

City of Pomona
Public Works Department

FOOD SERVICE ESTABLISHMENT COMPLIANCE GUIDE



(909) 620-3664

RecycleYourFood@pomona.gov

bit.ly/Pomona-SB1383

THE CITY OF POMONA

Public Works Department



April 24, 2024

Attention Businesses Owners:

RE: Food Service Establishment Compliance Guide and SB 1383 Resources

California State Law, SB 1383, aims to keep food out of landfills to reduce emissions that contribute to climate change. By reducing unnecessary food waste, your business can also help to address food insecurity in our community, as follows:

- Edible food, currently composted or landfilled, must be recovered and donated for people to eat.
- The remaining organic waste (food scraps, food-soiled paper/cardboard, flowers/plants, yard waste, and untreated wood) must be collected for composting, or can be made into renewable energy sources.

City Ordinance No. 4304 was adopted in September 2021, and updated the Pomona City Code to include SB 1383 regulations and enforcement mechanisms (inspections and notices of violations). At this time, we are focusing on implementing programs in the City and educating our community about SB 1383 regulations.

The City's exclusive franchise hauler, Athens Services, is assisting in this effort by distributing the "Food Service Establishment Compliance Guide," which provides an overview of SB 1383 requirements, information on the diversion of organic waste, how to prevent food waste, and edible food donation.

The City is also collaborating with the San Gabriel Valley Council of Governments (SGVCOG) to hire SCS Engineers and their subconsultants, ReCREATE and Go2Zero, to provide guidance to businesses on edible food donation, as well as study how to create sufficient food recovery capacity that supports the business community.

Athens Services, SCS Engineers, or one of their subconsultants will soon contact your business and arrange a visit to share more information about the regulations, determine if your business is compliant with SB 1383, and collect required information. **As a food-generating business in Pomona, you are required to cooperate in this process.**

We appreciate your participation in these efforts, which will directly benefit Pomona residents. If you have any questions, please feel free to contact Elisa Mitchell, SB 1383 Management Analyst, at (909) 620-2267 or elisa.mitchell@pomona.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Rene', with a stylized flourish extending to the right.

Rene Guerrero
Public Works Director



TABLE OF CONTENTS

SB 1383: Organics Recycling and Food Recovery Requirements for All Businesses 04

Organics, Recycling, and Trash Posters 06

SB 1383 Requirements for Pomona Businesses 07

Athens Services: Your Business and Food Donation 11

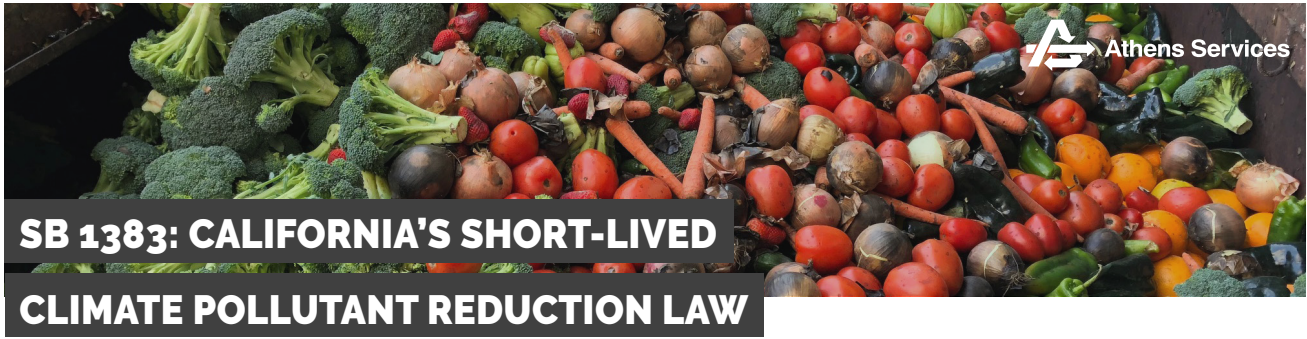
Food Too Good to Waste Solution Guide 13

Organizations/Services (FRO/FRS) 17

Pomona SB 1383 Compliance Checklist and Assistance from Our Partners..... 18

Sample: SB 1383 Recordkeeping Forms..... 20

CAREIT Food Donation App Information..... 23



SB 1383: CALIFORNIA'S SHORT-LIVED CLIMATE POLLUTANT REDUCTION LAW

Tackling Greenhouse Gas Emissions by Recycling Organics Waste

SB 1383 targets the reduction of methane emissions from landfills. The law establishes a target of 50% by 2020 and 75% by 2025 in the reduction of statewide disposal of organics waste. In addition, businesses are required to recover and donate the maximum amount of edible food that would otherwise be sent to landfill. Landfills are the third largest source of methane in California. Organics waste emits 20% of the state's methane; a climate super pollutant up to 84 times more potent than carbon dioxide.



Who & When Must Customers Comply?
As of January 1, 2022, all residents and businesses in California must separate organics waste into a separate green organics container.



How Do I Comply?
SB 1383 requires residents and businesses to arrange for organics waste recycling services.



