



Sustainability Commission Meeting: Edible Food Recovery Program

September 5, 2024

Dedicated Funding: Franchise Agreements

CONTRACTOR:

- Shall Pay for Edible Food Recovery Program Fee (annually)
- Shall Fully Cooperate with City's Implementation of the EFR Program
- Shall Report to the City Any Business Customers Who Are Not Participating in EFR Program

FEE:

- Determined by contractor's proportional share – no more than \$150K
- Based on the number of account % for each respective zone
- Funds the City's Implementation of SB 1383 Requirements

PROGRAM:

- Helps Recover Edible Food from all Tier 1 & 2 Commercial Generators











Scope of Work: ReCreate Collaborative

- Identify and inspect Tier I and Tier II generators (annually)
- Identify and inspect food recovery organizations
- Assist & determine capacity of regional organizations
- Identify opportunities for infrastructure support (Stakeholder Meetings)
- Increase logistic support (2024)



Timeline of Implementation

<u>Date</u>	<u>Action Item</u>
September 2021	 Franchise Agreements executed
December 2021	 New Commercial System in place
January 2022	 ReCREATE project team hired to implement edible food recovery
February 2022	 Webinar: SB 1383 for Businesses
* Spring 2022	 Education and Outreach packet, Tier I and II identification
May 2022 - September 2022	 1 st Tier I site visits conducted
August 2022	 1 st FRO site visits conducted
October 2022	 Webinar: Edible Food Recovery Webinar

Edible Food Recovery

To address food insecurity and reduce unnecessary food waste, State of California Senate Bill (SB) 1383 requires that by 2025, at least 20% of edible food that would have otherwise been sent to landfills is recovered for human consumption.

Edible Food Recovery Donations

Mandated edible food generators must arrange to recover the maximum amount of edible food that would otherwise be landfilled. They must contract with food recovery organizations/services that will accept edible food and keep records of all edible food recovery.

Who Must Comply?

Tier 1
by January 1, 2022

- Grocery Stores & Supermarkets
- Wholesale Food Vendors
- Food Distributors
- Food Service Providers

Tier 2
by January 1, 2024

- Restaurants
- Hotels
- Health Facilities
- State Agency Cafeterias
- Large Venues & Events
- Local Educational Agencies

*Visit www.foodcyclela.org for additional information on SB 1383



How Do I Comply?

- Set up edible food donations with a food recovery organization or service
- Donate ALL edible food that is currently being disposed of
- Meet all recordkeeping requirements (see checklist below)

What is "Edible Food"?

Edible food is food intended for people to eat. It should be in its original, unopened packaging (if originally packaged) and includes food not sold because of appearance, age, freshness, grade, surplus, etc. So long as you donate in good faith, your business is protected by California's Good Samaritan Food Donation Act (AB 1219) & the Federal Good Samaritan Food Donation Act.

Recordkeeping Requirements Checklist

Tier 1 and Tier 2 commercial edible food generators must keep records of all of the following information:

- ☒ A list of each food recovery service or organization that collects or receives its edible food under a contract or written agreement
- ☒ A copy of contracts or written agreements between the edible food generator and a food recovery service or organization
- ☒ The name, address and contact information of the service or organization
- ☒ The types of food that will be collected by or self-hauled to the service organization
- ☒ The quantity of food collected or self-hauled to a service or organization for food recovery-- the quantity should be measured in pounds recovered per month
- ☒ The established frequency that food will be collected or self-hauled

YOUR department can donate food!

FOODCYCLE LA
www.foodcyclela.org
(323) 897-9696
help@foodcyclela.org

Follow the steps below to donate food safely

- Put similar items in a box
- Store boxes on a labeled donation cart at the appropriate temperature
- Coordinate a pick-up and hand off donation!

1. Put similar items in a box

Remember: Keep items at the same temperature together

FROZEN

REFRIGERATED

ROOM TEMPERATURE

NO rotting, moldy foods or trash (e.g. gloves, water bottles)

Place heavy items at the bottom, light items on top

Buy these items and use the box to prevent leaking

Keep small items in their cases

Put loose items in a bag

*Foods slightly past Best by, Best before, Sell by, Use by, and Freeze by dates are all accepted!

2. Store boxes on a labeled donation cart at the appropriate temperature

Label the donation area and let your team know where to leave carts with foods for donation!

