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October 13, 2017

The Honorable Robert Garcia City of Long Beach 333 W. Ocean Bl., 14th Floor Long Beach, CA 90802

RE: Item #16, 17-0948 - OPPOSE- Expanded Polystyrene (EPS) Ban Food Service Products

Dear Mayor Garcia,

We are writing on behalf of BizFed, a grassroots alliance of over 160 business organizations that represent 325,000 employers with over 3 million employees in Los Angeles County, to respectfully express our opposition to the preparation of an ordinance that amends the municipal code to prohibit the use of single-use food and beverage containers made of expanded polystyrene (EPS) foam, rigid polystyrene #6, and the nonrecyclable and non-compostable material for prepared food distribution.

BizFed shares the City's commitment to reducing litter and waste, and we have consistently supported efforts to increase recycling in Los Angeles County communities.

We are concerned, however, with the direct impact on local small businesses that rely on EPS as both an economical and highly effective product. The financial impact would be more severe on small restaurants and vendors, and other jurisdictions have identified costs ranging upwards of \$15,000 per year for some small businesses. These restaurants already survive on razor thin margins and a ban on EPS, which is cost effective and functions better than any alternative, would be yet another increased cost that they'll have to bear.

Moreover, the efficacy of a single product ban is questionable. A ban on one material will not address the behavior of littering nor will it reduce litter in the community. This policy would simply be a shift from one type of litter to another, and not substantially address waste or litter issues.

For these reasons, we do not support the ban, but rather encourage policies aimed at reducing litter and recovering recyclable products from the waste stream.

In fact, several independent studies have demonstrated that banning polystyrene foam could have negative environmental impacts because alternatives such as coated bleached paper board and "compostables" generate significantly more greenhouse gas emissions, use more energy and generate more solid waste. 1,2

Many cities across California - including Long Beach - are accepting and recycling foodservice and non-foodservice polystyrene in their residential recycling programs.

Supporting local businesses and smart environmental policies are not mutually exclusive. Many restaurants rely on EPS not just for affordability, but for the safety and quality of their food.

For these reasons, we do not support the ban, but rather encourage policies aimed at reducing litter and recovering recyclable products from the waste stream.

Sincerely,

Mike Lewis BizFed Chair

Senior VP

Construction Industry Air Quality Coalition

David Fleming BizFed Founding Chair Tracy Hernandez BizFed Founding CEO

IMPOWER, INC

1. Peer-Reviewed Report: Life Cycle Inventory of Polystyrene Foam, Bleached Paperboard and Corrugated Paper Foodservice Products, Franklin Associates, Ltd. Prepared for Polysteryne Packaging Control Council, March 2006.

http://www.plasticsfoodservicepackaging.org

2. Paper or Styrofoam, A Review of the Environmental Effects of Disposable Cups, University of California, San Diego (UCSD) Dec. 2006.



79 LA County Cities Say Yes to Small Businesses Do Not Ban Single Use Foodservice Containers

Seventy-nine cities located in Los Angeles County do not ban expanded polystyrene single use foodservice containers. Only nine cities have banned single use foodservice containers with no data to determine if the ban had any impact on litter or landfill waste.

