SB 1383: Edible Food Recovery

Kelly Gaherty
SF Department of Environment
Edible Food Recovery Implementation in San Francisco

TIER 1 Edible Food Generators (effective January 1, 2022)

- Supermarket (with revenue ≥ $2 million)
- Grocery store (≥ 10,000+ sq. ft)
- Contracted Food Service Provider (for universities, employee cafeterias, airlines, etc)
- Food distributor
- Wholesale food vendor

TIER 2 Edible Food Generators (effective January 1, 2024)

- Restaurant (≥ 250 seats or 5,000 sq. ft.)
- Hotel (with onsite food facility and ≥ 200 rooms)
- Health facility (with onsite food facility & ≥ 100 beds)
- Large events and venues
- State agency with cafeteria (≥ 250 seats or 5,000 sq. ft.)
- Public and private schools with on-site food facility
Food Recovery Organizations/Services
Edible Food Recovery Compliance Requirements

Citywide Food Recovery System

**TIER 1**
- Edible Food Generators (2022)
  - CORPORATE DINING (e.g., Bon Appétit, Guggenheim)
  - WHOLESALE FOOD VENDORS (e.g., SF Market)
  - FOOD DISTRIBUTORS
  - GROCERY STORES/SUPERMARKETS

**TIER 2**
- Edible Food Generators (2024)
  - RESTAURANTS
  - HOTELS
  - EVENT VENUES
  - EDUCATION AGENCIES
  - STATE AGENCY CAFETERIAS
  - HEALTH FACILITIES

**Food Recovery Services**
- FOOD RECOVERY SERVICES (e.g., Copia, FoodRunners, Replate)

**Food Recovery Organizations**
- FOOD RECOVERY ORGANIZATIONS (e.g., SF Marin Food Bank, meal programs)

**KEY**
- Agreements to receive recovered edible food
- Data/reporting related to recovery and distribution
- Grant Funding
- Regulatory responsibilities

**Food Recovery Organizations (example)**
- SF Environment
- SF Marin Food Bank
- Meal Programs
Outreach and Education – Already Underway

New State Law SB1383
Food Donation Requirements for Businesses

What is Senate Bill (SB) 1383?
SB 1383 is a new law designed to reduce disposal of organic material in landfills, including edible food, to meet the state’s climate goals. It requires food generators, like you, to donate the maximum amount of their edible surplus food that would otherwise be disposed of in the compost or landfill.

What businesses are covered and when do they need to comply?

Tier 1 Businesses January 1, 2022
• Supermarket with annual revenue $2 million
• Grocery stores (10,000 sq ft)
• Food service provider
• Food distributor
• Wholesale food vendor

Tier 2 Businesses January 1, 2024
• Restaurant (251-500 seats or 5,000 sq ft)
• Hotels with onsite food facility (150 rooms+)
• Health facility with onsite food facility (100 beds+)
• Large events and venues
• State agency with calendars (250 seats or 5,000 sq ft)
• Public education agency with onsite food facility

What does my business need to do to comply?

1. Recover edible food
   - Collect the maximum amount of edible food that would otherwise be disposed of (i.e., compost or landfill), so it can be donated to food people cannot afford. Businesses may not intentionally spoil food. Assess the type, quantity, and frequency of excess food for donation.

2. Keep written agreements
   - Partner with a food donation program to donate your excess food. Create a written agreement with each food donation program that picks up or receives donated food from your business. Galleon’s Model Food Recovery Agreement suggests language for your written agreement.

3. Track and report
   - Maintain a list of the following:
     • Name, address, and contact information of food programs that received donated food
     • Type of food donated
     • Frequency and quantity of food recovered in pounds per month
   - The written agreements and record-keeping must be maintained on site for review from applicable City agencies. Be prepared for inspections and monitoring by San Francisco City and County.

