



## COMMITMENT CREATES SUCCESS BEYOND THE KITCHEN

Since opening in 1989, the Vallejo-based Chicken Express restaurant has become a model of sustainable operations across its three Solano County locations.

**“We wanted to do the right thing,”** says Manager Laura Bravo, recalling that a consultation with a Recology Waste Zero Specialist sparked the shift.

Chicken Express, located at 1075 Redwood Blvd., abuts a large open space. “There are a lot of critters out there, so keeping them away from the restaurant and maintaining cleanliness are priorities,” says Bravo.

Establishing dedicated sorting programs helped the business reach those goals and reduce its landfill contribution.

What was once three yards of garbage hauled twice a week is now just one yard collected weekly. The discard stream now includes a 96-gallon recycling bin, a 64-gallon



**COMMITTED:** Laura Bravo (front, red apron) and her team.

organics cart filled with food scraps, and a 4-yard cardboard container.

Bravo placed dedicated bag-less buckets for bones, vegetable scraps, and other compostables right where food prep happens – in the kitchen.

“Sometimes employees don’t want to keep going out to the bigger

bins,” she says. By making sorting convenient, contamination dropped dramatically. Clean sorting became second nature, rather than an added workload.

The commitment to sustainability at Chicken Express is a team effort — employees empty and sanitize the in-house containers daily and clean out the Recology bins after every pickup. This approach keeps pests and odors at bay while consistently meeting health and safety standards.

For other businesses struggling with sorting, Bravo’s advice is simple: make it easy, keep containers manageable, and prioritize hygiene.

Way to go, team Bravo, showing the difference a bit of care and consistency can make!

*If your business needs training in recycling or composting, call Recology Vallejo at **707.552.3110** for a free on-site visit.*

## CLOSING THE LID ON CONTAMINATION

To reduce contamination in recycling and organics carts and bins and to keep curbside programs working efficiently, state law requires local service providers to inspect containers.

To ensure compliance, Recology conducts route reviews, also known as “lid flips.” Employees inspect residential and commercial garbage, recycling, and organics containers to assess correct sorting.

These inspections serve an educational purpose. Data from lid flips identifies common sorting mistakes, enabling targeted outreach to help the community learn correct waste separation.



## MAKE EVERY DAY EARTH DAY

# Exercise good green habits for optimal results

Happy Earth Day, Vallejo! But why limit our planet's celebration to just one day?

Every time you place food scraps, yard trimmings, or a greasy pizza box into your green bin, you're taking a positive step toward a healthier community. That's the power of SB 1383, a state law to reduce waste, divert materials from landfills, and lower greenhouse gas emissions.

After Recology services your organics container, its contents go to our processing facility, where those chicken bones, coffee grounds, vegetable peelings, and dirty paper napkins are transformed into compost. This nutrient-rich soil amendment is used on farms and gardens, completing the cycle that feeds our food systems.

Sorting correctly is key. When non-compostables are put into your



green bin, they contaminate the entire batch. And when organics end up in landfills, they rot without oxygen, releasing methane — a potent greenhouse gas. In fact, food and plant discards in landfills account for 20% of California's total methane emissions.

Multi-family properties can request kitchen pails for each unit in their complex, with an annual

replacement allotment of up to 10% of their total units. Each pail comes with a quick reference guide for how to make best use of the container. However, our Waste Zero Specialists can also provide free trainings to residents and management for correct use and sorting of their waste.

## BUILD GOOD HABITS

- Put food scraps, food-soiled paper, yard trimmings, sticks, and leaves directly into your green cart for curbside compost collection.
- Use internal containers in breakrooms or kitchens to collect compostables and transport them to your larger organics bin.
- Keep plastics, glass, and other recyclables separate from compostables.

Small habits create big impacts. Make every day Earth Day — your green bin is waiting.



Our Waste Zero Specialists are ready to host a table at your next event!

Before the event, we can give advice on how to lower your waste production, correctly divert your materials, or make recommendations for sustainable foodware choices.

During the event, we'll be a welcoming presence and help you and your guests learn more about our services, answer questions, and host our sorting game complete with Recology swag. Recycling rules can be confusing, so don't worry if you need a little guidance! We're here to educate.

We've tabled many Vallejo events, such as Waterfront Weekend, Earth Daze (come see us downtown Saturday, April 25!), Winged Migration, Pista Sa Nasyon, and more. Reach out to [wzvac@recology.com](mailto:wzvac@recology.com) to inquire about our availability.

## CONTACT US!

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