting. Recycling container starter kits and labels are available through the City while supplies last.



- ▶ **Staff Responsibilities** – Explain that it is everyone's responsibility to sort properly and recycle right.
- ▶ **Elect Zero Waste Team Leaders** – Choose one or more staff members to champion zero waste in your business. They can provide monitoring of containers, audits, training and ideas to further reduce waste.
- ▶ **New Employees** – Be sure to include introduction and information on all three streams during new employee orientation and provide continuous refresher trainings throughout the year.
- ▶ **Promote Ways to Save** – Recycle more and landfill less to reduce trash collection fees.

For more information, please visit www.GreenOceanside.org

HELP EMPLOYEES RECYCLE RIGHT

Keep materials clean and dry
Break down boxes / keep lids closed

DON'T CONTAMINATE RECYCLING BINS!

Refuse or landfill: plastic straws, film plastic and foam food containers.

FOOD SCRAPS RECYCLING



MIXED RECYCLING



Clear plastic liners are not preferred but are permitted for sanitary concerns. Green waste services can be ordered through WM.

What is Left: REFUSE or LANDFILL



WE'RE HERE TO HELP!

For additional food service training, waste and recycling audits and zero waste resources, contact the City's Green Oceanside team at greenoceanside@oceansideca.org or call (760) 435-4500. For WM, call (760) 435-5457.

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FOOD SCRAPS

Restos de Comida • Tirang pag kain



WM ONE Planet. TAKE Action. (760) 435-5457 www.GreenOceanside.org

RECYCLABLES

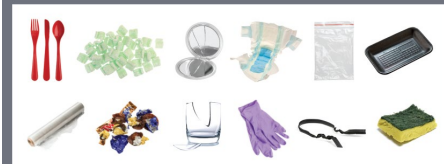
Reciclables • Mga Recyclables



WM ONE Planet. TAKE Action. (760) 435-5457 www.GreenOceanside.org

LANDFILL

Vertedero • Basura



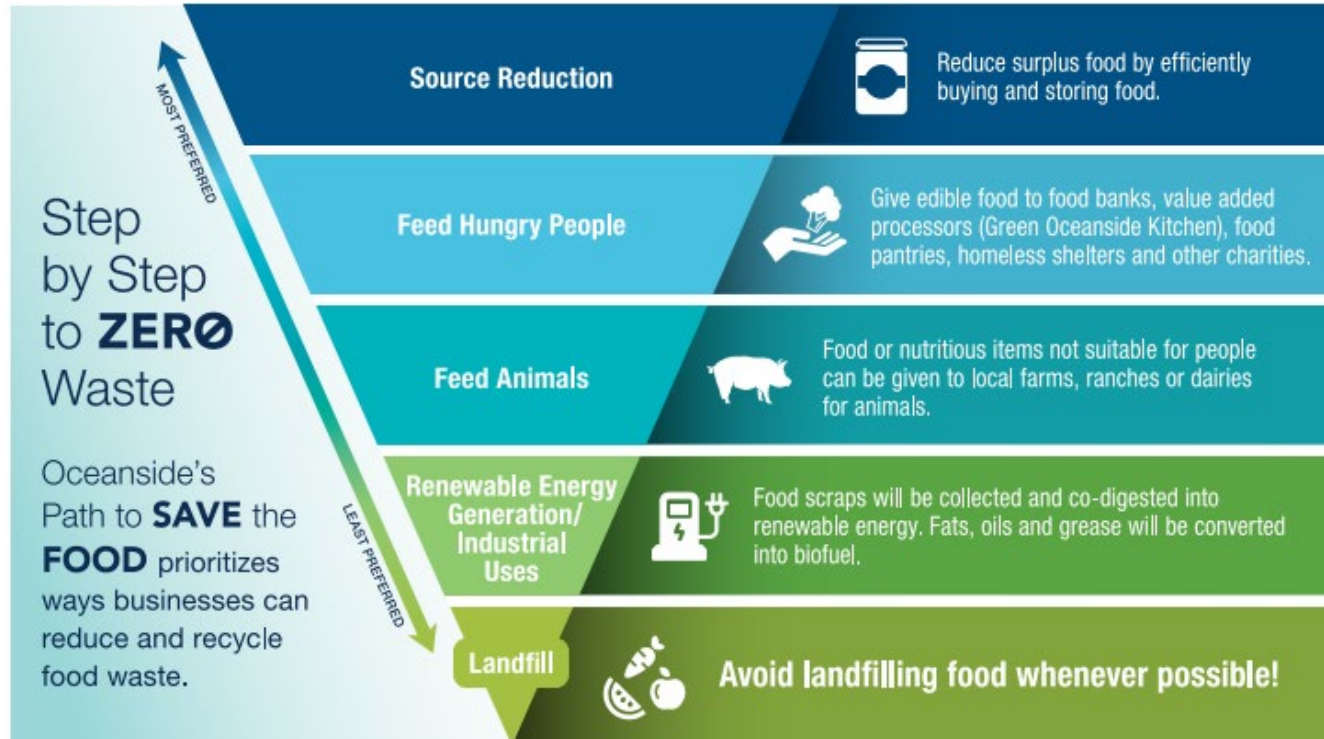
WM ONE Planet. TAKE Action. (760) 435-5457 www.GreenOceanside.org



