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MINUTES OF THE ALAMEDA COUNTY WASTE
MANAGEMENT AUTHORITY MEETING
OF THE
PROGRAMS AND ADMINISTRATION COMMITTEE

Thursday, February 13, 2020

9:00 A.M.

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

Teleconference
510-891-6571 PW 1537

Melissa Hernandez
City of Dublin
100 Civic Plaza
Dublin, CA 94568
925-833-6650

Members Present:

City of Albany	Nick Pilch
County of Alameda	Scott Haggerty (alternate)
City of Berkeley	Susan Wengraf
City of Dublin	Melissa Hernandez (teleconference)
City of Emeryville	Dianne Martinez
City of Newark	Mike Hannon
City of Oakland	Dan Kalb
Oro Loma Sanitary District	Shelia Young
City of Union City	Emily Duncan

Absent:

City of Fremont	Jenny Kassin
City of Piedmont	Tim Rood
City of Pleasanton	Jerry Pentin, Chair

Staff Present:

Wendy Sommer, Executive Director
Pat Cabrera, Administrative Services Director
Meri Soll, Senior Program Manager
Arliss Dunn, Clerk of the Board

Others Participating:

Dagny Tucker, Vessel Works
Linda Pouliot, Dishcraft
Lindsey Hoell, Dispatch Goods

1. Convene Meeting

Vice Chair Emily Duncan called the meeting to order at 9:00 a.m.

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2. Public Comments

There were none.

3. Approval of the Draft Minutes of January 13, 2020 (Pat Cabrera)

There were no public comments on this item. Board member Young made the motion to approve the draft minutes of January 13, 2020. Board member Martinez seconded and the motion carried 8-0. (Ayes: Duncan, Haggerty, Hannon, Hernandez, Martinez, Pilch, Wengraf, Young. Nays: None. Abstain: None. Absent: Kalb, Kassan, Pentin, Rood).

4. Reusable Food Ware Systems Presentation (Meri Soll)

This item is for information only.

(Board member Kalb arrived during the presentation). Meri Soll provided an overview of the staff report and introduced the presenters: Dagny Tucker, Vessel Works; Linda Pouliot, Dishcraft; and Lindsey Hoell, Dispatch Goods. The speakers discussed their experiences conducting pilot projects with reusable food ware at dining establishments. Each of the speakers presented a PowerPoint presentation and answered questions from the committee. A link to the staff report is available here: [Reusable-Foodware-Systems.pdf](#).

Dagny Tucker-Vessel Works presentation:

Board member Martinez inquired with regard to the pilot project in Berkeley if the customers had a choice of containers to use other than the Vessel containers. Ms. Tucker stated that they were the sole vendor selected for the Ecology Center pilot in Berkeley. Board member Haggerty commented that most fast food vendors use different cups for hot and cold beverages and inquired if Vessel had worked with them on that issue. Ms. Tucker stated yes and added the Vessel cup can be used for both hot and cold beverages and cups are available in two sizes. Ms. Tucker stated that the cups have undergone significant testing and everyone appears to be happy with them. Board member Haggerty inquired if the receptacles are available inside the establishments. Ms. Tucker stated the containers are available in-house as well as at the outside kiosks. Board member Haggerty inquired if customers can return to establishments in various locations. Ms. Tucker stated yes, there are 10 cafes in the Berkeley campus area that are participating in the pilot. They conducted a pilot project in Telluride, Colorado and customers were able to return the cups in multiple locations in Boulder, Colorado. Ms. Tucker added the goal is to make the program interchangeable. Board member Martinez inquired about the silicone lids. Ms. Tucker stated that the lids are a problem but a majority of the cups are returned with the lids intact and many customers don't take a lid. Ms. Tucker stated that there is a \$15 charge for unreturned cups. Board member Pilch inquired if the City of Berkeley has kiosks. Ms. Tucker stated yes. They are using the prototype version and plan to have additional kiosks available from the manufacturer this summer and the shells of the kiosks can be modified to match the aesthetic of the jurisdiction.

Linda Pouliot-Dishcraft presentation:

Board member Hannon inquired if Dishcraft provides silverware. Ms. Pouliot stated yes, plates, bowls, flatware, mugs, and glasses. Vice Chair Duncan inquired about the size of the organization that they are currently servicing. Ms. Pouliot stated that currently the organization must serve a minimum of 200 meals per day but if there are multiple companies in a building or multiple restaurants in a block that individually serve less than 200 meals per day they can do package deals. Board member Kalb inquired about the percentage of clients that previously used compostables that are now utilizing the dishwashing services. Ms. Pouliot stated that there are an equal number of clients that used to use

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compostables or used their own reusables but have switched to utilizing Dishcraft to manage their labor and resource use. Board member Kalb inquired with respect to the clients that already use dishes but are now utilizing their services, has there been an analysis with regard to metrics, i.e. less going to the landfill, effects on greenhouse gas emissions, transportation impacts, etc. Ms. Pouliot stated that human labor in a dishroom use approximately five gallons of water per meal to clean dishes versus the Dishcraft system which uses just teaspoons of water, so there are water, power and chemical savings. Ms. Pouliot added there is an independent study and the verbal results illustrate that their dishes pay for themselves in five uses, and they are continuing to collect data. Board member Kalb stated that it appears that the savings in labor translates to people losing their jobs. Ms. Pouliot stated that the impetus to create Dishcraft was to help clients who were having difficulty hiring and retaining dishwashers and nationally the turnover rate for a dishwashing position is every 42 days. Clients are looking at ways to repurpose dishwashing staff to more high value roles and responsibilities to retain positions

Lindsey Hoell-Dispatch Goods presentation:

Board member Martinez asked if the containers were insulated. Ms. Hoell stated no. They are looking at a silicone style holder and testing a hot soup container that is insulated. Ms. Hoell added the market for reusable takeout food ware is nascent for restaurants and the market development activity is quite new. Board member Hannon extended congratulations to the companies for being on the forefront and suggested that they explore organizations such as Meal on Wheels that have daily delivery of food to home bound seniors and the meals originate in a central location.

Ms. Soll thanked the presenters. Ms. Sommer stated that we are looking forward to partnering with them. Board member Pilch asked that the presentations be placed on the agency website. Board member Young inquired if the 3 billion cups going to landfill is annually. Ms. Soll stated yes, annually and globally.

5. Member Comments

Board member Young thanked staff for the new coffee cups. Board member Pilch stated that if Berkeley is doing a pilot on Solano Avenue that the City of Albany would like to be included as well.

6. Adjournment

The meeting adjourned at 10:05 a.m.