



# **Mandatory Commercial Organics Recycling**

**(AB 1826)**



## How Did Organics Recycling Come to Be?

- **AB 939 (1989)**
  - 50% diversion rate state-wide
- **AB 341 (2011)**
  - 75% diversion rate by 2020
  - Requires commercial recycling
- **AB 1826 (2015)**
  - Requires organics recycling



## Why Divert Food Waste?

- 35 million tons of waste disposed of per year in California
- 6 million tons of that 35 million tons is food scraps/waste (17%)
- We can't get to the 75% diversion rate without diverting food waste



## AB 1826 Business Requirements

- April 2016 - Businesses generating 8 CY organics/week required to have organic waste recycling
  - Jan 2017 - 4 CY/week of organics
  - Jan 2019 - 4 CY/week of solid waste
  - 2020 trigger: CalRecycle can reduce to 2 CY of waste if statewide organics disposal not cut in ½



## When Are You Required to Divert Food Waste?

According to CalRecycle, for restaurants:

- Generate 41 or more cubic yards of waste per week, you generate 8yds of organic waste per week (Now).
- Generate 20 to 40 cubic yards of waste per week, you generate 4yds of organic waste per week (January 2017).

Most restaurants will likely fall into the third tier category (January 2019)

Generate 4 cubic yards or more of solid waste per week.



# Typical Dumpster Sizes

## What does 8yds Look Like?





# Organic Recycling Infrastructure

- ▶ Partnership with three major haulers
  - Atlas Disposal
  - Republic Services
  - Waste Management



# Organic Recycling Infrastructure

- ▶ Anaerobic Digestion (food waste to fuel)





You must do your part

**COMPOST**

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# Questions?

CalRecycle Webpage:

[www.calrecycle.ca.gov/Recycle/Commercial/Organics/](http://www.calrecycle.ca.gov/Recycle/Commercial/Organics/)

Sacramento County Solid Waste Authority Webpage:

[www.swa.saccounty.net](http://www.swa.saccounty.net)