What is Organics Waste?
Organics waste includes food scraps, yard trimmings, and 100% fiber-based food-soiled paper.

ACCEPTABLE ORGANICS WASTE			DO NOT INCLUDE
GREEN WASTE	FOOD SCRAPS	FOOD-SOILED PAPER*	<ul style="list-style-type: none"> All plastics** Cacti, succulents, & yucca Compostable plastics (bioplastics)** Coffee cups & pods Fats, oils, & grease Food stickers (please remove) Gloves Hard shells (clams, mussels, oysters) Medication Palm fronds Paper napkins & towels with cleaning chemicals Parchment & wax paper Pet waste Rocks & soil Rubber bands & twist ties Tea bags Textiles Tissues & wet wipes
<ul style="list-style-type: none"> Flower & hedge trimmings Grass clippings Leaves & branches Lumber, scrap wood, & plywood (not painted or treated) Weeds 	<ul style="list-style-type: none"> Bread, rice, & pasta Cheese & dairy Coffee grounds & filters Fruits & vegetables Flowers & herbs Meat, bones, & poultry Seafood & soft shells Pet food (non-medicated) 	<ul style="list-style-type: none"> Food-stained paper Paper egg cartons Paper napkins & kitchen towels Pizza boxes Plates To-go boxes (no coating) Wooden & fiber-based utensils 	

**Must be 100% fiber-based. NO materials with bio-plastic, wax, or petroleum-based plastic coating, liner, or laminate.
**Plastic and bioplastic "compostable" bags are accepted in the organics container, but must be CLEAR or translucent-green, and bag contents must be visible. Acceptable organics will be processed, but the bags will not be recycled or composted.*

Edible Food Generators (considered Tier 1 and Tier 2) must recover the maximum amount of edible food that would otherwise be disposed of, arrange for food donation and collection through contracts or written agreements with food recovery organizations or services, and maintain food donation records. For more information, visit AthensServices.com/FoodDonation.

- TIER 1 BUSINESSES**
Required as of January 1, 2022
- Food distributors
 - Wholesale food vendors
 - Food service providers
 - Grocery stores and supermarkets (10,000 square feet or greater)

- TIER 2 BUSINESSES**
Required as of January 1, 2024
- Hotels with at least 200 rooms and an on-site food facility
 - Restaurant facilities (5,000 square feet or larger, or seating more than 250)
 - Local education agencies with an on-site food facility
 - Healthcare facilities with an on-site food facility and 100+ beds
 - Large venues (including shopping centers and malls) and events with 2,000+ daily visitors

SCAN TO LEARN MORE:



Call (888) 336-6100 to arrange for a free organics recycling assessment for your business.

SB 1383: LEY DE REDUCCIÓN DE CONTAMINANTES

CLIMÁTICOS DE CORTA DURACIÓN DE CALIFORNIA

Abordar el cambio climático reciclando desechos orgánicos

SB 1383 tiene como objetivo la disminución de las emisiones de metano producidas por los rellenos sanitarios. La ley requiere que las empresas reduzcan los desechos orgánicos por 50% para 2020 y por 75% para 2025. Además, los negocios están obligados a recuperar y donar la cantidad máxima de alimentos en estado comestible que de otra manera acabarían en los vertederos. Los rellenos sanitarios son la tercera mayor fuente de metano en California. Los desechos orgánicos emiten el 20% del metano del estado; un supercontaminante climático hasta 84 veces más potente que el dióxido de carbono.



¿Quién y cuándo deben cumplir los clientes?

A partir del 1 de enero de 2022, todos los residentes y empresas en California deben separar los desechos orgánicos en un contenedor de productos orgánicos ecológico separado.



¿Cómo se cumple?

SB 1383 requiere que los residentes y las empresas contraten servicios de reciclaje de desechos orgánicos.



¿Qué son los desechos orgánicos?

Los desechos orgánicos incluyen restos de alimentos, recortes de jardín y papel 100% a base de fibra manchado de comida.

DESECHOS ORGÁNICOS ACEPTABLES			NO INCLUIR
DESECHOS VERDES <ul style="list-style-type: none"> Adornos de flores y setos Recortes de césped Hojas y ramas Madera, restos de madera y madera contrachapada (sin pintar ni tratar) Maleza 	PAPEL MANCHADO DE COMIDA* <ul style="list-style-type: none"> Papel manchado de comida Cartones de huevos de papel Servilletas de papel y paños de cocina Cajas de pizza Platos Cajas para llevar (sin recubrimiento) Utensilios de madera y a base de fibras 	RESTOS DE ALIMENTOS <ul style="list-style-type: none"> Pan, arroz y pasta Queso y lácteos Filtros y granos de café Frutas y vegetales Flores y hierbas Carne, huesos y aves de corral Mariscos y conchas blandas Comida para mascotas (no medicinales) 	<ul style="list-style-type: none"> Todos los plásticos** Cactus, suculentas y yuca Plásticos compostables (bioplásticos) Tazas y cápsulas de café Grasas y aceites Pegatinas de alimentos (quítelas) Guantes Conchas duras (almejas, mejillones y ostras) Medicamentos Hojas de palma Servilletas y toallas de papel con productos químicos de limpieza Pergamino y papel encerado Desechos de mascotas Rocas y tierra Bandas de goma y bridas giratorias Bolsas de té Textiles Pañuelos y toallitas húmedas

*Deben estar hechos 100% de fibra. No se aceptan materiales con recubrimiento, revestimiento o laminado bio-plástico, encerado, o plástico a base de petróleo.

