

Thursday, January 25, 2024

4 – 5:45 PM

Bayside Temperance Hall

1928 Old Arcata Road, Bayside

**ZERO WASTE WORKSHOP
for LARGE EVENTS**

humboldtZWevents@gmail.com

Thank You to Our Sponsors



Bayside Corners, Inc.



Workshop Speakers Introductions

Lloyd Barker, The Local Worm Guy, Owner

**Ben Dolf, County of Humboldt, Public Health Dept., Environmental Health Div.
Supervising Registered Environmental Health Specialist**

Maggie Gainer, Zero Waste Consultant

**Layla Richardson, Zero Waste Humboldt,
Executive Director**

**Nancy Stevens, Large Outdoor Events
Organizer/Consultant**

**Carly Tambling, 2023 North Country
Fair Zero Waste Effort**

Participant Introductions:

Name, Organization, Event



ZW Workshop Learning Objectives

- 1. Advance Planning is essential.**
- 2. The Zero Waste Hierarchy – Priorities for Decisionmaking and Investment.**
- 3. Events should be Evolving from year to year, not repeating same mistakes.**
- 4. Integrate Zero Waste strategy and methods into all event planning and operations.**
- 5. Strong communication and commitment to reduce waste with everyone involved.**
- 6. Increase transparency & accountability. Measurement & Monitoring will foster innovation and leadership development.**
- 7. What cooperative steps can we take that are mutually beneficial for our events?**



Zero Waste Principles

ZW is not about perfection; it's about steady progress toward Zero. ZW aims to reduce both Quantity and Toxicity of the waste we generate.

In ZW, recycling and composting strive for the "Highest and Best Use" of each material.

The priority for Zero Waste is Natural Resource Conservation and reducing Climate Change. Landfill Diversion is not the top priority.

It started back in the day with the Old 3 Rs over 50 years ago:

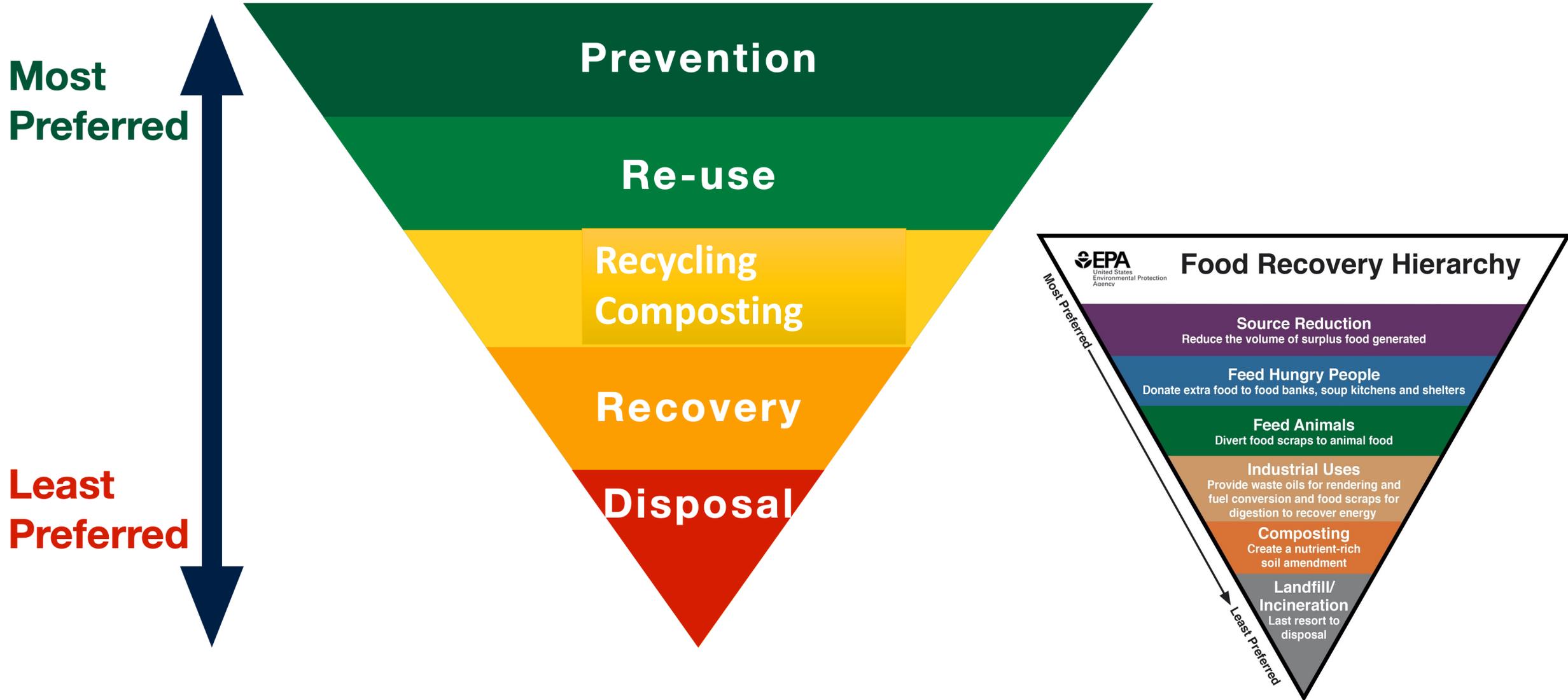
REDUCE REUSE RECYCLE
FIRST SECOND THIRD

It changed over time. The emphasis became collection & landfill diversion, and the logical, priority order was lost & these 3 Rs have become confused and used interchangeably.

RECYCLEREUSEREDUCE



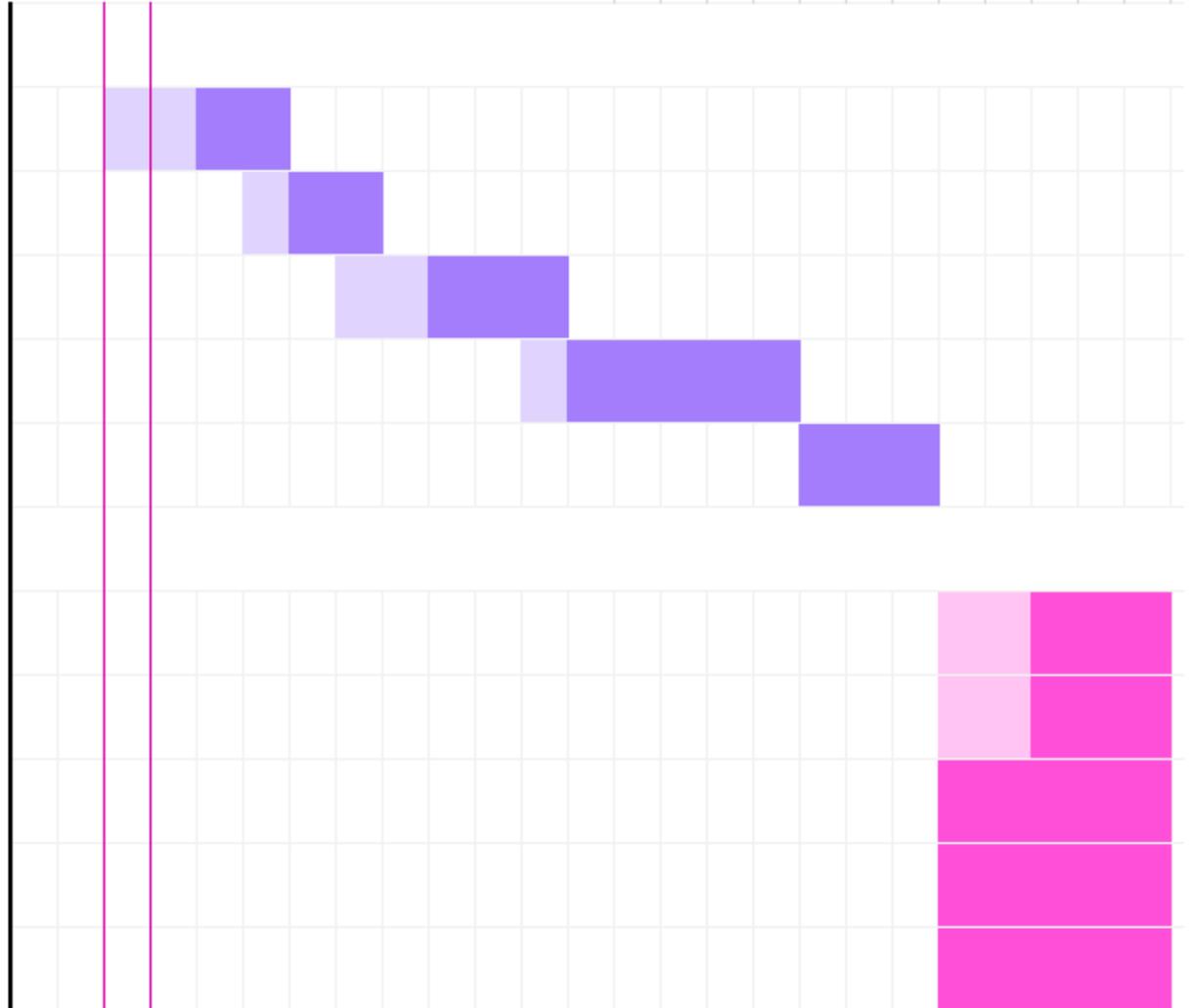
Today's Zero Waste Priority Order & Hierarchy



