



Spring 2023

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for the Rubidoux Community Service District Commercial, Industrial and Multifamily Customers

Billing/Service

questions can be directed to:

Rubidoux Community Services District

3590 Rubidoux Boulevard
Jurupa Valley, CA 92509

Customer Service

(951) 684-7580

Hours of Operation

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

Diversion Program

questions can be directed to:

Burrtec Waste Industries, Inc.

1850 Agua Mansa Road
Jurupa Valley, CA 92509

Customer Service

(951) 786-0639

Hours of Operation

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

Follow us on



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.

Organics Recycling (SB 1383) Is Your Business or Multifamily Property in compliance?

- Businesses and/or multifamily properties are required to recycle organics including food and green waste. These services are provided by Burrtec. For further information or questions, contact Customer Service at (951) 786-0639.
- The primary SB 1383 collection program will include a four-container system for recyclables, green waste, trash and food waste.
- Business owners and/or managers must provide information to employees, contractors, tenants, and customers about recycling, organic waste collection requirements and proper sorting of materials, annually.
- Employees, contractors, tenants, and customers must have access to an adequate number, size, and location of containers.
- Collection containers for all waste streams including trash, food waste and recyclables must be provided in all areas where disposal containers are provided for customers, except for restrooms.
- Customer must secure containers. If lost or stolen, customers are responsible for container replacement cost.
- Information to new tenants must be provided 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.

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

YOUR SORTING GUIDE - WHAT GOES WHERE?

Black Bin/Barrel is for trash



BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE

BLACK CONTAINER GUIDE

YES

- ✓ Clothing
- ✓ Diapers
- ✓ Dishware
- ✓ Flower pots
- ✓ Hoses
- ✓ Plastic bags
- ✓ Pet waste
- ✓ Pizza boxes
- ✓ Plastic toys
- ✓ Plastic utensils
- ✓ Shrink wrap
- ✓ Straws
- ✓ Wipes

NO

- ✗ Batteries
- ✗ Electronic waste
- ✗ Hazardous waste
- ✗ Hot ashes
- ✗ Infectious waste
- ✗ Flammables
- ✗ Fluorescent bulbs
- ✗ Machinery
- ✗ Paint
- ✗ Pesticides
- ✗ Oil
- ✗ Sharps
- ✗ Tires

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES

BLUE CONTAINER GUIDE

YES

- ✓ Aerosol cans
- ✓ Aluminum cans
- ✓ Brochures
- ✓ Cardboard
- ✓ Cartons
- ✓ Catalogs
- ✓ Computer paper
- ✓ Envelopes
- ✓ Glass bottles & jars
- ✓ Junk mail
- ✓ Newspaper
- ✓ Paper products
- ✓ #1 - #7 Plastics
- ✓ Tin cans
- ✓ Tissue boxes
- ✓ Wrapping paper

NO

- ✗ Bubble wrap
- ✗ Carpet
- ✗ Clothing
- ✗ Diapers
- ✗ Dishware
- ✗ Electronic waste
- ✗ Furniture
- ✗ Hoses
- ✗ Mirrors
- ✗ Pet food bags
- ✗ Pizza boxes
- ✗ Plastic toys
- ✗ Stuffed animals
- ✗ Used paper products
- ✗ Wax paper

Green Bin/Barrel is for green waste



DO NOT BAG GREEN WASTE

GREEN CONTAINER GUIDE

YES

- ✓ Birds of Paradise
- ✓ Dead plants
- ✓ Flowers
- ✓ Grass clippings
- ✓ Leaves
- ✓ Palm frond
- ✓ Prunings & twigs
- ✓ Shrub trimmings
- ✓ Small branches
- ✓ Untreated wood
- ✓ Weeds

NO

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

Brown Bin/Barrel is for food waste



DO NOT BAG FOOD WASTE

BROWN CONTAINER GUIDE

YES

- ✓ Bread
- ✓ Dairy
- ✓ Fish
- ✓ Food soiled
- ✓ Paper
- ✓ Food waste and scraps
- ✓ Fruit
- ✓ Meat
- ✓ Moldy or spoiled food
- ✓ Vegetables

NO

- ✗ Aluminum foil
- ✗ Bottles and cans
- ✗ Cooking oil
- ✗ Electronics
- ✗ Glass
- ✗ Green waste
- ✗ Hazardous waste
- ✗ Liquids
- ✗ Plastic
- ✗ Raw meat & poultry
- ✗ Raw seafood
- ✗ Trash

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 contain recycling costs and keep material clean to create new products.

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

Cleaner Food Waste Load

(Contains fruits, vegetables and food soiled paper)



Contaminated Food Waste Loads

(Contains trash, plastic and cardboard)