**Las bolsas "compostables" de plástico y bioplástico se aceptan en el contenedor de orgánicos, pero deben ser TRANSPARENTES o de color verde translúcido, y el contenido de la bolsa debe ser visible. Se procesarán orgánicos aceptables, pero las bolsas no se reciclarán ni se convertirán en abono.

Los generadores de alimentos comestibles (considerados de nivel 1 y nivel 2) deben recuperar la máxima cantidad de alimentos comestibles que de otro modo se desecharían, organizar la donación y recolección de alimentos a través de contratos o acuerdos escritos con organizaciones o servicios de recuperación de alimentos, y mantener registros de donación de alimentos. Para obtener más información, visite AthensServices.com/FoodDonation.

- EMPRESAS DE NIVEL 1**
Efectivo a partir del 1 de enero de 2022
- Distribuidores de alimentos
 - Vendedores de alimentos al mayoreo
 - Proveedores de servicios alimentarios
 - Tiendas de abarrotes y supermercados (10,000 pies cuadrados o más)

- EMPRESAS DE NIVEL 2**
Efectivo a partir del 1 de enero de 2024
- Hoteles con exceso de 200 habitaciones y un establecimiento alimentario en sitio
 - Restaurante (5,000 pies cuadrados o más, o con un exceso de 250 asientos)
 - Agencias de educación locales con un establecimiento de comida en el lugar
 - Instalaciones de salud con establecimiento de comida en sitio y con exceso de 100 camas
 - Grandes locales (incluidos centros comerciales y centros de compras) y eventos con más de 2,000 visitantes diarios y eventos con más de 2,000 visitantes diarios

ESCANEE PARA OBTENER MÁS INFORMACIÓN:



Llame al (888) 336-6100 para coordinar una evaluación gratuita de reciclaje de productos orgánicos para su empresa.



FOOD & COMPOSTABLES ONLY

ORGANICOS Y DESPERDICIO DE COMIDA SOLAMENTE



✓ FOOD-SOILED PAPER / PAPEL SUCIO CON COMIDA



* Paper straws only/popotes de papel

✗ NO! / ¡NO!



*No plastic/
no plástico



*No metal/
no metal



*No pet waste/
no residuos
de mascotas



*No glass/
no cristal



*No gloves/
no guantes



*No foam/
no productos de unicel



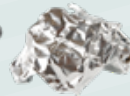


RECYCLABLES ONLY

RECICLABLES SOLAMENTE



*Bagged shredded paper /
papel triturado en bolsa



X NO! / ¡NO!





LANDFILL ONLY BASURERO SOLAMENTE



X NO! / ¡NO!





Organics Recycling & Food Recovery | Senate Bill (SB 1383) Compliance

Requirements for All Pomona Businesses

California State Law, **SB 1383**, aims to keep food out of landfills to reduce emissions that contribute to climate change. By reducing unnecessary food waste, your business can also help to address food insecurity in our community.

1. Edible food currently composted or landfilled, must be recovered and donated for people to eat.
2. The remaining organic waste (food scraps, food-soiled paper/cardboard, flowers/plants, yard waste, untreated wood) must be collected for composting, or can be made into renewable energy sources.

This guide provides an overview of the SB 1383 requirements for businesses with resources to assist you to make sure your business is in compliance with the law.



Organic Waste Recycling Requirements

Businesses include multi-family properites, schools/universities, and office spaces.

- ✓ Place labeled bins for recycling and organics recycling next to all interior trash cans.
- ✓ Waste bin colors and labels must be compliant with State regulations. All trash bins must be black or grey, recycling bins must be blue, and organics containers must be green.
- ✓ Annually provide information to all employees, contractors and tenants on waste diversion requirements and how to properly sort recyclables and organic waste into the correct bins.
- ✓ Inspect trash, recycling and organic waste bins for contamination on a quarterly basis.



Edible Food Recovery Requirements

Tier 1: Large Grocery stores and supermarkets, food service providers and distributors, wholesale food vendors.

Tier 2: Hotels, restaurants, health facilities, large venues for events, school/universities.

- ✓ Recover Edible Food by donating edible food to a local food recovery organization/service.
- ✓ Keep written agreements/contracts with food recovery organization/service for food donations. The CAREIT app has built in agreements when businesses track donations through the platform.
- ✓ Track and report all food donation activities by using apps such as CAREIT and elePlate.



Visit the City of Pomona SB 1383 website @bit.ly/Pomona-SB1383 to download the SB 1383 Compliance Checklist and additional resources. More information on assistance available through our partners at Athens Services and the SGVCOG Regional Edible Food Recovery Program on page 2.

Assistance meeting SB 1383 requirements is available through our partners!



