Fall 2023 **BURRTEC NEWS**



WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for Rialto **Commercial, Industrial, and Multifamily Customers**

Help Keep Food Waste Recycling Clean!

Senate Bill 1383 requires a 75% reduction in organic waste disposal. All residences and commercial businesses are required to participate 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 nonacceptable material such as trash, plastic containers, glass and other contaminants.

Keeping your containers free of contaminants will help sustain recycling costs and keep material clean to create new products.

Spread the message, "Help keep your food waste recycling clean!"

YOUR SORTING GUIDE - WHAT GOES WHERE?

Black Bin/Barrel is for trash





BLUE CONTAINER GUIDE

NO

x

× Pet food bags

× Pizza boxes

products

× Wax paper

× Stuffed animals

Plastic toys ×

Soiled paper

× Bubble wrap × Mirrors

× Carpet

× Clothing

× Diapers

× Electronic

waste

× Furniture

× Hoses

х Dishware

YES

√

Glass bottles

& jars

Junk mail

Tin cans

Tissue boxes

Newspaper

Paper products

#1 - #7 Plastics

Wrapping paper

Brown Bin/Barrel is for food waste

DO NOT BAG FOOD WASTE

Aerosol cans

Brochures

Cartons

Catalogs

Computer

Envelopes

paper

Cardboard

Aluminum cans

BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE

BLACK CONTAINER GUIDE YES NO

√	Clothing	√	Pizza boxes	X	Batteries	×	Machinery
✓	Diapers	√	Plastic toys	×	Electronic waste	х	Paint
✓	Dishware	\checkmark	Plastic utensils	×	Hazardous waste	х	Pesticides
✓	Flower pots	\checkmark	Shrink wrap	×	Hot ashes	х	Oil
✓	Hoses	√	Straws	×	Infectious waste	х	Sharps
✓	Plastic bags	√	Wipes	×	Flammables	х	Tires
✓	Pet waste			×	Fluorescent bulbs		
							,

Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE

	GREEN CO	TAINER GUIDE	BROWN CONTAINER GUIDE					
	YES Ø Birds of ✓ Prunings & Paradise twigs ✓ Dead plants ✓ Shrub trimm ✓ Flowers ✓ Small branc ✓ Grass ✓ Untreated disping wood	s X Concrete X Liquids X Dirt X Metal	YES NO ✓ Bread ✓ Food soiled X Aluminum foil X Hazardou ✓ Coffee Paper X Bottles and X Liquids grounds ✓ Food waste and scraps X Cooking oil X Raw meat and bones ✓ Fruit ✓ Y Dairy ✓ Moldy or	t&				
l	clippings wood ✓ Leaves ✓ Weeds ✓ Palm fronds	 × Electronic waste × Plastic × Flammables × Rocks 	✓ Eggshells spoiled food ✓ Fish ✓ Vegetables X Green waste X Trash	boc				

Holiday Schedule

Please note that services are interrupted on the following holidays:

Memorial Day Thanksgiving Day Independence Day Christmas Day

Labor 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.

Contact Information

Burrtec Waste Industries 1850 Agua Mansa Road Jurupa Valley, CA 92509

Automated Payment Service (888) 298-5161

Customer Service (909) 877-1596

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

Website Burrtec.com



Make Your Recycling Program a Success!

Ensuring the success of your recycling program depends on a few key elements; most importantly assistance from employees and/or residents.

Here are a few pointers to get you started in the right direction:

- Post signage to remind employees and/or residents to recycle specific items (cardboard, paper, etc.). Communication is essential! Newsletters and flyers also reinforce the message.
- Placement of recycling containers next to trash containers increases the chances of getting more recyclables into the correct container.
- Emptying recycling containers into the proper recycling bin will ensure that your business or multi-family residential dwelling is doing their part to lower costs and reduce landfill waste.

Blue Bin/Barrel is for recyclables

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 (909) 877-1596 for assistance. As always, thank you for your continued support and cooperation!



Attention Food Service Providers

Existing state law requires certain businesses to implement a recycling and organics program. The law which went into effect July 1, 2020, 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

Edible Food Recovery Requirement

Certain businesses have requirements and responsibilities as it relates to edible food recovery, such as:

- 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

Is Your Business Affected?

TIER 1 Businesses - Effective January 1, 2022

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

TIER 2 Businesses - Effective January 1, 2024

- 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: 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** (Foodfinders.us)

Los Angeles Regional Food Bank (lafoodbank.org)

Additional Food Rescue Resource: Burrtec Edible Food Rescue Resource Map (https://bit.ly/FoodRescueMap)

For more information about SB 1383 details and requirements, please visit calrecycle.ca.gov