SAMPLE WORK PLAN TIMELINE AND TASKS- PRE-EVENT PLANNING

TASK	ASSIGNED TO	START	END	HOURS	Jan 15, 2024				Jan 22, 2024				Jan 29, 2024				Feb 5, 2024												
					18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	6	7	8	9	10	11
					T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S

Advance Planning				
Confirm core staff and food waste collection providor	Event Director	1/20/24	1/23/24	2
PERMITS! City Special Event& County DEH	Event Director/ ZW Coordinator	1/23/24	1/25/24	1
Messaging to vendors	ZW Coordinator	1/25/24	1/29/24	2
Finalize allowable materials	ZW Coordinator	1/29/24	2/3/24	2
Confirm all rentals	Event Director	2/4/24	2/6/24	1
Pre-event				
Outreach to volunteers	ZW Coordinator	2/7/24	2/11/24	1
Check in Meeting	Event Director/ ZW Coordinator	2/7/24	2/11/24	1
Confirm donations (if any)	Event Director	2/7/24	2/11/24	1
Review all checklists	ZW Coordinator	2/7/24	2/11/24	1
Finalize volunteer schedule	ZW Coordinator	2/7/24	2/11/24	3



North Country Fair's food vendor acceptance letter excerpt

For your serving wares and utensils, affordable, convenient alternatives to single-use plastics are available online and locally at Cash and Carry. The Local Worm Guy has provided a PDF with links to compostable serving materials. Please use paper, wood or bamboo substitutes wherever possible. See the attached list of compostable materials accepted this year. If you need advice, please contact NCFzerowastecrew@gmail.com.

The North Country Fair has banned single-use plastic water bottles and plastic utensils. You are encouraged to set up a water cooler at your booth for your staff and the public who ask for water, and there will be water containers around the festival for people to fill their reusable cups and bottles.

Also, we do not pack out cardboard or other waste at the end of the Fair, especially non-recyclable, multi-material containers, plastics, and grease. You must take it yourselves. If you are bringing food to prepare or supplies that are in plastic, your packaging must go home with you. Consider using totes or other reusable containers where possible. Please pack out what you pack in!

This year, we will again provide compost containers for the food prep waste at your booth. These are for food waste only; please be mindful of contamination. We will collect compost daily if the bins stay clean of non-compostable materials. If you need a recycling or trash bin, please bring your own receptacle.



