



Spring 2026

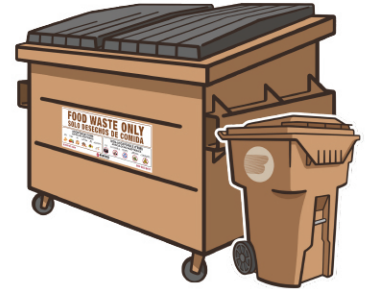
BURRTEC NEWS

WASTE AND RECYCLING NEWSLETTER

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

Help Keep Food Waste Recycling Clean!

Senate Bill 1383 requires a **75% reduction in organic waste disposal**. All residences and commercial businesses are required to participate and **recycle organic waste including food and landscape waste**. Food waste is collected, recycled and made into new products such as compost, mulch and renewable gas. **During the sorting process workers must remove non-acceptable material such as trash, plastic containers, glass and other contaminants.**



Keeping your containers free of contaminants will help sustain recycling costs and keep material clean to create new products.

Spread the message, "Help keep your food waste recycling clean!"

Burrtec Waste Industries

Hours of Operation

Monday-Friday
8:00 a.m. to 5:00 p.m.

Customer Service

(909) 949-0500

Website

burrtec.com

Follow us on



City of Upland

Contact Numbers

Household Hazardous Waste

(909) 291-2930

Water Waste Hotline

(909) 291-2999

Holiday Schedule

No service on these 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.

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.

Choosing the Right Bin Size

Having the right bin size can make a big difference in keeping your service running smoothly. Whether you generate a small amount of waste or need extra capacity, we provide multiple options to meet your needs:

- 1.5 Yard – (6'L x 2'5"W x 3'H)
- 2 Yard – (6'L x 3'W x 4'H)
- 3 Yard – (6'L x 3'5"W x 4'H)
- 4 Yard – (6'L x 4'5"W x 4'5"H)



Burrtec is available to assess and recommend the most appropriate bin size for your property. Please contact Customer Service at (909) 949-0500 if you have questions or would like to schedule a complimentary assessment of waste, recycling, and organics.

Missed a Pickup or Need Extra Service?

We understand that schedules can change and that occasional service interruptions may occur. If you miss your scheduled day pickup or your bin is not serviced, please contact Customer Service.

Here are a few tips to help avoid missed service:

- Place containers out by 6:00 am on your scheduled service day
- Ensure containers are accessible and not blocked
- Avoid overfilling
- Ensure recycling and organic waste containers are free of contamination

Extra service day pickups are available for an additional fee. For more information, please contact Burrtec Customer Service at (909) 949-0500.



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 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.

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 fruit 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.

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)
- Los Angeles Regional Food Bank (lafoodbank.org)



Scan for
our container guide



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