

EDIBLE FOOD RECOVERY

Fighting Hunger and Climate Change

It is estimated that 1 in 5 of the people in Los Angeles County face hunger, while 40% of the food in the U.S. is disposed of each year. Food waste accounts for more than 17% of the material in California's landfills and landfills are the third largest source of methane in California.

To reduce unnecessary food waste and help address food insecurity, the state of California has adopted Senate Bill (SB) 1383, which requires that by 2025, the State of California recover and redistribute 20% of edible food that would have otherwise been sent to landfills. Learn more about SB 1383 at <https://www.calrecycle.ca.gov/organics/slcip>.

Visit <https://pw.lacounty.gov/epd/sbr/food-drop.aspx> to learn more about food recovery in Los Angeles County.

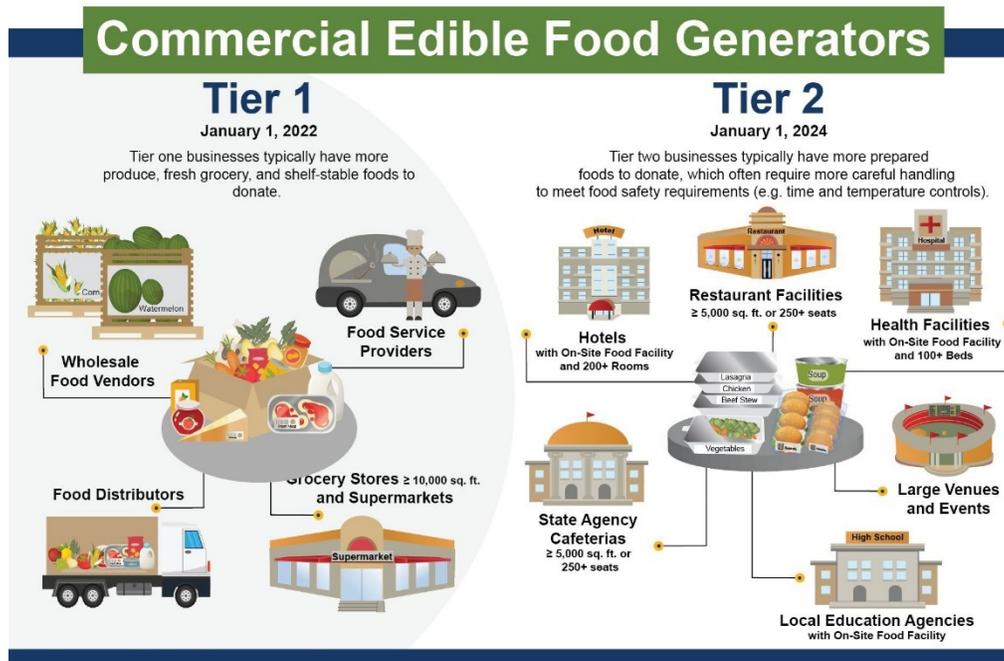
Edible Food Recovery Organizations

Ready to begin donating your surplus edible food? Contact one of the food recovery organizations below. A description of the type of food accepted is provided so you can find the best match for your business.

