



ONLY RAIN DOWN THE STORM DRAIN!

Businesses are required by law to prevent stormwater pollution and **may be inspected to document compliance with pollution prevention practices.** In Oakland, all storm drains lead directly to creeks, lakes, and the San Francisco Bay.

Prepare for your inspection and protect stormwater year-round with the 4 C's: Cover, Capture, Clean, Contain!



COMMERCIAL KITCHEN ELECTRIFICATION

Is your kitchen prone to over-heating and hard to clean? All-electric commercial kitchens are cooler, easy to clean, and safer for you and your employees.

Upgrade to all-electric cooking equipment with rebates and grants available today!



WHAT'S COOKING, OAKLAND?

For more information, visit www.oaklandca.gov/restaurants or scan the code below.

Email: climate@oaklandca.gov
Phone: 510-238-6199



GREEN GUIDE

Environmental Regulations and Resources for Oakland Food & Beverage Businesses



TRASH, RECYCLE, AND COMPOST SERVICES

Oakland businesses must subscribe to trash, recycle, and compost collection to contain and remove all material generated weekly. All inside **bins must be color-coded** (black or gray for trash, blue for recycle, and green for compost), **clearly labeled, and placed together** for convenient sorting. Owners and managers must **ensure proper sorting and provide training** to staff, contractors or tenants at least annually.

Keep recycling and compost loose in the outside collection bin. Compostable material may be placed in paper or cardboard or in a clear, untied bag in the outside collection bin.



TO-GO BAGS

As of 2017, restaurants are prohibited from providing single-use plastic bags at checkout. Instead, **provide compliant reusable bags or paper bags.**

Provide paper bags for free and charge 10 cents for reusable bags!



SINGLE-USE FOOD SERVICE WARE BY REQUEST

Beginning June 2022, all retail food businesses and food delivery platforms **must allow customers to choose which single-use food service ware accessories they want to receive**, instead of including such items automatically.

Provide the following disposables upon request only: forks, knives, spoons, and chopsticks; condiment cups and packets; straws, stirrers, and splash sticks!



ACCEPTABLE FOOD SERVICE WARE

The City of Oakland strongly encourages businesses to use reusable food ware due to their environmental, health, and cost benefits. When single-use food service ware is provided, **it must be compostable and ideally fiber based.** Recyclable products may be provided if a business shows that no alternative exists at the same or lower cost.

Food vendors in Oakland are **prohibited from using disposable polystyrene** foam plates, bowls, cups and trays!



DISPOSAL OF USED COOKING FATS, OILS, AND GREASE (FOG)

Fats, oils, and grease (FOG) used for cooking must be **stored in specially designed waste containers or collected by grease trap separators.** Restaurants and food preparation businesses must **contract and keep records with specially licensed waste oil haulers or recyclers.**

Avoid clogged pipes, sewage back-ups, and water pollution by keeping FOG out of pipes and storm drains!



DONATING SURPLUS EDIBLE FOOD

In accordance with state law (Senate Bill 1383), food generating businesses **must recover surplus edible food to feed people.** This requirement is for large supermarkets, grocery stores, food distributors, vendors, and food service providers as well as large restaurants, health facilities, hotels, venues, event spaces, state agency facilities, and schools.