Request a Waste Assessment from an Athens Services Recycling Coordinator

Call (888) 336-6100 to arrange a free recycling assessment for your business. Athens Services can assist with recycling exemption waiver requests for businesses that are eligible. Athens Services has resources available for businesses, including fliers, recycling posters with correct bin sorting information, and online training videos.

Scan to learn more!
athensservices.com/sb-1383/



The City of Pomona is collaborating with the SGVCOG Regional Edible Food Recovery Program to coordinate inspections of Tier 1 and Tier 2 food generators to provide education on SB 1383 requirements.

As part of this effort to reduce edible food waste and redistribute food to people who need it, the City has a list of local food recovery services and organizations in Pomona. There are free resources and apps to link businesses with food recovery service/organizations, track food donations, and develop written agreements.

Scan to learn more!
bit.ly/Pomona-SB1383



Food Too Good to Waste Guide – Available on City of Pomona SB 1383 Website.

1. Cost savings and benefits of reducing food waste.
2. Tools and techniques for tracking food waste in your business.
3. Effective strategies to reduce and efficiently manage surplus food.
4. Resources for partnering with local organizations to donate food.

SB 1383 Compliance and Enforcement



City Ordinance No. 4304 was adopted in September 2021 and updated the Pomona City Code to include SB 1383 regulations and enforcement mechanisms (inspections and notices of violations). At this time, we are focusing on implementing programs in the City and educating our community about SB 1383 regulations. However, as of January 2024, the State will allow jurisdictions to fine residents and businesses who are not recycling organics or redistributing edible food.

Your businesses efforts to reduce food waste and increase edible food recovery will directly benefit Pomona residents!

Contact the City of Pomona regarding any questions you may have related to SB 1383 requirements.



Website:
<https://bit.ly/Pomona-SB1383>



Contact:
909-620-3664



Email:
RecycleYourFood@pomona.gov



YOUR BUSINESS AND FOOD DONATION

The USDA states that up to 40% of food in the United States goes uneaten, while CalRecycle reports that food accounts for 18% of waste in California's landfills. The California Food Bank reports that 1 in 5 Californians (about 8 million) struggle with food insecurity. "Food insecurity" is the occasional or constant lack of access to the food one needs for a healthy, active life.

**FEED PEOPLE,
NOT LANDFILLS**

STATE COMPLIANCE

As required by California Senate Bill 1383, designated Tier 1 & 2 businesses must:

- Donate all surplus edible food.
- Keep records of donation details.
- Keep a list of partner contacts.
- Hold written agreements with each partner.

TIER 1 BUSINESSES

Effective January 1, 2022

- Food distributors
- Wholesale food vendors
- Food service providers
- Grocery stores and supermarkets (10,000 square feet or greater)

TIER 2 BUSINESSES

Effective January 1, 2024

- Hotels with at least 200 rooms and an on-site food facility
- Restaurant facilities (5,000 square feet or larger, or seating more than 250)
- Local education agencies with an on-site food facility
- Healthcare facilities with an on-site food facility and 100+ beds
- Large venues (including shopping centers and malls) and events with 2,000+ daily visitors

FOUR EASY STEPS TO DONATE

1. Set Up Your Program:

Identify a food recovery partner and create with them a food donation plan (including acceptable items, schedule, and collection logistics). Visit AthensServices.com/FoodDonation.

2. Sort & Save:

Collect edible food per your food recovery partnership agreement.

3. Call:

Arrange pickup from your food recovery partner.

4. Repeat!

Scan for resources & Food Recovery Partners



FOOD RECOVERY PARTNERS

Food recovery organizations arrange the collection of donated food from your place of business and deliver to nonprofit recipients like shelters, food kitchens, pantries, and missions. Find a Food Recovery Partner, visit AthensServices.com/FoodDonation.

Athens Services has identified experienced food recovery organizations to assist your business with its food donation setup, needs, and concerns. Prior to donating, please be sure to arrange an initial meeting to discuss partnership logistics.



WHAT CAN BE DONATED?

Acceptable items may vary among food recovery organizations. Permitted food service establishments, processors, and distributors may donate* the following to nonprofits and directly to individuals:

- Whole produce and baked goods
- Meat and seafood
- Prepackaged food
- Dairy and eggs
- Expired prepackaged food
- Non-perishables
- Food prepared by a permitted food facility
- Frozen foods

* Foods previously served to a consumer generally cannot be donated.

DONATIONS ARE LEGALLY PROTECTED

Food donations are legally protected and supported by the California Department of Public Health. The California Good Samaritan Food Donation Act (AB 1219) provides liability protections for entities that make good faith donations of surplus food. The federal Bill Emerson Good Samaritan Food Donation Act also protects businesses from civil and criminal liability, should donated products cause any harm to the recipient. For further information, please contact an Athens Services food recovery partner or your county's Department of Public Health.

FOOD DATE LABELS

Food date labels generally indicate quality, not safety. The California Good Samaritan Law explicitly states that donation of past-date food is subject to liability protection. There is no federal food date labeling law. **Your food recovery partner will work with you to decipher when food can and cannot be donated.**

To better understand food date labeling and related legislation, visit cdfa.ca.gov/is/foodrecovery/fooddatelabeling/

Confusion over date labels contributes to **20%** of wasted food.

