

Contact Information

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Customer Service

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Monday-Friday

Website

Burrtec.com

Hours of Operation

8:00 am to 5:00 pm

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Automated Payment Service

Burrtec Waste Industries Office Address

Fall 2024

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for County of San Bernardino Commercial, Industrial, and Multifamily Customers



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 and recyclables in all areas where disposal containers are provided for customers, except for restrooms. The County of San Bernardino Solid Waste Management Division (SWMD) can provide your business with indoor recycling containers at no additional charge. Call SWMD at (909) 386-8701 and ask to speak to a Recycling Specialist for more information.
- · 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.

Businesses 🐧 Communication is essential!

Follow us on

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Place recycling flyers or signs in central areas for employees to reference.

Recycling Tips for

- Recycle empty bottles, cans, and jars.
- Place a recycling container next to every trash container.
- Create a designated recycling area for ink cartridges, light bulbs, and batteries to ensure proper disposal.
- Reduce food waste and donate uncooked/unserved food to a local charity.



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





Please note that services are interrupted on the following holidays:

Memorial Day Independence Day Labor Day Christmas Day Thanksgiving 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

Black Bin/Barrel is for trash



DO NOT ADD HAZARDOUS WASTE

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES

Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE

BLACK CONTAINER GUIDE			
YES	NO		
✓ Cactus ✓ Clothing ✓ Diapers	× Batteries × Electronic waste		
✓ Dishware ✓ Flower pots ✓ Hoses ✓ Pet food bags ✓ Plastic bags	 X Hazardous waste X Hot ashes X Flammables X Fluorescent bulbs X Food waste 		
or wrap ✓ Pet waste ✓ Plastic toys ✓ Plastic utensils ✓ Shrink wrap ✓ Soiled paper products ✓ Straws ✓ Wipes	X Landscape wasteX Machinery		
	× Paint× Pesticides× Oil		
	× Recyclables× Sharps× Tires		

BLUE CONTAINER GUIDE

	YES		NO
✓	Aerosol cans	×	Batteries
	(empty)	×	Bubble wrap
✓	Aluminum cans	×	Carpet
✓	Brochures	×	Clothing
\checkmark	Cardboard		Diapers
\checkmark	Cartons	×	Dishware
✓	Catalogs	×	Electronic waste
✓	Computer	×	Furniture
	paper	×	Hoses
✓	Envelopes	×	Mirrors
✓	Glass bottles	×	Pet food bags
	& jars	×	Pizza boxes
✓	Junk mail	×	Plastic bags
✓	Newspaper		or wrap
✓	Paper products	×	Plastic toys
✓	#1 - #7 Plastics	×	Soiled paper
✓	Tin cans		products
✓	Tissue boxes	×	Stuffed animals
1	Wrapping paper	×	Wax paper

GREEN CONTAINER GUIDE			
YES	NO		
✓ Birds of paradise	× Animal waste		
✓ Dead plants	× Batteries		
√ Flowers	× Cactus		
✓ Grass clippings	× Concrete		
✓ Leaves	× Dirt		
✓ Palm fronds	× Electronic waste		
✓ Prunings & twigs	× Flammables		
✓ Shrub trimmings	× Glass		
, and the second	× Hazardous waste		
✓ Small branches	× Liquids		
✓ Untreated	× Metal		
wood	× Plastic		
✓ Weeds	× Rocks		

Organics Recycling, Are You In Compliance?

Effective 2020, 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 organic waste from other waste and participate in a waste recycling service that includes collection and recycling of organic waste; or
- Recycle its organic waste on site, or self-haul its organic waste off-site for recycling, or;
- Donate to an eligible recipient.

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



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.

TIER 1 Businesses

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

California Association of Food Banks (cafoodbanks.org)

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

Is Your Business Affected?

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:

Feeding America (Inland Empire) (feedingamericaie.org)

> **Food Finder** (Foodfinder.us)

Additional Food Rescue Resource: Burrtec Edible Food Rescue Resource Map

(https://bit.ly/FoodRescueMap)