



CITY OF  
BAINBRIDGE ISLAND

**CITY COUNCIL STUDY SESSION  
TUESDAY, JANUARY 17, 2023**

COUNCIL CHAMBERS  
280 MADISON AVENUE NORTH  
BAINBRIDGE ISLAND, WA

AND

ZOOM WEBINAR

PLEASE CLICK THE LINK BELOW TO JOIN THE WEBINAR:  
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WEBINAR ID: 929 4733 8351

**AGENDA**

**1. CALL TO ORDER / ROLL CALL - 6:00 PM**

**2. APPROVAL OF AGENDA / CONFLICT OF INTEREST DISCLOSURE - 6:05 PM**

**3. REGULAR BUSINESS**

**3.A (6:10 PM) Receive Presentation from Police Department, Bainbridge Island School District, and Bainbridge Youth Services on Cooperative Activities - Police, 30 Minutes**  
[BIPD\\_BISD\\_BYS Response to Youth in Crisis.pdf](#)

**3.B (6:40 PM) Receive Presentation on 2023 Waste Reduction Regulations and Status of Implementation. 30 Minutes**  
[2023 Waste Reduction Regulations - Status Update - Council Study Session 01.17.22.pptx](#)  
[Compostables Product Testing Report January 2023.docx](#)  
[Business Feedback on 2023 Waste Regulations.docx](#)

**4. COMMITTEE REPORTS - 7:10 PM**

**5. ADJOURNMENT - 7:20 PM**



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CITY OF  
BAINBRIDGE ISLAND

## City Council Study Session Agenda Bill

**MEETING DATE:** January 17, 2023

**ESTIMATED TIME:** 30 Minutes

**AGENDA ITEM:** (6:10 PM) Receive Presentation from Police Department, Bainbridge Island School District, and Bainbridge Youth Services on Cooperative Activities - Police,

**SUMMARY:** Council will receive an overview of the collaborative relationship between the Bainbridge Island Police Department, the Bainbridge Island School District, and Bainbridge Youth Services in addressing the needs of youth in our community.

**AGENDA CATEGORY:** Presentation

**PROPOSED BY:** Police

**RECOMMENDED MOTION:** Information only.

**COMMUNITY ENGAGEMENT AND OUTREACH:**

**FISCAL IMPACT:**

<b>Amount:</b>	
<b>Ongoing Cost:</b>	
<b>One-Time Cost:</b>	
<b>Included in Current Budget?</b>	Yes

**BACKGROUND:**

**ATTACHMENTS:**

[BIPD BISD BYS Response to Youth in Crisis.pdf](#)

