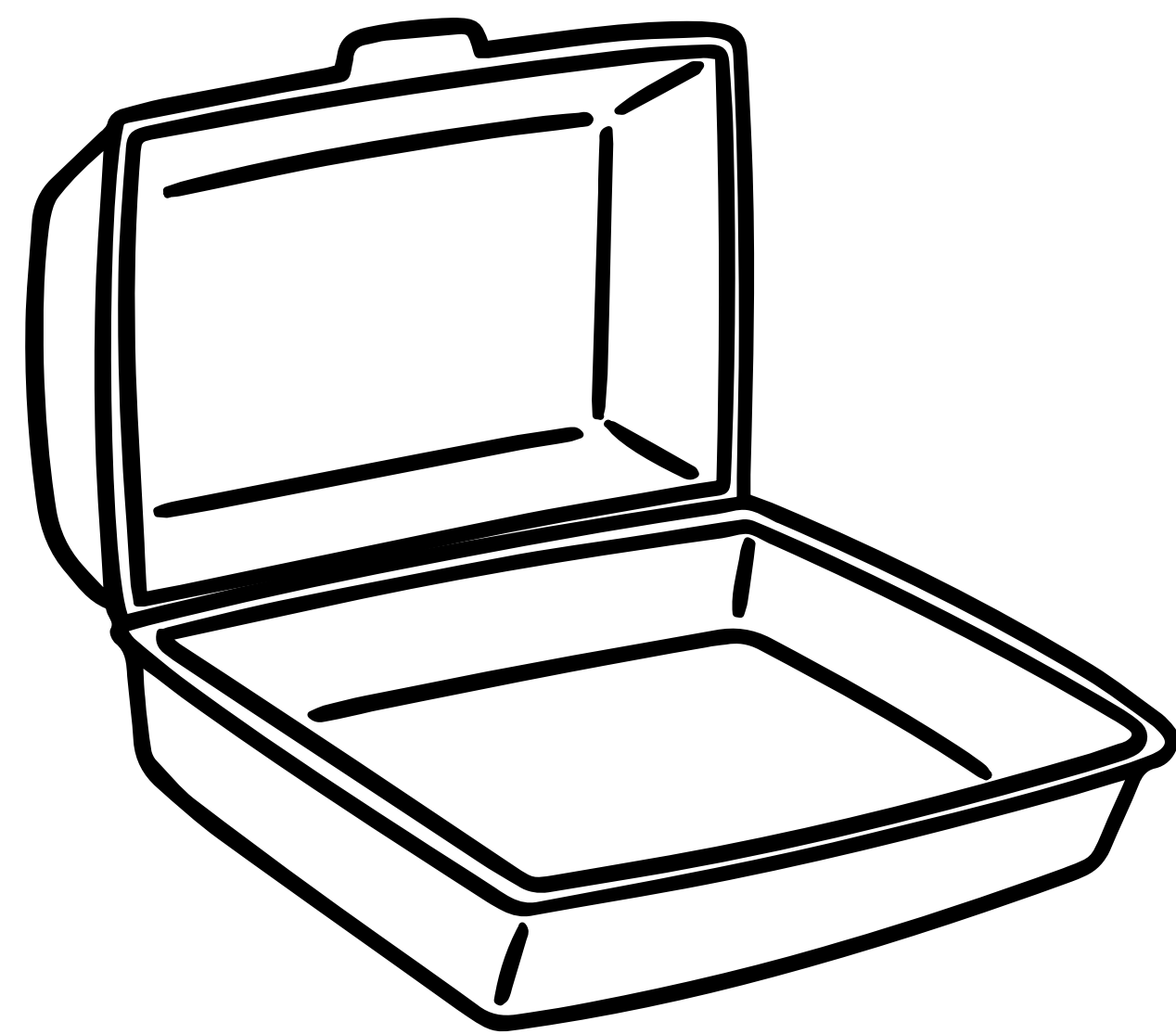
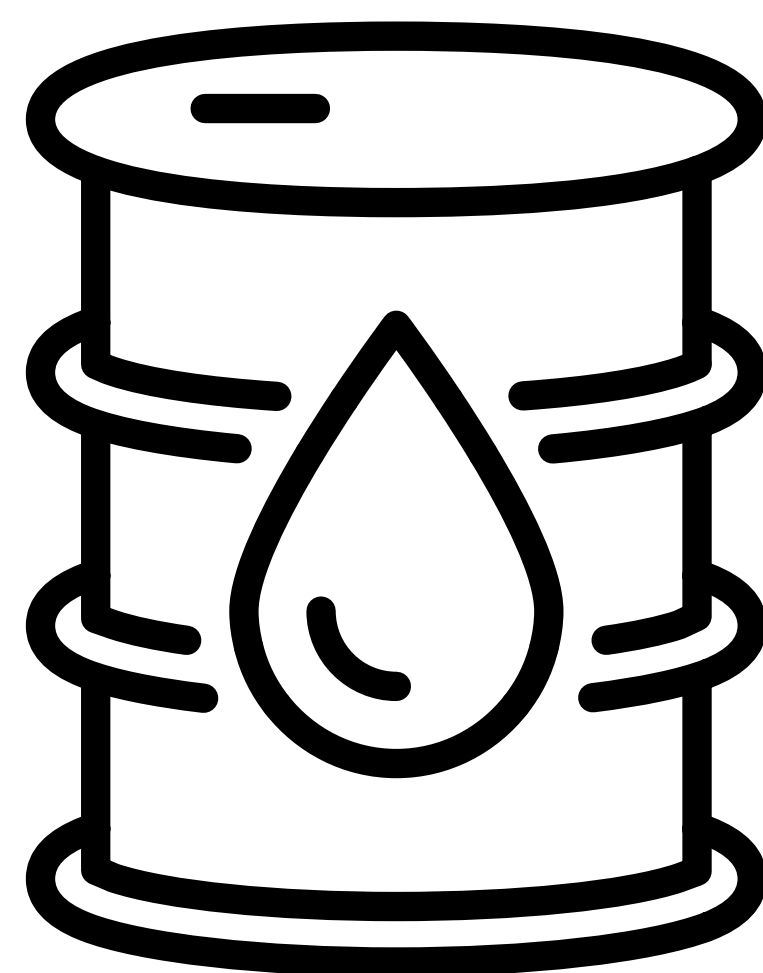


Why does the ordinance prohibit polystyrene foam?

