

FOLLOW THROUGH, RECYCLE IN BLUE

Recyclables include clean paper, cardboard, glass bottles, plastic containers, tin cans and aluminum cans. Avoid placing items like plastic bags, food waste, or any non-recyclable materials in the blue container, as they can contaminate the recycling process.

Acceptable Recyclable Materials

Please place the following items in your blue recycling container:

- Aluminum Cans
- Brochures
- Cardboard
- Catalogs
- Computer Paper
- Envelopes
- Glass Bottles & Jars
- Junk Mail
- Newspaper
- Paper
- Tin Cans
- Tissue Boxes
- Wrapping Paper
- #1-#7 Plastics



KEEP THE GREEN CLEAN

California's landfills contribute 20% of the state's methane emissions, a super-pollutant with lasting climate effects. By targeting methane reduction, we can combat climate change effectively. Businesses are encouraged to place food waste, food-soiled paper, and cardboard into their green organics containers. The organic waste reduction regulations under Senate Bill 1383 are crucial for safeguarding our environment.

Acceptable Organics Materials

Please place the following items in your green organics container:

- Branches
- Dead Plants
- Grass Clippings
- Leaves
- Twigs
- Untreated Wood
- Weeds

- Food Waste:
- Coffee Grounds & Filters
- Eggshells
- Expired Food
- Food-Soiled Paper
- Fruits
- Meat & Seafood
- Vegetables



FOOD WASTE RECYCLING, SENATE BILL 1383 AND YOUR COMMERCIAL BUSINESS

HOW ARE BUSINESSES AFFECTED?

Under SB 1383, businesses are required to:

- Subscribe to organic waste collection service provided by your hauler, or request for self-haul approval with the County, or apply and receive approval for a waiver with the County. Please contact Kern County Public Works at organics@kerncounty.com or visit their website at <https://www.kernpublicworks.com/services/solid-waste/senate-bill-1383-organics-recycling/business-owners>.
- 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.

P.O. Box 80427
Bakersfield, CA 93380

Mountainside Disposal
8665 S. Union Ave, Bakersfield, CA 93307

Customer Service:
(661) 831-2321

Hours of Operation:
Monday – Friday 8:00 a.m. to 4:00 p.m.

Email:
MountainsideCS@BurritecKern.com

For more information on business and edible food generator requirements under SB1383 please visit:
www.kernpublicworks.com/organics

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:

- 1) Recover and donate the maximum possible amount of edible, recoverable food (both fresh and shelf-stable foods); 2) Comply through having a written agreement or contract with a food recovery organization; 3) Maintain records including the agreement or contract and edible food organization contacts; and 4) Record the quantity of food collected or self-hauled to a service or organization for food recovery.