



Edible Food Recovery Capacity Planning Report

for Alameda County

September 2025

STOP WASTE

Contents

1. Executive Summary and Overview	1
Overview of StopWaste	1
SB 1383 and Edible Food Recovery	1
2023-2024 Edible Food Recovery Reporting and Capacity Planning	1
2. Food Recovery Systems in Alameda County	2
Alameda County Community Food Bank	3
Independent Food Recovery Services	3
Food Donation Tracking and Technology Platforms	3
3. The Role of StopWaste in Food Waste Reduction	4
Overview	4
Primary Roles	4
StopWaste Initiatives Related to SB 1383 Requirements	4
Alameda County Waste Characterization Study	5
4. Edible Food Recovery Planning for SB 1383	6
SB 1383 Capacity Planning Requirements	6
Methodology and Timeline	6
Additional Tools and Data Sources	8
5. 2023 & 2024 Edible Food Recovery Reports Summary	10
6. 2024 Edible Food Recovery Capacity Survey Summary	12
Key Points	12
Additional Survey Results	12
7. Summary	15
Conclusions	15
Overall Assessment	15
Recommendations to Support Alameda County’s Food Recovery System	16
Ongoing Commitments from StopWaste	17

Acknowledgments

We want to extend our deepest gratitude to all the Food Recovery Organizations and Services that participated in the 2024 SB 1383 Edible Food Recovery Capacity Survey. Your time and effort in sharing valuable insights have been instrumental in shaping this report. More importantly, we recognize and appreciate the essential work you do every day to ensure that surplus edible food is safely recovered and redistributed to nourish communities throughout Alameda County.

We also want to thank everyone who participates in the Alameda County Food Recovery Network. Your collaboration, knowledge-sharing, and commitment to food recovery continue to drive meaningful change in Alameda County and beyond. Through collective efforts, we are building a stronger, more connected food recovery system that supports both environmental and community resilience. We are grateful to be working alongside such an inspiring network of partners.

This report highlights the significant impact of food recovery efforts happening throughout Alameda County and demonstrates that these efforts are effective in the recovery of surplus food donations from Commercial Edible Food Generators located in the County. The insights presented here showcase the strength of our collaboration and our shared commitment to reducing food waste and ensuring food is put to its highest and best use.

1. Executive Summary and Overview

Overview of StopWaste

StopWaste, officially known as the Alameda County Waste Management Authority (ACWMA), is a public agency committed to advancing environmental sustainability and building healthy, equitable, climate resilient communities in Alameda County. Formed in 1976, StopWaste works on behalf of 17 member agencies, serving 1.7 million residents of Alameda County. We're governed by the Alameda County Waste Management Authority, the Alameda County Source Reduction and Recycling Board, and the Energy Council.

By partnering with nonprofits, businesses, and local governments in the communities we serve, our efforts are amplified and better tied to community needs in one of the most diverse and dynamic counties in the country. StopWaste works to contribute to a healthy, thriving community that is resilient to climate change, driven by people who are empowered to use resources and energy in a way that is good for our communities, local economy, and the planet.

StopWaste oversees the Edible Food Recovery (EFR) reporting requirements under California's SB 1383. This includes collecting annual data on food recovery activities within the county and conducting the required capacity study surveys in 2021 and 2024.

SB 1383 and Edible Food Recovery

It is estimated that 35% of the approximately 229 million tons of food available in the U.S. goes unsold or uneaten each year (ReFED). Roughly 42% of food waste occurs in food manufacturing and consumer-facing businesses (retail, grocery stores, restaurants, healthcare, etc.). In Alameda County, food remains one of the top ten materials still disposed of in landfill from the commercial and residential sectors. This results in landfilled food contributing to and accelerating climate change as well as lost resources that went into producing that food.

Effective January 1, 2022, California State law SB 1383 aims to reduce the amount of food scraps and other compostable materials sent to landfills. The law sets methane emission reduction targets for California in a statewide effort to reduce emissions of short-lived climate pollutants to:

- **Reduce organic waste disposal 75% by 2025**
- **Recover at least 20% of currently disposed of surplus food by 2025 state-wide.**

In Alameda County, this law and the edible food recovery requirements are implemented and enforced through StopWaste's Organics Reduction Recycling Ordinance (ORRO) in partnership with the cities of Alameda County, solid waste service providers, and the Alameda County Environmental Health Department (ACEHD). More information can be found at www.StopWaste.org/Rules.

2023-2024 Edible Food Recovery Reporting and Capacity Planning

To prepare for the implementation of SB 1383, StopWaste has focused efforts on expanding and deepening food recovery activities throughout Alameda County. Through partnerships with food recovery organizations and services (FROS), the Alameda County Community Food Bank (ACCFB), and local jurisdictions, significant progress has been made in recovering surplus edible food and redistributing to communities facing food insecurity rather than going to waste. This summary highlights the impacts of these food recovery efforts, using data collected in the 2023 Edible Food Recovery Report and the 2024 Edible Food Recovery Capacity Plan. Together, they help demonstrate the county's growing capacity and commitment to strengthening food recovery systems in Alameda County.

Key Achievements

- **12.36 Million Pounds of Food Recovered:** In 2023, food recovery organizations and services based in Alameda County reported recovering over 12 million pounds of edible food from Tier One and Tier Two Commercial Edible Food Generators (CEFGs). This surplus food was redistributed to nourish communities in Alameda County.
- **14.39 Million Pound of Food Recovered:** In 2024, an increase of nearly 2 million pounds compared to 2023 – demonstrating continued growth in food recovery efforts across Alameda County.

