



FOOD WARE REVOLUTION



REUSABLE
IS THE
BEST OPTION



COMPOSTABLE FIBER
IS
COMPLIANT



PLASTIC
IS
NOT ALLOWED



SIX QUICK FACTS

1. Alameda's Disposable Food Service Ware Reduction Law went into effect on January 1, 2018. Fines may apply to non-compliant food vendors.
2. Going reusable is best for the environment, and saves restaurants money. Diners are encouraged to bring their own straws and other reusables like to-go coffee mugs and reusable take-out containers.
3. Straws are available only upon request, and when requested single-use straws must be made from a compostable fiber-like paper, bamboo, or hay. If you need a straw, bring a reusable one.
4. All disposable food ware packaging must be made from compostable, fiber-based materials. Uncoated, paper-like materials are best. Aluminum is also OK.
5. Plastic, single-use items—even if labeled 1 through 7—are prohibited as food ware, including “Biodegradable” or “Compostable” plastics.
6. The law applies to any restaurant, bar, retail food vendor (such as a grocery store or deli) or food trucks within the City of Alameda.



**Questions? Call City of Alameda Public Works
(510) 747-7900 • AlamedaRecycles.org**