BEFORE EVENT: Recruiting & Scheduling Volunteers

Sweet spot is 3 to 4 hours for a shift. If shorter, folks don't bother to show.

NCF now uses more paid staff for important responsibilities of Quality Control at container stations, emptying and moving materials away from the Fair.

Schedule volunteers for the last hour of your event and an extra hour for clean up, recycling, helping volunteers. Most wasteful time of an event.

Make all arrangements for timely pick up or delivery of (SB1383) Edible Food to Food Recovery Orgs.



North Country Fair Volunteer sign up

September 17 Volunteers are needed from 10am-7:30pm (shifts below)

September 18 /volunteers are needed from 10am-8:00pm (shifts below)

We're seeking volunteers or non-profit groups to join our volunteer efforts this year.

If you able to bring together 5-10 volunteers OR cover 15-30 hours of volunteer shifts and your non-profit group will qualify for a \$75-150 donation! Please contact Layla with other questions at ncfzerowastecrew@gmail.com

Choose a time for Saturday, September 17

- 8 hour shift (10am-6pm) you will get a lunch break and 2, 10min breaks!
- 8 hour shift (11:30am-7:30pm) you will get a lunch break and 2, 10 min breaks!
- 10:00am-2:00pm (one break)
- 11:00pm-3:00pm (one break)
- 12:30-4:30pm (one break)
- 2:30pm-6:30pm (one break)
- 3:00pm-7:00pm (one break)
- 3:30pm-8:00pm (one break)
- 4:00pm-6:30pm (no break)
- 5:30pm-8:00pm (no break)

Choose a time for Sunday, September 18

- 8 hour shift (10:00am-6:00pm) you will get a lunch break and 2, 10min breaks!
- 8 hour shift (11:30am-7:30pm) you will get a lunch break and 2, 10 min breaks!
- 10:00am-2:00pm (one break)
- 11:00pm-3:00pm (one break)
- 12:30-4:30pm (one break)
- 2:30pm-6:30pm (one break)
- 3:00pm-7:00pm (one break)
- 3:30pm-7:30pm (one break)
- 4:00pm-7:00pm (no break)
- 5:30pm-8:00pm (no break)



What does California Retail Food Code say?

Section 114353

Consumer Utensils

(a) Except as provided in subdivision (b), a TEMPORARY FOOD FACILITY shall provide only SINGLE-USE ARTICLES for use by the CONSUMER.

(b) Notwithstanding subdivision (a), based on local environmental conditions, location, and similar factors, including the type and number of UTENSILs, as defined in Section 113934, the volume and storage of POTABLE WATER for WAREWASHING, as defined in Section 113940, and waste water capacity, storage, and disposal, the local ENFORCEMENT AGENCY may allow a TEMPORARY FOOD FACILITY to use multiuse UTENSILs that have been properly washed, rinsed, and sanitized pursuant to Chapter 5 (commencing with Section 114095), as applicable, at an approved FOOD FACILITY and are kept free of becoming soiled or contaminated.

Section 114121

Returnables

(a) Except as specified in subdivisions (b), (c) and (d), returned empty containers intended for filling with FOOD or BEVERAGE shall be cleaned and filled in an APPROVED facility.

(b) (1) Clean CONSUMER-owned containers provided or returned to the FOOD FACILITY for filling may be filled and returned to the same CONSUMER if the container is filled by either an EMPLOYEE of the FOOD FACILITY or the owner of the container. For the purposes of this section, a CONSUMER-owned container shall be designed and constructed for reuse in accordance with Section 3-304.17(B)(1) of the 2017 Food Code published by the federal Food and Drug Administration. (2) The FOOD FACILITY shall either isolate the CONSUMER-owned containers from the serving surface or sanitize the serving surface after each filling.

(c) The FOOD FACILITY shall prepare, maintain, and adhere to written procedures to prevent cross-contamination, as described in Section 113986, and the written procedures shall address waste water disposal. The FOOD FACILITY shall make the written procedures available to the ENFORCEMENT AGENCY upon request or at the time of an inspection.

