

San Gabriel Valley Regional Food Recovery Program

From Kitchen to Community:
Recovering Prepared Foods

Workshop Agenda

- Welcome and Introductions
- FRESH SGV Program Background
- Presentations
 - LA County Public Works
 - FoodCycle
 - LA County Public Health
 - elePlate
- Q&A Session
- Closing & Next Steps

San Gabriel Valley Council of Governments

The SGVCOG serves as a subregional government agency that maximizes resources and promotes regional and member interests to improve the quality of life in the San Gabriel Valley.

Program Areas:

- Homelessness & Housing
- Sustainability & Environment
- Transportation
- Water
- Capital Projects



Background

SB 1383 requires...

- Businesses, hospitals & schools to donate extra food
- EFGs & FROs to record & report donations

Key terms

- Food Recovery Organization (FRO) or Service (FRS)
- Edible Food Generators (EFGs)
- Tier 1 (Grocery stores, etc.)
- Tier 2 (Restaurants, schools, etc.)

SGVCOG Regional Food Recovery Program

- Launched in September 2021
- Originally providing compliance-focused services (inspections, etc.)
- Offers education, technical support, workshops, etc. for FROs and EFGs in the region
- Going beyond compliance to boost SGV's capacity to recover food by establishing subregional food recovery hubs



Subregional Food Recovery Hubs

Purpose: Recover and redistribute food throughout the region to increase the overall amount of food that is recovered and used

- Food is redistributed to smaller organizations or directly to residents
- Hubs, EFGs, and other FROs will build relationships to develop networks of food recovery and redistribution throughout the SGV
- SGV hubs: Foothill Unity Center, inc. (*Monrovia*), God's Pantry (*Pomona*), Heart of Compassion (*Montebello*)

Next Steps

- Upcoming: Inspections for Tier 2 EFGs
- Continuing to develop Food Recovery Network & support EFGs and FROs to donate/recover food
- Questions?
 - Contact mbolger@sgvcog.org

Presentation



Public Works
LOS ANGELES COUNTY

Presented By:

Jennifer King

Program Manager

LA County Public Works



Los Angeles County Edible Food Recovery and Capacity Planning

Presented by: Jennifer King

February 15, 2024

County's Food Recovery Program



Donation & Recovery Outreach Program

- ❖ Launched in January 2018
- ❖ Raise awareness of food insecurity
- ❖ Assist food generating businesses to:
 - Reduce food waste
 - Connect w/ food recovery agencies
 - Comply with SB 1383 requirements

SB 1383 Edible Food Recovery

Tier 1

January 1, 2022

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

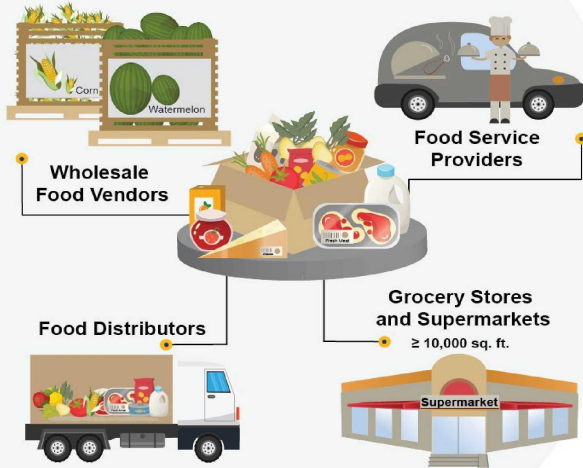
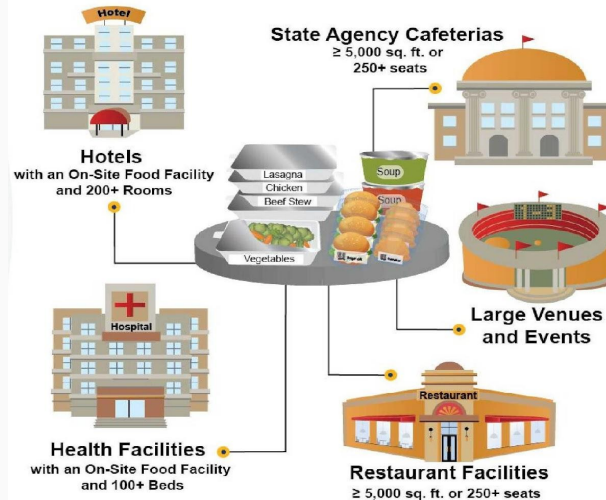


Image by CalRecycle

Tier 2

January 1, 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).



What is required of EFGs?