DONATION BENEFITS

- Receive tax incentives. Speak to your financial advisor and food recovery partner about potential tax benefits and savings.
- Help others maintain a healthy and active life by minimizing food insecurity.
- Decrease your organics disposal needs.
- Support local and state waste mandates.
- Reduce food waste to landfill and lessen negative environmental impacts.



FOOD TOO GOOD TO WASTE SOLUTION GUIDE

There are many advantages for your business to implement a food waste tracking program! This guide will explain these benefits and provide solutions to track and reduce food waste.

Learn about the benefits and how to reduce food waste:

1. Methods and techniques for tracking food waste.
2. Effective strategies to reduce and efficiently manage excess food.
3. Resources for partnering with local organizations to donate food.

BENEFITS OF REDUCING FOOD WASTE FOR YOUR BUSINESS

Save Money	Meet Sustainability Goals	Empowering Staff	Supporting the Environment
 <p>Identify sources and reasons for food waste. Federal tax savings for food donation.</p>	 <p>Minimize waste and work with community partners to donate surplus food.</p>	 <p>Brainstorm ways to avoid waste. Staff awareness leads to less wasted food.</p>	 <p>Recycle food waste and donate edible food to feed people.</p>

PREVENT WASTED FOOD

Food service businesses generate 11.4 million tons of food waste each year, equaling \$25 billion worth of food!

- **Train Staff** - Train kitchen staff to minimize waste while trimming and chopping.
- **Offer What Customers Want** - Offer what's on hand, create daily specials from food nearing its expiration or donate.
- **Treat Staff to Meals** - Turn leftovers or surplus food into staff meals to share before shifts or meal rushes.
- **Proper Storage** - Keep food in sealed, see-through containers to extend shelf life and for quick identification.
- **Salvage Vegetables** - Reinvigorate wilted stalky vegetables by immersing them in warm water for 15 minutes and turn ripe produce into jams or sauces.

The City provides technical assistance for businesses interested in community partnerships to increase edible food recovery. Contact us for more information.

City of Pomona Public Works Department - SB 1383 Programs
bit.ly/Pomona-SB1383 | RecycleYourFood@pomonaca.gov | 909.620.3664

TRACKING FOOD WASTE

Food Waste accounts for **18%** of the material in California’s landfills. Further, **40%** of the food grown in the United States is wasted.



A food waste tracking program will help your business identify the top reasons for waste, areas for improvement and strategies for food waste reduction.

One Week Food Waste Audit

1	Commit to tracking food waste in your kitchen for one week.
2	Make space for at least one Food Waste Tracking station in your kitchen. Ideally the station should have a scale, a log (e.g. paper or digital spreadsheet) and a container to weigh food.
3	Save all food waste that is generated before food ends up on a customer’s plate. You may also decide to collect food waste left on a customer’s plate to help inform portion sizes, menu options or customer preferences.
4	Weigh wasted food at the Food Waste Tracking Station and collect the following information: food type, weight and loss reason (overproductions, inventory spoilage, catering guarantee, trim waste, quality/handling or plate waste).
5	Designate tracking responsibilities to staff and explain the process. Food of the same type and loss reason can be combined into a single container and tracked together to reduce time spent tracking. Examples: <ul style="list-style-type: none">• Prep cook accumulates vegetable scraps in a container and when prepping is complete the loss reason would be specified as trim waste.• Dishwashing staff tracks excess food before washing.
6	Encourage staff to track by offering participation prizes. Communicate that tracking will be rewarded, not penalized.
7	Analyze the data after one week. Identify the top loss reasons and share results with staff during a team huddle and brainstorm ideas for improvement.
8	Host a staff training to educate all staff about the process for tracking waste and the goals of the program. Begin including food waste tracking in new hire training protocols.



Your businesses efforts to reduce food waste and increase edible food recovery will directly benefit Pomona residents!



REDUCTION STRATEGIES FOR FOOD WASTE

Once food waste has been tracked and top loss reasons identified, **it is time to implement specific tactics** to cut back on food waste.

Loss Reason	Strategies
Prepare / Cook Too Much Food	<ul style="list-style-type: none"> • Reduce production levels. • Use smaller serving containers, which allows for reusing food that was held but not served. • Repurpose held food into new dishes. • Allow staff to take home food.
Inventory Spoilage	<ul style="list-style-type: none"> • Regularly retrain staff on First-In-First-Out inventory management. • Implement a labelling and stock rotation system to ensure items closer to spoiling are up front. • Adjust ordering quantity and/or frequency.
Excess Food from an Event (catering guarantee)	<ul style="list-style-type: none"> • Use data to identify customer preferences and adjust menus accordingly. • Reduce production levels. • Develop reuse recipes using excess food and serve as specials. • Prior to the event, arrange for your donation process for excess food.
Trim Waste	<ul style="list-style-type: none"> • Identify creative recipe opportunities utilizing trim. • Train staff on knife skills.
Quality / Handling	<ul style="list-style-type: none"> • Provide staff training on food safety. • Provide staff retraining on cooking techniques.
Plate Waste	<ul style="list-style-type: none"> • Adjust menus to better suit customer preferences. • Offer various portions sizes, e.g. half-portions. • Avoid unnecessary garnishes.