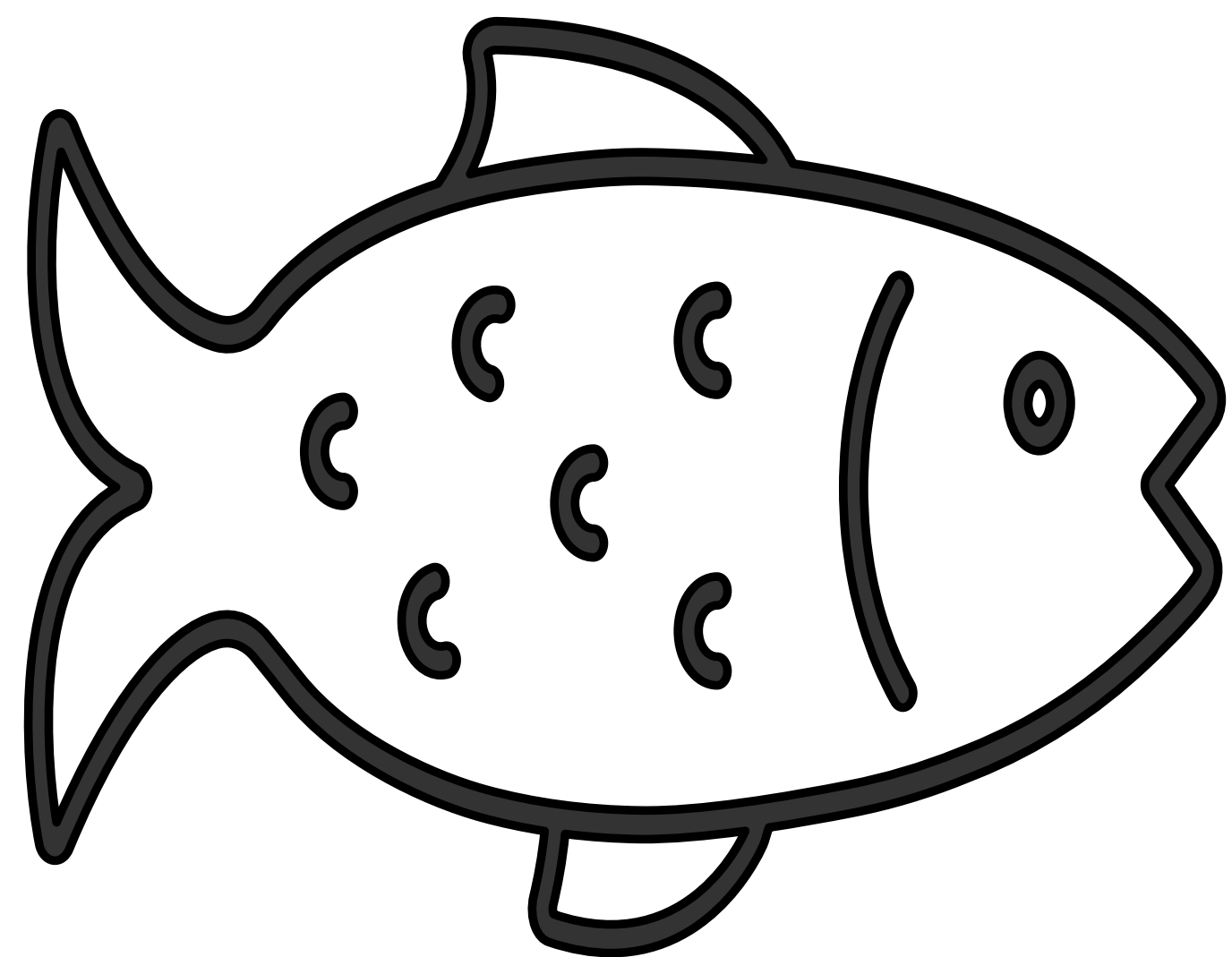


- Polystyrene foam, sometimes referred to as “Styrofoam”, is neither biodegradable nor compostable.

- Disposal of such waste either takes up valuable air space in existing landfills or ends up as litter, sometimes in our marine environment.



