

# 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](mailto: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.

## 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.

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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)**