

Vallejo Waste Zero Ways

2025 SUMMER **NEWSLETTER**





RIGHT-SIZE SERVICE FOR SMOOTH OPERATIONS



The team at Lola's Market knows how to recycle right.

A thriving business with bakery, deli, and produce sections, Lola's Market has well-established recycling and organics programs.

Management trains staff to sort materials and posts guidelines

for easy reference. Employees know how to remove bags before putting items in the correct collection carts so flimsy plastics don't contaminate the recycling or composting processes.

The Sonoma Boulevard store recently took the next step to success by increasing its recycling and organics collection services.

Lola's recycled cardboard, but after talking with a Recology Waste Zero specialist, the company realized it needed to implement mixed recycling. Management

started with one 4-yard container for mixed recycling. The program worked so well that they

> requested a second container.

Business Highlight The store also upped the size of its organics container, from a small cart to a larger 2-yard bin. This enables staff to put food scraps and food-soiled paper out for collection so that they can be turned into rich compost instead of wasting away in the landfill. Good job!

> If your business needs info or training in recycling and composting, call Recology Vallejo at 707.552.3110 to arrange a free on-site visit.

plastics - RECYCLABLE OR LANDFILL

Plastic bags and other soft, flimsy plastics should not go into your recycling cart.

When flimsy plastics enter Recology sorting lines, they can get caught in equipment. This creates disruptions and safety hazards as workers must stop operations and remove the tangled plastic. Additionally, plastic bags are not opened on the sorting line, so this material is unlikely to be sorted.

Practice "loose load" recycling by placing your recyclables directly into your blue cart. We accept large, rigid plastics for recycling. These plastics generally retain their shape when crushed. If a plastic item is too small, flimsy, flexible, or can be squished into a ball, we cannot accept it.

Visit the Recology website, whatbin.com, for more details.

RIGID PLASTICS → water bottles, large tubs, laundry jugs (empty!), plastic cups, clamshells. Put these items in your blue recycling cart.









FLIMSY PLASTICS → plastic bags (including thick "reusable" ones from grocery stores), film plastics, shrink wrap, food/candy wrappers, bubble mailers, small condiment containers, straws, utensils. Put these items in your gray landfill cart, or, better yet, find a reusable alternative.





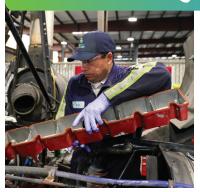


3-BIN SYSTEM = SUCCESSFUL SORTING



- → Group containers in a central location, such as a break room, kitchen, or lobby, so its convenient for staff and customers to toss items in the correct bin.
- → Use color-coded containers blue for recycling, green for organics, gray for landfill to help to make sorting more intuitive.
- → Bags may be used to make internal collection easier, but make sure to dump the material loose in the exterior recycling and organics containers.
- → Display Recology-provided signage or create company-specific signs based on our acceptable materials.
- → Educate staff about proper sorting techniques. The Recology Waste Zero team provides training to assist your organization with best practices for sustainability.

we're hiring



INTERESTED?

Apply online by going to **Recology.com** and clicking Careers.

We are currently hiring mechanics and bilingual (Spanish) customer service representatives.

IT'S THE LAW: PUT FOOD SCRAPS.

YARD TRIMMINGS IN THE GREEN CART

California's Senate Bill 1383, passed in 2022, requires all residents, businesses, and schools to participate in organics collection and food recovery efforts to help reduce landfill materials and methane emissions.

Businesses must properly sort food scraps, yard trimmings, and food-soiled paper into green organics containers. Additionally, companies that provide food or beverages for on-site consumption must provide clearly labeled indoor containers for customers to separate organics, recycling, and landfill discards.

SB 1383 also mandates that certain businesses — such as grocery stores, food distributors, and large venues — donate surplus edible food to food recovery organizations, which helps fight hunger and reduce disposal costs.

Commercial entities can significantly reduce waste and support their communities by implementing inventory plans, improving food storage, training staff, and partnering with local food recovery networks.

Compostable materials in landfills generate methane, a potent greenhouse gas contributing to climate change. About 20% of California's methane production comes from food rotting in landfills.

Participating in organics collection and food recovery not only ensures compliance with the law and helps avoid penalties but also improves operational efficiency, supports sustainability goals, and enhances a business's environmental reputation.



Se Habla Español Nagsasalita kami ng Tagalog Recology Vallejo American Canyon 2021 Broadway Street Vallejo, CA 94589

707.552.3110 Monday to Friday, 8 AM – 5 PM recology.com/vallejo facebook.com/recologyvallejoamericancanyon