



SF Environment

Our home. Our city. Our planet.

A Department of the City and County of San Francisco

SB 1383: Requirements for Edible Food Recovery

San Francisco Department of the Environment



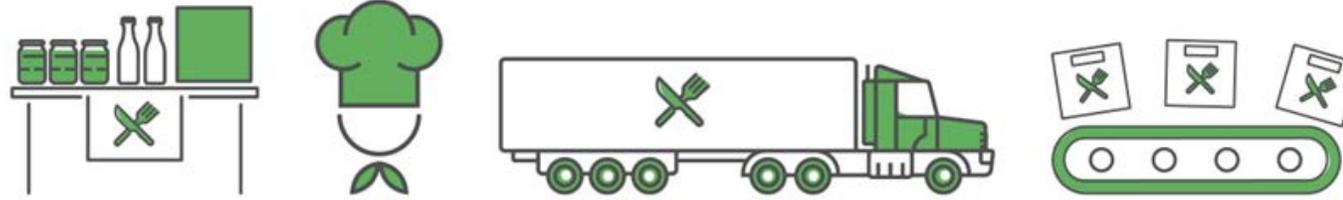
SB 1383: Short-Lived Climate Pollutant Reduction Act



Food Insecurity

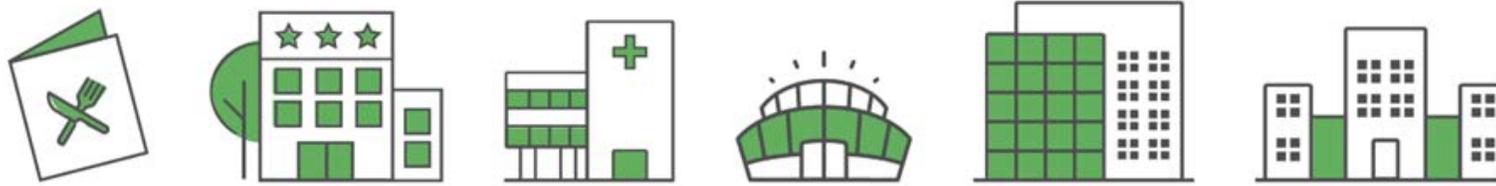


Edible Food Recovery Implementation in San Francisco



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

- Supermarket (with revenue \geq \$2 million)
- Grocery store (\geq 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 (\geq 250 seats or 5,000 sq. ft.)
- Hotel (with onsite food facility and \geq 200 rooms)
- Health facility (with onsite food facility & \geq 100 beds)
- Large events and venues
- State agency with cafeteria (\geq 250 seats or 5,000 sq. ft.)
- Public and private schools with on-site food facility

Food Recovery Organizations/Services



Enforcement



Outreach and Education – Already Underway



San Francisco Environment Department
1155 Market Street, 3rd Floor
San Francisco, CA 94103
SFEnvironment.org

City and County of San Francisco

Deborah O. Raphael
Director

Attention Business Owner/Manager

October 18, 2021

NOTICE

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 program(s). 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 potential 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 CalRecycle, 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 fund availability, contact ENV-EdibleFoodRecovery@sfgov.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.

Printed on 100% post-consumer recycled paper.

New State Law SB1383

Food Donation Requirements for Businesses

What is Senate Bill (SB) 1383?

SB 1383 is a state 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 yours, 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 revenue \geq \$2 million)
- Grocery store (10,000+ sq. ft.)
- Food service provider
- Food distributor
- Wholesale food vendor

Tier 2 Businesses: January 1, 2024

- Restaurant (\geq 250 seats or 5,000 sq. ft.)
- Hotel with onsite food facility (\geq 200 rooms)
- Health facility with onsite food facility (\geq 100 beds)
- Large events and venues
- State agency with cafeteria (\geq 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

Safely recover the maximum amount of edible food that would otherwise be disposed of (i.e. in compost or landfill), so it can be donated to feed people instead. Businesses may not intentionally spoil food. Assess the types, quantities 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.

CalRecycle's Model Food Recovery Agreement suggests language for your written agreement.

3 Track and report

Maintain a list of the following:

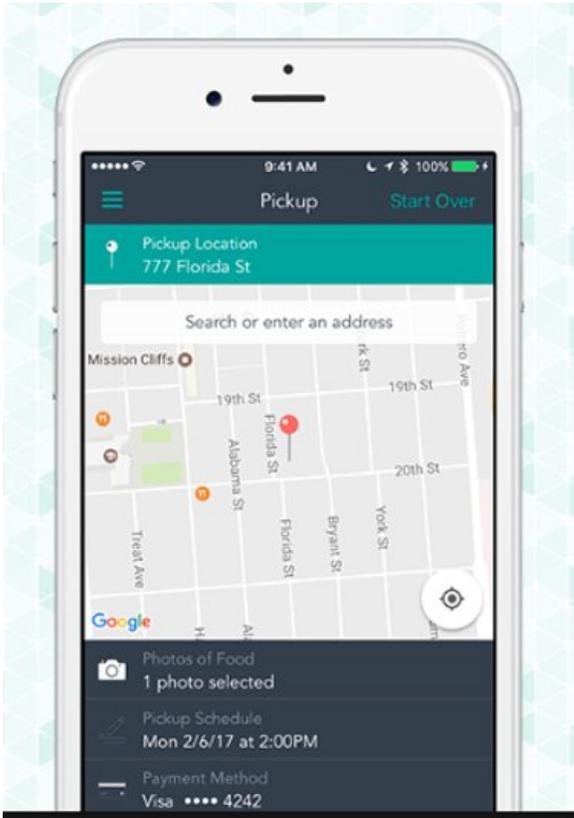
- Name, address, and contact information of food programs that received donated food
- Types of food donated
- Frequency and quantity of food recovered in pounds per month

The written agreements and record-keeping must be maintained onsite 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/SB-1383 or ENV_EdibleFoodRecovery@sfgov.org

Education and Technical Assistance – Kitchen Zero SF



Episcopal Community Services

Partnership



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POPULATION HEALTH DIVISION

SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH

Environmental Health Branch

Thank you!



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