For additional information and resources, visit our website or email: sfenvironment.org/ SB1383 or ENV십Blola-yourBacounry@sfgov.org

OFFICIAL NOTICE: NEW STATE LAW TAKES EFFECT ON JANUARY 1, 2022

The State of California passed SB 1383, a new law requiring certain food generating businesses (Tier 1 and Tier 2 Generators) to donate the maximum amount of their excess food to food donation programs feeding people in need. This effort will increase access to nutritious food for members of our community, while reducing waste, and greenhouse gas emissions that are the result of food ending up in landfills.

Your business was identified as a source of excess food that could be donated to feed people in need. (Starting January 1, 2022 or January 1, 2024, depending on your business type, all excess edible food must be donated to food donation programs). Your business is also required to establish written agreements with each food program receiving donations and track and report the amount, types of food, and frequency of donations. Full compliance with SB 1383 can save your business money and avoid fines for noncompliance.

Please review the enclosed flyer for more information about what to expect from this new state law and how your business can comply. In partnership with Galleon, the San Francisco Department of the Environment (SF Environment) is offering limited grant funds to start or expand your businesses’ food recovery and donation efforts. For more information about SB 1383 or grant availability, contact ENV_EditableFoodRecovery@sfenv.org or call SF Environment’s Food Recovery Coordinator at (415) 355-3768. Together, we can do this important work for our community and the planet.

Sincerely,
San Francisco Department of the Environment

* In 2016, Governor Brown signed Senate Bill 1383 (SB 1383) to reduce greenhouse gas emissions, including methane from organic waste. SB 1383 sets goals for California businesses to reduce disposal of organic waste in the landfill, including recovering the maximum amount of surplus edible food for human consumption.
Capacity Analysis Study

Food Waste Prevention and Food Recovery Resources in the City and County of San Francisco

New state law, SB 1383 went into effect January 1, 2022 requiring certain food generators to prevent food from being landfilled or composted by increasing donations to food programs. The following resources are available to help your business prevent food waste and/or donate the maximum amount of available surplus food:

- Food Waste Prevention Resources
- Food Recovery Services
- Food Recovery Organizations

For additional information and resources, visit our [website](#) or email [info.FoodRecovery@sf.gov](mailto:info.FoodRecovery@sf.gov). Please email us if your organization’s listing needs to be updated, edited, removed, or added.

### Food Waste Prevention Resources

These resources will help you prevent waste at the source and generate less surplus, by improving ordering practices, food management, and sales.

<table>
<thead>
<tr>
<th>Organization</th>
<th>Service</th>
<th>Best suited for</th>
</tr>
</thead>
<tbody>
<tr>
<td>Too Good To Go</td>
<td>[https:// too good to go.com/venues/business](https:// too good to go.com/venues/business)</td>
<td>Grocery stores, restaurants, bakeries, catering companies, etc.</td>
</tr>
<tr>
<td>Food Haven</td>
<td><a href="https://foodhavenapp/business">https://foodhavenapp/business</a></td>
<td>Grocery stores, restaurants, bakeries, food trucks, etc.</td>
</tr>
<tr>
<td>Alfresh</td>
<td><a href="https://www.alfresh.com">https://www.alfresh.com</a></td>
<td>Supermarket and grocery stores</td>
</tr>
<tr>
<td>Leanpath</td>
<td><a href="https://www.leanpath.com/solutions/">https://www.leanpath.com/solutions/</a></td>
<td>Food service providers, corporate cafeterias, hotels, health facilities, schools and universities, etc.</td>
</tr>
</tbody>
</table>
Thank You!

Kelly Gaherty
Commercial Zero Waste Assistant Coordinator
SF Department of the Environment
(415) 355-3768
kelly.gaherty@sfgov.org
Kitchen Zero SF Wins
Alexa Kielty
SF Department of Environment
30-40% of all Food is Wasted in the USA
Food Waste Prevention Software
Donation Matching Software
## Business Partners in San Francisco