CalCode Clean – Using Durables at Your Event

By Sarah Sanders and Ben Dolf, Registered Environmental Health Specialists,
Division of Environmental Health

Active Managerial Control and the 5 Risk Factors of Foodborne Illness

CDC RISK FACTORS



Improper
cooking temperatures



Improper hot/cold
holding temperatures



Poor employee
health + hygiene



Dirty and/or contaminated
utensils + equipment



Food from
unsafe sources



Quick Discussion:

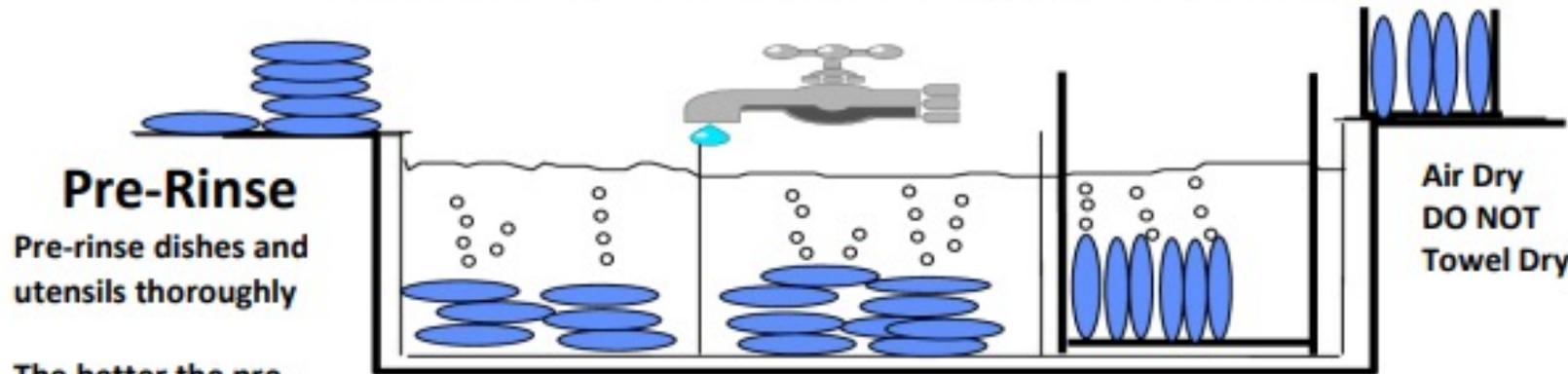
- What does active managerial control mean to you?
- What do you know about active managerial control?
- Does one risk factor stand out to you? Why?
- How do these risk factors influence your use of durables?

Consider:

- Customer-owned vs. event-owned utensils
- Shared facilities (shared sinks)
- Source of water
- Your preferred sanitizer
- The flow of tableware
- Communication of expectations to booth operators



The Three Compartment Method: Manual Dishwashing Procedure



Pre-Rinse
Pre-rinse dishes and utensils thoroughly

The better the pre-rinse, the better the wash

Wash

Change water often to keep it clean

Use the hottest water your hands will stand

Use the proper amount of detergent

Rinse

Rinse in plain hot water to remove all detergent

The sanitizer will not work properly if there is detergent, grease, or other residue on the dishes and utensils

Sanitize

Chlorine- immerse for 30 seconds in 100 ppm (about 2 oz. bleach to 3 gal water)

Quats- Use as directed by the manufacturer

Air Dry
DO NOT
Towel Dry

Pre-rinsing is also done by physical removal (scrapping) and is part of our code (Precleaning, 114099.1)

You must have the correct test strips to measure the strength of the sanitizer

Humboldt County Department of Health and Human Services
Division of Environmental Health



We love to talk food safety! Please reach out with any questions or concerns.

