



**DATE:** August 8, 2019  
**TO:** Planning Committee/Recycling Board  
**FROM:** Meri Soll, Senior Program Manager  
Cassie Bartholomew, Program Manager  
**SUBJECT:** Upstream Grants

**SUMMARY**

The Agency’s guiding principles identify upstream activities as an area of emphasis. Staff has been working on a number of programs that offer grant funding for projects that focus on upstream activities including recovery for reuse, redistribution, deconstruction and repair. This memo provides an overview of grants recently awarded through the grants solicitation for reuse/repair, food waste prevention and food recovery grants.

**DISCUSSION**

StopWaste takes several approaches to support and improve recovery, salvage, reuse, repair and redistribution infrastructure in Alameda County. We have been providing grant funding specifically for entities implementing these types of activities for several years to ensure upstream infrastructure and services are available to Alameda County residents and businesses. StopWaste funding provides an opportunity to both for-profit and nonprofit organizations to jump start an idea or advance business reuse concepts that encourage source reduction measures like recovery, reuse and repair over recycling/composting/landfill.

Last fiscal year, staff awarded the following funding through the grants solicitation process:

Food Waste Recovery/Prevention Grants:	\$110,000
Upstream Grants (not including food waste recovery/prevention):	\$274,266

A full list of the recently funded grants for FY 18/19 can be found in Attachment A.

Staff will provide a presentation to the Board that includes an overview of Reuse Grants and Food Waste Prevention/Recovery grant programs as well as highlight entities selected for award. There will be future presentations on grant programs that promote upstream activities such as reusable packaging, and community outreach grants focused on single use disposables and food waste prevention.

**RECOMMENDATION**

This item is for information only.

ATTACHMENT A: Funded Reuse and Food Waste Prevention Grants FY 18/19

## ATTACHMENT A - FY 18/19 Funded Reuse and Food Recovery Grants

### New/Pilot Reuse Program

Organization/City	Amount	Grant Funding Synopsis
Bay Area Redwood Hayward	\$15,000	Funds for storage and operations to divert trees from urban environments into upcycled wood products including live-edge slabs, beams, siding, etc.
Cal Shakes Berkeley	\$8,500	Funds to build reusable stock set pieces to reduce construction waste sent to landfill by approximately a half ton per year every year for the foreseeable future.
Community Action for a Sustainable Alameda (CASA)	\$6,266	Host Repair Cafe events in Alameda where residents and businesses repair broken items. Provides an opportunity for community members to learn repair skills and keep durable items in use.
Ecology Center Berkeley	\$45,000	Develop and implement a Reusable Foodware Pilot to further reduce single-use disposable food ware, and create a model for city-wide and regional adoption. Will build on Berkeley's Single Use Disposable (SUDS) and Litter Reduction Ordinance.
Filljoy Countywide	\$15,000	Funds to pilot Filljoy software at three Alameda County grocery stores that offer bulk purchasing options using an smartphone app.
Go Box Oakland	\$9,500	Funding to conduct outreach and secure food truck vendors to pilot Go Box reusable food ware containers in place of single use disposal item services at Oakland's First Friday event. Multiple partners will be used.
MedShare San Leandro	\$20,000	Develop a Biomedical Equipment Lending Library to increase donations from hospitals and manufacturers. Biomedical equipment is regularly sold to secondary markets or destroyed as part of in-place contracts.
Reuse Alliance Oakland	\$20,000	Expand Agency's database of Alameda County reuse enterprises to improve access to upcycling infrastructure in RecycleWhere database.
Surplus Service Fremont	\$15,000	Program to reuse instead of recycling hard disk drives (HDD) by wiping the HDDs coming into facility instead of sending to shredders. Funds to help offset purchase of required data sanitization and data security equipment.
Upstream Countywide	\$20,000	Coordinate regional activities around reusable food ware opportunities for implementation countywide.
<b>TOTAL NEW/PILOT</b>	<b>\$174,266</b>	

### ReUse Operating Grants

Organization/City	Amount	Grant Funding Overview
Child Care Links - Pleasanton	\$15,000	Expand and improve Pleasanton based program that collects big box store returns as well as gently used household items and clothing donations for redistribution to families in need.

Community Impact Lab - San Leandro	\$15,000	Support collection of over 10 tons of donated textiles, fabrics, toys and baby supplies annually through the Baby Box Program offered to vulnerable populations. Project includes repair and repurpose of damaged goods for donation and retail purposes.
East Bay Depot - Oakland	\$10,000	Expand and implement the Estate Reuse Service program that provides Alameda County residents dealing with challenging life transitions a convenient resource to responsibly dispose of personal property.
Habitat For Humanity Restore - Oakland	\$10,000	Develop communications/outreach campaign to promote the ReStore and encourage community to visit the Restore as well as educate residents about the importance of reuse and donations.
Loved Twice - Berkeley	\$10,000	Collection and distribution of over 7,000 pounds of gently used baby garments to keep newborn babies clean and warm through their first year of life by providing a wardrobe-in-a-box for 700 newborns-in-need.
RAFT - San Jose	\$10,000	Secure and collect material donations from Alameda County manufacturers for reuse. Use materials to create kits and curriculum for students and teachers using salvaged and reusable materials.
Rebuilding Together - Emeryville/Oakland	\$10,000	Train and supervise 500 volunteers and 30 clients yearly to salvage reusable building materials instead of sending to landfill/recycling.
Urban University (UU) - Oakland	\$10,000	Operate urban furniture & boutique comprised of donated household goods, clothing and corporate donations of items destined for landfill to support UU's social enterprise serving homeless single mothers through an innovative impact model combining employment, housing and support services.
Waterside Workshop (WW) Berkeley	\$10,000	Operate WW's Street Level Cycles program that sources, reuses and rebuilds discarded bicycles in a youth job-training program. Bicycles are both sold for program support and donated to low-income youth for green transportation.
<b>TOTAL REUSE OPERATING</b>	<b>\$100,000</b>	

### Food Waste Recovery/Prevention

Organization/City	Amount	Grant Funding Overview
Berkeley Food Network Berkeley	\$20k	Recovers food that would otherwise go into the waste stream from food retailers, distributors, and producers in Berkeley and nearby municipalities to feed people in Berkeley experiencing food insecurity.
Daily Bowl Tri Cities	\$20k	Funds used to support programs that incorporate prepared food from commercial establishments, grocery stores and eating establishments that are distributed to local non-profit food pantries.
East Bay Food Justice Project aka Food Not Bombs Berkeley/Oakland	\$10k	Collection and distribution of produce and prepared food that would otherwise be wasted. Produce transformed into healthy vegetarian meals to be served free of charge to the public including delivery of prepared food to homeless encampments.
Hope 4 the Heart Hayward	\$20k	Provide food, produce, diapers, and household items to local families who are experiencing food insecurity. An additional 185 tons of edible food across Alameda County rescued due to grant.
Replate	\$20k	Funds to support Replate's technology platform enables businesses to schedule on-demand pickups for their surplus food that is donated directly to those experiencing food insecurity.

Tiburcio Vasquez Health Center, Inc. Hayward	\$20k	Develop a model food donation program with a nutrition education component to ensure that recipients of recovered food make healthy food choices and use proper food preparation methods to prevent wasted food.
<b>Total Food Waste Recovery</b>	<b>\$110,000</b>	