



WELCOME!

Food Donation 101: Best Practices for Starting a Food Donation Program



WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

Welcome!



Chat box, Q & A

Our team will be monitoring and answering questions



Recording

This webinar is being recorded. A recording, as well as the slide deck will be provided following the webinar.

This webinar is presented by the following cities:



WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

Agenda

SB 1383 Overview (10 min)

Video Case Study: Jimbo's Naturally (10 min)

Best Practices: 4 Tips for a Successful Food Recovery Program (20 min)

Q & A (10 min)

Wrap-up (5 min)



**Nice to meet
you!**



Geertje Grootenhuis

Program Director,
San Diego Food System
Alliance



Sarah Feteih

Program Manager,
San Diego Food System
Alliance

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP



What is food donation/food recovery?

A food recovery/food donation program ensures that surplus food that can't be used in the kitchen goes to good use: feeding people, not landfills.

WELCOME

AGENDA

[SB 1383 OVERVIEW](#)

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP



California's Short-Lived Climate Pollutant Reduction Strategy

CAL FIRE

Copy link

▶

Bigger Wildfires

Watch on  YouTube

The video player features a dark background with a fire truck and firefighters at night. The title 'Bigger Wildfires' is overlaid in white text. A play button is centered on the screen. The top left corner has the text 'California's Short-Lived Climate Pollutant Reduction Strategy' and 'CAL FIRE'. The top right corner has a 'Copy link' button. The bottom left corner has a 'Watch on YouTube' button.

The #1 Priority is Prevention

WELCOME

AGENDA

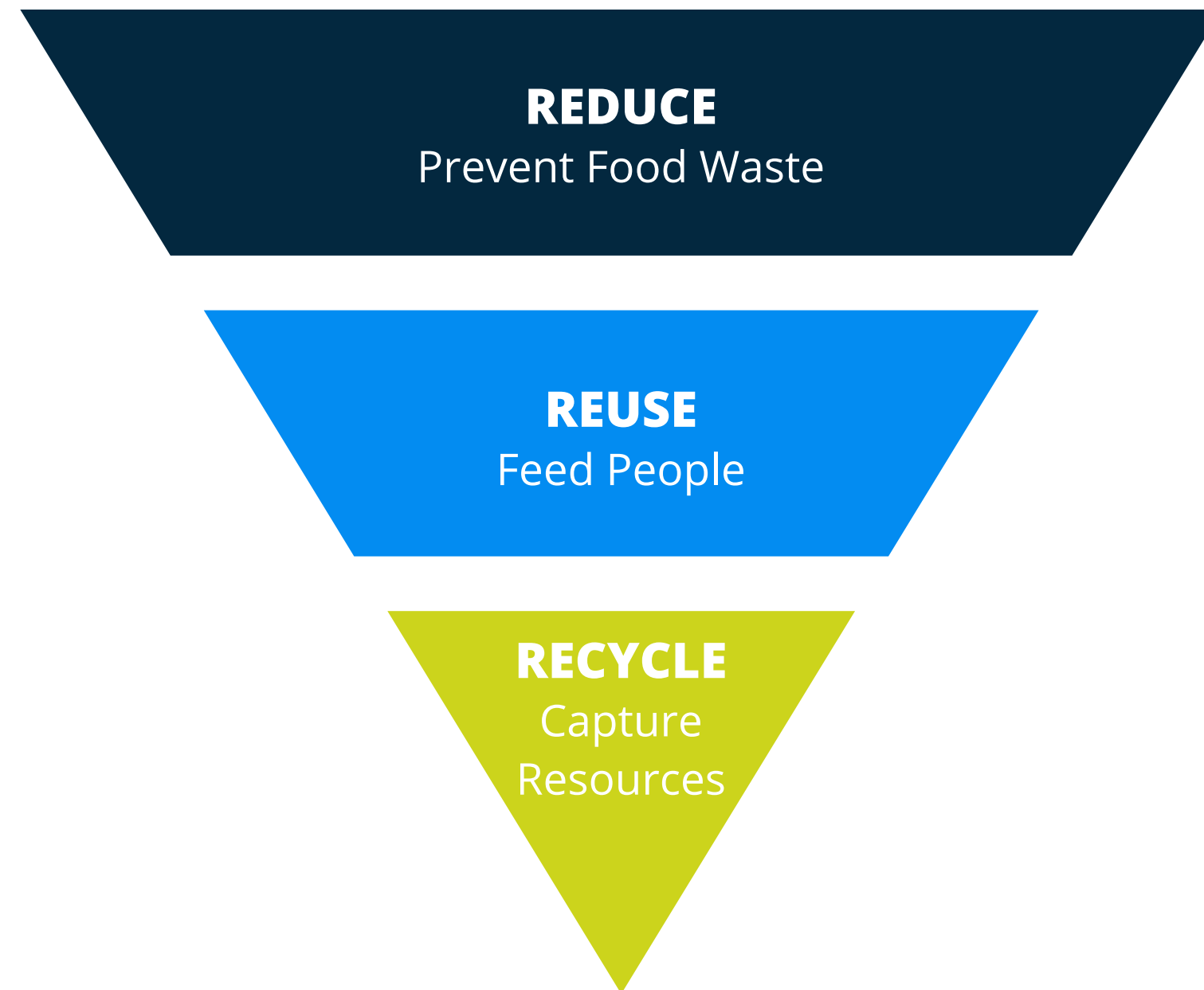
SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP



Examples

- Root-to-stalk & nose-to-tail cooking
- First-in-first-out to avoid inventory spoilage
- Repurpose surplus food into new recipes
- Practice just-in-time cooking
- Offer different portion options

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

SB 1383 Food Recovery Requirements

These requirements apply to select industries only, which are categorized into a tier system:

- **Tier 1 Generators*** = supermarkets, grocery stores, food service providers, food service distributors, wholesale vendors. Must comply by Jan. 1, 2022.
- **Tier 2 Generators*** = restaurants, hotels, health facilities, large venues, state agencies, and local education agencies. Must comply by Jan. 1, 2024.

**Size restrictions apply. Contact your city for more information.*



Mandated Food Recovery



Agreements with Recovery Organizations



Record-keeping

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

SB 1383 Food Recovery Requirements



Mandated Food Recovery

Tier 1 & Tier 2 generators must donate the **maximum amount of edible food** that would otherwise be disposed to a food recovery organization or service (e.g. food banks, food pantries, soup kitchens, etc.)

(SB 1383, Section 18991.3)



Agreements with Recovery Organizations

Tier 1 & Tier 2 generators must comply with the food donation requirement by **establishing contracts or written agreements** with food recovery organizations or services.

(SB 1383, Section 18991.4)



Record-keeping

Tier 1 & Tier 2 generators must keep the following records:

- A **list of each food recovery entity** that contracts with your business
- A **copy of each contract/written agreement** with food recovery entities
- For each food recovery entity your business contracts with:
 - The **name, address and contact info** of the service or organization
 - The **types of food** that are collected or self-hauled
 - The **established frequency** that food is collected or taken to the recovery agency
 - The **quantity of food collected** or self-hauled, measured in pounds recovered per month

(SB 1383, Section 18991.4)

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

Food Donation Case Study: Jimbo's



WELCOME

AGENDA

SB 1383 OVERVIEW


VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

Food Recovery Best Practices

- 1** Understand liability protections and food safety
 - 2** Establish a food recovery process
 - 3** Designate a champion and train staff
 - 4** Communicate with food recovery partners
- 

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

1

Understand Liability Protections and Food Safety



Vanessa Mello

Supervising Environmental Health Specialist
San Diego County Department of Environmental
Health and Quality

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

2 Establish a Food Recovery Process

Identify food fit for donation



Surplus food in holding.



Food not fit for human consumption, e.g. moldy, discolored, or rotting food.



Excess inventory.



Food that was in the "danger zone" (41°F–135°F) for over two hours.



Dated food.



Any food that was not handled in accordance with standard kitchen health and safety protocols.

Establish internal logistics.

Connect with a food recovery organization and establish a written agreement.

Develop Standard Operating Procedures to document the food donation logistics and process.



WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

3 Designate Champions and Train Staff

“**If you can instill the passion your champion has, if they can instill it in team members, the program will be successful.**”

- Ryan Hetherington
Executive Sous Chef, Hilton San Diego Bayfront

Staff Training Strategies

- Assign a couple managers to provide food donation training to all staff. Create a list of all staff and have them sign next to their name once the training is complete.
- Include food donation training in new staff onboarding procedures and orientations.
- Consider offering monthly prizes to food donation champions (e.g. meal passes) to encourage participation.
- Work with the local food bank or your food donation recipient to organize a volunteer day or tour so staff can see where their food donations end up.



WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

4 Communicate with Food Recovery Partners



Kat Newman, Esq.
Director of Food Service
Urban Street Angels

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

Q & A

WRAP-UP

SB 1383 Timeline



Mandated Food Recovery

January 1, 2022

Tier 1 generators must comply with the donation, contract/agreement, and record-keeping requirements.

