

Strategic Planning for Organics Management

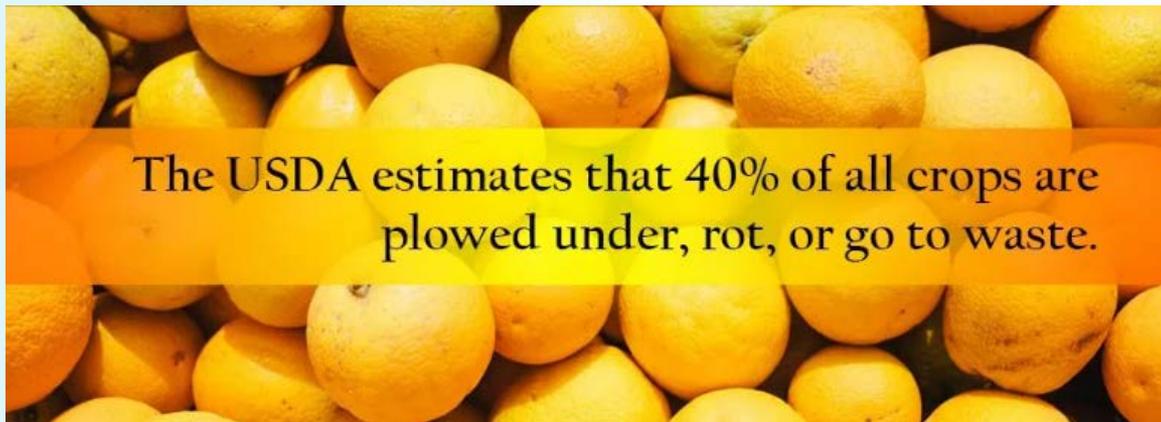


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Overview

- Data for San Diego County
- Regional Planning
- Challenges
- Local Solutions



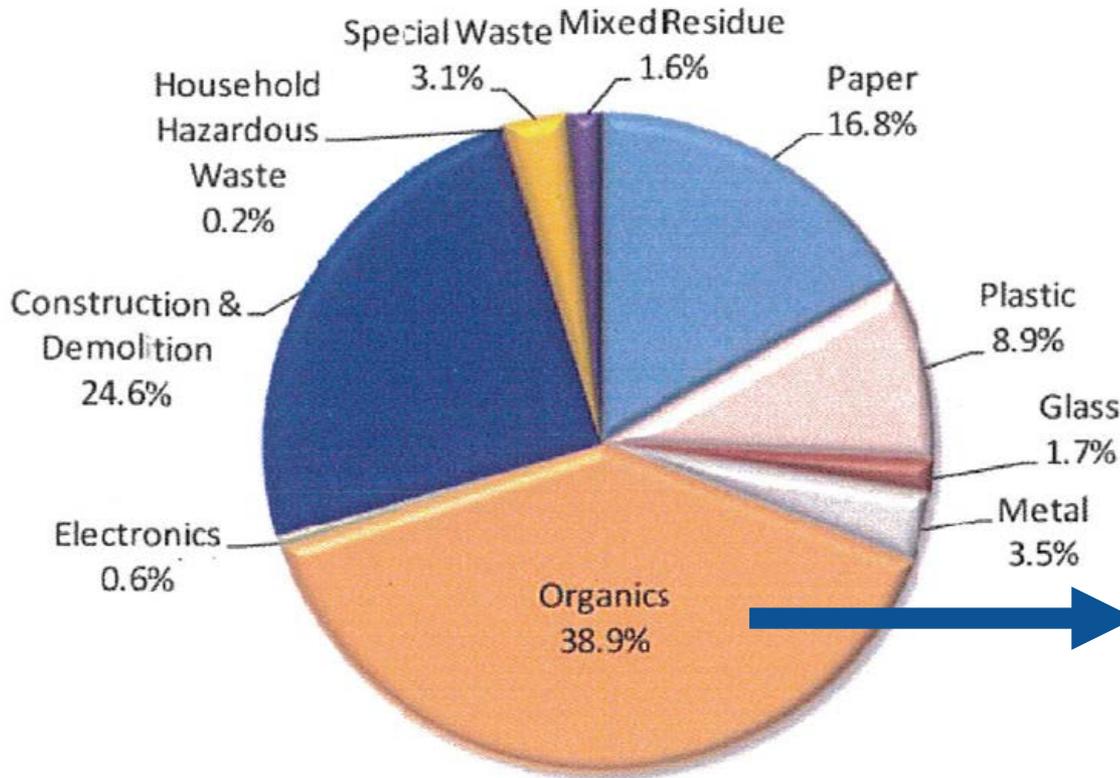
San Diego County Data

- Countywide Disposal - 3.3 Million Tons (2016)
- ~330,000 truck loads annually



2012 City of San Diego Waste Composition Study, Miramar Landfill

Figure 6. Composition by Material Class, Overall Disposed Waste, 2012



Organics include:

- Food scraps
- Soiled papers and cardboard
- Yard trimmings (e.g. leaves, grass, brush)
- Lumber

Organics: 39% (1.3M tons)
Food: 15% (495,000 tons)

Hunger

400,000

**people in San Diego County
are food insecure.**

1 out of 8

**San Diegans may not know
where or how they will get
their next meal.**



Organics Recycling Mandates & Goals

Bill	Description	Year Effective
AB 1826	Commercial organics recycling	2016
AB 876	Counties plan for 15-year recycling capacity	2017
AB 1594	No diversion credit for organics used as landfill cover (ADC)	2020
SB 1383	Statewide organic waste reduction targets <ul style="list-style-type: none">• 50% by 2020 75% by 2025• 20% reduction in edible food disposal State agencies to develop regulations	2022

Regional Planning for Infrastructure (AB 876)

Counties to address these questions annually:

- Does our region have enough capacity to recycle organic material now?
- Will we have enough capacity in 15 years?
- What are our options for expanding capacity?