LA County Cities with No Ban

1	Agoura	Hil	1-
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2. Alhambra

3. Arcadia

4. Artesia

5. Avalon

6. Azusa

7. Baldwin Park

8. Bell

9. Bell Gardens

10. Bellflower

11. Beverly Hills

12. Bradbury

13. Burbank

14. Carson

15. Cerritos

16. Claremont

17. Commerce

18. Compton

19. Covina

20. Cudahy

21. Diamond Bar

22. Downey

23. Duarte

24. El Monte

25. El Segundo

26. Gardena

27. Glendale

28. Glendora

29. Hawaiian Gardens

30. Hawthorne

31. Hidden Hills

32. Huntington Park

33. Industry

34. Inglewood

35. Irwindale

36. La Cañada Flintridge

37. La Habra Heights

38. La Mirada

39. La Puente

40. La Verne 41. Lakewood

42. Lancaster

43. Lawndale

44. Lomita

45. Long Beach

46. Los Angeles

47. Lynwood

48. Maywood

49. Monrovia

50. Montebello

51. Monterey Park

52. Norwalk

53. Palmdale

54. Palos Verdes Estates

55. Paramount

56. Pico Rivera

57. Pomona

58. Rancho Palos Verdes

59. Redondo Beach

60. Rolling Hills

61. Rolling Hills Estates

62. Rosemead

63. San Dimas

64. San Fernando

65. San Gabriel

66. San Marino

67. Santa Clarita

68. Santa Fe Springs

69. Sierra Madre

70. Signal Hill

71. South El Monte

72. South Gate

73. Temple City

74. Torrance

75. Vernon

76. Walnut

77. West Covina

78, Westlake Village

79. Whittier

ABOUT ANGELENOS RECYCLE

We are businesses and community leaders committed to a clean, beautiful and prosperous community. The only way to achieve our goals is to invest, educate and adopt comprehensive policies that will increase recycling and reduce litter behaviors. For more information, please go to www.angelenosrecycle.com.



California Restaurant Association Disposable Serving Pieces Assessment

Assessment Overview

RetailData assessed availability and price of Disposable Carryout Products across alternative materials.

Methodology

RetailData, LLC performed in-store audits and transcribed images of Cases, Packages, and in-store Shelf-tags related to restaurant disposable serving products.

Product images were captured in Sam's Club, Costco, Jetro, Restaurant Depot, and Smart & Final Retail locations in the Los Angeles, CA area.

Specific products captured and assessed:

- 9 Inch Food Containers
- 9 Inch Disposable Plates
- 16 Ounce Cups And Lids designed to contain Hot and/or Cold Liquid Temperatures

A distribution of 18 unique brands and manufacturers were assessed across this assortment of products.

Market Price Insights

9 Inch Hinged "Clamshell" Food Containers - Foam Polystyrene Lowest Market Average Price



9 Inch Disposable Plates - Foam Polystyrene Lowest Market Average Price



16 Ounce Disposable Cups and Lids

In assessing cups, both the type of material and liquid temperature capability (hot vs cold) were compared.

m assessing cups, out the type of material and inquisite inspirations expansing flow a color were compared.

As Foam Polystyrene Cups are designed to hold a wide range of liquid temperatures, comparisons were made using Foam Polystyrene market average price as an index.

Cups and Lids for Hot Liquid Temperature Capability



Cups and Lids for Cold Liquid Temperature Capability





October 13, 2017

The Honorable Robert Garcia Mayor of Long Beach 333 West Ocean Blvd, 14th Floor Long Beach, California 90802

Re: Prohibiting the use of Polystyrene Food Service Ware

Dear Mayor Garcia,

The California Restaurant Association (CRA) is the definitive voice of the food service industry in California and is the oldest restaurant trade association in the nation. On behalf of our restaurant members within the City of Long Beach, I respectfully submit this letter to share with you our concerns over the prohibition of polystyrene food service packaging and our request for a comprehensive and transparent discussion on the issue before voting on a ban proposal.

The restaurant community shares the on-going concern over litter and routinely partners on litter abatement efforts at the state and local levels. Marine debris is a serious issue, however the discriminatory approach of selecting and eliminating a given type of food service product has proven an ineffective approach.

When litter reduction occurs on the streets within our community, the amount of material that flows through storm drains, rivers, and ultimately to the ocean is also reduced. Comprehensive efforts should be aimed at reducing <u>ALL</u> composition of litter, not solely individual products. This will allow an overall volume of material reaching the marine environment to be reduced.

For instance, the City and County of San Francisco banned polystyrene containers in 2008 but according to a litter re-audit conducted for the City/County, paper cup litter increased after the ban was enacted. Bans may change the composition of litter, but they do not reduce the amount of litter as those who litter do not discriminate between materials.

