

# Polystyrene Foodware Ordinance



Effective on January 1, 2013

## Who has to follow the Ordinance?

- All food vendors who operate in Redwood City, selling prepared food as listed in the Ordinance, including but not limited to restaurants, cafes, delis, fast-food establishments, vendors at fairs, and food trucks. Food vendors in cities that adopt the County ordinance must follow the Ordinance beginning on the effective date of their city's ordinance adoption

## What does the Ordinance prohibit?

- Foam and solid polystyrene food service ware as listed in the Ordinance, including but not limited to containers, bowls, plates, and cups
- **Ask your supplier if you are unsure if your products are polystyrene.** Here are some examples of products NOT ALLOWED:



## What is wrong with polystyrene food service ware?

- It is not recyclable, and is a common item that is littered on streets that ends up in storm drains, on beaches, and in the bay and ocean
- It breaks down into smaller pieces that may be ingested by wildlife resulting in reduced appetite, reduced nutrient absorption, and starvation
- It contains hazardous chemicals that may leach from polystyrene containers into food and drink and may cause cancer

## What food service ware does the ordinance allow?

- Any type of biodegradable, compostable, reusable, or recyclable food service ware
- **Acceptable products include:** aluminum, plastics coded with #1, 2, 4 or 5, uncoated or coated paper, cardboard, and plastics made from corn, potatoes, sugar, or other plant based products. The City of San Francisco maintains a **list of approved foodware** at [www.sfapproved.org/84-Foodware](http://www.sfapproved.org/84-Foodware). Here are some examples of products that ARE ALLOWED:



## What are the penalties for non-compliance?

- Possible fines ranging from \$100 for the 1<sup>st</sup> violation up to \$500 for the 3<sup>rd</sup> violation

## What can my business do to reduce food service ware costs?

- Encourage customers to bring their own mugs to buy drinks
- Charge a "take out fee" to cover the cost difference for new materials
- Use reusable dishes and cups instead of disposable ones for "eat-in" customers

**More information:** San Mateo County: 650-372-6200 [www.smhealth.org/food](http://www.smhealth.org/food)