

## **Commercial Edible Food Generators Survey FAQ**

Additional information on the purpose of the survey, how your organization will benefit, who should complete it, and the information you may need to fill out the survey is available below.

**Please complete this survey by March 31st, 2023**, to assist Alameda County with its capacity planning efforts to increase food donation.

### **How will my business benefit from completing this survey?**

This survey is an opportunity for your business to provide information about the resources and support you need to donate surplus edible food to food recovery organizations and/or reduce the amount of surplus food being generated. Responses from this survey will be kept anonymous and will be used to inform future funding priorities for grants, technical assistance, and other resources to be made available for businesses to support compliance. Any contact information provided will be used to update our records of your business and will not be shared externally. All responses will be anonymized, and respondents may choose to forego the gift card in order to remain anonymous.

### **Who should fill out this survey?**

A staff member from your business/organization who is most familiar with: your operations, amounts and types of food waste generated day-to-day, food procurement or ordering and preparation practices, and food recovery organization relationships (if applicable), should complete this survey by **March 31st, 2023**. This survey should take approximately 10-12 minutes to complete. Your participation is critical for assisting the jurisdictions of Alameda County comply with SB 1383. One respondent per business location will receive a digital gift card via email to Amazon.com following completion of the survey. In the case that a business location submits more than one response, the first to complete will be provided with a gift card. Gift cards of \$20 will be provided to the first 200 respondents; thereafter, \$10 gift cards will be awarded up until the March 24th deadline.

### **Purpose of this survey:**

New State law, SB 1383, and the Alameda County Organics Reduction and Recycling Ordinance went into effect January 1, 2022, including requirements for certain food generating businesses such as your organization to donate edible food to a local food recovery organization or service and establish contracts or written agreements with them.

The purpose of this survey is to provide information about the SB 1383 food donation requirements and to learn more about your businesses existing food waste prevention and/or edible surplus food donation activities, as well as any food waste prevention programs to help prevent any surplus edible food from being generated in the first place.

Tier One Entities are edible food generators that include the following:

- **Supermarkets:** with gross annual sales of two million dollars (\$2,000,000), or more, and which sells a line of dry grocery, canned goods, or nonfood items and some perishable items.
- **Grocery Stores** with a total facility size equal to or greater than 10,000 square feet.

- **Food Service Providers**, primarily engaged in providing food services to institutional, governmental, commercial, or industrial locations of others based on contractual arrangements with these types of organizations.
- **Food Distributors**, which distribute food to entities including, but not limited to, supermarkets and grocery stores.
- **Wholesale Food Vendors**, engaged in the merchant wholesale distribution of food, where food (including fruits and vegetables) is received, shipped, stored, and prepared for distribution to a retailer, warehouse, distributor, or other destination.

These entities are required to donate surplus edible food. Examples include:

- Foods that are past their “best by” or “sell by” date but are still safe to consume (click [here](#) for more info);
- Overstock or excess inventory due to cancelled orders, seasonal changes that affect market demand and supply chain issues;
- Prepared foods that were not previously served and kept at the proper time and temperature controls.

If you have questions regarding compliance with the law, please visit

<https://www.stopwaste.org/rules/donate-surplus-food> for additional information and to request help.