

**Planning & Organization Committee and
Recycling Board Members**

Tim Rood, **President**

City of Piedmont

Toni Stein, **1st Vice President**

Environmental Educator

Dianne Martinez, **2nd Vice President**

City of Emeryville

Adan Alonzo, Recycling Programs

Bernie Larrabe, Recycling Materials Processing Industry

Peter Maass, City of Albany

Jim Oddie, City of Alameda

Daniel O'Donnell, Environmental Organization

Michael Peltz, Solid Waste Industry Representative

Jerry Pentin, City of Pleasanton

Steve Sherman, Source Reduction Specialist

Wendy Sommer, Executive Director

**AMENDED
AGENDA**

**MEETING OF
PLANNING AND ORGANIZATION
COMMITTEE
AND
ALAMEDA COUNTY RECYCLING BOARD**

Thursday, September 8, 2016

7:00 P.M.

**StopWaste
1537 Webster Street
Oakland, CA 94612
510-891-6500**

**Teleconference
Michael Peltz
291 6th Avenue
Frisco, CO
303-204-4547**

Meeting is wheelchair accessible. Sign language interpreter may be available upon five (5) days' notice to 510-891-6500.

I. CALL TO ORDER

II. ROLL CALL

III. ANNOUNCEMENTS BY THE PRESIDENT

Page **IV. CONSENT CALENDAR**

- | | | |
|---|---|--------------------|
| 1 | 1. Approval of the Draft Minutes of August 11, 2016 (Wendy Sommer) | Action |
| 7 | 2. Board Attendance Record (Wendy Sommer) | Information |
| 9 | 3. Written Report of Ex Parte Communications (Wendy Sommer) | Information |

V. OPEN PUBLIC DISCUSSION

An opportunity is provided for any member of the public wishing to speak on any matter within the jurisdiction of the Board, but not listed on the agenda. Each speaker is limited to three minutes.

VI. REGULAR CALENDAR

- | | | |
|----|--|--------------------|
| 11 | 1. Smart Kitchen Initiative (Cassie Bartholomew) | Information |
| | This item is for information only. | |
| 19 | 2. Municipal Panel: Organics Recycling (Meghan Starkey) | Information |
| | This item is for information only. | |

VII. OTHER PUBLIC INPUT

- | | |
|---|--------------------|
| VIII. COMMUNICATIONS/MEMBER COMMENTS | Information |
| ♦ Board member acknowledgment | |

IX. ADJOURNMENT

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**MINUTES OF THE REGULAR MEETING OF THE
PLANNING & ORGANIZATION COMMITTEE
AND
ALAMEDA COUNTY RECYCLING BOARD**

Thursday, August 11, 2016

4:00 p.m.

**StopWaste Offices
1537 Webster Street
Oakland, CA 94612
510-891-6500**

**Teleconference:
Toni Stein
Hotel Wales
1295 Madison Ave, New York, NY 10128
(212) 876-6000**

I. CALL TO ORDER

Tim Rood, President, called the meeting to order at 4:05 p.m.

II. ROLL CALL

Adan Alonzo, Recycling Programs
Jerry Pentin, City of Pleasanton
Bernie Larrabe, Recycling Materials Processing Industry
Peter Maass, City of Albany
Dianne Martinez, City of Emeryville
Jim Oddie, City of Alameda
Daniel O'Donnell, Environmental Organization
Michael Peltz, Solid Waste Industry Representative
Tim Rood, City of Piedmont
Steve Sherman, Source Reduction Specialist
Toni Stein, Environmental Educator (via teleconference)

Staff Present:

Wendy Sommer, Executive Director
Tom Padia, Deputy Executive Director
Wes Sullens, Program Manager
Miya Kitahara, Program Manager
Farand Kan, Deputy County Counsel
Arliss Dunn, Clerk of the Board

Others Present:

Ed Boisson, Boisson Consulting

III. ANNOUNCEMENTS BY THE PRESIDENT

President Rood announced that Wendy Sommer and Board member Pentin were delayed due to another meeting and would join the Board meeting in progress.

