



# Senate Bill 1383

## Edible Food Recovery- Requirements for Commercial Food Generators



This guide is designed to help you reduce food waste, rescue edible food and make you aware of the existing and upcoming laws around food waste. Through these simple waste reduction practices, your business can save money and contribute to the health and resilience of our community and planet.

**DISCLAIMER:** The information provided in this guide does not reflect the entirety of solutions that are available. No single entity or product is endorsed.



# THE FOOD WASTE CRISIS

- In the United States alone, a shockingly **40% of food** is uneaten, wasted and thrown out. Over **one million tons** of food goes into LA' s landfills every year. In the landfill, this waste releases potent greenhouse gases contributing to climate change. Food waste results from the unfortunate misuse of resources in growing, processing and transporting food. Each year, the US experiences billions of dollars in financial losses related to food waste.

Millions are food insecure  
in California

- 1 in 8 Californians
- 1 in 5 Children





# SENATE BILL 1383: SHORT-LIVED CLIMATE POLLUTANTS (SLCP): ORGANIC WASTE METHANE EMISSIONS REDUCTIONS

- Senate Bill 1383 was signed by former Governor Jerry Brown on September 19, 2016. The bill sets aggressive targets for reducing the amount of organic waste that can be sent to landfills by requiring all California jurisdictions to implement mandatory organic recycling programs. Additionally, the law grants CalRecycle the regulatory authority required to achieve organic waste disposal reduction targets and establishes an additional target that at least 20% of current disposed edible food is recovered for human consumption (edible food recovery program) by 2025.
- SB 1383 will further support California's efforts to achieve the statewide 75% recycling goal by 2020 established in AB 341 (Chesbro, Chapter 476, Statutes of 2011) and strengthen the implementation of mandatory commercial organics recycling established in AB 1826 (Chesbro, Chapter 727, Statutes of 2014).

# EDIBLE FOOD RECOVERY REQUIREMENTS FOR COMMERCIAL FOOD GENERATORS

1. Tier 1 (by January 2022) and Tier 2 (by January 2024) generators should arrange to recover the maximum amount of Edible Food that would otherwise be disposed.
2. Contract with, or enter into a written agreement with Food Recovery Organizations or Food Recovery Services for: (i) the collection of Edible Food for Food Recovery; or, (ii) acceptance of the Edible Food that the Commercial Edible Food Generator self-hauls to the Food Recovery Organization for Food Recovery.
3. Shall not intentionally spoil Edible Food that is capable of being recovered by a Food Recovery Organization or a Food Recovery Service.
4. Allow City's designated enforcement entity or designated third party enforcement entity to access the premises and review records pursuant to 14 CCR Section 18991.4.
5. Keep records that include the following information:
  - a. A list of each Food Recovery Service or organization that collects or receives its Edible Food pursuant to a contract or written agreement established under 14 CCR Section 18991.3(b).
  - b. A copy of all contracts or written agreements established under 14 CCR Section 18991.3(b).
  - c. A record of the following information for each of those Food Recovery Services or Food Recovery Organizations:
    - i. The name, address and contact information of the Food Recovery Service or Food Recovery Organization.
    - ii. The types of food that will be collected by or self-hauled to the Food Recovery Service or Food Recovery Organization.
    - iii. The established frequency that food will be collected or self-hauled.
    - iv. The quantity of food, measured in pounds recovered per month, collected or self-hauled to a Food Recovery Service or Food Recovery Organization for Food Recovery.



## **Senate Bill 1383: Tier 1 Commercial Food Generators**

**“Tier one commercial edible food generator” means a commercial edible food generator that is one of the following:**

- (A) Supermarket.** “Supermarket” means a full-line, self-service retail store with gross annual sales of two million dollars (\$2,000,000), or more, and which sells a line of dry grocery, canned goods, or nonfood items and some perishable items.
- (B) Grocery store with a total facility size equal to or greater than 10,000 square feet.** “Grocery store” means a store primarily engaged in the retail sale of canned food; dry goods; fresh fruits and vegetables; fresh meats, fish, and poultry; and any area that is not separately owned within the store where the food is prepared and served, including a bakery, deli, and meat and seafood departments.
- (C) Food service provider.** Food service provider means an entity primarily engaged in providing food services to institutional, governmental, commercial, or industrial locations of others based on contractual arrangements with these types of organizations.
- (D) Food distributor.** “Food Distributor” means a company that distributes food and non-food products to food service operators including, but not limited to, Supermarkets, Grocery Stores, convenience stores and school or hospital cafeterias.
- (E) Wholesale food vendor.** “Wholesale food vendor” means a business or establishment engaged in the merchant wholesale distribution of food, where food (including fruits and vegetables) is received, shipped, stored, prepared for distribution to a retailer, warehouse, distributor, or other destination.

