

ORGANICS REDUCTION & RECYCLING ORDINANCE

Composting & Recycling Now the Law for California Residents

Properly sorting your food scraps and other compostable materials not only helps fight climate change, it's now the law. Effective January 2022, State law (SB 1383) requires residents and businesses to keep compostable and recyclable materials out of California's landfills.

When compostable materials like food scraps, plant trimmings, and paper break down in a landfill they produce methane, a potent greenhouse gas that contributes to climate change. By composting and recycling these materials, you're helping to reduce methane emissions and create a healthier planet.

Fortunately properly composting and recycling is easy. Here's how:



COMPOST

COMPOSTAR
可堆肥垃圾

Put in your green compost bin:



All food scraps including bones, meat scraps, cheese, rinds, peels, and coffee grounds.



Food-soiled paper like paper towels, napkins, pizza boxes, and paper plates (uncoated/not shiny).



Plant trimmings like leaves, grass clippings, branches, and weeds.

HELPFUL COMPOST TIPS



Keep it tidy!

Collect food scraps in a small tub, kitchen pail, or paper bag for easy transport to the green compost bin.



Keep it clean!

Remove stickers from produce. No plastic, glass, or metal in the green bin.

RECYCLE

RECICLAGE
可回收物

Put in your recycling bin:



Clean, dry paper and cardboard
– No food-soiled paper.



Bottles, cans, and jars – Containers should be empty and dry.

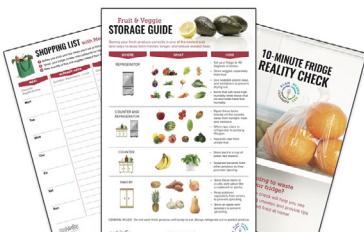


Plastics #1-7 – Loose items only, no plastic bags.

Easy Tips to Prevent Food Waste & Fight Climate Change

When we waste food, we waste all the energy, water, and resources that went into producing that food and getting it to our kitchens.

If we plan our meals a little better, store our food properly, and eat what we have, we can save food and money – and have less to compost at the end of the day.



Plan: Use a shopping list to help plan meals and save money.

Store: Keep fruits and vegetables fresher with proper storage (see below).

Eat: Consume perishable foods first and use your leftovers.



Download more tools and discover other food saving tips, recipes, and resources at StopFoodWaste.org.

Store your fresh produce correctly to keep it fresher, longer:

WHERE	WHAT	HOW
REFRIGERATOR	A grid of various fruits and vegetables including cherries, strawberries, grapes, ginger, eggplant, okra, beet, kale, radishes, broccoli, carrots, and lettuce.	<ul style="list-style-type: none">Set your fridge to 40 degrees or below.Store veggies separate from fruit.Use sealable plastic bags and containers to prevent drying out.Items that wilt need high humidity while those that rot and mold need low humidity.
COUNTER AND REFRIGERATOR	A grid of various fruits and vegetables including an apple, tomatoes, mango, watermelon, lime, orange, peach, kiwi, and avocado.	<ul style="list-style-type: none">Ripen these items loosely on the counter, away from sunlight, heat, and moisture.When ripe, store in refrigerator to prolong lifespan.Separate ripe from unripe fruit.
COUNTER AND REFRIGERATOR	A grid of various fruits and vegetables including bananas and basil.	<ul style="list-style-type: none">Store basil in a cup of water, like flowers.Separate bananas from other produce as they promote ripening.
PANTRY	A grid of various fruits and vegetables including a potato, sweet potato, onion, pineapple, garlic, and butternut squash.	<ul style="list-style-type: none">Store these items in a cold, dark place like a cupboard or pantry.Keep potatoes separately from onions to prevent sprouting.Store an apple with potatoes to prevent sprouting.



The new State law, SB 1383, will be implemented under the Alameda County Organics Reduction & Recycling Ordinance, in partnership between the City of Dublin, Amador Valley Industries, and StopWaste.



www.StopWaste.org/Rules

www.AmadorValleyIndustries.com
(925) 479-9545

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