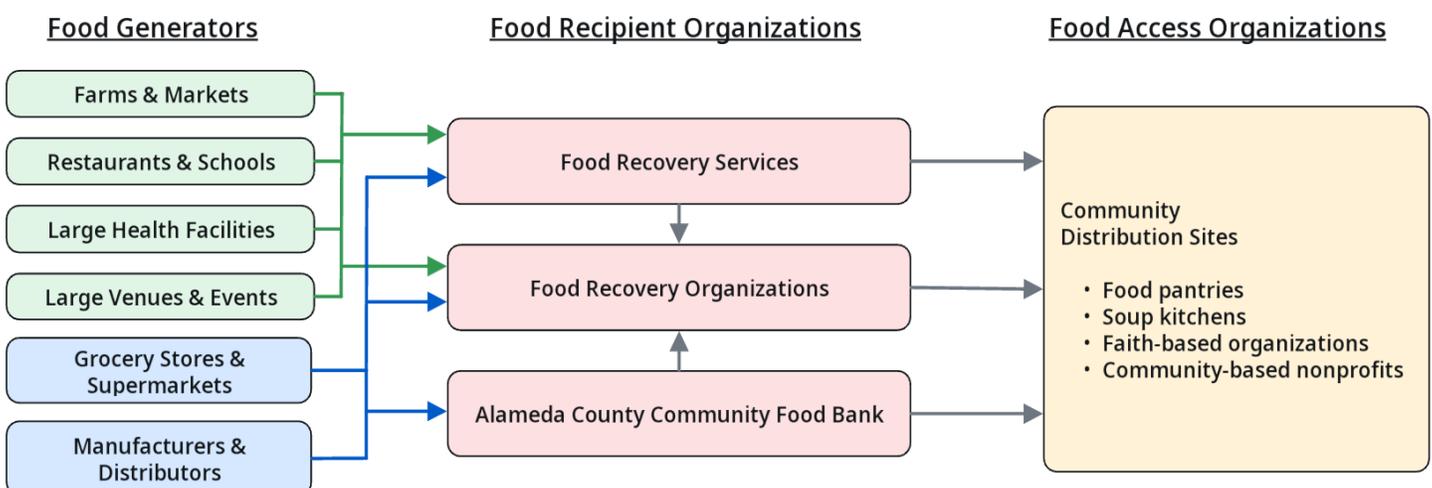
- **High Engagement in EFR Reporting:** 96% of identified food recovery organizations and services submitted their Edible Food Recovery Reports for the 2023 calendar year and 100% submitted for the 2024 calendar year. These reporting rates were achieved through our invaluable partnership with the Alameda County Community Food Bank, which committed to report on behalf of all their member agencies participating in ACCFB’s Food Recovery Program, as well as the dedication of all other food recovery organizations who understood the importance of complying with SB 1383 edible food recovery reporting requirements.
- **Potential to Recover Prepared Food:** More than two-thirds of the food recovery organizations and services surveyed in 2024 indicated they have the capacity to accept and redistribute prepared food from Tier Two Commercial Edible Food Generators such as schools, hospitals, and large restaurants. This highlights significant growth potential for recovering meals from Tier Two businesses, especially as compliance enforcement began on January 1, 2024.
- **Growing Network of Food Recovery Organizations:** Alameda County is home to a diverse system of organizations doing food recovery and distribution work. The Alameda County Food Recovery Network was formed by StopWaste in 2021 to help foster collaboration between participating organizations to provide education on SB 1383 and ensure surplus edible food is put to its highest and best use. Since 2021, the Network has expanded from 18 organizations to over 45 actively involved in food recovery and distribution, attending monthly collaborative Network meetings.

2. Food Recovery Systems in Alameda County

Alameda County has made significant improvements in addressing food insecurity and reducing wasted food through a robust network of food recovery organizations and services. These organizations form a dynamic network consisting of non-profit entities, such as food banks and food pantries, that collect surplus food from donors and redistribute it to faith-based organizations and other non-profits. Food recovery services includes both non-profit and private-sector support for the logistics of food recovery, covering essential functions like transportation, storage, and technology platforms for real-time food donation matching. The food recovery organizations range from large, well-established food banks that centralize recovered food and distribute to smaller organizations, or broker contracts directly between donors and smaller organizations that are member agencies of the food bank, to small, nimble last-mile recovery and/or distribution partners that meet the specific needs of the communities they serve. Together, these food recovery organizations and food recovery service providers ensure that surplus edible food is efficiently collected, handled, and redistributed to nourish communities, preventing it from being wasted.

This graphic illustrates the complexity of food recovery systems by mapping how donated surplus food makes its way to community members that organizations serve. It starts with distributors, manufacturers, and retailers, who often have excess food due to overproduction or unsold stock. The intricate coordination between various types of organizations, ranging from large-scale food producers to community-based recovery organizations. This coordination is necessary to ensure that surplus food is efficiently recovered and redistributed rather than wasted. This system is crucial for maximizing food resources and addressing food security at a community level.

Flow of Surplus Edible Food in Alameda County



Alameda County Community Food Bank

On one of the pathways, the surplus food is transported to the Alameda County Community Food Bank, which serves as a central hub for food collection and redistribution to their member agencies comprising of smaller food pantries and distribution sites. ACCFB officially launched their Food Recovery Program in 2012, which connects organizations directly with Tier One donors for the recovery of surplus food, avoiding the need to centralize donations. As of 2024, the program has grown significantly, with 72 agencies now participating and recovering food from over 171 donor partners, facilitated through 510 weekly pickups. ACCFB also acts as a food recovery service to recover from large donors and directly deliver the recovered food to their member agencies around the county, such as food pantries and soup kitchens, which are responsible for providing meals and supplies directly to individuals and families facing food insecurity.

Independent Food Recovery Services

In addition to ACCFB's network, other food recovery organizations and services operate independently at various scales. These groups often serve specific communities or regions and include smaller recovery efforts, such as independent local food recovery organizations, housing and social services, faith-based groups, and urban farms. Many collaborate directly with smaller donors like restaurants, schools, and local businesses that are not covered by ACCFB's network, often falling under the Tier Two Commercial Edible Food Generator category. By recovering and redistributing food from Tier Two CEFs, they fill critical gaps in the broader food recovery system, ensuring that more diverse sources of surplus food are recovered and redistributed. Some organizations also focus on recovering prepared food, working with entities like catering services and hospitals to redirect uneaten meals to those in need. While these efforts are smaller in scale compared to ACCFB's network, they play an essential role in strengthening the overall capacity of the county's food recovery system and are able to respond to the distinct cultural and dietary needs of specific communities.



A network of food recovery organizations partner with businesses across Alameda County to donate healthy, surplus edible food to nourish communities. Here, staff and volunteers sort donated food at the San Lorenzo Family Help Center.

Food Donation Tracking and Technology Platforms

New technology platforms such as Copia, FoodRecovery.org, RePlate, and more, are actively contributing to Alameda County's efforts to reduce food waste and support Tier One and Tier Two CEFs in complying with the edible food recovery requirements of SB 1383. These platforms utilize innovative technology to help connect businesses that generate surplus food to the local nonprofits and food recovery organizations that help deliver it to those in need. These services enhance local food recovery efforts, offering additional resources, technology, and logistical support to ensure surplus food is efficiently recovered and redirected to nourish communities.

With the aim of increasing the capacity of Alameda County food recovery organizations, StopWaste contracted with food donation matching software, Careit. Careit helps Alameda County donors and food recovery organizations coordinate surplus food recovery more efficiently. Donors can post potential food donations and specific pickup details, and provide necessary documentation to meet SB 1383 record-keeping requirements. Food recovery organizations on Careit can set preferences for the type of food they accept and receive real-time notifications for available donations. The platform facilitates quick, seamless coordination, reducing the time spent on manual outreach while ensuring that surplus food is recovered and redistributed effectively. By streamlining the donation process, Careit helps strengthen food recovery capacity across the county, especially for smaller donors such as restaurants, who are setting up new food donation programs.