IV. CONSENT CALENDAR

- | | | |
|----|--|--------------------|
| 1. | Approval of the Draft Minutes of July 14, 2016 (Wendy Sommer) | Action |
| 2. | Board Attendance Record (Wendy Sommer) | Information |
| 3. | Written Report of Ex Parte Communications (Wendy Sommer) | Information |

Board member Stein pulled the minutes from consent and asked for clarification on the attendance of Board member Sherman. Board member Sherman clarified that he was absent for the consent calendar vote but was present for the remainder of the meeting.

Board member Maass made the motion to approve the Consent Calendar. Board member Stein seconded and the motion carried 10-0 (Pentin absent).

V. OPEN PUBLIC DISCUSSION

There was none.

VI. REGULAR CALENDAR

- | | | |
|----|---|---------------|
| 1. | Scope of Work for Five Year Program Review (Tom Padia) | Action |
| | Approve the proposed schedule and scope of work for the Five Year Program Review. | |

Tom Padia provided a summary of the staff report. The report is available here:

[Five Year Review memo-8-11-16.pdf](#)

President Rood thanked Mr. Padia for bringing the information back to the Board and asked if staff is satisfied that the proposed recommendation fulfills the statutory requirement for this report and that it will yield helpful information. Mr. Padia responded yes, staff is satisfied on both accounts. Board member Stein inquired if there were resulting amendments to the Recycling Plan as referenced in Attachment A with respect to not accomplishing diversion targets. Mr. Padia responded there was not resulting amendments in response to the last five year review conducted in 2012/2013 however it's possible that there may be course corrections if information from the proposed five year review prompts such action. Board member Stein inquired if any recommendations from the previous five year review were implemented and did they prove helpful. Mr. Padia responded that there were observations and recommendations but the information was primarily focused on member agency franchise agreements and collection programs which are not directly under our purview or power to implement. Board member Stein requested that staff provide additional clarification on diversion strategies.

Board member Sherman requested clarification on the nexus between the five year review and the grants-to-nonprofits program. Mr. Padia stated that the county charter requires that 10% of recycling revenues be used for grants-to-nonprofits programs that engage in waste reduction efforts but can also be used for research and studies that further the purposes of the Charter. Mr. Padia added that any unspent funds from the five year review will revert back into the grants-to-nonprofits fund balance. Board member Sherman stated with respect to recommendations for the scope of work for the five year review he would like to 1) see greater focus on waste prevention and higher and better uses in whatever hierarchy the agency has adopted, 2) receive definitive information on the fate of plastics 3-7, i.e. are they being incinerated or put to some other purpose, and 3) a focus on the food hierarchy with respect to organics processing and food at the curb going to animal feed as well as to composting. Board member Peltz responded with respect to plastics 3-7 that international markets don't typically discard materials that they

have purchased and deem valuable and his experience has been that plastics 3-7 go abroad and are re-sorted into individual resins and on to respective end uses. Board member Peltz suggested that the Board could invite industry experts in plastics to a future Board meeting. Board member Alonzo added that as a waste processor there are internal structures and auditing processes that enable them to know the volume of specific materials the municipalities are processing. When the buyers approach them about buying materials they are specific about the level of contamination and how much plastic 3-7 need to be in the materials. This information is then provided to the municipalities.

Board member Peltz inquired about the structure of the RFP with respect to soliciting bids if staff anticipates putting in the \$100,000 or figuring out cost based on discussions with proposed bidders. Mr. Padia stated that his proposal is to include the “up to \$100,000” ceiling and ask for itemized segments of the scope and determine the value based on the elements proposed.

Ed Boisson, Boisson Consulting, commented the last study required intensive interaction with the member agencies and stated that proposed bidders will notice the intentional scale back of engagement with member agencies and will need to clarify with staff the level of interaction expected. If minimal, it would allow sufficient funds for additional data collection and research on other specified topics and issues.

Board member Pentin made the motion to approve the staff recommendation. Board member Sherman seconded and the motion carried 10-1 (Stein:No.)

2. Priority Setting: Overview and Timeline (Wendy Sommer)

Information

The timeline and process were approved by the Waste Management Authority Board at its July meeting. This item is for information only.

