

Tulare County

2026 Commercial Business Waste and Recycling Service Guide



WM and Tulare County are proud to provide this guide with helpful information about your waste, recycling, and organics services.

Service Overview

Businesses in Tulare County are required to participate in a recycling program and subscribe to recycling collection service unless a waiver has been issued by the Tulare County Public Works Department.



Recycling Collection

Recycling service helps you stay compliant with California recycling requirements while supporting waste diversion efforts. WM offers a variety of container sizes, including 96-gallon carts and 1.5-, 3-, and 6-cubic yard dumpsters, to meet your needs.



Trash Collection

WM can customize a collection program to fit your needs. Trash containers are available in a variety of sizes, including 96-gallon carts and 1-, 1.5-, 2-, 3-, and 6-cubic yard dumpsters. Roll-off containers are also available.



Organic Waste Collection

Organic recycling service for food scraps, food-soiled paper, and yard waste helps your business comply with California's SB 1383 requirements while reducing the amount of waste sent to landfills.

Pay Your Bill with My WM

Manage your account anytime with My WM. View your collection schedule, pay your bill, enroll in AutoPay and paperless billing, and request additional services online.

Visit wm.com/mywm or download the My WM App to get started.

Other Ways to Pay

You can also pay your bill by mail or by phone:

Mail: WM, P.O. Box 541065, Los Angeles, CA 90054-1065

Phone: (559) 834-4070



Have a question? Visit business.wm.com/tulare-county for service information and online support, or scan the QR code for quick access.

Not sure what to do with paint, batteries, motor oil, or old electronics?

These items cannot be placed in your recycling, organics, or trash containers and must be taken to a designated household hazardous waste collection facility.

If prohibited materials are found in your cart, it will be tagged and not collected.



Where to Drop-off Your Household Hazardous Waste

Pena's Recycling Center HHW Collection

12094 Avenue 408, Cutler, CA
Tuesday, Thursday, and Saturday | 8 a.m. to 5 p.m.
(559) 528-3909

Visalia HHW Collection Facility

335 N. Cain St., Visalia, CA
Saturdays | 8 a.m. to 1 p.m.
(559) 713-4531

Porterville HHW Collection Facility

555 N. Prospect St., Porterville, CA
3rd Saturday of the Month | 8 a.m. to Noon
(559) 782-7514

Holiday Schedule

Collection does not occur on the following holidays:

New Year's Day | Memorial Day | Independence Day | Labor Day
Thanksgiving Day | Christmas Day

When a holiday falls on a weekday, your collection will be delayed by one day for the remainder of the week. If a holiday falls on Saturday or Sunday, there will be no delay in service.

Commercial Generator Waiver Program

Some businesses may qualify for a temporary exemption from recycling or organic waste service requirements. To apply, complete a County of Tulare Program Exemption Application. For more information, call (559) 624-7195.



Container Color Transition

Collection containers will gradually transition to standardized colors as part of a statewide effort to create a consistent recycling system. As new containers are introduced, look for container labels and lid colors to help identify the correct materials for recycling, organics, and trash collection.

Organics | Recycling | Trash

Right Materials - Right Container - Know Which Container to Use

What Goes in the Organics Container:



Food Waste



Yard Waste



Food Soiled Paper,
Coffee Filters & Tea Bags



Meat, Fish & Poultry



Dairy



Bread, Pasta, Rice,
Grains, Coffee Grounds

To help reduce odors, place food scraps in a paper bag or freeze them until collection day. To keep your cart fresh, sprinkle baking soda inside and layer food waste with yard trimmings whenever possible.



Do Not Include:

Plastic Bags or Film
Serveware/Utensils
Plastic Containers
Foam Containers
Hazardous Waste
Fats, Oils, or Greases

What Goes in the Recycling Container:



Plastic Bottles, Cups
& Containers



Food & Beverage Cans



Glass Bottles & Containers



Paper & Paper
Cups



Flattened Cardboard &
Paperboard



Place recyclables directly
into your recycling cart -
Don't bag your recyclables.