3. The Role of StopWaste in Food Waste Reduction

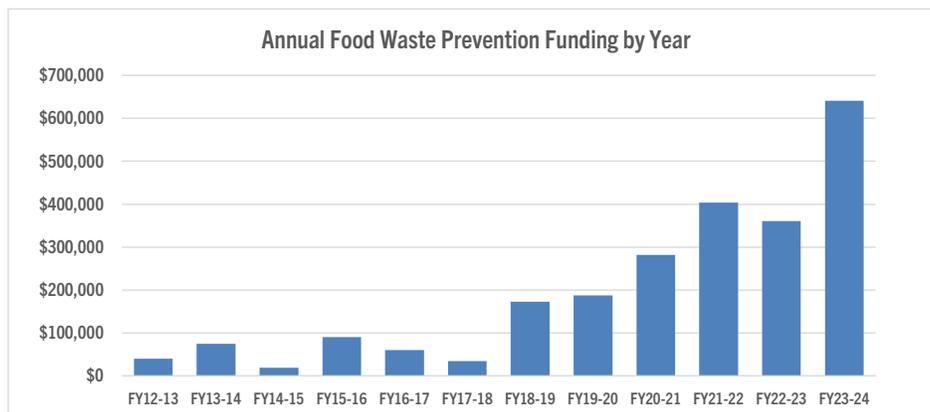
Overview

StopWaste has provided grant funding, resources, technical guidance, and other support for food recovery organizations and services operating in Alameda County since 2012 before SB 1383 was signed into law. Through the Alameda County Food Recovery Network, initiated in 2021, StopWaste continues to provide support and encourage collaboration amongst food recovery organizations and services across the county.

Primary Roles

StopWaste’s primary role is to provide outreach and education, technical assistance, and to conduct selected enforcement activities on behalf of its member agencies in Alameda County. While the law requires certain food generators to reroute surplus edible food to nourish people, the donation of surplus food is only one solution in a complex and multi-faceted food system.

Since 2012, StopWaste has invested approximately \$2,367,910 in building the capacity of food recovery organizations and services across Alameda County through our grants program. As SB 1383 went into effect in 2022, we further increased our funding for edible food recovery efforts, allocating \$1,405,855 over the past three fiscal years. StopWaste’s Food Waste Reduction Project supports innovative upstream food waste prevention and recovery activities to reduce wasted food. Over the past decade, StopWaste has cultivated strong relationships with food recovery organizations across Alameda County, engaging in conversations around tackling food insecurity and planning for the needs of these organizations during the rule-making process for California’s state law SB 1383.



StopWaste Initiatives Related to SB 1383 Requirements

- Since 2017, when the first informal regulation drafts were developed by CalRecycle, StopWaste was involved in providing feedback to CalRecycle during the formal rulemaking process. We provided over 90 different comments and recommended changes to the draft regulations, some of which were incorporated into the final regulations.
- From 2019 to 2021, StopWaste worked closely with our member agencies to plan out what requirements would be best implemented with a countywide approach, agreeing that StopWaste would take the lead coordinating the edible food recover requirements. It was also determined what tasks were best done at the member agency level.
- StopWaste developed Organics Reduction and Recycling Ordinance (ORRO), based on our previous Mandatory Recycling Ordinance (MRO) implementation experience. The enforcement ordinance, adopted in July 2021, supports each member agency in their role as a food recovery enforcer. ORRO became effective on January 1, 2022, structured to allow for individual jurisdictions and “other enforcement agencies” as authorized entities to enforce specific parts of the requirements.
- Letter agreements were signed with all 17 member agencies/jurisdictions that authorize and designate the Alameda County Waste Management Authority (StopWaste) to support SB 1383 implementation across the jurisdictions.

- Since April 2021, StopWaste has reinforced its commitment to food recovery by launching the Alameda County Food Recovery Network (ACFRN). This network was designed to foster collaboration among food recovery organizations and services within Alameda County, enabling everyone to connect, share resources, exchange knowledge, and learn best practices from each other. By creating a space for these organizations to collaborate more effectively, the network’s goal is to amplify the collective impact of food recovery efforts across the county. This collaboration has not only helped educate about the edible food recovery component of SB 1383 but has also strengthened the network’s ability to ensure that surplus edible food is recovered and put to its best and highest use—to nourish communities.
- StopWaste launched a new partnership with the Alameda County Environmental Health Department to conduct Tier One and Tier Two Commercial Edible Food Generator inspections on behalf of Alameda County jurisdictions. ACEHD conducts most of the edible food recovery education and compliance monitoring for Tier One and Tier Two generators that hold food permits in the county. ACEHD is doing this work on behalf of the jurisdictions through MOU’s with both StopWaste and jurisdictions. Starting in 2023, jurisdictions began paying ACEHD for conducting inspections, which supports their efforts to ensure compliance with edible food recovery requirements.
- StopWaste launched internal inspections of Tier Two wholesale food vendors and distributors that are not inspected by ACEHD because they hold food permits with the California Public Health Department (CPHD).
- In 2024, StopWaste began enforcement activities for all inspected Tier One and Tier Two Commercial Edible Food Generators that are out of compliance with the edible food recovery requirements under SB 1383, ensuring that these entities meet their obligations to divert surplus edible food from landfills and contribute to local food recovery efforts.

Alameda County Waste Characterization Study

The 2023-2024 Waste Characterization Study of Alameda County found that food makes up 11% of total landfill waste and 47% of compostable organics, with perishable foods being discarded at higher rates than non-perishables. While this study confirms that food remains a major component of the waste stream, identifying “donatable” surplus food in waste characterization studies is challenging due to the way food waste is transported and disposed of, often crushed, mixed, or contaminated. This study does not fully capture the extent of edible food that could have been recovered before disposal. The assessment of actual edible food recovery work shared in this report provides a clearer picture of how much surplus food would otherwise be discarded if Food Recovery Organizations and Services were not actively recovering and redistributing it. Detailed information can be found in the [2024 Waste Characterization Study](#).

4. Edible Food Recovery Planning for SB 1383

SB 1383 Capacity Planning Requirements

SB 1383 requires that jurisdictions submit Edible Food Recovery Capacity Plans with the following objectives:

1. Estimate the amount of edible food that mandated food donors (Tier One and Tier Two) in the county would send to landfills.
2. Identify available existing capacity at food recovery organizations and services that could take the surplus food from food donors in the county.
3. Identify whether new or expanded capacity is needed to recover edible food disposed of by commercial edible food generators within the jurisdictions in the county.
4. If there's a capacity deficit, the County, in coordination with jurisdictions and regional agencies located within the county, must actively expand and create new infrastructure to grow food recovery networks.

