

Waste Wise Business Spotlight

Magnolia Park Kitchen puts the Reusable Foodware Ordinance in practice

Magnolia Park Kitchen, located in the Downtown Plaza, is a staple for many in San Rafael. Not only are they serving up delicious sandwiches and scones, they are also bringing some sustainable business practices to the table.

When Robert Wellbeloved, proprietor of Magnolia Park Kitchen, was asked the question, “Why do you compost?” he reflected on an earlier stage of his career at Betelnut in San Francisco. “After moving to Marin in the 90’s, I remember feeling like we were behind compared to the City...now we are slowly on our way to making a closed loop system.”

During and following the pandemic, they moved to only takeout for a while, “We got into the compostable foodware because our customers wanted to use reusables, so we decided on a middle ground and sought out the 8x8 fiber-based compostable boxes and wooden utensils for takeout.” Robert shared that he felt some pushback for transitioning to wooden utensils because it differed from what customers were used to and comfortable with, though they are truly compostable, unlike most others.



When asked “why do you do it?” Robert simply said, “It was the right thing to do for the business... you really can’t afford not to. It is important to set an example, and some customers are really aware of it.”

In addition to providing compostable takeout foodware and reusables for dine-in, Magnolia Park Kitchen also has three stream waste sorting for front (customers) and back (staff) of house operations. As for staff training, Robert works diligently to reduce contamination in the organics waste stream and train staff on how to compost. “It’s all about training... and a little bit of babysitting occasionally.” Like many things, “...nothing comes easy... it is about setting a culture.”

Thanks to the efforts of establishments like Magnolia Park Kitchen, San Rafael is on its way to achieving its zero waste goals, diverting valuable resources from landfills, and creating a greener future for all!

Keys to success:

- ✓ Customer and staff **three stream waste sorting**
- ✓ Utilize **County Support**
- ✓ **Staff & customer education** – it’s a team effort!

New City Ordinance

The Reusable Foodware Ordinance was adopted May 15th and enforcement will begin November 10th.

Learn more about the ordinance **on the next page!**

Are you waste wise?

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



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Foodware Ordinance at a glance...

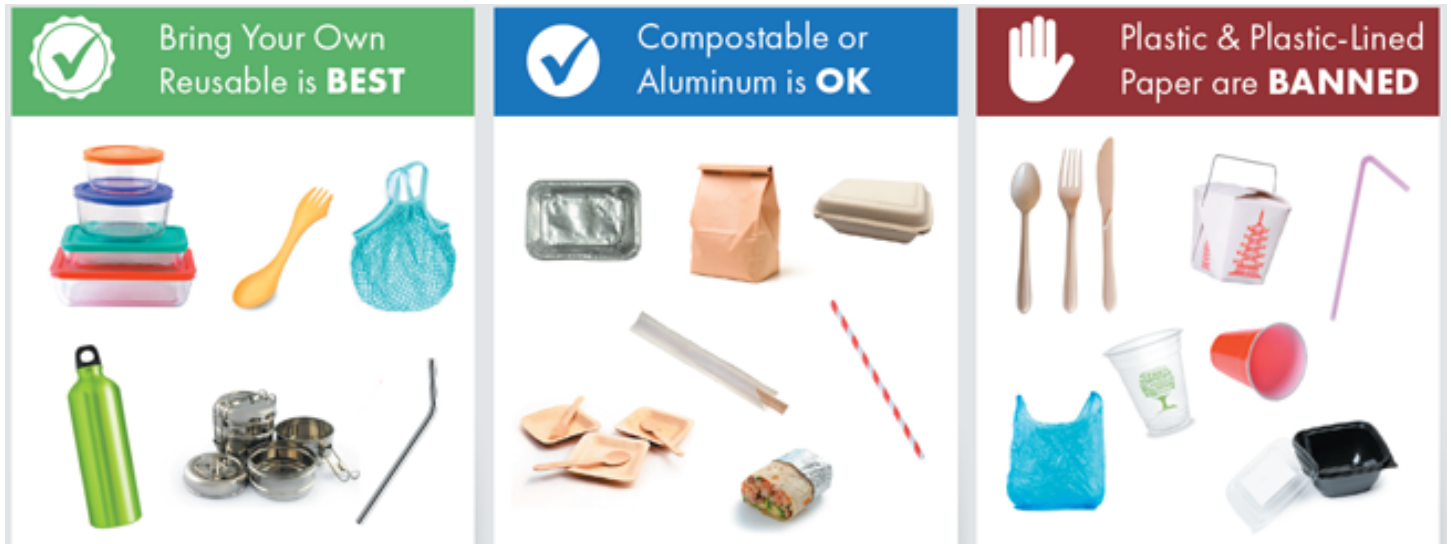
The Reusable Foodware Ordinance will require food vendors to:

- Provide compliant compostable foodware for takeout for customers.
- Provide reusable foodware for dine-in.
- Implement a \$0.25 cup itemized charge for all disposable cups.
- Require foodware accessories, such as straws and sauce packets, only to be provided upon request.
- Require food vendors to provide clearly labeled, separate waste receptacles for solid waste, recyclables, and organics.



Scan [here](#) for a list of currently exempt items or visit the County's [FAQ section](#)

Best, Okay & Banned Materials



When will it take effect?

If the City of San Rafael adopts the County's Reusable Foodware Ordinance model, the County's Environmental Health Services Division (EHS) will implement and enforce the proposed ordinance beginning **November 10, 2023**.

EHS's inspection staff will proactively educate all food vendors on the requirements prior to taking any enforcement action. **Need Help?** To request free technical assistance in transitioning to reusables and/or compliant materials, please email foodware@marincounty.org

Do you have more questions?

Scan here for the [County of Marin's FAQ section](#) & more information.



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