- Donate the max amount of edible food
- Contract/written agreement with FROs/FRSs
- Maintain food donation records:
 1. Schedules of collections
 2. Quantity and types of donated food



Requirements for FROs/FRSs:

- Recordkeeping
 1. Info of EFGs you receive food from
 2. Quantity of edible food collected from each EFG per month
- Report the total pounds from EFGs in previous calendar year to the jurisdiction your primary address is located.

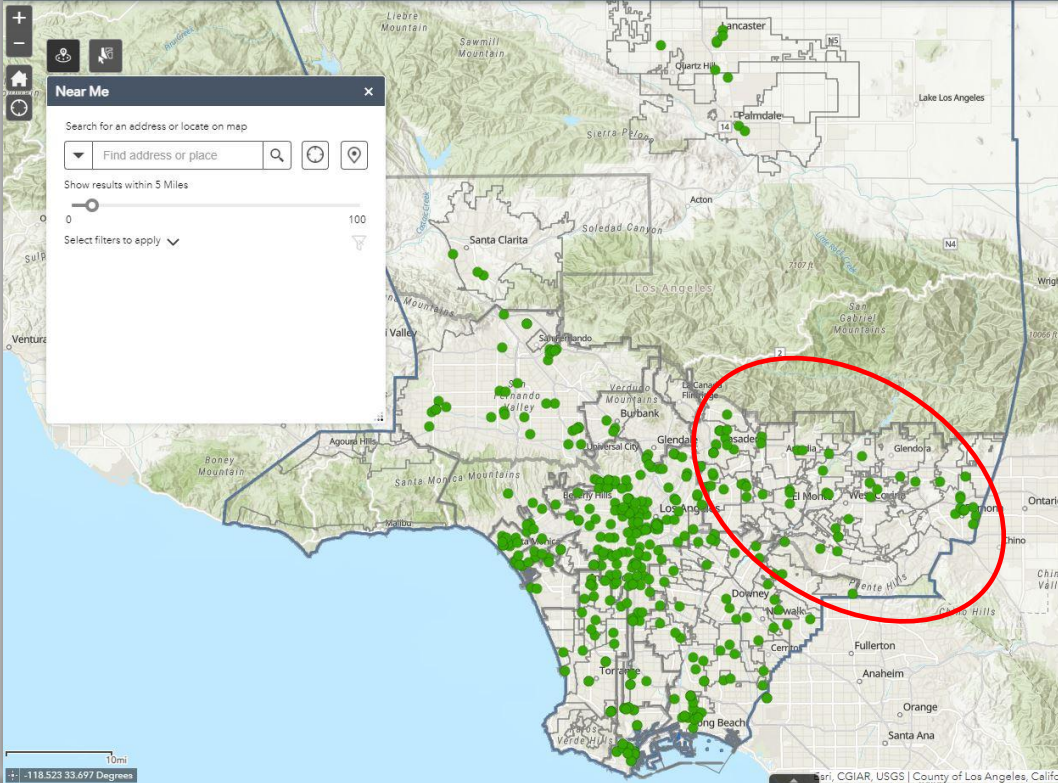
Requirements for Jurisdiction (Counties, Cities):

- Plan for adequate capacity for edible food recovery.
- Identify existing and new expanded food recovery capacities.
- Estimate the amount of edible food that EFGs need to recover.
- Expand new infrastructure to grow food recovery networks.



Edible Food Recovery Capacity Assessment

LA County Food Donation & Recovery Outreach Program (Food Donation and Pick-Up Locator)



Food Recovery Entity

Name *

Entity Type *

Food Recovery Organization is an entity that engages in the collection or receipt of edible food from commercial edible food generators and distributes it to a nonprofit charitable organization, nonprofit charitable temporary food facility.

Food Recovery Service is a person or entity that collects and transports edible food from a commercial edible food generator to a food recovery organization.

Jurisdiction

If the food recovery entity is located within a jurisdiction in this list, select the jurisdiction. Otherwise, leave this field blank.

Associated Generator

To log inspections for this Food Recovery Entity, select the physical location to associate the Food Recovery Entity with a Generator.

Annual Edible Food Recovered

Per 34 CCR Section 18994.2 (b), report total pounds of edible food recovered by food recovery entities that are located within the jurisdiction and have contracts or written agreements with commercial edible food generators.

