

Green To Go Engagement Proposal

Public Works Department

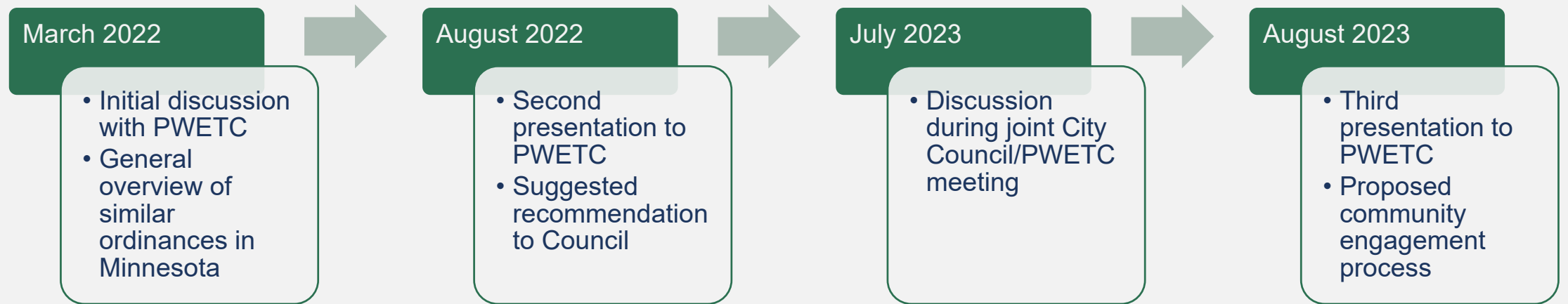
22-Jan-2024



Green To Go - Overview

- History of discussion
- Why implement a packaging ordinance?
- Other cities' ordinances and experiences
- Implementation & enforcement recommendations
- Questions and discussion

Green To Go – Discussion History



Why Green To Go?

- Reduce use of Styrofoam packaging in food service
- Reduce PFAS in the waste stream
- Support MPCA's Solid Waste Plan and increase recycling rate
 - Goal: 75% recycling rate by 2030
 - Roseville's rate is approximately 46%
- Encourage composting materials with Ramsey & Washington Counties' food scraps pickup program coming sometime in 2024
- Adds consistency with other nearby communities

Minneapolis Ordinance



- Effective April 2015
- Enforcement by Health Department (primarily complaint-driven)
- \$200 fine – Administrative penalty

Minneapolis Ordinance

Implementation

- First year was education only, no enforcement
 - Newsletter distributed to food establishments (from list of licensees)
 - Held a packaging fair, including **manufacturers and distributors**, prioritizing entities with a physical location in the area or who sells directly to businesses in Minneapolis
- Their inspections are focused on two areas:
 - Having the correct types of **takeout containers**
 - Having the **correct bins** for organics/compost disposal
 - They have been light on citations, especially during COVID.
- **Lessons learned:**
 - Sales reps are good allies
 - Connect with large building owners/managers to determine need for dumpsters

Minneapolis Ordinance

Present Day

- At the end of 2023, black plastic to go containers will no longer be acceptable
- Current exemptions:
 - Entities:
 - Licensed catering companies
 - Hospitals
 - Nursing homes
 - Materials:
 - Utensils
 - Straws & stir sticks
 - Foods prepackaged by the manufacturer, producer, or distributor
 - Thin plastic films (<10mils, or 0.01 inch)

Edina Green To Go Ordinance

- Adopted by Council on July 1, 2022
- Business compliance required starting **July 1, 2023 – 12 months to adapt**
- Similar to Minneapolis' Green To Go ordinance
- Food service businesses are required to include a container for organic waste collection on-site
- Single-use cups and containers with lids must have lids of the same category

Edina Green To Go Ordinance

- After holding focus groups with businesses, decided on a 12 month period for businesses to learn and adapt
- Enforcement: City Staff
 - **Organics coordinator** (in the public health division) performs inspections of food establishments
 - Added a check box to the existing inspection form
 - Their health division licenses restaurants, but not retail or grocery.
- Unable to fine businesses, which makes enforcement challenging.
 - **Roseville is able to issue citations to properties in violation of an ordinance section**
- Lessons learned:
 - Unified effort across city staff
 - Early communication and conversations with businesses
 - Alignment with County solid waste goals and priorities

