



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

- Used cooking fats, oil, and grease must be stored in specially designed waste containers or collected in grease trap separators
- Businesses must keep a contract and records with licensed waste oil hauler or recycler
- Businesses may be inspected for compliance with pollution prevention practices



COMMERCIAL KITCHEN ELECTRIFICATION

- Cooking with electricity is safer and easier to clean than with gas
- Find rebates and trials of all-electric cooking equipment today! Scan the QR code on back of this pamphlet



WHAT'S COOKING, OAKLAND?

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

Email: busdev@oaklandca.gov



GREEN GUIDE

Environmental Regulations and
Resources for Oakland
Food & Beverage Businesses



TRASH, RECYCLE, AND COMPOST SERVICES

- All Oakland businesses must be subscribed to weekly trash, recycle, and compost service
- Indoor bins for employees and customers must be labeled and color-coded as follows:
 - TRASH - black or grey
 - RECYCLE - blue
 - COMPOST - green
- Proper waste sorting trainings must be provided annually to staff



REUSABLES FOODWARE for DINE-IN SERVICE

- All food for dine-in service must be served on reusable foodware - like glass cups, ceramic plates, and steel utensils (effective July 1, 2025)



SINGLE-USE FOODWARE ACCESSORIES BY CUSTOMER REQUEST

- Single-use straws, stirrers, napkins, lids, utensils, and condiment packets must be provided upon customer request or at self-service stations only
- No bundling of utensils, napkins, and/or condiments
- Condiments must be provided in reusable containers or in bulk containers
- Applies to dine-in, to-go orders, and food-delivery apps.



ACCEPTABLE SINGLE-USE FOODWARE

- Acceptable single-use disposable foodware products are:
 - Not polystyrene foam,
 - Not compostable plastics/bio-plastics, and
 - Free of toxic food packaging chemicals



CUSTOMER-PROVIDED REUSABLES for TO-GO

- When requested by customers, food vendors are required to fill customer-provided reusable containers
- Customer-provided reusable containers must be clean and safely hold orders or leftovers



TO-GO BAGS

- Recycled-content paper bags may be distributed
- No single-use plastic bags (including bioplastic or compostable plastic bags) can be used for to-go orders
- Protective plastic bags without handles for things like soup are allowed



DONATING SURPLUS EDIBLE FOOD

- Restaurants that are 5,000 square feet or more or have 250 or more seats with extra edible food must provide that extra food to feed people
- Ways to comply include partnering with a food recovery organization or donating extra food to staff