It is for these reasons the CRA has a long standing history of supporting and advocating for packaging mandates that require all food packaging materials to be recyclable or compostable, rather than discriminatorily picking winners and losers.

As for polystyrene foam containers, they are among the most efficient for keeping foods fresh, free of leeks and spills, and most importantly keeping the food hot or cold. Improper storage of food can cause food to spoil due to an increase or decrease in

temperature which highly increases the chances of a foodborne illnesses. That is why it is standard practice for ice cream, frozen yogurt and smoothie shops, amongst others, to use the foam packaging. In addition, many independently operated ethnic restaurants find the product to be the best functionally for their hot soups and sauce-based dishes. Restaurants are a consumer driven industry, these foam Packaging makes for an overall more enjoyable dining experience.

For a segment of the economy that is characterized by razor thin profit margins of around 4% on the dollar in a good economy, cost always has to be a consideration of a product in addition to the functional value. Schools, hospitals, nursing homes, non-profit food programs, delis, and family-owned restaurants are among the many institutions that rely upon polystyrene foam for its excellent insulation at an economical price. Alternative packaging materials are often as high as 2-3 times more expensive and do not hold the food efficiently.

Many restaurants still choose to use the product because of its functional value being the best match for the type of food offered and it costs significantly less. Cost differences are felt differently by different sizes, types, and locations of restaurants and therefore have a differing impact on the local restaurant community.

The CRA supports recyclability and composability of food packaging materials and advocates for such policy statewide and believes that attempts to ban single products undermines the greater effort of getting to a place where all food packaging can be recycled or composted. A more effective approach would be to look at current litter practices within the City and promote more litter education programs, prevention and clean-up activities, and create stricter enforcement and liability on the people who litter.

We hope you will allow an opportunity to work with you, the Council, and City Staff on this issue and any further issues that affect the restaurant community within the City of Long Beach. If you have any questions, please contact me at msutton@calrest.org

Sincerely,

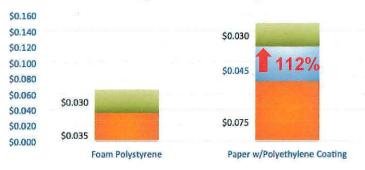
Matt Sutton

Vice President, Government Affairs & Public Policy

Cc: Councilmembers, City of Long Beach

California Restaurant Association Disposable Serving Pieces Assessment SUMMARY CHARTS





Average Price Per Item Unit Average Price Per Java Jacket Average Price Per Sip Lid

16 Ounce Disposable Cold Cups and Lids



9 Inch Hinged Food Containers



The California Restaurant Association commissioned Retail Data LLC to do a price comparison analysis of takeout items available in cash-and-carry stores across Los Angeles County. Retail Data LLC performed in-store audits and transcribed images of cases, packages, and in-store shelf-tags related to restaurant disposable serving products. Product images were captured in Sam's Club, Costco, Jetro, Restaurant Depot, and Smart & Final retail locations in the Los Angeles area. Specifically products captured and assessed:

- 9 inch food containers
- 16 ounce cups and lids designed to contain hot and/or cold liquid temperatures

A distribution of 18 unique brands and manufacturers were assessed across this assortment of products.

Final Staff Report

Including the Substitute Environmental Documentation

Amendment to the Water Quality Control Plan for the Ocean Waters of California to Control Trash and Part 1 Trash Provisions of the Water Quality Control Plan for Inland Surface Waters, Enclosed Bays, and Estuaries of California



DIVISION OF WATER QUALITY

STATE WATER RESOURCES CONTROL BOARD

CALIFORNIA ENVIRONMENTAL PROTECTION AGENCY

louvered sections have access doors for cleaning with vacuum truck or other equipment. Under most placement conditions the goal would be to capture within the casing one year's volume of litter. This device has been configured with an overflow/bypass for larger storm events and if the unit becomes plugged.

