BERKELEY'S FOODWARE ORDINANCE GUIDE

A guide to help you understand Berkeley's Single-Use Foodware & Litter Reduction Ordinance, compliance and available resources





www.cityofberkeley.info/FoodwareOrdinance customerservice@cityofberkeley.info (510) 981- 7270



DOES THIS LAW APPLY TO MY BUSINESS?

This law applies to any business that sells food or beverages that are prepared onsite. It also applies if you are preparing food for City facilities or special events.

Zero waste experts
are available to help businesses
convert from throw-away
to reusable foodware. Contact
customerservice@cityofberkeley.info
to request a free
30-minute consultation.



WHAT HAPPENS IF I DON'T COMPLY?

After a written warning and an opportunity to comply or demonstrate initiation of a waiver request, the food vendor may be subject to fines.

WHAT DOES THIS MEAN FOR MY BUSINESS?

DINE-IN

1 FOR ON-SITE DINING, ALL FOODWARE MUST BE REUSABLE.

Except, paper liners and aluminum foil can be used for on-site dining.

Compostable straws and paper napkins can be provided upon request.



2 IF CUSTOMERS ARE ALLOWED TO SELF-BUS, RECYCLING AND COMPOST BINS MUST BE PROVIDED FOR CUSTOMERS

Recycle bins must be blue, compost bins green, landfill bins gray/black.

All must have clear signage.













TAKE-OUT

1 ALL FOODWARE FOR TAKE-OUT MUST BE BPI CERTIFIED COMPOSTABLE



2 BUSINESSES MUST CHARGE \$0.25 FOR DISPOSABLE BEVERAGE CUPS.



Cup charge needs to be itemized on receipts, menus, online ordering platforms, and disclosed over the phone. This charge is intended to incentivize customers to bring their own cups.

Berkeley Environmental Health Division allows customers to bring their own cup.

WIC or EBT are exempt from the disposable cup charge.





3 DISPOSABLE ACCESSORY ITEMS AVAILABLE ONLY UPON REQUEST OR AT SELF-SERVE STATIONS.

This includes straws, stirrers, utensils, napkins, condiment packets, cup lids, spill plugs, and sleeves, etc. Online food delivery platforms must provide an opt-in option for accessory items.



Reuse is the best choice for the triple bottom line — profit, planet, and people. Research shows that reusables can save restaurants up to \$22,000 every year.

CASE STUDY
CARAVAGGIO GELATO LAB



Annual Savings \$2,301

Annual Waste Reduction 655 Pounds

Disposable Packaging Eliminated 151,577 Pieces