**TIER 1 MUST COMPLY BY JANUARY 1, 2022**



## **Senate Bill 1383: Tier 2 Commercial Food Generators**

**“Tier two commercial edible food generator ” means a commercial edible food generator that is one of the following:**

- (A) Restaurant.** Restaurant with 250 or more seats, or a total facility size equal to or greater than 5,000 square feet. “Restaurant” means an establishment primarily engaged in the retail sale of food and drinks for on-premises or immediate consumption.
- (B) Hotel.** Hotel with an on-site food facility and 200 or more rooms. “Hotel” has the same meaning as in Section 17210 of the Business and Professions code.
- (C) Health facility with an on-site food facility and 100 or more beds.** “Health facility” has the same meaning as in Section 1250 of the Health and Safety Code.
- (D) Large Venue.** “Large venue” means a permanent venue facility that annually seats or serves an average of more than 2,000 individuals within the grounds of the facility per day of operation of the venue facility. A venue facility includes, but is not limited to, a public, nonprofit, or privately owned or operated stadium, amphitheater, arena, hall, amusement park, conference or civic center, zoo, aquarium, airport, racetrack, horse track, performing arts center, fairground, museum, theater, or other public attraction facility. For the purposes of this chapter, a site under common ownership or control that includes more than one large venue that is contiguous with other large venues in the site, is a single large venue.
- (E) Large Event.** “Large event” means an event, including, but not limited to, a sporting event or a flea market, that charges an admission price, or is operated by a local agency, and serves an average of more than 2,000 individuals per day of operation of the event, at a location that includes, but is not limited to, a public, nonprofit, or privately owned park, parking lot, golf course, street system, or other open space when being used for an event.
- (F) State Agency.** A state agency with a cafeteria with 250 or more seats or a total cafeteria facility size equal to or greater than 5,000 square feet.
- (G) A local education agency.** local education agency with an on-site food facility. “Local education agency” means a school district, charter school, or county office of education that is not subject to the control of city or county regulations related to solid waste.

