

FOOD RECOVERY HIERARCHY

1 PREVENT

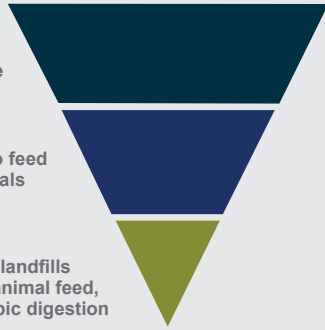
Reduce the amount of food that goes to waste

2 RESCUE

Donate surplus food to feed food-insecure individuals

3 RECYCLE

Divert food waste from landfills through uses such as animal feed, composting, or anaerobic digestion



Based on ReFED adaptation of the EPA Food Recovery Hierarchy. | ReFED.com

In San Francisco, one in four people do not know where their next meal is coming from. Yet, Californians send 11.2 billion pounds of food to landfills each year. This wasted food is often fresh and could have been used to feed people in need. Your business's food donations can help alleviate local hunger and improve the lives of fellow San Franciscans.

WASTING FOOD ALSO WASTES ALL THE WATER, ENERGY, AND OTHER RESOURCES USED TO PRODUCE, PROCESS, SHIP, AND STORE IT

WASTING
1 POUND OF BEEF



WASTES AS MUCH WATER AS LETTING YOUR SHOWER RUN

6 HOURS*

*waterfootprint.org

ALL FOOD SHOULD BE LABELED:
"Donated Food—Not for Resale"
with any major food allergens

FIND AN ORGANIZATION TO TAKE YOUR FOOD

Contact a hunger relief organization or food rescue group and let it know what foods you have and the quantity. These groups are a good place to start:

Free services:

SF-Marin Food Bank
<https://www.sfmfoodbank.org>
(415) 282-1900

Project Open Hand
<https://www.openhand.org/>

Food Runners
<https://www.foodrunners.org/>

CAN'T DONATE IT? YOU MUST COMPOST IT!
Make better use of food that cannot be donated by using an organics composting program:

Recology—Composting Services
<https://www.recology.com/recology-san-francisco/>
(415) 330-1400

NOW MANDATORY UNDER CALIFORNIA STATE LAW, SB 1383, CERTAIN LARGE FOOD GENERATING BUSINESSES ARE REQUIRED TO DONATE THE MAXIMUM AMOUNT OF SURPLUS FOOD POSSIBLE AND KEEP DONATION RECORDS.
FOR MORE INFORMATION GO TO SFENVIRONMENT.ORG/SB-1383
OR CONTACT ENV-EDIBLEFOODRECOVERY@SFGOV.ORG.

FOOD DONATION GUIDELINES

FOR PERMITTED FOOD FACILITIES



KEEP FOOD SAFE

In order to ensure donated food is safe for consumption, donating facilities must adhere to the requirements of the California Retail Food Code (Chapter 4). Donated prepared foods and time/temperature control for safety (TCS) foods must meet the temperature requirements outlined below.

HELP THE COMMUNITY AND THE ENVIRONMENT

In the United States, as much as 40 percent of food produced for people to eat is wasted along the food chain. Grocery stores, restaurants, and institutions are responsible for about 40 percent of this waste. Donating surplus food helps local agencies serve those in need, including children and seniors.

Donating food also helps the environment. Wasted food is the most prevalent material in U.S. landfills, representing about 20 percent of the trash by weight. When food is wasted, the water, energy, fertilizer, and cropland that went into producing the food is wasted, too.

LIABILITY PROTECTION

Organizations that donate food are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1996. Organizations that donate food in good faith to a nonprofit organization for distribution to people in need are not subject to civil or criminal liability that may arise from the condition of the food.

TAX SAVINGS

According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food plus half the food's expected profit margin if it were sold at fair market value. Contact your tax professional to determine its application to your business.

If food cannot be delivered at the proper temperature or is compromised at any time, it must be composted or discarded

EXAMPLES OF FOOD THAT REQUIRES TIME AND TEMPERATURE CONTROL FOR SAFETY



CUT TOMATOES



CUT MELON



DAIRY



MEAT



FISH



CUT LEAFY GREENS

IDENTIFY FOODS YOU CAN DONATE

Licensed food establishments can donate food that has not been served including any raw, cooked, processed, or prepared food, ice, beverage, or ingredient used or intended for use, in whole or in part, for human consumption, with the condition that the items be wholesome. This includes packaged and prepared foods.



FOOD THAT CAN BE DONATED

HOT FOOD that was not served to a customer and kept at the proper temperature and/or cooled properly (entree, soups, etc.)

COLD FOOD that was not served to a customer and kept at proper temperature (sandwiches, yogurt parfaits, salads, etc.)

PRODUCE kept at proper temperature (strawberries, lettuce, onions, tomatoes, herbs, etc.)

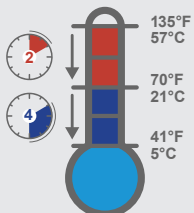
BEVERAGES (juice, bottled water, lemonade, tea, etc.)

PACKAGED ITEMS (dry pasta, canned vegetables, pudding, etc.)

DAIRY PRODUCTS maintained at 45F or below (sour cream, milk, yogurt, cheese, etc.)

RAW MEAT maintained at 41F or below (beef, chicken, pork, etc.)

PROPER COOLING



COLD FOOD
must be kept at 41° F or below

HOT FOOD
must be kept at 135° F or above

HOT FOOD THAT IS COOLED
and donated cold must be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F or below within 4 hours, for a total of 6 hours

FOOD THAT CANNOT BE DONATED

Previously served food such as buffet items or groceries that have been served to/purchased by a customer and returned to the business

Potentially contaminated foods (items that have been in a flood, fire, smoke, etc.)

Canned food that is dented at the seams or rusty

Food in opened or torn containers exposing the food to potential contamination

Reduced oxygen packaged foods prepared in house