What is SB 1383?

SB 1383 is a California law that was passed in 2016 as a statewide effort to reduce emissions of short-lived climate pollutants. These new regulations were finalized by CalRecycle in November 2020 and took effect in January 2022. Specifically, the law sets the following targets:

- Reduce statewide disposal of organic waste 50% by 2020 and 75% by 2025 (based on 2014 levels); and
- Recover a minimum of 20% of surplus edible food safe (that is currently being landfilled) by 2025.

The complete text on the final regulations for SB 1383 can be found on the <u>CalRecycle website</u>. CalRecycle is the state agency responsible for creating the regulatory standards for SB 1383.

Why was SB 1383 passed?

California is experiencing a climate crisis: record-breaking temperatures, longer fire seasons, extreme droughts, and rising sea levels. Scientists tell us that greenhouse gases released by human activities, like landfilling food and yard waste, cause climate change.

To respond to this climate crisis, California is implementing statewide organic waste recycling and surplus food recovery. Organics like food scraps, yard trimmings, paper, and cardboard make up half of what Californians dump in landfills. Reducing short-lived climate super pollutants like organic waste will have the fastest impact on the climate crisis.

Additionally, SB 1383 addresses the issue of food waste and insecurity. About 40% of all food produced in the U.S. is wasted, and almost 1 out of 4 Californians are food insecure. The edible food recovery requirement will help feed those who are food insecure and prevent edible food (more compostable material) from being landfilled.



What are organics?

Organic materials (aka organics or organic waste) are solid wastes containing material originated from living organisms and their metabolic waste products. This includes plant debris, food, food soiled papers and untreated wood.

Residential Requirements

SB 1383 requires that all jurisdictions mandate all residents and businesses that generate waste to subscribe and participate in the City's solid waste, recycling, and organic waste collection program. All residents must:

- Subscribe to the 3 carts solid waste, recycling, and organics collection program, or self haul and use alternative recycling methods. To self-haul and use alternative recycling methods you must receive written approval from the City (Self Reporting Form).
- Place correct material into the correct bins/ carts, contamination monitoring will be ongoing, and the new law requires the city to enforce those out of compliance.

Business Requirements

Businesses and multi-family housing complexes are also required to properly separate compostable & recyclable material. If you own a business or multi-family complex, you are required to;

- Subscribe to and participate in your franchise hauler's compost collection and recycling collection services or;
- Self-haul organic waste to a specified composting facility, community composting program, or other collection activity or program. To be able to self-haul organic waste you must receive written approval from the City (**Self Reporting Form**). If the City approves your self-hauling of organic waste, records of the amount of materials delivered to each facility must be maintained and made available to the City upon request for inspection
- Provide collection containers for compostable and recyclables to employees, contractors, tenants, and customers. Collection service must be arranged so that access to an adequate number, size, and location of containers with correct labels is available.
- Provide inside collection containers for organic waste and recyclables in all areas where disposal containers
 are provided for customers, except in restrooms (multi-family dwelling are exempt).
- Annually provide education to employees, contractors, tenants, and customers about the legal requirements to compost and recycling including how to properly sort between the three waste streams.
- Provide information to new tenants within 14 days of occupation of the premises.



SB 1383 Commercial Wavier Process

Certain businesses may qualify for a limited-term organics waiver. To request a waiver review, see below for the qualifications. If you can demonstrate your waiver qualifications, complete the "SB 1383 wavier request form".

Waivers for organics services and Alternative Compliance will be reviewed for the following circumstances, only:

• Generate Minimal Organics (De Minimis Waiver):

De Minimis Waivers will be considered if you can demonstrate that you dispose of less than 20 gallons of organics each week; or 10 gallons per week for a smaller business (< 2yd of MSW per week). Multifamily properties are not eligible for De Minimis Waivers, due to the volume of tenant food waste.

Non-food generating businesses that have landscaping do not qualify for a waiver since they are generating plant debris. Please provide landscaper information in the SB 1383 Self-Reporting Form under the Alternative Compliance section.

• Physical Space Waiver:

If your business premises lacks adequate space for organics waste containers, you may qualify for a Physical Space Waiver. A site visit will be needed to verify your claim; limited Physical Space Waivers will be granted.

