**What is SB 1383?**

In September 2016, Governor Brown signed into law SB 1383, establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants in various sectors of California’s economy. SB 1383 establishes targets to achieve a 50 percent reduction in the level of the statewide disposal of organic waste from the 2014 level by 2020 and a 75 percent reduction by 2025. The law grants CalRecycle the regulatory authority required to achieve the organic waste disposal reduction targets and establishes an additional target that not less than 20 percent of currently disposed of edible food is recovered for human consumption by 2025. Find out more information here.

**What is considered “organic waste”?**

- Food waste, landscape timings (leaves, grass, trimmings, branches, stumps), non-hazardous wood waste, and compostable paper (compostable paper includes food-soiled paper that is mixed in with food waste and other compostable paper) are all considered organic material.

**What is food-soiled paper that is mixed in with food waste?**

- Examples of food-soiled paper that are typically mixed in with food waste include products such as napkins and tissues, paper plates and cups, to-go containers, food-service wrappers, pizzas, and cardboard produce boxes.

**What is considered compostable paper?**

- Materials such as stained pizza boxes, uncoated paper cups and plates, used coffee filters, food paper cartons, napkins and paper towels are all compostable paper.

**What is considered edible food waste?**

- Edible food waste is food that would otherwise go to waste places such as restaurants, grocery stores, produce markets, or dining facilities. The food is edible, but often not saleable. Products that are at or past their “shelf” dates or are imperiled in any way, such as bruised apple or day old bread are donated by grocery stores, food vendors, restaurants, and farmers’ markets. Other times, the food is unblemished, but restaurants may have made or ordered too much or may have good pieces of food (such as scraps of fish or meat) that are byproducts of the process of preparing foods to cook and serve. Also, food manufacturers may donate products that marginally fail quality control, or that become short-dated.

**How will SB 1383 affect my current waste and recycling program at home or at my business?**

The City of Poway has an exclusive solid waste franchise agreement with EDCO Disposal. EDCO will still be the exclusive franchised hauler operating in the City of Poway for solid waste and commingled recyclables, however, they will be expanding their current service to include a commingled organics/green waste service route beginning in 2021. Residential instead of a two-bin configuration, Poway residents will be provided with a commingled organics/green waste cart for all organic waste, including pre and post-consumer food scraps, as well as yard trimmings. EDCO will also be providing each Poway resident with a caddie for the convenient collection of food scraps in the kitchen of your home or office. This caddy is dishwasher safe, odor and bug resistant. This caddy can easily be closed under the sink or on your kitchen counter, when your caddy is full you will simply empty it into your green cart and it will be serviced on your organics collection day. For more information on how you can reduce food waste at home, please visit the San Diego Food System Alliance website.

Commercial Businesses will also be required to subscribe to an organics service route. Any pre or post-consumer food scraps, landscaping waste and any other organic waste will be placed in the designated commingled organics/green waste cart and serviced by EDCO on your organic service day. For more information please reference this FAQ Sheet. For more information please visit the City of Poway’s Trash & Recycling webpage.

**Q: Does food waste include meat and dairy?**

Yes, meat is a form of food waste. The City of Poway and EDCO Disposal’s organics collection program will include the recycling of meat and dairy products.

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**Q: What is SB 1383?**

SB 1383: Organics Recycling FAQ

**Why Recycle Food Waste?**

Organic waste accounts for over 40% of the City of Poway’s total waste stream. Organic material cannot break down when buried in a landfill, as it would in nature or in a compost pile. Instead, it decomposes without oxygen, releasing methane gas into the atmosphere. Organic material (food scraps and yard waste) will soon be recycled when placed in green carts and then transported to EDCO’s AD Facility, once completed, where it will break down and convert into renewable natural gas and fertilizer.

**What is Anaerobic Digestion (AD)?**

AD is the natural process in which microorganisms break down organic materials such as food waste, green waste, fats, oils and greases. AD happens in closed spaces where there is no oxygen.

**What Will Go in the Green Container? If It Grows, It Good?**

Food scraps: Cooked or raw meat, poultry and seafood (including bones), cheese, dairy products, fruits, vegetables, grains, pasta, Legumes, bread, peanut butter, tea, sauces, jams, jellies, preserves, canned foods, leftovers, spoiled foods.

Yard waste: Grass clippings, small branches, small tree limbs, tree roots, flowers, leaves, plants, straw.

Food-Soiled Paper: Paper bags, paper napkins, paper towels, paper plates, paper cups, paper cup take-out containers and take-out boxes (with no plastic or wax coating, and with metal removed), coffee filters, tissues, Napkins.

Natural Fibers: Paper straws, sawdust, toothpicks, wooden chopsticks, untreated wood.

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