

BUSINESS GUIDE



to
**ZERO
WASTE**



Offices

Retail

Restaurants

Grocery Stores

Hotel & Lodging

Manufacturing



Helping Businesses *Succeed*

The City and WM have partnered to provide exceptional recycling, food scraps and solid waste programs to help businesses meet all compliance needs. California Senate Bill 1383 (SB 1383) and the City of Oceanside require all businesses and multi-family properties to subscribe to collection service and properly separate recycling, food scraps and food-soiled paper and landfill materials.

Join Us on the Journey to Zero Waste

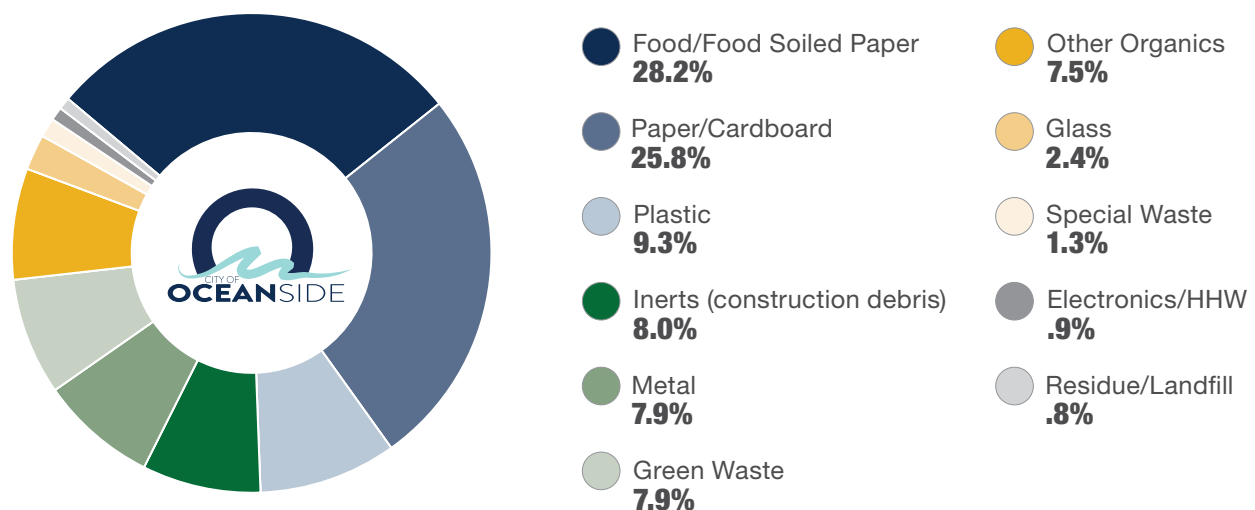
Taking steps in your daily operations to reduce and eliminate waste is easy to do. This guide is a useful resource that will help you set waste prevention and diversion goals for your business and comply with SB 1383.

Who is this Guide For?

All businesses can benefit from this guide.



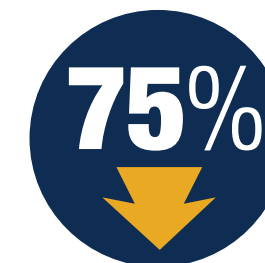
Oceanside Waste Stream Composition - Commercial



Navigating Recycling *Regulations*

What is SB 1383?

SB 1383 is a statewide effort that requires a 75% reduction of organic waste disposed of in landfills by 2025. This regulation requires all generators, no matter the type of business operation, to separate landfill, organics and recycling materials and subscribe to collection services.



Making a Positive Impact

Many benefits are gained from an organic waste program, including reducing greenhouse gases, creating a renewable energy source, mulch and compost as well as preserving landfill space. SB 1383 requires businesses to separate their food scraps, food-soiled paper and green waste (organics) from the landfill container.

To comply with local and state laws, businesses need to:

- 1 Arrange for collection services for** food scraps and food soiled-paper, green waste, recyclables and landfill materials.
- 2 Provide collection services** for employees, contractors, customers and tenants, and provide education information within 14 days of occupation of the premises.
- 3 Annually educate** employees, contractors, customers and tenants on how to properly sort waste materials into the correct bins.
- 4 Periodically inspect** food scraps and recyclable containers for contamination **and inform** employees if containers are contaminated.
- 5 Ensure inside containers conform** to proper color and labeling requirements.
- 6 Supply food scraps and recycling containers** in all areas where landfill containers are provided for customers and employees, except in restrooms.



For more information about what is required from the state and its regulatory agency, CalRecycle, please visit calrecycle.ca.gov/organics or send an email to SLCP.organics@calrecycle.ca.gov.



business.wm.com/oceanside



ONE Planet. **TAKE** Action.