**FISCAL DETAILS:** n/a

**Fund Name(s):**

**Coding:**



# BIPD/BISD/BYS RESPONSE TO YOUTH IN CRISIS

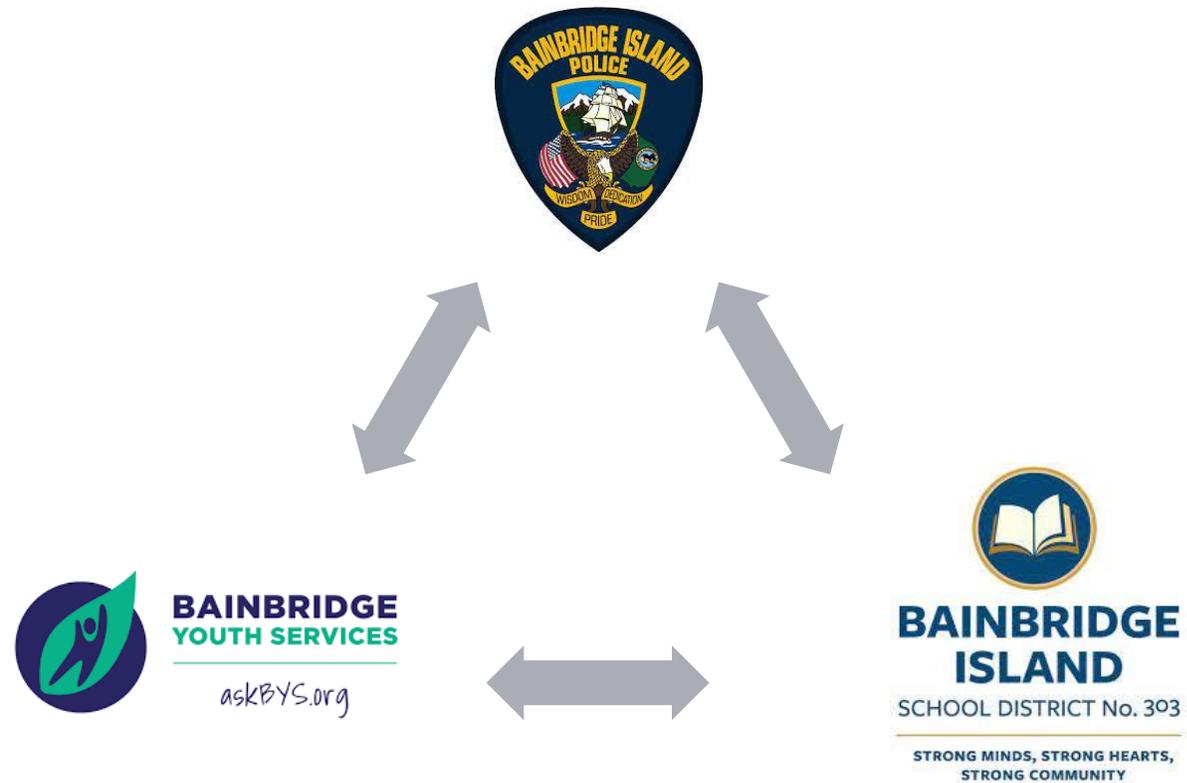
CHIEF JOE CLARK, KELSEY LYNCH, KRISTINA ROGERS, AND COURTNEY OLIVER



# BIPD RESPONSE TO REPORTS OF SEXUAL ASSAULT

- Review of past practices and investigations
- Change in communication protocols
- Additional training for officers
- Addition of the Community Health Navigator

# COMMUNITY COLLABORATION FOR YOUTH



# COLLABORATIONS WITH BAINBRIDGE SCHOOL DISTRICT

- Age group appropriate presentations on sexual harassment
  - School policies
  - Reporting process
  - Available supports and resources
- Age group appropriate presentations on drugs and alcohol
  - Answer student questions/concerns
  - Discuss common trends
  - Utilize high school peers in middle school presentations

# BAINBRIDGE YOUTH SERVICES SUPPORT

- Individual Youth/Parent Counseling
- Peer Support Groups
- Parent Support Groups
- Healthy Bainbridge Alliance



CITY OF  
BAINBRIDGE ISLAND

## City Council Study Session Agenda Bill

**MEETING DATE:** January 17, 2023

**ESTIMATED TIME:** 30 Minutes

**AGENDA ITEM:** (6:40 PM) Receive Presentation on 2023 Waste Reduction Regulations and Status of Implementation.

**SUMMARY:** In November 2021, the City Council adopted changes to Chapter 8.24 of the Bainbridge Island Municipal Code to reduce single-use plastic waste associated with retail food and lodging establishments, which took effect on January 1, 2023. City staff have been working with the Chamber of Commerce, the Bainbridge Island Downtown Association, and Bainbridge Island Zero Waste to educate businesses and residents about the new requirements. City staff have also processed requests for temporary exemptions to the home compostable product requirements and onsite dining requirements for reusable food service ware. This presentation provides a status update of communications to date, challenges identified in implementation of the new BIMC requirements, and feedback from local businesses.

**AGENDA CATEGORY:** Presentation

**PROPOSED BY:** Executive

**RECOMMENDED MOTION:** Information only.

**COMMUNITY ENGAGEMENT AND OUTREACH:** Extensive community engagement has been provided in support of this effort via the City website, social media channels, print advertisements, in-person site visits, public events and the creation of educational materials in multiple languages.

**FISCAL IMPACT:**

<b>Amount:</b>	
<b>Ongoing Cost:</b>	
<b>One-Time Cost:</b>	
<b>Included in Current Budget?</b>	

**BACKGROUND:** The City Council adopted changes to Chapter 8.24 of the Bainbridge Island Municipal Code ("BIMC") on November 9, 2021 to reduce single-use plastic waste associated with food retail and lodging establishments. Effective January 1, 2023:

- disposable plastic food service ware is prohibited
- reusable food service ware is required for on-site dining
- disposable food service ware is required to be home compostable
- expanded polystyrene-based food service ware (all plastics #6 and Styrofoam) for prepared food is prohibited

