



Fall 2025

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

Contact Information

Burrtec Waste Industries

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San Bernardino, CA 92407

Automated Payment Service

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Customer Service

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Hours of Operation

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

Website

Burrtec.com

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Attention Food Service Providers

Existing state law requires certain businesses to implement a recycling or organics recycling program. Assembly Bill 827 and Senate Bill 1383 requires certain businesses 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:

- AB827 and SB1383 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 must provide labeled collection containers adjacent to trash containers for employees/staff to separate post-consumer recyclables and organics.

The County of San Bernardino Solid Waste Management Division (SWMD) can provide your business with indoor recycling and/or food waste collection containers at no additional charge. Call SWMD at (909) 386-8701 and ask to speak to a Recycling Specialist for more information.

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 trash collection service and recycling and/or organic waste collection services provided by Burrtec, unless approved for a self-haul exemption or de minimis or space constraint waiver by the County. (Solid waste collection containers must be 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, food waste 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 and/or food waste collection 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.

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.

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 SB 1383 edible food donation requirements, visit the County Environmental Health Services website at <https://ehs.sbcounty.gov/programs/food-facilities/#charitable-feeding>.

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.

YOUR SORTING GUIDE - WHAT GOES WHERE?

Black Bin/Barrel is for trash



**BAG ALL TRASH -
DO NOT ADD HAZARDOUS WASTE**

BLACK CONTAINER GUIDE

YES

- ✓ Cactus
- ✓ Clothing
- ✓ Diapers
- ✓ Dishware
- ✓ Flower pots
- ✓ Hoses
- ✓ Pet food bags
- ✓ Plastic bags or wrap
- ✓ Pet waste
- ✓ Plastic toys
- ✓ Plastic utensils
- ✓ Shrink wrap
- ✓ Soiled paper products
- ✓ Straws
- ✓ Wipes

NO

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

Blue Bin/Barrel is for recyclables



DO NOT BAG RECYCLABLES

BLUE CONTAINER GUIDE

YES

- ✓ Aerosol cans (empty)
- ✓ 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

- ✗ Batteries
- ✗ Bubble wrap
- ✗ Carpet
- ✗ Clothing
- ✗ Diapers
- ✗ Dishware
- ✗ Electronic waste
- ✗ Furniture
- ✗ Hoses
- ✗ Mirrors
- ✗ Pet food bags
- ✗ Pizza boxes
- ✗ Plastic bags or wrap
- ✗ Plastic toys
- ✗ Soiled paper products
- ✗ Stuffed animals
- ✗ 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 fronds
- ✓ 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

Organics Recycling, Are You In Compliance?

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.



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.

Is Your Business Affected?

TIER 1 Businesses

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

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

- 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)



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