**TIER 2 MUST COMPLY BY JANUARY 1, 2024**



# Commercial Edible Food Generators

## Tier 1

January 1, 2022

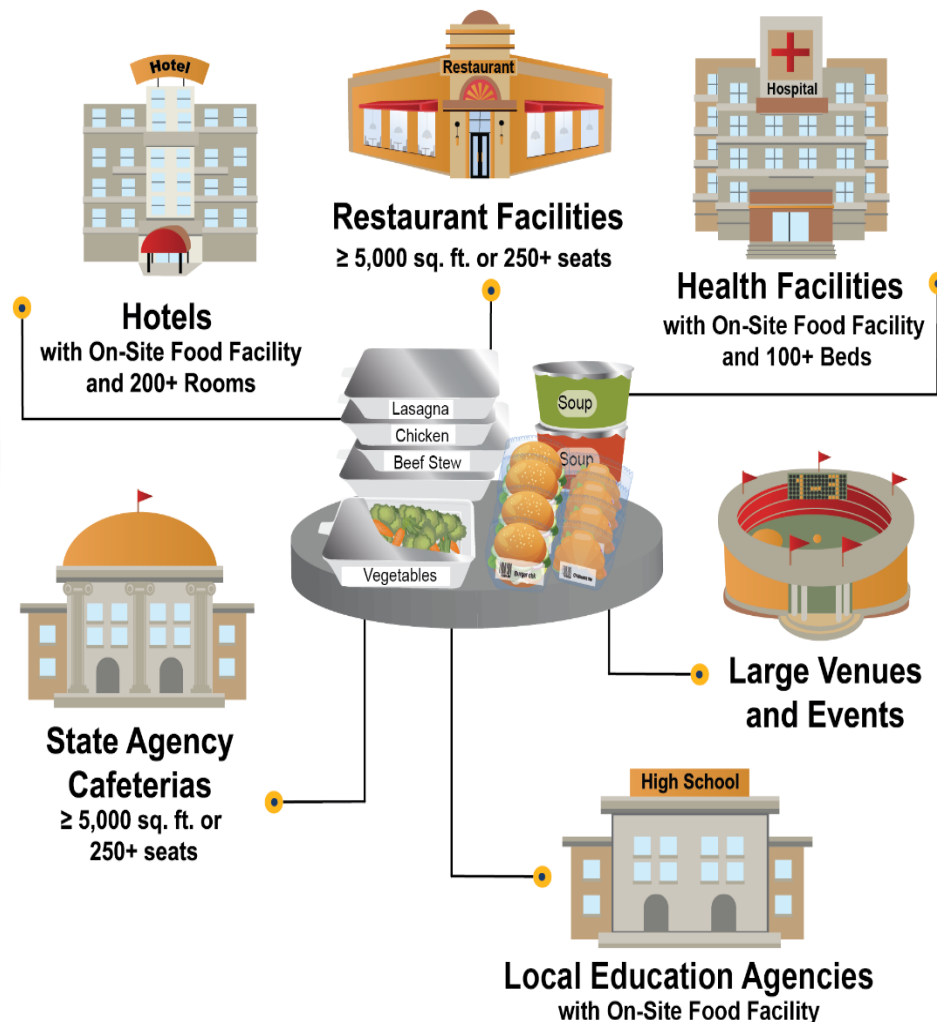
Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate.



## Tier 2

January 1, 2024

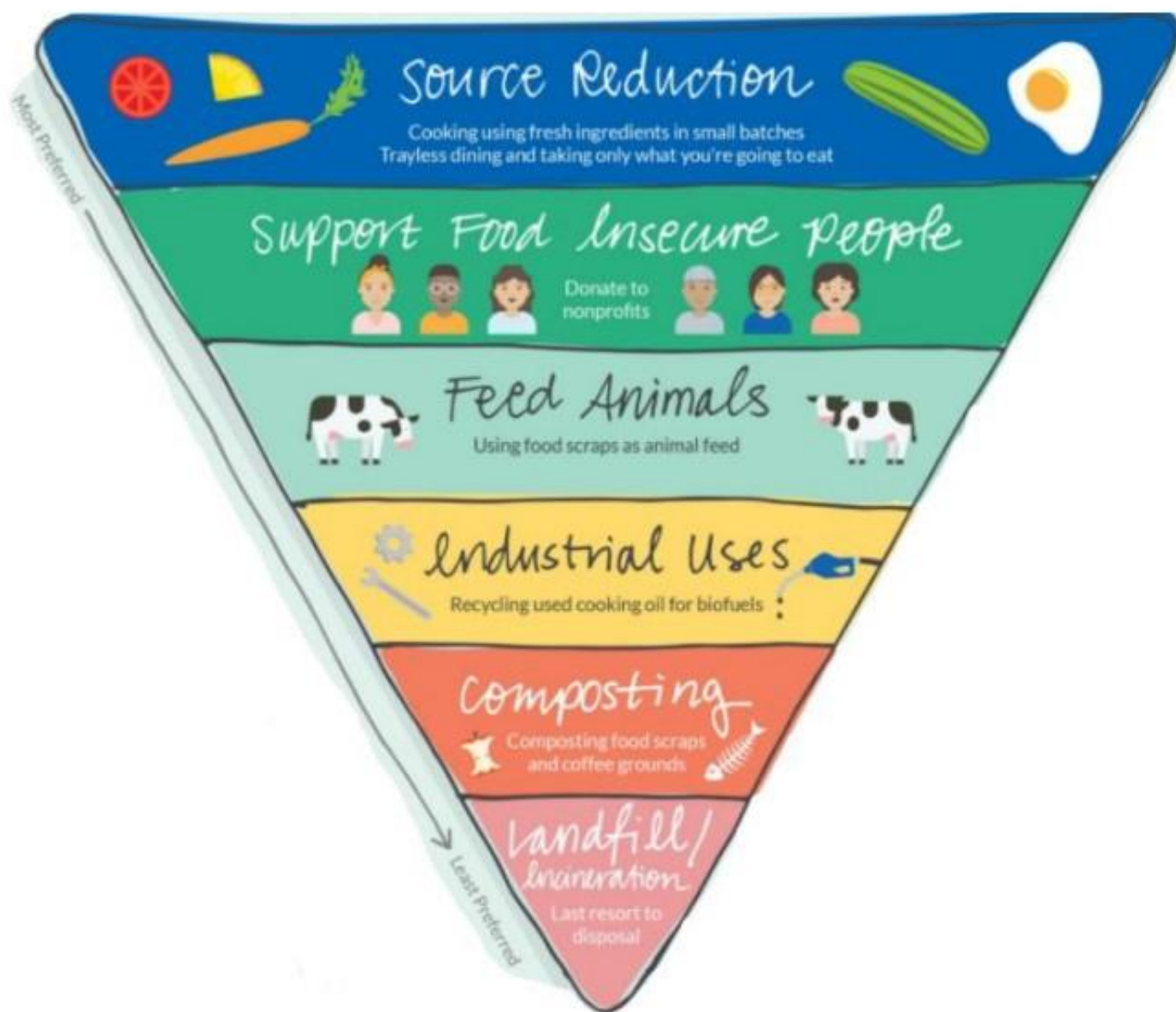
Tier two businesses typically have more prepared foods to donate, which often require more careful handling to meet food safety requirements (e.g. time and temperature controls).





