

How to Safely Recover Food

Wholesale Food Vendors and Distributors



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.

Stop waste from the start!

- Conduct a food waste audit. Save money and be eco-smart by purchasing only the amount of food needed to meet customer demand.
- Work with your supply chain to clearly label or define the difference between safety-based and quality-based dates to reduce customer confusion.
- Rotate perishable stock at every delivery to minimize waste.
- Evaluate which storage containers best maintain food quality.
- Consider other markets for bruised or blemished produce, such as juicing businesses, or working with the [Upcycled Food Association](#).
- 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 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.

Determine What to Donate & Ensure Food Safety

- Confirm your FRO/S's specific donation policies.
- Ensure that you are following standard safety and food handling protocol per [CalCode](#) for all food in your possession, whether it's intended for sale or recovery.

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.

For specific questions, contact the Alameda County Department of Environmental Health at 510-567-6700. 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 ● Non-labeled products with date and contents recorded 	<ul style="list-style-type: none"> ● Contaminated: bad odor, discoloration, moldy and/or bulging packaging ● 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>	

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.

Secure Necessary Equipment

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

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

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.