

Mountain View Opening Expands Food Waste Processing

ocal recycling capabilities recently expanded dramatically thanks to the long-awaited opening of our partner Agromin's new food waste processing operation off Mountain View Avenue in Oxnard.

"We started the process in 2017. We leased the property and started the permitting process, and finally, here we are eight years later," said Agromin CEO Bill Camarillo.

To meet the challenges of California Senate Bill 1383, which mandates recycling of food and other organic waste to reduce climate-harming methane gas emissions from landfills, Agromin spent several years and \$15 million working with E.J. Harrison & Sons and local officials to launch the new facility. It's the latest and largest step forward in the efforts of Harrison Industries and our partners to keep us at the forefront of recycling technology and environmental stewardship.

The plant, which brings much-needed efficiencies to local food waste recycling, officially opened in August and is currently capable of handling 300 tons of food waste a day, keeping the food waste out of landfills and turning it into eco-friendly products.

Previously, commercial food waste was taken to the Simi Valley landfill where it was manually processed, decontaminated, mixed with mulch made from green waste, and sent to Kern County for composting. Residential food waste was taken to our partners at Gold Coast Recycling for manual separation.

Now, all Harrison-collected commercial food waste and all residential food waste sorted at Gold Coast recycling will be taken to the Mountain View facility.

Bill Camarillo explained the new automated process. "There's a lot of food waste generated in the commercial sector

Continued on page 2

Harrison's New Billing Platform: Easy and Secure

J. Harrison & Sons recently rolled out an exciting update to our online bill pay platform. It offers a more convenient



and secure experience for all our business and residential customers. We're making billing simpler and more accessible, without compromising security or reliability.

The new payment system allows you to view your account, make one-time payments, enroll in Autopay, and even choose paperless billing — all in one user-friendly portal. This upgrade brings enhanced security, improved account access and greater flexibility — all aimed at saving you time.

So, if you didn't use our previous online system, now is a great time to take advantage of the speed and convenience of online payment. The new platform accepts:

- ◆ ACH/electronic check no transaction fees
- Credit card –

a \$2.49 fee per transaction applies

Whether you prefer manual payments or automated payments, the choice is yours and the process is secure.

You can sign up at ejharrison.com/bill-pay. If you used our previous online payment system, you should have received plenty of information to get you started.

If you have any questions or need help setting up your new profile, our customer service team is ready to assist. Call us at 805-647-1414.

A Model for Multifamily Complex Food Waste Recycling

ultifamily housing complexes present a unique set of challenges when it comes to complying with California's food waste recycling law, SB 1383.

Just as it does for businesses and single-family homes, SB 1383 mandates that multifamily complexes participate in organic and food waste recycling to reduce methane emissions from landfills. Complexes that don't could face fines. But multiple tenants living across multiple buildings on larger properties can make compliance tricky.

E.J. Harrison & Sons jumped in to help meet this challenge at one

large Camarillo mobile home community. Rancho Adolfo Estates encompasses 250 mobile homes with approximately 370 residents nestled among its quiet, winding streets. The community is actively contributing to environmental sustainability. After SB 1383 went into effect, the vibrant 55+ community proactively partnered with Harrison Industries to ensure their compliance and commitment to a greener future.

Although it took a little time, the community is now a shining example of what can be accomplished with a little effort.

"They've done a fantastic job since we implemented the program," said Harrison Contract Compliance Field Supervisor Donald Sealund.

The effort started with a series of communications.

"This was announced and explained in open general session meetings and included in a newsletter as well as meeting minutes," said Jo Lynn Feinstein, a homeowners association board member at Rancho Adolfo Estates.

At first, two food waste bins were stationed at the entry to



an RV lot on the property, but this didn't work out. "We did not have as much participation as we hoped for with the bins in one location and some homeowners noted it was not convenient," Feinstein said.