FOOD SCRAPS RECYCLING PROGRAM

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Emphasize Source Reduction and Donation To Businesses



FOOD DONATION



DO YOU HAVE FOOD TO DONATE THAT YOU DON'T THINK FEEDING AGENCIES WILL ACCEPT?

Whether it's bruised produce or excess edible food that feeding agencies don't have the capacity to receive. The Green Oceanside team knows organizations that can turn your food into new products.



FOOD RECOVERY AT THE GREEN OCEANSIDE KITCHEN

The City of Oceanside built a state-of-the-art food recovery, training and preservation facility to turn excess edible food into food products to feed Oceanside communities. The kitchen is operated in partnership with the O'side Kitchen Collaborative (www.OKC.org). OKC provides Catering for a Cause, food rescue operations and BITE training programs.



WE'RE HERE TO HELP!

For additional food service training, waste and recycling audits and zero waste resources, contact the City's Green Oceanside team at greenoceanside@oceansideca.org or call (760) 435-4500. For WM, call (760) 435-5457.





COVID-19 Silver Linings: Improvements and Opportunities

- Re-engage with businesses and their “love” of garbage and air
- Incentive food scraps and recycling and emphasize cost savings through waste prevention and reduction
- Virtual world provides enhanced access by phone, email, and web
- Virtual tools for current and future employees



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**FOOD SCRAPS
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Food Waste Prevention and Food Recovery



Expand Food Recovery Resources



FOOD WASTE TRACKING AND SOLUTION GUIDE FOR BUSINESSES

There are **many advantages** for your business to implement a food waste tracking program! This guide will explain these benefits and provide solutions to track and reduce food waste.



Developed for the City of Oceanside by the San Diego Food System Alliance. Learn more at GreenOceanside.org



10 STEPS FOR STARTING A FOOD RECOVERY PROGRAM

Learn how to use your excess food to **feed people** and not landfills



Developed for the City of Oceanside by the San Diego Food System Alliance. Learn more at GreenOceanside.org



City of Oceanside Food Recovery Partnership Form

What is SB 1383?

Senate Bill 1383 (Short-lived Climate Pollutants: Organic Waste Reductions) establishes targets to reduce organic waste disposal by 50% by 2020 and 75% by 2025, and to increase edible food recovery by 20% by 2025. The California Department of Resources Recycling and Recovery (CalRecycle) requires cities and counties to implement a food recovery program and requires enforcement for non-compliance.



SB 1383 requires business to hold a written agreement with a food recovery organization that will recover the business' excess edible food. This Food Recovery Partnership form can be used to fulfill this requirement, provided that a physical copy of this form is kept on-site and be provided to the City during inspection.

How to Complete This Form

This form is to be completed by both Commercial Edible Food Generators (Tier 1 and Tier 2) and Food Recovery Organizations. Use the table below to identify which sections your organization is required to complete:

Commercial Edible Food Generator	Food Recovery Organization
Section 1	Section 3
Section 2	Section 4

Important Information

Food Safety: All food recovery activities should be executed in compliance with all federal, State, and local regulations for safe food handling.

Donation Dumping: Knowingly providing unusable or inedible food, or intentionally delivering food outside of the agreed upon food recovery windows ("donation dumping") is unacceptable and grounds for intervention by the City of Oceanside.

