

# Waste Wise Business Spotlight

## Arizmendi Bakery slashes its landfill waste by nearly 60%



**SAN RAFAEL**  
THE CITY WITH A MISSION

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*Arizmendi Bakery* has embraced sustainability since opening its doors in 2012. In the past four years alone, the baker-owned cooperative slashed its landfill waste by nearly 60%, and now produces just five bags of trash each day.

Natalie Baddorf, one of eight baker-owners at Arizmendi, attributes this feat to the Food 2 Energy (F2E) program offered by Marin Sanitary Service (MSS). Food scraps are collected separately in the kitchen, transported offsite, and then converted to energy used to power the Central Marin Sanitation Agency. Impressive work for a stale baguette!



Initially, the owners were concerned about adding collection bins to an already small kitchen. Undeterred, they found a layout that worked best and were supported by MSS throughout the process with free training sessions.

In addition, the bakery donates edible leftovers to *ExtraFood.org* and works closely with other nonprofits and local schools to combat food insecurity. Arizmendi also recycles its bottles and cans and regularly sorts its collection bins to prevent trash from contaminating recyclable materials.

To expand its reach, the bakery is working with other Arizmendi cooperatives in the Bay Area to reduce waste in its supply chain for raw materials like flour and sugar. We applaud their efforts and encourage other businesses to follow their lead!

### Keys to Success

- ✓ **Free tour** of Marin Sanitary Service to see the *Food 2 Energy* program in action.
- ✓ **Free staff training** sessions from Marin Sanitary Service.

### Need more info?

- ✓ Arizmendi encourages business to call with any questions. "We're happy to help!"
- ✓ **Arizmendi Bakery**  
(415) 456-4093

**To read other Waste Wise Business Spotlights, please visit**

[www.CityofSanRafael.org/waste-wise](http://www.CityofSanRafael.org/waste-wise).

Want to see your business in a future edition? Contact us at (415) 485-3174.

# Does the new state law affect your business?

The requirements to comply have changed.

As of January 1, 2019, all businesses that generate four or more cubic yards of commercial solid waste per week must enroll in services to collect organic material separately from other waste. Four cubic yards is about the size of a small dumpster. Organic material includes food waste, landscape trimmings, clean wood and lumber, and unlined paper like cardboard and paper towels.

Please visit [calrecycle.ca.gov/recycle/commercial/organics](http://calrecycle.ca.gov/recycle/commercial/organics) for more information about the law (California Assembly Bill 1826).



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## Programs to reduce waste and cut costs.

Marin Sanitary Service offers two organics recycling programs that are 30% less expensive than comparable landfill services.

- ✓ **Food 2 Energy (F2E):** The F2E program is for restaurants, bakeries, cafes, and other food vendors. All training and materials are provided for free.
- ✓ **Commercial Compost:** This program is for businesses that generate organic material like soiled paper and landscape trimmings, as well as small amounts of food waste. Please contact Marin Sanitary Service at 415-456-2601 for more information and to begin the enrollment process for either program.

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## Can you recycle that?

Recycling can be confusing, but it doesn't have to be.

We're going back to the basics with recycling. The most important thing to remember is that when food or trash – including coffee cups, plastic bags, and dirty aluminum foil – is mistakenly put in recycling bins, **everything** becomes contaminated and must be sent to landfill. Use the guidelines below to simplify your recycling efforts.

**Bottles and cans ONLY**  
in the **brown** bins.

**NO** containers like plastic clamshells or yogurt cartons.

**Paper ONLY** in  
the **blue** bins.

Keep it clean, please.  
**NO** food or wet paper.

**When in doubt,**  
**throw it out.**

If you aren't sure something can  
be recycled, put it in the trash.