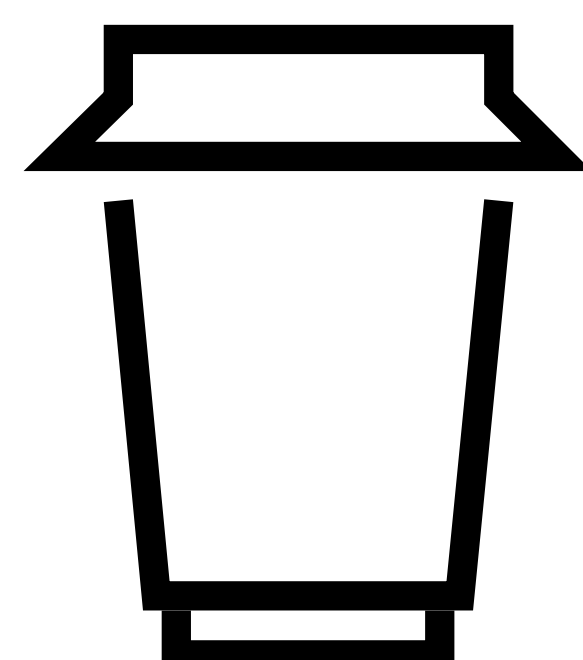
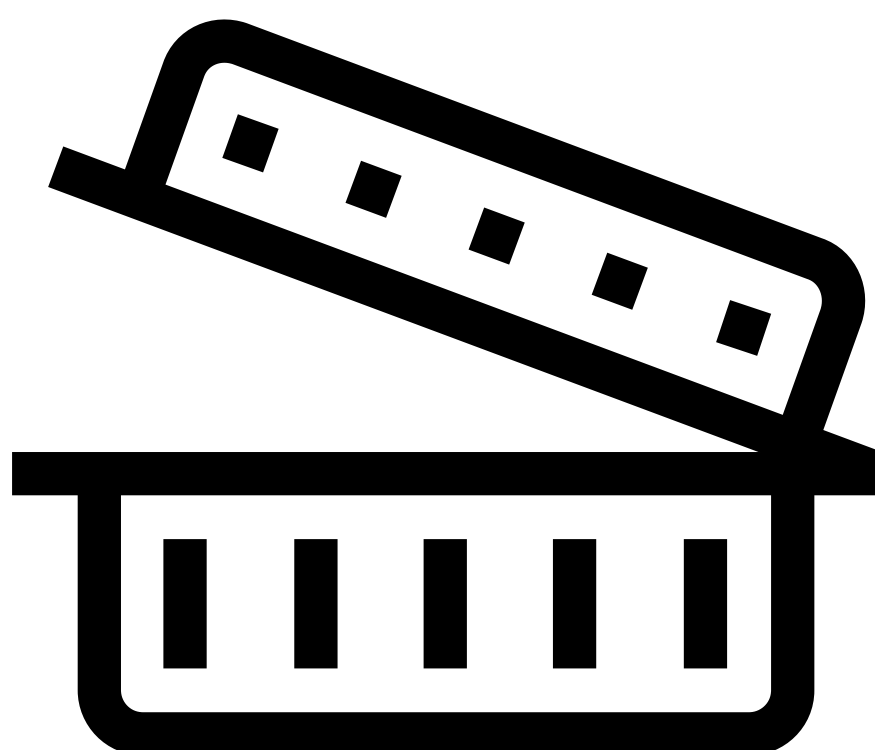
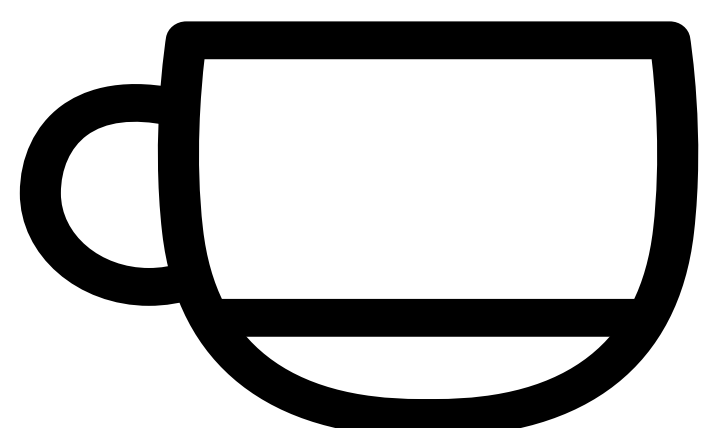
- It is made from non-renewable fossil fuels and synthetic chemicals.



- When discarded improperly, polystyrene foam often breaks into tiny pieces, is mistaken for food and ingested by land and marine animals, including birds and fish.

This is detrimental not only to wildlife but to other life forms in the food chain.

- There are environmentally preferable alternatives that are reusable, recyclable or compostable. Check with your food service ware provider for compliant options.



The Biodegradable Products Institute has a searchable listing of compostable food service ware manufacturers and products at:

<http://products.bpiworld.org/>

The Director of the Department of Environmental Management shall administer this ordinance.

For more information contact:

