

How to Safely Recover Food

HOTELS, RESTAURANTS, KITCHENS

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!

- Evaluate your methods for tracking overproduction. Consider investing in software to track and reduce surplus and wasted food.
- Consider selling surpluses at a discount towards the end of meal service or prior to closing, to maximize the retail value of food before donating what's left.
- Consider displaying signage to explain to customers why certain changes that reduce waste, such as limiting offerings at the end of service, have been implemented.
- Experiment with options for smaller meal sizes and portions.
- Consider making surplus food available to staff.

PLAN YOUR LOGISTICS

- ^Contract with a Food Recovery Organization or Service (FRO/S). Please visit Zero Waste Sonoma for a list of available organizations: <https://zerowastesonoma.gov/materials/food>
- ^Work with FRO/S to set a schedule that meets storage space and operational needs while maximizing the freshness and amount of edible food for quick redistribution.
- 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.

^These items are necessary to comply with these laws.

FREE FOOD RECOVERY SOFTWARE AVAILABLE

- Zero Waste Sonoma has purchased a license for www.Careit.com, a food recovery software that matches donors with excess food to non-profit recipients to feed local residents in need. To sign up for a free Careit account, please visit my.careitapp.com/auth/register and sign up as a "Business."



WWW.ZEROWASTESONOMA.GOV/MATERIALS/FOOD

CONFIRM YOUR FRO/S'S SPECIFIC DONATION POLICIES. YOU MAY ALSO USE THE INFORMATION BELOW AS A GUIDE:

CAN BE DONATED:

- Unsold and unserved produce, dairy, meats held at safe temperatures
- Fresh foods and foods frozen on or before the date on the package
- Unopened canned/dry-packaged food, securely sealed and dated appropriately, with labeling intact
- Food near quality expiration dates
- Non-labeled food products with date and contents recorded
- Surplus unserved prepared foods kept at safe temperatures or cooled down (per CalCode protocol), and labeled with date and contents

CANNOT BE DONATED:

- 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 (except fruit)
- Foods previously served to consumer
- Perishable foods that were not held at safe temperatures



* Some dented cans are safe to donate. See Pocket Guide to Can Defects for info.

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 shallow, sanitary containers. Do not mix different foods.
- Label containers with type of food and date prepared/stored.
- Leave space between containers to ensure proper air circulation and freezing.
- Donate food nearest its expiration date first.
- For specific questions, contact the **County of Sonoma Department of Health Services, Environmental Health and Safety Section**.

County of Sonoma Department of Health Services, Environmental Health and Safety Section
Phone: (707) 565-6565
EH@sonoma-county.org

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.



FOR SPECIFIC QUESTIONS RELATED TO SB 1383 REGULATIONS,
PLEASE CONTACT ZERO WASTE SONOMA:
ZWS-SB1383@SONOMA-COUNTY.ORG
(707) 565-3375
WWW.ZEROWASTESONOMA.GOV