The first Edible Food Recovery Capacity Plans were submitted to CalRecycle in August 2022 for the period of January 2022 through December 2024. In 2024, counties reported to CalRecycle whether jurisdictions have adequate edible food recovery capacity for the ten-year period spanning January 2025 through December 2034, as required by SB 1383. At that time, StopWaste reported to Alameda County that the county had adequate capacity to recover food from Tier One and Tier Two Commercial Edible Food Generators (CEFG). The county then reported this information to CalRecycle.

StopWaste led this effort on behalf of all jurisdictions in Alameda County, in partnership with the County, the Alameda County Community Food Bank, and food recovery organizations and services. Alameda County submitted the finding in its Electronic Annual Report (EAR) on August 1st, 2024.

 **The Edible Food Recovery Capacity Plan confirmed that Alameda County has adequate capacity to facilitate the recovery of edible surplus food from Tier One and Tier Two CEFGs operating in every jurisdiction in Alameda County.**

The results shared in this summary align with the EAR Report provided to jurisdictions. Identified FROs and final result numbers may differ slightly, as outreach to a few non-responsive organizations continued between the submission of the EAR and the completion of this report.

Methodology and Timeline

StopWaste employed several key tools and data collection methods to assess edible food recovery capacity in Alameda County. These included annual reporting from food recovery organizations, a comprehensive capacity survey, and specialized calculators from CalRecycle and the Natural Resources Defense Council.

Food Recovery Organization and Services Annual Reporting

Food recovery organizations and services identified as performing direct food recovery for Tier One and Tier Two CEFGs are required to report the total amount of edible food recovered from their donors, measured in pounds, to StopWaste each calendar year. Due to a high reporting response rate, StopWaste used the data from its 2023 Edible Food Recovery Reporting to evaluate the verifiable capacity for edible food recovery.

The total amount of surplus edible food recovered from donors, both with and without written agreements, was compiled from 81 food recovery organizations and services reports and added to StopWaste's EFR Capacity Planning calculator. This data was especially valuable because not all FROS who completed their 2023 Edible Food Recovery reporting also completed the 2024 Edible Food Recovery Capacity Survey.

The Alameda County Community Food Bank has been a critical partner in helping jurisdictions assess the edible food recovery work happening within their jurisdictions. ACCFB has committed to reporting on the recovery work that their member agencies share on the MealConnect platform. This is a huge support as 65 out of the 84 organizations identified during the 2023 Edible Food Recovery Reporting period were ACCFB member agencies actively participating in the food bank's Food Recovery Program.

This comprehensive edible food recovery dataset from the 2023 calendar year report helps us better understand the scale of food recovery in Alameda County. We also have data reported for the 2022 calendar year for comparison and hope to gain more insight as future edible food recovery reports are submitted.

Food Recovery Organization and Services EFR Capacity Survey

StopWaste conducted an online survey from March 13 to May 16, 2024 targeting organizations essential for recovering edible surplus food in the county. The survey was emailed to 81 food recovery organizations and services that we identified operating in the County, and 32 distribution-only organizations. The purpose was to gather information about their current and future capacity for food recovery, determine their resource and funding needs, and identify common barriers to recovering and distributing donated food. As an incentive, food recovery organizations and services in Alameda County that completed the survey received a \$100 digital Amazon gift card.

When a responding organization indicated they were not actively recovering surplus food, the survey concluded after a few questions to prioritize collecting information from sites that not only have the ability to distribute food, but also those that can pick up or receive donations. Due to the time commitment required for outreach and the support needed from the identified food recovery organizations and services in completing their surveys, StopWaste shifted focus away from conducting additional outreach to distribution sites. Further research is needed to fully understand the scope of distribution efforts across the county, as the Food Recovery Organizations and Services EFR Capacity Survey was not the most effective method for assessing their important distribution work.

The 2024 survey questions also included a deeper dive into capacity to recover and distribute prepared food from Tier Two CEFGs such as K-12 schools, as the Tier Two generators were newly required to recover surplus edible food as of January 1, 2024. The survey was sent to both distribution sites and food recovery organizations identified in Alameda County, with 59 food recovery organizations and services and 6 distribution sites completing the survey. Food recovery organizations and services completing the survey varied significantly, ranging from small organizations recovering food from a few donors to large entities like the Alameda County Community Food Bank with a large network of donors. This resulted in an overall 73% survey completion rate for food recovery organizations and services engaged in food recovery, and a 97% participation rate for organizations in the Alameda County Food Recovery Network.

The survey was distributed through Qualtrics, a software platform allowing organizations to complete the survey online at their convenience. For those requiring assistance, an alternative option to complete the survey by phone was also available. Only 3 FROS requested the phone option.

Timeline of EFR Capacity Surveys and Reports

2024 EFR Capacity Survey Design	December 18, 2023, to January 31, 2024
2023 Edible Food Recovery Reporting	January 2, to March 31, 2024
2024 EFR Capacity Survey Programming & Testing	February 27 to March 11, 2024
2024 Survey Distribution	March 13 to May 16, 2024
2024 Edible Food Recovery Calculator Development	May 3 to July 29, 2024
Edible Food Recovery Capacity Planning Report Development.	July 29 to December 31, 2024
2024 Edible Food Recovery Reporting	January 2, to March 31, 2024

Additional Tools and Data Sources

CalRecycle Edible Food Recovery Calculator

StopWaste used [CalRecycle's calculator tool](#) to meet capacity planning requirements by estimating the amount and types of edible food disposed of by commercial edible food generators. We entered the total number of Tier One and Tier Two commercial edible food generators and the average amount of edible food disposed of by each type (calculated with the Natural Resources Defense Council adapted calculator). The tool also allows users to estimate the difference between existing food recovery capacity and edible food disposed of by commercial edible food generators.

Note: The CalRecycle calculator increases EFR capacity proportional to population growth projections over the time frame of January 1, 2025 – December 31, 2034.

Natural Resources Defense Council's Food Matters Food Waste Generation and Food Rescue Potential Baseline Calculator

The Natural Resources Defense Council developed a calculator to help cities estimate sources and quantities of food waste generated in both the city's residential and commercial sectors and to estimate the additional quantity of potentially recoverable food from the commercial sector. While this tool can help estimate the initial scope of food waste in a city or county at a high-level, sector-based estimate, it is not applicable for evaluating progress in reducing food waste generation and increasing food donation over time, nor is it capable of deriving facility-level estimates.

