



# Spring 2026

## BURRTEC NEWS

### WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for County of San Bernardino  
Commercial, Industrial, and Multifamily Customers

#### Contact Information

##### Burrtec Waste Industries

5455 Industrial Parkway  
San Bernardino, CA 92407

##### Automated Payment Service

(888) 298-5161

##### Customer Service

(909) 889-1969

##### Hours of Operation

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

##### Website

Burrtec.com

##### Follow us on



Scan here for  
Holiday schedule



#### 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 pickup 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.

#### Contamination of Recyclables Could Result in an Extra Pick-Up Fee

Trash and other contaminants in the recycling or organics collection container(s) could result in 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 two warnings, the container will not be serviced as recyclable, unless the container contaminants are removed. Once contaminants are removed, or if you want the container serviced as trash, you can contact our customer service office to arrange for and pay for an extra pick-up. There will be no charge if you want to remove contaminants and wait to have your container serviced on your next scheduled collection day. Please note: There will be no warnings for hazardous or biohazardous materials placed in any collection container; the container will not be collected until these items are removed and subsequent extra pick-up fees may apply. Not sure about what goes in each container? Information is on the Burrtec website Burrtec.com or call Burrtec Customer Service at (909) 889-1969 for assistance. As always, thank you for your continued support and cooperation!

**BURRTEC**  
"We'll Take Care Of It"

**IMPORTANT!**

We recently observed contamination in your container checked below.

We found the following contamination:

- 1. Trash**  
Such as animal waste, plastic bags, umbrellas, diapers  
GRAY/BLACK CONTAINER ONLY
- 2. Recyclables**  
Rigid plastics, glass, metal, paper and cardboard  
BLUE CONTAINER ONLY
- 3. Food Waste**  
includes food soiled paper  
BROWN CONTAINER ONLY
- 4. Green Waste**  
Must be untagged  
GREEN CONTAINER ONLY
- 5. Electronics or Hazardous Waste**  
batteries, paint, electronics are not allowed in any container  
NOT ALLOWED IN ANY CONTAINER

Future contamination may result in the container not being serviced and/or extra fees on your account. Please call our office if you have any questions. Thank you.

1 2 3 4 5 DATE \_\_\_\_\_

ADDRESS \_\_\_\_\_

#### 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:

- AB 827 and SB 1383 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.**



# SENATE BILL 1383 ORGANICS DIVERSION AND RECYCLING

## ARE YOU IN COMPLIANCE?



### 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 which contributes to public health and safety concerns such as asthma. Methane emission reduction helps in combating climate change.

### HOW DOES THIS AFFECT ALL BUSINESSES OR PROPERTIES?

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. (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 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.
- Provide containers for the collection of trash 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.

### EDIBLE FOOD GENERATOR TIPS TO REDUCE 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.
- **Reduce packaging:** Use reusable items and reduce packaging.
- **Compost and recycle:** Compost and recycle food waste.
- **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.

### 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](http://cafoodbanks.org))
- Community Action Partnership of San Bernardino County Food Bank ([capsbc.org](http://capsbc.org))
- Feeding America (Inland Empire) ([feedingamericaie.org](http://feedingamericaie.org))
  - Food Finder ([foodfinder.us](http://foodfinder.us))



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>.