Ms. Sommer announced that the agency had hired a new Receptionist, Angela Vivians.

Wendy Sommer provided a summary of the staff report and a PowerPoint presentation. The report and presentation is available here: [Priority Setting memo-08-11-16.pdf](#)

Board member Alonzo asked for clarification on the issue of declining revenues and inquired if it is attributed to effective programs or loss of revenue from fees due to materials leaving the county. If the latter, we need a determined focus on enforcement efforts that holds accountable the haulers that are transporting materials out of county thus taking revenue that is destined for Alameda County. Ms. Sommer stated it is attributed to both but added there is no current plan for a reduction in staffing and stated we can continue to provide quality programs within a balanced budget. Mr. Padia added the Authority’s facility fee applies to waste generated in Alameda County that is landfilled anywhere in California and we have been closely tracking those quantities and trying to collect fees on those tons. We have not seen a significant increase in those quantities. Mr. Padia added we do not receive the Measure D fee on those tons but some of our Cities such as Piedmont voluntarily pay the fee on their out-of-county waste to stay within the Measure D program. We are aggressively going after the self-haulers that are not paying the fee.

President Rood thanked Ms. Sommer for her report.

3. Industry trends: Circular Economy and Consumption Based Emissions Inventory (Wes Sullens & Miya Kitahara)

Information

This item is for information only.

Wes Sullens provided a summary of the staff report. Mr. Sullens and Miya Kitahara presented an update on the circular economy and consumption based emissions inventories. The report and presentation is available here: [Industry Trends memo-08-11-16.pdf](#)

Board member Martinez inquired if any high-profile companies have signed on to the Circular Economy 100 USA Initiative (CEI 100). Mr. Sullens stated that the foundation has not published a list of private sector companies but he has heard that Nike has signed on and of the governmental sector the cities of San Francisco, Palo Alto, Phoenix, Minneapolis, among others have expressed interest in the initiative.

Board member Sherman stated that he attended the World Environmental Forum in Davos in 2015 and was impressed that some European representatives presented that the infrastructure of reuse and waste reduction was systemic in the creation of items such as furniture. There was also an emphasis on the discussion of co-housing as a policy to reduce energy and water consumption. Board member Sherman recommended that going forward we look at the word “recycling” as broadly defined in Measure D, and that in other policies or proposed strategic plans that we mean recycling as including the broader spectrum moving up the hierarchy. Board member Sherman added that he would like to have the report produced by Upstream (formerly the Public Policy Institute) appended to the minutes. Board member O'Donnell inquired if the circular economy companies would be interested in investing more money on better quality materials, and that in the end economic activity is driven by profit. Mr. Sullens responded that locally the Ellen MacArthur foundation has provided the economic analysis to make the business case and to show value.

Board member Stein requested that staff put together a table from slide #33 of the presentation to compare diversion rates and to see if they followed the ICLEI protocol or followed their own protocol. Ms. Kitahara stated that she believes that the graph does not include diversion information but utilized economic data and regional assumptions, but we can attempt to compare to real diversion rates. Ms. Kitahara added the ICLEI methodology was not used in this data set. Board member Peltz added the information was looking at spending patterns demographically. Ms. Kitahara stated that staff is working closely with ICLEI to help the cities update their current inventories to be compliant with an international protocol but it is limited as it doesn't contain upstream data. Board member Sherman added the City of Berkeley Climate Action Plan places recycling and the materials management at a very low percentage of planned spending of infrastructure dollars and looking at it from a consumption based methodology has the potential to drive public investment. He would also like to see this information included in the climate action plans in a way that will drive change. Ms. Kitahara thanked Board member Sherman for his comments and added that StopWaste staff presented this information to various City staff responsible for waste and action plans and they were interested to have us help them integrate this information into their climate action plans. We have also developed a three page template as a starting point and to help them update their plans in the future. Mr. Sullens added the City of Oakland is also doing an analysis on cost abatement curves for each of the strategies, energy and materials that will allow us to compare different strategies like putting solar panels on City Hall to improving the recycling system.

