



2024 Commercial Annual Notice for Pico Rivera

Senate Bill 1383 (SB 1383), effective January 1, 2022 is a law that requires jurisdictions to establish organics recycling services for all residents and businesses, including multi-family complexes.

SB 1383 aims to reduce statewide organic waste disposal by 75% by 2025. When disposed in landfills, organic waste emits:

- 20% of California's methane, a climate super pollutant 84 times more potent than carbon dioxide
- Air pollutants like PM 2.5, which contributes to health conditions like asthma*

* Source, CalRecycle: www.calrecycle.ca.gov/organics/slcp

Recycling & Organics: Sorting is Key!

All businesses, multi-family complexes, and residents MUST participate in the established program by subscribing to services for Black, Blue, and Green containers and by separating materials as shown below. NASA Services' program allows for the commingling of food waste and food soiled paper with yard trimmings. As required by law, NASA staff will be monitoring the containers for proper sorting and contamination.

Organics Container



- Bread, pasta, & grains
- Cooked meat, bones, dairy, & seafood
- Coffee grinds & filters, & tea bags
- Food-soiled paper
- Fruit & vegetable scraps
- Garden trimmings, grass clippings, flowers, leaves, & weeds
- Small branches & prunings

Recyclables Container



- Cardboard, paper, newspaper
- Clean & dry metal containers & products
- Glass bottles & containers
- Plastics #1, #2, & #5.



For Placement in the Green Cart

*Food scraps and food-soiled paper **must** be placed in a plastic bag. Yard trimmings **must** be loose & unbagged.*

NEVER put E-waste, hazardous waste, liquid, toxic wastes, chemicals, bulky items, large furniture or stumps, or combustible/flammable materials in your containers.

Visit NASAServices.com for more information on proper disposal of these materials.

Garbage Container



- Chip bags
- Diapers
- Disposable gloves & masks
- Pet waste
- Plastic bags
- Plastics #3, #4, #6, & #7
- Styrofoam & other plastic to-go food packaging

Think Outside the Black Bin!

The easiest, cheapest, and most sustainable way to manage organic waste is to avoid creating it in the first place.

To reduce organic waste at its source:

- Perform a food waste audit to see what food is being wasted & why
- Avoid over purchasing and over preparing
- Serve smaller portion sizes
- Properly store & label food items

For remaining organic waste, consider alternative disposal methods:

- Recycle organic waste on-site through composting or anaerobic digestion systems
- Send organic waste to a local community composting site
- Donate food scraps to a local farm
- Subscribe to NASA's organic waste service. Food scraps are taken to be anaerobically digested & generate energy. Yard trimmings are processed at a mulching facility



Web site: NASAServices.com
Email: ZeroWaste@NASAServices.com



How to Comply

All businesses, property owners, and property managers MUST:

- Participate in available programs
- Educate employees & tenants at least one time per year, and new tenants within 14 days of tenancy
- Monitor for proper sorting and take corrective actions when needed
- Color code internal bins and place proper signage
- Offer customers access to separate collection bins

Effective January 1, 2024: Failure to comply may result in enforcement actions and fines!

Are You Eligible for a Waiver?

Some businesses MAY be eligible for a waiver if they produce minimal amounts of organic material.



Your representative can assist in making that determination.

Does Your Business Make, Sell, or Distribute Edible Food?

SB 1383 requires certain food businesses to donate the maximum amount of edible food they would otherwise dispose, to food recovery organizations.



Mandated businesses need to enter into a formal agreement with a food recovery organization and track all donations. Contact us for help and questions.



Tier 1 Businesses/Organizations were required to begin donating as of January 1, 2022. Tier 1 includes:

- Supermarkets
- Grocery Stores of $\geq 10,000$ sq. ft.
- Food Service Providers
- Food Distributors
- Wholesale Food Vendors

Edible Food Must Be Donated

Businesses may not knowingly allow edible food to spoil to avoid donation requirements.

Effective January 1, 2022, the City commenced monitoring activities to ensure compliance.



Tier 2 Businesses/Organizations must begin donating by January 1, 2024. Tier 2 includes:

- Restaurants with Facilities $\geq 5,000$ sq. ft. or 250+ Seats
- Hotels with an On-Site Food Facility & 200+ Rooms
- Health Facilities with an On-Site Food Facility & 100+ Beds
- Large Venues & Events
- State Agency Cafeterias with Facilities $\geq 5,000$ sq. ft. or 250+ seats
- Local Education Agency with an On-Site Food Facility
- Non-Local Entities



For more on food donors: bit.ly/CalRecycleFoodDonors

We're Here to Support You

We can help you determine if your business is a mandated Tier 1 or Tier 2 Edible Food Generator and provide resources to help you comply with the law.

Visit bit.ly/LACountyFoodDROP. Use **Find a Recycler**, then select **Food Donation** to find an organization to collect food from you.

2024 Holiday Collection Schedule

Collection does not occur on these holidays:

- New Year's Day, Mon, January 1
- Memorial Day, Mon, May 27
- Independence Day, Thu, July 4
- Labor Day, Mon, September 2
- Thanksgiving, Thu, November 28
- Christmas, Wed, December 25

Contact Us MON to FRI: 7 am to 5 pm, SAT: 7 am to 12 pm

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All collection for the remainder of a week in which a holiday falls will take place one day later than normally scheduled.