

WELCOME

Universal Waste Systems & SB 1383 Food Rescue Program

The State of California has mandated the separation of organic waste from landfill and recovery of edible food because 20% of California's methane emissions come from organic waste in landfills, and 1 in 4 Californians suffer from food insecurity/hunger. This guideline details how Universal Waste Systems can help businesses follow these mandates.

- ✓ UWS can provide green bins for organics collection.
- ✓ We have also partnered with local food rescue organizations and can assist with setting up a program.

UWS Customer Service
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ORGANICS LAW IN CALIFORNIA

Senate Bill 1383

Short-Lived Climate Pollutants Law

The State set targets for Californians to reduce disposal of organic waste 75% by 2025. Additionally, the State set a goal to recover 20% of currently disposed edible food for human consumption by 2025. All commercial businesses are required to have organic solid waste services and certain edible food generators will need to donate all surplus edible food, starting with Tier 1 generators (food service providers, wholesale vendors, food distributors, supermarkets greater than 10,000 sq ft) in 2022 and Tier 2 generators (restaurant with more than 250 seats or larger than 5000 sq ft, hotels with on site facilities or more than 200 rooms, local education facilities and state agencies with cafeterias, large venues and events in 2024.

TIPS FOR EDIBLE FOOD GENERATORS

Once you have determined if your business is a Tier 1 or Tier 2 generator, develop a system for donating maximum edible food:

1. Connect with a Food Rescue organization to determine the type of food you can donate and storage requirements (frozen, dry, fresh, etc). Be ready to provide an estimate (in pounds or palettes) of quantities.
2. Establish a schedule and method for donation pickup or drop off with the organization, and sign a written agreement.
3. Inform staff and recover food, abiding by all safety measures.
4. Maintain records of donations (see next page for details).
5. Know you are protected by AB 1219, "The Good Samaritan Law" (see next page for details).

Tier 1

January 1, 2022

Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate.



Tier 2

January 1, 2024

Tier two businesses typically have more prepared foods to donate, which often require more careful handling to meet food safety requirements (e.g. time and temperature controls).



TIPS FOR EDIBLE FOOD GENERATORS

RECORD KEEPING REQUIREMENTS:

Keep records that include the following information:

- A list of each food recovery service or organization that collects or receives your edible food
- A copy of all contracts or written agreements with food recovery organization or service
- A record of the following information for each of those food recovery services or organizations:
 - ✓ Name, address and contact information
 - ✓ Types of food that will be collected by or delivered to the food recovery service or organization
 - ✓ Established frequency that food will be collected or delivered
 - ✓ Quantity of food (measured in pounds) recovered per month, collected or self-hauled to a food recovery service or organization

GOOD SAMARITAN LAW (AB 1219)

California Good Samaritan Food Donation Act (AB 1219) provides liability protections for entities that make good faith donations of surplus food. AB 1219 clarifies and expands liability protections for donated surplus food by:

- Creating a more comprehensive list of entities covered by law
- Explicitly states that donation of past-date food is subject to liability protection
- Expands liability protection to donations made by food facilities, which are subject to food safety regulations and inspections, directly to individuals for consumption (direct donation).



Universal Waste Systems has partnered with the following Food Rescue and Material Reuse Organizations:



Alta Community addresses food insecurity by cooking large batches of simple, home cooked meals, and distributing them to local residents and community organization. They also work with local schools to feed students who might not be able to get enough food at home.

Accepting: Most food, DROP OFF ONLY

Address: 1950 E 103rd St, Los Angeles, CA 90002

Contact: Asher Landau, Executive Director, asher@altacommunityla.org, 818-568-4050



Compatior Counseling Center helps residents of South Gate with substance abuse recovery and prevention to youth and adults. They offer case management services to assist with obtaining health care services, employment assistance, legal advocacy, social services, vocational services, and other community services

Accepting: Canned foods, granola bars, peanut butter, fresh fruits, raw vegetables, cheese, nuts, bread, bottled water, milk, meats, poultry, dairy eggs, bakery, frozen foods, beverages, deli, and prepared foods.

Address: 4363 Tweedy Blvd, South Gate, California, 90280

Contact: Paula (323)378-2009 – info@compatior.org



Everyday Action an exclusively food rescue organization that started mainly picking up leftover catering from film sets, but now picks up all sorts of rescued food. They are very mobile and regularly pick up all over Los Angeles county!

Address: F.I.S.H (Food Insecure Shared Hub) 143 S. Alvarado Street Los Angeles, CA 90057

we do ask for at least 24hrs notice to accommodate pickups

Contact: mail@youreverydayaction.org



FoodCycle recovers and diverts surplus food to communities experiencing food insecurity using electric vans and leveraging new technology. They partner with food retailers, farmers markets, and restaurants to reroute surplus food away from landfills to over 300 organizations working to feed hungry people. For more information:

[Foods that can/cannot be donated](#), and [Good Samaritan Act](#).
Signup to [Donate Now!](#)

Contact: (323) 897-9696 - admin@foodcyclela.org



Food Forward Food Forward increases access to healthy food by rescuing and donating fresh produce, free of charge, to underserved communities. Food Forward recovers and distributes enough nutrient-dense fresh produce to meet the daily needs of over 300,000 people - every single day.

