



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health

Planning
Road Maintenance

SINGLE-USE PLASTIC AND CONDIMENT REQUIREMENTS

In order to reduce the amount of waste created by single use utensils and condiments, California law **prohibits** restaurants from providing these items to customers unless *requested*.

Retail Food Industry Requirements:

1. Provide single-use accessories to consumers only upon request
2. Provide only the single-use accessories required to eat the ready-to-eat food
3. No bundling of single-use accessories or condiments
4. Only those single-use items needed to eat or prevent spillage of the ready-to-eat food at a drive-through may be offered
5. A third-party delivery platform shall provide consumers with the option to request single-use accessories
6. A food facility that uses a third-party platform shall customize its menu with a list of available single-use accessories or condiments. Only those items chosen by the consumer may be delivered. If no single-use accessories or condiments are requested none may be provided

Note: Unwrapped single-use foodware accessories that are self-serve, standard condiments that are self-serve and/or bulk dispensed condiments may still be used



*Single-use foodware accessories include forks, knives, spoons, sporks, chopsticks, straws, stirrers, condiments, cups and packets, splash sticks, or cocktail sticks.

*"Standard condiment" means relishes, spices, sauces, confections, or seasonings that require no additional preparation and that are usually used on a food item after preparation, including ketchup, mustard, mayonnaise, soy sauce, hot sauce, salsa, salt, pepper, sugar, and sugar substitutes.