

Meeting #3 Agenda (August 2, 12-2pm): Organics Program Implementation (Local Perspective)

- I. Welcome and Overview of Agenda
 - a. Overview of Workgroup Logistics, Purpose and Role
- II. Kris Major, Education Coordinator – Solid Waste Department, City of Spokane
 - a. Q&A discussion included: servicing and education.
- III. Kate Kurtz, Organics and Landscape Resource Conservation Planner and Program Lead, Seattle Public Utilities
 - a. Q&A discussion included: increases in contamination in curbside yard waste programs, strategies to combat contamination in curbside (i.e. contamination fees, tagged carts by drivers, better labeling on carts, customer training, etc.), better enforcement, how City of Seattle is encouraging residents, PFAS, compostable service ware, and requirements for composting for grocery stores.
 - b. Additional comments included:
 - i. The residential organics collection program for composting in Whatcom County has been every other week since day one, including all food scraps for over a decade now. 60-gal cart is standard. Virtually zero complaints about odor and vectors, but then almost 35% of our customer base has monthly garbage collection. Weekly organics collection has major carbon impacts that may not be warranted.
 - ii. Like Rodd in Whatcom, Olympia has had EOW garbage/recycle/organics since 1998. 25 years. No real complaints. Even that first year or two. Food waste was added to yard waste in 2008 and again, no serious complaints. about 65% of garbage customers subscribe to organics collection. We offer both 35 and 95 gallons for organics collected EOW on Mondays. Same fee. We maintain commercial organics as 1xWk minimum and offer 2xWk. This is because in commercial it's rarely blended with yard waste.
 - iii. Our SSC commercial organics also has a 60-cart for all schools and most other customers since most have smaller food proportions vs food soiled paper (towels, cups, etc.), then 1-, 1.5-, and 2-yd for businesses with more putrescibles, up to 5x per week if volume dictates. Green washed products are an issue of contamination, especially as public policy moves customers from recyclable items to "compostable" items.
 - iv. Tacoma did a pilot or a study at some point (roughly 2012-2013) related to sink disposals.
 - v. FYI: BPI just published a report with Closed Loop, quantifying the confusion consumers face around certified compostable items and greenwashing lookalikes: <https://www.closedlooppartners.com/research/us-consumer-perception-of-compostable-packaging/>
 - vi. Details on bans: <https://ecology.wa.gov/waste-toxics/reducing-toxic-chemicals/addressing-priority-toxic-chemicals/pfas/food-packaging>
- IV. Ryan Dicks and Chris Brown, Sustainable Resources Division, Pierce County
 - a. Q&A discussion included: anaerobic digestion and building a biodigester, multifamily food waste, preparing haulers, getting facilities capable of handling food waste, accepting compostables and fitting with Pierce County, and construction of multifamily.
 - b. Additional comments included:
 - i. In Seattle SPU Solid Waste reviews all new building designs to ensure there is planning and space for collection containers and truck access.

- ii. New requirements for labeling compostable products includes certification by a "recognized" third-party:
<https://app.leg.wa.gov/RCW/default.aspx?cite=70A.455.040>
 - iii. It's proactive thinking to plan space for any/all waste streams. Also, it's a concept worth exploring from a service equity standpoint for new denser housing/development (MF and Mixed Use - business on bottom and MF on top).
- V. Additional Q&A discussion included: potential statewide policy for food waste, significance of public education, food waste bans across Washington, meat trays, and cost and safety of food packaging.
 - a. Additional comments included:
 - i. Most compostables are made from non-traditional plastics, so please consider the beginning of life benefits with choosing those items, even if end of life isn't perfect yet.
- VI. Next Steps and Adjourn