• Alternative Compliance

<u>Large Markets & Manufacturers</u> – Some large food generators utilize alternative diversion methods for food waste and may be compliant with SB 1383 without curbside organics collection. Please submit your information in the SB 1383 Self-Reporting Form under the Alternative Compliance section, so we can review your generation and practices.

Non-food Generating Businesses – Some small offices that have a landscaper removing all plant debris can submit your information using the SB 1383 Self-Reporting Form (see below), under the Alternative Compliance

Click here for the Wavier/Compliance/Self Reporting Forms



Sorting Guides and Resources

Recology Posters and Signs











Waste Management Posters and Signs



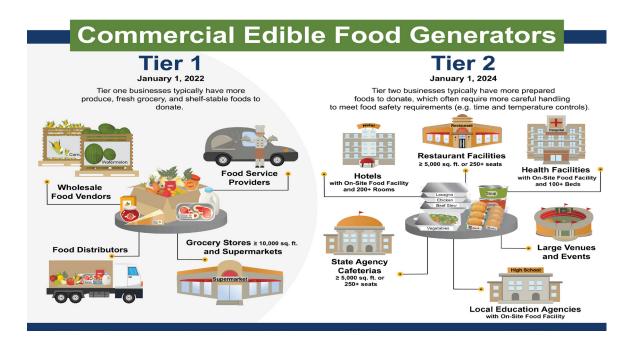
Edible Food

Edible food is defined as food that is safe to eat for human consumption. This may include non-perishable and unspoiled perishable food at the end of its shelf life.

Edible Food Recovery Requirements

As part of Senate Bill (SB) 1383 compliance, starting January 1, 2022

- **Tier 1 businesses** (supermarkets, grocery stores, food distributors) are required to donate and document leftover edible food; and
- **Tier 2 bushiness** (schools, hotels with 200+ rooms, restaurant facilities 250+ seats, health facilities, and large venues) are required to donate and document left over edible food starting January 1,2024.



Donating Food

Food Recovery Organizations are available to collect edible food in Butte County. If you would like to partner with one or more food recovery organizations, <u>click here</u>.

NOTE: Businesses that source and contract with food recovery organics may receive tax benefits for their donations and are protected from liability lawsuits. Please speak to your tax advisor as well as refer to laws around donating food and the specific acts:

California Good Samaritan Food Donation Act (AB 1219)

Bill Emerson Good Samaritan Food Donation Act since 1996

Food Donation Options

In Butte County we have two FREE local food recovery programs that leverage their expertise and network of partners to provide logistical support, including food pickup, tracking, and delivery.

Feeding America

This program works with SB 1383 Tier 1(see food donation guide below) generators within the County. They accept the following donations via their online MealConnect website.

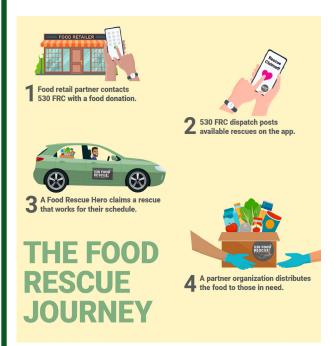


Acceptable donations: bread/bakery items, deli, dairy, meat, produce, and dry goods (canned, packaged, and shelf stable).

Rules: no opened packages accepted, all items must include appropriate product labeling, ingredients, expiration dates and/or best-by and/or sell-by dates. **No bulk product or prepared food.** Agency has the right to refuse any product based on temperature, packaging, and volume

To get connected to a local organization that will be able to use your donated produce please visit: www.MealConnet.org or email: fooddonations@foodbankccs.org.

530 Food Rescue Coalition



The 530 FRC aims to fill the gaps in the existing food recovery system for Tier 2 generators. They use a custom-built app to mobilize volunteers to transport food donations from any local edible food generator to non-profits.

Rules:

- Food must be edible.
- Food may have expired sell by dates if it is still good.
- Food must be packaged in containers, boxes, or bags that do not need to be returned.
- Prepared food must be cold. No hot food at this time.
- Bulk and/or small donations are accepted.

To schedule a food donation use the following options: 530-285-5757 • <u>info@530frs.org</u> • <u>www.530frc.org</u>

Click Here to download the Local Food Donation Options Guide.

Additional Resources:

<u>Safe Surplus Food Toolkit</u> (guidance for food facilities)
<u>Safe Surplus Food Donation Toolkit</u> (guidance for environmental health departments)