



Food Recovery and Organic Waste Recycling Requirements for Tier One Businesses

You are receiving this information because your business has been designated a Tier One Commercial Edible Food Generator in accordance with California Senate Bill 1383 mandates.

Tier One Commercial Edible Food Generators include

- ✓ Supermarkets with gross annual sales of \$2,000,000 or more.
- ✓ Grocery Stores with a facility size of 10,000 square feet or more.
- ✓ Food Service Providers.
- ✓ Food Distributors.
- ✓ Wholesale Food Vendors.



Senate Bill 1383 requires designated Tier One businesses to donate surplus edible food to food recovery organizations. The state law also requires these businesses to recycle organic waste (non-edible food scraps, food-soiled paper and yard waste) effective **Jan. 1, 2022**. For more information, visit recyclingworks.com.

Why this Law is Important



REDUCES METHANE - decomposing organic waste in landfills emits methane, a gas that traps the sun's heat, contributes to climate change and is **84 times more potent than carbon dioxide**.



CONSERVES LANDFILL SPACE - Miramar landfill is reaching capacity. **Approximately 39% of material sent to Miramar landfill is organic waste.** Donating edible food and recycling organic waste will help extend the life of the landfill.



FEEDS PEOPLE - More than six million tons of food is wasted every year while **millions of Californians are food insecure, including one in five children.**



We're Here to Help



City staff can provide the following free technical assistance to help your business.

- Best practices to prevent food waste.
- Set up on-site organic waste collection.
- Set up a food recovery program.
- Provide site visit and staff education.

Contact sdrecyclingworks@sandiego.gov or 858-694-7000 to request assistance.



Food Recovery Compliance



FOOD RECOVERY PARTNERSHIP

Arrange with a **food recovery organization or service** to collect edible food or accept edible food that your business self-hauls to their facility. A contract or written agreement is required.

See the **list of food recovery organizations** in San Diego: sandiego.gov/foodrecoverylist



SET UP SEPARATION/STORAGE PROCESS

Separate all edible food from what would otherwise be thrown away. Food previously served to customers cannot be donated.

Examine food for spoilage and check packages for holes, broken seals or dented/bulging cans.

Store Food Safely in sanitary, food grade containers. According to the San Diego County Department of Environmental Health, store hot food at 135°F or above, cold food at 41°F or below, or freeze food to below 32°F.



RECORDKEEPING REQUIREMENTS

Maintain the following records

List of each food recovery organization that collects or receives your edible food (with name, address, contact info).

Copies of contracts or written agreements.

Types of food recovered and frequency of donation.

Quantity of edible food recovered in pounds per month.



Organic Waste Recycling Compliance



Contract with a **certified waste hauler** to service **non-edible food scraps and food-soiled paper** at least once per week and **yard and nonhazardous wood waste** at least twice monthly.



EXTERNAL CONTAINERS AND COLLECTION

Businesses that **self-haul, back-haul or share service** must submit documents to the City's Environmental Services Department.

Ensure lids are **close-fitting, leak-proof and rodent-proof**.

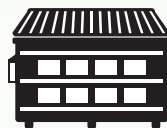
Place in **convenient locations** in trash or disposal area.



INTERNAL CONTAINERS

Place in **convenient locations** where organic waste or food scraps are generated.

Clearly label as "Organic Waste Only" or "Food Scraps Only."



SIGNAGE

Place **signage on all indoor and outdoor containers, storage areas, and enclosures** that display a list of acceptable materials.

Outdoor containers must display hauler name and phone.



EDUCATION AND TRAINING

Notify staff of organic waste recycling program, acceptable materials and container location(s) annually or more.

Provide education to employees annually, new hires and when there are changes to the recycling program.

Did You Know

- The Good Samaritan Act protects businesses from liability when donating to a recovery organization.
- Food recovery can potentially save your business money through tax benefits provided by the Internal Revenue Service. Contact a tax preparer for guidance.