

The City of Hayward's Current Sustainability-Related Rules and Regulations for Special Events and Food Vendors

The current sustainability-related rules and regulations for special event organizers are¹:

1. Obtain approval of a waste and recycling plan from the City's Solid Waste Manager. The plan shall include:
 - a. A map or architectural drawing indicating the number, type (i.e. cart or bin size) and location of containers that will be used to separately collect non-recyclable trash, recyclables (food and beverage containers made of plastic, metal, or glass; clean paper and cardboard), and organics (food scraps and food soiled paper), as applicable.
 - b. The contact name, address, and phone of the service provider(s) that will be collecting the recyclables and organics from the site and the facility where the recyclables and organics will be delivered for processing.
 - c. Acknowledgment that all trash container(s) must be provided by the City's franchisee, Waste Management (WM). WM can be contacted at 510.613.8740 to arrange for service. WM also provides containers to store and collect recyclables and organics for a nominal fee.
 - d. State law (AB 2176) requires large events reduce the amount of landfilled waste.
2. Contact Waste Management at least ten business days prior to the event to arrange for trash, recyclables, and organics containers.
3. Ensure that all food vendors comply with the City's ordinance regarding the use of polystyrene foam. Food containers such as cups, plates, bowls, and trays made of polystyrene foam are prohibited from use at any event. Non-compliance may result in citations, as described in the ordinance.²
4. Within ten working days after the event, prepare and submit:
 - a. The estimated pounds, tons, or gallons of separately collected trash, recyclables, and organics based on weigh tags provided by the facility where the materials were delivered for processing.

The current sustainability-related questions on the Special Event Application are³:

1. Will all vendors be informed of that the City prohibits the use of Styrofoam and commit to using compostable and recyclable alternatives: Please circle: YES NO
2. How will garbage and recycling waste be handled at the event?
3. How will the event site be cleaned during and after the event?
4. How will the food and beverage vendors handle and dispose of their wastewater, such as soapy water, rinse water, cooking oil, syrups, water from ice chest(s), etc.?
5. How will each food and beverage vendor be notified as to the proper disposal of wastewater?

¹ <https://www.hayward-ca.gov/services/permits/encroachment-permit/rules-and-regulations-special-event-organizers>

² https://www.hayward-ca.gov/sites/default/files/Ch-5_A-11_PolystyreneFoamBan.pdf

³ <https://www.hayward-ca.gov/sites/default/files/documents/Special%20Event%20Application%20Form.pdf>

6. How will vendors prevent the disposal, spill, or deposit of food, automotive fluids, hydraulic fluids, grease, and other materials from any storm drain or impervious surface area, such as sidewalks, streets, and gutters?

The current sustainability-related rules and regulations for food vendors are⁴:

1. Use only food service ware that is reusable, recyclable, or compostable.
2. Avoid use of polystyrene (use of polystyrene or Styrofoam food service ware is prohibited).
3. Pursuant to Chapter 11, Article 5 of the Hayward Municipal Code (all non-stormwater discharges to the City's storm drain system are prohibited). Any knowledge of a confirmed or non-confirmed release of non-stormwater materials must be reported to the City and subsequently the spill must be abated. Violators of the Chapter 11, Article 5 of the Hayward Municipal Code are subject to sanctions of the federal Clean Water Act and state law, including the Porter-Cologne Act, and municipal law, and may be subject to the sanctions of those laws including civil and criminal penalty. Please contact Elisa Wilfong, the City's Water Pollution Control Administrator, at 510.881.7960 for more information.

⁴ <https://www.hayward-ca.gov/sites/default/files/documents/Rules%20and%20Regulations%20for%20Food%20Vendors%20for%20Special%20Events.pdf>