



Every year, Californians throw away enough plastic to fill 80,000 Olympic sized swimming pools.

We are literally drowning in plastics!

Out of the top 10 biggest contributors to plastic waste in the nation, eight of them relate to single-use plastics like bottles, plastic knives and forks, single-use shopping bags, and fast-food containers.

A lot of the products given away as part of a restaurant service end up as litter, with more than 80% of that made up from plastic products.

The most harmful of all plastics is Styrofoam. Besides the items listed above, here's why Styrofoam is considered the most dangerous:

- **Chemicals from Styrofoam leach into the environment causing harm to both humans and animals.**
- **Styrofoam cups and boxes lose weight when filled with hot liquid or food so as you're eating or drinking out of Styrofoam, you're taking in a probable carcinogen.**
- **Some plastics (mainly #1 & #2) are more readily recycled but Styrofoam is almost never recycled. It will never compost so Styrofoam will continue to do harm for centuries.**



There's good news!

There are many alternatives to plastics, including Styrofoam, which are affordable and practical.

Click the link to learn about many GOOD OPTIONS TO SINGLE-USE PLASTICS!

Dear Auburn Restaurant owners and Managers,

THERE ARE GOOD OPTIONS TO SINGLE-USE PLASTICS!

One of the easiest ways to reduce your use of harmful plastics is to switch to compostable to-go containers, cups, and utensils!

The best way to know that a product is compostable is if the box has this symbol:



If you are unsure about a product, you can call 1-888-BPI-LOGO (274-5646) or search a product at <https://products.bpiworld.org/companies> (BPI is the leading biodegradable plastics certification organization in North America. The *Biodegradable Products Institute* provides third-party certification for product and packaging manufacturer)

Helpful resources:

☞ **Eco friendly to go boxes that are sold at Restaurant Depot in Roseville for a reasonable price:**

Tellus Products makes bowls and clamshells to go boxes that are entirely of sugar cane. Their products are not BPI certified. <https://www.tellusproducts.com/sustainability>

☞ **Local companies that will deliver BPI certified to go boxes and cups:**

~WPC Solutions- <https://www.wcpsolutions.com> 408 819-4639

~United Natural Foods (UNFI) <https://www.unfi.com/> (916) 625-4100

☞ **Companies that make BPI certified to go products:**

1. **World Centric** (Most of their products are BPI certified) Located in Rohnert Park. 707-241-9121 or <http://www.worldcentric.com>
2. **Greenware- Fabri-Kal Corp** (All their products are BPI certified) Located in Kalamazoo, MI P: 269-385-5050 or <http://GreenwareUSA.com>
3. **Karat Earth** (Some of their products are BPI certified) Makes cups, food containers, utensils, Located in Chino, CA <http://www.lollicupusa.com> or <https://www.karatpackaging.com/karatearth/>

Allow use of to go containers from home

Another way to create less waste is to allow customers to bring in their own to-go containers. If you aren't comfortable handling your customer's containers, consider putting their food on plates and allowing them to place their food into their containers.

Finding suitable products can be challenging and we understand that every business has different needs.

Please let us know if we can help and thanks for your consideration,

Annie Bowler: 916 705-1325

Sandy Amara

For the Auburn Sustainability Advisory Committee

Dear Auburn Restaurant Owners and Managers,

Are you concerned about record-breaking temperatures, long fire seasons and extreme drought?
Are you concerned about the rise in cancers and hormone related illnesses?

Please take a few minutes to study this flyer. Members of Auburn Sustainability Committee will be in touch soon to discuss these topics and how you can help.



If you are concerned about record-breaking temperatures, long fire seasons, extreme droughts, floods, and rising sea levels, **composting is an important solution.**

The quickest way to reduce greenhouse gases, which is causing droughts, fires and the rise in temperatures is to reduce the amount of methane we create.

One of the largest contributors of methane is trash that is mixed with food scraps that are left to rot in landfills.



All restaurants in Placer County have been given green composting bins which makes composting as is as easy as 1-2-3!!

- 1) Put out pails in convenient spot in your kitchen.
- 2) Have your staff put all kitchen scraps and leftover food into the pails.
- 3) Empty pails into the big green bins.

Composting not only lessens the amount of methane created, it also:

- Reduces your trash bill as you pay nothing for the composting bins.
- Compost helps to create the very best soil which grows wonderful food!

Every year, U.S. landfills and trash incinerators receive **167 MILLION TONS** of garbage.

> 50% of typical municipal garbage set out at the curb is compostable.

Landfills and incinerators are dangerous. Every bag thrown out contributes to:



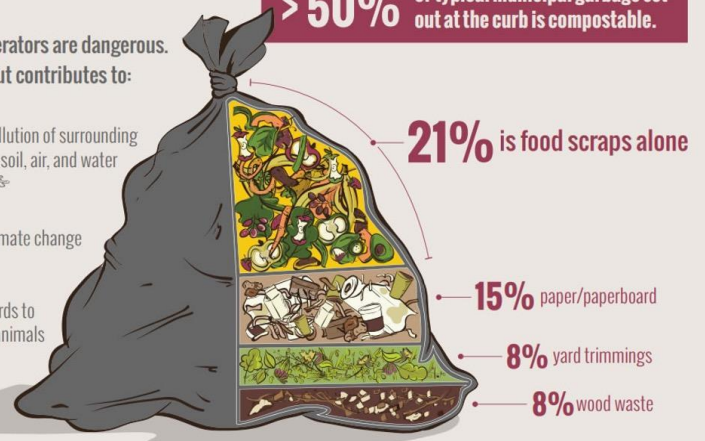
Pollution of surrounding soil, air, and water



Climate change



Health hazards to humans and animals



SOURCES:

Brenda Platt, Nora Goldstein, Craig Coker, and Sally Brown, *The State of Composting in the U.S.: What, Why, Where, & How*, Institute for Local Self-Reliance (ILSR), June 2015.
US EPA, *Advancing Sustainable Materials Management: Facts and Figures 2013*, June 2015, pp. 12-44.
Brenda Platt, Eric Lombardi, and David Ciple, *Stop Trashing the Climate*, Institute for Local Self-Reliance (ILSR), 2008.
Brenda Platt, Bobby Bell, and Cameron Harsh, *Ray Dirt: Composting in Maryland to Reduce Waste, Create Jobs & Protect the Bay*, Institute for Local Self-Reliance (ILSR), May 2013.
Mike Ewell, *Trash Incineration Factsheet*, Energy Justice Network web page, <http://www.energyjustice.net>, accessed April 2016.

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To learn more, visit: ilsr.org/compost-impacts