No problem. Harrison brought in more bins. Now, there's one food waste bin in each of the 17 trash enclosures located across the community. Homeowners are asked to place food waste into a separate small bag and deposit it into the food waste bin, Feinstein said.

The recycling effort is ongoing. "The HOA discusses it frequently

and encourages participation. It is included in our updated rules and regulations, including images from Harrison that show what goes into each type of bin," Feinstein said.

We'd like to see more success stories like Rancho Adolfo Estates. We know some multifamily complexes still aren't participating in food waste recycling and we would like to help everyone get on board. This is not just about following the law. It's about doing what's right.

Food waste in landfills produces methane, which is 84 times more potent than carbon dioxide when it comes to climate change, according to the California Department of Resources Recycling and Recovery, or CalRecycle. We're now seeing the devastating and tragic effects of climate change in different weather patterns that bring fires, floods and other climate disasters.

If you're part of a multifamily complex or any other business that needs our help to get started with food waste recycling, please reach out to us. Email Donald Sealund at donalds@ejharrison.com.

Mountain View

Continued from page 1

— by restaurants, supermarkets, and food processors — so all of that material today is being collected and it has contamination like plastic bags, knives, forks, spoons, glass bottles, things that are all nonfood material," Camarillo said. "Once the food waste is loaded into the hoppers, it never touches the ground again and it has no personnel manually processing it like we were doing. This machine shreds the material, presses it like a big press to squeeze the food out of the material, and then runs that food over really fine screens with water to remove any final pieces of glass, metal or plastic. We end up with this baby food-like material that's completely clean that we can make four different things out of.

We can turn it into compost, we can send it to a plant where it can become renewable natural gas for electricity production or transportation fuels, we can dehydrate it using technology to turn it into an animal feed, or turn it into organic fertilizer."

Composting and dehydrating happens elsewhere, but Agromin is working on producing organic fertilizer on the premises.

Agromin is also in the process of expanding its Limoneira Ranch green waste composting facility in Santa Paula. The Limoneira expansion is expected to be completed in 2026.

"Once Limoneira's expansion is open, it will be able to accept all the food waste for composting. It will be a commercial site whereas now it's an agricultural site," Camarillo said.

__TRASH FLASH

Farm to Table to Recycling—It's Just How They Do It

or some restaurants, the implementation of SB 1383 in January 2022 was not the beginning of their food waste recycling journey. For two Ojai restaurants, responsible food waste practices were part of their DNA.

The simplicity and effectiveness of Harrison Industries' food waste recycling program helped take their efforts to a new level.

"When the restaurant was founded, food waste recycling was something important that we wanted to implement. When you have your local trash pickup offering that for you, it was a big gift," said Julia Peterson, general manager of Rory's Place.

Farmer and the Cook

Already operating a 12-acre farm in Ojai, Steven Sprinkel opened Farmer and the Cook as a restaurant, bakery and organic market in Ojai in 2001 with his wife, Olivia Chase. The restaurant became well known for its vibrant atmosphere and farm-to-table fresh, healthy and delicious vegan/vegetarian menu items. The couple soon found their business producing large amounts of food waste. Putting it to good use took some heavy lifting.

"We were doing it on our own. We would take a thousand pounds in 5-gallon buckets to the farm," Sprinkel said. Other food waste was shared with fellow farmers to use for composting or feeding livestock.

Then SB 1383 took effect in 2022 and mandated that restaurants and other businesses participate in organic and food waste recycling to reduce methane emissions from landfills.

"To tell you the truth, when they passed the law, it was a



opened a cafe, Rory's Other Place, next door.

The sisters have a love and passion for the land and the farms and community of Oiai. They use fresh, seasonal produce and

the land and the farms and community of Ojai. They use fresh, seasonal produce and locally farmed seafood to create Rory's Place menu items and stock their raw seafood bar.

They were already collecting food and green waste for composting in partnerships with area farms and ranches before SB 1383

went into effect.