WORRIED ABOUT LIABILITIES?

These legislative protections make it safe to donate your edible food.

- **The Bill Emerson Good Samaritan Food Donation Act** federally protects from liability when donating food in good faith.
- **The California Good Samaritan Food Donation Act** expands liability protection to cover donations to end recipients and provides protection for “past-date” foods still fit for human consumption.
- **California Health and Safety Code Section 114433** protects food facilities from criminal liability for a violation that occurs after the time donation.

More information on resources to donate edible food that will benefit our community provided on the next page.

IT'S YOUR BUSINESS TO PREVENT FOOD WASTE AND DONATE EDIBLE FOOD

In Los Angeles County, 1 in 4 families do not know where their next meal will come from. Meanwhile, more than 40% of food goes into landfills, including edible, nutritious food that could feed people.

PREFERRED ITEMS BY FEEDING AGENCIES

- Whole fresh produce without significant decay.
- Cut fresh produce in food grade packaging
- Prepared foods kept out of the “danger zone” (41°F-120°F), not served or placed for a buffet.
- Frozen or refrigerated meat, poultry and fish.
- Food in original packaging. Excluding infant formula, food with passed “Best if Used By/ Best Before” reference dates should still be safe to eat.
- Shelled eggs and Dairy products.



San Gabriel Valley Regional Food Recovery Program

SB 1383 is a statewide effort to reduce food waste and increase edible food recovery in California. The SGVCOG is coordinating inspections of large food generating businesses such as supermarkets, restaurants, and food distributors. These inspections include education and outreach on how businesses can donate edible food to local food recovery services/organizations. This includes funding “Food Recovery Hubs”, such as God’s Pantry located in Pomona.



Scan to learn more!



FREE Food Rescue App and Website!

Your businesses can donate surplus food directly to local food recovery service/ organizations (FRS/FROs). To get started, create a free account through the dashboard portal or app. Donations can then be posted as surplus food becomes available, or donations can be scheduled ahead of time. The CAREIT app has built in agreements when businesses track donations through the platform.



Earn money. Save the World.



Connects surplus food to people in need by empowering businesses to close the gap between sustainability and financial growth.

For a fee, matches your surplus food with a recipient in your community who supports neighbors in need. Every time you donate food, you'll earn tax deductions. This app also provides on-demand or pre-scheduled food donation pick-up and delivery to local food recovery services/organizations (FRS/FROs).



Website:
www.eleplate.org

Email:
hello@eleplate.org

The City provides technical assistance for businesses interested in community partnerships to increase edible food recovery. Contact us for more information.

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Pomona Food Recovery Organizations/ Services (FRO/S)



California Senate Bill 1383 (SB 1383) requires large food generators to redirect edible food that is currently being thrown away, to feed Californians who are food insecure. Every 2 1/2 tons of food rescued is the equivalent of taking 2 million cars off the road for a year and aids in feeding the 1 in 4 families in Los Angeles County who do not have nutritious food to eat.

Businesses are required to have a written agreement or contract with FRO/S and track its donations in pounds per month.

God's Pantry

250 East Center Street Pomona, CA 91767
(909) 766-8038, chris@gods-pantry.org

Accepts All Foods: Eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, frozen grocery, prepared cold/hot foods, baked goods.

New Life Community Church

275 E. Foothill Boulevard, Pomona, CA 91767
(909) 593-5000, zamar@newlifepomona.com

Accepts All Foods: Eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, frozen grocery, prepared cold/hot foods, baked goods.

Pomona Valley Food Bank

284 E. Holt Ave., Pomona, CA 91767
(626) 200-0356, gpmfoodbank@yahoo.com

Can accept eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, frozen grocery, baked goods. No hot/cold prepared foods.

Inland Valley Hope Partners

1753 N Park Ave., Pomona, CA 91768
(909) 622-3806 xt. 101, inlandvalleyhopepartners.org

Can accept eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, frozen grocery, baked goods. No hot/cold prepared foods.

New Hope of God in Christ (Ministerio Internacional Karios)

1009 W. 2nd Street, Pomona, CA 91766
(626) 367-0690, natividadhernandez97@yahoo.com

Can accept eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, baked goods. No hot/cold prepared and frozen foods.

Greater New Light Baptist Church

1734 Arroyo Avenue Pomona, CA 91768
(909) 623-7616

Can accept eggs/cheese/dairy (all alternatives), fresh produce/grocery requiring refrigeration, frozen grocery, baked goods. No hot/cold prepared foods.

For more information on donating food, visit athensservices.com/fooddonation/

The California Good Samaritan Food Donation Act makes it easier for businesses to donate to food banks and food rescue programs.

It protects donors from liability when donating to nonprofit organizations and protects donors from civil and criminal liability should the product donated in good faith later cause harm to the needy recipient.



