

Dear Restaurant Owners and Managers,

To keep our beaches and waterways clean and pristine, all municipalities in California are making major investments for Trash Provisions compliance. And the Sierra Club has been actively working with them, trying to achieve zero trash with the least financial burden.

Coastal Cleanup Day data shows eight of the top ten litter items are food service ware. According to California Coastal Commission, about 90 percent of the floating marine debris is plastic, which is a non-biodegradable fossil fuel product that contains toxic chemicals. Whether plastic or paper, it takes bacteria into the ocean, and has a negative impact to our tourism. Now we need your help to reduce single-use food service ware.

Please consider adopting a **serve-upon-request** and/or a **bring-your-own** policy, which are an easy way to reduce cost and waste. Food service ware that is commonly served upon-request or encouraged to bring-your-own is shown in the back side of this letter. Various local businesses have already implemented these practices, and are proud to be viewed as "eco-friendly" businesses.

We also encourage the use of ecofriendly food service ware: **reusable** or **compostable**. A wide range of compostable alternatives are available from local and online vendors. <u>Attached</u> <u>are some references from us</u>. For a complete list of certified compostable food service ware and where to buy them, please refer to Biodegradable Products Institute's Compostable Products Catalog (*products.bpiworld.org*). Please note we do not endorse and are not affiliated with any of the products or companies.







Help us clean up the beaches and waterways. It's good for business!



## **SERVE UPON REQUEST**



STRAWS



STIRRERS



TO-GO BAGS



**UTENTILS TO-GO** 



LID SIPPER PLUGS



**CONDIMENTS TO-GO** 

## **BRING YOUR OWN**



CUPS



**TO-GO CONTAINERS** 

Art by California Coastal Commission

**OUR BEACH. PRISTINE. PRECIOUS.**