- a 25-cent fee for disposable cups is required
- the use of refillable dispensers for personal care products is encouraged in lodging establishments
- the distribution of single-use personal care products not packaged in “home compostable packaging” is prohibited in lodging establishments

The City’s Climate Officer and Climate Action Outreach Coordinator have spent a significant amount of time preparing for and supporting local businesses in the implementation of the 2023 waste reduction regulations. Approximately 0.85 FTE to 1.1 FTE in City staff time was dedicated to implementation of the new waste reduction regulations from July-December 2022, with an additional 150+ hours of business outreach and communications by Business Ambassadors in 2022. An estimated \$67,000 in City funding was spent from November 2021 through December 2022 on staff time, professional services, supplies, and communications in support of the 2022 and 2023 waste reduction regulations.

City staff has been working with the Chamber of Commerce, the Bainbridge Island Downtown Association, and Bainbridge Island Zero Waste (via the Business Ambassador program) to educate businesses and residents about the new requirements. Business Ambassadors visited local food, retail, and lodging establishments in November and December 2022 to answer questions, share educational materials, and provide additional information about how businesses can comply with the 2023 regulations and where to find compliant products.

Additional education and outreach efforts have included:

- Development of a new page on the City website with extensive resources to support local businesses in complying with the Municipal Code and identify compliant products (with educational materials available in both English and Spanish)
- A purchasing guide with examples of reusable and home compostable products, and potential distributors and vendors for compliant products, some of which have provided discount codes for Bainbridge Island businesses
- A press release shared in November 2022 highlighting new educational materials on the City website
- Promotion of early adoption of the 2023 requirements via the Erase the Waste Pledge; a total of 10 businesses and 24 residents completed the pledge in late 2022
- A quarter-page ad thanking businesses who signed the Pledge in the December 98110 issue of the Bainbridge Island Review
- A full-page ad with information about the new \$0.25 disposable cup fee in the December 98110 issue of the Bainbridge Island Review
- A mailer with information about the new \$0.25 disposable cup fee sent to all Island households in late December 2022
- Free, 5x7 displays with information about the new \$0.25 disposable cup fee for posting near cash registers (with information available in English, Spanish, Japanese and Mandarin)
- Free posters with information about the new \$0.25 disposable cup fee for posting in businesses (with information available in English, Spanish, Japanese and Mandarin)
- A social media campaign promoting the use of reusable cups with the hashtag “Show us your Mug”

- Regular updates about the new regulations in the City Manager's Weekly Update and in the City Manager's Update at the City Council meeting on December 13, 2022
- A home compostable vendor fair on December 12, 2022 with home compostable products on display and vendors available to answer questions about unique product needs and options for local businesses
- A presentation on how to compost home compostable containers at the December 12th vendor fair (the recording is also available on the City website)
- Letters regarding the new requirements for lodging establishments sent to all vacation rentals with City business licenses

As part of the Business Ambassador program, home compostable products were tested with six local businesses in late 2022 (see the attached "Compostables Product Testing Report January 2023"). Initial feedback indicates that some products performed well while others did not perform well for individual business needs. Additional challenges identified by City staff and in conversations with local businesses with respect to home compostable products include:

- Finding products suitable for specific business needs
- Product availability
- Cost
- Soda machine vendor agreements
- Corporate chain QA/QC requirements
- Performance

Given the difficulties obtaining many supplies during the pandemic and bulk purchasing of materials by many businesses in 2022, the City has granted a 3-month grace period for businesses to use up their existing supplies of non-home compostable food and beverage packaging for to-go orders (through March 31, 2023). No new products should be purchased that are not home compostable unless they have been granted a temporary exemption.

Several products have been granted a temporary exemption to the home compostable product requirements based on a lack of product availability in a home compostable format that meets that stated business needs. Items temporarily exempted through the end of 2023 (as of January 5, 2023) include those listed below:

- Plastic to-go beverage container lids (hot and cold)
- Bottled juice/beverage containers (made onsite)
- Plastic rotisserie dome containers
- Clear plastic lids for sandwich trays
- Clear plastic sushi tray lids
- Clear plastic salad containers
- Film cling (like Saran Wrap)
- Popcorn containers

- Chocolate boxes and dividers
- Clear plastic cups for cold beverages
- Small paper pastry bags
- Clear plastic confection bags
- Plastic bags for transporting soups and other hot/wet foods and liquids (i.e., placing plastic bags around home compostable soup containers for transport)
- Clear plastic lids for portion cups (please note that home compostable options are available if you do not need a clear lid)

Businesses without onsite or off-site dishwashing capacity may also petition the City for a temporary waiver – up to one year – for the onsite reusable food service ware requirements. The business must demonstrate an inability to comply due to insurmountable space constraints, undue financial hardship, and/or other extraordinary circumstances. As of January 5, 2023, one waiver had been requested from Town & Country Market. They noted that it has taken longer than expected to source reusable plates and bowls which have been ordered and which they plan to roll out in February. Staff anticipates additional waiver requests will be submitted soon.

