



DISPOSAL OF USED COOKING FATS, OILS, AND GREASE (FOG)

Used cooking fats, oil, and grease must be stored in specially designed waste containers or collected in grease trap separators.

Businesses must keep a contract and records with licensed waste oil hauler or recycler.

Businesses may be inspected for compliance with pollution prevention practices.



COMMERCIAL KITCHEN ELECTRIFICATION

Cooking with electricity is safer and easier to clean than with gas.

Find rebates and trials of all-electric cooking equipment today! Scan the QR code on back of this pamphlet.

WHAT'S COOKING, OAKLAND?

For more information, visit www.oaklandca.gov/restaurants or scan the code below.

Email: busdev@oaklandca.gov



GREEN GUIDE

**Environmental Regulations and
Resources for Oakland
Food & Beverage Businesses**



TRASH, RECYCLE, AND COMPOST SERVICES

All Oakland businesses must be subscribed to weekly trash, recycle, and compost collection service.

Indoor bins for employees and customers must be labeled and color-coded as follows:

- TRASH - black or grey
- RECYCLE - blue
- COMPOST - green

Proper waste sorting trainings must be provided annually to staff.



REUSABLE FOODWARE for DINE-IN SERVICE

All food for dine-in service must be served on reusable foodware - like glass cups, ceramic plates, and steel utensils (effective July 1, 2025).



SINGLE-USE FOODWARE ACCESSORIES BY CUSTOMER REQUEST

Single-use straws, stirrers, napkins, lids, utensils, and condiment packets must be provided upon customer request or at self-service stations only.



No bundling of utensils, napkins, and/or condiments.

Applies to dine-in, to-go orders, and food-delivery apps.

For dine-in service, condiments must be provided in reusable containers or in single-use bulk containers.



ACCEPTABLE SINGLE-USE FOODWARE

Acceptable single-use disposable foodware products are:

- Not polystyrene foam,
- Not "compostable" plastics/bio-plastics, and
- Free of toxic food packaging chemicals*

*The City has an online list of suggested single-use foodware. Scan the QR code.



CUSTOMER REUSABLES for TO-GO

When requested by customers, food vendors are required to fill customer-provided reusable containers.

Customer-provided reusable containers must be clean and safely hold orders or leftovers.



TO-GO BAGS

Recycled-content paper bags may be distributed.

No single-use plastic bags (including bioplastic or "compostable" plastic bags) can be used for to-go orders.

Protective plastic bags without handles (for things like soup) are allowed.



DONATING SURPLUS EDIBLE FOOD

Restaurants that are 5,000 square feet or more or have 250 or more seats with extra edible food must provide that extra food to feed people.

Ways to comply include partnering with a food recovery organization or donating extra food to staff.