StopWaste modified this calculator to reflect local data to estimate surplus edible food generated by Tier One and Tier Two Commercial Edible Food Generator types. These modifications included:

- Adding an updated list of Tier One and Tier Two CEFGs located in Alameda County to align with SB 1383 CEFG types.
- Adding new assumptions for surplus food quantities by generator type based on new data available from CalRecycle and other data sources.
- Building in the ability to adjust the sector-specific participation rate in donating surplus edible food by generator type.
- Generating an estimated cost for surplus food recovery differentiated by Tier One and Tier Two food types.
- Calculating reported food rescue for the county and by jurisdiction.
- Estimating additional capacity to recover surplus food based on food recovery organization and services survey responses.

2023 Tier One and Tier Two Commercial Edible Food Generators List

StopWaste has streamlined the process for maintaining the list of Tier One and Tier Two CEFG's in Alameda County, simplifying updates and adjustments as new information becomes available.

In December 2023, StopWaste received:

- An updated food permit list from the Alameda County Environmental Health Department that covers the majority of Tier One and Tier Two CEFGs holding food permits in Alameda County.
- An updated food processors list from the California Department of Public Health that includes wholesale food vendors and distributors located in Alameda County.

Extensive research was conducted on the 2023 California Department of Public Health data to review the identified wholesale food vendors and distributors. It was found that the total number of identified wholesalers and distributors in our 2022 edible food recovery capacity study was inflated. After a thorough review of the identified businesses, 99 Tier One wholesale food vendors and distributors were found to be incorrectly designated and were subsequently removed prior to the capacity planning calculator work. We anticipate the number of identified wholesale food vendors and distributors will decrease as StopWaste continues compliance monitoring and inspections.

Tier One and Tier Two Commercial Edible Food Generators in Alameda County

Commercial Edible Food Generator Type	Number of Commercial Edible Food Generators
Tier 1	
Supermarkets	13
Grocery stores	192
Food service providers	3
Food distributors	14
Wholesale food vendors	338
Tier 2	
Restaurants with 250 or more seats or a total facility size equal to or greater than 5,000 square feet	202
Hotels with an on-site food facility and 200 or more rooms	17
Health facilities with an on-site food facility and 100 or more beds	51
Large venues	79
Large events	26
State agencies with a cafeteria with 250 or more seats or a total cafeteria facility size equal to or greater than 5,000 square feet	13
Local education agencies with an on-site food facility	354
Totals	1,302

The list of identified Commercial Edible Food Generators is updated several times a year. The counts included in this table reflect the list that was used for the 2024 Edible Food Recovery Capacity Plan.

Some stores meet the criteria for both a grocery store and a supermarket. However, for reporting purposes, the supermarket count only includes those stores that are below the 10,000 sq. ft. threshold for grocery stores but still meet the criteria of having \$2M+ in annual sales. This approach avoids double-counting and explains why the supermarket number appears lower, as many grocery stores with \$2M+ in annual sales are accounted for under the grocery store category.

5. 2023 & 2024 Edible Food Recovery Reports Summary

The following results draw from StopWaste's 2023 and 2024 Edible Food Recovery reporting data from Alameda County food recovery organizations and services. These responses, including a large majority from organizations participating in the Alameda County Community Food Bank's established food recovery program, help provide a comprehensive view of food recovery activities across the county and reflect an overall increase in activity and engagement between the two calendar years. These reports present self-reported data collected from food recovery organizations and services operating in Alameda County. While data was reviewed for completeness and consistency, all reported pounds are based on estimates or tracking systems used by individual organizations.

2023 Reporting Overview:

- Total Food Recovery Organizations and Services Identified: 84
- FROS Reports Submitted: 96%
- Reporting Timeline: January 1 - December 31, 2023

2023 Reporting Statistics

- Total Food Recovery Organizations and Services Reports: 81
- Total ACCFB FRP Member Agencies: 65
- FROs Outside the ACCFB FRP Network: 16
- Total Pounds of Food Recovered from Tier One & Tier Two Donors with a Contract: 6,247,671 lbs.
- Total Pounds of Food Recovered from Tier One and Tier Two Donors without a Contract: 6,115,282 lbs.
- Total pounds of Food Recovered from All Tier One & Tier Two Donors: 12,362,953 lbs.

2024 Reporting Overview:

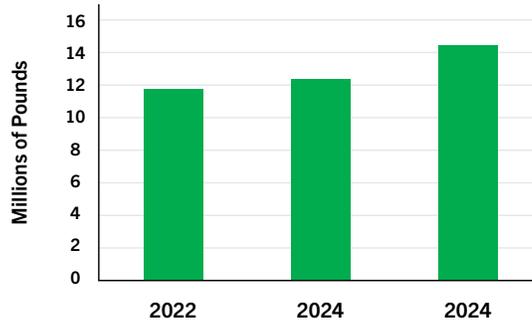
- Total Food Recovery Organizations and Services Identified: 94
- FROS Reports Submitted: 100%
- Reporting Timeline: January 1 – December 31, 2024

2024 Reporting Statistics

- Total Reports Submitted: 94
- Total ACCFB FRP Member Agencies: 72
- FROs Outside the ACCFB FRP Network: 22
- Total Pounds of Food Recovered from Tier One & Tier Two Donors with a Contract: 7,177,381.26 lbs.
- Total Pounds of Food Recovered from Tier One and Tier Two Donors without a Contract: 7,212,760.00 lbs.
- Total pounds of Food Recovered from All Tier One & Tier Two Donors: 14,390,141.26 lbs.

The 2024 Edible Food Recovery Reporting period reflects notable growth and consistency in Alameda County's food recovery efforts. Compared to 2023, the total pounds of edible food recovered reported increased by over 2 million pounds, reaching more than 14.39 million pounds in 2024. This growth demonstrates expanding capacity and sustained commitment among food recovery organizations and services, especially as newly regulated Tier Two Commercial Edible Food Generators came under compliance requirements in 2024. The participation rate reported remained high, increasing to 100% with stronger engagement from both ACCFB member agencies and non-network organizations. Notably, more organizations reported having at least one written agreement, indicating improved alignment with SB 1383 requirements.

Edible Food Recovered in Alameda County by Year



The chart above shows the steady increase in edible food recovered in Alameda County since Edible Food Recovery Reporting tracking began. Recovery grew from 11.76 million pounds in 2022, to 12.36 million in 2023, and reached 14.39 million pounds in 2024, reflecting expanded efforts across the county.