"No one wants to be cooking at a large scale like we are and throwing that stuff straight into the dumpsters," said Peterson, the general manager, of their efforts.

So when Harrison's food waste recycling program came along, they happily joined in.

"It was so simple," Peterson said. "They came and brought bins and walked us through the process and we've been so grateful. All of our oyster shells, the farm produce, every bit of it is going back in those bins."

Let Us Help Your Business

We love being a part of success stories like these.

We know some businesses still aren't participating in food waste recycling and we would like to help everyone get on board.

If you're part of any business that needs our help to get started with food waste recycling, please reach out to us. Email Donald Sealund at donalds@ejharrison.com.

Commercial Food Waste Basics

nder SB 1383, commercial customers must recycle all their organic waste, including food waste, unless they have a waiver. Among business requirements:

- ◆ Businesses must either participate in recycling and organics curbside collection service OR self-haul recyclables and organic waste to a recycling or composting facility.
- ♦ Businesses must ensure adequate access to both recycling and organics recycling services for their employees, contractors, customers and tenants, including supplying an adequate number, size and location of containers with either sufficient labeling or appropriate color.
- ♦ All businesses except for multifamily properties must provide recycling and organics recycling bins next to each trash bin (except restrooms) for their employees, contractors, tenants and customers.

- ♦ Businesses must annually provide information to employees, contractors, tenants and customers about waste diversion requirements and about the proper sorting of waste. Businesses must prohibit their employees from placing organic waste and recyclables in the wrong bins.
- ♦ Businesses must inspect trash, recycling and organic waste bins for contamination on a quarterly basis. If contaminated, employees need to be informed of the requirement to sort waste properly.
- ◆ Every business customer of Harrison must participate in the recycling program. If you haven't signed up, contact us immediately to determine your individual requirements and waiver eligibility. Email Harrison Contract Compliance Field Supervisor Donald Sealund at donalds@ejharrison.com or Contract Compliance Manager Daniel Harrison at danielh@ejharrison.com.

TRASH FLASH ______ FALL 2025

HARRISON COMMERCIAL & MULTIFAMILY COMPLEX CUSTOMERS

Recycling Guidelines

Keep your recyclables clean and loose!

Clean = NO contamination; Loose = DO NOT put in plastic bags, except shredded paper



Newspapers or Magazines





Paper













NO Medical

Needles or Sharps

Old Clothing

or Rags

NO Electronics

or Appliances



Paper/Junk

Mail



or Metal





NO Foodsoiled Paper

Plastic or Shrink Wrap

NO Diapers

Plastic Bags

Trash Guidelines - What goes in the Trash?

Hopefully, very little. After you have recycled, composted, filled the yard waste cart or bin, donated old clothing and goods, and done all of those good things and more — most of the rest can go in the trash.













Hoses

Styrofoam















NO Motor Oil Needles or Sharps NO Tires or Cooking Oil

NO Paint

For information on how to dispose of items not accepted in the trash, please call: 0jai 805-658-4323.

Connect with us! @ejharrisoninc









CITY OF OJAI

CITY MANAGER: BEN HARVEY MAYOR: ANDY GILMAN MAYOR PRO TEM: RACHEL LANG **COUNCIL MEMBERS:** KIM MANG, LESLIE RULE & ANDREW WHITMAN

Yard Waste Guidelines

Keep green waste a natural resource and out of the landfill.



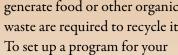




Call I-800-CLEANUP for more certified used oil recycling locations. Funded by a grant from the California Integrated Waste Management Board.

ORGANICS RECYCLING

Commercial customers who generate food or other organic waste are required to recycle it.



business or multifamily complex, contact Donald Sealund at donalds@ejharrison.com or 805-647-1414, ext. 4318.

EXTRA TRASH? Rent a roll-off or 3-yard bin.

For information and rates, call 805-647-1414 or

1-800-41-TRASH

www.ejharrison.com



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