

Food Rescue & Donation Vendor Guidance

SB 1383



Food makes up the single largest component in our landfills. At the same time, there are many people in our region who do not have consistent access to food. California Senate Bill 1383 is a law revolutionizing how we handle food waste by **mandating food scrap recycling and food recovery programs**.

Food recovery (also known as "food donation") is the act of saving, redistributing, and/or donating edible excess food to local nonprofit organizations, such as food pantries, soup kitchens, and food banks.

As part of this law (Section 18991.3), all large events that meet specific criteria in the State of California are required to rescue all excess edible food.

As a food vendor at a regulated large event, your participation in this effort is critical!

What is Excess Edible Food?

Surplus edible food includes prepared and packaged food and fresh produce, e.g. food the vendor was not able to sell during the event and will not be bringing back with them for later use.

Food that is **NOT eligible for donation**:

- Moldy, discolored, or rotting food.
- Hot foods or foods that have been held hot at a temporary food event.
- Cold foods that have been held above 41°F at a temporary food event.
- Any food that was not handled in accordance with the CA Retail Food Code.

**NO FOOD THAT MEETS
RESCUABLE REQUIREMENTS
IS TO BE THROWN AWAY
AT THE EVENT**

Businesses that donate food in good faith are **protected from legal liability** under California law.

(CA Health and Safety Code Section 114432/3, CA Civil Code Section 1714.25)

Look for event organizer's guidance on how your excess edible food will be collected at the end of the event

All food generating businesses beyond event vendors can **make a big impact with food rescue!** By establishing a consistent food recovery program, restaurants and other food generating businesses can:

- Save money through tax incentives
- Reduce hauling fees by generating less waste
- Help people in need and build positive regard from employees and customers!



To learn more about food
rescue, contact:
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