Year	Pounds
2022	<input type="text" value="150000"/>
2023	<input type="text" value="200000"/>

Address

City

ZIP

Phone

Website

Mission / Service Description

Edible Food Recovery Capacity with FROs & FRs



FRO Type	Total Number	Total Edible Food Capacity Accepted (lbs./year)
Existing FROs w/ Verifiable Capacity	366	232,679,419
Existing and New FROs w/ Anticipated Expanded Capacity	446	5,604,581

Total Verifiable Anticipated Capacity:
238,284,000 lbs./year or **119,142 tons/year**

For SGV:

98,889,394 lbs./year or 49,445 tons/year

Edible Food Disposal by EFGs

EFG by Type	Total Number	Average lbs./year of Edible Food Disposed
Tier 1: Supermarkets & Grocery Stores (10K+ sq.ft.)	742 (167)	6,900,600 (1,553,100)
Tier 1: Food Service Providers	39	3,991,104
Tier 1: Food Distributors	24	3,072,000
Tier 1: Wholesale Food Vendors	999 (179)	127,872,000 (22,912,000)
Tier 2: Restaurants (250+ seats or 5K+ sq.ft.)	1,489 (260)	2,829,100 (494,000)
Tier 2: Hotels (200+ rooms)	125 (16)	706,800 (90,470)
Tier 2: Health Facilities (100+ beds)	198 (33)	5,154,480 (591,320)
Tier 2: Large Event & Venues	22 (2)	7,891,290 (148,500)
Tier 2: Local Education Agencies	1,955 (334)	5,348,880 (913,824)

Total Recoverable Edible Food: 163,766,254 lbs./year or 81,883 tons/year

For SGV: 26,703,214 lbs./year or 13,352 tons/year

Edible Food Recovery Capacity in LA County

▶ **Total Verifiable Capacity Per Year:**

- 238,284,000 lbs./year = 119,142 tons/year
98,889,394 lbs./year = 49,445 tons/year (for SGV)

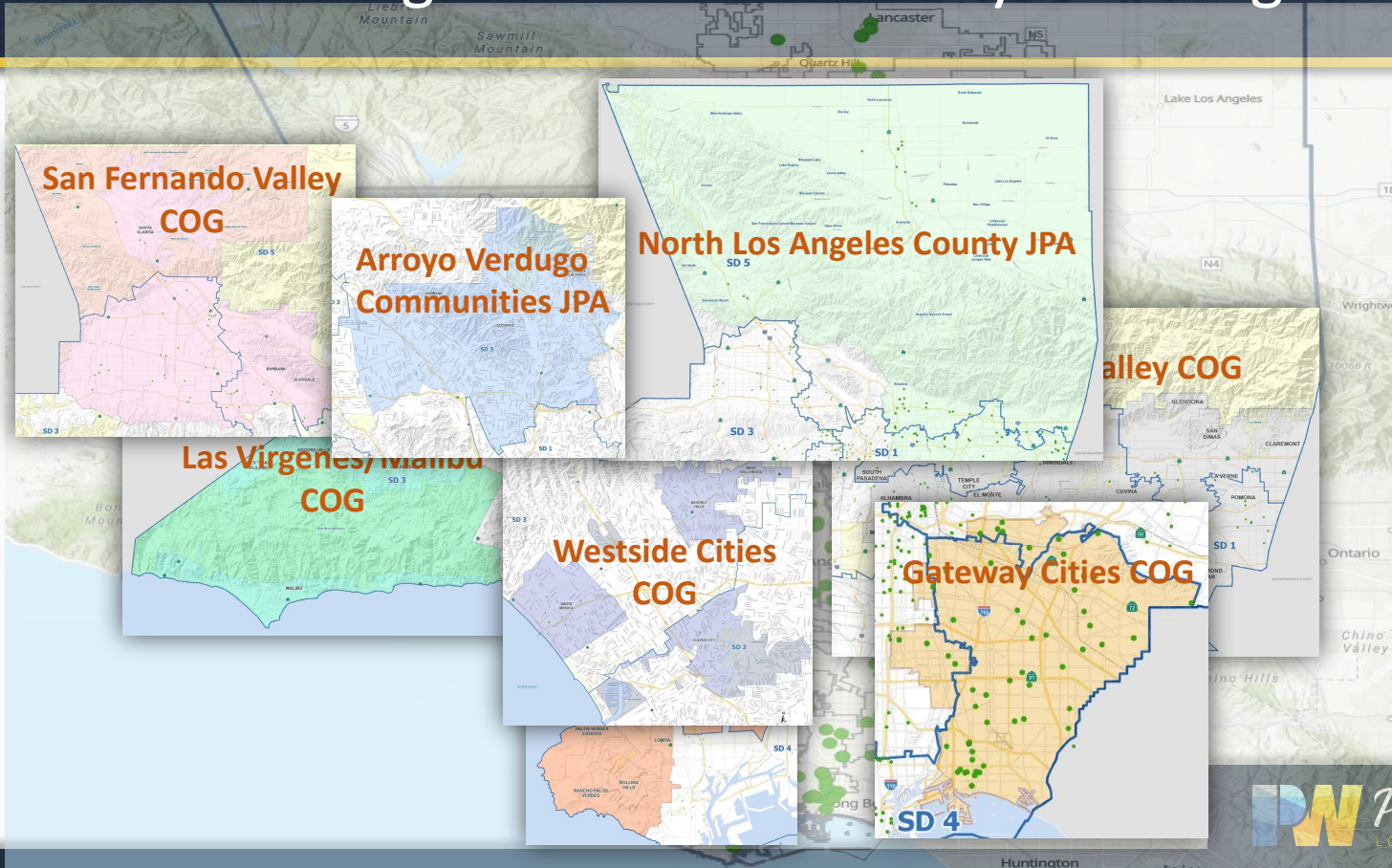
▶ **Total Recoverable Edible Food Per Year:**

