FOOD DONATION

California state law SB 1383 mandates that by 2025 at least 20% of the edible food that is currently disposed must be recovered and donated for human consumption.

SB 1383 REQUIREMENTS

What are SB 1383 Tier 1 & 2 Commercial Food Generators responsible for?

Some of the requirements include:

- Penter into a contract with a Food Recovery Organization to support the collection of edible food.
- Keep records on the following: contracts and written agreements; contact information for all Food Recovery Organizations that collect edible food; the types of food donated, frequency of collection, and quantity (measured in pounds per month).
- Recover the maximum amount of edible food possible.
- Do not intentionally spoil edible food that can be recovered.
- Allow Riverside County Department of Environmental Health to access the premises and review records.



Donating edible food that would otherwise be thrown away is the first step in addressing food insecurity, so the City of Riverside has partnered with Feeding America Riverside | San Bernardino ("FARSB") in an effort to alleviate hunger within our community.

FARSB began in April 1980 as Survive Food Bank distributing about 10,000 pounds of food per month and partnering with about 20 local nonprofit agencies. Today, FARSB distributes over 2 million pounds of food per month and partners with over 250 local nonprofit agencies.

For more information about free food recovery services, visit **FeedingAmericalE.org.**

RECREATE

Outreach, education, and inspections are conducted in partnership with **ReCREATE Waste Collaborative.**

Please visit RiversideCA.gov/Trash for more information on Food Donation.

RECOVERY



RECREATE

WHAT YOU NEED TO KNOW





RiversideCA.gov/Trash

WHO HAS TO COMPLY?



Starting January 1, 2024, penalties may be issued for non-compliance.

Tier 1 Generators

Inspections Begin January 1, 2022



Supermarkets: Gross annual sales of two million dollars or more.

Grocery Stores: A total facility size equal to or greater than 10,000 square feet.



Food Distributors:

Distributes food to entities including supermarkets and grocery stores.



Food Service Providers:

Provides food services to institutional, governmental, commercial, or industrial locations.



Wholesale Food Vendors:

Receives, stores and prepares food for wholesale distribution to a retailer, warehouse, etc.

Tier 2 Generators

Inspections Begin January 1, 2024



Large Venues: Serve 2,000 or more individuals per day.

Large Events: Charges an admission price, or is operated by a local agency and serves 2,000 or more individuals per day.



Restaurants:

250 or more seats, or a facility size equal to or greater than 5,000 square feet.



Hotels:

With an on-site food facility and 200 or more rooms.



Health Facilities:

With an on-site food facility and 100 or more beds.



Local Education Agencies:

With an on-site food facility.



State Agency Cafeterias:

250+ seats or a total cafeteria size equal to or greater than 5,000 square feet.

DONATING FOOD IS EASY!



Working with Food Recovery Organizations, businesses can easily donate food to local non-profit organizations.



Food donation **doesn't have to occur daily**, but having a food
recovery partner lined up will
make food donation convenient
and easy when a food donation
opportunity comes along.

ACCEPTABLE FOOD DONATION



Shelf-Stable Items (Canned Goods, etc.)



Meat, Poultry, and Fish/Deli Goods*



Produce (Fruits and Vegetables)



Prepared Foods*



Beverages



Frozen Foods



Dairy Goods*



Baked Goods

*Ensure food is maintained at 41 degrees Fahrenheit or below.

ENHANCED TAX SAVINGS

The federal tax code allows businesses to claim enhanced deductions on donated food. Consult a tax professional for more information.

LEGAL PROTECTIONS

California's Good Samaritan Donation Act (AB 1219) helps protect food donors from liability. Businesses are legally protected from criminal and civil liability when food is donated to non-profit or charitable organizations in good faith, using standard safe food handling procedures.