

Waste Wise Business Spotlight

Andy's Local Market cuts landfill waste by 33%

[Andy's Local Market](#) is a community-focused alternative to large chain grocery stores, maintaining its competitive edge with a commitment to sustainability.

One year after implementing the Food 2 Energy (F2E) program offered by Marin Sanitary Service (MSS), Andy's cut its landfill waste by nearly 33%. With this program, food scraps are collected separately in Food 2 Energy carts and transported offsite to the Central Marin Sanitation Agency, where all the food waste is converted to energy!

After an initial training, employees at the market were quick to adopt the new process in the kitchen. To make the most of the program, owner Andy Bachich built a custom wash site to clean the bins onsite. "Things get messy," he said, preferring the flexibility to clean at a moment's notice.



In addition to the F2E program, Andy's donates some of its recyclable materials to Halleck Creek Ranch – an organization offering therapeutic horseback riding to people with disabilities. Since 2005, the ranch has raised over \$100,000 for its program by recycling glass, plastic, and aluminum bottles.

As part of a new pilot project, Andy's now sells fresh squeezed orange juice in reusable bottles to be returned to the store, further reducing the waste sent to landfill. The market also gives its edible leftovers to those in need, sometimes giving away as many as eight crates of food each week to local organizations like [ExtraFood.org](#).

We thank Andy's for its efforts and encourage others to follow its lead!

Keys to success:

- ✓ **Free staff training** from Marin Sanitary Service
- ✓ **Designated wash site** to clean compost bins onsite
- ✓ **Employer involvement** – it's a team effort!

New state law?

As of January 1, 2019, most businesses in California must recycle organic materials.

More details on the next page!

Are you waste wise?

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



SAN RAFAEL
THE CITY WITH A MISSION

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.

Visit calrecycle.ca.gov/recycle/commercial/organics for more information about the law (California Assembly Bill 1826).



Programs to reduce waste and cut costs.

Marin Sanitary Service offers two organics recycling programs that are 30% cheaper 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.

Can you recycle that?

We're going back to the basics.

The standards for recycling have changed. Now, our main goal is to recycle clean plastic bottles, glass, aluminum, paper, and cardboard.

Make the most of your recycling programs by putting non-recyclable materials in the trash. Items like plastic bags, coffee cups, and compostable plates and utensils must all be sent to landfill.

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

NO containers
like plastic clamshells.

**Paper ONLY in
the blue bins.**

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

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

Or check your waste hauler's
[website](#) for more information.