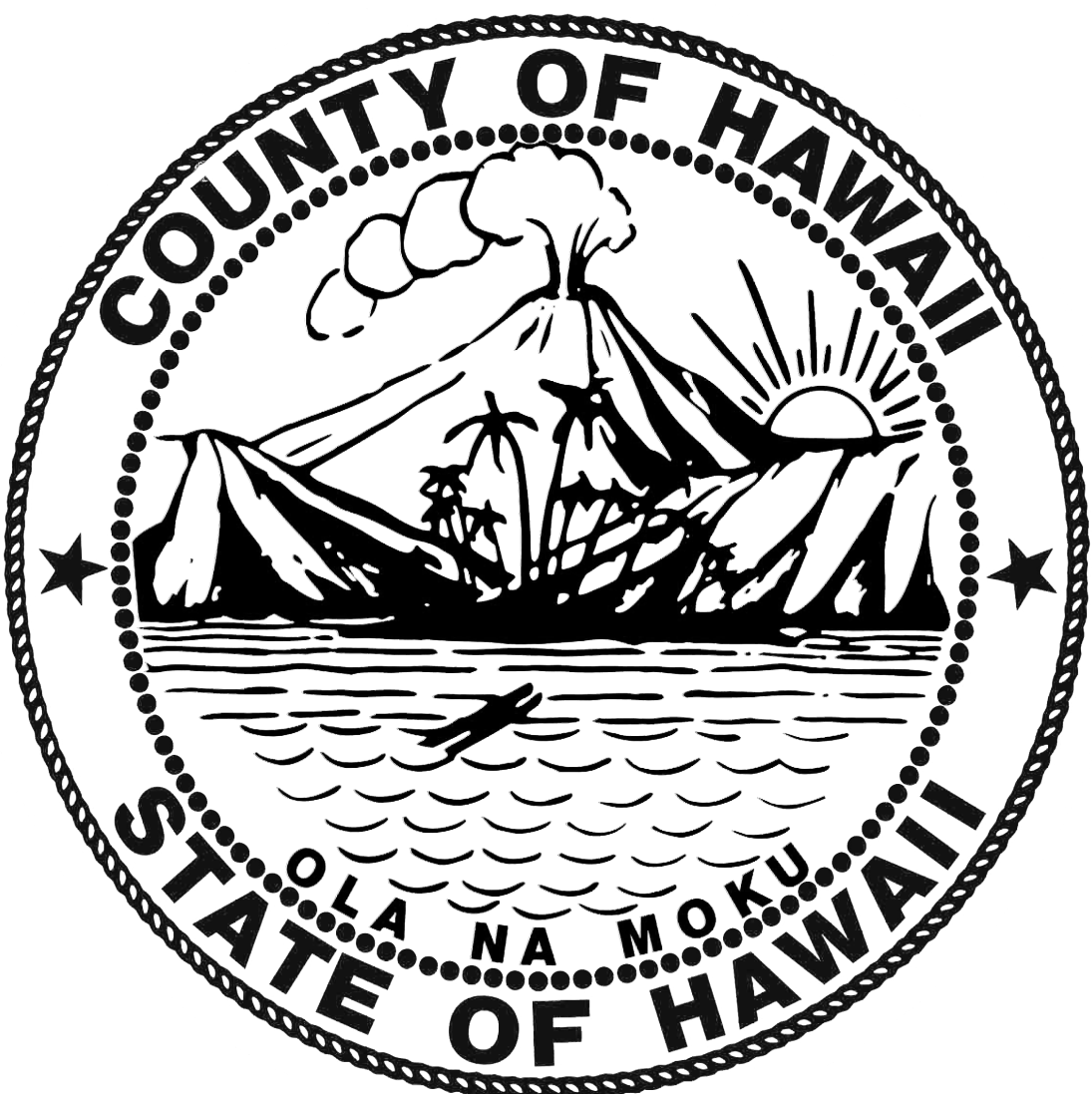
Dept. of Environmental Management, Recycling Section
345 Kekūanāo‘a St., Suite 41
Hilo, HI 96720

Chris Chin-Chance, Recycling Specialist III
Phone: (808) 961-8554
Fax: (808) 961-8553

Email: polystyrene@hawaiicounty.gov

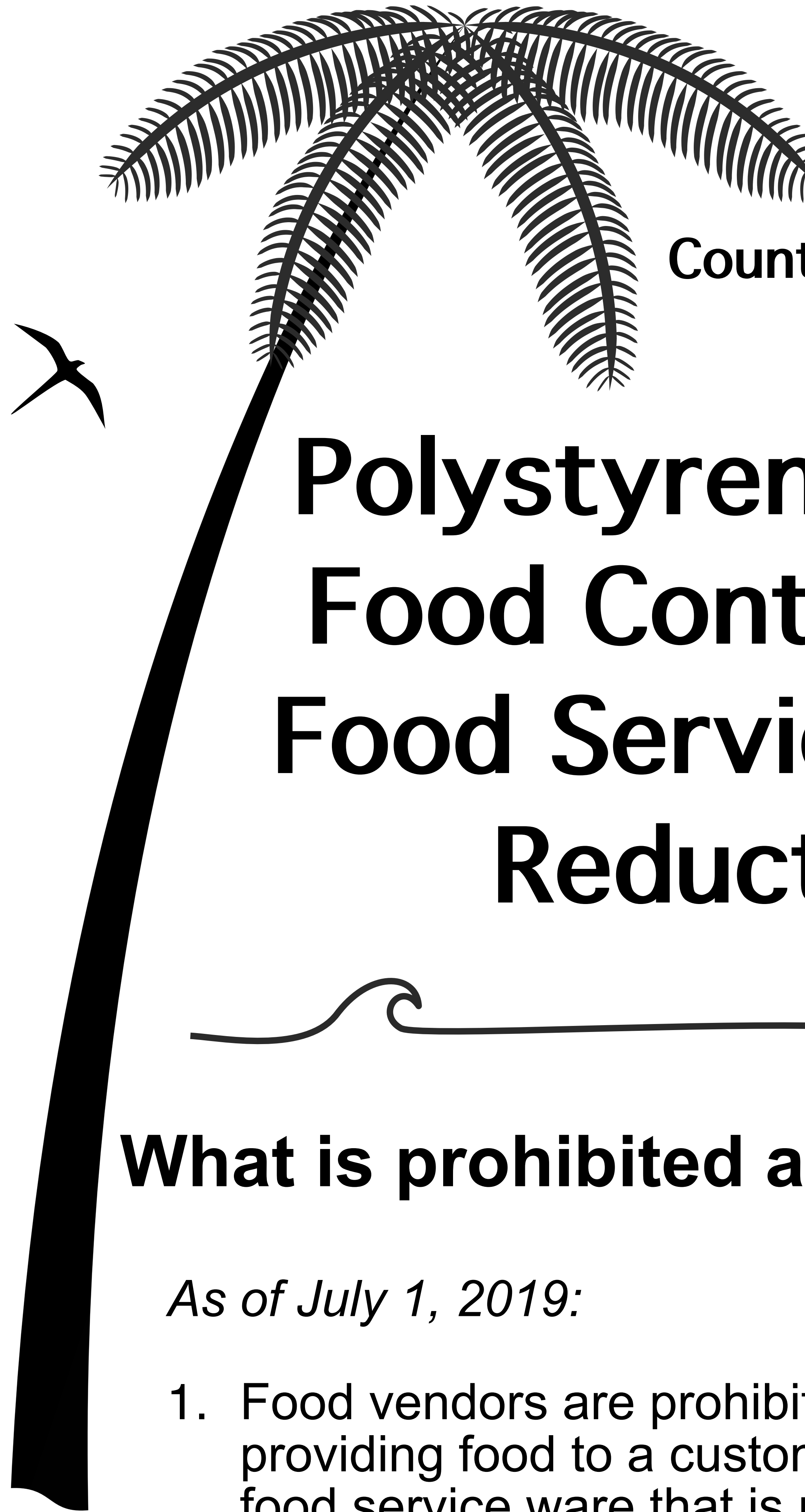
Website:
www.hawaii Zerowaste.org/reduce/foam-free-hawaii-county

