

Senate Bill 1383: Edible Food Recovery Requirements for Businesses

Recovering surplus edible food to feed people is not only a great idea, but also a California law, starting January 1, 2022.

What is Senate Bill (SB) 1383?

California SB 1383 is a bill that sets goals to reduce disposal of organic waste in landfills, including edible food, in order to reduce greenhouse gas emissions.

What does my business need to do to comply?



Recover Edible Food: Save the maximum amount of edible food that would otherwise be disposed (e.g. in landfill or compost), so it can be used to feed people instead.



Contract: Have a contract or written agreement with each food recovery organization or service that picks up or receives edible food from your business.



Track and Report: Maintain records of type, frequency, and pounds of food recovered each month.

Why recover edible food?

- Save Food: Californians send over 6 million tons of food scraps or food waste to landfills each year, of which almost 1 million tons are potentially donatable, edible food.
- Feed People: Over 9 million Californians (23%) don't know where their next meal will come from.
- Fight Climate Change: Food that ends up in landfills emits greenhouse gases, contributing to climate change.

When do I need to have my contract in place, and begin recovering food and keeping records?

Tier 1 Businesses: January 1, 2022

- Supermarkets
- Grocery stores (10,000+ sq. ft.)
- Food service providers
- Food distributors
- Wholesale food vendors.

Tier 2 Businesses: January 1, 2024

- Restaurants (≥ 5,000 sq. ft. or 250+ seats)
- Hotels with on-site food facility and 200+ rooms
- Health facilities with on-site food facility and 100+ beds
- Large venues and events
- State agencies with cafeteria (≥ 5,000 sq. ft. or 250+ seats)
- Local education agencies with an on-site food facility

How do I get started?

Cities in Santa Clara County are working together to provide resources. Please visit SCCFoodRecovery.org for step-by-step guidance, and tools to help you:

- Confirm. Make sure the law applies to your business.
- **Understand**. Learn more about the requirements.
- Connect. Find a food recovery organization using our list.
- **Contract.** Set up service using our sample agreement.
- **Recover.** Safely collect and store food for pickup.
- Track. Record the type, frequency and pounds of food.
- Monitor. Prepare for inspections.
- **Report.** Our website will connect you to reporting information.



Together, we can do this important work for our community and the planet!

Visit our website for helpful tools:

SCCFoodRecovery.org