Division of Environmental Health

100 H Street, Eureka (across from Humboldt Towing)

Front counter is open from 8:30 to 12, 1 to 5

707-445-6215

envhealth@co.Humboldt.ca.us

Ben Dolf, Supervising Registered Environmental Health Specialist, Division of Environmental Health

bdolf@co.Humboldt.ca.us



Photos from a 2017 pre-event site visit to Reggae on the River.

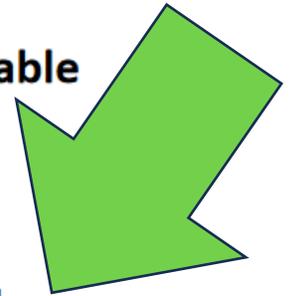


City of Arcata Large Event Application

Waste Diversion Opportunities

- **Request Vendors packaging & serving materials reduce waste.**
Ex: limit packaging for customer transport; choose washable dishes & silverware when possible.
- **Encourage purchase of compostable, reusable, recycled-content & easy-to-recycle products whenever possible.** Ex: Plastic cups with a #1 on the bottom are recyclable.
- **Use City containers for public recycling of glass, plastic & aluminum bottles & cans (Contact Environmental Services Department 822-8184).**
- **Utilize Cardboard & Container Recycling services from Recology (822-0304) to recycle glass, plastic, chipboard, tin cans & paper.**
- **Provide periodic pickup service to booths for cardboard, plastic, chipboard, tin cans, paper & recyclable beverage containers or have booth staff bring materials to designated collection areas.**
- **Divert other materials whenever possible.** Ex: wood, ashes from barbeque, oyster shells.

State law requires you to provide the City the type and weight of materials recycled, reused or diverted, as well as the weight of trash disposed from your major event. Please feel free to contact the Environmental Services Department (822-8184) if you have additional questions. The **Major Event Recycling & Waste Diversion Plan & Tracking Forms** are included to assist your reporting efforts.



SAMPLE WORKPLAN TIMELINE AND TASKS- EVENT & WRAP UP

TASK	ASSIGNED TO	START	END	HOURS	Feb 5, 2024							Feb 12, 2024						
					5	6	7	8	9	10	11	12	13	14	15	16	17	18
					M	T	W	T	F	S	S	M	T	W	T	F	S	S

Week of Event																			
Confirm vendor materials	ZW Coordinator	2/5/24	2/10/24	1															
Email info to volunteers/staff	ZW Coordinator	2/5/24	2/10/24	1															
Final note to food vendors	ZW Coordinator	2/5/24	2/10/24	0.5															
Finalize compost, recycling, and waste plans	ZW Coordinator	2/5/24	2/10/24	0.5															
Pick up Uhaul, bins, etc.	ZW Coordinator	2/5/24	2/10/24	2															
Wrap up																			
Clean up and return all rentals	ZW Coordinator	2/12/24	2/13/24	3															
Record all star volunteers/staff	ZW Coordinator	2/13/24	2/14/24	0.5															
Confirm weights	ZW Coordinator	2/12/24	2/15/24	0.5															
Thank staff/volunteers	ZW Coordinator	2/12/24	2/15/24	0.5															
Final Report	ZW Coordinator	2/14/24	2/16/24	3															
Total hours				27.5															





3 Main Tasks for a Successful Zero Waste Event:

1. Designate a Zero Waste point person(s) ASAP to begin planning activities immediately.

- Coordinate with vendors, waste haulers, composters, the venue, permits, and all team members.
- Recruit, schedule shifts, and train crew –staff and volunteers- to monitor containers for Quality Control at the collection stations throughout the event.
- Secure the right number of collection bins and station containers for the expected crowd size and strategically locate them where they are most needed.

2. Make sure it is clearly communicated to everyone which materials are reusable/washable, recyclable, compostable, and for landfill.

Instruct everyone where all these materials go. Train how to keep unaccepted materials from contaminating the categories of acceptable materials

If your dumpster hauler is not informed or committed to your waste reduction goals, they may mix other materials in. Document this and prevent with clear written agreements.