City of Pomona Public Works Department
bit.ly/Pomona-SB1383 · RecycleYourFood@pomona.gov · 909-620-3664



SB 1383 COMPLIANCE CHECKLIST AND SAMPLE RECORDKEEPING FORMS REQUIREMENTS FOR ALL POMONA BUSINESSES

State and local law requires that all wastes be sorted correctly in order to keep recyclable and compostable wastes out of the landfill. In addition, the law requires businesses to donate all edible food to a local food recovery organization or service. This checklist will assist you with making sure your business complies with the law. If you need assistance, please reach out to the City of Pomona. We are working with our partners, Athens Services and the SGVCOG Regional Edible Food Recovery Program to make sure businesses receive the help they need.

Recycling and Organics Collection

- Businesses must ensure that they have adequate service to collect all recyclables and organic wastes generated** OR request a site visit and waste evaluation by City's Franchise Hauler Athens Services to see if the business is eligible for a waiver. Call (888) 336-6100 to arrange a free organics recycling assessment for your business.
- Organics and recycling carts must be located at each trash enclosure. There must be a sufficient number to collect all recyclables and organics generated on site.**
- Require that any contract or work agreement between your business/property and a gardening or landscaping service specify that yard trimmings be kept out of the trash/landfill.**

Placement of Recycling and Organics Collection Bins

- Ensure that employees, contractors and tenants have access to an adequate number, size and location of recycling and organic waste bins.**
- Ensure that recycling and organic waste bins are placed next to all trash bins provided for customer use** (except in restrooms). In bathrooms you can have a bin for paper towels and other trash (landfill)
- All waste bins must be either color coded or clearly labeled:**
 - Color-coded: Trash bins must be gray or black, recycling bins must be blue, and organics bins must be green,** (with either the lid or the body of the waste bin being the correct color). Businesses do not need to replace existing containers until they are no longer functional, or until January 1, 2036, whichever comes first.
 - Clearly labeled to show which materials can and cannot go inside.**

Education and Training

- Annually provide information to all employees, contractors and tenants on waste diversion requirements and how to properly sort recyclables and organic waste into the correct bins.**
- Prohibit employees from placing recyclables and organic waste in the wrong bins.**
- Provide information to new tenants about their requirements to sort waste properly within 14 days of occupation.**

Contamination Monitoring

- Inspect trash, recycling and organic waste bins for contamination on a quarterly basis.**
- Remind employees about proper sorting if the bins are found to be contaminated.**

Edible Food Generator Requirements

Large food-generating businesses are required to collect edible food and donate it to a food recovery service or organization.

Tier 1: Supermarkets and large grocery stores must comply beginning January 1, 2022.

Tier 2: Hotels and restaurants, hospitals, and elder care facilities must comply beginning January 1, 2024.

Tier 1 and Tier 2 Edible Food Generators must keep the following records:

- A copy of contracts or written agreements with a food recovery service or organization
- A list of each food recovery service or organization that collects/receives edible food
- The name, address, and contact information of the food recovery service or organization
- The types of foods donated
- The established frequency of food donation(s)
- The quantity of food donated tracked by pounds per month

ASSISTANCE WITH MEETING SB 1383 REQUIREMENTS IS AVAILABLE THROUGH OUR PARTNERS



Request an Athens Services Waste Assessment

Call (888) 336-6100 to arrange a free recycling assessment for your business. Athens Services has resources available for businesses, including fliers, recycling posters with correct bin sorting information, and online training videos. Scan the QR code or visit athensservices.com/sb-1383/ for more information.

SCAN TO LEARN MORE



San Gabriel Valley Council of Governments (SGVCOG) Regional Edible Food Recovery Program

The City of Pomona is collaborating with the SGVCOG Regional Edible Food Recovery Program to coordinate inspections and efforts to increase the amount of edible food that is donated to feed individuals and families in our community. Inspectors are monitoring food generator compliance and providing education to assist Pomona businesses.

SCAN TO LEARN MORE



SAMPLE: SB 1383 RECORDKEEPING FORMS

Annual Education and Training

Businesses must provide information to all employees, contractors, and tenants annually on waste diversion requirements and how to properly sort recyclables and organic waste into the correct bins.

Annual training provided to employees on this date:

Training method:

- Distributed fliers
- Distributed training video
- Showed training video during staff meetings
- Verbally provided training
- Other: _____

Quarterly Contamination Monitoring

Businesses must inspect trash, recycling, and organic waste bins for contamination on a quarterly basis and shall remind employees about proper sorting if the bins are found to be contaminated.

Waste is not being sorted correctly:

Recyclables are in the trash	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure
Organic waste is in the trash	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure
Recycling cart/bin is contaminated	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure
Organic waste cart/bin is contaminated	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure

Quarter	Monitoring Date	Contamination Found? (Yes/No)	Date of Reminder to Employees
1 st Quarter (January – March)			
2 nd Quarter (April– June)			
3 rd Quarter (July– September)			
4 th Quarter (October– December)			

Monthly Edible Food Generator Recordkeeping Sheet

One food tracker sheet per donation partner.

