Agenda

- Introductions
- Context: Keeping food out of the landfill
- Looking ahead at processing and collection
- Enforcement in 2013
- Problems: There is one big one.
- Exemptions: What changes?
- Possible revisions to the ordinance

Questions and discussion with each item.
Context: The purpose of the Food+ regulations . . .

This is it: Zero Waste, Resolution 30990
Looking ahead at processing.

- Seattle is negotiating new compost processing contracts.
- These will take effect in 2014 or 2015.

Nothing will change:

- The new composter is required to recognize and process all Cedar Grove approved compostable products.
- The new composter will conduct product compostability testing, maintaining the same standards in effect today.
Looking ahead at collection.

Organics disposal bans proposed in solid waste management plan:

- Single-family curbside – 2014
- Multi-family – 2015
- Commercial – 2016
  - No leftover food in the garbage.

Many restaurants already there.
Enforcement in 2013:

- Today: focus on EPS, sometimes called “Styrofoam.” Yes, it’s still out there.

- Next:
  - Are there well-marked discard bins in place for customers?
  - Is there collection service for compostable and recyclable materials?
  - Are products in use actually approved compostable?
One big problem: contamination. Everything else leads to that.

- Poorly marked bins = customer confusion.
- Unmarked items and unclear product markings = customer confusion.
- Wrong products, “greenwashing” – use of products alleged to be or appearing compostable that have not been tested.
- Exempt products (garbage) in compost or recycling bins.
Exemptions by Director’s Rule. If revision, would be in June.

Text of the rule:

*Temporary Waivers—Extension*

Waivers scheduled to expire June 30, 2012, are extended for a period of one year beginning July 1, 2012 and ending June 30, 2013 and; therefore, the requirement that all single-use food service ware be either compostable or recyclable shall not apply to:

1. Cutlery/utensils
2. Drinking straws, cocktail straws, cocktail picks
3. Metal foil-faced papers and engineered composite papers used to wrap hot food such as hamburgers and burritos.
4. Portion cups (two ounces and under), if used for hot foods or requiring lids.

Effective date: Jan. 1, 2014.
Examples: Cutlery
Straws
Among deli sheets, Some options for wraps.
1 oz. Portion Cups

PLA Round Deli Containers & Sauce Cups

Compostable in a commercial facility
NatureWorks Ingeo PLA

<table>
<thead>
<tr>
<th>Item #</th>
<th>Capacity</th>
<th>Description</th>
<th>Case Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>RDC-0Z</td>
<td>8 oz</td>
<td>Half Pint</td>
<td>600</td>
</tr>
<tr>
<td>RDC-12Z</td>
<td>12 oz</td>
<td>3/4 Pint</td>
<td>600</td>
</tr>
<tr>
<td>RDC-16Z</td>
<td>16 oz</td>
<td>Pint</td>
<td>600</td>
</tr>
<tr>
<td>RDC-24Z</td>
<td>24 oz</td>
<td>1 1/2 Pint</td>
<td>600</td>
</tr>
<tr>
<td>RDC-32Z</td>
<td>32 oz</td>
<td>Quart</td>
<td>600</td>
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Lids for Round Deli Containers

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<tbody>
<tr>
<td>RDCLID</td>
<td>This size fits all round deli containers above.</td>
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Sauce Cups

<table>
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<tr>
<th>Item #</th>
<th>Size</th>
<th>Case Quantity</th>
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</thead>
<tbody>
<tr>
<td>CLR-PLA-0.5Z</td>
<td>0.5 oz</td>
<td>5000</td>
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<tr>
<td>CLR-PLA-1.0Z</td>
<td>1 oz</td>
<td>5000</td>
</tr>
<tr>
<td>SCLID-CLR-PLA 0.5-1</td>
<td>Lid for 0.5oz &amp; 1oz cups</td>
<td>5000</td>
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<tr>
<td>CLR-PLA-1.5Z</td>
<td>1.5 oz</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-2.0Z</td>
<td>2 oz</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-2.5Z</td>
<td>2.5 oz</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-3.0Z</td>
<td>3 oz</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-SCLID 1.5-3</td>
<td>Lid for 1.5oz, 2oz, 2.5oz, 3 oz cups</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-3.25Z</td>
<td>3.25 oz</td>
<td>2500</td>
</tr>
<tr>
<td>CLR-PLA-4.0Z</td>
<td>4 oz</td>
<td>2500</td>
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<tr>
<td>CLR-PLA-SCLID 3.25-4</td>
<td>Lid for 3.25oz, 4 oz cups</td>
<td>2500</td>
</tr>
</tbody>
</table>

Heat tolerant up to 130°F
More on contamination.

Customer confusion about products and disposal leads to…

- Exempt products (garbage) in compost and recycling bins.
- **Food-contaminated products in recycling bins.**
- **Food-soiled plastic products (recyclable if rinsed clean) in compost bins.**
- Poly-coated paper products (hot cups and brown take-out boxes) in compost bins.
Possible future actions:

Amendments to the Food + ordinances?

- Clarifying that dine-in food at QSRs must be served using compostable service ware.
- Adding requirements that QSRs (and coffee shops, etc.) prominently identify the types of packaging they’re using (going beyond bin signs).
- Requiring better product labeling.

If changes, likely effective Jan. 2014; enforced Jan. 2015.
Food + Compostables
Industry Stakeholders Meeting

January 14, 2013

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