Inclined Screen Devices

Two Inclined Screen Devices have been developed. Each device requires about one meter (three feet) of hydraulic head and is better suited for fill sections. In the Type 1 device, the storm water runoff flows over the weir and falls through the inclined bar rack. The screen has five millimeter maximum spacing between the bars. Flow passes through the screen and exits via the discharge pipe. The trough distributes influent over the inclined screen. Storm water pushes captured litter toward the litter storage area. The gross solids storage area is sloped to drain to prevent standing water. This device has been configured with an overflow/bypass for larger storm events and if the unit becomes plugged. It has a goal of litter capture and storage for one year. The Type 2 Inclined Screen only comes in a sloped sidewall version.

5.2 Institutional Controls

The non-structural actions likely to be used for compliance with the final Trash Amendments include institutional controls. These types of actions are methods to control trash loading to state waters and may include enforcement of existing litter laws, increased street sweeping, cleaning of storm water conveyance structures, such as catch basins and storm drain inlets, and ordinances.

Institutional controls may also offer societal benefits that are associated with reducing litter in our city streets, parks and other public areas. For example, institutional controls employed by the City of Los Angeles for the Los Angeles River Watershed trash TMDL have demonstrated a 12.5 percent reduction in the total WLA (Black & Veatch 2012). Institutional controls can typically be implemented in a relatively short period of time. The capital investment required to implement institutional controls is generally less than for full capture systems.

The final Trash Amendments define "institutional controls" as follows:

Institutional controls are non-structural best management practices (i.e., no structures are involved) that may include, but not be limited to, street sweeping, sidewalk trash bins, collection of the trash, anti-litter educational and outreach programs, producer take-back for packaging, and ordinances.



"Regulatory source controls" was previously included within the definition of institutional controls in the proposed Trash Amendments as one of the several treatment controls that could be utilized by MS4 permittees with regulatory authority over priority land uses to comply with the prohibition of trash under Track 2. In turn, "regulatory source controls" was previously defined in the proposed Trash Amendments as:

Institutional controls that are enforced by an ordinance of the municipality to stop and/or reduce pollutants at their point of generation so that they do not come into contact with storm water. Regulatory source controls could consist of, but not be limited to, bans of single use consumer products.

Regulatory source controls were generally proposed as a tool for MS4 permittees to enact ordinances. A primary type of regulatory source control contemplated by this Policy was a bag ban ordinance to prohibit retailers from distributing carry-out plastic bag. The proposed final Trash Amendments omit regulatory source controls (and its definition) as a method for demonstrating Track 2 compliance.

The proposed Final Staff Report retains "ordinances," however, as a permissible type of institutional control an MS4 permittee could employ to achieve compliancy with Track 2 (even though the proposed final Trash Amendments removed "regulatory source controls" as a permissible method). Contrary to ordinances or laws that prohibit distribution of plastic carry-out bags, which are typically accompanied with requirements and/or incentives to utilize reusable bags to avoid a product-substitution effect (such as Senate Bill 270), other types of product bans enacted by an ordinance, such as take-out items, may involve a substitution of the banned item. Mere substitution would not result in reduced trash generation if such product substitution would be discarded in the same manner as the banned item. Any such product ban enacted by an ordinance that would not reduce trash would not assist in achieving compliance. It is possible that an MS4 permittee's adoption of other types of ordinances could include anti-litter laws or bans on smoking that would meet the requirements.

5.2.1 Enforcement of Litter Laws

An institutional control that would likely to be used for compliance with the final Trash Amendments would be enforcement of existing liter laws. By enforcing litter laws in sensitive areas or in areas that generate substantial amounts of litter, an ultimate source of trash loading to a given water body would be reduced or eliminated. Ordinances that prohibit litter are already in place in most municipalities. For example, the Los Angeles City Municipal Code prohibits the disposal of trash anywhere such trash could pollute the storm drain system:

No person shall throw, deposit, leave, cause or permit to be thrown, deposited, placed, or left, any refuse, rubbish, garbage, or other discarded or abandoned objects, articles, and accumulations, in or upon any street, gutter, alley, sidewalk, storm drain, inlet, catch basin, conduit or other drainage structures, business place, or upon any public or private lot of land in the City so that such materials, when exposed to storm water or any runoff, become a pollutant in the storm drain system (City of Los Angeles Municipal Code § 64.70.02.C.1(a)).