Month	2024	2025
January		
February		
March		
April		
May		
June		
July		
August		
September		
October		
November		
December		

Donation Partner:

Frequency of Donations

Name: Contact Name: Address: Phone / Email:	
--	--

Types of Food Donated:

- | | |
|--|--|
| <ul style="list-style-type: none"> <input type="radio"/> Non-Perishables <input type="radio"/> Baked Goods <input type="radio"/> Produce <input type="radio"/> Eggs/Cheese/Dairy <input type="radio"/> Meat/Seafood/Deli <input type="radio"/> Non-Dairy Beverages | <ul style="list-style-type: none"> <input type="radio"/> Prepared Food – Indiv. Wrapped <input type="radio"/> Prepared Food – Trays/Multi-Serv. <input type="radio"/> Frozen Food |
|--|--|

City of Pomona Solid Waste Courtesy Inspection Report

Business Name: _____
 Address: _____
 Inspected by: _____
 Date: _____
 Business Representative Name: _____
 Business has Individual Service Shared Service
 Business has been identified as Tier 1 or Tier 2 Edible Food Generator

Athens Service will perform a follow-up inspection in one month to see the corrections made to recycling and organic waste collection programs.

ITEMS TO REMEDY:

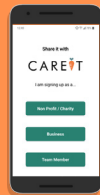
Property Owner	<p>Business has inadequate service for:</p> <p><input type="checkbox"/> Mixed Recycling <input type="checkbox"/> Organics</p>												
Business Responsibility	<p><input type="checkbox"/> Recycling and organics waste bins are not placed next to each trash bin provided for customers.</p> <p>Employees do not have access to recycling and organics containers:</p> <p style="padding-left: 40px;"><input type="checkbox"/> Adequate number <input type="checkbox"/> Adequate size <input type="checkbox"/> Location</p> <p><input type="checkbox"/> Waste bins for customers and/or employees purchased after January 1, 2022, are not color or label-compliant.</p> <p><input type="checkbox"/> Annual education on waste sorting is not being provided to employees, contractors, and/or tenants.</p> <p><input type="checkbox"/> Recycling, trash, and organic bins are not monitored for at least quarterly for contamination</p> <p><input type="checkbox"/> Education on waste sorting is not being provided to tenants within 14-days of occupation.</p> <p><input type="checkbox"/> Business requires follow-up from City or SGVCOG partners to inspect for compliance with food recovery service or organization donation contract and recordkeeping.</p> <hr/> <p>Waste is not being sorted correctly:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Recyclables are in the trash</td> <td style="width: 20%;"><input type="checkbox"/> Inside</td> <td style="width: 30%;"><input type="checkbox"/> Waste enclosure</td> </tr> <tr> <td>Organic waste is in the trash</td> <td><input type="checkbox"/> Inside</td> <td><input type="checkbox"/> Waste enclosure</td> </tr> <tr> <td>Recycling cart/bin is contaminated</td> <td><input type="checkbox"/> Inside</td> <td><input type="checkbox"/> Waste enclosure</td> </tr> <tr> <td>Organic waste cart/bin is contaminated</td> <td><input type="checkbox"/> Inside</td> <td><input type="checkbox"/> Waste enclosure</td> </tr> </table>	Recyclables are in the trash	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure	Organic waste is in the trash	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure	Recycling cart/bin is contaminated	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure	Organic waste cart/bin is contaminated	<input type="checkbox"/> Inside	<input type="checkbox"/> Waste enclosure
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CAREIT FOOD DONATION APP

Careit helps businesses connect with local nonprofit organizations and donate food. Careit is free, simple to use, and helps feed those in need in your community.

STEP 1. CREATE AN ACCOUNT

Download Careit on iOS or Android devices. Create a free business account. We ask for the EIN to confirm identity.



STEP 2. CREATE A DONATION

Add a photo, a description of your donation, and details such as food type, food quality, and donation size.



STEP 3. POST AND TRANSPORT

Choose self-deliver or pick-up method. Match with an available local nonprofit recipient or select one from a list. Post in advanced for pick-up.



STEP 4. COMPLETE DONATION

Package donation for easy and safe transport. Nonprofit partners record weights or donation values on Careit.



STEP 5. VIEW RECORDS

Visit My.CareitApp.com to view your auto-generated agreements with your nonprofit recipients. View partners, contact info, and donation data in-app.



DOWNLOAD TODAY!
CareitApp.com



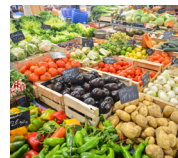
YOUR LIABILITY PROTECTION

The Bill Emerson Food Donation Act establishes Federal protection from civil and criminal liability for persons involved in the donation and distribution of food and grocery products to registered 501c3 organizations.

- You must donate in good faith apparently wholesome food or grocery products
- The Act does not apply to acts or omissions constituting gross negligence or intentional misconduct



WHAT TO DONATE



PRODUCE



MEATS & SEAFOOD



DAIRY & EGGS



PREPARED FOODS



NON-PERISHABLES



BAKED GOODS



FROZEN FOODS

FOOD SAFETY IS KEY

- Keep food temperature safe
- Only donate edible food
- Damaged or past best-by date food may still be safe to eat. Check with your nonprofit partner for guidelines.