

Waste Disposal

(<https://www.eldoradocounty.ca.gov/Public-Safety-Justice/Waste-Disposal>)



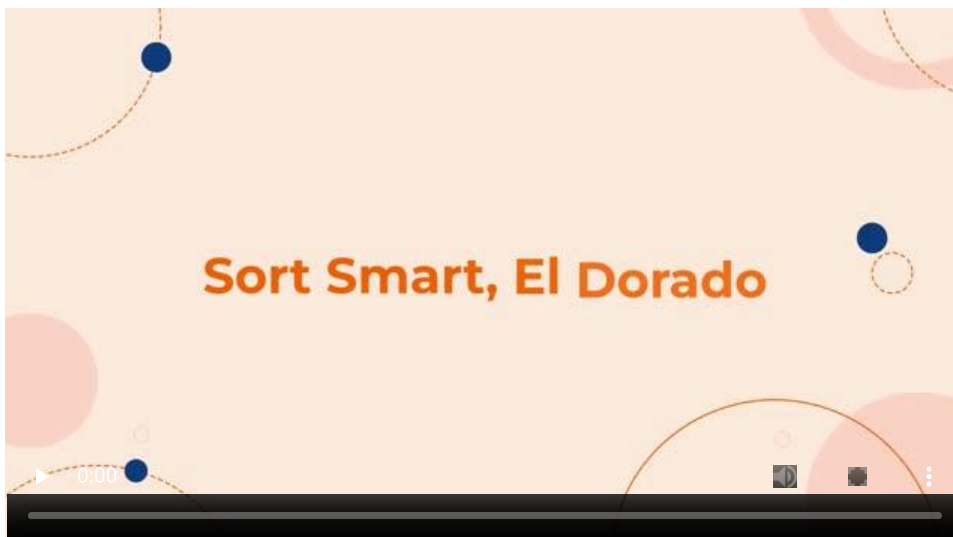
Restaurant Waste Sorting

Restaurants and Restaurant Goers in El Dorado County: Sort Right, Stay Compliant, Make a Difference

Whether you are dining out or running a kitchen, the way food waste is sorted in El Dorado County restaurants makes a real difference — for our environment, our community, and your business.

California's SB 1383 law requires restaurants and food businesses to separate organic waste. The good news: it is easier than you think, and we have the tools to help.

[Use the Recycling Guide — Find Out What Goes Where \(https://www.eldoradodisposal.com/disposal-recycle-guide\)](https://www.eldoradodisposal.com/disposal-recycle-guide).



Why Waste Sorting Matters in El Dorado County

What California's SB 1383 Law Requires

California's SB 1383 regulation requires restaurants and other food businesses to separate organic waste — including food scraps, food-soiled paper, and yard trimmings — from recyclables and landfill trash. This applies to businesses of all sizes across El Dorado County.

Proper sorting is not just the right thing to do — it is the law.

Food Waste and Climate Impact

When food scraps are thrown in the trash and sent to the landfill, they break down without oxygen and produce methane — a greenhouse gas that is more than 80 times more potent than carbon dioxide in the short term. In California, landfills are one of the largest sources of methane emissions.

Composting and organic waste recycling keep food scraps out of the landfill, reduce methane production, and return nutrients to local soils.

Dining Out? Here's How to Sort Your Waste Right

When you finish your meal, what happens next matters. Most restaurants in El Dorado County provide separate bins for food scraps, recyclables, and landfill trash. Taking an extra moment to sort correctly makes a measurable difference.

The Three Bins Every Diner Should Know

Organics / Compost Bin (usually green or labeled "Organics")

- Leftover food and plate scrapings
- Napkins and food-soiled paper (check local guidelines)

Recycling Bin (usually blue)

- Clean cardboard and paper
- Glass bottles and jars
- Plastic and metal containers (check labels)

Landfill / Trash Bin (usually black or gray)

- Plastic bags and film
- Straws and stirrers
- Non-recyclable packaging and wrappers

Contamination — putting the wrong item in the wrong bin — is one of the biggest challenges in waste sorting. Even one wrong item can send an entire batch of compost or recycling to the landfill. Your choices matter.

Not Sure What Goes Where? Use the Waste Wizard

Every item is a little different, and rules can vary by material and program. The Waste Wizard makes it simple: just type in an item and find out exactly where it belongs in El Dorado County.

Use the Waste Wizard now and feel confident the next time you sit down for a meal — and every time you sort at home, too.

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Restaurant Staff and Managers: SB 1383 Compliance Made Simple

If you operate or work in a restaurant in El Dorado County, understanding SB 1383 is not optional, but compliance does not have to be complicated. Here is what you need to know and how to get your team ready.

What the Law Requires of Your Business

Under California's SB 1383 regulations, food businesses must:

- Provide separate collection containers for organic waste, recyclables, and landfill trash in all areas where waste is generated
- Ensure staff are trained on proper sorting procedures
- Prevent contamination of organic waste containers
- Subscribe to organic waste collection service through your hauler

Failure to comply with SB 1383 can result in fines and enforcement actions. Getting it right now protects your business.

Contamination Prevention and Staff Training

The most common compliance failure is contamination — when non-organic materials end up in the food scrap bin, or recyclables end up in the trash. This happens when staff are not consistently trained or when sorting systems are unclear.

Simple steps that make a real difference include:

- Posting clear bin labels with images at every waste station in your kitchen and dining area
- Training all new hires on proper sorting as part of onboarding
- Conducting regular refreshers, especially when menu or packaging changes occur
- Assigning a staff member to monitor sorting compliance during service

A well-trained team reduces contamination, lowers the risk of fines, and can even reduce overall waste hauling costs over time.

Watch Training Videos

The best way to get your team ready is to show them, not just tell them.

County Training Video for Restaurant Staff coming soon!

Ready to Get Started?

Whether you are a diner trying to sort correctly or a restaurant operator working toward full SB 1383 compliance, the resources you need are right here.

Sort smarter. Stay compliant. Protect what makes El Dorado County worth protecting.

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Contact El Dorado County Waste Management for Support