

WHAT IS SB 1383?

SB 1383 requires the state to reduce organic waste (food waste, green waste, paper products, etc.) disposal by 75% by 2025. California must reduce organic waste disposal by more than 20 million tons annually by 2025. The law also requires that 20% of currently disposed edible food be recovered for human consumption by 2025. Senate Bill 1383 (Lara, Chapter 395, Statutes of 2016) is the most significant waste reduction mandate to be adopted California in the last 30 years.

What must jurisdictions do to be in compliance with SB 1383?

- Jurisdictions must provide mandatory organic waste curbside collection to all residents and business.
- Establish an edible food recovery program that recovers edible food from the waste stream.
- Conduct education and outreach to all affected parties, including generators, haulers, facilities, and edible food recovery organizations
- Capacity planning for organic waste and edible food recovery
- Procure recycled organic waste like compost, mulch and renewable natural gas (RNG) and recycled content paper and paper products
- Inspect and enforce compliance with SB 1383
- Maintain accurate and timely records of SB 1383
- Report to CalRecycle

What Turlock must do

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In order to meet the State's reduction target and help reduce emissions that are harming our Earth, residents are required to recycle their organic waste by the following ways:

- Throw away food scraps or unwanted food in the green garbage container. Remember to remove any plastic bags, or containers.
- Residents can also compost their food waste to reduce the amount of food going into our landfills.

THINK BEFORE YOU THROW OUT!

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So much of the food we produce goes to waste. So, remember to buy only what you need.

Did you know SB 1383 requires everyone in California to recycle their organic waste? Unwanted food scraps, and nonedible food can be thrown away in your green garbage container.

- BREAD
- MILK
- VEGETABLES
- FRUITS
- RICE
- CHEESE
- MEAT
- PIZZA
- PASTA





Home composting can be done in an enclosed bin or tumbler, in an easily made bunker, or using a no-fuss pile. The key is to blend your feedstocks to achieve a balance of carbon and nitrogen, keep things damp but not saturated, and ensure adequate oxygen deep in the pile. The microbes will do the rest.



For more information on composting, please visit <https://calrecycle.ca.gov/Organics/HomeCompost/>