# FOOD RECOVERY HIERARCHY

The Food Recovery Hierarchy prioritizes actions organizations can take to prevent and divert wasted food. Each tier of the Food Recovery Hierarchy focuses on different management strategies for wasted food.





# Benefits of Reducing Food Waste

- Positive image for your business
- Supporting your community by providing to those in need
- Improves the health of the environment





# HOW TO REDUCE FOOD WASTE?

1. Examine and **track your waste**
2. Implement **food waste prevention** recommendations
3. Begin a **food recovery program**
4. Subscribe to an **organics recycling service**





## STEP 1: EXAMINE

A food waste assessment will identify what is actually being thrown away. By getting to know what you throw away, you can cut down on disposal costs, reduce over purchasing and labor costs, reduce water and energy use associated with food production, and reduce greenhouse gas emissions.

### Food Waste Tracking Resources:

- [1. EPA's Guide to Conducting and Analyzing a Food Waste Assessment](#)
- [2. EPA's Tracking Sheet Template](#)
3. Digital Food Waste Tracking Technologies: [Phood](#), [Leanpath](#), [Winnow](#)

BusinessName-Annual-Food-Recovery-Reporting-Form - Saved

Search (Alt + Q)

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Agreement Date:

Month	Type of Food	Quantity (Pounds Per Month)	Self Haul
January			Excel
February			Excel
March			Excel
April			Excel
May			Excel
June			Excel
July			Excel
August			Excel
September			Excel
October			Excel
November			Excel
December			Excel
Total		0	Excel



## STEP 2: PREVENT

### Purchasing

- Adjust purchasing with demand and request flexibility from provider
- Practice consistent inventory management procedures
- Buy in bulk, buy seasonal, buy local and opt for imperfect produce

### Storing

- Implement best storage and handling to maximize usage of all items
- Make sure all staff are following “first in first out” storage process
- Put in place a descriptive labeling system

### Preparing

- Refine knife skills to reduce waste during trimming and cutting
- Utilize ‘root to stalk’ and ‘nose to tail’ methods to get the most out of your ingredients
- Implement just-in-time systems to reduce overproduction

### Menu and Serving

- Identify and drop poor performers
- Maximize cross utilization of ingredients and re-purpose leftovers into new dishes
- Offer specials to utilize ingredients before spoiling
- Reduce portion sizes and serve complimentary appetizers and sides only if the customer is interested



## STEP 3: FOOD RESCUE/RECOVERY

Identify type and amount of extra food



Determine packaging and storage requirements



Understand the frequency of  
donation need



Select a food rescue partner



Establish process and  
transportation plan



## STEP 4: RECYCLE

**Organics Recycling** services will be provided by EDCO to all customers. All customers are required by law (SB 1383) to subscribe to an organics service by January 1, 2022. Failure to comply will result in penalties.