Federal Tax Incentives: Charitable food donation is eligible for federal tax incentives and enhanced tax deductions, provided that donations meet eligibility criteria. Please seek legal counsel for tax filing and consult with your partnering food recovery organizations to obtain the necessary donation receipts required to claim any tax incentives and/or deductions.

OceansideRecycles@oceansideca.gov | GreenOceanside.org



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Design and Build a Food Recovery Kitchen

- Capital Improvement Project
 - \$1.7 million project
 - Educate construction community on building the facility
- Design Request for Proposal
 - Hired local zero waste chefs to assist with facility design and selection of specialized valued added equipment
- Programming and Operation Request for Proposal
 - O'side Kitchen Collaborative
 - Self Sustaining
 - Mission aligned and programming provided
 - Access to facility-rent and utility free





Build Food Recovery Connections

- Produce Good
 - Gleaning and backyard harvesting services to the community since 2014
 - To date, 606,800 pounds of produce picked = over 1,820,292 servings of produce provided to those in need
 - Contracted since 2018 to support “quick-pick” backyard gleaning services in Oceanside
- Harvest Oceanside Events
 - Half-Day events of volunteers picking in backyards and agriculture fields
 - 12,000 pounds picked = 36,000 fresh produce servings to the Oceanside community



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Green Oceanside Kitchen to the COVID Rescue!

- Kitchen capacity and equipment
- Partnerships with OKC, ProduceGood OUSD, and others
- Full Facility Access to El Corazon Senior Center
- Over 600k in additional funding
- 430,000 lbs. of food recovered
- 310,000 meals provided to seniors, immunocompromised, food insecure, and students in 2020



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**FOOD SCRAPS
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Enhanced Food Waste Prevention - Green Oceanside Kitchen at Home

- Developed Virtual Training and Tutorial Videos for residents and community
 - Food Storage Tips
 - Managing Food Scraps At Home
 - Deciphering Date Labels
 - Recycling Right At Home
 - Backyard Composting Videos



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Virtual Engagement: Sunday Brunch In A Crunch

- Sunday Brunch In A Crunch on June 28th
 - June 28th with OKC
 - Broadcasted Live on YouTube
 - Live zero waste cooking demos and tutorials
 - Provided recipes to cook along to
 - Posted online for future viewing



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**FOOD SCRAPS
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Donating Edible Food 101

- Included both Edible Food Generators and Food Recovery Organizations
- Introductions to Resources Provide by the City of Oceanside
- Guided Group Breakout Discussion between both Organizations and Generators
 - Collaboration is key
 - Information Sharing and Myth Dispelling
 - Food Recovery Hubs



Donating Edible Food 101

A Workshop for Food Service Providers, Grocers, Restaurants, Donors & Feeding Agencies



March 8, 2022
2:00-4:00 PM
 Green Oceanside Kitchen
 @ the El Corazon Senior Center
 3302 Senior Center Dr.

Register at [GreenOceanside.org](https://www.greenoceanside.org)



New State Law (SB 1383) requires the rescue of edible food from all types of Food Service Providers to be provided to Feeding Agencies, and the City of Oceanside is here to help!

<p>Food Service Providers will receive:</p> <ul style="list-style-type: none"> • An overview of state law • Food recovery resource demonstration • Technical assistance to complete required documentation • Compliance help with Annual Inspection Requirements 	<p>Feeding Agencies will receive:</p> <ul style="list-style-type: none"> • An overview of state law • A FREE insulated food pick-up bag (limited to the first 50 participants) • Forum to discuss gaps in capacity or resources
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www.greenoceanside.org

Maturing Food Scraps Implementation in 2021-2022

Contamination and Tagging

- Majority of Food Scraps Containers are Unlockable 64 gallon carts
 - Bundled Commercial Cart
 - Space Constraints and Storage Issues
 - Concerns with Cost
- Monitoring and Education
 - Developed Educational Oops Tags for Food Scraps, Recycling, Greenwaste, and Landfill Streams
 - Created a notification system with drivers to customers
 - Turned fees back on in 2022



IMPORTANT NOTICE
About Your Food Scraps Recycling Bin

OOPS!