Opportunity for regional discussions

Countywide Capacity (tons/year)

8

	50% Diversion	75% Diversion	100% Diversion
Organic Material	1,150,000	1,525,000	1,900,000
Estimated Capacity	650,000	650,000	650,000
Additional Capacity Needed	500,000	875,000	1.25M

Potential Transportation Impacts

- Lacking local facilities, traffic and road impacts will increase:
 - 1M tons/ year
 - 130,000 truckloads/ year
 - ~200 miles round trip to out-of-county facilities



Challenges & Needs

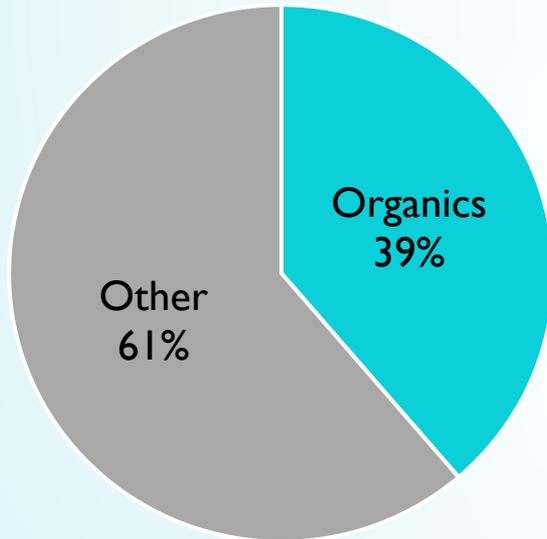
- Land Use Rules
 - Guidance for Planning Departments
 - Trainings & Assistance
 - Food Recovery Infrastructure & Coordination
 - Market Assessment & Plan
-

Board of Supervisors' Direction

- Strategic Plan to Reduce Waste
- 75% diversion by 2025
- 80% diversion by 2030



Organics Diversion Elements



- Promote food waste prevention
- Support food donation
- Support on-site composting projects
- Enhance zoning ordinance
- Support facilities through hauler requirements
- Implement food scraps collection
- Process yard trimmings rather than use as ADC

Food Donation Action Plan

- Assess regional needs to expand food donation
 - Store and distribute donated food
 - Recruit food facilities to donate food
 - Encourage donation!
- Formed Stakeholder Groups
- Created Report Outline
- Surveyed Food Pantries
- Created a guide to dispel some of the myths and to encourage safe food donation. A key aspect is the laminated reusable checklist.



Too Good to Waste!

A Food Donation Guide
for Businesses
in the County of San Diego

Too Good to Waste!

A Safe Food Handling for Donation Checklist
for Markets, Restaurants and Businesses Preparing
or Serving Food in the County of San Diego



Why Donate Food?

In addition to disposal cost savings for your business, you can help feed the underserved, reduce landfilling and help combat climate change.

Checklist for Safe Handling

- Keep cold food refrigerated at 41 F or below and frozen foods at 32 or below
- If possible, freeze food before donating
- Always examine food for any signs of decay, spoilage, mold or odors
- Label, package and store food products separately to prevent cross contamination
- Never donate items that have been thawed and refrozen
- Never donate items that have been cooked, cooled and reheated
- Keep packaged items in their original packaging
- Examine canned and dry packaged foods' packaging for tears, holes, dents, broken seals, infestation and spoilage
- Check the expiration dates and follow these general guidelines:

Food

Milk
Yogurt
Soft Cheese
Hard Cheeses
Luncheon Meat
Powdered Milk
Eggs
Dry Cereal
Food in Jars
Canned Foods: Acidic (tomato products)
Canned Foods: Non-Acidic
Bread Products
Rice/Pasta (dry)

Do Not Donate After

4-7 days past stamped date
7-10 days past stamped date
1 week past stamped date
3-4 weeks past stamped date
4-6 days unopened, 3-5 days if opened
6 months past date if refrigerated
3-5 weeks past stamped date
6-12 months unopened
12 months past stamped date
12 months
3 years
7 days after date if refrigerated at first
1 year after receiving

Learn more at <http://www.sandiegocounty.gov/dpw/>

Or call the County of San Diego's Recycling Hotline @
(1-877-713-2784) • Se habla español.



Land Use Challenges

Zoning codes are largely silent on organics

Some are more stringent than the State

e.g. More limits on agricultural composting

Consequences:

- Limited siting options
- Legal gray areas / uncertainty
- Farmers reluctant to compost



Address Land Use Rules

Trainings for planners

Demonstration sites

Benchmark BMPs from other agencies

Consider zoning ordinance revisions

On farm composting:

- Reduced soil amendment cost
- Carbon farming/ sequestration
- More profitable farm



Trainings & Assistance

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- **Small to Mid-Scale Composting**

- Training & regulatory guidance
 - Farms
 - Businesses
 - Schools
 - Community gardens

- **Support Compost Facilities**

- Assist new or expanded facilities with siting, permitting and marketing
- Connect to State loans and grants



Market Assessment

- Compost and mulch end markets
- Quantify sectors
- Support and expand industry
- Foundation for Marketing Plan



Thank You!

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