Cooler or Freezer for frozen/refrigerated items (54°F)

Receiving Area for room temp items (71°F)

3. Coordinate a pick-up and hand off donation!

For **regular weekly donations**, call us at **(323) 897-9696** to set up a schedule. Your pick-up schedule is:

MTWTFSS at _____ am / pm

or write it here: _____

...when FoodCycle comes to pick up your donations...

For **frozen/refrigerated items**, volunteers will ask for carts to be wheeled out or request permission to enter department freezer/cooler.

For **room temperature items**, volunteers will simply pick up donated items from the loading dock or receiving area.

Businesses are fully protected from liability when donating food thanks to the Good Samaritan Acts.
Learn more at <https://www.foodcyclela.org/donate-food>

CARE IT FOOD DONATION APP

Careit automatically helps businesses comply with SB 1385 edible food donation requirements. Careit is free and simple to use. Official food donation app partner for the City of Glendale.

STEP 1. CREATE AN ACCOUNT

Download Careit on iOS or Android devices. Create a free business account. We ask for the EIN to confirm identity.

STEP 2. CREATE A DONATION

Add a photo, a description of your donation, and details such as food type, food quality, and donation date.

STEP 3. POST AND TRANSPORT

Choose self-deliver or pick-up method. Match with an available local nonprofit recipient, or select one from a list. Give an ample time frame for pick-up.

STEP 4. COMPLETE DONATION

Package donation for easy and safe transport. Nonprofit partners record weights or donation values on Careit.

STEP 5. VIEW RECORDS

Visit my.careitapp.com to view your auto-generated agreements with your nonprofit recipients. View partners, contact info, and donation data in-app.

DOWNLOAD TODAY!
Careitapp.com

YOU'RE PROTECTED

The California Good Samaritan Food Donation Act and the Federal Bill Emerson Good Samaritan Food Donation Act encourage good-faith donations of food to individuals in need without liability.

EASY COMPLIANCE WITH CAREIT

As required by California Senate Bill 1383, designated Tier 1 & 2 businesses must:

- Donate all surplus edible food
- Keep records of donation details
- Keep a list of partner contacts
- Hold written agreements with each partner

Businesses that use Careit to donate the maximum amount of surplus edible food will automatically comply with each of these requirements, for free.

WHAT TO DONATE

PRODUCE

MEATS & SEAFOOD

DAIRY & EGGS

PREPARED FOODS

NON-PERISHABLES

BAKED GOODS










FROZEN FOODS

FOOD SAFETY IS KEY

- Keep food temperature safe
- Only donate edible food
- Damaged or past best-by date food may still be safe to eat. Check with your nonprofit partner for guidelines.

Education & Outreach Packet for EFGs

Timeline of Implementation

Date	Action Item
February 2023 - July 2023	 1 st Tier II site visits conducted
March 2023	 2 nd FRO site visits conducted
May 2023	 Notices of Noncompliance are mailed to Tier I & II EFGs
August 2023	 Stakeholder Event “Roundtable”: FROs
September 2023 - November 2023	 2 nd Tier I site visits conducted
December 2023	 Stakeholder Event “Roundtable”: FROs and EFGs
April 2024 - Present	 2 nd , 3 rd & 4 th + Tier I and Tier II site visits conducted
Next Steps (Fall 2024)	 Quarterly Stakeholder Events  Notices of Noncompliance or Violation



Project Team



ReCREATE: Business Technical Assistance

- Provide education and outreach
- Staff training on how to use Careit, connect with FoodCycle LA
- Conduct inspections and track compliance



FoodCycle LA: Food Service Provider

- Collection and transportation of food
- Volunteers for accepting food donations
- Connections to food recipients



Careit: Free App for Food Donations

- Automatically generates contracts for food donations
- Recordkeeping and other compliance data tracking
- Easily provides a method for donating



Multi-Pronged Approach – FRO

- FROs first!
- Bi-annual FRO visits
- Staff volunteer at each organization to understand challenges and opportunities to receiving Tier II food
- Stakeholder events and webinars to strengthen relationships, establish partnerships, and bridge the gap between food donors and food recipients



Multi-Pronged Approach - EFG

- Phone call and email to prepare business for the visit
- Follow-up email to noncompliant EFGs
- Connecting food donors directly to FROs
- Including FoodCycle LA during inspections
- Refer Careit for applicable businesses
- Continued follow-up with FoodCycle LA and Careit
- Enforcement language increases with each visit
- Letter of Noncompliance after multiple attempts

Hello [NAME],

It was great meeting you and going over the requirements of Senate Bill (SB) 1383 with your business, [BUSINESS NAME]. We are here to provide assistance in regards to California State Law [Senate Bill 1383](#) and to help your Edible Food Generator (EFG) understand your compliance requirements. As a reminder, enforcement begins January 1, 2024.

