



SF Environment
Our home. Our city. Our planet.
A Department of the City and County of San Francisco

New S.F. Law Requires Compostable or Recyclable To-Go Containers

Effective June 1, 2007, a new law requires food vendors and restaurants in San Francisco to use compostable or recyclable to-go containers.



New Law Promotes Healthier San Francisco and Can Help Improve Restaurants' and Food Vendors' Bottom-Line

See A Variety of Approved Products And Meet Vendors at these Free Fairs in San Francisco

March 28th, 2007 2:30 – 5:00PM
Charity Cultural Service Center
827 Stockton Street

April 10th, 2007 2:30 – 5:00PM
Women's Building
3543 18th Street #8

April 12th, 2007 2:30 – 5:00PM
San Francisco County Fair Building
Golden Gate Park 9th Avenue at Lincoln Way

Nearly 2,000 SF restaurants and other businesses are currently participating in the food scrap and compostables collection program and as a result are getting discounts up to 75% off their garbage service costs.

For More Information:

Visit our website at SFEnvironment.org or call (415) 355-3745
Food Ware Fairs sponsored by SF Environment

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What You Need To Know About New Food Service Ware Law

Who has to follow the new food service ware law?

All San Francisco food vendors selling prepared food must use compostable or recyclable food service ware. Restaurants, delis, fast food establishments, vendors at fairs, food trucks, and all City facilities must follow this law.






What are approved food service ware products?

Compostable products include:

- Coated and uncoated paper or other natural fiber products
- Plant-based plastic-like products that are clearly labeled (preferably in green) as "compostable"
- These types of products are described at SFEnvironment.org/foodservice

Recyclable products include:

- Aluminum foil and recyclable plastic such as ,  and  tubs and lids.

Where can alternative food service ware products be purchased?

- Ask your current supplier about products that meet the City's new requirements.
- Sources for these products can be found at SFEnvironment.org/foodservice

What assistance is available from the City to comply with the law?

San Francisco Department of the Environment (SF Environment) is available to assist with finding suitable alternative food service ware options and can provide on-site training and assistance to participate in food scrap and compostables collection service.

How can I benefit from new law?

By using compostable food service ware, your business may be able to divert more waste from the landfill and get up to a 75% discount on your trash service costs.

What does the new food service waste reduction law require?

- San Francisco food vendors are prohibited from using polystyrene foam, otherwise known as Styrofoam™ food service ware.
- San Francisco food vendors must use compostable or recyclable food service ware unless there is no suitable product that is within 15% of the cost of non-compostable or non-recyclable alternatives.

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