

# FOOD WASTE RECYCLING

## SENATE BILL 1383 AND YOUR COMMERCIAL BUSINESS



Organic waste in landfills accounts for 20 percent of the methane gas generated in California. The state agency CalRecycle reports that the super-pollutant methane has a short life span, but a long-term impact on the climate. Targeting methane reductions in emissions is an effective mechanism for combating climate change and moving toward a more sustainable future. Businesses should now be placing food waste, food-soiled paper, and food-soiled cardboard products directly into their green organics container, along with loose green waste. The implementation of the state's organic waste reduction regulations adopted under Senate Bill 1383 (Short Lived Climate Pollutants) is the next critical step to protect our communities and our environment from the impacts of climate change.

## HOW ARE BUSINESSES AFFECTED?

### Under SB 1383, businesses are required to:

- Subscribe to organic waste collection service provided by your hauler, or self-haul to permitted facilities and maintain records, or receive a waiver from Kern County.
- 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 and employees, except for restrooms.
- Provide information to new tenants before or within 14 days of occupation of the premises.
- Train employees on the use of each container type and prohibit employees from placing organic waste in a container not designated to receive organic waste.

## WHAT ARE THE ADDITIONAL REQUIREMENTS?

If your business is a supermarket, grocery store, food service provider, distributor, wholesale food vendor, restaurant of a certain size, hotel, health facility, large venue, state agency, or local school district you might be classified as an edible food generator and have additional requirements such as:

- Not intentionally spoil edible food that is capable of being donated to a food recovery organization or service.
- Arranging via contract with a food recovery organization or service to recover and donate the maximum amount of edible food that would be redistributed for human consumption.

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For more information on business and edible food generator requirements under SB1383 please visit:  
**[www.kernpublicworks.com/organics](http://www.kernpublicworks.com/organics)**