Recycle this brochure in the Mixed Bin.



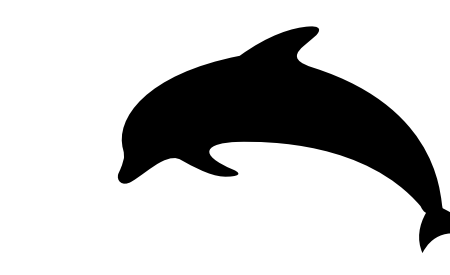
This brochure is produced by the Solid Waste Division of the County of Hawai‘i Department of Environmental Management.





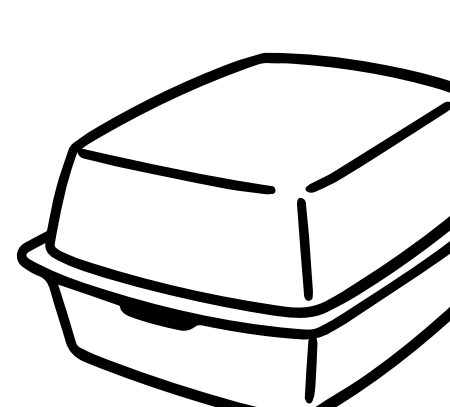
County of Hawai‘i

Polystyrene Foam Food Container & Food Service Ware Reduction

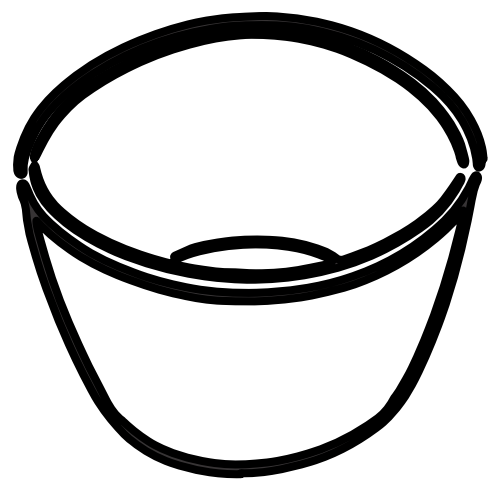


What is prohibited and required?

As of July 1, 2019:



1. Food vendors are prohibited from providing food to a customer in disposable food service ware that is made from polystyrene foam.
2. Food vendors and County facility users using any disposable food service ware are required to use a recyclable or compostable product.

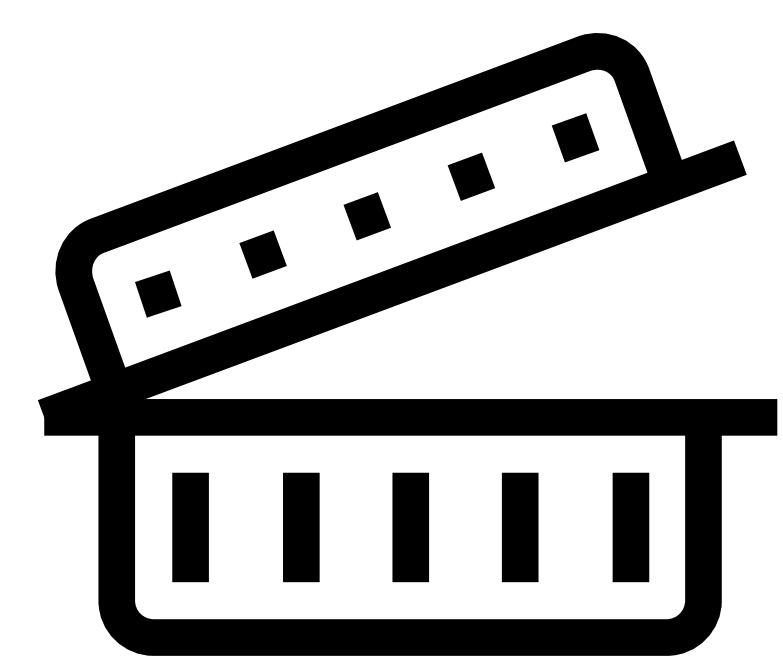


The complete text of the ordinance is:
Article 6 of Chapter 20 of the Hawai‘i County Code.

The code is available at the County Clerks Office at 25 Aupuni St., Hilo, Hi 96720, telephone (808) 961-8255. The unofficial online version is at the following link, click on Chapter 20: <http://www.hawaiicounty.gov/lb-countycode/>

This brochure paraphrases and only contains highlights.