6. 2024 Edible Food Recovery Capacity Survey Summary

StopWaste conducted a comprehensive capacity survey between March and May 2024, reaching out to 81 food recovery organizations and 32 distribution-only organizations. The survey achieved a 73% completion rate among food recovery organizations, with 59 organizations and 6 distribution sites responding. The survey focused particularly on capacity for recovering prepared food from newly regulated Tier Two generators, such as K-12 schools, hotels, restaurants and venues.

Key Points

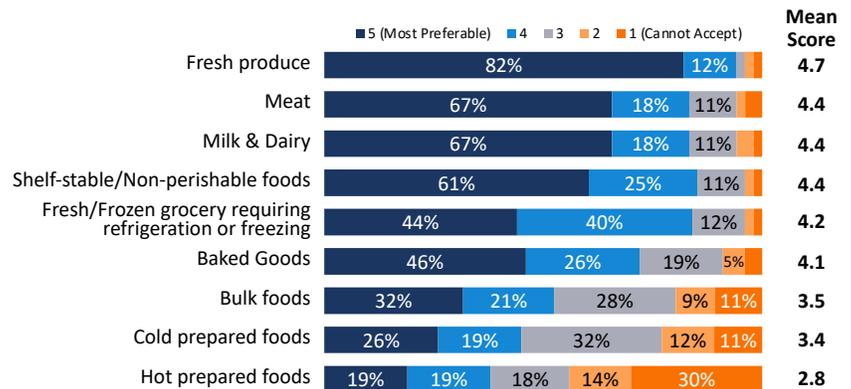
1. More than two-thirds of those who currently accept prepared foods have the capacity to pick up from more prepared food donors.
2. Most organizations serve more than 500 people per month.
3. A majority rescue food from 10 or fewer donors.
4. 60% have seen an increase in recovered food donations in the past year.
5. A majority of those who can accept more food could rescue up to 50,000 pounds more food with existing capacity.
6. Food Recovery Organizations and Services report that the highest need is funding for fuel reimbursement, staff, and transportation.
7. More than three in five are interested in a mutual use agreement with other FROs to share resources more efficiently.

Additional Survey Results

1. What foods are you most interested in rescuing?

Fresh produce, is the most preferred rescued food, followed by meat, and milk and dairy.

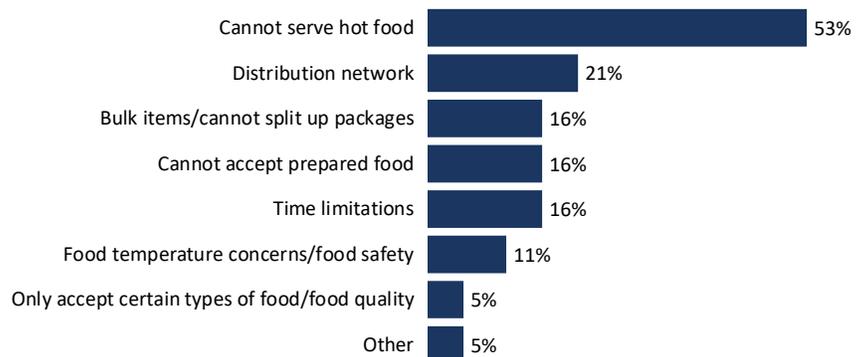
Food recovery organizations in Alameda County prioritize fresh produce, with 82% rating it highest. Meat, and milk and dairy follow closely at 67%, while shelf-stable and non-perishable foods are preferred by 61%. In contrast, only 19% prioritize hot prepared foods, and 30% report being unable to accept them.



2. What's the most common reason you can't accept certain foods?

The most common reason certain types of foods are not accepted is that they cannot serve hot food.

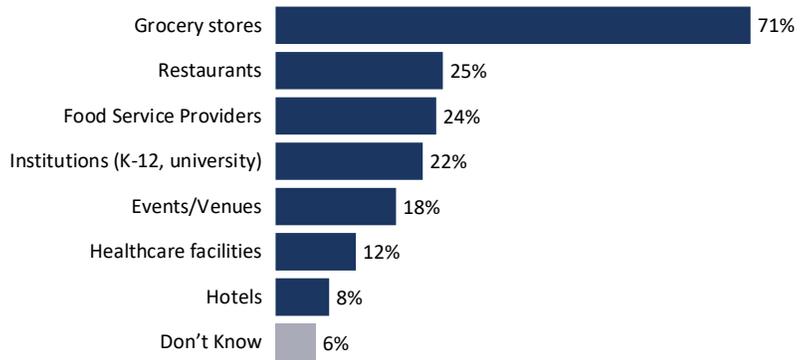
The primary reasons for rejecting certain types of food among food recovery organizations and services reveal that the most common barrier, mentioned by 53% of organizations unable to accept specific foods, is the inability to serve hot food, underscoring a limitation in handling and serving certain prepared items.



3. Where do you pick up the prepared foods you accept?

Those who accept hot foods receive them mostly from grocery stores.

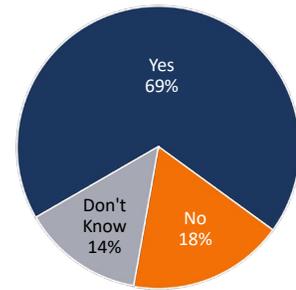
71% of organizations accepting prepared foods source them from grocery stores. Other significant sources include restaurants (25%), food service providers (24%), and educational institutions (22%). Events/venues, healthcare facilities, and hotels are less common sources, highlighting that while grocery stores are the largest donors, there is potential to expand partnerships with other institutions to diversify and increase food recovery opportunities.



4. Could you accept more prepared foods?

More than two-thirds of those who currently accept hot foods, have capacity to pick up from more prepared food donors.

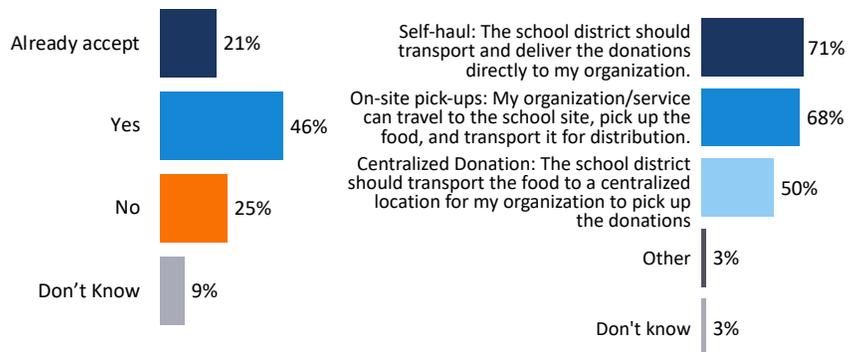
69% of organizations currently accepting prepared foods have the capacity to pick up from additional prepared food donors. Meanwhile, 18% indicated they do not have capacity and 14% are unsure of their capacity.



