

Compostable Foodservice Ware Information

- Mayor Nickels and Council President Conlin have proposed a ban on the use of expanded polystyrene (“Styrofoam”) containers and cups in all Seattle restaurants.
- If the City Council approves this proposal, the ban will become effective Jan. 1, 2009.
- All foodservice businesses will have to comply with this ban.
- The City of Seattle encourages foodservice businesses to switch now to compostable alternatives, which are available from local distributors.
- Compostable foodservice ware must be pre-approved by Cedar Grove Composting (<http://www.cedar-grove.com/>). Not all **compostable** foodservice ware products on the market break down at the same speed during the composting process at the Cedar Grove composting facility. Only those that break down in the stipulated time are approved by Cedar Grove.
- Compostable foodservice ware is slightly more expensive than expanded polystyrene ware. Sample price differences* are in the table below:

	Compostable Cost/Unit	Disposable Cost/Unit
Hinged to-go containers	\$0.253	\$0.15
Hot cups	\$.098	\$0.042
Standard plates	\$0.186	\$0.099

* From “City of Seattle Disposable Shopping Bags Green Fee and Expanded Polystyrene (EPS) Foam Food Container Ban: Frequently Asked Questions” Prices subject to change.
(http://www.seattle.gov/util/stellent/groups/public/@spu/@csb/documents/webcontent/spu01_003527.pdf)

- If you would like to use compostable bags to collect organic material at your business, choose bags made by one of the following companies:
 - Biobag
 - Nat-Ur
 - Ecofilm
 - Ecoworks
 - Biotuf by Heritage
- **Or contact Resource Venture, 206-343-8505 or: help@resourceventure.org to learn more or for assistance in making the switch to compostables for your business.**
- **Call or email Cedar Grove Composting for more information about acceptable products: 1-877-SOILS-4U or info@cgcompost.com.**