Fall 2026

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

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

Contact Information

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(888) 298-5161

Customer Service
(760) 245-8607

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

Website
Burrtec.com

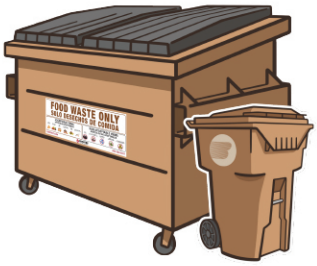
Follow us on

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.

Food Waste



Green Waste



Organics Recycling, Are You In Compliance?

California Assembly Bill 1826 mandates that businesses, public entities, and multifamily residential dwellings (five or more units) generating 2-cubic yards or more of solid waste per week establish and maintain commercial organics recycling service. Organic waste means food waste, green waste, landscape and pruning waste, and non-hazardous wood waste.

The State requirements specify that applicable business waste generators:

- Separate food and green waste from other materials and participate in Burrtec's collection service that includes organic waste; or
- Recycle organic waste on site, or self-haul to permitted processing facilities, or;
- Donate to an eligible recipient.

Call our Customer Service office today for more information or to schedule a complimentary waste, recycling, and organics assessment.

Mandatory Commercial Recycling - Is Your Business in Compliance?

Assembly Bill 341 mandates businesses and public entities, generating 4-cubic yards of solid waste or more and multifamily residential dwellings with five or more units, to establish and maintain recycling service. Recycling helps to conserve our natural resources and landfill space. Burrtec Recycling Coordinators can assist in selecting the appropriate recycling service level, along with the necessary education and outreach to managerial staff. Call our Customer Service office today to schedule a complimentary waste and recycling assessment.

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.

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

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:

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

• High Desert Second Chance (feedingamericaie.org)
• 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)

BURRTEC
"We'll Take Care Of It"

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

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Attention Food Service Providers

Existing state law requires certain qualifying businesses to implement a recycling or organics recycling program. Effective July 1, 2020, Assembly Bill 827 now requires food establishments that provide trash containers for products purchased and consumed on the premises to also provide properly labeled containers for recyclables and food waste for materials purchased on the premises for immediate consumption. These containers must be placed adjacent to trash containers.

The new law 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 food waste and recyclables in the dish washing areas.

Requirements

- 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 recyclables and food waste.



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