- 163,766,254 lbs./year = 81,883 tons/year
26,703,214 lbs./year = 13,352 tons/year (for SGV)

▶ **Excess(+) Capacity Per Year:**

- 119,142 tons/year – 81,883 tons/year = 37,259 tons/year
49,445 tons/year – 13,352 tons/year = 36,093 tons/year (for SGV)

Sub-Regional Food Recovery Planning



Questions?

- **Food DROP: www.FoodDROPLA.com**
- **Organic Waste Management: www.FightFoodWasteLA.com**



Contact:

FoodDROPLA@pw.lacounty.gov

Jennifer King (626) 458-3554

Priscilla Deng (626) 458-2518

LOS ANGELES COUNTY



Donation & Recovery
Outreach Program

Presentation



Presented By:

Nancy Beyda
Executive Director
Food Cycle LA

FOODCYCLE LA

**We make food donation
simple and safe**

**We're dedicated to helping businesses comply
with SB1383**



FoodCycle LA - supporting businesses

- Food recovery service utilizing a transportation model to divert surplus food to communities experiencing food insecurity
- 382 donating businesses, 255 partner receiving agencies, 1400+ volunteer network, along with 5 dedicated staff drivers
- Our drivers collect surplus edible food from local grocery stores, restaurants, farmers markets, and other businesses and deliver it to nonprofits throughout Los Angeles County



FOODCYCLE LA

Challenges for Businesses

- Perishable food must be picked up frequently, food safety needs to be prioritized
- Existing food distribution programs may not focus on perishable food
- Donations from Tier 2 businesses can come in on evenings and weekends
- Many nonprofit organizations are only open on weekdays from 9 to 5 and some have even fewer distribution days.
- Containers may need to be provided
- Businesses need ongoing outreach and training to create a truly sustainable program



We make food donation simple and safe

Our transportation based model provides

- Outreach and marketing to support businesses in setting up a donation program
- Food Safety training
- Logistical management and operation
- Monthly impact reporting
 - Monitoring nonprofit partnerships added
 - Business donors engaged
 - Total impact- lbs & types of food rescued



Many small nonprofits find compliance and reporting challenging - we help with that

FOODCYCLE LA

Advantages of our transportation model

Why it works:

- Recovered food typically has a short shelf life
- Food needs to be sent where it will be used
- Donations can come in large quantities
- Sharing resources uses them most efficiently
- Moving food shorter distances is more environmentally-friendly



Benefits to Nonprofit Partners

- Provides types of food needed, in amounts that are matched on days that they serve food in order to minimize spoilage and waste
- Helps support small community based distributions that lack transportation and storage resources
- Targeted outreach to businesses increases donations available
- Adds food support to other types of services provided by the nonprofit



Prepared Foods

Careful temperature management is required for prepared foods

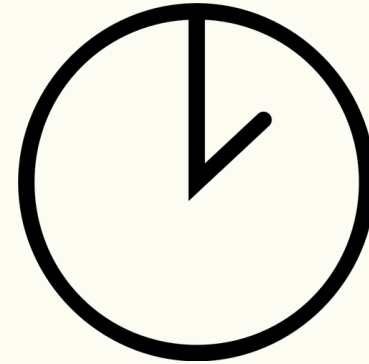
Prepared foods are prepared for consumption at food establishment's premises and are ready-to-eat.

- Required packaging: Securely sealed, food grade packaging, e.g. sandwiches wrapped in clear plastic wrap, catering tins wrapped in foil.
- Prepared food can only be donated if
 - it was prepared at a commercial food service establishment
 - it was maintained at appropriate temperatures
 - has not been served to others

Temperature Guidelines for Prepared Foods

- The maximum time hot foods can be left out at room temperature is [2 hours](#)
- Chilled prepared products must be received cold and maintained at a temperature of 41°F or below.
- Prepared products may also be frozen if appropriate.