5. Are you open to donations from schools? And in what way?

One in five already accept food from K-12 schools and nearly half are interested in receiving them.

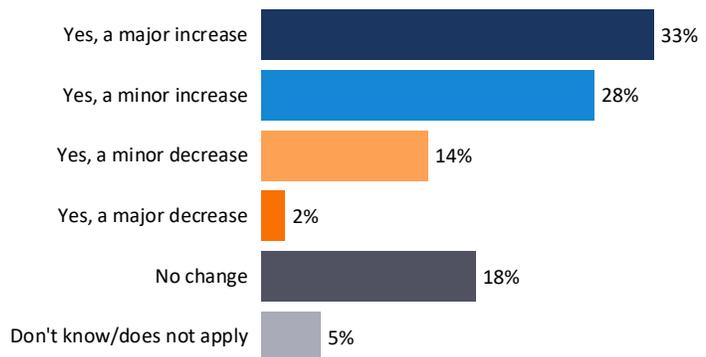
21% of organizations surveyed already accept food donations from K-12 schools, while 46% are interested in doing so. Among the preferred methods for receiving these donations, 71% prefer self-haul (where a school delivers directly), 68% are open to on-site pickups, and 50% prefer centralized donation locations (where food is consolidated from several school sites to one location for pick-up).



6. Have you seen an increase in food donations from 2022 to 2023?

A majority have seen an increase in food donations since 2022.

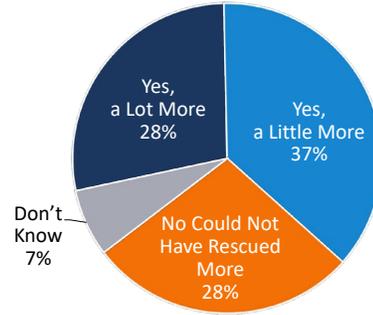
A majority of organizations reported an increase in food donations from 2022 to 2023, reflecting overall growth in food recovery efforts among most survey participants.



7. Could you have rescued more food?

A majority say their organization could have rescued more food in 2023.

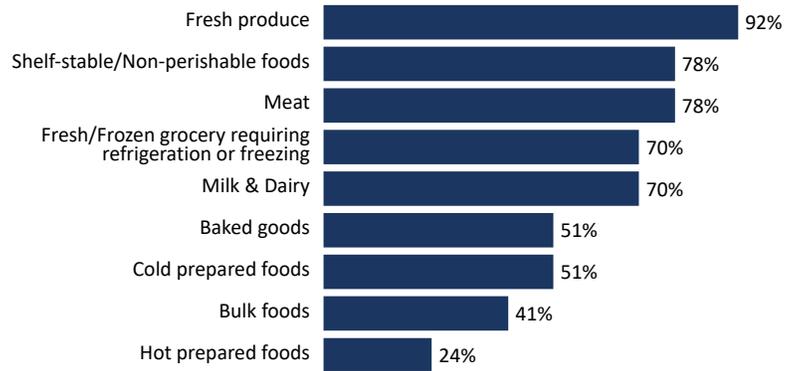
A majority of organizations could have rescued more food in 2023, with 37% stating they could have rescued “a little more” and 28% indicating they could have rescued “a lot more.” 28% responding did not have the capacity to rescue more food given their current capacity while 7% were unsure.



8. What foods could you have taken more of?

Of those who could rescue more, they most commonly say they could have taken more fresh produce.

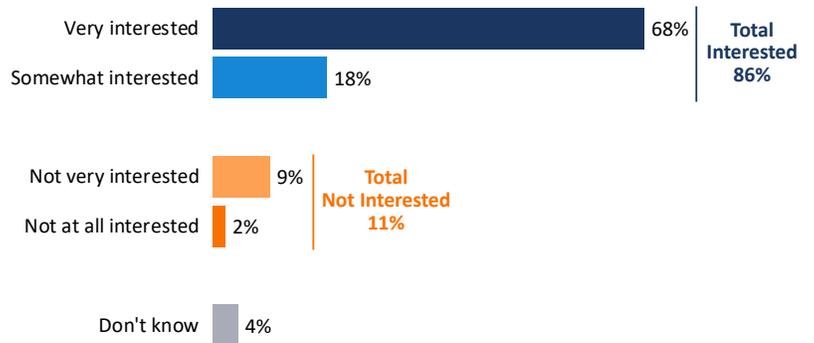
Among organizations capable of recovering more food, there is a strong preference and capacity for handling fresh and non-perishable items, over bulk and hot prepared foods.



9. Are you interested in rescuing food directly from new donors?

More than four in five are interested in rescuing food directly from potential new food donors.

A majority of organizations surveyed are interested in rescuing food from new donors, with 86% expressing interest, and only 11% indicating not being interested.



7. Summary

Conclusions

Through the 2024 Edible Food Capacity Planning process, StopWaste has concluded that Alameda County has sufficient edible food recovery capacity through the year 2034 based on the data sources, assumptions, and estimates available at the time of this report. The table below summarizes the countywide estimation of additional edible food recovery capacity available to Alameda County based on responses provided by food recovery organizations and services that completed our online survey and based on our calculator assumptions.

<p>Current EFR Capacity (2025):</p> <ul style="list-style-type: none">• Total edible food disposal from Commercial Edible Food Generators (CEFG) is estimated at 3,957 tons per year.• Current verifiable accepted capacity at Food Recovery Organizations is 6,181 tons per year.• This creates a capacity excess of 2,225 tons per year, meaning the current infrastructure can handle plenty more than the expected disposal amount.	<p>Projected EFR Capacity (2034):</p> <ul style="list-style-type: none">• Based on population changes, edible food disposal is projected to increase by about 3% to 4,072 tons per year.• Using current infrastructure capacity, there would still be an excess capacity of 2,110 tons per year – half again as much as is currently needed.
<p>Additional Capacity Planning:</p> <p>The report identifies potential expansion opportunities through new or expanded organizations that could add 1,182 tons per year of additional capacity. When combining both current and potential new capacity:</p> <ul style="list-style-type: none">• For 2025: Total excess capacity would be 3,407 tons per year• For 2034: Total excess capacity would be 3,292 tons per year (additional 81% of capacity over recovered weight)	

* Based on Cal Department of Finance County population projections for 2034, 2023 count of commercial food generators and estimated edible food disposal, and 2023 reported capacity from food recovery organizations. 2023 per capita disposal data.

** Does not account for individual jurisdiction capacity, given that food recovery activity is not bound by jurisdiction.

