In San Francisco, one in four people do not know where their next meal is coming from. Yet, Californians send 11.2 billion pounds of food to landfills each year. This wasted food is often fresh and could have been used to feed people in need. Your business’s food donations can help alleviate local hunger and improve the lives of fellow San Franciscans.

**FOOD DONATION GUIDELINES FOR PERMITTED FOOD FACILITIES**

**WASTING FOOD ALSO WASTES ALL THE WATER, ENERGY, AND OTHER RESOURCES USED TO PRODUCE, PROCESS, SHIP, AND STORE IT**

**1** **POUND OF BEEF**

**WASTES AS MUCH WATER AS LETTING YOUR SHOWER RUN**

**6** **HOURS**

**ALL FOOD SHOULD BE LABELED:**
“Donated Food—Not for Resale” with any major food allergens

**FIND AN ORGANIZATION TO TAKE YOUR FOOD**
Contact a hunger relief organization or food rescue group and let it know what foods you have and the quantity. These groups are a good place to start:

**Free services:**
- **SF-Marin Food Bank**
  https://www.sfmfoodbank.org
  (415) 282-1900
- **Project Open Hand**
  https://www.openhand.org/
- **Food Runners**
  https://www.foodrunners.org/

**CAN’T DONATE IT? YOU MUST COMPOST IT!**
Make better use of food that cannot be donated by using an organics composting program:

- **Recology—Composting Services**
  https://www.recology.com/recology-san-francisco/
  (415) 330-1400

Now mandatory under California State Law, SB 1383, certain large food generating businesses are required to donate the maximum amount of surplus food possible and keep donation records.

For more information go to SFENVIRONMENT.ORG/SB-1383 or contact ENV-EDIBLEFOODRECOVERY@SFGOV.ORG.
KEEP FOOD SAFE
In order to ensure donated food is safe for consumption, donating facilities must adhere to the requirements of the California Retail Food Code (Chapter 4). Donated prepared foods and time/temperature control for safety (TCS) foods must meet the temperature requirements outlined below.

HELP THE COMMUNITY AND THE ENVIRONMENT
In the United States, as much as 40 percent of food produced for people to eat is wasted along the food chain. Grocery stores, restaurants, and institutions are responsible for about 40 percent of this waste. Donating surplus food helps local agencies serve those in need, including children and seniors.

Donating food also helps the environment. Wasted food is the most prevalent material in U.S. landfills, representing about 20 percent of the trash by weight. When food is wasted, the water, energy, fertilizer, and cropland that went into producing the food is wasted, too.

LIABILITY PROTECTION
Organizations that donate food are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1996. Organizations that donate food in good faith to a nonprofit organization for distribution to people in need are not subject to civil or criminal liability that may arise from the condition of the food.

TAX SAVINGS
According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food plus half the food’s expected profit margin if it were sold at fair market value. Contact your tax professional to determine its application to your business.

CUT TOMATOES  CUT MELON  DAIRY  MEAT  FISH  CUT LEAFY GREENS

EXAMPLES OF FOOD THAT REQUIRES TIME AND TEMPERATURE CONTROL FOR SAFETY

IDENTIFY FOODS YOU CAN DONATE
Licensed food establishments can donate food that has not been served including any raw, cooked, processed, or prepared food, ice, beverage, or ingredient used or intended for use, in whole or in part, for human consumption, with the condition that the items be wholesome. This includes packaged and prepared foods.

FOOD THAT CAN BE DONATED

- **HOT FOOD** that was not served to a customer and kept at the proper temperature and/or cooled properly (entre, soups, etc.)
- **COLD FOOD** that was not served to a customer and kept at proper temperature (sandwiches, yogurt parfaits, salads, etc.)
- **PRODUCE** kept at proper temperature (strawberries, lettuce, onions, tomatoes, herbs, etc.)
- **BEVERAGES** (juice, bottled water, lemonade, tea, etc.)
- **PACKAGED ITEMS** (dry pasta, canned vegetables, pudding, etc.)
- **DAIRY PRODUCTS** maintained at 45°F or below (sour cream, milk, yogurt, cheese, etc.)
- **RAW MEAT** maintained at 41°F or below (beef, chicken, pork, etc.)

FOOD THAT CANNOT BE DONATED

- Previously served food such as buffet items or groceries that have been served to/purchaased by a customer and returned to the business
- Potentially contaminated foods (items that have been in a flood, fire, smoke, etc.)
- Canned food that is dented at the seams or rusty
- Food in opened or torn containers exposing the food to potential contamination
- Reduced oxygen packaged foods prepared in house

PROPER COOLING

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Degree Fahrenheit</th>
<th>Celsius</th>
</tr>
</thead>
<tbody>
<tr>
<td>135°F</td>
<td>57°C</td>
<td></td>
</tr>
<tr>
<td>70°F</td>
<td>21°C</td>
<td></td>
</tr>
<tr>
<td>41°F</td>
<td>5°C</td>
<td></td>
</tr>
</tbody>
</table>

**COLD FOOD**

- must be kept at 41°F or below

**HOT FOOD**

- must be kept at 135°F or above

**HOT FOOD THAT IS COOLED**

and donated cold must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours, for a total of 6 hours