Ms. Sommer stated that the presentation today is intended to prompt questions from the Board during the priority setting process regarding the proposed agency focus, i.e. should the Agency focus on upstream or downstream activities.

VII. OTHER PUBLIC INPUT

There was none.

VIII. COMMUNICATIONS/MEMBER COMMENTS

Board member Sherman inquired if staff has evaluated how we can educate the public on the effects of Prop 67 (bill to keep or eliminate fees on plastic bags). Ms. Sommer stated that staff is going to the WMA Board in September for the 1st reading of the bag expansion and will also include a discussion about Prop 67. Staff is also having internal discussions on whether it would be appropriate to get Board endorsement on yes on Prop 67. Board member Sherman asked that the item be placed on the RB agenda as an update. Ms. Sommer stated staff will do so. Mr. Padia added that Prop 67 will have no effect on the local bag bans that are currently in place throughout the state, including in Alameda County.

IX. ADJOURNMENT

The meeting adjourned at 5:50 p.m.

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2016 - ALAMEDA COUNTY RECYCLING BOARD ATTENDANCE

	J	F	M	A	M	J	J	A	S	O	N	D
REGULAR MEMBERS												
A. Alonzo	X	X	X	X	X	X	X	X				
G. Jones	X	I	X	X	X	A						
B. Larrabe	X	X	X	A	X	X	X	X				
P. Maass	X	X	X	X	I	X	X	X				
D. Martinez	X	X	X	I	X	X	X	X				
J. Oddie							X	X				
D. O'Donnell	X	X	X	X	X	X	X	X				
M. Peltz	X	A	X	X	X	A	X	X				
J. Pentin	X	I	I	X	A	X	I	X				
T. Rood	X	X	X	X	X	I	X	X				
S. Sherman	X	X	X	X	X	X	X	X				
T. Stein	X	X	X	X	X	X	A	X				
INTERIM APPOINTEES												
D. Biddle		X			X		X					
S. Young		X				X						
D. Sadoff			X									
D. Kalb				X								

Measure D: Subsection 64.130, F: Recycling Board members shall attend at least three fourths (3/4) of the regular meetings within a given calendar year. At such time, as a member has been absent from more than one fourth (1/4) of the regular meetings in a calendar year, or from two (2) consecutive such meetings, her or his seat on the Recycling Board shall be considered vacant.

X=Attended

A=Absent

I=Absent - Interim Appointed

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DATE: September 8, 2016

TO: Recycling Board

FROM: Wendy Sommer, Executive Director

SUBJECT: Written Reports of Ex Parte Communications

BACKGROUND

Section 64.130 (Q)(1)(b) of the Alameda County Charter requires that full written disclosure of ex parte communications be entered in the Recycling Board's official record. At the June 19, 1991 meeting of the Recycling Board, the Board approved the recommendation of Legal Counsel that such reports be placed on the consent calendar as a way of entering them into the Board's official record. The Board at that time also requested that staff develop a standard form for the reporting of such communications. A standard form for the reporting of ex parte communications has since been developed and distributed to Board members.

At the December 9, 1999 meeting of the Recycling Board, the Board adopted the following language:

Ex parte communication report forms should be submitted only for ex parte communications that are made after the matter has been put on the Recycling Board's agenda, giving as much public notice as possible.

Per the previously adopted policy, all such reports received will be placed on the consent calendar of the next regularly scheduled Recycling Board meeting.

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DATE: September 8, 2016

TO: Planning & Organization Committee/Recycling Board

FROM: Wendy Sommer, Executive Director

BY: Cassie Bartholomew, Program Manager

SUBJECT: Smart Kitchen Initiative

SUMMARY

In 2015 StopWaste launched the Smart Kitchen Initiative to provide food service businesses with a voluntary program to reduce food waste in their operations by 25 percent. At the September 8 Planning & Organization Committee/Recycling Board meeting, staff will present an overview of the program and results from our current partnership with 13 employee cafeterias in Alameda County.

DISCUSSION

The issue of wasted food has garnered much attention in the media lately. The extent of the problem is staggering: 40 percent of all food grown or raised in the U.S. perishes somewhere along the way from farm to fork. In food service, roughly 4-10 percent of food purchased never reaches a customer's plate. These factors, along with our 2020 countywide waste reduction goal, are the impetus for the Agency's Smart Kitchen Initiative. The initiative focuses on preventing food waste from being generated in the first place and supports the donation of edible food when possible.

Smart Kitchen Initiative helps kitchens measure pre-consumer food waste, such as trimmings, spoiled or expired foods and overproduced items, and use the results to adjust kitchen routines like food prep, ordering, and production. A key component of the program is specialized tracking equipment, consisting of an integrated scale, camera and touchscreen interface to enable automated food waste data collection.

The program is currently operating at companies such as Sybase, Clorox and the Pacific Research Center (at kitchens run by Guckenheimer food service management) and two Spectra by Comcast Spectacor sites, provider of food services to O.Co Coliseum and the Alameda County Fairgrounds.

RECOMMENDATION

This item is for information only.

Attachment: BioCycle article.

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California County Ramps Up Food Recovery

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StopWaste seeks to reduce food waste and increase donation in employee cafeterias and schools.

Marsha W. Johnston

BioCycle August 2016, Vol. 57, No. 7, p. 42



Smart Kitchen Initiative participants include 13 employee cafeterias run by Guckenheimer, a corporate food service management firm. The cafeterias use the LeanPath monitoring system to track preconsumer food waste.

In Fall 2015, StopWaste — Alameda County, California's public agency responsible for reducing solid waste — launched a new food waste tracking and measurement initiative for county food service businesses. Called the Smart Kitchen Initiative, the goal is to identify operational changes to eliminate food waste from being generated in the first place. At the same time, StopWaste launched a program to ramp up food waste prevention education and organics diversion in Alameda County schools.

Still in Phase 1 of implementation, StopWaste's Smart Kitchen Initiative (SKI) is a collaboration with LeanPath Inc., a food service technology company that markets a food waste monitoring system, to subsidize the cost of preconsumer food waste measurement and tracking systems for in-county food service providers, caterers and commercial kitchens with an annual food spend of \$300,000 or more. SKI's current participants include 13 employee cafeterias at companies such as Sybase, Clorox and the Pacific Research Center — run by Guckenheimer (provider of corporate food service management) — and two Spectra by Comcast Spectacor, provider of Food Services & Hospitality to Oakland-Alameda County Coliseum and the Alameda County Fairgrounds.

StopWaste's 2020 county-wide goal to reduce the amount of readily recyclable or compostable materials in the trash stream to less than 10 percent. Currently, that amount is 45 percent for commercial waste and 35 percent for single-family households. The agency's implementation of a county-wide mandatory commercial recycling ordinance in 2012 — with specific rules regarding recycling and organics collection varying by city — is advancing the recovery of materials, but StopWaste opted to complement that with initiatives to prevent waste generation in the first place, and support donation of edible food when possible.

A major impetus underlying SKI is

Recruitment And Implementation

When SKI was launched last fall, marketing and recruiting participants initially took some time, notes Cassie Bartholomew, the StopWaste Program Manager who leads the project: "People were interested, but we were offering a challenging proposition. Chefs would say, 'You are asking me to measure food waste when we barely have enough time to cook.'" In the end, the savings potential and efficiency in tracking — effectively illustrated in an early case study at University of California Berkeley's on-campus cafeterias — convinced the first cohort of SKI participants. "According to LeanPath, on average, 4 to 10 percent of the food a food service provider purchases is thrown out before it reaches a plate," explains Bartholomew. "With a food spend of, say, \$500,000, it adds up to a \$20,000 to \$50,000 loss — that's significant." Considering that Alameda County has over 5,200 food service operators, the project has the potential to keep a lot of food waste out of landfills, and also help local businesses economically, not to mention the environmental and social benefits of reducing wasted food.

SKI participants are asked to measure only preconsumer food waste ("kitchen waste"), which comprises trim such as vegetable and fruit peels; spoiled and expired foods, including prepared food items that have sat out too long without heating or cooling to be safe; items that arrived spoiled from the food supplier; and over-produced items not served. Postconsumer food waste ("plate waste") is not included.

For the first year of SKI participation, StopWaste absorbs the full cost of a LeanPath Food Waste Tracking System, including software, equipment, technical assistance and coaching — a value ranging from approximately \$4,500 to \$10,000, depending on the tracker model and level of coaching. Food service operators with a smaller food budget are set up with a tablet-only system Zap Connect, while larger scale kitchens get the LeanPath 360 Tracker 2.0 system that includes a scale, tablet and a camera.

Bartholomew describes how the system works: "By consistently tracking the type and weight of preconsumer food waste generated during preparation, along with the reason it became waste, SKI participants establish a baseline of preconsumer food waste. They then review the tracking data to identify patterns and use the results to adjust kitchen routines such as food prep, ordering, and production that help eliminate recurring types of food waste." Per their agreement with StopWaste, participants aim to reduce food waste by 25 percent from that established baseline. Bartholomew adds that although LeanPath believed participants could reduce their waste by as much as 50 percent, the agency chose a more conservative initial target.

To help evaluate progress, the LeanPath system generates weekly reports using the data logged and emails them to each site's designated program lead (or "champion" in SKI terminology). Bartholomew receives a high level report that combines results from all participating sites. Since the start of the project, the 15 SKI participants have logged 10,878 food waste transactions, recording 70,107 pounds of food waste valued at \$44,077. All of the current Phase I SKI participants have exceeded their 25 percent baseline reduction goal within the first six months of participation.

Phase 1 Lessons

Working with participants from the same company — as is the case with the 13 Guckenheimer sites and two Spectra by Comcast Spectacor locations — has had advantages. First, a certain economy of scale enabled StopWaste to bring more sites on board than had each been managed separately. Second, using large food service accounts within the same company made it easier to communicate the benefits of food waste tracking, and thus facilitate its adoption throughout the organization. For example, sites are more likely to attend and engage in recurring SKI "peer coaching calls" when all participants are from the same company. As each site's results are reviewed and best practices shared, colleagues learn from each other and stay motivated, especially if management supports the initiative, as is the case with Guckenheimer. During one recent call, the group discussed soup — a typical food waste item in employee cafeterias. "Practices shared ranged from giving out free sides of soup after a certain time to selling quarts of soup to employees," notes Bartholomew. "I don't think the conversation would happen this way if the sites weren't all Guckenheimer."

Building on these successes, StopWaste intends to continue the "Guckenheimer" model into the second year of SKI, looking to continue working with existing kitchens to start or expand food donation programs for surplus food and recruiting new sites, targeting corporate kitchens, health care, institutions and assisted living. "Ultimately, we're looking for sites where there's initial buy-in from corporate or executive level staff," she adds.

Boost To Food Donation

The exchange of ideas triggered by SKI between the public and private sector has also been fruitful. For example, the collaboration between StopWaste and LeanPath spurred modifications to the food waste tracking system that further advance the potential for food donation among food service providers. Bartholomew explains that initially, the system allowed participants to select "donation" as a destination for a wasted food item if it had indeed been donated, but had no way to indicate whether food was eligible for donation, but had instead been composted or landfilled. At StopWaste's request, LeanPath added that option to the system — now enabling sites to gauge the amount of food suitable for donation, even before they establish a donation program. Bartholomew is excited about the new capability: "If we are able to show sites how much edible food they could have donated in a given week or month, and connect them with a local food recovery organization willing to pick up the surplus food, the likeliness of the company agreeing to an ongoing food donation effort is increased."

Beyond SKI, Bartholomew says StopWaste is looking at "a lot of different ways to tackle food waste in the next fiscal year," including a county-wide food donation and recovery gap analysis to identify existing food donation infrastructure, as well as increased consumer and media outreach around wasted food. She expects the gap analysis to provide insights into where StopWaste can make the biggest difference in food recovery while supporting county-wide food waste reduction goals. "We clearly understand that there will always be some amount of food waste generated and that we can't provide the ongoing funds for food recovery/donation from year to year, so where do we target our budget to have the most impact," asks Bartholomew.

To reach consumers about food waste prevention, StopWaste is planning to build on and tie in with the recently launched nationwide "Save The Food" campaign by the Ad Council and Natural Resources Defense Council (NRDC). StopWaste is considering integrating messages about preventing food waste with its existing Ready Set Recycle call to action for consumers to compost their food scraps. "This would be something like 'Prevent, then Compost the rest,'" explains Bartholomew. "You don't often see these two things combined because they require different behaviors."



Students conducted an audit (left) after "Breakfast for Lunch" day and found a lot of waste. They were planning to present this data to nutrition services.

Outreach At Schools

Further aiding the agency's outreach is StopWaste's food waste reduction programs in some of the 17 school districts in Alameda County. These include district-level food waste reduction and food share and donation partnerships with the Oakland Unified School District (OUSD) and the Livermore Valley Joint Unified School District (LVJUSD), as well as new organics diversion (composting) programs at other schools.

Early conversations about testing LeanPath food waste tracking systems in the OUSD district did not result in implementation. "We were told that the learning curve for using LeanPath technology is just too high for school cafeterias and that there is more opportunity in tackling postconsumer than preconsumer waste," explains Bartholomew. Instead, OUSD piloted the EPA's Wasted Food and Packaging manual tracker using paper logs in the back of the kitchen. As a result, OUSD has included additional metrics in its Daily Production Sheets, adding a "why food was lost" column that provides feedback to kitchen managers to adjust their operations. In addition, OUSD received a grant from StopWaste in 2013 to pilot a food donation and food share program, which it has expanded.

This year, StopWaste partnered with Nancy Deming, a K-12 Schools Sustainability Specialist, and LVJUSD to support waste sorting stations in the kitchen and cafeteria. The program was funded through an Altamont Education Advisory Board grant and had staff support from StopWaste. The cafeteria station includes a Food Share area where students may leave or take uneaten, unopened food as well as fruit and vegetables. After the lunch period, nonperishable items such as crackers and fruit go back to the kitchen to be repurposed. "The launch party for Livermore's cafeteria and kitchen sorting program was attended by 60 nutrition services and kitchen staff and included a screening of the film 'Just Eat It,' explains Bartholomew. "Livermore's next step will be to implement district-wide Food Share and explore a food donation program."



Oceanview Elementary in Albany (CA) participated in StopWaste's 4Rs Student Action Project on wasted food prevention. Sajaad Soufiani, a 5th grader in Judith Sinclair's class at Oceanview, places a compostable bag filled with wasted food into a compost pail at home.

to take surplus cafeteria food to a local shelter, which has been sustained by the Parents' Green Team.

MSJE also participated in StopWaste's Food Too Good To Waste (FTGTW) Student Action Project curriculum (adapted from the EPA's FTGTW Toolkit). The FTGTW Student Action Project, explains Vergara, is "a teaching and learning model where students investigate waste issues in school and at home, do waste audits, and through collaborative discussions, using their waste audit findings, determine what students can do to engage their peers and families in stopping waste."

Getting students engaged, she adds, provides StopWaste with pertinent, on-the-ground information it can take to the district. "We can really leverage authentic work of the students to make change and solve problems at the district level," notes Vergara. For example, in one program, students surveyed fellow students about what they want to eat at school, and received comments about the food not reflecting the cultural

StopWaste aims to recruit a new partner school district every year for its food waste prevention, food share and donation program. Angelina Vergara, StopWaste Program Manager of the 4Rs (Reduce, Reuse, Recycle, Rot) Student Action Project — dubbed 4RsSAP — is working with these school districts to connect cafeterias to the classroom curriculum.. The 4RsSAP project engages with multiple Alameda County schools; its classroom curriculum, which introduces organics recycling, has proven to be an excellent entry point to reach schools at the district level.

For example, this past school year, 4RsSAP partnered with San Lorenzo Unified School District's (SLZUSD) Recycling Committee, which includes the District's staff and Operations Manager, the Oro Loma Sanitary District, Waste Management and Green Facilitators, to organize organics recycling in six cafeterias. "According to our custodians, the average eight bags of cafeteria landfill waste a day has been reduced to less than two bags a day after introducing sorting for recyclables and organics," notes Vergara. "When you look into the organics recycling bags after lunch, a good percentage is wasted food. SLZUSD has just come on as a priority school district partner, and is committed to looking for solutions to reduce waste, including food waste."

