

Surplus Food Donation Requirements in Alameda County

In California, a significant amount of discarded food is still perfectly edible and could be used to nourish people rather than going to waste. State law SB 1383, that took effect in 2022, aims to decrease the quantity of food and compostable materials sent to landfills. It requires that many food generating businesses recover edible items that would otherwise be thrown away and donate them to support those in need. This not only reduces harmful greenhouse gas emissions but also helps alleviate food insecurity within our communities.

As of Jan. 1, 2024, all entities covered by the food donation requirements (see who's covered at right) must:

- ✔ **Have written agreements with food recovery organizations or services to pick up or receive surplus edible food.**
- ✔ **Save the maximum amount of otherwise discarded edible food and donate it to food recovery organizations or services and/or staff.**
- ✔ **Maintain monthly records of how much edible food was recovered.**

Role of StopWaste

To help member agencies comply with SB 1383 food recovery requirements, StopWaste undertakes a variety of roles throughout the community, including:

- ✔ **Resources & Technical Assistance:** StopWaste provides [comprehensive resources](#) for setting up a food recovery program, and technical assistance to ensure that organizations are in compliance with the law.
- ✔ **Food Recovery Network & Grants:** StopWaste supports food recovery partners through monthly network meetings and helps businesses connect with certified organizations through [actively maintained directories](#). StopWaste also provides grant funding opportunities to support food recovery partners.
- ✔ **Partnerships:** StopWaste collaborates with the Alameda County Department of Environmental Health for food recovery compliance, including education on safe food handling practices and monitoring.
- ✔ **School Programs:** StopWaste supports our school districts with food recovery efforts via our [Schools Food Donation Guide](#). A [Holiday Food Donation Companion Guide](#) helps schools rescue food during the holiday season.

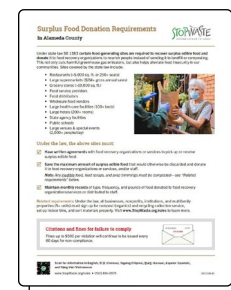
To learn more about StopWaste's work to help prevent wasted food in Alameda County, visit [StopWaste.org/rules-food-recovery](https://www.stopwaste.org/rules-food-recovery)



Oakland-based plant-based food manufacturer Hodo Foods is a leader in implementing practices to prevent food from going to waste and uses scraps to make other products. In partnership with Replate, they also donate any remaining surplus edible food to communities

Who's covered by the law?

- Restaurants (over 5K sq. ft. or 250 seats)
- Supermarkets (over \$2M annual sales)
- Grocery stores (over 10K sq. ft.)
- Food service providers
- Food distributors
- Wholesale food vendors
- Health care facilities (over 100 beds)
- Hotels (over 200 rooms)
- State agency facilities with cafeterias
- Public schools
- Large venues & special events (over 2,000 people/day)



Download an overview of the food donation rules under State law SB 1383

Available in [English](#), [Spanish](#), [Chinese](#), [Korean](#), & [Vietnamese](#).