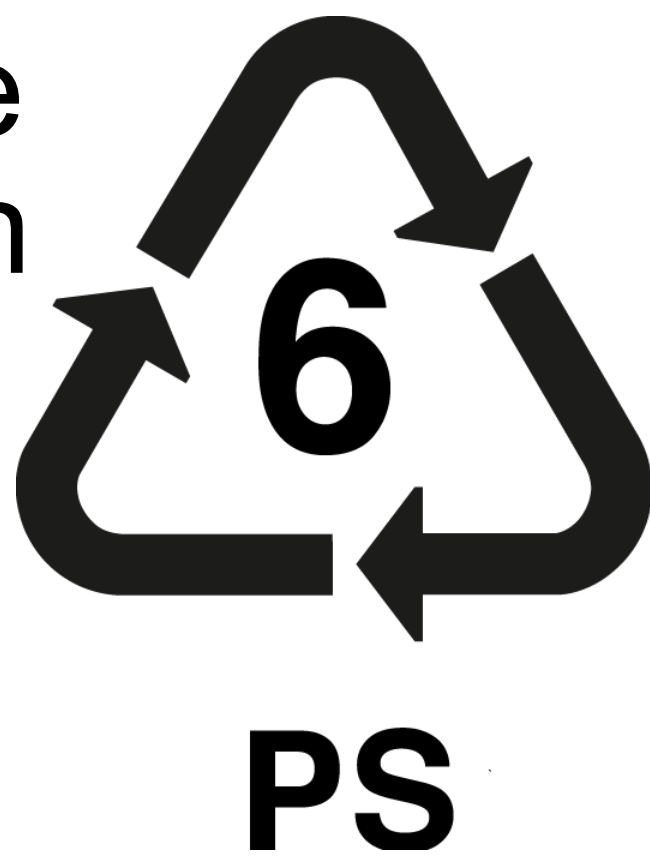
What is “Disposable food service ware”?



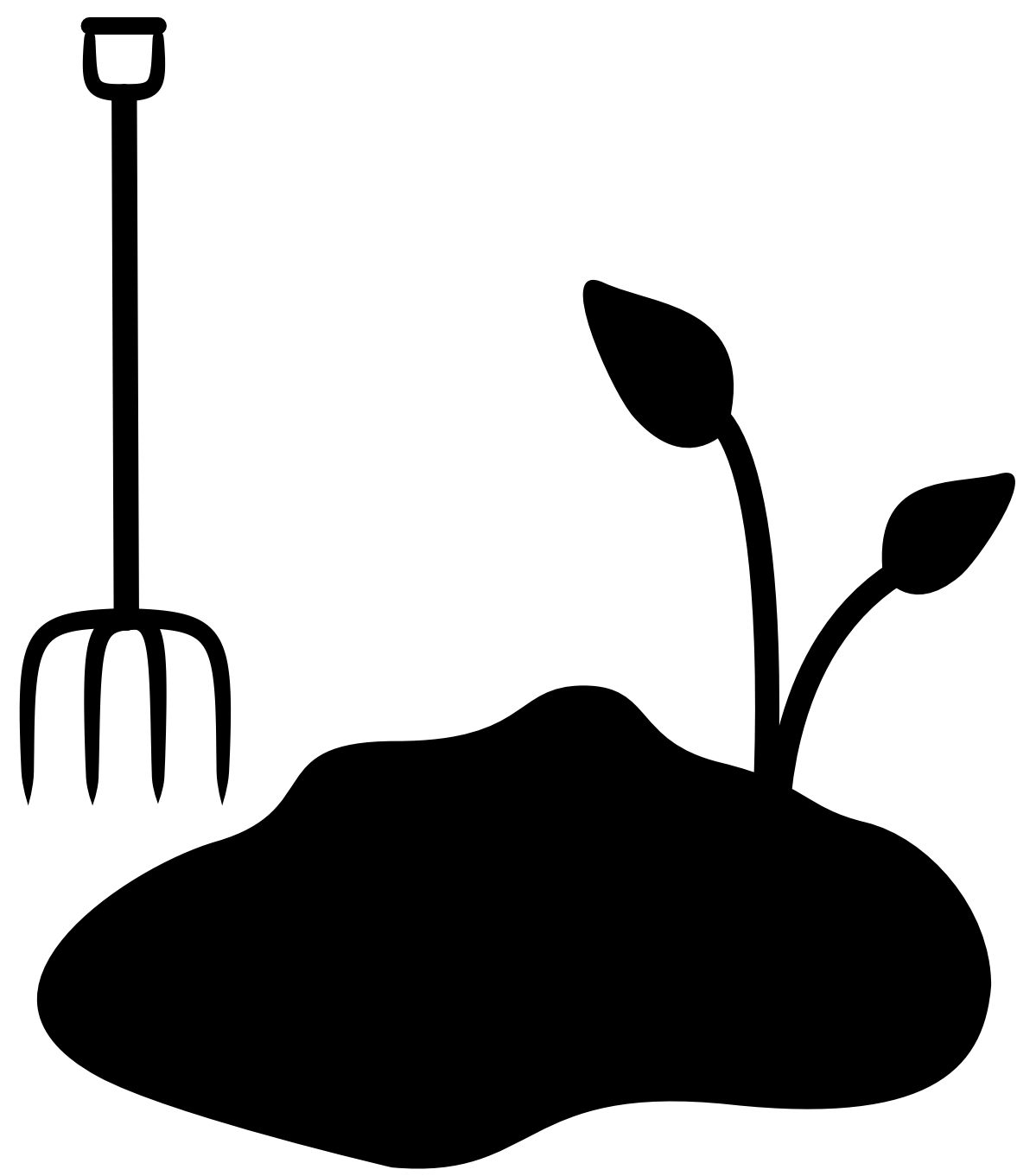
“Disposable food service ware” means disposable food containers that are commonly disposed of after a single use, that are used, or are intended to be used, to serve or transport prepared, ready-to-consume food or beverages.

What is “Polystyrene foam”?

Polystyrene foam is a thermoplastic petrochemical material utilizing the styrene monomer, which may be marked with resin symbol #6. It is sometimes referred to as “Styrofoam,” a Dow Chemical Company trademarked form of polystyrene foam insulation.



