

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.

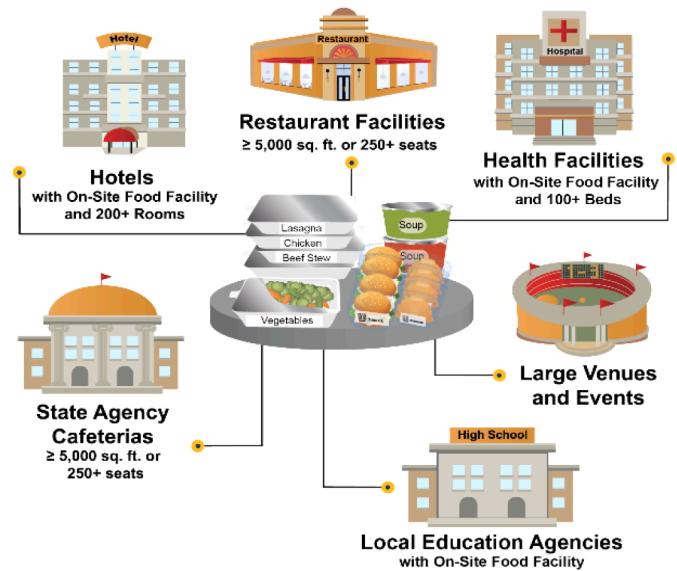
Tier 1

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



Tier 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 One Donors

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

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

Tier Two Donors

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

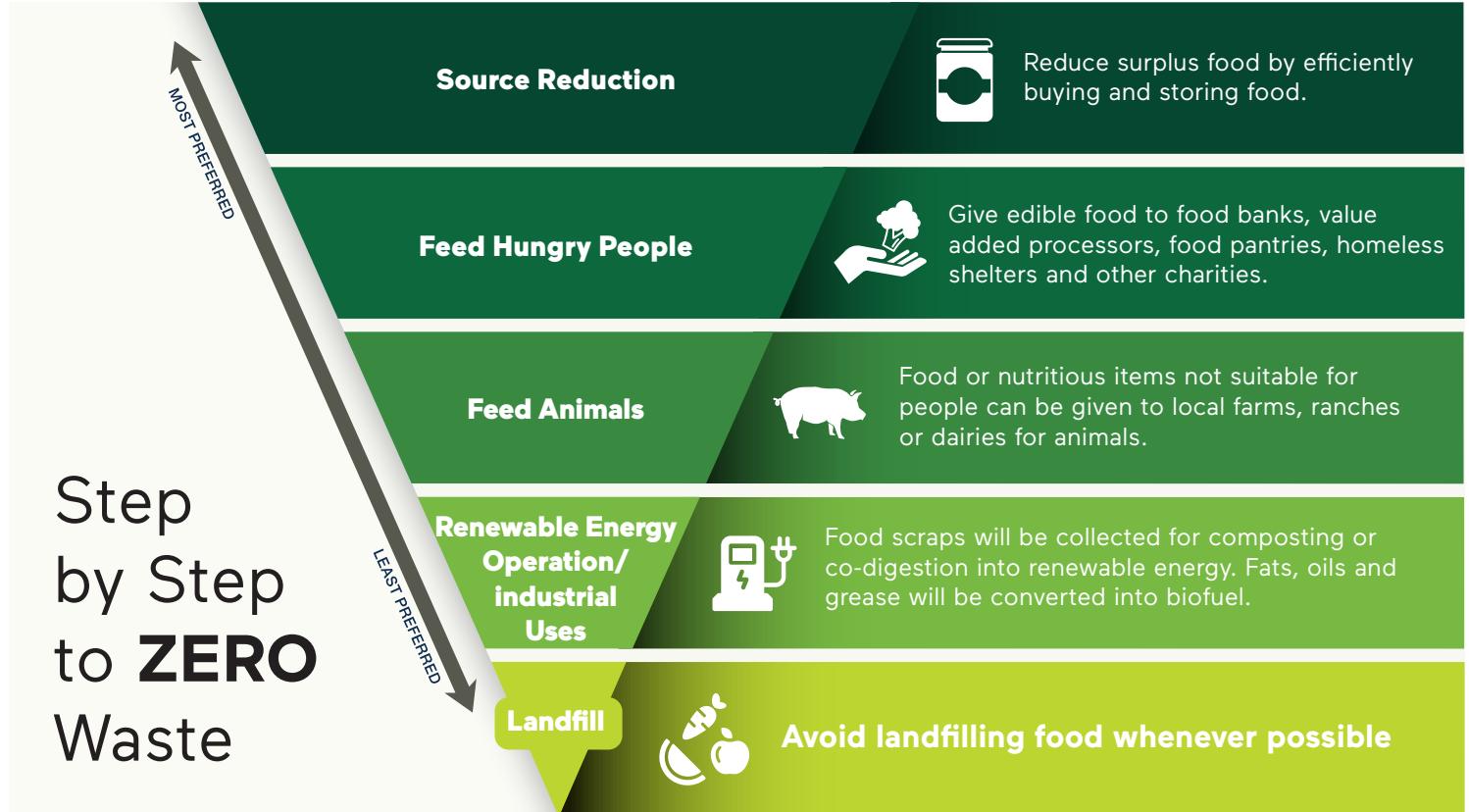
- Restaurants with Facilities $\geq 5,000$ sq. ft. or 250+ seats
- Hotels with an On-Site Food Facility and 200+ Rooms
- Health Facilities with an On-Site Food Facility and 100+ Beds
- Large Venues and Events
- State Agency Cafeterias with Facilities $\geq 5,000$ sq. ft. or 250+ seats
- Local Education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