



Fall 2025

# BURRTEC NEWS

## WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for Adelanto  
Commercial, Industrial and Multifamily Customers

### Contact Information

**Burrtec Waste Industries**  
17080 Stoddard Wells Road  
Victorville, CA 92394

**Automated Payment Service**  
(888) 298-5161

**Customer Service**  
(760) 245-8607

**Hours of Operation**  
Monday-Friday  
8:00 am to 5:00 pm

**Website**  
Burrtec.com



### Enclosure Maintenance

Follow these simple tips to keep  
your business enclosures clean:

- Break down all cardboard. This helps prevent overflow that causes the wheels to get stuck and helps save room in the recycle bin for more recyclables.
- Pick up litter in and around your enclosure and parking lot. Ensure that no litter enters the streets or the storm drain system.
- If your bin is full before your next scheduled pickup, you can call Burrtec and request an additional pick up for an extra fee.
- Do not fill dumpster bins or compactors with liquid waste or hose it out. Keeping liquids out helps reduce leakage into the surroundings as well as reduces odor.
- Sweeping instead of hosing the enclosure with water not only conserves water, it also prevents any material from entering the storm drain system.



## SENATE BILL 1383 ORGANICS DIVERSION AND RECYCLING ARE YOU IN COMPLIANCE?



### HOW DOES THIS AFFECT MY BUSINESS OR PROPERTY?

Businesses and multifamily properties are required to:

- Subscribe to recycling and/or organic waste collection service provided by Burrtec. (Customer must secure containers provided by Burrtec. If lost or stolen, customers are responsible for container replacement cost.)
- Annually provide information to employees, contractors, tenants, and customers about recycling, organic waste collection requirements and proper sorting of materials.
- Ensure employees, contractors, tenants, and customers have access to an adequate number, size, and location of containers with appropriate labels and container color.
- Provide containers for the collection of all waste streams including trash, food waste and recyclables in all areas where disposal containers are provided for customers, except for restrooms.
- Provide information to new tenants before or within 14 days of occupation of the premises.
- Prohibit employees from placing recycling and organic waste in a container not designated to receive those materials types.

### WHAT ARE THE ADDITIONAL REQUIREMENTS FOR FOOD HANDLING LOCATIONS?

Supermarkets, grocery stores, food service providers, distributors,  
or wholesale food vendors have additional edible food recovery requirements such as:

- Not intentionally spoiling edible food that is capable of being recovered by a food recovery organization or service.
- Making contract arrangements with a food recovery organization or service to recover edible food that would be redistributed for human consumption.

### WHY IS ORGANIC WASTE A PROBLEM?

- The state agency CalRecycle reports that organic waste in landfills accounts for 20 percent of the methane gas generated in California and that methane emissions reductions help in combating climate change.

For more information about edible food requirements, please visit [calrecycle.ca.gov](http://calrecycle.ca.gov)

### Holiday Schedule

Please note that services are interrupted on the following holidays:

Memorial Day		Independence Day		Labor Day
Thanksgiving Day		Christmas Day		New Year's Day

When the holiday falls on a weekday, collections for the remainder of the week will be delayed by one day.  
There is no service interruption or delay when the holiday falls on a Saturday or Sunday.

# YOUR SORTING GUIDE - WHAT GOES WHERE?

**Black Bin/Barrel** is for trash



**BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE**

## BLACK CONTAINER GUIDE

### YES

- ✓ Cactus
- ✓ Clothing
- ✓ Diapers
- ✓ Dishware
- ✓ Flower pots
- ✓ Hoses
- ✓ Pet food bags
- ✓ Plastic bags or wrap
- ✓ Pet waste
- ✓ Plastic toys
- ✓ Plastic utensils
- ✓ Shrink wrap
- ✓ Soiled paper products
- ✓ Straws
- ✓ Wipes

### NO

- ✗ Batteries
- ✗ Electronic waste
- ✗ Hazardous waste
- ✗ Hot ashes
- ✗ Flammables
- ✗ Fluorescent bulbs
- ✗ Food waste
- ✗ Landscape waste
- ✗ Machinery
- ✗ Paint
- ✗ Pesticides
- ✗ Oil
- ✗ Recyclables
- ✗ Sharps
- ✗ Tires

