



LCF Organics

ENVIRONMENTAL TIMES NEWSLETTER

Introduction to SB 1383: Organics Recycling



Senate Bill (SB) 1383 aims to reduce emissions of short-lived climate pollutants by meeting the goals of a 75% reduction of organic waste and a 20% increase in edible food recovery by 2025. To achieve this, the bill requires all California cities, including the City of La Cañada Flintridge, to provide organic waste collection services to all residents and businesses, as well as monitor and enforce these programs.

Residents will now be required to place organic waste into the waste bin provided for green waste. Businesses will be required to recycle organics and food waste if they produce more than 2 cubic yards of trash per week. In 2024, food service businesses will be required to donate edible food-to-food recovery organizations.

SB 1383 also requires cities and counties to total the quantity of recovered organic waste products to meet their annual procurement target. These requirements will encourage investment in California's green, self-sustaining economy by driving infrastructure investments and creating new green collar jobs in the state.

Each jurisdiction has the flexibility to choose the mix of recovered organic waste products it wants to acquire and may choose to either use or donate these products to meet its procurement target, depending on its local needs.



For additional information on SB 1383, visit calrecycle.ca.gov/organics.



Organic waste includes the following materials: food waste, green waste, landscape and pruning waste, non-hazardous wood waste, and food-soiled paper waste that is mixed in with food waste.



Did you know? When organic materials such as food or yard waste end up in a landfill, they emit methane gas—a climate pollutant 84 times more potent than carbon dioxide.

Commercial Recycling Requirements

California is now requiring businesses, organizations and multi-family housing developments to prepare for commercial organics recycling services. In addition to complying with Senate Bill (SB) 1383, these entities are also required to comply with Assembly Bill (AB) 34, AB 1826 and AB 827. These various bills outline requirements for commercial recycling, organic recycling and employee and customer access to recycling.

Under SB 1383 and AB 1826, organics recycling is required of commercial businesses and organizations that generate two or more cubic yards of solid waste per week, such as non-hazardous waste, recyclables and organic waste, including green waste hauled away by gardeners. Food and yard waste that were once acceptable in the traditional recycling bins will now need to be separated in organic waste bins.

Businesses and organizations are now required to engage in one of the following activities to comply with SB 1383 and AB 1826:

- separate organic waste from other waste
- recycle organic waste on-site or self-haul it to an off-site location
- participate in a waste recycling service that includes the collection and recycling of organic waste
- subscribe to an organic waste recycling service that specifically recycles organic waste

Businesses considered Tier 1 or Tier 2 edible food generators (EFG) are required to recover the maximum amount of edible food that would have otherwise been disposed. EFGs must contract with food recovery organizations or services and maintain their food donation records.

Tier 1 EFGs that were required to comply effective January 1, 2022, include:

- food distributors
- wholesale food vendors
- food service providers
- grocery stores and supermarkets (10,000 square feet or greater)

Tier 2 EFGs that will be required to comply effective January 1, 2024, include:

- hotels with at least 200 rooms and on-site food facility
- restaurant facilities (5,000 square feet or larger, or seating more than 250)
- local education agencies with an on-site food facility
- healthcare facilities with an on-site food facility and 100+ beds
- large venues (including shopping centers and malls) and events with 2,000+ daily visitors

Businesses are also required to engage in commercial recycling under AB 341. Businesses and organizations with four or more cubic yards of non-hazardous waste collection per week and multi-family housing developments with five or more dwelling units must recycle materials such as paper, cardboard, plastics, glass and metals.

Under AB 827, businesses and organizations that are subject to SB 1383, AB 341 and AB 1826 are also now required to provide employees and customers with access to solid waste recycling containers to collect material generated from products purchased on the premises. The containers must be visible and easily accessible to customers and clearly marked to indicate which materials are appropriate for each container. The containers must be adjacent to each trash can (restroom waste bins are excluded). Full-service restaurants are exempted from providing containers for customers if containers are provided for employees to recycle solid waste.



For more information regarding SB 1383 and other commercial requirements, visit cityoflcf.org/public-works/waste-disposal-recycling

LCF Residential Requirements



Under Senate Bill (SB) 1383, La Canada Flintridge residents are now required to place organic waste into their green trash bin.

