

June 2024

BURRTEC NEWS WASTE AND RECYCLING NEWSLETTER

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

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.

No Charge Bulky Item Pickup

Burrtec has implemented a Bulky Item Collection Program for all businesses at no additional cost. Items include illegal dumping or those items too big to fit in your bin or bin enclosure. Please contact our Customer Service Department at (909) 987-3717 to schedule a pickup.

Contact Information

Burrtec Waste Industries

9820 Cherry Avenue Fontana, CA 92335

Automated Payment Service

(888) 298-5161

Customer Service (909) 987-3717

Hours of Operation

Monday-Friday 8:00 am to 5:00 pm (7) (a) (b) (a) (b) (c)

Follow us on

Website

Burrtec.com/rancho-cucamonga

Holiday Schedule -

No service on these holidays

Christmas Day Independence Day Labor Day Memorial Day New Year's Day Thanksgiving 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.

Indoor Food Waste Collection

For a limited time, the City of Rancho Cucamonga is offering businesses indoor food waste collection containers to assist with separating food waste for recycling. The containers hold approximately 20 gallons and can be used in the kitchen. Supplies are limited and requests will be filled on a first come, first serve basis. If you have a business in Rancho Cucamonga and would like to request a free food waste container for your business, please use the QR Code to sign-up.





ACCEPTABLE ITEMS

- Desk
- **Chairs**
- File cabinets
- **Electronic waste**
- Illegally dumped items
- Other misc. bulky items

NON-ACCEPTABLE ITEMS

- **General Trash**
- Concrete
- **Rocks**
- **Treated Wood**



X Hazardous Waste

Visit https://sbcfire.org/smallbusinesshazardouswaste/ for proper disposal.

Edible Food Donation Requirements

To comply with SB 1383, commercial edible food generators are required to 1) divert organics from the landfill and 2) recover the maximum amount of their edible food that would otherwise go to landfills. See reverse side of this document for information about landfill diversion. To reduce food waste and address food insecurity, businesses are now required to arrange via contract to donate edible food to food banks, soup kitchens, and other food recovery organizations and services to help feed Californians in need. Recovery of edible food applies only to commercial food waste generators listed

below. Inspections have begun

and will occur annually.

How does my location become compliant? Step 1: Step 2:



agreements or contacts with food recovery organizations that receive your donation.

Deadline to fulfill SB 1383

requirements: January 1, 2022



Begin donating excess edible food.



Maintain donation records at business location to be submitted to your city.

Deadline to fulfill SB 1383 requirements:

January 1, 2024

Are you a Tier 1 or Tier 2 generator?

Tier 1 • Restaurants 250+ seats, or a total facility size Supermarkets Grocery Stores: total facility equal to or greater than 5,000 sq. ft. size equal to or greater than Hotels with on-site food facility and 200+ rooms 10,000 sq. ft. Health facility with an on-site food facility and Food Service Providers 100+ beds Food Distributors Large venue · Wholesale Food Vendors • State agency with cafeteria with 250+ seats or total facility size equal to or greater than 5,000 Local education agency with on-site food facility

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 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 (800) 889-1969 for assistance. As always, thank you for your continued support and cooperation!



Attention Food Service Providers

Existing state law requires businesses that generate 4 cubic yards or more or 2 cubic yards or more of commercial solid waste per week to implement a recycling or organics recycling program. Effective, July 1, 2020, Assembly Bill 827 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) for materials purchased on the premises for immediate consumption. These containers must be placed adjacent to trash containers.



Requirements:

- AB-827 requires collection containers at the front 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 most provide labeled collection containers adjacent to trash containers for employees/staff to separate post-consumer recyclables and organics.

YOUR SORTING GUIDE - WHAT GOES

Black Bin/Barrel is for trash



BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE



Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE

GREEN CONTAINER GUIDE

GREEN CONTAINER GOIDE			
YES		l NO	
✓ Birds of	✓ Palm fronds	× Batteries	× Hazardous
paradise	✓ Prunings &	× Cactus	waste
✓ Dead plants✓ Flowers	twigs ✓ Shrub trimmings	× Concrete	× Liquids
√ Grass	✓ Small	× Dirt	× Metal
clippings	branches	× Electronic waste	× Pet waste
✓ Leaves✓ Livestock	✓ Untreated wood	× Flammables	× Plastic
manure	✓ Weeds	× Glass	× Rocks

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES



Brown Bin/Barrel is for food waste



DO NOT BAG FOOD WASTE



*Such as fast food wrappers and pizza boxes