MAKE THE RIGHT CHOICE

Single-use disposable food ware that is used one time then discarded, harms the environment, wildlife, and the health of the community.

BEST OPTION

Reusable

- Dine-in food facilities must only use reusable food ware and food ware accessories that can be washed and sanitized for ongoing use.
- Reusable dispensers rather than individually packaged condiments are required at dine-in food facilities.
- Food facilities are encouraged to incentivize customers who bring in clean, reusable takeout containers.

GREAT OPTION

Recyclable / Compostable

- Natural fiber or recyclable materials not containing fluorinated chemicals (PFAS)
- Single-use food ware must be compostable or recyclable through Santa Rose commercial collection programs

PROHIBITED OPTIONS

Polystyrene/PFAS

- Polystyrene foam and PFAS food ware are prohibited to be distributed by food and beverage providers.
- Retailers cannot sell or distribute polystyrene foam or PFAS products including:
  - Food service ware
  - Packaging peanuts or similar materials
  - Coolers or ice chests

Polystyrene/PFAS

- Plastic bags may not be used for takeout food or beverage orders

EXCEPTIONS

- Food ware accessories may be provided, but only upon a customer's request for the item - this includes cutlery, straws, napkins, cup sleeves, beverage trays, condiment containers/packets, stirrers, toothpicks, etc.
- A food vendor or a takeout food delivery service may provide lids, spill plugs, and sleeves without request for non-reusable cups for delivery.