# SINGLE-USE PLASTIC STRAWS ASSEMBLY BILL 1884 FAQs

This regulation is applicable throughout the state of California and was passed to reduce single-use straws that contribute to marine debris and other litter.

### WHAT ARE THE PROVISIONS OF THE NEW REGULATION?

The provisions of the new regulations do not ban or prohibit the use of single-use plastic straws. It will prohibit food service businesses from automatically providing single-use plastic straws to consumers.

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

### WHO ENFORCES THE PROVISIONS OF THE NEW REGULATIONS?

The provision is enforced by the Tulare County Environmental Health Division (TCDEH) as part of the routine inspection and complaint investigation of food service businesses.

# WHAT ARE SINGLE-USE PLASTIC STRAWS

**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.

<u>NOTE:</u> Single-use plastic straw <u>does not include</u> a straw made from non-plastic materials, including, but not limited to, paper, pasta, sugar cane, wood, or bamboo.

# WHAT IS A FULL-SERVICE RESTAURANT?

A full-service restaurant means a food service business where *all* of 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.
- $\checkmark$  The check is delivered directly to the consumer at the assigned eating area.

#### WHEN ARE FOOD OPERATORS REQUIRED TO COMPLY WITH THE NEW REGULATION?

Effective January 1, 2019, food service business operators are required to comply with the provisions of AB 1884.

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

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