- Cities will conduct inspections of Tier 1 starting Jan. 1, 2022



Agreements with Recovery Organizations

January 1, 2024

Tier 2 generators must comply with the donation, contract/agreement, and record-keeping requirements.

- Cities will conduct inspections of Tier 1 starting Jan. 1, 2024



Record-keeping

- WELCOME
- AGENDA
- SB 1383 OVERVIEW
- VIDEO CASE STUDY
- BEST PRACTICES
- Q & A
- WRAP-UP

Food Recovery Packet



Food Donation Liability Protections

Can my business get sued for donating food?

Federal and State food donation laws **protect you from liability** when donating food as long as the food was handled safely before donation. Food facilities may legally donate food to any non-profit or directly to individuals/the community.

SB 1383 regulation requires Tier 1 and Tier 2 Generators to hold a written agreement with food recovery organizations and/or services that will be recovering their excess edible food. This document is a food recovery agreement template to help businesses fulfill this requirement.

As a Tier 1 or Tier 2 Generator, does my business need to fill out this template?



Does your business generate food waste?

Gone are the days of tossing food into a trash can! A new law, SB 1383, is revolutionizing how businesses handle food waste by mandating food scrap recycling and food recovery programs.



The #1 Priority: Reduce Food Waste

SB 1383 puts programs in place that are designed to reduce food waste and Reuse it through food donation. The first and most important step should always be to Reduce food waste at the source.

Check out this guide for tips!
Developed by the Center for EcoTechnology, the San Diego Food System Alliance, and Solari Center

Why was this law created?

Food makes up the single largest component in our landfills.

20%
of Methane Emissions
Organic waste in landfills emits 20% of the State of California's methane, a potent greenhouse gas

500,000 tons
of Food is Landfilled
500,000 tons of food is wasted in San Diego County each year

1 in 3
San Diegans is food insecure.
Ironically, while tons of food is disposed, one in three San Diegans is food insecure.

We are proud to participate in a food recovery program.

How you can help make our food recovery program a success:

Identify food fit for donation. Food must have been handled according to all standard food safety protocols, including time and temperature guidelines.

Unsure if a specific food is fit for donation? Ask an on-site champion:

"Expiration dates" refer to quality, not safety. Food past the date label can be donated if it still looks, smells, and feels safe to eat.



Overview

Your food donations can save you money! Use this guide to learn more about how your business can maximize your cost savings through food donation tax deductions. Charitable food donation is eligible for federal tax incentives and enhanced tax deductions, provided that donations meet eligibility criteria. This is a tangible benefit available to your business, and this guide explains how to determine which tax benefit is right for you.

This document is a brief summary and does not seek to provide legal or tax advice. Seek legal counsel for tax filing.

Understanding the differences between General and Enhanced Tax Deductions

Whether the general tax deduction OR the enhanced tax deduction to calculate food donation tax deduction does not qualify for the enhanced tax deduction, you may still be able to use the general tax deduction.

General Tax Deduction	Enhanced Tax Deduction
Claiming a tax deduction in the amount of the donated food's basis value (the cost the business paid to buy the food).	A tax deduction that exceeds the basis value of donated food. Qualifying businesses can deduct the lesser of either: (a) twice the basis value of the donated food or (b) the basis value of the donated food plus one-half of the food's expected profit margin
The donation must be used for charitable purposes and given to a qualified organization as laid out under Section 170 of the Internal Revenue Code (IRC).	The recipient of the donated food must be a qualified 501c3 not-for-profit organization, and the food must be used for the care of the ill, needy, or infants. The donated food must be used exclusively for charitable purposes. The food may not be transferred by the

WELCOME

AGENDA

SB 1383 OVERVIEW

VIDEO CASE STUDY

BEST PRACTICES

[Q & A](#)

WRAP-UP

Q&A

We want to hear from you!



- WELCOME
- AGENDA
- SB 1383 OVERVIEW
- VIDEO CASE STUDY
- BEST PRACTICES
- Q & A
- WRAP-UP**

Thank you!

City Contacts:

Del Mar	cbrown@delmar.ca.us
Solana Beach	rviskanta@cosb.org
Encinitas	recycling@encinitasca.gov
Vista	lwebbblanco@cityofvista.com
Poway	recycle@poway.org
National City	chutchinson@nationalcityca.gov



This webinar is presented by the following cities:

