



What is SB 1383?


SB 1383 is a California state mandate to reduce organic waste destined for landfills by 75%, and to recover 20% of edible food that would otherwise be sent to landfills by 2025.


Tier 2 Edible Food Generator/ Hotel Definition

In accordance with SB 1383, your establishment qualifies as a Tier 2 Edible Food Generator under the hotel definition:

- Have an on-site food facility and 200+ rooms

**If the hotel has less than 200 rooms but the restaurant on-site qualifies as a Tier 2 Food Generator, only the restaurant must be in compliance.*

**If the hotel has 200 or more rooms, but the restaurant on-site does not qualify as a Tier 2 Food Generator, only the hotel must be in compliance.*

**If the hotel has 200 or more rooms and the restaurant on-site qualifies as a Tier 2 Food Generator, both the hotel and the restaurant must be in compliance.*


Requirements

As a hotel that is classified as a Tier 2 Edible Food Generator, you must fulfill all requirements below by January 1, 2024:

- 1** Secure written agreements or contracts with food recovery organizations or services that receives your food donation. Contract must be maintained at business location for compliance inspections.
- 2** Implement and participate in an edible food donation program.
- 3** Maintain a monthly record of edible food donations (in pounds) at business location to be shared and available during annual compliance inspections.



Timeline / Key Dates

January 1, 2024

Tier 2 generators must be compliant with SB 1383 requirements or subject your business to additional action resulting in fines and penalties.



Bill Emerson Good Samaritan Food Donation Act & California Good Samaritan Food Donation Act

Your establishment is protected by the **Bill Emerson Good Samaritan Food Donation Act** and the **California Good Samaritan Food Donation Act**, which provides liability protections for entities that make good faith donations of surplus excess edible food.



Tips for Donation



Canceled Event?

In the result of a canceled event at your venue, you can donate the prepared food and extra ingredients!



Staff Education

Educate staff on how to safely store excess food that is safe to donate so you can avoid throwing it away later!

Benefits of Food Donation



Public Recognition

Acknowledged as a valued community partner.



SB 1383 Compliance

Compliance with state mandates.



Bottom Line Benefits

Improved bottom line through tax deductions, operational adjustments, and reduced waste hauling expenses.

Visit our website: capfoodaccess.org
to learn more about how you can begin donating your excess edible food.



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