

**\$165 Billion
Worth of Food
Waste Enters
Landfills
Each
Year!**



**Solano County
Edible Food Recovery
Program**

**Solano County Department of
Resource Management**

(707) 784-6765

SB1383@solanocounty.com

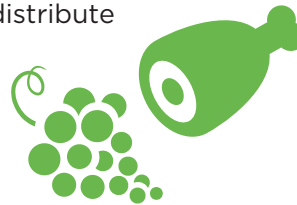
www.solanocounty.com/organicsrecycling



**What is Senate Bill
(SB) 1383?**

In September 2016, Governor Brown signed into law SB 1383 establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants in various sectors of California's economy. This law establishes targets to achieve a 50 percent reduction in the level of the statewide disposal of organic waste from the 2014 level by 2020 and a 75 percent reduction by 2025.

One component for reducing organic food waste is to recover and redistribute 20 percent of edible food that would have otherwise gone to landfills.



Timeline

As of January 2022, **Tier 1 Food Generators** are required to recover the maximum amount of edible food and maintain recovery records.

As of January 2024, **Tier 2 Food Generators** are required to recover the maximum amount of edible food and maintain recovery records.

Information & guidance for successful food recovery can be obtained from Solano County Edible Food Recovery Program: **SB1383@solanocounty.com**.

Edible Food Recovery

Edible food is considered any food intended for people to eat, including food not sold because of appearance, age, freshness, grade, or surplus. This includes produce, packaged, and prepared foods.

Once identified as a Food Generator, businesses must recover the most edible food possible that would otherwise be sent to a landfill. Generators shall not purposely spoil food to avoid food recovery requirements.



Tier 1 Food Generators Include:

- Grocery stores larger than 10,000 square feet
- Supermarkets
- Food service providers
- Food generators
- Wholesale food vendors



Tier 2 Food Generators Include:

- Restaurants with seating for more than 250 people or facility size greater than 5,000 square feet
- Hotels with on-site food service and more than 200 rooms
- Health facilities with on-site food facilities and more than 100 beds
- Large venues and events
- State agencies with cafeterias seating more than 250 or a facility size over 5,000 square feet
- Education agencies with an on-site food facility

What is Required From Food Generators

Food generators must establish written contracts with all Food Recovery Organizations and Services utilized. The contracts will describe how often food is delivered or picked up by the Organization or Service, the type of food collected, and many other aspects that are specific for each organization and service.

Food Generators must keep accurate records of the amount of food in pounds that is recovered and information about each Food Recovery Organization and Service such as address, contact person and contact information. Food Recovery Organizations and Services can be found at the Solano County SB 1383 webpage or through MealConnect.

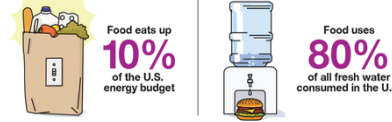


Food Recovery Organizations/Services

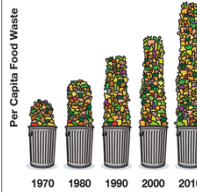
Food Recovery Organizations and Services that are partnering with Tier 1 and 2 Food Generators will need to keep accurate records of all edible food that is received and picked up from Food Generators. These records must include, the name and address of the Food Generator and the total weight in pounds of food that is accepted. Records must also include the contact person and contact information for each food facility. Food Recovery Services that transport food will also record the location of where food was received from and delivered to.



By the numbers Wasted food means wasted water, wasted energy, and many Americans unnecessarily going hungry.

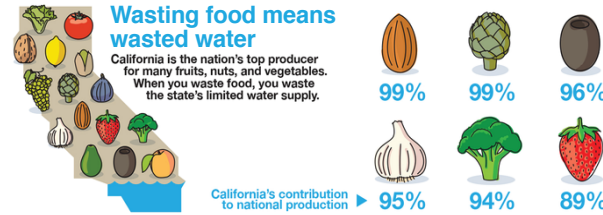


Food waste by decade



Wasting food means wasted water

California is the nation's top producer for many fruits, nuts, and vegetables. When you waste food, you waste the state's limited water supply.



What to do with the Recovered Edible Food?

Tier 1 and Tier 2 Food Generators must partner with Food Recovery Organizations and Services to transport the recovered food to those within the community that are experiencing food insecurity. In 2016, an estimated 1 in 8 Americans were food insecure, about 42 million Americans and 13 million children. SB 1383 reduces methane emissions by bringing edible food to those in need. This food would have otherwise gone to waste.

Visit the website and learn all you need to know to comply.



SB1383@solanocounty.com

Commercial Edible Food Generators

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 temp).