It's important to come up with a storage plan to maintain safe temperatures for prepared foods



Foods that cannot be donated

- Products that show any sign of spoilage – mold, “off” smell
- Foods that were previously served to consumers
- Foods in swollen, bulging, rusted cans
- Containers that have been opened
- Products exposed to environmental contamination such as fire
- Alcohol
- Foods cooked at home
- Prepared foods that are out of temperature for more than 2 hours
- Baby food that passed the “best by” date

Labeling Perishable Foods

Food donors will need to provide the following information for perishable foods

- Source of the food
- How the food was kept free from contamination during storage, preparation and transport
- How, where, and when the food was prepared
- How the food was maintained at the proper temperature
- If/how long the food was out of temperature control



We provide food safety training and signage

Create storage plan for donations

Work with staff to train them

Ensure safe pickups and transportation

Help establish best practices for donating food

Track all donations and generate receipts

YOU can donate food!

FOODCYCLE LA
www.foodcyclela.org
(323) 897-9696
hello@foodcyclela.org

Beginning in **January 2022**, commercial food generators (such as restaurants, wholesale food vendors, food service providers, distributors, and supermarkets) must arrange to recover the maximum amount of their edible food that would otherwise go to landfill to feed people in need (CA Senate Bill 1383).

WHAT can be donated?

- shelf-stable foods
- dairy & meats
- whole or cut produce
- bread & pastries
- cooked foods

HOW to donate safely?

1 Check the temperature

- ≤0°F
- ≤41°F
- ~70°F no filling!
- 135°F+ keep hot at 135°F

OR

- store at room temp and chill within 2 hours

2 Package with care

- air-tight, sealed containers
- clamshell, to-go boxes, alum foil
- individually wrapped, plastic wrap and containers
- liners, bags, boxes (for loose items)
- catering tin trays, plastic containers

3 Store properly

- refrigerate perishables
- hot foods must also go directly into fridge
- 1 foot above ground

When in doubt, call us at (323) 897-9696 and we'll let you know!

QR code: Safe Surplus Food Donation Toolkit

FOODCYCLE LA

Businesses are fully protected from liability when donating food items to Good Samaritan Acts. Learn more at <https://www.foodcyclela.org/donate-food>

Federal and State Protections for Donors

THANKS TO THE GOOD SAMARITAN ACTS ACROSS THE US AND CALIFORNIA, BUSINESSES ARE FULLY PROTECTED FROM LIABILITY WHEN DONATING FOOD.

The Bill Emerson Good Samaritan Food Donation Act passed in 1996 is a Federal Law that protects all food donors from both Civil and Criminal liability when donating “Apparently Wholesome” food, including “any raw, cooked, processed, or prepared edible substance, ice, beverage, or ingredient...for human consumption”, to non-profit organizations in “Good Faith” (with no malicious intent).

California’s Good Samaritan Act of 2017 clarifies and expands food donation under the Emerson Act to include donations fit for consumption beyond its labeled shelf life date.

- Federal Liability Protection: [Bill Emerson Good Samaritan Food Donation Act](#)
- State Liability Protection: [California Good Samaritan Act](#)
- [More federal Info from US Government regarding food donations](#)

Utilizing Technology for tracking: CAREIT App

- CAREIT is used to track and report all impact and to allow donors to access their data
- Using CAREIT to track our food runs is beneficial to donors, receiving agencies, volunteers, and our organization.
 - SB 1383 compliance
 - Used for logistics and matching with agencies receiving food



CAREIT

FOODCYCLE LA

In 2023 FoodCycle rescued 7,966,569 pounds of food using Careit

How we help donors set up a program



We provide legally compliant contracts for donors

Training for staff at Tier 2 donors

Help develop a plan for storing donations

Designate a point person at the donation

Provide donation receipts to get tax credit

We're here to help

FoodCycle is happy to send out a staff member to help you come up with a plan that will make it easy for you to donate food and comply with new regulations

