WHAT ARE THE NEW LAWS REGARDING PLASTIC STRAWS/STIRRERS?

The following regulations were passed to reduce single-use items that contribute to marine debris and other litter:

Assembly Bill (AB) 1884

- This regulation is applicable throughout the State of California including the 88 incorporated cities and the unincorporated areas of the County of Los Angeles.
- The Los Angeles County Plastic Straws and Stirrers Upon Request Ordinance
 - This regulation is applicable **only** in the unincorporated areas of the County of Los Angeles.

WHAT ARE THE PROVISIONS OF THE CALIFORNIA ASSEMBLY BILL 1884?

AB 1884 prohibits **full-service restaurants in California** from providing single-use plastic straws to consumers unless requested by the consumer.

- The provisions of AB 1884 do not ban or prohibit the use of single-use plastic straws.
- The provisions simply prohibit food service businesses from automatically providing single-use plastic straws to consumers.

WHAT ARE THE PROVISIONS OF THE LOS ANGELES COUNTY PLASTIC STRAWS AND STIRRERS ORDINANCE?

The Los Angeles County Plastic Straws and Stirrers Upon Request Ordinance prohibits **all food service businesses within the County unincorporated areas** from providing single-use plastic straws or stirrers to consumers unless requested by the consumer.

- Per the County Ordinance, food service businesses may ask consumers if they want plastic straws/stirrers.
- Food service businesses that previously provided plastic straws or stirrers to consumers automatically are now required to ask consumers if they want a straw or a stirrer and only provide it if the consumer responds in the affirmative.
- The Los Angeles County regulation also prohibits food service businesses from making singleuse plastic straws/stirrers available to consumers from a self-serve dispenser.

WHAT ARE SINGLE-USE PLASTIC STRAWS / SINGLE-USE PLASTIC STIRRERS?

Single-use plastic straw means a single-use, disposable tube made predominantly of plastic derived from either petroleum or a biologically based polymer, such as corn or other plant sources, used to transfer a beverage from a container to the mouth of the person drinking the beverage.

Single-use plastic stirrer means a device that is used to mix beverages, intended for only single-use, and made predominantly of plastic derived from either petroleum or a biologically based polymer, such as corn or other plant sources.







SINGLE-USE PLASTIC STRAWS/STIRRERS

WHO ENFORCES THE PROVISIONS OF THE NEW REGULATIONS?

The provisions of both regulations are enforced by the County of Los Angeles Department of Public Health, Environmental Health Division (DPH-EH) as part of the routine inspection and complaint investigation of food service businesses.

WHAT IS THE DIFFERENCE BETWEEN A FOOD SERVICE BUSINESS AND A FULL-SERVICE RESTAURANT?

A food service business means any business in a permanent or mobile location that sells food and/or beverages. Examples include, but not limited to the following:

- Restaurants (such as fast-food, coffee shops and juice bars)
- Bars
- Convenience stores
- Food carts and food trucks
- Temporary food facilities (such as those participating in fairs or events)

A full-service restaurant means a food service business where all the following actions are taken by an employee of the establishment:

- The consumer is escorted or assigned to an assigned eating area.
- The consumer's food and beverage orders are taken after the consumer has been seated at the assigned seating area.
- The food and beverage orders are delivered directly to the consumer.
- Any requested items associated with the consumer's food or beverage order are brought to the consumer.
- The check is delivered directly to the consumer at the assigned eating area.

WHEN ARE FOOD OPERATORS REQUIRED TO COMPLY WITH THE NEW REGULATIONS?

Effective January 1, 2019, food service business operators are required to comply with the provisions of AB 1884 and effective January 3, 2019 for the provisions of the Los Angeles County Plastic Straws and Stirrers Upon Request Ordinance.

Effective January 1, 2019 through December 31, 2019, the DPH-EH will provide education and training on the requirements of the new regulations to food service business operators during inspection.

Effective January 1, 2020, non-compliance may result in notices of violation and \$25 fines for each day the business is in violation, not to exceed \$300 annually.

• Violations observed during routine inspections will not result in point deductions on the DPH-EH official inspection reports.

WHERE CAN I FIND MORE INFORMATION?

Contact the DPH-EH Consultative Services Program at (626) 430-5320 for additional information.