City staff is responding to questions regarding the new waste regulations in a Frequently Asked Questions document posted on the City website. Staff is also tracking feedback from businesses as noted in the attached “Business Feedback on 2023 Waste Regulations” document. The next round of Business Ambassador site visits is planned for late January/early February 2023, and City staff plans to offer a monthly “chat” session for local businesses to drop-in and discuss what’s working well, what challenges they are facing, what products they need help researching, etc. More information will be posted on the City website and shared via the Chamber of Commerce later this month.

**ATTACHMENTS:**

[2023 Waste Reduction Regulations - Status Update - Council Study Session 01.17.22.pptx](#)

[Compostables Product Testing Report January 2023.docx](#)

[Business Feedback on 2023 Waste Regulations.docx](#)

**FISCAL DETAILS:**

**Fund Name(s):**

**Coding:**

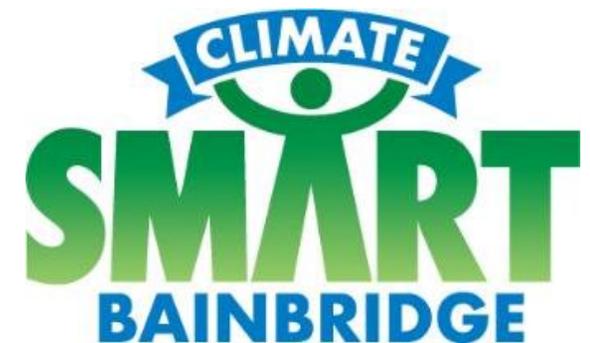
# 2023 Waste Reduction Regulations: Status Update

January 17, 2023

Autumn Salamack  
Climate Mitigation & Adaptation Officer



CITY OF  
BAINBRIDGE ISLAND



**BIMC 8.24 Key Requirements**  
Effective January 1, 2023

And.... \$0.25 Disposable Cup Fee



**2023**

**FOOD RETAIL ESTABLISHMENT GUIDELINES**



**✓ USE REUSABLES!**

- REQUIRED:** Use reusable instead of disposable food service ware for onsite dining.
- Use reusables made from metal, ceramic, and glass for onsite dining.
  - Encourage consumers to bring their own reusable to-go containers.
  - Consider services that provide reusables for to-go orders.



**✓ CHOOSE HOME COMPOSTABLE**

- REQUIRED:** Use home compostable food service ware made with natural fibers (e.g., paper, sugarcane, bamboo, etc.) for to-go orders.
- Required for disposable food service ware, including plates, bowls, cups, utensils, clamshells, deli containers, etc. These natural fiber items must be PFAS-free and certified by BPI, CMA or another City-approved third party.
  - Required for single-use food service products, including utensils, straws, stirrers, condiments in packaging, and beverage cups/lids.
  - Home compostable products with plant-based, non-synthetic liners (e.g., corn-based PLA liners) are allowed.



**✗ REFUSE PLASTIC!**

- NOT ALLOWED:** Plastic, disposable food service ware is not allowed for onsite dining or to-go orders.
- Food service ware made from petroleum-based plastic or synthetic, compostable plastic is not allowed.
  - Natural fiber products with synthetic, petroleum-based plastic liners are not allowed.
  - Expanded polystyrene food service ware (all #6 plastics and Styrofoam) is prohibited.
  - Condiments served in disposable, individual-serving packaging are not allowed for onsite dining.
  - Single-use food service products must only be distributed upon request.

# Promoting Early Adoption of Sustainable Practices



These businesses pledged to reduce single-use plastic waste before the new waste reduction regulations took effect in 2023.



**NEW GUIDELINES FOR DISPOSABLE CUPS IN 2023**



Per City code, all food and drink establishments on Bainbridge Island must charge a **\$0.25 FEE FOR DISPOSABLE CUPS.**

**Save money and reduce waste: bring your own reusable cup!**

Ahorre dinero y reduzca los residuos: ¡traiga su propio vaso reutilizable!

