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General Information

SB1383

Confirm SB 1383 Compliance

These steps are necessary to comply with new law, SB 1383:

- Recover the maximum amount of edible food
- Track your donation by month. You must maintain monthly food donation records for tracking and traceability (type of food, frequency, pounds)
- Sign and date a written agreement with a FRO/S
- Ensure the Santa Clara County Food Recovery Program has a working email address for reporting purposes
- Be ready for inspections, if necessary
- Complete a Food Recovery Report for each reporting period. Details will be emailed to your business

Recordkeeping Requirements

Food Recovery Hierarchy Graphics

CalRecycle's Food Waste Prevention and Rescue Grants

Laws Protecting Food Donors

Donation Practices

Safe Surplus Food Donation Toolkit | Public Health Alliance of SoCal

Model Food Recovery Agreement | CalREcycle

Food Safety

Accredited Food Safety Certification Programs

NRDC Food Dates and Labels

California Retail Food Code

StillTasty | USDA Guidance on Shelf Life and Expiration Dates

Association of Food & Drug Officials' Pocket Guide to Can Defects

U.S.D.A. Food Safety and Inspection Service, "Danger Zone"

Food Safety and the Types of Food Contamination

Food Waste Audits / Tracking

U.S. EPA Guide to Conducting and Analyzing a Food Waste Assessment

Food waste assessment

USDA / US EPA Guide to Conducting Student Food Waste Audits

About food waste audits and tracking

Food Waste Reduction

ReFed Solutions Database

FDA Tips to Reduce Food Waste

EPA Tools for Preventing and Diverting Wasted Food

Further with Food | Center for Food Loss and Waste Solutions

StopWaste Smarter Kitchen Initiative

OUSD Green Gloves Program

USDA | What You Can Do To Help Prevent Wasted Food - Schools

ReFed's Retail Food Waste Action Guide

Center for EcoTechnology Resources for Food Waste Reduction in California

Establishment-Specific Links

Tier 1

Wholesaler/distributor

One Third - What to Do With Items Failing and Exceeding Produce Specifications

Food and Agriculture Organization of the United Nations Webinar: "Food loss and waste reduction at wholesale and retail stage"

Grocery Store/Supermarket

CalRecycle's food waste reduction page for grocery stores

U.S. EPA - Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants

Grocery Store Food Loss Prevention Tips

Tier 2

School

StopWaste | Food Waste Prevention at Schools

Cal Recycle | School Waste Reduction Programs

Cal Recycle | Child Nutrition / School Cafeterias Food Waste Management Tips

Smarter Lunchrooms Movement Tools

Guidance on Donation of Leftover Food in CNPs

Food Share Table - StopWaste Best Practices

Plate Waste Prevention

StopWaste Food Share Sign Example

CalRecycle Education/Outreach Toolkit

SB1383 Local Education Agency Requirements CalRecycle Webinar

Restaurant with 250+ seats

CalRecycle's Food Waste Reduction Guide for Restaurants and Hotels

U.S. EPA - Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants

Food Loss Prevention Options for Restaurants

Large Event Vendors - Mobile Food Facilities and Temporary Kitchens

Further with Food | Toolkit for Food Waste-Free Events

StopWaste.org Special Events Best Practices Guide

Cal Recycle Resources

Cal Recycle Info for Stadiums and Special Events

Large Venue - Organizer

Further with Food | Toolkit for Food Waste-Free Events

StopWaste.org Special Events Best Practices Guide

Cal Recycle Resources

Cal Recycle Info for Stadiums and Special Events

Healthcare Facility

CalRecycle's Food Waste Reduction Guide for the Healthcare Industry

Green HealthCare - Food Waste Reduction Best Practices Guide