Visit us on the web

<https://www.foodcyclela.org/>

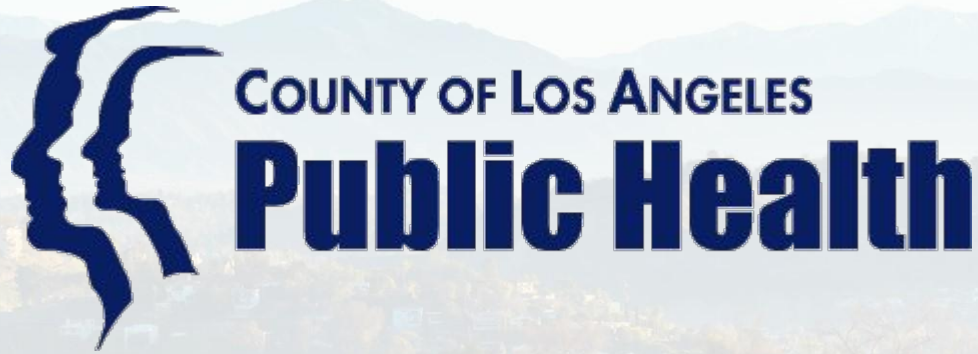
323 897 9696

hello@foodcyclela.org



FOODCYCLE LA

Presentation



Presented By:

Kathleen Tran

Environmental Health Specialist III

Los Angeles County Department of Public Health



Food Safety Basics

Guidance for Safe Food Donating
& Handling



Limited-Service Charitable Feeding Operation (LSCFO)



LSCFO means an operation for food service to a consumer solely for providing charity, that is conducted by a 501(c)(3) nonprofit charitable organization.

Category 1 – Storage and distribution of whole, uncut produce, or prepackaged, non-potentially hazardous foods in their original manufacturer’s packaging, or both.

Category 2 – Storage and distribution of commercially prepared and packaged potentially hazardous cold or frozen foods.

Category 3 – Heat, portion, or assemble a small volume of commercially prepared foods, or ingredients that are not prepackaged, for same-day service.

Category 4 – Reheat or portion commercially prepared foods with no further processing, for same-day service.



LSCFO: Registration Exempt or Required?

Exempt from Registration:

- LCSFOs that fall under **Category 1** who may or may not be working with a permitted food bank.
- LCSFOs that work in conjunction with a permitted food bank that fall under **Category 4**.



Registration Required:

- LCSFOs that may or may not work in conjunction with permitted food bank and falls under on of the following:
 - **Category 2**
 - **Category 3**
 - **Categories 2 or 3, in combination with other categories.**
- LCSFOs that do **NOT** work in conjunction with a permitted food bank and falls under **Category 4**.
- LCSFOs that do **NOT** work in conjunction with a permitted food bank and falls under **Category 1** in combination with **Category 4**.

LSCFO: When is a Public Health Permit Required?

The charitable feeding operation is not a non-profit 501(c)(3).

Eligible LSCFO conducts food preparation beyond the scope of Categories 1-4.

Eligible LSCFO prepares food items for multi-day service.



LSCFO: Food Types & Preparation Methods



- Storage/distribution of whole, uncut produce
- Storage/distribution of prepackaged, non-potentially hazardous foods in their original manufacturer's packaging
- Storage/distribution of commercially prepared and packaged potentially hazardous cold or frozen foods
- Heat/portion/assemble a small volume of commercially prepared foods, or ingredients that are not prepacked, for same-day service
- Reheat or portion commercially prepared foods with no further processing, for same-day service



- Cooking of raw animal products and produce
- Blending
- Chopping or dicing
- Cooling of hot prepared food items
- Reheating of NON-commercially prepared food items



Why is Food Safety Important?



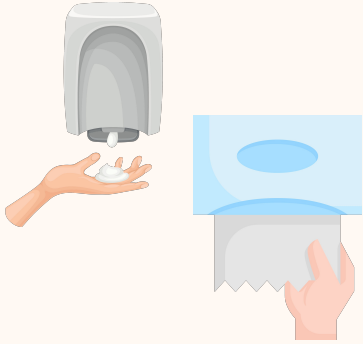
The federal Centers for Disease Control and Prevention estimates that **48 million illnesses, 128,000 hospitalizations, and 3,000 deaths** that occur annually in the United States are related to foodborne diseases.



Roughly **1 in 6** Americans get sick from food borne illnesses annually.



Food Handlers Best Practices



Supply handwashing sinks with soap and paper towels



Wash hands at least 20 seconds with soap warm water (100°F) and dry with disposable paper towel



Wear hair restraint such as a hairnet or a hat if handling open food.



Wash hands before and after use of gloves. Change gloves when changing task or as needed.

Note: Sick workers should not handle food or clean utensils

Proper Reheating

Ready to eat food taken from a commercially processed hermetically sealed container or from an intact package from a food processing plant should be heated to a temperature of **135°F or as manufacture directed**, for hot holding.



Time and Temperature Control

- Pathogenic bacteria that cause illness may be found in potentially hazardous foods (PHF).
- PHF items are foods that must be kept at a specific temperature to minimize the growth of food poisoning bacteria that may be in the food, or to prevent the formation of toxins.
- Time and temperature are used to limit the growth of pathogenic bacteria.
- The **danger zone (42°F to 134°F)** is the temperature range where pathogens can multiply at a fast rate in PHF items.



