Lock Me, Clean Me, Rightsize Me





Lock Me

Clean Me

Rightsize Me



Request lock services to prevent scavenging and costly fees for contamination and overloads. Lock services are available for commercial bins only.



Keep your bin clean and graffiti free. Your commercial services include an annual bin cleaning and graffiti removal as needed.



Our technical assistance team will guide you in rightsizing your services to match the type and amount of waste your business produces to your waste collection needs. Many businesses have achieved cost savings through this free service.

Enhance Recycling Efforts with Free Technical Assistance and Resources



Educational Materials

Let us help you educate your team! We offer a range of resources such as posters, videos and handouts to educate on proper sorting and contamination prevention.



Training Opportunities

Participate in free virtual or in-person training sessions to engage employees, managers and customers in effective waste reduction practices.



Problem-Solving for Space-Constrained Areas

Our technical assistance team provides personalized consultations to accommodate recycling, organics and landfill services, even in limited spaces.



To Request These Free Services

Contact the WM Technical Assistance Team:

Email: oceansidezerowaste@wm.com

Phone: (760) 435-5457

Website: business.wm.com/oceanside







Reduce, Reuse, Recycle, Rethink





How and what your business consumes and spends significantly contributes to waste generation.

By adopting a mindful approach to procurement and operations, you can minimize unnecessary waste production, support sustainable business practices and reduce your environmental footprint.



Source Reduction Tips:

Office Buildings and Manufacturing

- Implement double-sided printing as the default on printers and copiers.
- Provide reusable dishware for employees and recycling bins at each desk.

Retail

- Work with sustainable suppliers who use minimal or recyclable packaging.
- Offer discounts on slightly damaged goods and promote the use of reusable bags.

Hotels and Lodging

- Replace single-use items, such as toiletries and condiment packages with refillable dispensers and reusable alternatives.
- Only offer reusable dishware, utensils and cups. Discontinue using single use items like straws and plastic cups.

FOOD WASTE makes up **OVER 50%** of waste in the hospitality industry!

Place clearly marked recycling bins in all guest areas and provide informational flyers in guest rooms.

Grocery



Sell "imperfect" produce at a discount.



Donate unsold edible food to local hunger relief agencies.*



Restaurants and Catering

- Perform regular food waste audits.
- Use labeling and first-in, first-out rotation to minimize waste.
- Donate surplus food to local hunger relief organizations.*

* Businesses are protected from liability by the California Good Samaritan Food Donation Act.



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