既省钱又减少浪费：自带可重复使用的杯子！

お金の節約とゴミの削減に：マイ・リユースカップを持参しよう！



Beginning January 1, ALL retail food establishments on Bainbridge Island must charge a \$0.25 fee for disposable cups.

Save money and reduce waste. Bring your own cup!



SHOW US YOUR MUG! Post a pic on Facebook showing how you choose to reuse with #ClimateSmartBainbridge.



**2023 MEDIDAS PARA LA REDUCCIÓN DE RESIDUOS**

**COMER EN EL LUGAR (CUBIERTOS PARA SERVICIO DE ALIMENTOS)**

**REQUISITOS PARA COMER EN EL LUGAR**

- Se requiere un cubierto de servicio de alimentos reutilizable en todos los pedidos.
- Las cubiertas se pueden utilizar en restaurantes con licencia.

**NO PERMITIDO**

- Cubiertos de servicio de alimentos desechables.
- Cubiertos servidos en envases desechables para personas individuales.

**REQUISITOS DE LAS INSTALACIONES DE AUTOSERVICIO:**

- Se requiere la siguiente lista de materiales de restaurante, como se muestra en el diagrama, en un área de autoservicio.
- Cubiertos reutilizables o desechables con un sello de aluminio.
- Los recipientes desechables deben estar etiquetados para ser reutilizados al ser reemplazados en el lugar.
- Los recipientes desechables deben estar etiquetados como compostables en caso.
- Los recipientes desechables, los platos (plásticos, los recipientes desechables, los vasos y los tazas) no se deben reutilizar. Deben ser reutilizados en los platos.

**¿CÓMO REEMPLAZAR COMPARTIR EN CASA?**

- Compartir de alimentos reutilizables por \$0.25 por el \$0.25.
- El cliente puede traer su propio vaso reutilizable o un vaso desechable con un sello de aluminio.
- Compartir por \$0.25 por el \$0.25.

**EXCEPCIONES**

- Se permite el uso de cubiertos desechables en caso de que no se pueda reutilizar en el lugar.
- Los platos de los que se ha otorgado una licencia para el uso de cubiertos reutilizables para el servicio de alimentos deben tener un sello de aluminio de reemplazo en caso de que los recipientes desechables por el servicio de alimentos.

**2023 Waste Reduction Resources**

In November 2021, City Council adopted new regulations to reduce single-use plastic waste, effective January 1, 2023. These regulations are intended to reduce waste in our environment and limit its impact on public health, and reduce our dependence on plastic. For detailed information, please review [Standard 3.03, Disposable Food Service Ware and Utensils](#) (Part of the Municipal Code) or explore the table below. A list of [Bainbridge Island Resources](#) is also available as a PDF and will be updated as new questions are received.

- [Why reduce plastic waste? \(PDF - English\)](#)
- [¿Por qué reducir los residuos de un plato? \(PDF - Spanish\)](#)
- [Bainbridge Island Resources for 2023 \(PDF - English\)](#)

**Effective January 1, 2023:**

- Disposable drink food service ware prohibited
- Reusable food service ware is required for on-site dining
- Disposable food service ware is required to be home compostable\*
- Expanded polystyrene-based food service ware (all plastic #6 and Styrofoam) for prepared food is prohibited
- 25-cent fee for disposable cups is required
- The substitution of single-use personal care products not packaged in home compostable packaging is prohibited in lodging establishments
- The use of soft fabric dryers for personal care products is encouraged in lodging establishments

\*NOTE: All businesses have been granted a 3-month grace period to use up their existing inventory of non-home compostable food and beverage packaging for food service through March 31, 2023.