135°F - 145°F

Hot Holding Temp

42°F - 134°F

Danger Zone

0°F - 41°F

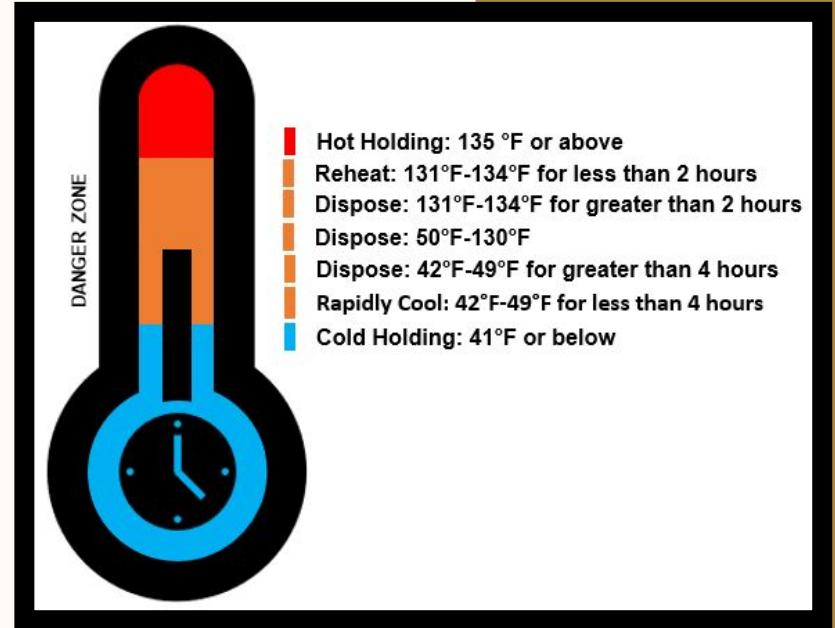
Cold Holding Temp

Examples of PHFs: Raw-beef, pork, poultry, fish, cut tomatoes, cut melons, and more!

Hot & Cold Holding Temperatures



- Cold PHF items should be held at 41°F or below.
- Hot PHF items should be held at 135°F or above.
- PHF items held between 42°F–49°F for less than 4 hours should be rapidly cooled. PHF items held for more than 4 hours should be disposed.
- PHF items held between **50°F–130°F should be disposed.**
- PHF items held between 131°F–134 °F for less than 2 hours should be rapidly reheated. **PHF held more than 2 hours should be disposed.**
- Food assembling/portioning of PHF items should not take more than 2 hours, then should be returned to correct holding temperatures.



Transportation & Delivery Temperatures



PHF can be transported at any temperature if the transport period is less than 30 minutes.



Hot PHF items should be maintained at 135°F or above if transport period is greater than 30 minutes.



Cold PHF items should be held at 45°F or below during transport if transport period is greater than 30 minutes.



Temperatures of PHF items received from a delivery should be checked to ensure temperatures fall within the time and temperature allowances.



PHF items delivered in compliance with laws allowing temperatures above 41°F, should be cooled within 4 hours of receiving.





Types of Holding Equipment

Ice packs



Ice

Insulated containers made for hot or cold holding



Thermometers

A **metal probe thermometer** is the best tool to check the internal temperature of PHF items.



Infrared thermometers only measure the surface temperature of foods and are **not recommended.**

Refrigerator thermometer helps to monitor if your refrigeration units are properly maintaining the correct ambient temperature.



Protect Food From Contamination

- Keep raw meat, seafood, poultry, raw fruits and vegetables, and ready to eat foods separated in a manner that prevents cross contamination.
- Wash hands, equipment, and preparation stations frequently/before and after use.
- Store food items in clean dry environments and at applicable temperatures as required.
- Food items should be elevated (6 inches) from the floor.
- Food items should be stored in areas that are not subject to possible contamination.



Food Contact Surfaces

- Food contact surfaces that come in contact with PHF items should be washed, rinsed, and sanitized at least every **4 hours**.
- Food contact surfaces used for raw meat, fish, and poultry should be cleaned and sanitized between different species and before switching to ready to eat foods.
- Multi-use equipment and utensils should be properly **washed** (100°F warm water and soap), **rinsed, sanitized** (e.g., 200 ppm Quaternary Ammonia [QT-10], 100 ppm chlorine, hot water at 171°F), and allowed to **air dry**.
- Utensils and equipment used in food handling should be stored in clean areas, elevated from the floor, and in a manner that protects them from possible contamination.