Contact [EDCO](#) to establish organics services by January 2022



# What Goes in the Green Cart?



Organic waste (also referred to as organics), which includes food waste, green waste, landscape and pruning waste, non-hazardous wood waste, and food-soiled paper waste, will be collected all mixed together in your green organics cart.

If it grows, it goes!



## Food Scraps

Cooked or raw meat, poultry and seafood (including bones), cheese, dairy products, fruits, vegetables, grains, pasta, egg shells, bread, coffee grounds, tea bags, tea leaves, baked goods, nuts, jelly, candy, snack foods, leftovers, spoiled food.

### How to Collect

- Use a kitchen caddy, see page 3.
- Place food scraps directly in your cart (loose or in paper bags) and ensure the lid closes. **Please do not use any kind of plastic bags!**

### What to Avoid

Do not include liquids, plastic, glass, metals, Styrofoam.

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## Food-Soiled Paper

Paper bags, paper napkins, paper towels, paper plates, paper cups, paper take-out containers and take-out boxes (with no plastic or wax coating, and with metal removed), coffee filters, tissues.

### How to Collect

- Paper can be dry or wet.
- Place food-soiled paper directly in your cart (loose or in paper bags) and ensure the lid closes.



## Keep these items out of your green cart!

Prohibited items cannot break down, or cause a safety hazard for collection crews. Check the list below to find out what to **KEEP OUT** of your green cart:



**KEEP  
OUT**

- Aluminum
- Animal carcasses
- Cigarette butts & ashes
- Clothing
- Diapers
- Dirt
- Glass
- Hazardous waste



# WARNING

Examples of food-soiled paper that are typically mixed in with food waste include uncoated products such as napkins, paper towels, tissues, cardboard, formed paper packaging such as egg cartons, and some paper plates and cups. These items, when comingled with food waste, are subject to the organic recycling requirements. Coated paper products such as: to-go containers, coffee cups, soda cups, food-service wrappers, pizza boxes, cardboard boxes, and similar materials can contain liners made of polyethylene or synthetic grease/water resistant components. These items should not be placed in the organic's cart/bin.

**\*\*It is always advisable to check with your solid waste hauler and/or your compost/AD facility operator to determine which products they accept.**



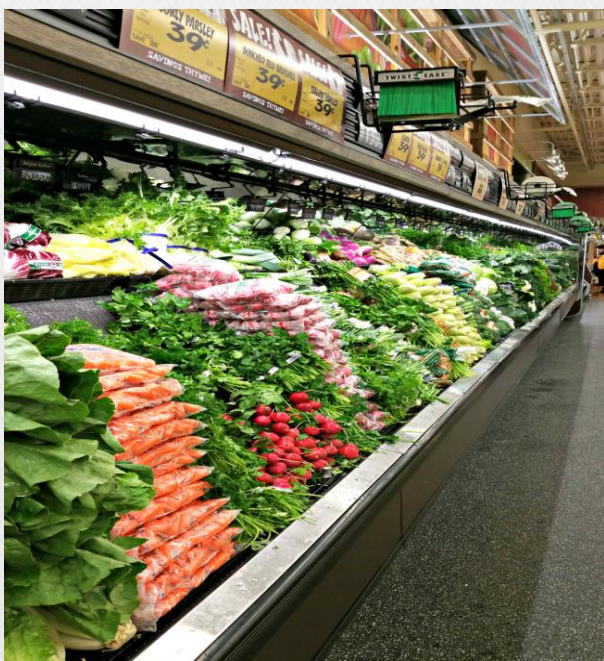
# HOW TO DONATE

1. Contract with a food recovery organization/service and provide a copy to the city.

2. Collect edible food per your food recovery partnership agreement



3. Arrange a pick up with your food recovery partner.



4. Provide annual report to the city and repeat the process for subsequent donations.



## DID YOU KNOW?

By donating edible food, businesses may:

- Receive tax incentives.
  - To learn more, access: [Tax Deduction for Food Donation: A Legal Guide](#).
- Comply with state and local waste mandates.
- Decrease waste collection frequency.
- Reduce food insecurity.
- Divert food waste from landfills.





## DID YOU KNOW?

Did you know that food facilities that donate any food to a nonprofit charitable organization for human consumption is not liable for any damage or injury resulting from consumption of the donated food, unless the injury resulted from negligence or a willful act?

