

Reduce Waste Before It Starts

Reusable Foodware: A Smart Next Step for Livermore Businesses

Switching from disposable foodware to reusable options can help businesses reduce waste, cut down on recurring supply costs, and improve the customer experience.

- Choose reusable foodware when possible.
- As required by law, provide single-use utensils and single-serve condiments only upon request.
- Offer recyclable or reusable take-out containers.
- Reuse packaging and shipping materials.



Compostable Plastic? Not Always.

Items labeled "compostable" are not accepted in our **organics** bin. Compostable plastics, such as lids, utensils, and bags do not break down during the standard composting process and can contaminate the finished compost. Please place these items in the **garbage** to help keep compost clean and high quality.

Tip: If the item feels like plastic, includes labels such as "PLA," "compostable plastic," or "bioplastic," or displays compostability certifications, keep it out of the **organics** bin.



Only yard waste, food scraps and food-soiled paper belong in the **ORGANICS** bin.



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Green Business Spotlight: Cattlemen's



Cattlemen's is demonstrating how simple operational practices can make a big impact. Through thoughtful waste sorting, the use of reusable service items, and a commitment to keeping their **organics** stream clean, their team is helping divert valuable materials from the landfill while supporting the production of high-quality compost.

What they're doing right:

- Well placed and clearly labeled **recycling**, **organics** and garbage bins in back of house.
- Ongoing staff training to ensure proper sorting.
- Reusable foodware for dine-in, minimal packaging for take-out.
- A proactive approach to learning—reaching out to LSI staff for resources or whenever questions arise.

Want to make your business greener?

LSI offers free indoor collection containers, staff training, and educational resources to help businesses improve their **recycling** and **organics** programs.

Contact us to learn how we can help your team succeed.

925-449-7300
www.LivermoreSanitation.com

Reusable Foodware Mini-Grants: A Simple Switch, Big Impact

**UP TO \$500 FOR ALAMEDA COUNTY
FOOD BUSINESSES!**

StopWaste is making it easier for local food businesses to switch to reusable dine-in foodware with mini-grants and hands-on support through the ReUse Assist Program.



- Get up to \$500 worth of reusable foodware —no reimbursements, no red tape.
- They will help you choose the right items, then take care of ordering and delivery.
- You save money on disposables, improve the customer experience, and show your commitment to sustainability.
- All items meet standards set by the Alameda County Department of Environmental Health.

Learn more and apply at:
stopwaste.org/reusables or scan QR:



What's Ahead



Packaging Rules Are Changing

California is continuing to move toward less single-use packaging and more reusable, recyclable, and compostable options. Businesses can get ahead by reducing unnecessary packaging and choosing reusable options where possible.

- California is moving toward less single-use packaging.
- Businesses can prepare by reducing unnecessary disposables.
- Reuse is the best first step.

Learn more about how Alameda County is preparing by visiting:
www.stopwaste.org/about/policy-lead-ership/state-local-lawmaking/sb-54 or scan QR:



Holiday Service Reminder

There will be no changes to the collection schedule during the weeks of Columbus Day and Veterans Day.

During Thanksgiving Week (November 23-27, 2026), services typically offered on Thursday and Friday will be delayed by one day.

Printed on recycled paper. Please recycle again!

NOVEMBER 25 - 30 , 2024

If your collection day is:	Mon.	Tues.	Wed.	Thu.	Fri.
	23	24	25	26	27
Your holiday collection day will be:	Mon.	Tues.	Wed.	Fri.	Sat.
	23	24	25	27	28