3. Keep accurate records and make sure that everything is tracked and accounted for (weight &/or volume.) Document with photos and be as detailed as possible. Take special note of anything that was not expected, and what will happen with unplanned materials, and try to identify the origin of the material. Communicate any difficulties with the originator of that material when possible. All data will help next year.

Lloyd Lone Barker, IV & Stacey Barker
LocalWormGuy.com
707-385-WORM (9676)



Top 3 ways to reduce waste
“SET THE RULES”

1. Train and monitor vendors and staff.
2. Train and monitor attendees and volunteers.
3. Create social change! Make it easy and fun.

Carly Tambling





City of Arcata Tracking Form

Materials Diverted

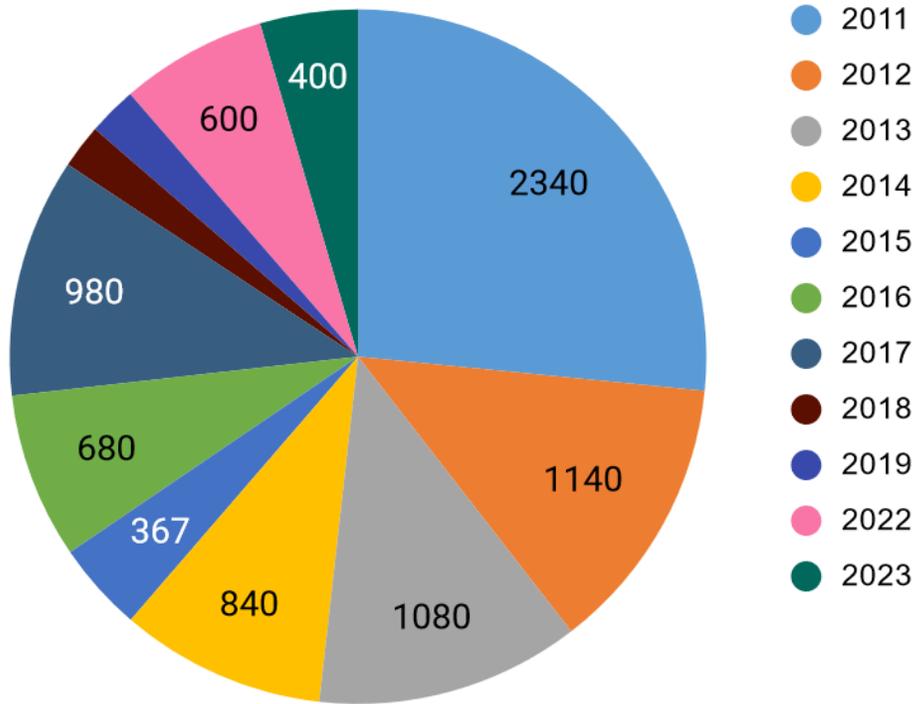
	Container Size(s) &/or Weight	Number of Containers
Glass		
Tin / Steel		
Plastic		
Cardboard		
Mixed Items		
Other		
Food waste		