Do Not Include:

Food Or Liquids
Foam Containers
Furniture or Carpet
Batteries
Electronics
Hazardous Waste
Yard Waste

What Goes in the Trash Container:



Foam Cups, Containers
& Straws



Garden Hose



Broken Ceramic
Dishes & Pots



Candy, Snack &
Food Wrappers



Plastic Bags & Film



Diapers



Pet Waste



Do Not Include:

Organics/Recyclables
Hazardous Waste
Electronics & CFL Bulbs
Batteries, Tires or Paint
Flammable Material

Commercial Edible Food Recovery Program Overview



Program Requirements

California State Senate Bill 1383 (SB 1383) includes a goal to increase the recovery of currently disposed edible food by 20% before January 1, 2025. To meet this statewide goal, the law requires each jurisdiction in California to establish and monitor a robust food recovery program, requiring certain food businesses to send the maximum amount of edible food they would otherwise dispose to food recovery organizations.

Defining Tier One and Tier Two Commercial Edible Food Generators

SB 1383 places commercial edible food generators into two tiers to allow businesses and jurisdictions time to expand or build new food recovery infrastructure and capacity to donate foods that are harder to safely store and distribute.

Tier 1

Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate.



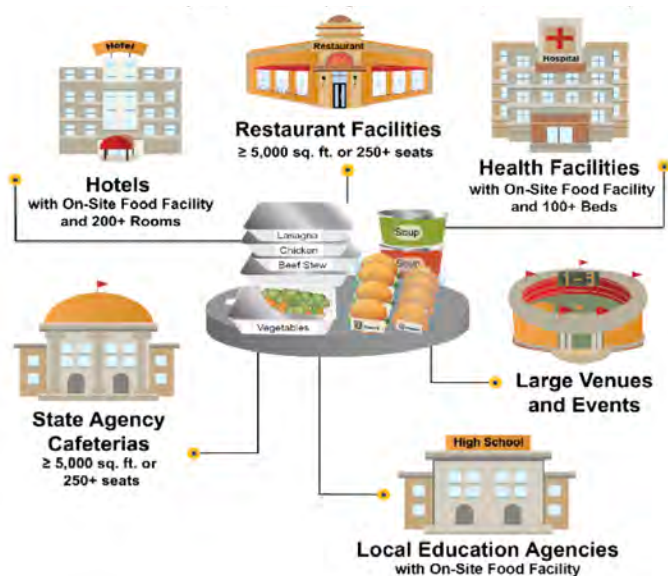
Tier One Donors

Required to Send Surplus Food to Food Organizations Starting January 1, 2022

- Supermarkets with revenue $\geq$ \$2million.
- Grocery Stores with Facilities $\geq$ 10,000 sq. ft.
- Food Service Providers
- Food Distributors
- Wholesale Food Vendors

Tier 2

Tier two businesses typically have more prepared foods to donate, which often require more careful handling to meet food safety requirements (e.g. time and temperature controls).



