



Spring 2025

BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for Santa Clarita
Commercial, Industrial and Multifamily Customers

Contact Information

Burrtec Waste Industries, Inc.

25772 Springbrook Avenue
Santa Clarita, CA 91350

Automated Payment Service

(888) 298-5161

Customer Service

(661) 222-2249

Hours of Operation

Monday-Friday

8:00 a.m. to 5:00 p.m.

Saturday 8:00 a.m. to 12:00 p.m.

(on holiday weekends)

Follow us on



Recycle Right!

Place these materials in your blue recycling container. Make sure all bottles and containers are empty.

- ✓ Aerosol cans (completely empty)
- ✓ Aluminum cans
- ✓ Brochures
- ✓ Cardboard
- ✓ Cartons
- ✓ Cereal boxes (no wax paper lining)
- ✓ Computer paper
- ✓ Coupons
- ✓ Envelopes
- ✓ Glass bottles & jars
- ✓ Glass cosmetic bottles
- ✓ Junk mail
- ✓ Laundry bottles
- ✓ Magazines/catalogs
- ✓ Newspaper
- ✓ Paper
- ✓ Paper tubes
- ✓ Phone books
- ✓ Plastic containers
- ✓ Plastic milk jugs
- ✓ Tin cans
- ✓ Tissue boxes
- ✓ Wrapping paper



Attention: Food Service Providers

Existing state law requires certain businesses to implement both a recycling and organics recycling program. This law requires food establishments to provide properly labeled containers for garbage, recycling and organic waste (food waste and green waste) for products both purchased and consumed on the premises. Recycling and organics containers must be placed adjacent to garbage containers.

AB 827 applies to limited-service restaurants such as those restaurants where customers order and pay at the counter and bus their own tables after eating. The law affects restaurants, malls and other businesses that serve food. Full-service food establishments that do not provide public access to garbage containers for products consumed on the premises are exempt, as food workers will likely separate post-consumer food waste and recyclables in the dish washing areas.

Highlights:

- AB 827 requires collection containers at the front-of-house to be visible, accessible and labeled.
- This law affects businesses selling 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.



For further information regarding this law, please visit CalRecycle.CA.gov



BIKE TO WORK

Challenge

Prizes available!

Pit stops available on Thursday, May 15

MAY 12-16



Join Us in the
No Pollute Commute!

For more information, visit GreenSantaClarita.com

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 Sunday.



SENATE BILL 1383 ORGANICS DIVERSION AND RECYCLING

ARE YOU IN COMPLIANCE?

WHY IS ORGANIC WASTE A PROBLEM?

CalRecycle, the state agency overseeing waste programs, reports that organic waste in landfills accounts for 20 percent of the methane gas generated in California and that methane emission reductions help in combating climate change.

HOW DOES THIS AFFECT ALL BUSINESSES OR PROPERTIES?

Businesses and multifamily properties are required to:

- Subscribe to recycling and/or organic waste collection service provided by Burrtec. Customer must secure containers 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 garbage, organics and recyclables in all areas where disposal containers are provided for customers, except for restrooms.
- Provide information to new tenants no later than 14 days of occupancy at the premises.
- Prohibit employees from placing recyclables and organic waste in improper containers.

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 using ingredients close to their expiration date. Remove items that don't sell.
- **Staff training:** Train staff to minimize food waste and spoilage by using First-In, First-Out (FIFO) storage and rotation.
- **Store food properly:** Store food in the refrigerator and use airtight containers for grains.
- **Reduce packaging:** Use reusable items and reduce packaging.
- **Monitor production:** Weigh food at each stage of production to identify and correct production loss.
- **Compost and recycle:** All food scraps, peels and waste should be composted or recycled in the organics container.



California produces nearly half of the nation's fruit and vegetables, yet 1 in 8 Californians struggle with food insecurity, or lack of access to food needed 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 and feed people. 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 a food recovery organization or service that will 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.

FOOD RESCUE RESOURCES

- California Association of Food Banks (cafoodbanks.org)
 - Food Finder (foodfinder.us)
- Los Angeles Regional Food Bank (lafoodbank.org)
 - GreenSantaClarita.com (city.sc/organics)



Scan for
our container guide



For more information about edible food requirements, please visit CalRecycle.CA.gov