Have a product to report that is not compliant with City regulations?  
Contact Hannah Longgott, Compliance Officer, at [hlonggott@cityofbainbridge.com](mailto:hlonggott@cityofbainbridge.com) or call 206-836-2854

- RESOURCES FOR FOOD SERVICE ESTABLISHMENTS
- \$0.25 FEE FOR DISPOSABLE CUPS
- CUSTOMER AFFIRMATION FOR SINGLE-USE FOOD SERVICE PRODUCTS
- RESOURCES FOR LODGING ESTABLISHMENTS
- RESOURCES FOR CUSTOMERS

# Education & Outreach



# December 12<sup>th</sup> Vendor Fair

# Temporary Exemptions: Home Compostable Products

- 3-month grace period to use up existing supplies

	To-go beverage container lids (hot)*		Film cling*
	To-go beverage container lids (cold)*		Popcorn containers*
	Bottled juice/beverage containers (made onsite)*		Chocolate boxes and dividers
	Rotisserie dome containers*		Clear plastic cups for cold beverages
	Clear lids for sandwich trays*		Small paper pastry bags
	Clear sushi tray lids*		Clear plastic confection bags
	Clear plastic salad containers*		Plastic bags for transporting soups and other hot/wet foods and liquids
			Clear plastic lids for portion cups

# Home Compostable Product Challenges

- Finding products suitable for specific business needs
- Product availability
- Cost
- Soda machine vendor agreements
- Corporate chain QA/QC requirements
- Performance



## Product Testing Results

- Good Performance:
  - Take-out boxes/clamshells
  - Soup bowls/containers
  - Some utensils
  - Ramekins – for some uses
  - Cups
- Poor Performance:
  - Ramekins – for liquid and oily sauces
  - Spoons – not deep enough for soups
  - Take-out boxes – for high fat content foods



## Temporary Waivers: Reusable Dishes for Onsite Dining

- Town & Country Market
- Additional requests anticipated

# Next Steps



Updates to FAQ document as questions are received; tracking business feedback



Processing additional requests for temporary waivers and exemptions



Business Ambassador visits in early 2023



Monthly chat sessions with City staff

# Business Feedback



# Home Compostable Testing Report

12/30/22

Prepared by Diane Landry, Chamber waste ordinance ambassador, Beta tester liaison and BI Zero Waste director

This report is limited in scope as I have not received feedback from certain businesses after repeated attempts or because they could not test immediately. I have hopes that I will have the results from three other businesses by mid-January.

## Products tested

Except for the bamboo utensils, they are all Worldcentric products.

- Two types of soup cups, both PLA-lined, one made from bamboo, the other paper. The accompanying lids were made of paper with a PLA lining.
- #1, #3 and #4 take-out boxes (rectangular with four-flap top) made from bamboo with a PLA lining
- A take-out box style generally used for rice made from bamboo with a PLA lining
- Ramekins made from bamboo with a PLA lining
- Forks and spoons from unbleached plant fiber and birchwood
- Hot and cold cups made from bamboo with PLA lining, along with lids made from plant fiber
- Clamshell made from bamboo and unbleached plant fiber
- "Hoagie" style clamshell made from sugarcane and wheat straw with a PLA lining

## Testers

1. Richard Lee of SuBI

**Products tested:** Fiber forks and spoons, "Chinese take-out" boxes, ramekins and lids

### **Unsuitable\*:**

Ramekins for liquid and oily sauces. (Pasty sauces work in them.)

Spoons – not deep enough for soups (Thuy's was not a tester but made this same remark during an ambassador visit.)

**Suitable:** Take-out boxes. (But will probably order the more elegant-looking lidded bamboo containers.)

\*Detailed assessment on ramekins:

SuBI offers twelve types of sauces, some paste, some liquid, some oily, some not. Mr.

Lee was concerned about the ramekins holding up when sauces are stored overnight. This

is a usual practice since individual containers are filled as the batches are prepared, not on an as-needed basis.

Here are his findings, along with visual evidence:

After twelve hours the containers were tilted sideways and all liquid-containing cups [i.e., the non-paste type sauces] started leaking through the bottom seams within thirty minutes. Therefore, a small plastic bag might be needed to carry the sauce container.

The paper cups were not good for oily contents (salad dressing), as they absorbed the oil.



Home compostable in search of: sushi bottoms of multiple sizes

## 2. José Lopez at Casa Rojas

**Products tested:** Fiber forks and spoons, #1, 3 & 4 boxes, two styles of soup bowls and lids, ramekins, two styles fiber clamshells

The owner was unavailable at the time the products were brought in for testing. His employee, José, had the kitchen staff test the take-out boxes, ramekins, soup cups and clamshells. He gave positive reviews on all the products but no real details.

## 3. David Shaw, co-owner of Madison Diner

**Products tested:** Fiber forks and spoons, wooden forks and spoons, #1, 3 & 4 boxes, two styles of soup bowls and lids, ramekins, hot and cold cups and lids

**Suitable\*:** hot and cold cups, ramekins, utensils

\*For shakes, a dome lid is necessary for the final garnish of whipped cream.  
Cost is a question on the ramekins.

