Why Recycle Food Waste

Rather than sending food waste to landfills, Burrtec helps its customers manage their food waste through source reduction, food rescue programs, composting and anaerobic digestion. In addition to doing the right thing for our environment, the following California mandated legislation requires organics recycling throughout the state:

AB 1826 – Organics Recycling

As of April 1, 2016, businesses that generate a specified amount of organic waste per week are required to arrange for organic waste recycling services.

- The bill decreases the threshold amount of organic waste under which a business would be subject to those requirements from 8 cubic yards per week or more to 4 cubic yards per week or more on January 1, 2017.
- The bill also requires a business that generates 4 cubic yards or more of commercial solid waste per week, on and after January 1, 2019, to arrange for organic waste recycling services.

AB 341 – 75% State Recycling Goal

Food waste recycling also supports the State's goal to reduce, recycle or compost 75 percent of California solid waste by 2020.

For program set up and assistance, please contact Burrtec at 1-888-BURRTEC

www.burrtec.com

Food Waste Recycling Program

BURRTEC

"We'll Take Care Of It"

Easy As 1...2...3!

1. Contact Burrtec for an initial on-site visit to determine a step-by-step program specifically designed for your restaurant/business.

2. Burrtec staff will consult with your management to train your team on successfully implementing a food waste recycling program.

3. Designate key areas, such as food preparation, for food waste containers. Place posters near food waste containers. The posters show what materials can and cannot be composted.

Training Your Staff

Training staff is key to a successful program. Burrtec offers initial onsite training to ensure success in your food establishment.

It's important for management to maintain lots of visibility while your teams form new organics recycling habits. Follow up staff training is crucial. Continued attention and encouragement will help staff get on board and ensure effective food waste recycling.

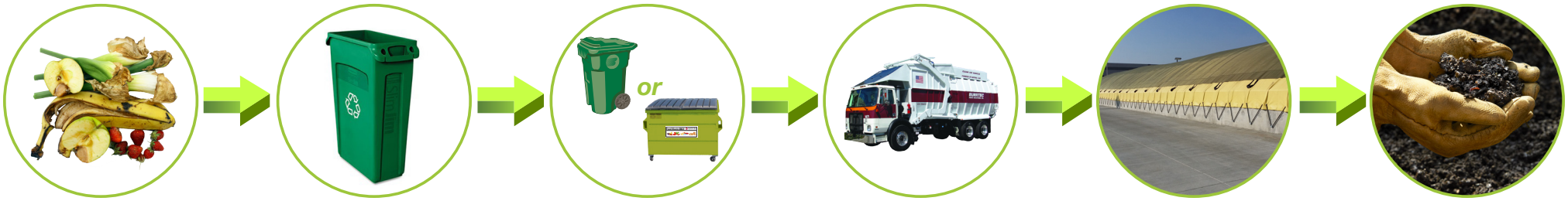
✔ Acceptable Items

- Breads & grains
- Coffee grounds
- Dairy products
- Fruits & vegetables
- Meats
- Seafood

X Non Acceptable Items

- Glass
- Metal
- Plastic
- Paper

Helpful Tips and Suggestions

- Keep food waste container styles and colors consistent.
- Larger facilities may want to organize their own "Green Team" to help monitor program compliance and identify ways to improve.
- Only fill your food waste barrels up to ¾ full to avoid overweight container issues.
- Post signs near food waste containers.

**Please contact our customer service department to find out which containers are available in your area.*