

City of Fairfield Commercial Newsletter

Recycling, Organics and Waste Services



Sustainability in Action

Recycle Right: Keep It Clean And Free Of Contamination

Recycling contamination is the presence of non-recyclable or unaccepted materials in the recycling container, which can lead to significant problems, like equipment damage, contamination fees and a higher volume of waste ending up in landfills. Recycling contamination also means that your business is in non-compliance with the state's mandatory recycling and organics diversion law (Senate Bill 1383).

To stay in compliance and support a successful recycling program, businesses must ensure that only acceptable, empty and clean materials are placed in recycling containers. Keep food, liquids and non-recyclables out of the recycling stream.

How to avoid contamination

1. Know what can be recycled:



Paper

Office paper, newspaper, envelopes, junk mail, phone books, brochures, magazines, catalogs



Cardboard

File folders, poster board, shipping boxes (folded flat), frozen food boxes, cardboard boxes



Plastic

Water bottles, take-out containers, soda bottles, detergent containers



Metal

Aluminum beverage cans, food cans, steel food containers



Glass

Bottles (clear, green and brown), jars

2. Only place approved materials in the recycling container.

3. Please make sure that recycling materials are empty, clean and dry.

4. Don't bag recycling materials.

Common Contaminants



Polystyrene foam (Styrofoam™)



Garden hoses, holiday lights, extension cords



Plastic bags, plastic film



Food and liquids



Electronics



Wood



Personal protective equipment (PPE)



Plastic straps

Organics Service

California state Senate Bill (SB) 1383 requires all California businesses to compost organic waste. Organic waste includes food waste, food-soiled paper products, green waste, landscape and pruning waste, and non-hazardous wood waste. Organics waste is co-mingled, so all of your materials can go in one single container. By composting, we will reduce the amount of waste going into our landfills and create nutrient rich soil additive for local farms and gardens. Visit calrecycle.ca.gov/organics for more information.

Tips to Improve Your Business's Organic Waste:

1. **Buy only what you need.** This is especially important for restaurants and food service businesses to reduce spoilage and waste.
2. **Only purchase BPI-certified compostable products.** Items like compostable plates, cups and cutlery make it easier for employees to separate organics from trash and support your sustainability goals.
3. **Place green containers in key areas.** Ensure compost bins are available in kitchens, break rooms and other common areas.
4. **Educate your team.** Provide clear guidance on what materials belong in the organics container to avoid contamination.
5. **Maintain your bins.** Empty green containers regularly to prevent odors. As your organics output increases, consider adjusting your compost collection schedule.



Food Scraps

Fruit, grains, bones, vegetables, egg shells, fish and meat, baked goods, coffee grounds, dairy products



Yard Waste

Leaves, weeds, plant trimmings, grass clippings, natural cork, sawdust, chopsticks, toothpicks



Food-Soiled Paper

Greasy pizza boxes and paper bags, napkins and kitchen paper towels, coffee filters, paper, egg cartons, paper cups and plates, wax paper

Technical and Educational Assistance

Need help ensuring your business is in compliance with California Senate Bill (SB) 1383? Looking to improve your organics and/or recycling programs? Do your employees need training?

Republic Services is here to help.

We offer a variety of resources to support your waste diversion efforts, including:

- Educational materials
- Informational posters
- On-site employee training
- Waste assessments and recommendations

To schedule an appointment or request assistance, please contact one of our Sustainability Advisors:

Raychel Rabine: **707.437.8944** | RRabine@RepublicServices.com

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Necesita esta información en español, por favor comuníquese con Sandra.

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Commercial Cart Guidelines

If your commercial business has cart service, please follow these guidelines to ensure safe timely service.

- Place your cart out the evening before your service day, to allow for early morning pickup.
- Always remember to place your carts in the designated area and at least 2 feet apart from each other.
- The lid must be closed to minimize any debris being left behind on the ground.



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