# **Senate Bill 1383** FOOD RECOVERY COMPLIANCE



At CR&R, we are on a mission to educate people and communities that there is enough food to go around and that there is an abundance of solutions available to reduce food insecurity and food waste. In partnership with the city, we are tasked with educating, providing outreach and solutions to assist food generators to gain compliance with the requirements of SB 1383.



#### What is Senate Bill 1383?

## SB 1383 is a state mandate designed to reduce organic waste in California landfills by 75%, and to increase edible food recovery by 20% by the year 2025.

### Why is the law in place?

California has made a commitment to reduce greenhouse gas emissions. SB1383 is an effort to reduce methane emissions by reducing the amount of organics in our landfills.

### How does this affect me?

As a Tier 1 or Tier 2 food generator (see back page to identify your Tier), you must comply with SB1383 or you may face fines and penalties. Your business must be compliant by the required deadlines or face penalties.

#### When?

Year:	Requirement:	What this means to you:
Jan 1, 2020	50% reduction in organic waste disposal	Identify a food recovery service or food recovery organization to partner with
Jan 1, 2022	Regulations take effect and enforce- ment begins	Tier 1 shall be compliant with SB 1383 requirements (See page 2)
Jan 1, 2024	Local governments take enforcement	Noncompliance notice of violations and penalties will begin. Tier 2 shall be compliant with SB 1383 requirements (See page 2)
Jan 1, 2025	75% reduction in organics waste disposal and 20% increase in edible food recovery	You should have food recovery service or organization established and recovering all edible excess food from

your facility

## Are you a TIER 1 or TIER 2 food generator?

Tier 1	Tier 2
<ul> <li>Supermarket</li> <li>Grocery Store: total facility size equal to or greater than 10,000 sq. ft.</li> <li>Food Service</li> </ul>	<ul> <li>Restaurant 250 + seats, or a total facility size equal or greater than 5,000 sq. ft.</li> <li>Hotel with on-site food facility and 200 + rooms</li> <li>Health Facility with an on-site food facility and 100 + beds</li> <li>Large Venue</li> </ul>
<ul><li>Provider</li><li>Food Distributor</li><li>Wholesale Food Vendor</li></ul>	<ul> <li>Large Event</li> <li>State agency with cafeteria with 250 + seats or total facility size equal or greater than 5,000 sq. ft.</li> <li>Local education agency with on-site food facility</li> </ul>
Must be compliant  January 1, 2022	Must be compliant  January 1, 2024

## What do I need to be compliant?

### Step 1

Identify a food recovery service or organization.

Get written contract or agreement with organization.

## Step 2

Start donating excess edible food to the recovery service or organization.

## Step 3

Keep records of your donation activity to be submitted to your local city.

Visit crrwasteservices.com or call 800.755.8112 to learn more.