The following contaminants were recently found in your food scraps bin at
3524 LAKE BLVD
During the week of
3/28/2022

UNACCEPTABLE ITEMS

- ❌ **External Liners, Loose Plastic Bags, Gloves & Masks**
- ❌ **Single Use Plastics & Foam To-Go Ware & Packaging**
- ❌ **Leaves, Stumps, Lawn, Shrub, Tree Branches & Stems**
- ❌ **Chairs & Dry Cardboard**
- ❌ **Household Wares, Batteries, Electronics & Light Bulbs**
- ❌ **Construction Debris**
- ❌ **Large Lovelife Items & Outdoor Furniture**
- ❌ **Car, House & Pet Waste**

ACCEPTABLE ITEMS

- ✔️ **Fruits & Vegetables**
- ✔️ **Meat, Poultry, Fish & Seafood**
- ✔️ **Dairy, Eggs (including shells) & Cheese**
- ✔️ **Bread, Dough, Pasta & Grains**
- ✔️ **Bones**
- ✔️ **Food-Soiled Paper, Napkins, Coffee Grounds & Teabags**

TIPS FOR SUCCESS:

- Clear plastic liners are not preferred but are permitted for sanitary concerns.
- Secure your bins with locks and enclosures.
- Nighttime services for recycling success and cost savings.

QUESTIONS OR NEED ASSISTANCE?
Call (760) 435-5457, email OceanSideGreenwaste@wm.com or visit www.GreenOceanSide.org

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OOPS!

BE SURE TO KEEP THESE OUT OF YOUR FOOD SCRAPS RECYCLING BIN!

- Colored Liners/ Loose Plastic Bags/ Gloves/Masks
- Single-Use Plastic & Foam To-Go Ware and Packaging
- Lawn Clippings/Leaves/Weeds/Tree Branches/Shrubs
- Clean & Dry Cardboard
- Hazardous Waste/ Batteries/Electronics/ Light Bulbs
- Construction Debris
- Large Landfill Items or Outdoor Furniture
- Dirt/Rocks/Pet Waste

Other: _____

Although the wrong items were placed in your food scraps recycling bin, we have conducted a one-time courtesy pick up.

WM (760) 435-5457
OceansideFoodScraps@wm.com
business.wm.com/oceanside

Account Number _____

Date _____ Time _____

Contaminant Present _____

Recycle Right!
These items belong in your food scraps recycling bin.

- Fruits & Vegetables
- Meat, Poultry, Fish & Shellfish
- Dairy, Eggs (including shells) & Cheese
- Bones
- Bread, Dough, Pasta & Grains
- Food-Soiled Paper, Coffee Grounds, Filters & Napkins

Tips for Success:

- Clear plastic liners are not preferred but are permitted for sanitary concerns.
- Secure your bins with locks and enclosures.
- Rightsize services for recycling success and cost savings. Contact Zero Waste Team for technical assistance.

(760) 435-4500
GreenOceanside@oceansideca.org
www.GreenOceanside.org

OOPS!

BE SURE TO KEEP THESE OUT OF YOUR RECYCLING BIN!

- Colored Liners/ Loose Plastic Bags/ Gloves/Masks
- Single-Use Plastic & Foam To-Go Ware and Packaging
- Lawn Clippings/Leaves/Weeds/Tree Branches/Shrubs
- Food Scraps/ Food Soiled Paper & Napkins
- Hazardous Waste/ Batteries/Electronics/ Light Bulbs
- Construction Debris
- Large Landfill Items or Outdoor Furniture
- Dirt/Rocks/Pet Waste

Other: _____

Although the wrong items were placed in your recycling bin, we have conducted a one-time courtesy pick up.

WM (760) 435-5457
cssandiego@wm.com
business.wm.com/oceanside

Account Number _____

Date _____ Time _____

Contaminant Present _____

Recycle Right!
These items belong in your recycling bin.

- Plastic Bottles & Containers
- Food & Beverage Cans
- Paper
- Clean & Dry Cardboard
- Food & Beverage Cartons
- Glass Bottles & Jars

Tips for Success:

- Empty and Dry, Please!
- Secure your bins with locks and enclosures.
- Rightsize services for recycling success and cost savings. Contact Zero Waste Team for technical assistance.

