

# FOOD SCRAPS COLLECTION

## PROGRAM OVERVIEW



customer service: (800) 773-2489



@UWSCcompany

# TABLE OF CONTENTS

1	WELCOME LETTER CALIFORNIA
2	ORGANICS LAWS
3	TIPS FOR EDIBLE FOOD GENERATORS
5	FOOD RESCUE ORGANIZATIONS
6	CARTS AND RESOURCES
7	SETTING UP COLLECTION
8	TRAINING STAFF
9	ONGOING SUCCESS
10	WHAT GOES IN THE GREEN BIN
11	FAQS
12	CHECKLIST FOR SUCCESS
13	CONTACT INFORMATION

# Universal Waste System's Food Scrap Collection Program

The State of California has mandated the separation of organic waste from landfill and recovery of edible food because 20% of California's methane emissions come from organic waste in landfills, and 1 in 4 Californians suffer from hunger. This guideline details how Universal Waste Systems can help businesses follow these mandates.

- UWS can provide green bins for organics collection.
- We have also partnered with local food rescue organizations
- We can assist with the edible food donation process.
- Our Zero Waste Representatives are available to provide free training for you and your staff on how to properly separate organics from other types of waste and how to donate edible food.

WELCOME



# ORGANICS LAWS IN CALIFORNIA

## **AB1826**

### Mandatory Organics Recycling Law - Jan 1, 2016

All businesses that generate 2 cubic yards or more solid (recycling and trash) waste must arrange for organic waste recycling services. Organic waste includes organic, non-fiber materials, such as yard trimmings and food waste.

## **SB1383**

### Short-Lived Climate Pollutants Law - Jan 1, 2022

The State set targets for Californians to reduce disposal of organic waste 50% by 2020 and 75% by 2025. Additionally, the State set a goal to recover 20% of currently disposed edible food for human consumption by 2025. All commercial businesses are required to have organic solid waste services and certain edible food generators will need to donate all surplus edible food, starting with Tier 1 generators (food service providers, wholesale vendors, food distributors, supermarkets greater than 10,000 sq ft) in 2022 and Tier 2 generators (restaurant with more than 250 seats or larger than 5000 sq ft, hotels with on-site facilities or more than 200 rooms, local education facilities and state agencies with cafeterias, and large venues and events) by 2024.



# TIPS FOR EDIBLE FOOD GENERATORS

Once you have determined if your business is a Tier 1 or Tier 2 generator, develop a system for donating maximum edible food:

- 1) know what type of food you will be donating and the storage requirements (frozen, dry, fresh, etc). Be ready to provide an estimate (in pounds or pallets) of how much you expect to donate.
- 2) connect with an organization, establish a schedule and method for donation pickup or drop off and sign a written contract
- 3) recover food, abiding by all safety measures
- 4) maintain records of donations  
(*see page 5 for details*)
- 5) know you are protected by AB 1219, "the good samaritan law."

## Tier 1

January 1, 2022

Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate.



## Tier 2

January 1, 2024

Tier two businesses typically have more prepared foods to donate, which often require more careful handling to meet food safety requirements (e.g. time and temperature controls).



# TIPS FOR EDIBLE FOOD GENERATORS

## RECORDKEEPING REQUIREMENTS:

Keep records that include the following information:

- A list of each food recovery service or organization that collects or receives your edible food
- A copy of all contracts or written agreements with food recovery organization or service
- A record of the following information for each of those food recovery services or organizations:
  - name, address and contact information of the food recovery service or organization
  - types of food that will be collected by or self-hauled to the food recovery service or organization
  - established frequency that food will be collected or self-hauled
  - quantity of food (measured in pounds) recovered per month, collected or self-hauled to a food recovery service or organization for food recovery.

## GOOD SAMARITAN LAW (AB 1219)

California Good Samaritan Food Donation Act (AB 1219) provides liability protections for entities that make good faith donations of surplus food. AB 1219 clarifies and expands liability protections for donated surplus food by:

- Creating a more comprehensive list of entities covered by law
- Explicitly states that donation of past-date food is subject to liability protection
- Expands liability protection to donations made by food facilities, which are subject to food safety regulations and inspections, directly to individuals for consumption (direct donation).