Waste and Recycling Service *Options*

Bundle Cart Service

The minimum service level provided by WM is a bundled cart service. This service is ideal for small businesses generating small volumes of food scraps and food-soiled paper, recyclables and landfill materials.

Commercial Cart Bundle Service Includes One of Each:

- 64-gallon wheeled cart for food scraps
- 96-gallon wheeled cart for recyclables
- 96-gallon wheeled cart for landfill



64-gallon
Food Scraps Recycling Cart



96-gallon
Recyclables Cart



96-gallon
Landfill Cart

Bin Service

2-, 3-, 4- and 6-cubic yard bins are available for both recycling and landfill needs and 2-cubic yard bins are available for food scraps recycling.



2-, 3- 4- & 6-cubic yard
Recyclables Bin



2-, 3- 4- & 6-cubic yard
Landfill Bin



2-cubic yard
Food Scraps
Recycling Bin



3-cubic yard
Recyclables &
Landfill Split Bin

For properties with limited space, a split bin (recyclables and landfill) option is available.

* Please note, businesses generating yard or landscaping waste **must** have green waste service. Refer to page 7 of the guide for more information.

Rightsize *for Success*

In Oceanside, recycling and food scraps and food-soiled paper services are **MORE AFFORDABLE** than landfill services, thus creating added savings when landfill services are minimized. As a result, rightsizing may help save money.

Container Overage and Contamination Guidelines

Overage Prevention

All waste and recycling must be separated into the appropriate containers and all material must fit into the containers with the lid closed. For the occasional times that extra service is needed, additional pickups may be scheduled for a fee. If your container has constant overflow issues, please contact WM to discuss rightsizing your service to meet your needs.

Contamination Management

When trash and other non-acceptable materials (contamination) are mixed in with recyclables or food scraps, it can potentially contaminate the entire load into trash and result in the entire load being disposed in a landfill. If recyclables or food scrap containers are identified as having contamination at the time of collection, businesses will be issued a contamination notice. Potential charges will apply if the business has been notified of the contamination three or more times.



RIGHTSIZING
is adjusting waste collection services to **match the type and amount of waste** a business produces.

California Assembly Bill 827

Front-of-House Bin Requirements

Effective July 1, 2020, food-generating businesses, except full-service restaurants, are required to provide organics and recycling bins at front-of-house to collect recyclables and food scraps and food-soiled paper generated by customers from products they purchase and consume on-site. Bins must be placed next to trash bins, easily accessible and labeled. To obtain more information and free signage templates, visit Calrecycle.ca.gov and search for Education/ Outreach Toolkit.



WHAT Goes WHERE?

How to correctly sort and avoid contamination

Correctly sorting to avoid contamination is the **key to SUCCESS!**



RECYCLABLES

Reciclables • Mga Recyclables



Keep materials clean and dry.
Break down boxes.

NO plastic straws, film plastic or polystyrene foam food containers in recycling.

FOOD SCRAPS

Restos de Comida • Tirang pag kain



Clear or translucent plastic bags/liners and compostable plastic bags are allowed but not preferred. Green waste service can be ordered through WM.
If you do not have a landscape contractor who handles green waste, contact WM to set up your service.

LANDFILL

Vertedero • Basura



No hazardous waste or construction and demolition materials.



Additional Diversion *Services*

Construction and Demolition Debris

Construction and demolition debris generated from new construction and property remodels are not allowed in regular weekly trash and recycling services. Solid waste and recycling services are available for construction and demolition debris materials, such as concrete, wood and drywall.



Roll-Out/Scout Services

Roll out and scout services are available for properties with long driveways, approaches and/or parking lots with limited access.

Bulky Item Collection

Consider donating large bulky items such as furniture, appliances and other similar items to a non-profit agency first before landfilling. If items cannot be reused or donated, contact WM for a bulky item collection.*



Electronic Waste

Electronic waste are items such as computers, fax machines, printers, televisions, monitors, cell phones and other similar items. These items cannot be placed in the landfill or recycling bin. To properly dispose of electronic waste, schedule a separate collection with WM.*



Green Waste

Businesses generating green waste, such as landscaping and yard waste, are required to separate and recycle this material. If businesses either self haul or contract with a landscaping company to collect green waste, a form is required to be on file with the City of Oceanside. Contact the City at (760) 435-4500.

Hazardous Waste & Universal Waste

Many businesses generate some type of hazardous waste including cleaning chemicals, outdated electronics, paint, batteries or fluorescent lamps. These items cannot be placed in the trash or recycling bin. To properly dispose of these items, please contact WM Industrial Solutions at (562) 427-7277.*



** These services are available to businesses for a fee.*

Lock Me, Clean Me, Rightsize Me



Secure Your Recycling and Food Scraps Bin – Request lock services to prevent scavenging and costly fees for contamination and overloads. Locks are for commercial bins only.