| Organization Name | Physical Address | Contact Information | Collection Area | Type of Food Recovered |
|--------------------------------|---|---|--------------------------------|---|
| Brackens Kitchen | 13941 Nautilus Drive Garden Grove, CA 92843 | Call (714) 554-1923 Or complete the webform: https://www.brackenskitchen.org/contact-us | Call to Determine | Large Volumes of Dry and Frozen Goods, All Foods Donated in Good Faith |
| Food Finders | 10539 Humbolt St. Los Alamitos CA 90720 | Call: (562) 283-1400 Or Email: dlara@foodfinders.org | Southern California | Dairy, Bakery Items, Fresh Produce, Deli, Meats, Prepared Food Items, Canned Goods, Packaged Goods. |
| Food Forward | 7412 Fulton Ave #3, North Hollywood, CA 91605 | Email: info@foodforward.org Wholesale donors please call: (323) 307-9882 Residential donors please call: (818) 530-4125 | Los Angeles and Ventura County | Wholesale Fresh Produce. Residential Backyard Fresh Produce. |
| Food Pantry LAX | 355 E Beach Ave. Inglewood, CA 90302 | Call on Tuesday and Friday Morning 8 am to Noon (310) 677-5597 | Inglewood | Nonperishable or Shelf Stable Foods. Small Quantities of Fresh Food. |
| Los Angeles Regional Food Bank | 1734 East 41st Street Los Angeles, CA 90058 | Email: grocerydonations@lafoodbank.org Website: https://www.lafoodbank.org/donate/food/grocery-food-donors/ | Los Angeles County | Canned Goods and Other Shelf Stable Foods. Fresh Foods in Good Condition. |
| St. Francis Center | 1835 S. Hope St. Los Angeles, CA 90015 | Call: (213) 747-5347 Or Email: info@sfcla.org | Los Angeles County | Canned Goods and Other Nonperishables |
| World Harvest Food Bank | 3100 Venice Blvd. Los Angeles CA 90019 | Call (213) 746-2227 or complete the webform at: https://www.worldharvestla.org/donation-pickup | Southern California | All Food Within the Expiration Date. |

Edible Food Generators

Edible food generators are mandated by SB 1383 to recover and donate the maximum amount of food for consumption by people who need it. Generators are divided into two categories:



- **Tier 1 Edible Food Generators (In Effect January 1, 2022):**

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

- **Tier 2 Edible Food Generators (Effective January 1, 2024):**

- Hotels (with on-site food facilities and 200+ rooms)
- Restaurants (with >5,000 sqft. or 250+ seats)
- Health Facilities (with onsite food facilities and 100+ beds)
- State Agency Cafeterias
- Large Venues and Events
- Local Education Agencies

How does my organization comply?

Tier 1 and Tier 2 edible food generators are required to adhere to the following compliance protocols, on their respective effective dates, pursuant to [\[Section of the Municipal Code:\]](#)

Recover Surplus Food

- Safely recover the maximum amount of edible food and donate it to a food recovery program or agency to feed community members. Intentionally spoiling food is prohibited.
- Assess and record the type, frequency, and amount, in pounds, of food donated each month.
- Note: All businesses that donate food to a 501(c)(3) for the care of the ill, the needy, or infants can receive an enhanced tax deduction.

Connect and Contract

- Partner with food recovery organizations such as soup kitchens, food pantries, food banks or other organizations or companies that rescue food to feed people.

- Your business must enter into a written agreement with each food recovery organization that picks up or receives donated food from your business. See CalRecycle's Model Food Recovery Agreement as an example template located at <https://www.calrecycle.ca.gov/organics/slcp/foodrecovery/donors>.

Track and Report

- Maintain records of the following information:
 - Types of food donated
 - Frequency or schedules of food donations
 - Quantity of food recovered in pounds per month
- Keep records on-site of written agreements with food recovery organizations at your business location for review and compliance inspection and monitoring by applicable agencies.
- Report food recovery data to the City annually or upon request.

Visit CalRecycle's food donor webpage for additional resources:
<https://www.calrecycle.ca.gov/organics/slcp/foodrecovery/donors>

Liability protection

Food generators that donate food are protected by the Emerson Good Samaritan Food Donation Act and California AB 1219, as long as the food was donated in good faith and followed safe handling procedures. Visit <https://www.usda.gov> to learn more about the Good Samaritan Act.

In conjunction with liability protection, contracting with a food recovery organization or service, as required by SB 1383, helps protect your brand's image.

Four Steps to Source-Reduce Edible Food

Your organization can save money by wasting less food through these steps:

1. Assess the type and quantity of food currently being wasted. Check out the [EPA's](#) resources to assess food waste.
2. Adjust purchasing to reduce excess food.
3. Rotate perishable stock at each delivery to ensure the first perishables in are the first perishables out.
4. Safely store all food to ensure perishables keep their maximum life.