

Spring 2023

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

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



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











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



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.

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?

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 arrangements via contract with a food recovery organization or service to recover edible food that would be redistributed for human consumption.

For more information about edible food requirements, please visit calrecycle.ca.gov

Holiday Schedule - No service on these 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 Clothing ✓ Pizza boxes **Batteries** × Machinery Electronic waste × Paint **Diapers** Plastic toys Dishware Plastic utensils Hazardous waste X Pesticides Hot ashes X Oil Shrink wrap Flower pots ✓ Infectious waste × Sharps Hoses Straws × Flammables × Tires Plastic baas ✓ Wipes × Fluorescent bulbs Pet waste

Brown Bin/Barrel is for food waste



DO NOT BAG FOOD WASTE

BROWN CONTAINER GUIDE							
	YES			ĺ	NO		
✓	Bread	\checkmark	Fruit	×	Aluminum foil	X	Hazardous waste
	,	\checkmark	Meat	×	Bottles and	×	Liquids
✓	Fish	✓	Moldy or		cans	X	Plastic
✓	Food soiled		spoiled food	×	Cooking oil	×	Raw meat &
✓	Paper	✓	Vegetables	×	Electronics		poultry
✓	Food waste			×	Glass	×	Raw seafood
	and scraps			×	Green waste	×	Trash

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES

BLUE CONTAINER GUIDE YES Aerosol cans Glass bottles Bubble wrap X Mirrors Aluminum cans Pet food bags & jars Carpet Junk mail **Brochures** Clothing Pizza boxes Cardboard Plastic toys Newspaper Diapers Paper products Cartons Dishware Stuffed animals #1 - #7 Plastics Catalogs Electronic Used paper Computer Tin cans waste products paper Tissue boxes X **Furniture** Wax paper Envelopes Wrapping paper X Hoses

Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE



Edible Food Recovery Requirement

Certain businesses have requirements and responsibilities as it relates to edible food recovery, such as:

- 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 - Effective January 1, 2022

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

TIER 2 Businesses - Effective January 1, 2024

- · 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) Community Action Partnership of San Bernardino County Food Bank (capsbc.org) Feeding America (Inland Empire) (feedingamericaie.org) **Food Finder** (Foodfinders.us)

Los Angeles Regional Food Bank (lafoodbank.org)

Additional Food Rescue Resource:

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