Spring 2026

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

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

Contact Information

Burrtec Waste Industries
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Automated Payment Service
(855) 713-4259
Customer Service
(760) 245-8607
Hours of Operation
Monday-Friday
8:00 am to 5:00 pm
Website
Burrtec.com

Follow us on

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.

Mandatory Commercial Recycling - Is Your Business in Compliance?

Senate Bill 1383 mandates all businesses and multi-family residential dwellings to establish and maintain recycling service.

Recycling not only conserves our natural resources, but can save money by reducing waste disposal costs. Burrtec recycling coordinators can assist in selecting the appropriate recycling service level, along with the necessary education and outreach to residents and managerial staff. Please contact Customer Service for more information at (760) 245-8607.

HOW ARE BUSINESSES AFFECTED?

Under SB 1383, businesses are required to:

- Subscribe to organic waste collection service provided by Burrtec.
- Provide information to new tenants before or within 14 days of occupation of the premises.
- Prohibit employees from placing organic waste in a container not designated to receive organic waste.
- 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.
- Annually provide information to employees, contractors, tenants, and customers about organic waste collection requirements and proper sorting of organic waste.

EDIBLE FOOD GENERATOR TIPS TO PREVENT 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.
- **Monitor production:** Weigh food at each stage of production to identify and correct production loss.

California produces nearly half of the nation's fruits 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:

1. Arrange to recover the maximum amount of excess edible food that would otherwise go to landfills.
2. Establish a written agreement with any/all partnering organizations/services that accept edible food from your business.
3. Maintain records of all edible food recovery activities and receipts.
4. 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

HELP KEEP FOOD WASTE AND GREEN WASTE RECYCLING CLEAN!

Senate Bill 1383 requires a 75% reduction in organic waste disposal. All residences and commercial businesses are required to separate and recycle organic waste including food and landscape waste. Food waste is collected, recycled, and made into new products such as compost, mulch, and renewable gas. During the sorting process, workers must remove unacceptable material such as trash, plastic containers, glass, and other contaminants.

Keeping your containers free of contaminants will help protect Burrtec employees, control recycling costs, and keep material clean to create new products. Contamination will increase your trash rates over time.

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 right) will be affixed to the container lid. After the first notice, 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!

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

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

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

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

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.*