Accepting: ONLY fruits and vegetables (no dairy, bread, or proteins)

Address: 5600 Rickenbacker Rd. Unit #2E, Bell, CA 90201

Contact: Amir Zambrano (818) 917-0077 - amir@foodforward.org



Hollywood Food Coalition provides warm nutritious meals 365 nights a year, as well as access to basic daily needs including clothing, and various hygiene items. They also provide assistance with mental health referrals, as well as host mobile medical clinics once a week. Additionally, they have a food hub, called the Community Exchange, it acts as a centralized distribution center where rescued food is shared with more than 60 different local organizations.

- Dinner Service Monday - Friday: is located at The Way in Center at The Salvation Army Hollywood, 5939 Hollywood Blvd, Los Angeles, CA 90028 (between Gower St & N Bronson Ave) 6:30 PM - 8 PM
- Dinner Service Saturday and Sunday: is located at corner of N Orange Dr and Romaine St, Los Angeles, CA 90038 from 6:30 PM - 7:30 PM
- Wellness items, clinic, and mental health services are offered every Wednesday at our dinner distribution
- The Community Exchange is NOT open to the public for food distribution, but IS open for receiving donations Monday - Friday between 9 AM and 5 PM. Address is 3056 Roswell St. Glassell Park, CA 90065. Please email Jonnie.tibbetts@hofoco.org or call/text (323)347-7907 to arrange
- List of acceptable donations can be found [here](#) and [here!](#)

Contact: (323) 462-2032 - Info@Hofoco.org

TRAINING STAFF!



- ❖ Ask your Food Rescue Partner for training and handling information.
- ❖ Identify all staff that will be involved with edible food storage and donation.
- ❖ Explain what types food are acceptable for donation.
- ❖ Designate a “Food Rescue Champion” to take the lead on staff training and monitoring of the program.
- ❖ Educate new staff on how identify donatable food vs. food scraps for organics composting (always use a clear bag for the latter).

**Know the difference!! Food Scraps vs. Edible Food Rescue
Senate Bill 1383 Requires that you do both!**



ONGOING SUCCESS

CONTAMINATION

Contamination is any material that does not belong (e.g. trash or recycling).

- Monitor containers for contamination
- Common contaminants include: plastic gloves and food packaging
- Place tongs near your indoor container for easy removal of contaminants
- Remove any contamination and retrain staff on proper sorting
- Increase signage to deter contamination



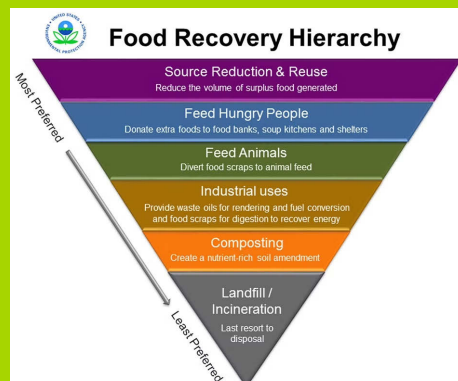
MORE TIPS FOR COLLECTION

- Food scraps weigh more than trash so it is best to empty containers when **1/2 to 3/4 full**.
- Tie the top of the CLEAR bag before moving to outdoor cart to prevent spills.
- Keep collection containers clean by keeping them free of liquids.
- Don't put "compostable" plastics in the organics collection container.



REDUCE YOUR FOOD WASTE

Prevent Food Waste: Find out what is regularly going to waste and purchase less or find out if there's a better way to use or store it.



FAQs

QUESTION

ANSWER

I'm not a Tier 1 or Tier 2 food generator. Do I still have to comply with the law?	Yes, even if you are a small restaurant or food service, you need to collect your food scraps for composting.
What will happen to my organics?	Food scraps will be taken to a facility with an anaerobic digester where it is fermented. The methane it produces is captured and used to create fuel and energy and the solids are composted.
Can I put Fats, Oil, or Grease (FOG) in my organics container?	NO, FOG needs to be picked up by a specialty service that processes this material.
Can I put foodware in my organics container?	NO, only food scraps can be placed in the container. All foodware, even those labeled "compostable" or "biodegradable" should be placed in your trash container.
Can I put plants, flowers, or yard debris in my green cart?	Yes, as long as there are no large branches or palm fronds, these can be placed in the black bin.
Will an organics bin attract pests or cause odors?	Typically no more than your trash already does since this is the same material previously in your trash. Tips: Keep collection containers clean and keep cart lids shut. Adding wood shavings & coffee grounds also helps.
What will I be charged for organics collection?	Yes, there is a cost for this service, contact UWS Customer Service for help selecting the right size carts for your site and to receive a quote.
Can I get additional organics carts if needed?	Yes, if there is a need for additional carts or a larger bin, contact UWS Customer Service to set up a FREE waste assessment and a FREE training by our Zero Waste Team.
Who do I contact if I have questions about organics collection?	Please contact UWS at 323-923-2825 , option 1. More information can also be found on our website: ZerōWaste4LA.com



CHECKLIST FOR SUCCESS

- ☐ Contact the UWS Customer Service at **(562) 334-3660** to request a Waste Assessment and arrange for organics service.
- ☐ Set up containers and signage based on the tips in this guide for a successful collection.
- ☐ Train staff using this guide and schedule a free training with our Zero Waste Team!
- ☐ Assign staff to monitor collection.
- ☐ Monitor containers for contamination.
- ☐ Follow tips to reduce food waste and set up a food donation plan.
- ☐ Recognize staff for participation and program success!

CONTACT



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@ZeroWaste4LA

UWS is happy to help!