



Spring 2025

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

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

Contact Information

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(760) 245-8607

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

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MISSING BARRELS

The State of California has passed laws regulating the disposal and processing of Solid Waste including Trash, Recyclables and Organics. In turn, local jurisdictions have now mandated the separate collection and processing of these materials.

While metal bin containers are less likely to be stolen, barrels can be easily rolled away or placed in a vehicle. Please keep barrels in a locked enclosure/building or secure them with a lock and chain to a fixed structure until service day and re-secure them once service is completed. Please contact customer service to provide your key/lock combination for the container.

Please be aware that you are ultimately responsible for securing these containers and replacement costs will be charged to your account for missing or damaged containers.

Attention Food Service Providers

Existing state law requires food establishments that provide trash containers for products purchased and consumed on the premises to also provide properly labeled containers for recyclables and organic waste (food waste). These containers must be placed adjacent to trash containers.

AB 827 applies to limited-service restaurants such as those restaurants where customers order and pay at the counter and bus their own tables after eating. The law will affect restaurants, malls, and other businesses that serve food. Full-service food establishments that do not provide access to trash containers for products consumed on the premises will be exempt, as food workers will likely separate post-consumer food waste and recyclables in the dish washing areas.

Highlights:

- AB 827 requires collection containers at the front-of-house to be visible, accessible and labeled.
- This law affects businesses that sell products that are meant for immediate consumption.
- Full-service restaurants where employees bus and clean tables are exempt but must provide labeled collection containers adjacent to trash containers for employees/staff to separate post-consumer recyclables and organics.



For further information regarding this law, please visit <https://www.calrecycle.ca.gov>

State Required Contamination Monitoring of Recyclables

California state law SB 1383 requires jurisdictions to monitor trash, recycling, and organics barrels to minimize contamination. Trash and other contaminants in the recycling or organics collection container(s) could result in a fee and non-collection due to contamination. If contamination is found, contamination tags (as shown to the left) will be affixed to the container. After ongoing contamination, customers may be charged a contamination fee and the container will not be serviced as recyclable; it will be subsequently serviced as trash. Please note: the contamination fee will be automatically assessed if hazardous or bio-hazardous materials are placed in any collection container. Not sure about what goes in each container? Contact our Burrtec Customer Service at (760) 245-8607 for assistance. As always, thank you for your continued support and cooperation!

Holiday Schedule

Please note that services are interrupted on the following holidays:

Memorial Day | Independence Day | Labor 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.



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 which contributes to public health and safety concerns such as asthma. Methane emission reduction helps in combating climate change.

HOW DOES THIS AFFECT ALL BUSINESSES OR PROPERTIES?

Businesses and multifamily properties are required to:

- Subscribe to trash collection service and recycling and/or organic waste collection services provided by Burrtec, unless approved for a self-haul exemption or de minimis or space constraint waiver. (Solid waste collection containers must be 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.

EDIBLE FOOD GENERATOR TIPS TO REDUCE FOOD WASTE

Here are some ways businesses can reduce food waste:

- Plan and track:** Plan meals based on demand and track waste to identify areas for improvement.
- Menu design:** Create menu specials that use ingredients that are close to their expiration date. Remove items that don't sell well.
- Staff training:** Train staff on how to minimize food waste, including proper temperature management and stock rotation.
- Store food properly:** Store food in the refrigerator and use airtight containers for grains.
- Reduce packaging:** Use reusable items and reduce packaging.
- Compost and recycle:** Compost and recycle food waste.
- Monitor production:** Weigh food at each stage of production to identify and correct production loss.



California produces nearly half of the nation's fruit and vegetables, yet 1 in 8 Californians struggle with food insecurity, or lack of access to food that one needs to live a healthy lifestyle.

With the passing of Senate Bill 1383 (SB 1383), the State of California has mandated surplus food recovery to help combat the effects of methane gas on the environment. The bill requires commercial edible food generators to:

- Arrange to recover the maximum amount of excess edible food that would otherwise go to landfills.
- Establish a written agreement with any/all partnering organizations/services that accept edible food from your business.
- Maintain records of all edible food recovery activities and receipts.
- Provide copies of written agreement(s) with food recovery organization(s) each year.

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 (foodfinder.us)
- Los Angeles Regional Food Bank (lafoodbank.org)



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