

Clayton

SUMMER 2025

Residential Recycling & Waste Solutions



Sustainability in Action



Sustainable Summer: Your Low-Waste Playbook for the Season

Summer brings longer days, outdoor adventures, and plenty of opportunities to enjoy the season—but it also generates more waste. From single-use picnic supplies to travel-related emissions, our seasonal habits can take a toll on the planet. The good news is that with a few thoughtful changes, we can reduce our impact while still making the most of summer's best moments.

Reduce Waste During Summer Activities

Summer outings don't have to mean overflowing trash bins. Pack reusable essentials like water bottles, utensils, and food containers to avoid single-use plastics during beach trips or hikes. Choose snacks with minimal packaging, or better yet, prepare homemade treats to cut down on waste entirely. When hitting the water, consider using reef-safe sunscreen to protect fragile marine ecosystems.

Travel Smart and Sustainably

With a few conscious choices, your summer adventures can leave lighter footprints. Consider trains or buses over flights for shorter trips, and if driving is necessary, carpool or rent a hybrid/electric vehicle to reduce emissions. Seek out local businesses and eco-conscious accommodations to support sustainable tourism wherever you roam.

Host Green Gatherings

Backyard BBQs and picnics can easily become greener. Use real plates, cups, and cloth napkins instead of single-use plastic, and set up clearly marked bins to separate trash, recycling, and organic waste. Encourage guests to bring their own containers for leftovers.



2025 Sustainability Award Winners

Ed and Stephanie Moresi of Moresi's Chophouse and Ed's Mudville Grill were awarded Clayton's 2nd Annual Sustainability Award on April 15, 2025. Since State Bill ("SB") 1383 went into effect, restaurants all over California have complied with mandatory organics recycling, but Ed and Stephanie have led by example. In addition to being great recycling partners, every bit of food waste and kitchen scraps has now been diverted to their organics cart. This organic material goes to Republic's Richmond compost facility to turn into high-quality compost, rather than filling up the landfill. "It's not easy to create new habits, but now we have to start thinking forward to our children and grandchildren," said Ed. Congrats, Ed and Stephanie!

Pictured (left to right): Claire Dakhliya, Sustainability Advisor, and Ed Moresi

A collection of various waste items including a glass bottle, newspaper, a plastic jar, a paper bag, a cardboard box, a metal pie pan, a soda can, a plastic bottle, a paper plate, and a Campbell's soup can.

A collection of various food items including a bouquet of flowers, fresh basil, an apple core, a pizza box, a pizza slice, a chicken bone, a cornucopia, and a plate of food.

-  No Food
-  No Paper
-  No Green Waste
-  No Recyclable Material
-  No Hazardous Waste



-  No Liquids
-  No Textile
-  No Carpet
-  No Food
-  No Green Waste
-  No Hazardous Waste
-  No Styrofoam®

Recyclables should be loose (no bags) or placed in a clear bag only. A second recycle cart is available at no charge. Call Customer Service 925.685.4711 to request one.



-  **No Metal** Organics or in only. No cart is Custom
-  **No Glass**
-  **No Plastic**
-  **No Hazardous Waste**
-  **No Compostable Utensils Or Cups**
-  **No Pet Waste**

Organics should be loose (no bags) or in compostable or paper bags only. No plastic bags. A second green cart is available at no charge. Call Customer Service 925.685.4711 to request one.



No yard? No problem! If you live in an apartment or have limited space, you can still compost with a worm bin. A pound of red worms can process 65 pounds of food scraps in three months. Worm bins are designed for fruit and vegetable scraps only and are easy to set up and maintain. For detailed instructions, visit StopWaste.org/preventing-waste/residents/worm-composting



en Español



printed on
recycled paper



REPUBLIC
SERVICES