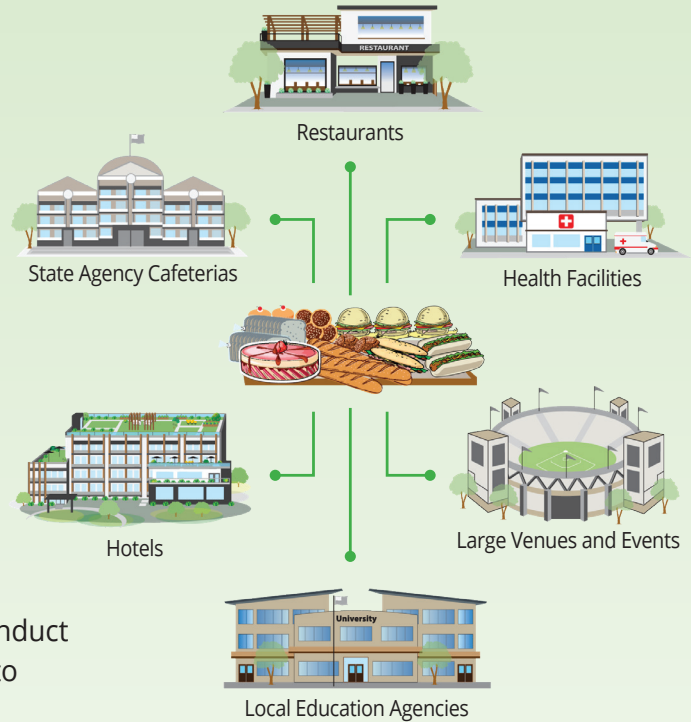


# Food Recovery and Organic Waste Recycling Requirements for Tier Two Businesses

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

## Tier Two Commercial Edible Food Generators include:

- ✓ Restaurants with a facility size of 5,000 square feet or more OR 250 seats or more.
- ✓ Hotels with an on-site food facility AND 200 rooms or more.
- ✓ Health facilities with an on-site food facility AND 100 beds or more.
- ✓ Large venues with an average of 2,000 or more attendees per operation day.
- ✓ Large events with 2,000 or more attendees per day that charge admission or are operated by a local agency.
- ✓ State agency cafeterias with a facility size of 5,000 square feet or more OR 250 seats or more.
- ✓ Local education agency with an on-site food facility.
- ✓ Non-local entities such as community colleges, public universities, state park facilities and prisons.



The City of San Diego is required to conduct a visit to your site in 2024 to help you to meet state requirements.



*Scan here to schedule the visit.*



**Senate Bill 1383** requires designated Tier Two businesses to donate surplus edible food to food recovery organizations or services. The state law also requires these businesses to recycle organic waste (non-edible food scraps, food-soiled paper and yard waste). For more information, visit [sandiego.gov/organicwasterecycling](http://sandiego.gov/organicwasterecycling).



## Why this 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 **significantly more potent than carbon dioxide**.



**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 a site visit and staff education.

Contact [sdrecyclingworks@sandiego.gov](mailto:sdrecyclingworks@sandiego.gov) or 858-694-7000 to request assistance.



## Food Recovery




### 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](http://sandiego.gov/foodrecoverylist)



 Scan here for an interactive map to find food recovery organizations in your area.

**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.



### SET UP SEPARATION/STORAGE PROCESS

### Maintain the following records for three years:

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.

Upon request, provide records to the City within 15 business days.



### RECORDKEEPING




### COLLECTION SERVICES

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

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



 Scan here for a list of franchise haulers or to submit alternative service documents.



### EXTERNAL CONTAINERS

Lids must be **close-fitting, leak-proof and rodent-proof**. If they are not, please contact your waste hauler.

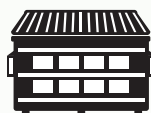
Place containers in **convenient locations** in trash or disposal area.



### 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.



### 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.