Effective Date January 1\textsuperscript{st}, 2008

Who has to follow the Ordinance?

- All Millbrae food vendors selling prepared food as listed in the Ordinance, including but not limited to restaurants, cafes, delis, fast-food establishments, vendors at fairs, food trucks, and City Facilities.

What does the Ordinance prohibit?

- Foam and solid polystyrene food service ware as listed in the Ordinance, including but not limited to containers, bowls, plates, cups, lids, straws, and utensils with the symbol \(\text{\textcopyright} \) listed on the products. Also included are plastic straws and utensils which need to be compostable or biodegradable.
- Ask your supplier if you are unsure if your products are polystyrene.

![Foam Polystyrene](image1.png)

![Solid Polystyrene](image2.png)
What is wrong with polystyrene food service ware?

• It is not recyclable.
• It is a common item that is littered on streets that ends up in storm drains, on beaches, and in the Bay and Ocean.
• It breaks down into smaller pieces that may be ingested by wildlife resulting in reduced appetite, reduced nutrient absorption, and starvation.
• It contains hazardous chemicals that may leach from polystyrene containers into food and drink and may cause cancer.

What does the Ordinance require?

• The use of biodegradable, compostable, reusable, or recyclable food service ware.
• The use of biodegradable or compostable utensils and straws, not plastic of any kind.
• Acceptable Products: Aluminum, plastics (no black) coded with 🌿, 🌾, 🌺 or 🌻, uncoated or coated paper, cardboard, and plastics made from corn, potatoes, sugar, or other plant based products.
• Please see the separate list of Sustainable Food Service Ware for more details.
• Some examples of acceptable products are shown below:

What are the penalties for non-compliance?

Violations may result in fines according to the Municipal Code:

• 1st = warning, 2nd = $100, 3rd = $200, 4th = $500.
• Enforcement is by the City of Millbrae, not the County Health Inspector.

What can my business do to reduce food service ware costs?

• Allow and encourage customers to bring their own mugs to buy drinks.
• Charge a “take out fee” to cover the cost difference.
• Use reusable dishes and cups instead of disposable ones for “eat-in” customers.

More questions?

Call the Recycling & Waste Prevention Program at 259.2345
www.ci.millbrae.ca.us