Each trash hauler in the City will require residents to separate their waste into general waste, recycling and green waste.

- ✓ Residents must place the following items into their green curbside cart:
 - meat
 - plate scrapings
 - bones
 - dairy
 - baked goods
 - kitchen trimmings
 - fruits and vegetables
 - food-soiled paper
 - grains, seeds and beans
 - coffee grounds and filters
 - yard debris: grass, leaves, tree trimmings and brush

- ✗ No metal, plastic, glass, pet waste, hazardous waste or diapers should be placed into green carts.

For residents that do not have carts or dumpsters for organic materials, please contact your waste hauler.

Composting 101

Did you know that your household's organic waste can be repurposed to create healthy soil? Compost—also known as decomposing organic matter—is a great tool to maintain nutrient-rich soil and reduce the carbon emissions released into the air.

Organic materials such as coffee grounds and loose tea, dry goods, eggshells, vegetable and fruit scraps, nutshells, pasta, shredded paper, raw cardboard and hair, are most eligible for compost. Items to avoid when composting include dairy, bones, seafood, meat scraps, grease and chemically treated grass.

Before Composting

Before composting, you'll need to decide where to compost. Indoor receptacles, located in the kitchen, are an efficient option to quickly deposit trimmings and scraps as they accumulate. Proper indoor compost bins will not emanate odors and will not attract pests. If composting outdoors, standalone and dedicated structures are best to contain your compost. These structures are typically constructed of wood pallets or plastic.

To effectively compost, you need the following components to be present:

1. **Brown matter:** Carbon-rich waste (e.g., fallen leaves, branches, wood chippings or straw).
2. **Green matter:** Organic waste.
3. **Water:** The compost pile should be kept moist, especially if there are lots of dry leaves.
4. **Air:** Micro-organisms perform the work in composting piles and need oxygen to survive.

Methods of Composting

The three standard methods of composting are:

1. **Hot, or "active" composting** aims for an internal temperature of 140 degrees F, destroying disease causing organisms. The ratio for this method is generally 3:1 brown to green matter.
2. **Cold, or "passive" composting** uses the same materials but does not require managing ratios. Using this method, it can take up to a year for materials to break down into soil.
3. **Vermicomposting, or worm composting**, employs worms to break down organic matter. This method is space-efficient and only requires adding organic materials regularly.

Tip: Make sure your components are well-mixed and have plenty of room to breathe. Adding nitrogen sources to your compost pile, such as chicken manure, and chopping materials into small pieces will supercharge the decomposition process.

To learn more about composting, Los Angeles County Public Works is offering a Compost Webinar lecture. The 45-minute webinar discusses how backyard and worm composting creates a rich soil amendment to nourish your garden. Attendees also receive discounts on their compost bin program bins.



For more information, visit dpw.lacounty.gov/epd/sg/bc_bins.cfm



Reducing Food Waste

Decreasing household food waste will save you money, reduce your carbon footprint and make SB 1383 compliance easier.

Purchase Food Deliberately

Before shopping, make a meal list. To better understand the food you will need, keep track of what you cook in a week by creating an inventory of what gets used immediately versus what sits on the shelf.

A well-organized fridge and pantry will help you avoid purchasing the same item twice.

Understand Expiration Dates

“Best before” and “use-by” dates are not the same. Food can be safe to eat after the “best before” date, whereas the “use-by” date indicates that something is no longer safe to consume.

Get the Most Out of Produce

Storing your fresh produce properly will vastly improve its shelf life. Refrigerators that are set to below 40°F will slow bacteria growth. Place fish and meat in the fridge’s coldest spot, preferably in their own drawer at 29° F. Also, store food quickly after purchasing and prioritize using older, perishable items first.

Rules of thumb when using the crisper drawer: if it rots, store on a low-humidity level (bananas, apples, avocados, etc.), and if it wilts, store on high-humidity (greens, peppers, cucumbers, citrus, etc.). To keep herbs crisp, trim stems diagonally and place them in ¼ cup of water. Store onions, potatoes and tomatoes in a cool, dark area.