The City of Glendale has a resource [webpage](#) where you can find more information regarding SB 1383.

As of [DATE] your business is considered **Compliant/Non-compliant** with the edible food recovery requirements of SB 1383.

Your business must comply with ALL of the following Senate Bill 1383 requirements. The following recordkeeping requirements must be kept onsite or be accessible via computer at the time of inspection: (items highlighted in yellow below are still not compliant at your business).

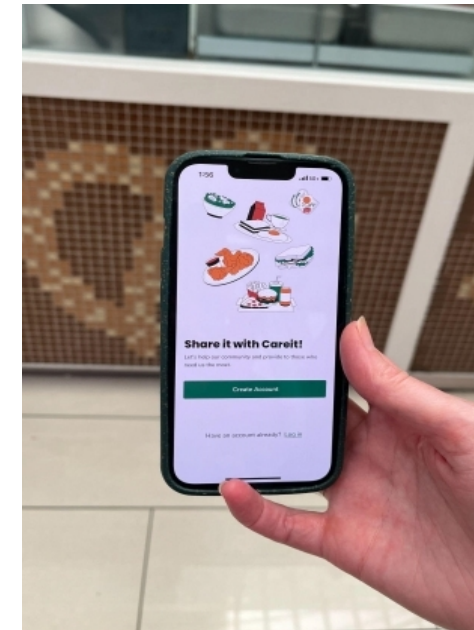
- A written contract(s) or agreement(s) on record with a food recovery organization or services that collect edible food for recovery or self-haul to a food recovery organization
- A list of food recovery organizations or services that receive your edible food donations, with the following records:
 - Recordkeeping including name, address, and contact information of the service or organization
 - Recordkeeping of the types of food that is collected
 - Recordkeeping includes established frequency
 - Recordkeeping includes quantity of food collected/self-hauled in pounds (lbs) per month donated to each food recovery organization or service
- Must donate all edible food that is fit for human consumption (do not dispose of or compost any edible food)

The Careit App is available to you - provided free of charge - to help make recordkeeping easy and connect you to more food donations. Click [here](#) to download and begin using today. Per our conversation, I have included Alyson Schill in this email so that your business can coordinate a call with her team to set up a Careit account.

Bridging the gap by using different methods of communication and program options

Large Venue - Mall

- One of the most challenging Tier IIs
- Large number of individual vendors
- High turnover at vendor stalls
- Inconsistency in donation
- Mall management does not normally engage with each vendor
- Small vendors, hard to store recoverable food, most venues do not have a centralized space where donations could be taken and stored
- First touch in April 2023 - 4 follow up visits since



Key Take-away: Consistency and the development of the relationship has been key



Health Facility



- Served in cafeteria, buffet style (not donatable)
- Food is prepared in large sheet pans (difficult to donate without repackaging)
- Inconsistent frequency of donatable food (a few times a week, making it more challenging to establish a regular donation program)
- Premade sandwiches, burritos, salads have a short shelf-life and need to be donated quickly

Key Take-away: Importance of relationship building; Think outside the box (and feed staff while you're at it!)



Restaurant- Movie Studio Campus

- Large facilities, serving hundreds of people daily
- Items are made to order, or buffet style, so nothing that goes into the dining room is recoverable
- Restaurants often report having “nothing to donate”
- Hard to know if there are recoverable items, must ask probing questions

Key Take-away: Tracking metrics is eye-opening; Source reduction is a good option!

KIND OF WASTE	KITCHEN	COST CENTER	PROFILE	08/01/2024- 08/05/2024	Month of 07/01/2024	Month of 06/01/2024
Feed Hungry People	COMMISSARY	15479	PRODUCTION	124.6	28.48	0
Feed Animals	COMMISSARY	15479	PRODUCTION	0	0	0
Industrial Uses	COMMISSARY	15479	PRODUCTION	0	0	0
Composting	COMMISSARY	15479	PRODUCTION	811.68	4243.52	4001.44
Landfill	COMMISSARY	15479	PRODUCTION	0	0	0
Total Waste	COMMISSARY	15479	PRODUCTION	936.28	4272	4001.44



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