**Unsuitable:** take-out boxes. The Diner's food has a higher fat content, and it bleeds into the paper. This looks unpleasant and the concern is this may deter customers' desirability to patronize as regularly as they have been.

I expect feedback from three more businesses and will include an addendum to this report before the January 17 study session:

4. Via Rosa – Fiber and wooden utensils, #1 & 4 take-out boxes
5. Nirvana – Cold cups, two styles of soup cups, ramekins, Chinese take-out boxes
6. Amelia Wynn Winery - #3 box, Chinese take-out, two styles soup bowls and lids

#### Other comments:

Clear containers/clear lids:

Feedback from various businesses indicates that clear containers serve two purposes that are difficult or impossible for fiber-based containers to meet: immediate identification of the product within and sustained integrity of the container when liquids are stored for many hours. The rigidity of the lid can also facilitate stacking.

Although this report concerns *functionality* of home compostable products, one of the concerns uppermost in business owners' minds as regards this ordinance is *expense* of home compostable products. The pandemic has impacted supply chains (which determines quantities ordered and storage capacity for said quantities), worker availability (and hence wages) and public patronage. A solution proposed by more than one business is that the city be a "middle man" for the restaurant community in that they purchase in mass (lower-priced) quantities and store the products, then sell to the businesses at a more reasonable cost than is available to someone buying for an entity of one.

# Business Feedback on the 2023 Waste Reduction Regulations

Last updated January 5, 2023

## Business Ambassador Feedback (December 2022)

- In general, the feedback was similar to what we got in the previous rounds of visits: most businesses surveyed are in compliance and well understand the 2022 provisions of the ordinance. Most businesses were in support of the ordinance's overall concept/theory (less than 5 owner/managers are not). However, there are significant concerns about some of the 2023 provisions, based on operational, supply-chain, COVID-19, and workforce issues.
- A few establishments were asked about composting - if they have space to include composting, if they would be interested in a composting service, etc. Four establishments were interested in composting, five either wouldn't have the space or weren't interested, and one could only participate in the winter. Some were frustrated that there are not any composting services available from Bainbridge Disposal.
- Several restaurants cited supply chain issues regarding ordering supplies.
- One restaurant is concerned about cross-contamination if customers bring their own containers for take-out.
- Starbucks suggested that COBI should notify the Kitsap Sun about the new ordinances.

## BIDA (general comments)

- Businesses are too short staffed and busy to attend City-hosted events in support of the new regulations.
- Businesses may relocate to cities that do not have these requirements.
- Businesses are concerned about the financial hardship that these new requirements will have on their businesses.
- Business do not want to implement the \$0.25 fee because they feel like they will receive backlash from their customers.

## McDonalds (talked with Government Relations and Packaging staff – not local franchisee)

- Goal is to get in compliance as quickly as possible. Will work with local franchisee to look at replicating reusable program currently underway in Bellingham but that will take time: some space constraints - have their own thresholds for franchise restaurant to participate in reusable program - need ware washer onsite (most only have 3-part sink for back of house sanitation)
- Innovation Center in Chicago is testing reusables - launched in 4 restaurants in Bellingham but can't just duplicate that program for the Island's restaurant.
- Their Automated Beverage System automatically fills/dispenses cups when entered into the POS so that system is not set up to accept reusable containers from customers
- Compliance can cost \$40k/store per year to transition to mostly compostable items (may be different with City of Bainbridge Island requirements)

## Starbucks (talked with local Government Relations staff)

- They are concerned about issues with products that need to be branded but may not meet the City's home compostable requirements as they work with specific vendors on mass production of goods for their stores. There are no markets where they are buying new/untested/unbranded/completely new products for the company as they need to meet their internal quality standards. They also have exclusivity requirements with vendors that they must meet (don't have same ability to purchase items off the shelf).

- They are struggling to find products that meet the City's home compostable requirements in their vendor network. Specifically, they're struggling with straws, cutlery, sleeve bags that look good, cups and lids
- They will need to file for a temporary exemption for their cold cups and can ask about the potential for testing/piloting reusable cups on the Island.