Student Engagement

Working directly with individual teachers and their students also brings school-wide results. After starting with traditional recycling in a 5th grade classroom at Mission San Jose Elementary (MSJE) in the Fremont Unified School District, StopWaste provided the school with a mini grant to implement a student-led classroom recycling program. Subsequently, the City of Fremont said the school qualified for free organics recycling service because the students proved they could lead their school in waste reduction. The class also arranged

tastes of a lot of kids. Another finding was that the "Breakfast for Lunch" day has a lot of waste, which students plan to present to nutrition services. "Students are making an impact by tackling food waste prevention at school, at home, and in their community," she adds. "It's exciting to see our youth become part of the solution, taking action now."

Marsha Johnston, editor of *Earth Steward Associates*, is a Contributing Editor to *BioCycle*.

Tags: **Food recovery**, **Food waste**

This entry was posted on Monday, August 15th, 2016 at 11:20 am and is filed under **Current Issue**, **Uncategorized**. You can follow any responses to this entry through the **RSS 2.0** feed. Both comments and pings are currently closed.

Comments are closed.

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DATE: September 8, 2016

TO: Planning & Organization Committee/Recycling Board

FROM: Wendy Sommer, Executive Director

BY: Meghan Starkey, Senior Program Manager

SUBJECT: Municipal Panel: Organics Recycling

SUMMARY

Once per quarter, staff assembles a panel of representatives from the member agencies to speak on a topic previously selected by the Recycling Board. The topic for the September Municipal Panel is Organics Recycling. Representatives from Alameda, Albany, Castro Valley, Livermore and Union City will participate, sharing their experience and insights on the opportunities and challenges of organics diversion in their jurisdictions, especially in light of the mandatory recycling ordinance.

DISCUSSION

Organics recycling has been a long standing and major focus of the Agency and the member agencies, due to its preponderance in the waste stream. It is also now a priority topic at the state and national levels due to the climate change impacts of landfilled organics. A number of factors affect successful organics recycling locally, including impact of the mandatory recycling ordinance, technical assistance, cost of service, promotion and outreach as well as local policies and programs. The panelists will share the current issues and solutions from their perspectives as front-line staff, whose job it is to monitor and promote organics diversion.

One factor affecting participation in organics diversion is the status of mandatory recycling requirements. The table below summarizes the current state of participation in the ordinance by jurisdiction. Also included is information on commercial rates incentives (if any) for organics service as compared to garbage.

	MRO Organics?	Commercial Rate Incentives	Kitchen Pails for Multifamily
Alameda	Yes	96g free; then 20%	Yes
Albany	Yes	50%	Yes
Berkeley	Yes	20%	Yes
Castro Valley	Yes	100%	Yes
Dublin	No	50%	Pilot
Emeryville	Yes	50%	Yes
Fremont	Eff 7/1/17	3%	n/a
Hayward	Yes	50%	Yes
Livermore	Yes	96g free; then 50%	Case by case
Newark	Eff 7/1/17	n/a	n/a
Oakland	Yes	25%	Yes
Oro Loma (Unincorp)	Eff 7/1/17	96g free	No
Piedmont	Yes	100%	Yes
Pleasanton	Eff 7/1/17	25%**	
San Leandro	Yes	96g free; then 20%	No
Union City	No	40%	No

***Yard Debris only*

Supplementing enforcement of the mandatory recycling ordinance, StopWaste provides technical assistance to businesses and multifamily properties, concentrating on those accounts which have received some type of enforcement action. In the last fiscal year, the technical assistance team reached 1,400 businesses, providing assistance to more than 700 of them. Nearly 100 businesses or multifamily properties added or increased organics recycling service as a direct result of technical assistance. StopWaste distributed free food scrap bins to nearly 300 businesses during the same time period. All of this activity is in addition to assistance and outreach provided by member agencies and haulers.

RECOMMENDATION

This item is for information only.