Garbage	Container Size(s) &/or Weight	Number of containers

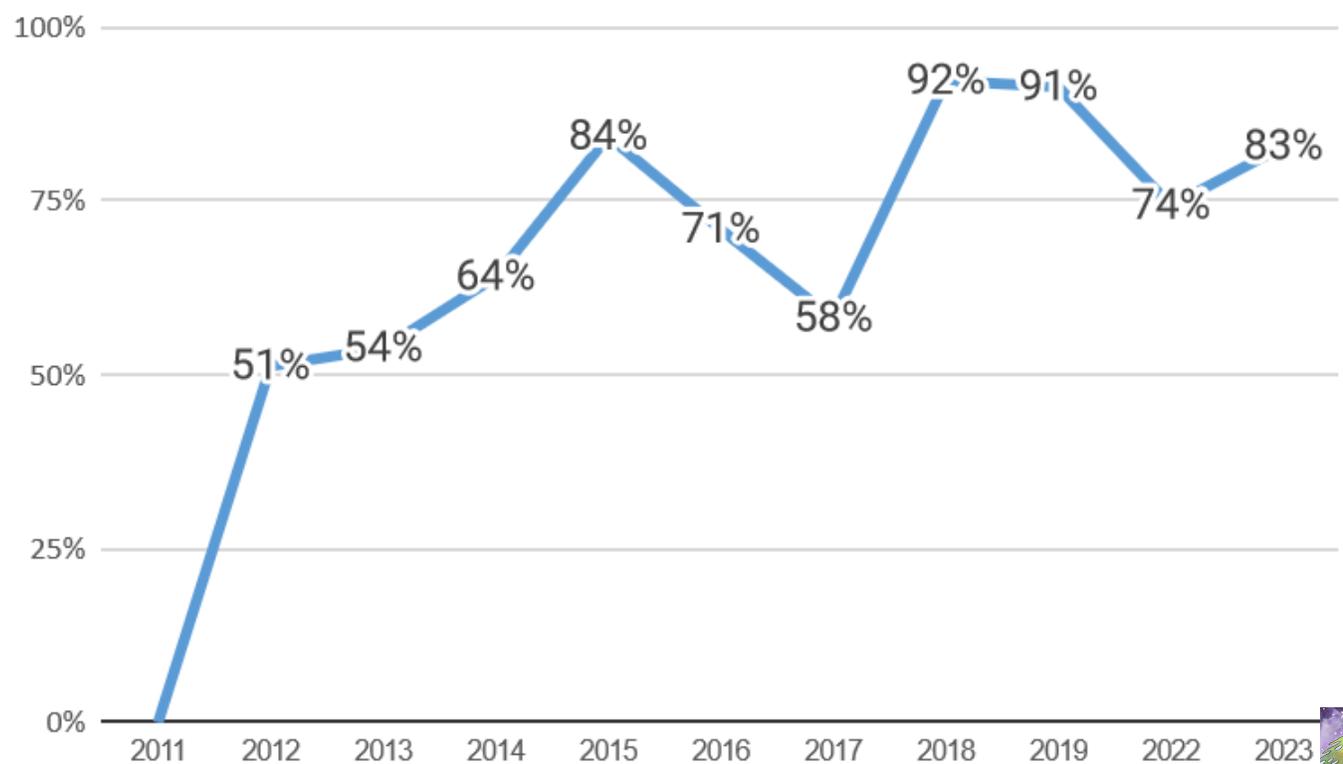


Year	2011	2012	2013	2014	2015	2016	2017	2018	2019	2022	2023
Landfill (pounds)	2340	1140	1080	840	367	680	980	180	200	600	400
Recycling (pounds)			412.8		810.7	619	420	180	340	100	40
Compost (pounds)			1050		1000	650	850	1300	1800	540	835
Cardboard (pounds)						200	120	120			40
Total weights	2340	1140	2543	840	2178	2149	2370	1780	2340	1240	1315
	2340	1200	1260	1500	1973	1660	1360	2160	2140	1740	1940
Reduction Rate (landfill)	0%	51%	54%	64%	84%	71%	58%	92%	91%	74%	83%

Landfill Weight by Year (Pounds)



Improvements based on 2011 Landfill Weight



A high-angle, top-down photograph of a group of approximately ten people standing in a circle. The image is heavily blurred and has a soft, ethereal quality. The people are dressed in professional business attire, including suits, blouses, and dresses. Their feet and lower legs are the primary focus, showing various styles of shoes and trousers. The background is a light, neutral color, possibly a floor or a wall. The overall mood is one of unity and collaboration.

Thanks to the Directors and Board
of the North Country Fair for their
commitment to reducing our
Fair's environmental impact.



ZERO WASTE HUMBOLDT



Thank you for your interest and attention in integrating Zero Waste methods into how you operate your large event.

We have time at the end to brainstorm, explore opportunities for cooperative purchasing, educating festival attendees, and solving our main challenges together.