



Polystyrene (Styrofoam™) Use Restriction by Food Service Vendors, Effective April 22, 2010

Restaurants and other food vendors operating in the City of Palo Alto must now use compostable or recyclable food service containers instead of polystyrene foam (Styrofoam™) for food service and to-go orders.

WHO MUST COMPLY

All food vendors selling prepared food including but not limited to restaurants, cafes, delicatessens, fast-food restaurants, fair vendors, food trucks, and city-owned facilities.

PROHIBITED FOOD CONTAINERS

All food service ware made from **foam** (expanded polystyrene) including but not limited to containers, bowls, plates, and cups. An identification symbol with the number "6" will appear on the prohibited foam products.



ACCEPTABLE CONTAINERS

Compostable, reusable, or recyclable food service ware is acceptable. These products may be made from aluminum, uncoated or coated paper and cardboard, plastics coded with #1, 2, 3, 4, 5, 6 (excluding foam), or 7 or be made from corn, potatoes, or other plant-based material.

PENALTIES FOR NON-COMPLIANCE

Per the Palo Alto Municipal Code, violations may result in fines of \$500 per day of non-compliance.



THINK GREEN, GO GREEN, AND \$AVE GREEN

Reduce Container Waste And Lower Your Costs!

It's common knowledge now that polystyrene containers don't belong in our environment. These containers aren't recyclable and end up in our storm drains, creeks, bay and ocean where they harm wildlife. Here are three tips to help you lower your food service ware costs:

- 1 Encourage customers to bring their own mugs to buy drinks.
- 2 Use reusable dishes and cups instead of disposable ones for "eat-in" customers.
- 3 Charge a "take out fee" to cover the cost difference between using polystyrene and recyclable and compostable containers.

For more information, including a list of compostable and recyclable container suppliers, call (650) 329-2598 or visit www.cityofpaloalto.org/plastics