Nonfood Contact Surfaces

Nonfood contact surfaces should be kept clean.



Additional Food Handling Resources



Find ANSI approved Food Handler and Certified Food Protection Manager Certificate Courses:
<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=262&statusID=4>



LA County DPH Food Retail Food Safety website:
<http://www.publichealth.lacounty.gov/eh/safety/restaurant-market-food-safety.htm>



CDC Food Safety website: <https://www.cdc.gov/foodsafety/index.html>



CDPH Food Safety website:
<https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/FoodSafetyResources.aspx>

Thank You.

Kathleen Tran, REHS

Environmental Health Specialist III

Los Angeles County Department of Public Health

Environmental Health Division

Program Planning and Development



ktran@ph.lacounty.gov



www.publichealth.lacounty.gov/eh



Presentation



elePlate

Presented By:

Bryan Pauquette

Cofounder

elePlate

WIN WIN WIN!

COMMUNITY

34 million Americans suffer from food insecurity. We can feed them all with our surplus.

CLIMATE

108 Billion lbs of food are thrown away every year, leading to harmful GHG emissions, including methane.

CORPORATE

Earn enhanced tax deductions every time you donate!



elePlate

Bryan Pauquette

bryan@eleplate.org



EARN MONEY. SAVE THE WORLD.

Donate food on demand to earn tax deductions, feed people in need, and protect the climate.



The background consists of a solid dark blue field. In the top-left corner, there is a teal-colored shape that curves downwards and to the right. In the bottom-right corner, there is another teal-colored shape that curves upwards and to the left. The word "Background" is centered in the middle of the page in a bold, orange font.

Background

Our Why

People

Planet

Nonprofits

Businesses

PROBLEMS

RELIABILITY

It's challenging for nonprofits and volunteers to pick up food donations at scale

TAXES

Tax deductions for food can be tedious and complex to track

MATCHING

Finding the right recipients for every store is difficult and time-consuming

COSTS

Current food donation options are expensive for FROs or businesses

SOLUTIONS

RELIABILITY

On-demand and pre-scheduled food donations via third-party services available 24/7

TAXES

Simple food-focused tax deduction tracking, developed in collaboration with a national accounting firm

MATCHING

elePlate matches each location with the best recipient based on food types and recipient schedules

COSTS

elePlate is reliable at a fraction of the price of other platforms and free for nonprofits receiving food

SB1383 TIER 2

HOW IT WORKS

- 1 Set up your food groups
- 2 We handle your recipient matching
- 3 Donate on-demand or on your schedule

WEIGH

CLICK

**EARN
+
FEED**

Helping Businesses

w/ Simplified Deductions

Pilot|

6 mo.

71 donations, 28lbs avg

\$23k+ annualized deductions

TESTIMONIAL

"We've finally found a donation coordination platform that truly works for our market! elePlate's app is so simple to navigate and it accurately tracks our live tax deductions and yearly summary. Because it partners with reliable delivery services, we never have to worry that our goods will not be picked up and it allows us to diversify our donations by adding and choosing our destinations."

- STORE MANAGER, PILOT PARTNER

elePlate is seeking a national brand to partner on food rescue.



BENEFITS

White label app

Priority customer attention

Tailored recipient matching in each city with ability to work with existing recipients

PROJECT

Custom donation plan

Update ops and train staff

Start with 1-5 locations to get service working perfectly for your brand

HELPING NONPROFITS

Save time

Save money

Get matched with food

RECEIVE FOOD

Address + Hours

Food Types Wanted

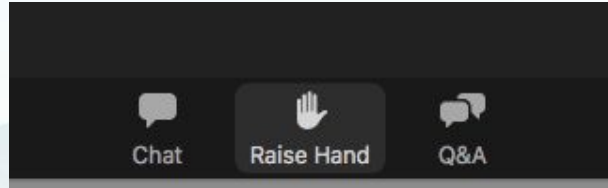
Drop off Instructions



Thank you!

bryan@eleplate.org

Q&A Session



To submit a written question:

Click on the Q&A button towards the bottom of the screen and submit your question.

To ask a verbal question:

Click on the “Raise hand” button towards the bottom of the screen. We’ll call on you in the order received.

Closing & Next Steps

- Thank you for attending!
- Visit sgvcog.org/regional-food-recovery-program for program updates, slides, and event recording
- SGVCOG Contacts: mbolger@sgvcog.org,
tlott@sgvcog.org, jread@sgvcog.org



Thank you!

FRESH SGV

mbolger@sgvcog.org

sgvcog.org/regional-food-recovery-program