# Fall 2023

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# **Contact Information**

**Burrtec Waste Industries** 9820 Cherry Avenue Fontana, CA 92335

Automated Payment Service (888) 298-5161

**Customer Service** (909) 822-2397

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

Website Burrtec.com



# SB 1383 Container Requirements

Labeling requirements for containers call for decals, imprinted text, and/or graphics to include the primary acceptable items allowed inside each container in addition to the primary prohibited items not authorized to be collected in the container.



Effective January 1, 2022, existing containers not conforming to label or color requirements will be replaced at the end of their useful life but no later than January 1, 2036.

\*Please note, commodity types vary per County Franchise Area

# BURRTEC NEWS

# WASTE AND RECYCLING NEWSLETTER

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?



## 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.

## 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.
- 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.
- 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.

## WHAT ARE THE ADDITIONAL REQUIREMENTS?

Certain businesses have additional edible food recovery requirements 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.

### For more information about edible food requirements, please visit calrecycle.ca.gov

## Holiday Schedule - No service on these 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.

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# YOUR SORTING GUIDE -WHAT GOES WHERE?



poultry

× Trash

× Raw seafood

and bones

✓ Dairy

✓ Fish

✓ Eggshells

✓ Fruit

✓ Moldy or

✓ Vegetables

spoiled food

× Glass

× Green waste

× Hazardous waste

# **Edible Food Recovery** Requirement

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

- Businesses have to keep food donation records on site (types of food donated, amounts donated in pounds per month)
- 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

#### **County Environmental Health Services**

(https://ehs.sbcounty.gov/programs/food-facilities/#charitable-feeding)

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

