Vallejo Waste Zero Ways



OLIVE GARDEN RECYCLES,

COMPOSTS RIGHT

ector Garcia, manager of the Olive Garden restaurant in Vallejo, says staff education is key to creating a successful recycling and composting program.

"I lead by example because these programs are good for our environment, community, and our business," Garcia said. "And it's not just me as the manager; the company enforces the importance of recycling and composting, too."

Garcia's collaboration with Recology's Waste Zero team was instrumental in setting up an effective training program that



promotes correct sorting. He reinforces the lessons daily with his staff.

"Every day for every shift, I check in with the employees and point out which bin is right and which is wrong," Garcia said. He also consistently asks workers to explain sorting techniques to other staffers, which helps everyone learn and put the concepts into action. Waste Zero Specialist Ana Wong provided two 23-gallon compost bins to help workers transport food scraps from the kitchen to the outside green bins. Garcia said that was a helpful addition to their system.

If you own or work at a Vallejo business that needs help with recycling and composting, call our Waste Zero team at **707.552.3110**.

WASTE ZERO CORNER

BIN AUDITS IMPROVE OUTREACH

You may notice a Recology worker stopping to look in your bins. Don't worry, we're not spying for the paparazzi.

We are randomly checking blue, green, and gray bins as required by state law SB 1383. This information will help us learn more about common recycling and composting mistakes, such as when plastic bags end up in blue or green bins.

Customers are always welcome to call our Waste Zero (WZ) team and request a free consultation, learn about right-sizing their bins, or discuss best practices for minimizing their waste stream.

We are also happy to provide businesses and multifamily properties with signage, flyers, labels, and staff training. Our WZ Specialists give presentations on diversion and proper sorting.

Contact our office at 707.552.3110 and request Waste Zero support today.



RULES OF THUMB

FOR RECYCLING RIGHT

- Check the number inside those chasing arrows stamped on plastics. Just because it has the symbol doesn't mean the item is recyclable. Recology Vallejo accepts #1, #2, and #5 plastics. Those are rigid plastics, such as water bottles, jugs, or sour cream tubs.
- Practice "loose load" recycling. No plastic bags in the blue (or green) bin please. Plastic bags and other flimsy plastics are not recyclable and get tangled in sorting machines.
- Rinse glass, metal, and rigid plastic food and beverage containers before recycling. And please be sure they are dry before recycling them. Liquids and food residue can contaminate the paper and cardboard in the blue bin.
- Compostable plastics are not accepted in your organics bin. They need an industrial composting facility that subjects them to very high temperatures so they break down. Unfortunately, due to their material they can't be recycled either. These go in the trash bin.
- Watch out for plastic-lined cups, like the ones from most coffee shops, and waxed cardboard/ cartons. Because they are made from mixed materials, they are very difficult to recycle and must go to landfill.
- Still unsure what goes where? Go to WhatBin.com





20% of California's methane emissions are produced by food rotting in landfills. Composting reduces emissions.

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a unique workplace culture that guides how it supports employees, interacts with customers, services its communities, and cares for the

environment.

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