

Fall 2025

BURRTEC NEWSWASTE AND RECYCLING NEWSLETTER

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

Contact Information

Burrtec Waste Industries

1850 Agua Mansa Road Jurupa Valley, CA 92509

Automated Payment Service

(888) 298-5161

Customer Service (951) 786-0639

Hours of Operation

Monday-Friday 8:00 am to 5:00 pm

WebsiteBurrtec.com





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.



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

Holiday Schedule

Please note that services are interrupted on the following 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.

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 bio-hazardous materials are placed in any collection container. Not sure about what goes in each container? Contact our Burrtec Customer Service at (951) 786-0639 for assistance. As always. thank you for your continued support and cooperation!



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 non-acceptable 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!"



GUIDE WHAT GOES WHERE? YOUR SORTING

Black Bin/Barrel is for trash



BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE

BLACK CONTAINER GUIDE

	YES
✓ Cactus	
✓ Clothing	
√ Dianers	

- Dishware
- Flower pots
- Hoses Pet food bags

or wrap

Plastic bags

- ✓ Pet waste
- ✓ Plastic toys
- Plastic utensils Shrink wrap
- Soiled paper
- products . Straws

Wipes

- NO
- × Batteries Electronic waste
- × Machinery
- Paint × Hazardous waste × Pesticides
- × Hot ashes
 - × Oil
- × Flammables Fluorescent bulbs X Sharps Food waste
- × Landscape waste

Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE

GREEN CONTAINER GUIDE

YES

✓ Prunings &

Shrub trimmings

twigs

- ✓ Birds of paradise
- Dead plants
- Grass
- clippings Leaves
- Flowers
 - Small branches Untreated
- wood ✓ Weeds Palm fronds

NO

- X Animal waste
- × Batteries
- × Cactus
- × Concrete × Dirt
- × Electronic waste × Flammables
- - × Glass
 - × Hazardous
 - × Liquids
 - × Metal × Plastic
 - × Rocks

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES

BLUE CONTAINER GUIDE

YES

- Aerosol cans (empty)
- Aluminum cans ✓
- Recyclables
- × Tires
 - - paper
- **Brochures**
- Cardboard
- Cartons
- Catalogs Computer
- - Tissue boxes
 - Tin cans
- X Carpet X Clothing × **Diapers**

X

Newspaper Paper products #1 - #7 Plastics

Envelopes

Junk mail

Glass bottles & jars

- - Wrapping paper
- × Dishware X Electronic waste
 - × Furniture
- **Batteries** × Mirrors Bubble wrap

NO

- Pet food bags X
- Plastic bags or wrap Plastic toys
- Soiled paper products
- X Stuffed animals
- X Wax paper

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 × Liquids
- × Bottles and cans × Plastic
- Cooking oil
- X Electronics
 - poultry Glass × Raw seafood Hazardous waste
- Landscape waste
- × Trash

Raw meat &

- * Such as paper towels and napkins.