What is “Compostable”?



Compostable means all materials in the product or package will break down, or otherwise become part of usable compost (e.g., soil-conditioning material, mulch) in an appropriate composting program or facility.

What is “Recyclable”?



For the purposes of this ordinance, “recyclable” means only those types of plastic being accepted in the Hawai’i County Recycling program, which are currently #1 and #2 plastics in the form of jars, bottles or jugs.

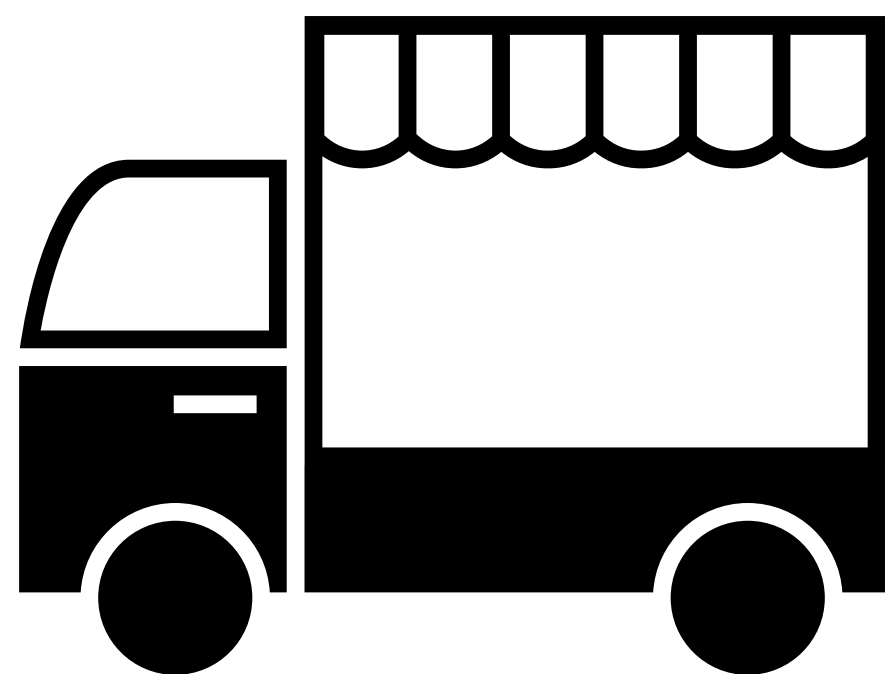
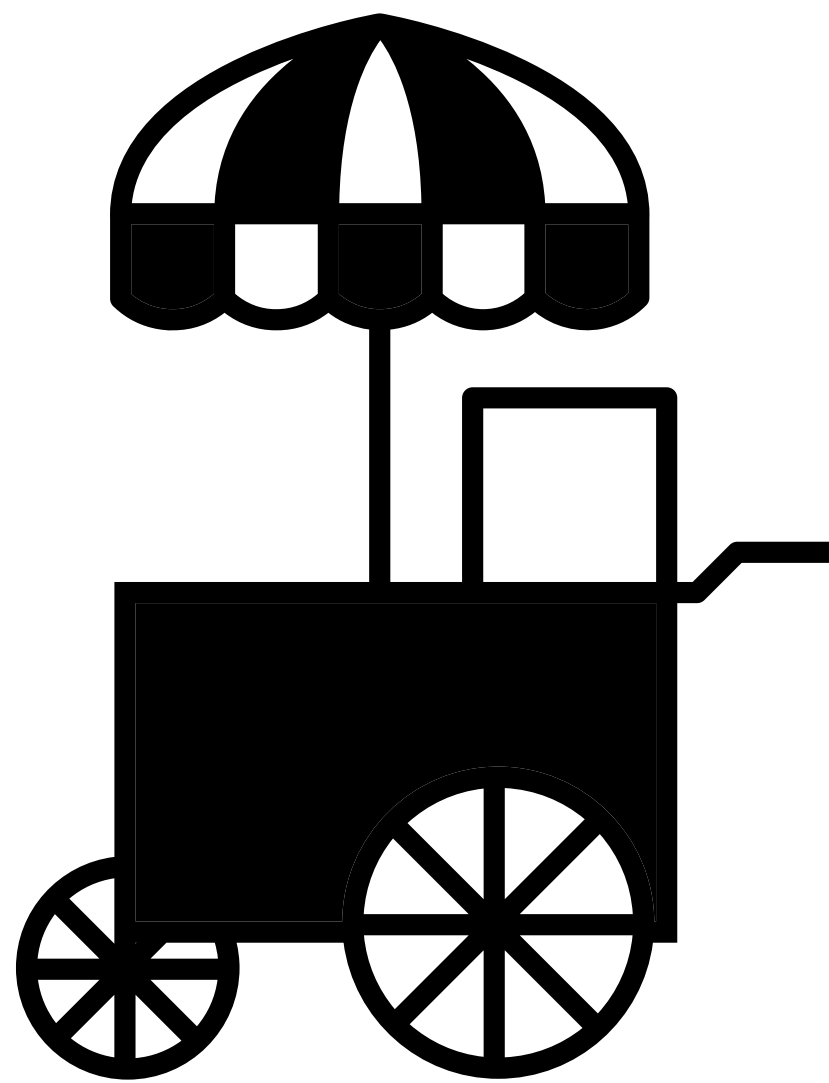
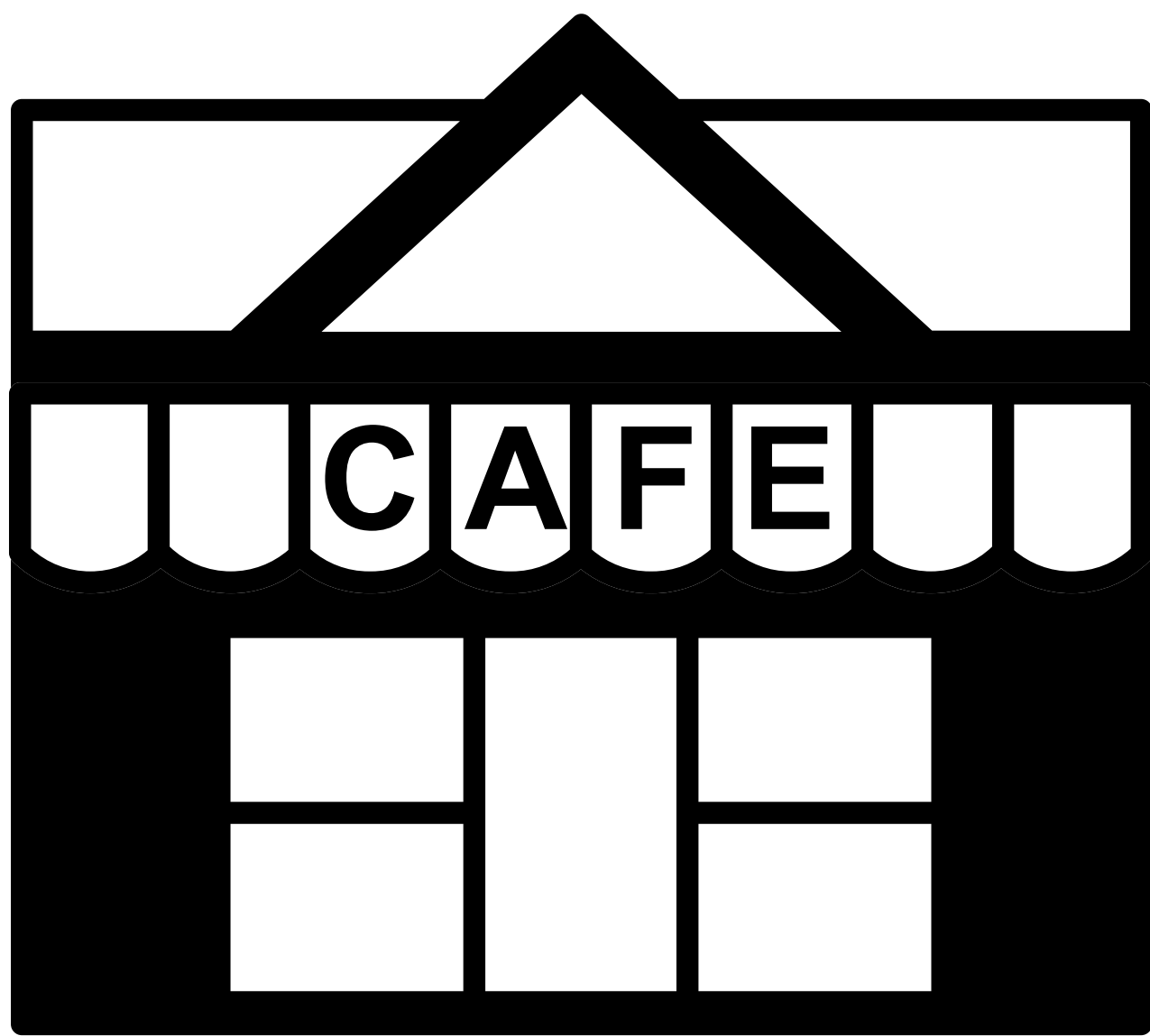


