



# SENATE BILL 1383 ORGANICS DIVERSION AND RECYCLING ARE YOU IN COMPLIANCE?



## HOW DOES THIS AFFECT MY BUSINESS OR PROPERTY?

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 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 FOR FOOD HANDLING LOCATIONS?

Supermarkets, grocery stores, food service providers, distributors,  
or wholesale food vendors 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 contract arrangements with a food recovery organization or service to recover edible food that would be redistributed for human consumption.

## 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.

## EDIBLE FOOD GENERATOR TIPS TO PREVENT 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.
- **Monitor production:** Weigh food at each stage of production to identify and correct production loss.

**For more information about edible food requirements, please visit [calrecycle.ca.gov](http://calrecycle.ca.gov)**