Fall 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
17080 Stoddard Wells Road
Victorville, CA 92394

Automated Payment Service
(888) 298-5161

Customer Service
(760) 245-8607

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 businesses that generate 4 cubic yards or more or 2 cubic yards or more of commercial solid waste per week to implement a recycling or organics recycling program. Assembly Bill 827 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.

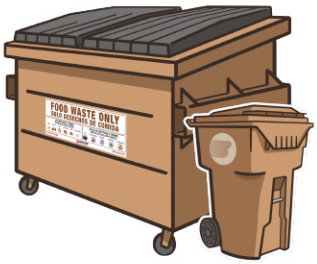
Requirements:

- AB-827 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.

Organics Recycling, Are You In Compliance?

Food Waste



Green Waste



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.

Mandatory Commercial Recycling - Is Your Business in Compliance?

Assembly Bill 341 mandates businesses and public entities, generating 4-cubic yards of trash or more and multifamily residential dwellings with five or more units, to establish and maintain recycling service. Recycling helps to conserve our natural resources and landfill space. Burrtec Recycling Coordinators can assist in selecting the appropriate recycling service level, along with the necessary education and outreach to managerial staff. Call our Customer Service office today to schedule a complimentary waste and recycling assessment.



Holiday Schedule

Please note that services are interrupted on the following holidays:

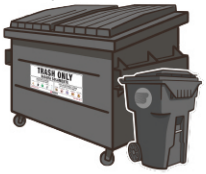
Memorial Day | Independence Day | Labor Day
Thanksgiving Day | Christmas Day | New Year's Day

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.

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YOUR SORTING GUIDE - WHAT GOES WHERE?

Black Bin/Barrel is for **trash**



Blue Bin/Barrel is for **recyclables**



BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE

BLACK CONTAINER GUIDE

YES	NO
✓ Cactus	✕ Batteries
✓ Clothing	✕ Electronic waste
✓ Diapers	✕ Hazardous waste
✓ Dishware	✕ Hot ashes
✓ Flower pots	✕ Flammables
✓ Hoses	✕ Fluorescent bulbs
✓ Pet food bags	✕ Food waste
✓ Plastic bags or wrap	✕ Landscape waste
✓ Pet waste	✕ Machinery
✓ Plastic toys	✕ Paint
✓ Plastic utensils	✕ Pesticides
✓ Shrink wrap	✕ Oil
✓ Soiled paper products	✕ Recyclables
✓ Straws	✕ Sharps
✓ Wipes	✕ Tires

DO NOT BAG RECYCLABLES

BLUE CONTAINER GUIDE

YES	NO
✓ Aerosol cans (empty)	✕ Batteries
✓ Aluminum cans	✕ Bubble wrap
✓ Brochures	✕ Carpet
✓ Cardboard	✕ Clothing
✓ Cartons	✕ Diapers
✓ Catalogs	✕ Dishware
✓ Computer paper	✕ Electronic waste
✓ Envelopes	✕ Furniture
✓ Glass bottles & jars	✕ Hoses
✓ Junk mail	✕ Mirrors
✓ Newspaper	✕ Pet food bags
✓ Paper products	✕ Plastic bags or wrap
✓ #1 - #7 Plastics	✕ Plastic toys
✓ Tin cans	✕ Soiled paper products
✓ Tissue boxes	✕ Stuffed animals
✓ Wrapping paper	✕ Wax paper

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.

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)

BURRTEC
"We'll Take Care Of It"

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.