**Green Bin/Barrel** is for green waste



**DO NOT BAG GREEN WASTE**

## GREEN CONTAINER GUIDE

### YES

- ✓ Birds of paradise
- ✓ Dead plants
- ✓ Flowers
- ✓ Grass clippings
- ✓ Leaves
- ✓ Palm fronds
- ✓ Prunings & twigs
- ✓ Shrub trimmings
- ✓ Small branches
- ✓ Untreated wood
- ✓ Weeds

### NO

- ✗ Animal waste
- ✗ Batteries
- ✗ Cactus
- ✗ Concrete
- ✗ Dirt
- ✗ Electronic waste
- ✗ Flammables
- ✗ Glass
- ✗ Hazardous waste
- ✗ Liquids
- ✗ Metal
- ✗ Plastic
- ✗ Rocks

*Note: Multifamily locations may be eligible for a 3-container system for bagged food waste and small amounts of green waste. These materials can be disposed in a green organics container.*

**Blue Bin/Barrel** is for recyclables



**DO NOT BAG RECYCLABLES**

## BLUE CONTAINER GUIDE

### YES

- ✓ Aerosol cans (empty)
- ✓ Aluminum cans
- ✓ Brochures
- ✓ Cardboard
- ✓ Cartons
- ✓ Catalogs
- ✓ Computer paper
- ✓ Envelopes
- ✓ Glass bottles & jars
- ✓ Junk mail
- ✓ Newspaper
- ✓ Paper products
- ✓ #1 - #7 Plastics
- ✓ Tin cans
- ✓ Tissue boxes
- ✓ Wrapping paper

### NO

- ✗ Batteries
- ✗ Bubble wrap
- ✗ Carpet
- ✗ Clothing
- ✗ Diapers
- ✗ Dishware
- ✗ Electronic waste
- ✗ Furniture
- ✗ Hoses
- ✗ Mirrors
- ✗ Pet food bags
- ✗ Plastic bags or wrap
- ✗ Plastic toys
- ✗ Soiled paper products
- ✗ Stuffed animals
- ✗ Wax paper

**Brown Bin/Barrel** is for food waste



**DO NOT BAG FOOD WASTE**

## BROWN CONTAINER GUIDE

### YES

- ✓ Bread
- ✓ Coffee grounds
- ✓ Cooked meat and bones
- ✓ Dairy
- ✓ Eggshells
- ✓ Fish
- ✓ Food soiled paper & cardboard\*
- ✓ Food waste and scraps
- ✓ Fruit
- ✓ Moldy or spoiled food
- ✓ Vegetables

### NO

- ✗ Aluminum foil
- ✗ Bottles and cans
- ✗ Cooking oil
- ✗ Electronics
- ✗ Glass
- ✗ Hazardous waste
- ✗ Landscape waste
- ✗ Liquids
- ✗ Plastic
- ✗ Raw meat & poultry
- ✗ Raw seafood
- ✗ Trash

*\*Such as paper towels and napkins*

## Edible Food Recovery Requirement

Certain businesses have requirements and responsibilities as follows:

- Not intentionally spoiling edible food that is capable of being recovered by a food recovery organization or service.
- Making arrangements via contract with a food recovery organization or service to recover edible food that would be redistributed for human consumption.

### Is Your Business Affected?



#### TIER 1 Businesses

- Food distributors
- Wholesale food vendors
- Food service providers
- Grocery stores and supermarkets (10,000 square feet or greater)

#### TIER 2 Businesses

- Hotels with at least 200 rooms and an on-site food facility
- Restaurant facilities (5,000 square feet or larger, or seating more than 250)
- Local education agencies with an on-site food facility
- Healthcare facilities with an on-site food facility and 100+ beds
- Large venues (including shopping centers and malls) and events with 2,000+ daily visitors

#### Food Rescue Resources:

**California Association of Food Banks**  
(cafoodbanks.org)

**Feeding America (Inland Empire)**  
(feedingamericaie.org)

**Community Action Partnership  
of San Bernardino County Food Bank**  
(capsbc.org)

**Food Finder**  
(Foodfinder.us)

**Additional Food Rescue Resource:**  
**Burrtec Edible Food Rescue Resource Map**  
(https://bit.ly/FoodRescueMap)

**For more information about SB 1383 details and requirements, please visit [calrecycle.ca.gov](http://calrecycle.ca.gov)**