



Senate Bill 1383

EDIBLE FOOD RECOVERY: REDUCING FOOD WASTE IN SIGNAL HILL

*Requirements for
Commercial Food
Generators*

A large, solid yellow shape is positioned in the lower right quadrant of the page, extending from the bottom left towards the top right. It has a smooth, rounded triangular form.

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 gasses contributing to climate change. Food waste results in unfortunate misuse of resources needed to grow, process and transport food while wasting money and accelerating climate changes.

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 then 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 the organic waste disposal reduction targets and establishes an additional target that not less than 20 percent 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 percent 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).

SENATE BILL 1383: EDIBLE FOOD RECOVERY REQUIREMENTS FOR COMMERCIAL FOOD GENERATORS

Tier 1 and Tier 2 Commercial Edible Food Generators shall comply with the following requirements:

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 "Hotel" has the same meaning as in Section 17210 of the Business and Professions code..

(C) Health facility

A 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 1 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

A 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

TIER 1 AND TIER 2 CFG'S IN SIGNAL HILL



Applebee's



Costco Wholesale



Food 4 Less



Mother's Market & Kitchen

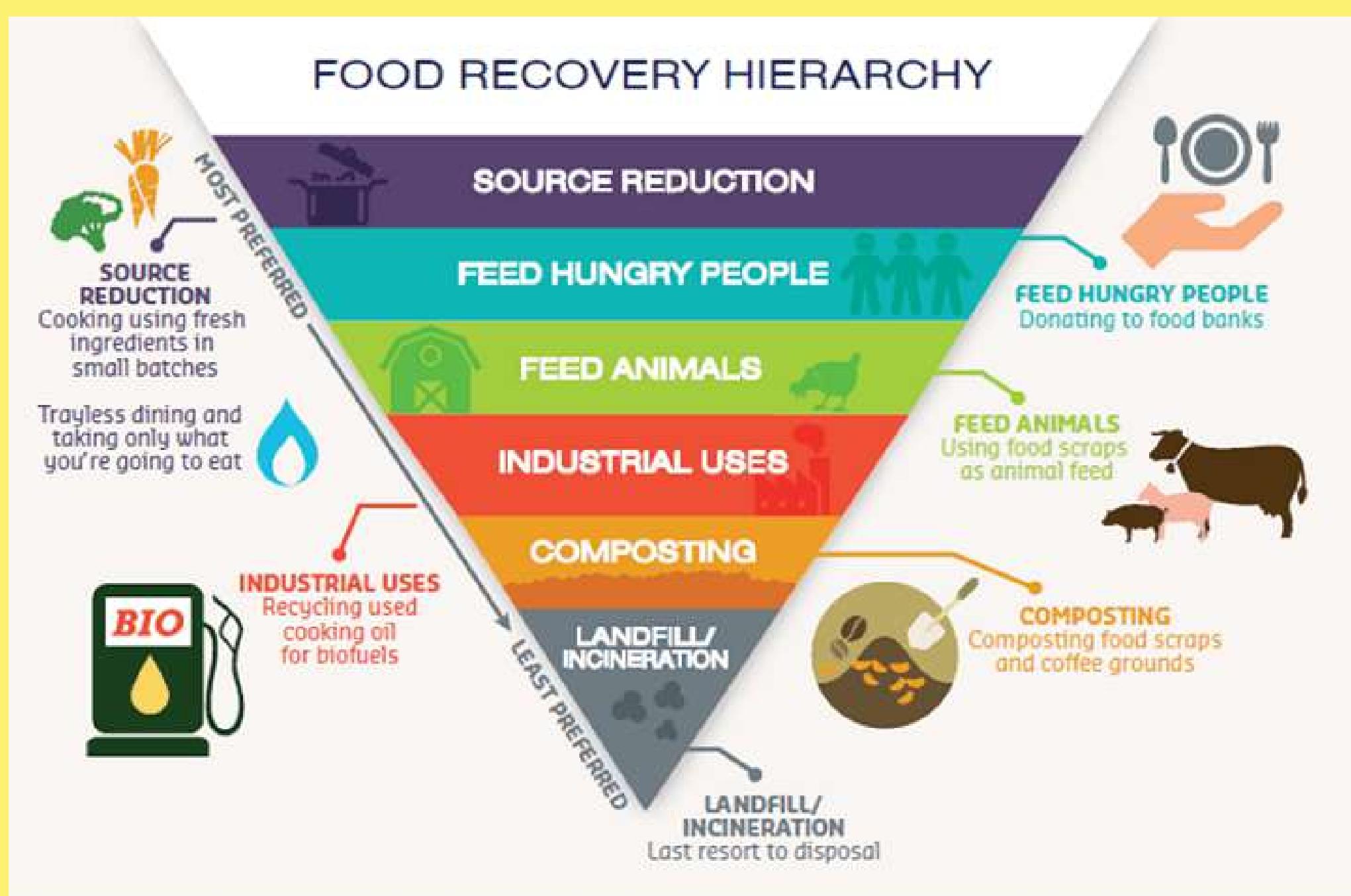


Target

** Please contact the city if your business is not listed here and you identify as a Tier 1 or Tier 2 Commercial Food Generator.**

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 your 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 environmental health

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* A review of 114 restaurants across 12 countries found that nearly every site achieved a positive return, with the average restaurant saving \$7 for every \$1 invested in reducing kitchen food waste.



HOW TO REDUCE FOOD WASTE?

1.

Examine and track your waste

2.

Implement food waste **prevention** recommendations

3.

Implement 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](#)

STEP 2: PREVENT



Purchasing

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

Preparing



Preparing

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



Storing

1. Implement best storage and handling to maximize usage of all items.
2. Make sure all staff are following "first in first out" storage process.
3. Put in place a descriptive labeling system.



Menu and Serving

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

STEP 3:RESCUE/RECOVERY

Identify type and amount of extra food