Universal Waste Systems has partnered with the following Food Rescue and Material Reuse Organizations:



[St Francis Center of LA](#) serves the unhoused and extremely low income families in the greater Los Angeles area by providing a variety of support services, as well as running a daily soup kitchen and food bank. They also have several food pantries in higher education institutions to serve food-insecure students.

Contact: Carlos Rivillas (213) 747-5347 - [Info@Sfcla.org](mailto:Info@Sfcla.org)



[The Dream Center](#) services consists of mobile hunger relief and medical programs which serve unhoused and lower income families. They have residential rehabilitation programs for adults, shelters for victims of human trafficking and transitional housing for unhoused families - food banks, clothing giveaways and educational services.

Contact: (213) 273-7000 - [Dreamcenter.org](http://Dreamcenter.org)



[Food Forward](#) Food Forward rescues fresh nutritious produce from farms, produce distributors, wholesalers, public orchards, farmers markets, backyard fruit trees and more. This produce is donated to hundreds of hunger relief agencies across Southern California and beyond, feeding hundreds of thousands of people each month.

Contact: Amir Zambrano (818) 917-0077 - [Info@Foodforward.org](mailto:Info@Foodforward.org)



[Hollywood Food Coalition](#) provides warm nutritious meals as well as access to basic daily needs including clothing, backpacks, sleeping bags and hygiene items. They also provide assistance with housing placement and referrals, as well as mobile medical clinics. In 2020, they launched a Community Exchange and a centralized distribution center where food donations are shared with more than 60 different local organizations.

Contact: (323) 462-2032 - [Info@Hofoco.org](mailto:Info@Hofoco.org)



[Food Cycle LA](#) recovers and diverts surplus food to communities experiencing food insecurity using electric vans and leveraging new technology. They partner with food retailers, farmers markets, and restaurants to reroute surplus food away from landfills to over 300 organizations working to feed hungry people.

Contact: (323) 897-9696 - [hello@foodcyclela.org](mailto:hello@foodcyclela.org)

# CARTS AND RESOURCES



## Green Cart Service

As a RecycLA customer, you are eligible to subscribe to different organic service levels including carts ranging from 32 gallons to 3 yards. Refer to your Welcome Packet for sizes and rates.

Note: for customers that subscribe to 96 gallon cart service, UWS will provide two 48-gallon green carts, for your safety and that of our drivers, to collect your food scraps.



## ADDITIONAL RESOURCES FOR COLLECTION:

- Cart Labels
- Educational Posters
- Online and In-Person Trainings



# SETTING UP ORGANICS COLLECTION

## CONTAINER PLACEMENT

- Place organics containers in areas where organic waste is generated (i.e. kitchen or food prep area). We highly recommend using a color-coded system.
- Place food scraps containers next to garbage and recycling containers.
- Post FOOD SCRAPS ONLY decals on all food scraps containers.
- Place food scraps posters above food scraps containers.
- Line containers with clear plastic bags.



# TRAINING STAFF



- Identify all staff that will be involved with food scraps collection.
- Designate a “Food Scraps Champion” to take the lead on staff training and monitoring of the program.
- Educate new staff on how to sort properly during training.

- Explain what food scraps are and why they are being collected for diversion.
  - Food scraps are any leftover food-based material (see p.8 for examples).
  - State law requires this material to be collected and diverted from landfills to prevent the generation of greenhouse gases.



- Ensure all staff know locations of inside containers and outside carts.
- Direct staff to posters or other educational material to ensure continued proper sorting.
- Request FREE training from your Zero Waste Rep.

# ONGOING SUCCESS

## CONTAMINATION

*Contamination is any material that does not belong in that container (i.e. trash or recycling).*

- Monitor containers for contamination.
  - Common contaminants include: plastic gloves and food packaging
  - Place tongs near your indoor container for easy removal.
- Remove any contamination and retrain staff on proper sorting.
- Increase signage to deter contamination.



