

How to Safely Recover Food:

Grocery Stores and Supermarkets

Following these practices can help you safely recover your surplus food, in compliance with Senate Bill 1383 and local ordinances. Items marked with a ★ are necessary to comply with these laws (if your grocery or supermarket is larger than 10,000 sq feet or has a revenue of \$2 million or larger).

Stop waste from the start!

- Evaluate your methods for inventory management and tracking overproduction. Consider investing in software or staff time to reduce shrinkage. Track these items and only make as much as you can sell.
- Consider using signage to explain to customers why certain waste-reducing measures, such as limiting offerings at the end of service, have been implemented.
- Set up a discount shelf or sign up with a third-party surplus food marketing service for ripe, near-to-expiration, discontinued, or slightly damaged food. Clarify date labeling/encoding and provide clear communication about this reduced-price section to customers.
- Consider making surplus food available to staff.

Plan Your Food Recovery Logistics

- ★ Contract with a Food Recovery Organization or Service (FRO/S). Please visit [Resource.StopWaste.org/food-recovery-organizations](https://www.StopWaste.org/food-recovery-organizations) for a listing of available organizations.
- ★ Work with FRO/S to set a schedule that meets your storage space and operational needs while maximizing the freshness and amount of edible food for quick redistribution. Notify FRO/S in advance if you expect to make an extra-large donation, so they are prepared to collect or receive and redistribute surplus food.
- Establish a dedicated area (in compliance with [CalCode](#)) for storing and labeling (with date and contents) food designated for donation.
- Properly depackage and compost any inedible food or food scraps that are not safe or suitable for food recovery.
- ★ Be ready for inspections, if necessary.
- ★ You must recover the maximum amount of edible surplus food.

Secure Necessary Equipment

- Food-safe containers or transport bags*
- Dedicated refrigerator/freezer space
- Labeling and recordkeeping supplies
- Scale, if you are tracking your weight (some FRO/S will track and/or weigh for you)

*Check the packaging preferences of your FRO/S partner. Ideally, find an FRO/S that will work with reusable containers. Reusable containers can be a significant cost-saver and are better for the environment.

This flyer is designed to support local efforts in edible food recovery and SB 1383 compliance. For more information about SB 1383, and a complete list of rules and resources in Alameda County, visit www.StopWaste.org/rules.

To request free assistance, go to www.StopWaste.org/request-help or call 510-891-6575 to leave a message for a call back.

Determine What to Donate

Confirm your FRO/S's specific donation policies. You may also use the information below as a guide:

Can Be Donated	Cannot Be Donated
<ul style="list-style-type: none"> • Unsold and unserved produce, dairy, meats held at safe temperatures • Fresh or frozen on or before the date on the package • Unopened canned/dry-packaged, securely sealed and dated appropriately, with labeling intact • Near quality expiration dates • Lightly bruised or soft produce • Cut produce stored ≤ 41°F while awaiting pickup • Pre-packaged meals sealed appropriately with date and content labels • Surplus unserved prepared foods kept at safe temperatures or cooled down (per CalCode protocol), and labeled with date and contents 	<ul style="list-style-type: none"> • Contaminated: bad odor, discoloration, moldy and/or bulging packaging • If packaging is torn, has holes, dents, or broken seals* • Food not in its original packaging and missing ingredient label and/or a date • Foods previously served to consumer • Perishable foods that were not held at safe temperatures • Medications, nutritional supplements, infant formula, and alcohol
<p>*Some dented cans are safe to donate. Scan the QR code below for a Canned Food Evaluation Guide, and more!</p>	

Ensure Food Safety

- Follow standard safety and food handling protocol per [CalCode](#) for all food in your possession, whether it's intended for sale or recovery.
- Package donations in sanitary, food-grade containers or bags. Do not mix different foods.
- Label containers with type of food and date prepared/stored.
- Donate food nearest its expiration date first.

For specific questions, contact the Alameda County Department of Environmental Health at 510-567-6700.

Keep Records

- ★ You must keep the following records onsite: a copy of your contract with each FRO/S, including types of food and frequency of collection or delivery, and pounds of food recovered per month.

Scan the QR code for more tips on tracking and preventing food waste.



This flyer is designed to support local efforts in edible food recovery and SB 1383 compliance. For more information about SB 1383, and a complete list of rules and resources in Alameda County, visit www.StopWaste.org/rules.

To request free assistance, go to www.StopWaste.org/request-help or call 510-891-6575 to leave a message for a call back.