What is a “Food Vendor”?

A food vendor is any sales outlet, store, shop, vehicle, or other place of business which sells or conveys foods or beverages to consumers, which foods or beverages are contained, wrapped, or held in or on food packaging.

This shall include, but not be limited to, any place where food is prepared, mixed, cooked, baked, smoked, preserved, bottled, packaged, handled, stored, manufactured, and sold or offered for sale, including, but not limited to:

- restaurants,
- drive-ins,
- coffee shops,
- cafeterias,
- cafés,
- delicatessens,
- luncheonettes,
- grills,
- sandwich shops,
- farmers markets,
- bed and breakfasts,
- inns,
- taverns,
- bars,
- cocktail lounges,
- nightclubs,
- roadside stands,
- take-out prepared food places,
- industrial feeding establishments,
- catering kitchens,
- mobile food preparation units or food trucks
- commissaries,
- grocery stores,
- convenience stores,
- public food markets,
- produce stands,
- food stands,
- any other places in which food and drink is prepared for sale or for service on the premises or elsewhere,
- any other establishments or operations where food is processed, prepared, served, or provided to or for consumers for charge.



Exemptions

- Straws,
- Cup lids,
- Utensils,
- Foods packaged outside the limits of the County of Hawai’i,
- Coolers and ice chests that are intended for reuse,
- Packaging for unprepared food such as raw meat, seafood, and eggs that have not been further processed. However, sashimi and poke are not exempted.

Fines

Food vendors shall be subject to an administrative fine for each separate violation as follows:

- \$10 for a first violation.
- \$50 for a second violation.
- A fine not exceeding \$200 for a third and any subsequent violation.

For food vendors and County facility users in connection with commercial or non-commercial special events, fines for each special event shall be:

- \$10 for a first violation.
- \$50 for a second violation.
- For a third and any subsequent violation:
 - A fine not to exceed \$100 for an event of 1 to 200 persons.
 - A fine not to exceed \$200 for an event of 201 to 400 persons.
 - A fine not to exceed \$400 for an event of 401 to 600 persons.
 - A fine not to exceed \$600 for an event of 600 or more persons.