Additional feedback was obtained from the following local businesses as summarized below:

- Blackbird Bakery
- Commuter Comforts
- Cups Espresso and Café
- Madison Diner
- Teriyaki Town
- Town & Country Market

#### \$0.25 Disposable Cup Fee

- Challenges adding the \$0.25 fee as a mandatory function on online ordering apps (Square) for businesses that use one online platform for stores in multiple cities.
- Some businesses have stated that they do not plan to add a \$0.25 fee for customers but to reduce the existing cost of their beverages by \$0.25 so that the customer does not see a price increase.
- Some businesses plan to provide messaging that customers get a \$0.25 discount if they bring their own cup.
- Concerns regarding the high volume of customers and inability for staff to verbally state the \$0.25 fee every time.
- Concerns about the high volume of customers and the extra time that would be required to rinse and fill a customer's reusable cup.
- Concerns that customers – especially tourists – will not have reusable cups available and will be upset about the fee.
- Concerns that business staff – especially those working the registers – will bear the brunt of complaints from customers and that it could be dangerous/uncomfortable for their staff.

#### Home Compostable Products

- Concerns that businesses that primarily provide takeout are concerned they will be more impacted by the home compostable requirements (in terms of costs and challenges finding supplies).
- Concerns regarding frequent shortage of products from suppliers. Some businesses purchase supplies weekly/monthly due to limited storage space and thus cannot purchase home compostable products in large quantities when they are available. Some businesses are struggling to find compliant products at local distributors and are interested in more Costco-specific product options.
- Some businesses have multiple locations and may have to borrow supplies from locations outside Bainbridge Island and are concerned that they will be fined or have to turn business away if they can only obtain non-compliant products on occasion.
- Concerns regarding issues with products that need to be branded but may not meet the City's requirements.
- Concerns about the durability of home compostable products when put into refrigerators for storage (and concerns about the transfer of smells without a plastic container barrier).
- Challenges due to the limited shape and size options of home compostable packaging. For example, to stack items on a shelf, the packaging can't exceed a certain height, or you can only fit one row. The lid also needs to be designed for stacking so the top item can rest on the lid without sliding off.

#### Product Testing

- Businesses reported that there are a few items where the performance of home compostable fiber options limits the shelf-life of a product (ex. guacamole, salsa, and chopped fruit and vegetables) stating that these items need something more airtight than fiber can offer. Two of the straws tested weren't great: the Hay! straws broke easily and got crushed when pushing them through a cold drink lid, while the Aardvark paper straws got soggy.
- For bakery items, businesses stated that there are very limited options for items on a shelf and they have been unable to find anything that allows for visibility and is home compostable. One business tried [this box from Vegware](#) (commercially compostable with a PLA liner and window) for some of their bars and desserts, but it didn't hold its shape very well.

### General

- Businesses need time to use up their existing inventory to avoid sunk costs and avoid creating more waste by disposing of materials purchased prior to January 1, 2023 that are not home compostable.
- General interest in the City serving as the “middleman” for the restaurant community, i.e., the City would buy and warehouse the products and businesses would purchase them from the City at a reasonable cost.
- Interest in having a reusable to-go dish ware program set up for local businesses to opt into (and that the City would develop and administer).
- Concerns that the City will favor big corporations such as McDonalds and Starbucks that are able to purchase home compostable products in bulk and finance the conversion to reusables.
- Businesses all have some type of unique paper goods need that will have to be addressed. Final decisions will need to be information based and will come down to a cost comparison.
- Concerns that providing condiments in bulk containers will be messy (specifically, products such as stevia; sugar not anticipated to be an issue).
- The City received feedback that businesses should have been included on the front end of the CCAC (from the very beginning). Direct feedback provided below:
  - “Many (businesses) are frustrated, disgruntled and some just downright hopping mad that a committee can be appointed, come together to make such impactful decisions to our businesses without providing us a seat at the table. They worked in a silo even though their annual progress reports and action plans show differently.
  - We understand that the game of catch up has been playing out for the last two years. Two of the most impactful years in our business. Many have lost their businesses. And that's unfair to all involved.
  - Members have even made an attempt to reach out to any of us knowing that I have made it clear that the impact on our business is far greater than they can imagine. We are dealing with one of the most significant wage increases ever. The health department has given us no less than a dozen new regulations. We are still down 30% of our business from pre-pandemic levels. Finding people that want to work is a major obstacle. I'm talking about 7 restaurants. Most are afraid to be named because they will be frowned upon and may end up as a punching bag on “Bainbridge Islanders” Facebook page. It's pretty clear that the committee and/or council members don't run a small restaurant business.”