St. Louis Park Ordinance

- Effective January 2017
- Was complaint-based enforcement by Public Works department; **now staff completes annual site visits.**
- First offence – written warning with 14 days to take action
- Fined as administrative penalty or misdemeanor, \$100
- City suspended enforcement during the pandemic to avoid additional hardship on restaurants – **now resuming and tracking complaints**

ACCEPTABLE

Recyclable

Plastic



PETE HDPE PP

Metal



Compostable*



BPI

*Must be BPI certified compostable or Compost Manufacturing Alliance certified, except pizza delivery boxes, which do not have to be certified.
Straws may only be provided by customer request

NOT ACCEPTABLE

Plastic



non-certified compostable

Plastic-lined paper



St. Louis Park Ordinance

- Current temporary exemptions
 - Paper food wraps and liners
 - #6 Portion cups and lids <2 oz
- Temporary exemptions phased out
 - Molded fiber products
 - Paper plates
 - Asian takeout pails (plastic-lined)
 - Polystyrene (#6) hot cup lids)
- Licensed caterers, hospitals, nursing homes excluded
- Compostable packaging must be labeled

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St. Paul Ordinance

Went into effect January 2021 after a delay due to COVID

Implementation:

- Developed **stakeholder work group**
 - Identified businesses, residents, and subject matter experts to participate
- Sent a mailing to all food establishments
- Packaging fairs planned for fall 2023 and spring 2024
- Fire & Safety division visits businesses annually and is bringing educational materials

St. Paul Ordinance

- Packaging for immediate consumption of food and beverages must be **returnable/reusable, recyclable, or compostable**, in accordance to items currently accepted by waste removal services.
 - Aligns with their recycling hauler's accepted items
- Enforceable by department of safety and inspections
 - State of Minnesota does their food establishment inspections & environmental health
- Violation is a petty misdemeanor, \$200 fine
- No exemptions yet – will add as needed
- Currently in educational phase

Roseville-specific Implications

- Our food-related inspections are done by Ramsey County Environmental Health
 - **They don't have regulatory authority to enforce local ordinances on our behalf**
 - Ramsey County can provide us with licensee contact information
 - Multiple regulatory parties can be confusing for restaurants
- Food trucks aren't inspected by Ramsey County
- Caterers – companies based in the city/county of inspection but may not necessarily be operating in that same city or county

Roseville Ordinance Recommendations

- Follow exemptions similar to other cities:
 - Healthcare facilities
 - Foods prepackaged by manufacturer
- Determine other material exemptions as necessary based on restaurant feedback
- Complaint-based enforcement
 - Phone call & letter after first complaint
 - Conduct site visits after multiple complaints
 - Assess materials
 - Review ordinances
 - Make recommendations as necessary
- Informational packets for new restaurants
 - Ordinance information
 - BizRecycling and WasteWise information

Resources available for businesses

Support from BizRecycling, WasteWise, and MNimize

- Technical assistance from MN Chamber of Commerce
- Evaluate hauler bills alongside arranging organics pickup
- Connect with suppliers
- Help finding products
- Recycling grants
 - Up to \$10,000
 - Includes all containers and equipment, bin labels
 - Can include switching to reusable ware
 - Dishwashers and sanitizers
 - Enclosure builds/expansions
 - Staff training
 - Compostable containers (up to \$5000 or a 6 month supply)
- Waste Reduction Innovation Grants
 - Up to \$50,000
 - High capital equipment projects to prevent waste creation

Recommended Next Steps

- Next 3-5 months:
 - Announce proposal at 1/24/24 Roseville Business Council meeting
 - Online surveys for restaurant owners and residents
 - 2-3 educational + listening sessions for restaurant owners and managers, residents
 - Speakers from Ramsey County, BizRecycling, WasteWise
 - Twin Cities North Chamber of Commerce
 - Informational flyers & mailings to restaurants
- Use comments and feedback to develop ordinance
 - Bring to City Council in 6 months for final discussion and approval
- If approved, 12 month phase for education, adaptation
 - Packaging fair to connect restaurants with suppliers
 - Observe whether any material exemptions needed
 - Early adopters during this time frame receive recognition from City's Sustainable Steward award

Recommended Next Steps

- Post-12 month phase-in:
 - Complaint-based enforcement
 - Annual site visits to restaurants to explain ordinance and check inventory and onsite recycling/organics collection.
 - St. Louis Park taking this approach
 - Informational packet for new restaurants



Questions?



THANK YOU

Public Works Department