For more information visit:

[Food Donations FAQ and State Law Protections and the Los Angeles County Food Drop Program](#)



# FOOD SERVICE ORGANIZATIONS & PROVIDERS

## Salvation Army Long Beach

3092 Long Beach Blvd, Long Beach  
90807

(562) 247-3528

### **Types of Food Products Accepted:**

Produce, Prepared Food, Dairy Products,  
Dry Food, Baked Goods, Meats, Canned  
Food

**Provides Transportation:** Yes

## Lakewood First United Methodist Church/Broken Loaf Food Pantry

4300 Bellflower Blvd.

Lakewood, California 90713

(562) 235-1325

### **Types of Food Products Accepted:**

bread, cereal

## Long Beach City College

4901 E Carson St

Long Beach 90808

(562) 938-4111

### **Types of Food Products Accepted:**

pre-packaged groceries and snacks

## Iglesia Un Renuevo

13216 Fairford Avenue

Norwalk, CA 90650

(562) 743-4611

### **Types of Food Products Accepted:**

canned food, fruits, water

## Food Finders

10539 Humbolt St., Los Alamitos CA 90720

General: (562) 283-1400

Food Donation: (562) 283 – 1400 x105

### **Types of Food Products Accepted:**

Perishable and Non Perishable

**Provides Transportation:** Yes

## Rosewood Church

10115 Rose Street

Bellflower 90706

(562) 804-4778

### **Types of Food Products Accepted:**

dry/canned goods, bread, frozen meat

## The Journey @ Mayfair Community Church

6150 Bellflower Blvd

Lakewood, CA 90713

(562) 867-3198

### **Types of Food Products Accepted:**

Produce, canned goods, and other packaged  
foods

## Unitarian Universalist Church of Long Beach

5450 East Atherton Street

Long Beach 90815

(562) 597-8445

### **Types of Food Products Accepted:** No

perishables, mostly canned food: veggies, fruit,  
sometimes tuna or hash; soup, ramen,  
crackers, dried beans, box mixes, granola bars,  
etc



# FOOD SERVICE ORGANIZATIONS & PROVIDERS

## The Salvation Army Torrance Corps - Stillman Sawyer Family Services Center

3820 W. Lomita Blvd. Harbor City 90710  
(310) 835-1986

**Provides Transportation:** Yes

### **Types of Food Products Accepted:**

Produce, dairy products, dry goods, canned goods, baked goods, meats, frozen food

## Food Forward

7412 Fulton Ave, Suite #3, North Hollywood, CA 91605

Luis Yepis, Director of wholesale: (206) 402-7428  
General: 323-307-9882

**Types of Food Products Accepted:** All kinds of produce as long as it is at least 8-10 pallets

**Provides Transportation:** Yes

## Los Angeles Food Bank

1734 E. 41st St, Los Angeles, CA 90058  
Food Resources Team: (323) 234-3030

**Types of Food Products Accepted:** Dry, Refrigerated, Frozen, Fresh

**Provides Transportation:** Yes

## Food Cycle LA

Los Angeles, CA 90028  
6636 Selma Ave  
(323) 897-9696

**Types of Food Products Accepted:** Fresh produce, frozen foods, shelf-stable products, dairy, juice, food related inventory from promotions or trade shows, seasonal merchandise, national or private-label products, items that have not reached expiration.

### **This includes:**

Thawed products, product removed from the original packaging, repackaged or opened product, prepared food that has been exposed to public self-service

**Provides Transportation:** Yes

## City of Carson - Human Services

801 E. Carson Street Carson 90745  
(310) 952-1782

**Provides Transportation:** No

**Types of Food Products Accepted:** Dry, canned

## Food Oasis

Food Oasis is a website that lists various food pantries and meals in Los Angeles.

Food donation tracking forms are available as a [printable version](#), or as an Excel file at this link.

Food DROP LA- Provides business resources including *Food Donation Toolkit* and *Food Donation Tracking Form*.

## Copia

Copia's technology allows businesses to safely donate their excess food, access enhanced tax deductions, and receive powerful data to inform food purchasing decisions.

## Careit

Careit is a free online food donation matching marketplace with tracking tools through their free app.