Overall Assessment

Alameda County appears to be well-positioned to handle its edible food recovery needs both now and in the future. The current infrastructure already exceeds demand, and with planned expansion, the system will maintain significant excess capacity even with projected population growth through 2034. This suggests the county has made substantial investments in food recovery infrastructure and is well-prepared to meet its food waste reduction goals.

By incorporating future data, such as the annual EFR reporting and updated Tier One and Tier Two CEFG database, StopWaste aims to ensure that the data projections remain accurate and reflective of actual capacity, allowing for adjustments as needed to address any emerging gaps and opportunities in Alameda County's food recovery efforts. This ongoing process will help maintain sufficient capacity through 2034 and ensure the county continues to meet its edible food recovery targets under SB 1383.

Recommendations to Support Alameda County's Food Recovery System

While the recent planning process reflects adequate capacity for the next decade, this report recommends the following actions to strengthen ongoing EFR capacity assessment and food recovery initiatives:

1. **Expand Funding Opportunities:** The study does not account for the financial sustainability of food recovery practices, as many food recovery organizations rely on grant funding or donations that may not be guaranteed long-term, affecting future capacity. Explore partnerships with local businesses to ensure sustainable financial support for food recovery services.
2. **Enhance Collaboration:** Foster stronger partnerships among FROS and cities by promoting mutual use agreements for shared resources such as infrastructure, equipment, etc. Leveraging existing networks and collaborations to build trust and emphasize the importance of their input may increase engagement and responsiveness.
3. **Address Geographical Gaps and Local Community Needs in the Food Recovery System:** Identify and target areas and new donors within Alameda County that have limited food recovery and distribution services and work to establish or expand FROS presence in those regions.
4. **Monitor and Evaluate Progress:** Implement regular monitoring and evaluation for food recovery activities to ensure goals are being met and identify areas of improvement using the results from our annual Edible Food Recovery Reporting, feedback from monthly Alameda County Food Recovery Network meetings, and lessons learned from StopWaste Food Recovery grantees.
5. **Policy:** Push for changes to SB 1383 to secure continuous operational funding for food recovery programs. Advocate for policy changes that provide steady financial support to ensure that food recovery efforts are sustainable and effective long term. Monitor the issue of donation dumping or the amount of spoiled food being donated to ensure that FROS are not burdened with the downstream impacts of having to discard inedible food that's donated.
6. **Competing Requests for Surveys and Reporting from FROs:** To minimize the reporting burden on FROS and improve the quality and timeliness of data collected, consider adjusting the timeline of future studies to avoid overlapping with the required annual edible food recovery reporting period. This will help reduce competing requests and ensure that FROS can provide thorough and accurate responses.
7. **Addressing Survey Fatigue Among Food Recovery Organizations:** Many food recovery organizations recently participated in surveys conducted by local partners and other neighboring jurisdictions. This increased survey volume may have contributed to survey fatigue, resulting in some FROS being less responsive or providing incomplete data for the 2023 Edible Food Recovery reporting and the additional capacity survey. To mitigate this issue in the future, it is recommended that efforts be coordinated with local partners to streamline survey processes, reduce the frequency of data requests, and explore alternative methods of data collection that may be less burdensome for FROS. Consider continued support such as digital gift cards as an incentive to complete the survey.
8. **Public Awareness and Education:** Launch public awareness campaigns to educate the community about the important services of food recovery organizations.
9. **Leverage Technology:** Utilize technology to improve the efficiency of food recovery operations, such as continuing to recommend the use of Carelt and other platforms, for matching donors with FROS and tracking donations.

Ongoing Commitments from StopWaste

Looking ahead, StopWaste will focus on several key initiatives to advance edible food recovery efforts and ensure that Alameda County continues to meet the edible food recovery requirements under SB 1383.

1. **Ongoing Oversight:** StopWaste will continue to work closely with food recovery organizations, city staff, and regulatory partners to ensure that the infrastructure for edible food recovery remains strong, equitable, and aligned with SB 1383 goals.
2. **Continuous Data Monitoring and Reporting:** StopWaste will continue to maintain an up-to-date list of Tier One and Tier Two Commercial Edible Food Generators in our CRM database and track edible food recovery reporting from organizations physically based in Alameda County that are doing food recovery work on behalf of all jurisdictions. Additionally, we will regularly share recovery data with all identified food recovery organizations operating within the county to provide context, highlight their collective impact, and support progress toward the broader SB 1383 edible food recovery goal.
3. **Capacity Building:** We will continue to explore opportunities to expand and maintain food recovery capacity through funding, partnerships, convening, and technical assistance for food recovery organizations, with a focus on underserved areas. We'll continue to cultivate opportunities to receive feedback from those doing work on the ground to ensure that our capacity building programs are constantly adapting to the changing needs and landscape of food recovery activity throughout the county.
4. **Collaboration with Stakeholders:** StopWaste will continue to work closely with food recovery organizations, local jurisdictions, businesses, the Alameda County Community Food Bank, and the Alameda County Environmental Health Department to enhance collaboration and share strategies for food waste prevention and recovery. As part of these efforts, StopWaste will continue facilitating the Alameda County Food Recovery Network, fostering connections and resource sharing among stakeholders. We will also work toward building greater ownership within the group, encouraging active participation and leadership to advance food recovery efforts countywide.
5. **Leading SB 1383 Compliance Monitoring and Enforcement in Alameda County:** StopWaste will continue to lead efforts in partnership with the Alameda County Environmental Health Department and our member agencies to monitor, enforce, and track compliance with the SB 1383 edible food recovery requirements across Alameda County. Data gathered from the first year of enforcement will be used to further develop training and outreach for inspectors, CEFGs and FROS.
6. **Coalition Building, Policy Development and Funding Advocacy:** StopWaste will continue to participate in and support local, regional, and national efforts to identify the true cost of food recovery. By acknowledging the value of the work food recovery organizations are doing and the often-burdensome costs they incur associated with transportation, labor, and disposal of donated inedible food, we can advocate for appropriate funding models and policy development that will ensure their work is justly compensated and more sustainable.
7. **Address ongoing feedback and challenges with SB 1383 regulations and requirements including EFR Capacity Recordkeeping Requirements for Jurisdictions and County EFR Capacity Planning:** Continue advocating for improvements in the Edible Food Recovery Capacity Planning and Reporting requirements that support our member agencies and FROS. Given that food recovery activity occurs across jurisdictional boundaries, capacity planning and any potential shortfalls should be conducted, reported and addressed at a county-wide scale, not determined by individual jurisdictions. StopWaste will continue working with coalitions and CalRecycle for improvement in capacity planning and jurisdiction reporting to reflect the challenges and barriers on the ground.