<table>
<thead>
<tr>
<th>Food Generator Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>GAP, Inc.</td>
</tr>
<tr>
<td>SF Market Corporation</td>
</tr>
<tr>
<td>Zuckerberg San Francisco General Hospital</td>
</tr>
<tr>
<td>Grocery Outlet</td>
</tr>
<tr>
<td>Imperfect Foods</td>
</tr>
<tr>
<td>Blue Bottle Café</td>
</tr>
<tr>
<td>Eko Kitchen</td>
</tr>
<tr>
<td>Yo Soy Ceviche</td>
</tr>
<tr>
<td>La Cocina</td>
</tr>
<tr>
<td>SF Farmers Market</td>
</tr>
<tr>
<td>Center for Urban Education about Sustainable Agriculture (CUESA)</td>
</tr>
<tr>
<td>San Francisco International Airport (SFO Airport)</td>
</tr>
<tr>
<td>Obour Foods</td>
</tr>
<tr>
<td>Epicurean Group</td>
</tr>
<tr>
<td>Restaurant Depot</td>
</tr>
<tr>
<td>Pacific Coast Farmers Market Association</td>
</tr>
<tr>
<td>Tuneln</td>
</tr>
</tbody>
</table>
Non-profit Partners – ECS
Non-profit Partners:
SF Marin Food Bank
Non-profit Partners: Farming Hope
3.2 million pounds redistributed
New Cal Recycle Grant
FOR IMMEDIATE RELEASE:
June 7, 2022
Contact: Charles Sheehan (charles.sheehan@sfgov.org, 415 781 9142)

***PRESS RELEASE***

SAN FRANCISCO’S KITCHEN ZERO ANNOUNCES 3.2 MILLION POUNDS OF EDIBLE FOOD RECOVERED FOR FOOD INSECURE RESIDENTS

Supervisor Walton’s new food recovery ordinance will further expand San Francisco’s edible food recovery programs to include over 600 food-generating businesses.

San Francisco, CA – Today, San Francisco Supervisor Walton announced a major expansion in San Francisco’s edible food recovery initiatives with his “Edible Food Recovery and Organic Waste Collection Ordinance.” The proposed legislation will implement and enforce local compliance of California State Senate Bill 1383 and significantly increase edible food recovery and redistribution. Supervisor Walton’s proposed ordinance is before the Board of Supervisors today for consideration.

Supervisor Walton’s legislation follows the SF Department of the Environment’s Kitchen Zero SF program, which recovered over 3.2 million pounds of edible food (approximately 2.7 million meals) from June 2019 – March 2022. Funded with a CalRecycle grant, Kitchen Zero SF piloted SB 1383 compliance activities through partnerships with food-generating businesses and over 50 nonprofits and food pantries. The recovered food was redistributed to residents in need and provided a critical resource during the COVID-19 pandemic.

“Food insecurity remains a significant issue in San Francisco with 1 in 4 residents at risk of hunger due to low-income or economic insecurity. BIPOC communities, in particular Black and Latino, with a growing trend in the city’s Asian community, are most at risk,” said San Francisco District 10 Supervisor Shamann Walton. “My new legislation builds upon established, successful programs that already feed our communities most vulnerable residents by allowing the San Francisco Department of Environment to implement SB 1383 and significantly increase the amount of edible food that is recovered here in the City and redistributed to those most in need.”

Recovering edible food is an environmental and humanitarian imperative. Edible food recovery programs exist at the intersection of equity and the environment. These initiatives provide critical lifelines to struggling families and vulnerable populations. Redirecting edible food to those who need it the most also keeps food out of landfills. Food that improperly ends up in the landfill releases methane, a harmful greenhouse gas, which is more potent than carbon dioxide at trapping heat. Continuing to reduce emissions is essential to meet our City’s climate goals. San Francisco is already a leader in edible food recovery and composting, but this initiative ensures that food is repurposed for its highest and best use (human consumption).
San Francisco considers plan to rescue 7 million pounds of food waste from restaurants and supermarkets

Tara Duggan

Updated: June 7, 2022 2:12 p.m.
Alexa Kielty
Senior Zero Waste Coordinator
SF Department of the Environment
(415) 355-3747
alexa.kielty@sfgov.org