



## OAKLAND EVENT VENDOR WASTE REDUCTION REQUIREMENTS



### **1. Properly Sort Your Recycle, Compost, and Trash**

Vendors must provide sorting containers to separate waste generated within their booth or mobile food facility. Sorting containers must be labeled and color coded (green=compost, blue=recycle, gray or black=landfill). Free sticker labels for sorting containers can be requested here: <https://portal.stopwaste.org/stickers>. For more information about what goes where, visit: [www.oaklandrecycles.com/what-goes-where/](http://www.oaklandrecycles.com/what-goes-where/).



Follow directions from the event organizer and/or event greening company on how to properly remove sorted waste from your vendor booth or mobile food facility. If instructed to use dumpsters, ensure recyclables are discarded loose (unbagged) or in paper bags; plastic bags jam recycling machinery and are prohibited. Compostables should be discarded in clear, untied plastic bags; opaque bags are not allowed. Boxes should be flattened before placing in the cardboard or mixed-recycle dumpster.

### **2. Use Reusable or Compostable Food Serviceware**

Use of compostable or reusable food service ware is strongly encouraged. Reusable cups will be required for events with >500 attendees beginning July 1, 2025. A list of companies providing reusable foodware systems can be found here: [www.stopwaste.org/reusable-foodware-service-providers](http://www.stopwaste.org/reusable-foodware-service-providers).



If single-use foodware is provided, it cannot be made of polystyrene (“Styrofoam®”) or “compostable” plastics, and must be free of high-priority toxic chemicals such as PFAS.



The City has a list of acceptable products at [www.oaklandrecycles.com/laws/](http://www.oaklandrecycles.com/laws/). If fewer than three options are listed for a specific item, vendors may use any single-use disposable *except* those made of polystyrene (“Styrofoam®”) or “compostable” plastic.

Accessories including lids, straws, napkins, utensils, chopsticks, and condiments must be available at self-serve stations or by request of the customer; vendors cannot hand these out automatically. In addition, accessories cannot be bundled or packaged together. Beginning July 1, 2025, vendors must provide condiments in bulk dispensers; single-serve packets will no longer be permitted.

More about these requirements here: [www.oaklandca.gov/resources/reusable-packaging-requirements](http://www.oaklandca.gov/resources/reusable-packaging-requirements).

### **3. Support Edible Food Waste Reduction**

Large events must make a plan to reduce edible food waste. Event vendors can support these goals by giving away excess edible food at the end of the event to volunteers/staff, selling it at a discount the final hour or half-hour before closing, or donating to a food recovery organization. Any food sold, donated, or given away must follow all applicable public health guidelines for safe food handling.

Find food recovery organizations here: <https://resource.stopwaste.org/food-recovery-organizations>.

#### 4. Safely Dispose of Wastewater

Vendors are responsible for properly disposing of their wastewater, which cannot be discarded into a storm drain or onto the ground. Check with the event organizer regarding a wastewater management plan. Many event organizers provide vendors with a wastewater collection tank to dispose of liquids or may direct vendors to a janitorial drain connected to the sanitary sewer system. If no solution is provided, vendors are responsible for removing their wastewater from the premises and disposing of it offsite in the sewage system.



#### 5. Safely Dispose of Fats, Oils, & Grease (FOG)

Vendors are responsible for collecting, removing from the premises, and properly disposing offsite any used cooking oil, fats, and grease. These substances cannot go down any drains, and only small amounts of cooking oil or grease may go in compost (that which can be wiped off with a paper towel). Larger volumes must be containerized and taken to a hazardous waste or rendering facility.

To locate FOG disposal options near you, visit: <https://resource.stopwaste.org/>

When recycling empty cooking oil jugs, separate the jug from the cardboard and flatten the box. If the cardboard is clean, recycle it; if it is greasy, place in compost.



#### 6. Safely Dispose of Hazardous Waste

Vendors are responsible for collecting, removing from the premises, and properly disposing of any hazardous waste generated by their operations, including batteries and battery-imbedded products, electronic waste, paint, fluorescent or CFL bulbs, diesel fuel, and gas cylinders (“Sterno® stove” butane canisters, propane tanks, etc.). These are prohibited from being placed in compost, recycle, or trash bins and must be taken to a facility that accepts hazardous waste. However, *completely* empty butane stove canisters may be placed in the trash.



Find out where to drop off hazardous materials here: <https://resource.stopwaste.org/>.

#### 7. Safely Dispose of Sharps

Medical syringes must be deposited in an approved sharps container and are prohibited from the trash, compost, and recycle bins. Vendors should bring their own sharps container if needed. For other sharps, such as knives, razors, broken glass, and nails and screws, place in a sealed, clear plastic container in the trash.



### QUESTIONS?

Contact the City of Oakland Recycling Hotline: [recycling@oaklandca.gov](mailto:recycling@oaklandca.gov) or (510) 238-7283.