Repurpose Your Food

Repurposing food waste can be a creative process. Try blending wilted greens into a homemade dressing or cook

them into a soup, broth or curry. During meal prep, set aside vegetable scraps and store in a freezer bag. Once you have enough scraps, boil them to make homemade vegetable broth. After straining, freeze them into ice cubs for easy storage.

With any organic food waste—except for animal meat and bones—be sure to compost. Layer organic food scraps in your green bin and remove waste from your kitchen frequently to avoid build up.

Donate Food

If you have extra shelf-stable food, consider donating it to edible food programs. The City of LCF is working to provide resources for businesses to donate excess edible food to fight hunger and reduce food waste, including generators in Tier 1 and Tier 2. SB 1383 set the state goal that by 2025, at least 20% of disposed edible food is recovered for human consumption.



To learn more ways to reduce food waste, visit calrecycle.ca.gov/organics

Food left outdoors, including pet food, can attract bears into your yard. Remember to secure your trash cans to keep bears away. Please contact your waste hauler to obtain bear-resistant containers or barrels.



Hazardous Materials

Many common household products, such as automotive, electronic waste, garden, hobby, cosmetic and home improvement products contain potentially hazardous ingredients and require special care when disposed.

It is illegal to dispose of hazardous waste in the garbage, down storm drains or onto the ground. By throwing hazardous waste in the garbage, you can cause additional hazards to your waste collection workers and neighborhood.

Products that have the words “caustic,” “corrosive,” “danger,” “explosive,” “flammable,” “poison,” “toxic” or “warning” on them are generally considered hazardous waste.



For more information, visit cityoflcf.org/public-works/waste-disposal-recycling

Waste Disposal Guide

Under Senate Bill (SB) 1383, businesses and residents across California will now need to separate their waste into three categories: **trash**, **recycling** and **green/organic waste**. The bill aims to reduce climate pollutants from landfills by separating organic waste—including food waste—which emits methane gas. However, not all food waste is recyclable under SB 1383. Accepted food waste is considered kitchen or food scraps. Follow the guidelines below to understand which waste is accepted in each bin.

✓ Accepted **recyclable materials** include clean and dry:

- cardboard
- computer and construction paper
- aluminum cans and foil
- pet food cans
- egg cartons
- newspaper
- glass containers
- plastic bottles and containers

✓ Accepted **green/organic** waste includes:

- bread, rice and pasta
- flowers and herbs
- meat, bones, poultry, seafood and soft shells (e.g. lobster, crab, shrimp and eggshells)
- cheese and dairy
- soiled food waste papers
- fruits and vegetables
- flower trimmings
- tree trimmings, untreated and unpainted wood
- leaves, grass, brush and weeds

All other items may be placed in the black trash bin.

For additional information on accepted and non-accepted recyclable materials and food waste, please contact your trash hauler.





City Waste Hauler Requirements

As a result of SB 1383, residents across California will see changes to the way organic waste is disposed of and recycled. The bill requires all residents and businesses to separate organic waste from other trash into a separate bin. Trash haulers have already provided this bin to La Cañada Flintridge residents.

The City does not have an exclusive franchise with any waste hauler and currently contracts with three haulers: Republic Services (formerly Allied Waste Services), Athens Services and NASA Services. Implementing SB 1383 will primarily be the task of the City's waste haulers.

Please note that contamination monitoring—waste haulers' monitoring of organic waste bins to ensure SB 1383 compliance is followed—will be starting shortly.

The City and waste haulers will continue to focus on educating the community and providing pertinent information. During this transition period, we appreciate the community's cooperation and dedication to the goal of creating a more sustainable future for generations to come.

Learn more about each hauler's services and SB 1383 information by scanning the QR codes below.



Republic Services
republicservices.com



Athens Services
athensservices.com



NASA Services
nasaservices.com

CITY INFORMATION

SB 1383, the Short-lived Climate Pollutant Reduction Act of 2016, set statewide targets to reduce organic waste in landfills and to increase edible food recovery. In November 2021, the City of La Cañada Flintridge responded by developing its organic recycling program and passed Ordinance No. 500.

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Website: www.CityOfLCF.org

Quick Links

Statewide Information: calrecycle.ca.gov
Los Angeles County Information: dpw.lacounty.gov
Latest City Updates: cityoflcf.org/public-works

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