



Sustainable Food Service Ware Ordinance

Better for you, your customers, and the environment

Effective Date January 1st, 2008

Who has to follow the Ordinance?

- All Millbrae food vendors selling prepared food as listed in the Ordinance, including but not limited to restaurants, cafes, delis, fast-food establishments, vendors at fairs, food trucks, and City Facilities.

What does the Ordinance prohibit?

- Foam and solid polystyrene food service ware as listed in the Ordinance, including but not limited to containers, bowls, plates, cups, lids, straws, and utensils with the symbol  listed on the products. Also included are plastic straws and utensils which need to be compostable or biodegradable.
- Ask your supplier if you are unsure if your products are polystyrene.

Foam Polystyrene



Solid Polystyrene



What is wrong with polystyrene food service ware?

- It is not recyclable.
- It is a common item that is littered on streets that ends up in storm drains, on beaches, and in the Bay and Ocean.
- It breaks down into smaller pieces that may be ingested by wildlife resulting in reduced appetite, reduced nutrient absorption, and starvation.
- It contains hazardous chemicals that may leach from polystyrene containers into food and drink and may cause cancer.



What does the Ordinance require?

- The use of biodegradable, compostable, reusable, or recyclable food service ware.
- The use of biodegradable or compostable utensils and straws, not plastic of any kind.
- Acceptable Products: Aluminum, plastics (no black) coded with , ,  or , uncoated or coated paper, cardboard, and plastics made from corn, potatoes, sugar, or other plant based products.
- Please see the separate list of Sustainable Food Service Ware for more details.
- Some examples of acceptable products are shown below:



What are the penalties for non-compliance?

Violations may result in fines according to the Municipal Code:

- 1st = warning, 2nd = \$100, 3rd = \$200, 4th = \$500.
- Enforcement is by the City of Millbrae, not the County Health Inspector.

What can my business do to reduce food service ware costs?

- Allow and encourage customers to bring their own mugs to buy drinks.
- Charge a “take out fee” to cover the cost difference.
- Use reusable dishes and cups instead of disposable ones for “eat-in” customers.

More questions?

Call the Recycling & Waste Prevention Program at 259.2345
www.ci.millbrae.ca.us

