



# Spring 2025

## 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

250 Elks Lane  
Barstow, CA 92311

##### Automated Payment Service

(888) 298-5161

##### Customer Service

(760) 256-2730

##### Hours of Operation

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

##### Website

Burrtec.com

##### Follow us on



#### SB 1383 Container Requirements

Labeling requirements for containers call for decals, imprinted text, and/or graphics to include the primary acceptable items allowed inside each container in addition to the primary prohibited items not authorized to be collected in the container.

**Trash containers must be gray/black**



**Recycling containers must be Blue**



**Green waste containers must be Green**



**Food waste containers must be Brown**



Effective January 1, 2022, existing containers not conforming to label or color requirements will be replaced at the end of their useful life but no later than January 1, 2036.

\*Please note, commodity types vary per County Franchise Area

#### Food Waste Container Acceptable Items

- |                         |                     |
|-------------------------|---------------------|
| ✓ Bones                 | ✓ Eggshells         |
| ✓ Bread & grains        | ✓ Food soiled paper |
| ✓ Coffee grounds        | ✓ Fruits            |
| ✓ Cooked meat & poultry | ✓ Plate scrapings   |
| ✓ Cooked seafood        | ✓ Tea bags          |
| ✓ Dairy products        | ✓ Vegetables        |



#### Attention Food Service Providers

Existing state law requires businesses to implement a recycling or organics recycling program. Senate Bill 1383 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:

- SB 1383 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.**

#### 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.



# 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 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](http://cafoodbanks.org))
- Community Action Partnership of San Bernardino County Food Bank ([capsbc.org](http://capsbc.org))
- Feeding America (Inland Empire) ([feedingamericaie.org](http://feedingamericaie.org))
  - Food Finder ([foodfinder.us](http://foodfinder.us))



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>.