Keep Your Bin Clean and Graffiti Free – Your commercial services include an annual bin cleaning and graffiti removal as needed.



Audit and Save – A waste audit is an analysis of your waste streams. Using the information collected during an audit, our technical assistance team can help rightsize your services, identify contamination and establish cost saving opportunities.



FREE Programs for Businesses

Educational Materials Such as Posters, Videos and Handouts

Educational materials and resources are available to teach your employees, customers and janitorial staff how to correctly sort materials and avoid contamination.



Training

An effective waste reduction plan hinges on the participation and support of employees, managers and customers. Virtual or in-person training and presentations are available to provide ongoing technical assistance and support.



Servicing for Limited Areas

If you have limited space for recycling, food scraps and landfill services, our technical assistance team will help you find ways to accommodate all your service needs.



To Request These Free Services Contact the WM Technical Assistance Team:

Email: oceansidezerowaste@wm.com

Phone: (760) 435-5457

Website: business.wm.com/oceanside



Reduce, Reuse, Recycle, Rethink

Your business's consumption and purchasing practices impact the waste generated at your facility. By adopting a mindful approach to procurement and operations, you can minimize unnecessary waste production and support sustainable business practices.



Tips for:



Office Buildings and Manufacturing



Retail



Hotels and Lodging



Grocery



Restaurants and Catering

Office Buildings and Manufacturing

- ✓ Save paper by setting the printer default to double-sided printing and place a recyclables container next to the printer to encourage recycling.
- ✓ Use reusable dishware, provide dishwashing supplies and an efficient dishwasher.
- ✓ Provide employees with a recyclables bin in addition to trash at their desk or provide a mini landfill bin "sidekick" instead.

Retail

- Work with sustainable suppliers who use minimal or recyclable packaging.
- Discount or donate damaged products.
- Encourage customers to bring and use reusable bags.

Hotels and Lodging

- 📍 Look for ways to reduce food waste and strictly manage the use of the food scraps container in kitchens.
- 📍 Use refillable containers and dispensers to reduce waste. Discontinue offering single use items, toiletry bottles and bars of soap.
- 📍 Only offer reusable dishware, utensils and cups. Discontinue using single use items like straws and plastic cups.
- 📍 Place recycling bins in all rooms, lobbies, conference rooms and guest areas. Signage is key! Place signs on all bins and provide informational flyers in guest rooms.

FOOD WASTE
makes up
OVER 50%
of waste in the
hospitality
industry!

Grocery

- 👍 Don't ditch ugly produce! Establish a bin where these items are available at a reduced price.
- 👍 Donate unsold edible food to local hunger relief agencies. Businesses are protected from liability by the California Good Samaritan Food Donation Act.
- 👍 Reduce packaging and waste by purchasing and selling nonperishable items in bulk.

Restaurants and Catering

- ➔ Conduct a Food Waste Audit.
- ➔ Revisit your inventory management efforts to assure tactics like labeling and first-in, first-out rotation methods are being followed.
- ➔ Donate excess edible food to a local food bank or hunger relief organization.

FOOD WASTE
significantly impacts
restaurants' financial
bottom line by not using
up to **10%** of their
food inventory.

Food Recovery and Donation

Donating Excess Food

To reduce food waste and help address food insecurity, SB 1383 requires that by 2025 California will recover 20 percent of edible food that would otherwise be sent to landfills to feed people in need. If you're a food business – such as a restaurant, hotel or grocery store in the City of Oceanside, you **must** recover excess edible food, establish a written agreement with a food recovery organization, maintain records of donation activities and annually report activities. Information is available to help you comply with state law, reduce excess inventory, save money (tax incentives, reduced waste hauling fees) and help the local community in need. Visit greenoceanside.org for more information on Food Recovery requirements.



By Donating Edible Food Your Business Can:



Reduce your monthly landfill, recycling and food scraps bill



Have federal tax deduction opportunities*



Be compliant with state laws

* For corporations and small businesses per Internal Revenue Code 170(e)(3) of the Protecting Americans from Tax Hikes (PATH) Act.



WM of North County
2141 Oceanside Blvd
Oceanside, CA 92054



Contact Information

WM of North County

2141 Oceanside Blvd, Oceanside, CA 92054
Phone: (760) 435-5457
Email: cssandiego@wm.com
Website: business.wm.com/oceanside

Food Scraps Recycling Program

Phone: (760) 435-5457
Email: Oceansidezerowaste@wm.com

Green Oceanside Team

Email: greenoceanside@oceansideca.org
Phone: (760) 435-4500
Webpage: www.GreenOceanside.org

My Oceanside City Application

Email: customercare@oceansideca.org
Application: Download the "My Oceanside" mobile app.

City of Oceanside

300 N. Coast Hwy, Oceanside, CA 92054
Phone: (760) 435-4500
Website: www.oceansideca.org