Determine packaging and storage requirements

Understand 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



Examples of organic materials that should be placed in the green organics cart.

**IF IT GROWS
IT GOES**



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 organics 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.

Annual Food Recovery Reporting Form

<http://www.cityofsignalhill.org/annualfoodrecoveryform>

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 that 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

Food Forward

37412 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

31734 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

The Salvation Army Torrance Corps - Stillman Sawyer Family Services Center

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

Types of Food Products Accepted: Produce, dairy products, dry goods, canned goods, baked goods, meats, frozen food

Provides Transportation: Yes

The Salvation Army San Pedro Corps

138 S. Bandini St. San Pedro 90731
(310) 832-7228

Types of Food Products Accepted: Dry, canned, produce, baked goods, dairy products

Provides Transportation: No

Watts Labor Community Action Committee (WLCAC - Family Source Center)

1212 E. 108th St. Los Angeles 90059
(323) 357-6262

Types of Food Products Accepted: Produce, Prepared Food, Dairy Products, Dry Food, Baked Goods, Meat, Canned Food

Provides Transportation: Yes

City of Carson - Human Services

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

Types of Food Products Accepted: Dry, canned

Provides Transportation: No

House of Yahweh

4046 Marine Ave Lawndale 90260
(310) 675-1384

Types of Food Products Accepted: Produce, Prepared Food, Dairy Products, Dry Food, Baked Goods, Meat, Canned Food

Provides Transportation: Yes

Food Finders

3744 Industry Ave #401, Lakewood, CA 90712
General: (562) 283 - 1400
Food Donation: (562) 283 - 1400 x105

Types of Food Products Accepted: Perishable and Non Perishable

Provides Transportation: Yes

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.

Food Cycle LA

Los Angeles, CA
(323) 897-9696

Types of Food Products Accepted: Fresh produce frozen foods, shelf-stable product dairy, juice, food related inventory from promotions, seasonal merchandise, and national or private-label products. Excess food products from trade shows. items that have not reached expiration. This includes: Product that has been thawed, product removed from its original packaging, repackaged or opened product, prepared food that has been exposed to public self-service

Provides Transportation: Yes

Annual Food Recovery Reporting Form

<http://www.cityofsignalhill.org/annualfoodrecoveryform>

For more information on Edible Food Recovery please visit our Organics Recycling page:

<https://www.cityofsignalhill.org/656/Organics-Recycling>