

How to Safely Recover Food

LARGE EVENT VENDORS

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. THE ORGANIZER OF YOUR EVENT MAY ALSO ASK YOU TO DO CERTAIN ADDITIONAL TASKS TO SUPPORT THEIR COMPLIANCE WITH SENATE BILL 1383 AND LOCAL ORDINANCES.

STOP WASTE FROM THE START!

- Conduct a food waste audit. Evaluate your methods for tracking overproduction and use that information to save money and be eco-smart by producing only the amount of food needed.
- Consider reducing prices on unsold food at the end of the day.
- Train staff on proper food storage, waste separation, and knife skills for reducing food waste.
- Publicize your efforts through signage or by hosting a waste-cutting challenge for attendees (consider setting up a social media hashtag such as #NoWasteAt___).



[WWW.ZEROWASTESONOMA.GOV/
MATERIALS/FOOD](http://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:

- Surplus pre-packaged entrees, with labeling intact
- Surplus prepared foods kept at safe temperatures or cooled down (per CalCode protocol), and labeled with date and contents
- Unbitten, uncut fruits with a peel*, including lightly bruised or soft produce
- Fresh foods or 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

CANNOT BE DONATED:

- Contaminated: bad odor, discoloration, moldy and/or bulging packaging
- Packaging is torn, contaminated, and has holes, dents, or broken seals*
- Food not in its original packaging and missing ingredient label and/or a date (N/A for produce)
- Packaged foods previously served
- Perishable foods that were not held at safe temperatures

*Fruits with edible peels (e.g., apples, pears) must be washed prior to re-distribution.

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



DETERMINE WHAT TO DONATE AND FOOD SAFETY

- Ask the event organizer which Food Recovery Organization (FRO) they are working with to collect and redistribute surplus food.
- 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.
- Never put hot food directly into the refrigerator or freezer.
- Donate food nearest its expiration date first.
- For specific questions regarding food safety, 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



FOR SPECIFIC QUESTIONS RELATED TO SB 1383 REGULATIONS,
PLEASE CONTACT ZERO WASTE SONOMA:
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