



**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/ State Agency**

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

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State Agency with a cafeteria with 250+ seats or a total cafeteria facility equal to or greater than 5,000 sq ft.

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**Explanation of Definition:**

Jurisdictions must identify and provide adequate recovery capacity for edible food disposed of by state agencies. Thus, any state agency that meets the threshold listed above or that meets any of the other commercial edible food generator definitions need to be identified.


**Requirements**

As a State Agency 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



### Staff Education

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



### Reduced Food Waste Menus

By accurately forecasting guest counts, you can maximize the ingredients you already have in stock, resulting in less food waste. Offer a menu in advance based off of in-stock ingredients and the guest count while donating any excess edible food.

## 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](http://capfoodaccess.org)  
to learn more about how you can begin donating your excess edible food.



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