Tier Two Donors

Required to Send Surplus Food to Food Organizations Starting January 1, 2024

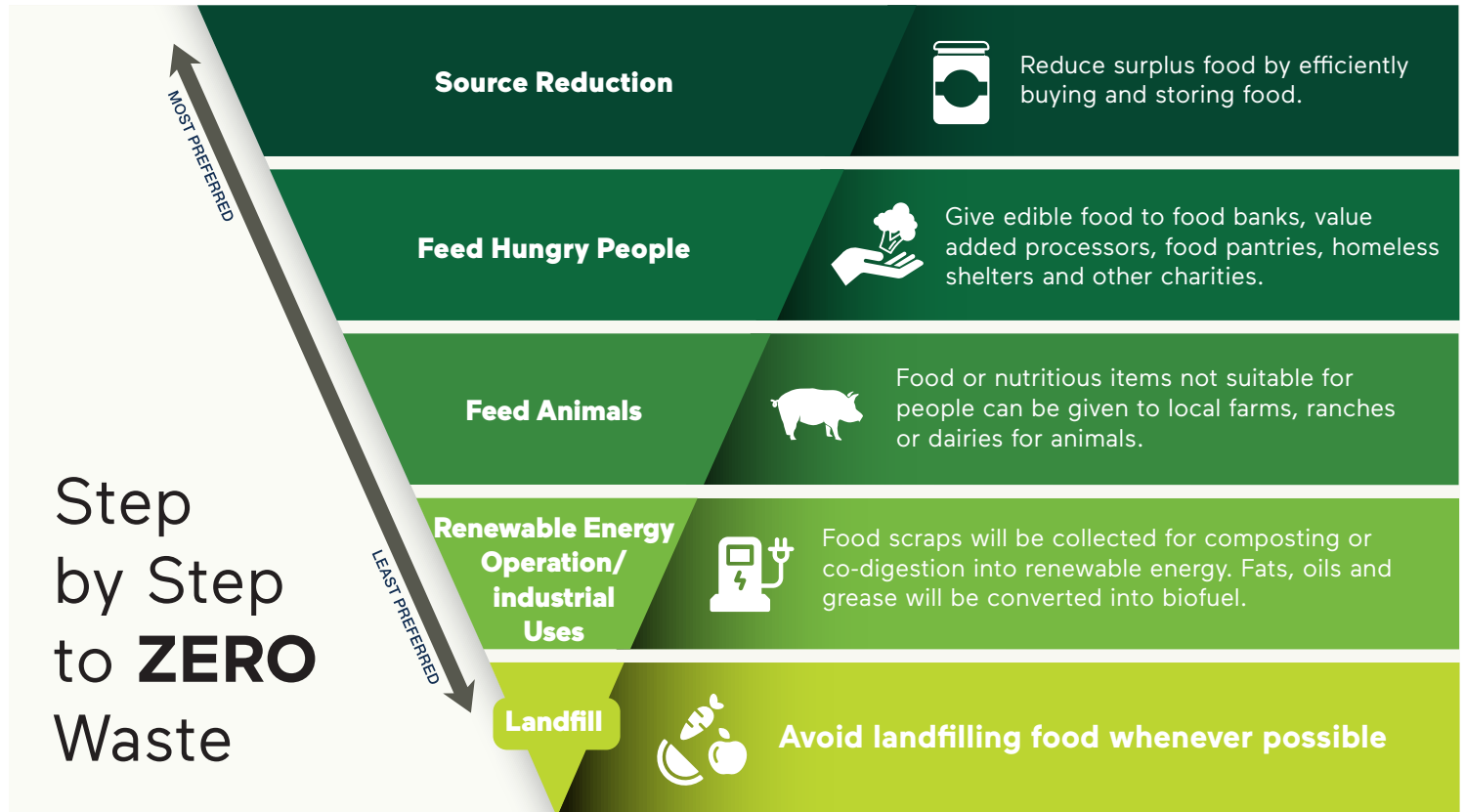
- Restaurants with Facilities $\geq$ 5,000sq. ft. or 250+ seats
- Hotels with an On-Site Food Facility and 200+ Rooms
 - Health Facilities with an On-Site Food Facility and 100+ Beds
 - Large Venues and Events
 - State Agency Cafeterias with Facilities $\geq$ 5,000 sq. ft. or 250+ seats
 - Local Education Agency with an On-Site Food Facility
 - Non-Local Entities

Benefits To Reducing Food Waste

Reduces
over-purchasing
and it saves
money

Reduces
disposal costs
and greenhouse
gas emissions

Saves
resources
and produces
renewable
energy



Tips to prevent food waste

- Order only the food inventory that you need.
- Prepare only the amount of food that you reasonably expect to be purchased or consumed.
- Allow customers to take unconsumed food with them.
- Repurpose unused prepared foods into new dishes.