



Fall 2024

# BURRTEC NEWS

## WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for the Rubidoux Community Service District Commercial, Industrial and Multifamily Customers

### Billing/Service

questions can be directed to:

**Rubidoux Community Services District**  
3590 Rubidoux Boulevard  
Jurupa Valley, CA 92509

#### Customer Service

(951) 684-7580

#### Hours of Operation

Monday-Friday  
8:00 am to 5:00 pm

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### Diversion Program

questions can be directed to:

**Burrtec Waste Industries, Inc.**

1850 Agua Mansa Road  
Jurupa Valley, CA 92509

#### Customer Service

(951) 786-0639

#### Hours of Operation

Monday-Friday  
8:00 am to 5:00 pm

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## Recycling Tips for Businesses



Communication is essential! Place recycling flyers or signs in central areas for employees to reference.



Recycle empty bottles, cans, and jars.



Place a recycling container next to every trash container.



Create a designated recycling area for ink cartridges, light bulbs, and batteries to ensure proper disposal.



Reduce food waste and donate uncooked/unshared food to a local charity.

## Organics Recycling Requirements - What's Next?

Due to mandatory organics diversion requirements, as a result of Senate Bill 1383, Burrtec will be working with all businesses to ensure compliance. Below are steps you must take as a business:

- Business owners and/or managers must provide information to employees, contractors, tenants and customers about recycling, organic waste collection requirements and proper sorting of materials, annually.
- Employees, contractors, tenants, and customers must have access to an adequate number, size and location of containers.
- Collection containers for all waste streams including trash, food waste and recyclables must be provided in all areas where disposal containers are provided for customers, except for restrooms.
- Customer must secure containers. If lost or stolen, customers are responsible for container replacement cost.
- Information must be provided 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.

If you have any questions regarding the program, please contact Burrtec Customer Service at (951) 786-0639.

## State Required Contamination Monitoring of Recyclables

California state law SB 1383 requires jurisdictions to monitor trash, recycling, and organics barrels to minimize contamination. Trash and other contaminants in the recycling or organics collection container(s) could result in a fee and non-collection due to contamination. If contamination is found, contamination tags (as shown to the left) will be affixed to the container lid. After the first notice, customers may be charged a contamination fee and the container will not be serviced as recyclable; it will be subsequently serviced as trash. Please note: the contamination fee will be automatically assessed if hazardous or bio-hazardous materials are placed in any collection container. Not sure about what goes in each container? Contact our Burrtec Customer Service at (951) 786-0639 for assistance. As always, thank you for your continued support and cooperation!

## 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.

# YOUR SORTING GUIDE - WHAT GOES WHERE?

**Black Bin/Barrel** is for trash



**BAG ALL TRASH - DO NOT ADD HAZARDOUS WASTE**

## BLACK CONTAINER GUIDE

### YES

- ✓ Cactus
- ✓ Clothing
- ✓ Diapers
- ✓ Dishware
- ✓ Flower pots
- ✓ Hoses
- ✓ Pet food bags
- ✓ Plastic bags or wrap
- ✓ Pet waste
- ✓ Plastic toys
- ✓ Plastic utensils
- ✓ Shrink wrap
- ✓ Soiled paper products
- ✓ Straws
- ✓ Wipes

### NO

- ✗ Batteries
- ✗ Electronic waste
- ✗ Hazardous waste
- ✗ Hot ashes
- ✗ Flammables
- ✗ Fluorescent bulbs
- ✗ Food waste
- ✗ Landscape waste
- ✗ Machinery
- ✗ Paint
- ✗ Pesticides
- ✗ Oil
- ✗ Recyclables
- ✗ Sharps
- ✗ Tires

**Green Bin/Barrel** is for green waste



**DO NOT BAG GREEN WASTE**

## GREEN CONTAINER GUIDE

### YES

- ✓ Birds of paradise
- ✓ Dead plants
- ✓ Flowers
- ✓ Grass clippings
- ✓ Leaves
- ✓ Palm fronds
- ✓ Prunings & twigs
- ✓ Shrub trimmings
- ✓ Small branches
- ✓ Untreated wood
- ✓ Weeds

### NO

- ✗ Animal waste
- ✗ Batteries
- ✗ Cactus
- ✗ Concrete
- ✗ Dirt
- ✗ Electronic waste
- ✗ Flammables
- ✗ Glass
- ✗ Hazardous waste
- ✗ Liquids
- ✗ Metal
- ✗ Plastic
- ✗ Rocks

**Blue Bin/Barrel** is for recyclables



**DO NOT BAG RECYCLABLES**

## BLUE CONTAINER GUIDE

### YES

- ✓ Aerosol cans (empty)
- ✓ Aluminum cans
- ✓ Brochures
- ✓ Cardboard
- ✓ Cartons
- ✓ Catalogs
- ✓ Computer paper
- ✓ Envelopes
- ✓ Glass bottles & jars
- ✓ Junk mail
- ✓ Newspaper
- ✓ Paper products
- ✓ #1 - #7 Plastics
- ✓ Tin cans
- ✓ Tissue boxes
- ✓ Wrapping paper

### NO

- ✗ Batteries
- ✗ Bubble wrap
- ✗ Carpet
- ✗ Clothing
- ✗ Diapers
- ✗ Dishware
- ✗ Electronic waste
- ✗ Furniture
- ✗ Hoses
- ✗ Mirrors
- ✗ Pet food bags
- ✗ Pizza boxes
- ✗ Plastic bags or wrap
- ✗ Plastic toys
- ✗ Soiled paper products
- ✗ Stuffed animals
- ✗ Wax paper

**Brown Bin/Barrel** is for food waste



**DO NOT BAG FOOD WASTE**

## BROWN CONTAINER GUIDE

### YES

- ✓ Bread
- ✓ Coffee grounds
- ✓ Cooked meat and bones
- ✓ Dairy
- ✓ Eggshells
- ✓ Fish
- ✓ Food soiled paper & cardboard\*
- ✓ Food waste and scraps
- ✓ Fruit
- ✓ Moldy or spoiled food
- ✓ Vegetables

### NO

- ✗ Aluminum foil
- ✗ Bottles and cans
- ✗ Cooking oil
- ✗ Electronics
- ✗ Glass
- ✗ Hazardous waste
- ✗ Landscape waste
- ✗ Liquids
- ✗ Plastic
- ✗ Raw meat & poultry
- ✗ Raw seafood
- ✗ Trash

\*Such as fast food wrappers and pizza boxes

## Edible Food Recovery Requirement

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

### 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

#### Food Rescue Resources:

**California Association of Food Banks**  
(cafoodbanks.org)

**Feeding America (Inland Empire)**  
(feedingamericaie.org)

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

**Community Action Partnership  
of San Bernardino County Food Bank**  
(capsbc.org)

**Food Finder**  
(Foodfinder.us)

**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](https://calrecycle.ca.gov)**