## MORE TIPS FOR COLLECTION

- Food scraps weigh more than trash so it is best to empty containers when 1/2 to 3/4 full.
- Tie the top of the bag before moving to outdoor cart to prevent spills.
- Keep collection containers clean by keeping them free of food and liquids.



## REDUCE YOUR FOOD WASTE

### Donate Edible Food:

- Work with a non-profit local organization to provide food to those in need.
- Visit <https://pw.lacounty.gov/epd/sbr/edible-food-recovery.aspx> for a list of local food recovery organizations that accept food donations.

### Prevent Food Waste:

- Look inside your food scraps bin to find out what is regularly going to waste & purchase less of that food or find out if there is an alternative way to use or store it.

For digital: click here to be directed to the website



# What Can Go in the Green Cart?

## **YES!:** ALL YARD WASTE & FOOD SCRAPS

Vegetables, Fruits, Meat, Eggs  
and Shells, Coffee Grounds,  
Bread, Cheese, Pasta, Yard  
Waste and All Food.

**NO!** : Recyclables, Trash,  
Compostable Plastic,  
Hazardous Waste, Oil, Gloves,  
Stickers, Produce Ties, Labels,  
Rubber Bands, Food Packaging  
and All Non-Food Items.





# FAQs

## QUESTION

## ANSWER

<b>I'm not a Tier 1 or Tier 2 food generator. Do I still have to comply with the law?</b>	Yes, even if you are a small restaurant or food service, you need to collect your food scraps for composting.
<b>What will happen to my organics?</b>	Food scraps will be taken to a facility with an anaerobic digester where it is fermented. The methane it produces is captured and used to create fuel and energy and the solids are composted.
<b>Can I put Fats, Oil, or Grease (FOG) in my organics container?</b>	NO, FOG needs to be picked up by a specialty service that processes this material.
<b>Can I put foodware in my organics container?</b>	NO, only food scraps can be placed in the container. All foodware, even those labeled "compostable" or "biodegradable" should be placed in your trash container.
<b>Can I put plants, flowers, or yard debris in my green cart?</b>	Yes, as long as there are no large branches or palm fronds. These cannot go in the black bin.
<b>Will an organics bin attract pests or cause odors?</b>	Typically no more than your trash already does as this is the same material previously in your trash. Tips to reduce pests or odors: Keep collection containers clean and keep cart lids shut.
<b>What will I be charged for organics collection?</b>	Yes, there is a cost for this service, contact LASAN Customer Care Center for help selecting the right size carts for your site and to receive a quote.
<b>Can I get additional organics carts if needed?</b>	Yes, if there is a need for additional carts or a larger bin, contact LASAN Customer Care Center to set up a FREE waste assessment and a FREE training by our Zero Waste Team.
<b>Who do I contact if I have questions about organics collection?</b>	Please contact LASAN Customer Care Center at (800) 773-2489, #7 or UWS at 323-923-2825, option 1. More information can also be found on our website: <a href="http://ZeroWaste4LA.com">ZeroWaste4LA.com</a>



# CHECKLIST FOR SUCCESS

- ☐ Contact the LASAN Customer Care Center at 800-773-2489 to request a waste assessment and arrange for organics service.
- ☐ Set up containers and signage based on the tips in this guide for a successful collection.
- ☐ Train staff using this guide and schedule a free training with our Zero Waste Team!
- ☐ Assign staff to monitor collection.
- ☐ Monitor containers for contamination.
- ☐ Follow tips to reduce food waste and set up a food donation plan if needed.
- ☐ Recognize staff for participation and program success!

# CONTACT



LASAN Customer Care Center: (800) 773-2489, # 7



[san.callcenter@lacity.org](mailto:san.callcenter@lacity.org)



[recycla.com](http://recycla.com); [uwscompany.com](http://uwscompany.com)



@UWSCompany  
@ZeroWaste4LA



**Our Zero Waste Team is happy to help!**