

March 2025

# BURRTEC NEWS

## WASTE AND RECYCLING NEWSLETTER

Sponsored by Burrtec Waste Industries for Rancho Cucamonga  
Commercial, Roll Off and Multifamily Customers

### Contact Information

#### Burrtec Waste Industries

9820 Cherry Avenue  
Fontana, CA 92335

#### Automated Payment Service

(888) 298-5161

#### Customer Service

(909) 987-3717

#### Hours of Operation

Monday-Friday

8:00 am to 5:00 pm

#### Website

Burrtec.com/rancho-cucamonga

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### Holiday Schedule - No service on these holidays

Christmas Day

Independence Day

Labor Day

Memorial Day

New Year's Day

Thanksgiving 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.*

### Construction and Demolition Hauling Requirements

The City has an exclusive franchise waste hauler, Burrtec Waste Industries, for construction and demolition waste. No third-party bins or haulers are allowed to operate within the City. A contractor that intends to self-haul C&D waste must meet specific criteria outlined in Rancho Cucamonga's Municipal Code Chapter 8.19, and must apply for a C&D self-haul permit and pay the applicable C&D selfhaul permit fee prior to starting the project.

For more information, contact the City's Environmental Programs Info Line at (909) 919-2635.

### HOW ARE BUSINESSES AFFECTED?

Under SB 1383, businesses are required to:

- Subscribe to organic waste collection service provided by Burrtec.
- Provide information to new tenants before or within 14 days of occupation of the premises.
- Prohibit employees from placing organic waste in a container not designated to receive organic waste.
- 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.
- Annually provide information to employees, contractors, tenants, and customers about organic waste collection requirements and proper sorting of organic waste.

### 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.



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

### No Charge Bulky Item Pickup

Burrtec has implemented a Bulky Item Collection Program for all businesses at no additional cost. Items include illegal dumping or those items too big to fit in your bin or bin enclosure. Please contact our Customer Service Department at (909) 987-3717 to schedule a pickup.

#### ACCEPTABLE ITEMS

- ✓ Desk
- ✓ Chairs
- ✓ File cabinets
- ✓ Electronic waste
- ✓ Illegally dumped items
- ✓ Other misc. bulky items

#### NON-ACCEPTABLE ITEMS

- ✗ General Trash
  - ✗ Dirt
  - ✗ Concrete
  - ✗ Rocks
  - ✗ Treated Wood
  - ✗ Hazardous Waste
- Visit <https://sbcfire.org/smallbusinesshazardouswaste/> for proper disposal.



# 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 (800) 889-1969 for assistance. As always, thank you for your continued support and cooperation!



## Mandatory Commercial Recycling - Is Your Business in Compliance?

Effective January 1, 2022, Senate Bill 1383 mandates all businesses and multi-family residential dwellings to establish and maintain recycling service. Recycling not only conserves our natural resources, but can save money by reducing waste disposal costs. Burrtec recycling coordinators can assist in selecting the appropriate recycling service level, along with the necessary education and outreach to residents and managerial staff. Please contact Customer Service for more information at (909) 987-3717.

### Attention Food Service Providers

Existing state law requires businesses that generate 4 cubic yards or more or 2 cubic yards or more of commercial solid waste per week to implement a recycling or organics recycling program. Effective, July 1, 2020, Assembly Bill 827 requires food establishments 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:

- AB-827 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 most provide labeled collection containers adjacent to trash containers for employees/staff to separate post-consumer recyclables and organics.

## 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

**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

**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
- ✓ Livestock manure
- ✓ Palm fronds
- ✓ Prunings & twigs
- ✓ Shrub trimmings
- ✓ Small branches
- ✓ Untreated wood
- ✓ Weeds

**NO**

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

**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