(760) 435-4500
GreenOceanside@oceansideca.org
www.GreenOceanside.org



SB 1383 Requirements – Barriers to Full Compliance

- Remaining Businesses in 2021
 - Most Challenging Businesses Remaining
- Franchise Agreement Negotiations and Staff Time – March 2021-Present
 - Going to Council with Franchise Agreement April 6, 2022
- CalRecycle Notification of Program Gaps with AB 1826 – November 2021
- CalRecycle Required Ordinance Updates
 - Adopted January 2022

California Environmental Protection Agency



Galvin Newsom

California Governor

Jared Blumenfeld

Secretary for Environmental Protection

Rachel Machi Wagoner

CalRecycle Director

November 19, 2021

Deanna Lorson, City Manager
City of Oceanside
300 North Coast Hwy
Oceanside, CA 92054
CityManager@OceansideCa.org

RE: Notice of Mandatory Commercial Organics Recycling Program Implementation Gaps

Dear Ms. Lorson:

The Department of Resources Recycling and Recovery (CalRecycle) has determined that the City of Oceanside is deficient in the implementation and compliance with Mandatory Commercial Organics Recycling (MORe), also known as AB 1826 (Statutes of 2014). As a result, CalRecycle has requested that the City submit an action plan by December 3, 2021. CalRecycle's Local Assistance and Market Development (LAMd) staff has discussed this with the City's staff, Ms. Cari Dale and Colleen Foster, on November 3, 2021.

The following is a summary of the program deficiencies that will need to be addressed:

1. Mandatory Commercial Organics Recycling
 - A. The City has begun implementation of some components of its MORe program, but based on the monitoring numbers, there is still a high level of non-compliance with commercial businesses, including multifamily complexes of five units or more.

The City's detailed action plan will need to address how the remaining regulated commercial businesses will receive collection service no later than May 1, 2022. CalRecycle recognizes that the City is also working hard to implement the SB 1383 regulations and fully implementing mandatory commercial services for the regulated businesses subject to MORe will also support a part of the City's implementation of the new regulations.

CalRecycle staff will review the Plan submitted by the City and will assess if it is adequate. If there are any issues, CalRecycle staff will work with City staff. Then, the

1001 I Street, Sacramento, CA 95814 | P.O. Box 4025, Sacramento, CA 95812
www.CalRecycle.ca.gov | (916) 322-4027

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FOOD SCRAPS
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SB 619 Notice of Intent Submitted to CalRecycle

- Procurement Recordkeeping - 2023
- Food Recovery Inspections and Programs – Now to 2024
- Residential Curbside – 2024
- Additional Staffing and Funding – 2024
- Lid Flipping and Route Reviews – 2024



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FOOD SCRAPS
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AB 1826/SB 1383 Final Commercial and MF Implementation

- Commercial Businesses – 500 businesses
 - Estimate Preparation – January to February 2022
 - Businesses Notified of Changes – February 2022
 - Email, Letter, and Final Email Reminder
 - Service Delivery – March to May 2022
- Multi-Family – 400-500 properties
 - Site Visits and Estimate – February to April 2022
 - Properties Notified of Service Changes – May 2022
 - Service Deliveries – June to August 2022

Food Scraps 2022 Implementation Plan - Commercial Timeline						
Task#	Task	Task Description	Party Resp.	Start Date	Due Date	Notes
1	WASTE MANAGEMENT TO CONDUCT COMMUNICATION VIA EMAIL AND LETTER TO BUSINESSES TO CONFIRM RECYCLING AND FOOD SCRAPS SERVICE UPDATES	Waste Management to complete estimates and notice of delivery for all Businesses without food scraps services and/or recycling. Communicate new services and delivery date via email and letter. Allow for minimum 30 days to respond before services are dropped.	WM ZWTA Team	2/7/2022	2/25/2022	
		Milestones	Action	Team Goals	Action/Item to City	Notes
		Weekly Goal	200 emails and letters/week	ZWTA will complete emails/letters	WM to cc City on communication	
		Education Collateral Distribution and offer Technical Assistance	With each distribution	ZWTA		
Task#	Task	Task Description	Party Resp.	Start Date	Due Date	Notes
2	FOOD SCRAPS AND RECYCLING SERVICES ARE DELIVERED TO BUSINESSES	WM to deliver food scraps recycling and recycling services (if necessary) to all remaining businesses	WM	3/14/2022	5/27/2022	
		Milestones	Action	Team Goals	Action/Item to City	Notes
		Weekly confirmations of deliveries	8-10/day	WM to deliver to 8-10 customers on average per day (numbers may skew per day, but overall completion goal remains) for strategic route densification	WM to send updates every Monday reporting on previous week's progress via Fleet Genius	
		Technical Assistance	Offered to all new on-boarded customers + per requested existing customers	Per outreach/requests	Recyclist updates	



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FOOD SCRAPS
RECYCLING
PROGRAM



Additional Resources Developed

IT'S HERE!