FACT SHEET

Health & Safety of Polystyrene Food Packaging

Styrene vs. Polystyrene

- Some people confuse styrene, which is a liquid, with polystyrene, which is a solid plastic made from polymerized styrene. Styrene and polystyrene are different materials.
- Styrene is a naturally-occurring compound found in strawberries, cinnamon, coffee beans, wheat and peanuts.

Styrene Migration Levels Higher in Common Foods

- The migration levels of styrene are higher in common foods than drinking coffee from a polystyrene cup.
- Between 5 and 10 parts per billion (ppb) of styrene migrates into a polystyrene foam cup. Ppb is very small.
 One ppb of a year is 1/32 of a second. One minute is one ppb of 1,903 years.
- The U.S. Occupational Safety & Health Administration (OSHA) recommends a voluntary styrene exposure standard of 50,000 ppb in an eight-hour period.

Food (except 2 and 5) (with no packaging contact)	Range of styrene (ppb)	
1. Beef	5.3 - 6.4	
2. Beer	10 - 200	
3. Cinnamon	170 – 39,000	
4. Coffee beans	1.6 - 6.4	
5. Foam cup	5 – 10	
6. Peanuts	1.2 – 2	
7. Strawberry (one)	.37 – 3.1	
8. Wheat	.4 – 2	

Harvard Center for Risk Analysis Independent Study Found No Cause for Concern

The Harvard Center for Risk Analysis Independent Study conducted by a 12-member international expert
panel and reviewed migration of food packaging and disposable food contact articles. The study concluded
there is no cause for concern for the general public from exposure to styrene from foods or materials used in food
contact applications such as polystyrene packaging and foodservice containers.

FDA Deems Polystyrene Safe for Consumers

 The Federal Food & Drug Administration (FDA), which regulates the safety of food-contact packaging has deemed polystyrene safe for consumer use. The industry has been providing the FDA with data since the 1990's on polystyrene packaging.

Safety of Polystyrene Foodservice Products Independent Health Experts' and Agencies' Views

U.S. National Toxicology Program (NTP)

Dr. Linda Birnbaum, Ph.D., Director, U.S. National Toxicology Program was quoted widely in Associated Press reports in June 2011: "Let me put your mind at ease right away about polystyrene foam*" ... [the levels of styrene from polystyrene containers] "are hundreds if not thousands of times lower than have occurred in the occupational setting...In finished products, certainly styrene is not an issue."

Source: news reports of Associated Press story, June 2011

John Bucher, associate director of the National Toxicology Program, was quoted in Associated Press reports in August 2011: "The risks, in my estimation, from polystyrene are not very great," he said. "It's not worth being concerned about."

Source: news reports of Associated Press story, August 2011

U.S. National Institutes of Environmental Health Sciences (NIEHS)

NIEHS in June 2011 noted: "Styrene should not be confused with polystyrene (foam)*. Although styrene, a liquid, is used to make polystyrene, which is a solid plastic, we do not believe that people are at risk from using polystyrene products."

Source: NIEHS web site

Otis Brawley, Chief Medical Officer, American Cancer Society

Bloomberg News in June 2011 reported that Brawley said, "Consumers don't need to worry about polystyrene cups and food containers..." Quote: "I see no problems with polystyrene foam* cups." Source: Bloomberg News, June 2011

Food & Drug Administration

Based on scientific tests over five decades, FDA has determined that polystyrene is safe for use in foodservice products. Polystyrene meets the FDA's stringent standards for use in packaging both to store and to serve food.

^{*} Original quotes used the term "Styrofoam". STYROFOAM is a registered trademark of The Dow Chemical Company that represents its branded building material products, including rigid foam and structural insulated sheathing, and more. The brand name often is misused as a generic term for foam foodservice products.