

Benicia

Business & Apartment/Condo Newsletter



Sustainability in Action

Feeding Hungry People While Reducing Food Waste

The State of California estimates that half of all material currently going to landfills is organic material, much of which is edible food. Meanwhile, 1 out of every 6 people in Contra Costa County is food insecure, struggling to find their next meal.

First, we reduce the amount of food we have leftover. Second, we donate our extra food to someone in need. Third, we compost it. **Landfilling is always the last resort.** It takes a lot of resources and labor to grow, prepare and deliver food to tables, let's make sure it gets eaten by someone.

Food Recovery Programs for Certain Businesses:

All Food Generating Businesses that fall under Tier 1 or Tier 2 criteria, must set up a food recovery program that meets SB 1383 requirements by the specified date. Tier 1 Food Generators should already have programs in place as of **January 1, 2022**. Tier 2 Food Generators should have programs in place by **January 1, 2024**. Every Tier 1 and Tier 2 business must save the **maximum** amount of edible food possible from going to waste and donate it to a food recovery organization that gives it to people experiencing food insecurity.

To determine if your business is a Tier 1 or Tier 2 Food Generator according to State and City law, see the criteria outlined below.

Tier 1 Criteria:

- **Supermarkets:** A full-line, self-service retail store with gross annual sales of two million dollars (\$2,000,000) or more and which sells a line of food products.
- **Grocery Stores:** Those with a total facility size equal to or larger than 10,000 square feet.
- **Food Service Providers:** A facility that primarily provides food services to institutional, governmental, industrial, or commercial locations based on contractual agreements with these types of organizations.
- **Food Distributors:** A business that distributes food to entities including, but not limited to, supermarkets and grocery stores.
- **Wholesale Food Vendors:** A business engaged in the wholesale distribution of food, where food is received, stored, prepared, and shipped for distribution to another entity.

Tier 2 Criteria:

- **Restaurants:** Those that seat 250 or more people or those with a total facility size of 5,000 square feet or more.
- **Hotels:** those with an on-site food facility and 200 or more rooms.
- **Health Facilities:** Those with an on-site food facility and 100 or more beds.
- **Large Venues:** A permanent venue facility that seats or serves an average of 2,000 people or more in the facility per day of operation.

- **Large Events:** An event that charges an admission price or is operated by a local agency and serves an average of 2,000 people or more per day of operation. Some examples include, but are not limited to, a flea market, festival or sporting event located at a public, non-profit or private park, parking lot, golf course or street system.
- **State Agencies:** Those with a cafeteria with 250 or more seats or a total cafeteria facility size of 5,000 square feet or greater.
- **Local Education Agencies:** A school district, charter school or county office of education that is not subject to the control of city or county regulations, with an on-site food facility.



Food Recovery Requirements for Tier 1 & 2 Businesses:

Food generating businesses must arrange to recover and donate the maximum amount of edible food that would otherwise go in the organics/compost bin but not in the trash bin.

1. Food generators shall not intentionally spoil edible food that is capable of being recovered for donation.
2. Food generators must have a contract or written agreement with a food recovery organization or service that establishes if donated food is either collected by or delivered to the food recovery organization.
3. Food generators must have copies of all their contracts or written agreements to provide to the City of Benicia's designated enforcement entity upon request.
4. Food generators must keep records of the following:
 - A list of all the food recovery organizations or services that they have a contract or written agreement with.
 - A record of the following information for each of those food recovery organizations or services:
 - A. Name, address, and contact information
 - B. The types of food that are donated
 - C. The established frequency that food will be collected by or delivered to the food recovery organization
 - D. The quantity of food, measured in pounds, that is recovered every month
5. Food generators must allow the City of Benicia's designated enforcement entity to access the premises and review records.

Please go to RepublicServices.com/cms/documents/municipality/ca/contracosta-county/Benicia-CA-Edible-Food-Generator-Guide.pdf for more information on SB 1383 food recovery requirements for food generators.

Commercial Edible Food Generators

Tier 1

January 2022

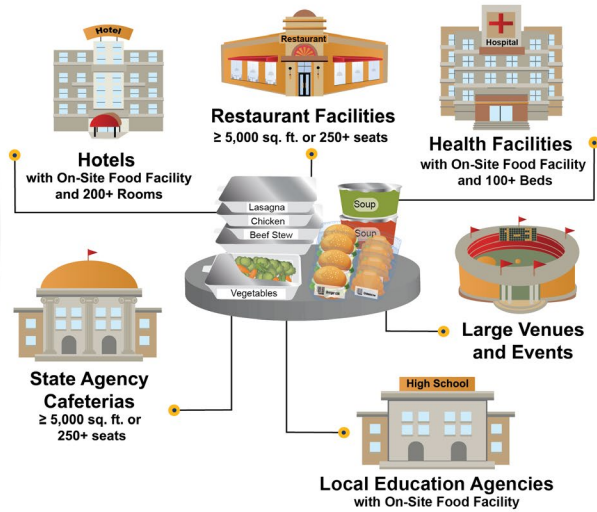
Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate.



Tier 2

January 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).



Find a Match. Start Donating Today

The City of Benicia maintains a list of edible food recovery organizations serving Benicia. Edible food generators and community donors can use this list to find a good match for their edible food. Many food recovery organizations rely on transportation services like Meal Connect, a free app designed to connect food donors with appropriate food receivers.

To start the donation process, visit mealconnect.org or contact The Food Bank of Contra Costa & Solano: (855) 309-FOOD (3663) info@foodbankccss.org 2370 N. Watney Way, Fairfield.

Use 5 easy ways to Reduce Food Waste

You could be in the business of providing or serving food, or you could be in the business of doing business. Either way, there are many ways to reduce food waste.

HERE ARE JUST FIVE:

- 1. Monitor inventory and waste.** Knowing what is being wasted is the first step toward reduction.
- 2. Monitor before it becomes waste.** Keep your leftovers organized by date to reduce spoilage and waste.
- 3. Designate a reduction manager.** Whether it's in the kitchen or the break room, make reduction someone's business.
- 4. Be creative in the kitchen.** Look for lunch recipes to bring to the office that use all parts of meat and produce.
- 5. Be creative in the break room.** How about a Leftovers Friday potluck? Or find a spot where the green thumbs can share their homegrown produce.

By the Numbers

Prior to the COVID-19 pandemic, 10% of Solano County residents (or 43,650) were food insecure—defined by having insufficient amounts of food, but also a diet that is lacking in quality, variety, or desirability.

Not all people who are food insecure live in poverty, and not all those who live in poverty are food insecure. Other contributing factors include: lack of transportation; chronic disease; disabilities; living in “food deserts”; social isolation; age.

- **AROUND 45% of Solano County residents** have limited access to healthy and affordable food—with 5 fewer grocery stores per 100,000 residents than California as a whole.
- **17% of children in Solano County** experience food insecurity.
- **38% of these children** are ineligible for federal nutrition programs.
- **11 million tons of food** alone is estimated to be thrown away in California each year.
- **Around 30-40% of food** is thrown away annually in the United States.

Monitoring Your Progress

The City of Benicia is required to monitor compliance by performing annual inspections to review the following records:

- Contracts or written agreements with food recovery organizations and services.
- Schedules for food recovery deliveries or collections.
- Quantity of food recovered in pounds per month.
- Types of food each food recovery organization will receive or collect.

Translations available:

FOR MORE INFORMATION

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