FOOD SCRAPS RECYCLING PROGRAM

The Food Scraps Recycling Program is now available to residents living in apartments, condos and townhomes (multi-family homes)! The program will divert food waste, often called organics, and food-spoiled paper **into its own bin** — separate from solid waste and recyclables.

Your participation in this program is important!

Sorting your discards is easy as 1, 2, 3!

Use these tips and resources to help you get started with the new Food Scraps Recycling Program.

- 1 Use this magnet and the visual on the back side to know where your discards go.
- 2 Use three separate bins in your kitchen, one for each stream. Place food scraps and food-soiled paper in its own container. Use the poster on the reverse side and post in a convenient place like the inside of a cabinet door!
- 3 Toss in the right bin and don't overload the bin as the lid must close. No bag is preferred for the brown food scraps bin but paper bags and clear plastic bags are accepted.



Questions?

Email OceansideZeroWaste@wm.com or call (760) 435-5457
www.GreenOceanside.org | home.wm.com/oceanside



Subject Line: CONFIRMATION OF DELIVERY FOR FOOD SCRAPS, RECYCLING & LANDFILL SERVICES TO [ADDRESS] ON [DATE]

CUSTOMER ADDRESS:

Hello,

I am sending this email as a follow up to my attempt to reach you at XXX-XXX-XXXX.

The City of Oceanside and Waste Management (WM) are moving forward with the completion of its food scraps recycling program to all commercial and multifamily properties in response to California's implementation of Senate Bill 1383 (SB 1383). We began the roll out of this service in early 2020 and have had wide-ranging success bringing this highly valued diversion program to the community, including all commercial and multi-family customers.

In Oceanside, recycling and food scraps services are more affordable than landfill services, thus creating opportunities for savings when you are able to minimize landfill services and strive for zero waste. Additionally, we have deployed a wealth of resources to assist in the successful implementation of each customer's recycling programs with our Zero Waste Technical Assistance Team. Not only does this program ensure less materials are sent to our landfills, but it also allows businesses the opportunity to right-size or down-size their current services to mitigate cost impact, if not provide overall cost savings.

Our records indicate that you currently are not subscribed to food scraps services at your location, with your current services listed below:

<<CURRENT SERVICES>>

The City and WM are here to support your business to ensure you receive the appropriate services and promote success with food scraps recycling. Beginning in February 2022, WM will begin delivering food scraps service containers to customers that have yet to subscribe to food scraps recycling services. If you would like to make an appointment to sign on for food scraps services and receive an in-person training or have questions regarding this service, please contact Waste Management at (760) 435-5457 or via email at oceansidezerowaste@wm.com.

If we do not hear from you, your services and bill will be automatically updated to include the appropriate amount of recycling and food scraps recycling services to go along with your landfill services. These services will be delivered on <<DATE>>.

Your updated services as of the delivery date will be:

<<UPDATED SERVICES>>

If your businesses would like to receive these services ahead of the above delivery date, or if your business would like to discuss service options, please contact Waste Management at (760) 435-5457 or by email at oceansidezerowaste@wm.com.

ONE Planet. TAKE Action.



FOOD SCRAPS RECYCLING PROGRAM



Lessons Learned and Next Steps

- Setting Parameters of the Organics Programs
- Create a Unified Branding Campaign
- Re-Engage Constantly
- Set-Up Contamination and Education Procedure
- Buffer Staffing and Resources Budget
- Engage with Leadership and Officials Often
- Equity in State Enforcement Needed



 **ONE** Planet. **TAKE** Action. 



FOOD SCRAPS
RECYCLING
PROGRAM



Annika Andersen
Environmental Specialist
City of Oceanside
aandersen@oceansideca.org