



County of San Diego

Food Recovery Partnership Form

What is SB 1383?

Senate Bill 1383 (Short-lived Climate Pollutants: Organic Waste Reductions) establishes targets to reduce organic waste disposal by 75% by 2025, and to increase edible food recovery by 20% by 2025. The California Department of Resources Recycling and Recovery (CalRecycle) requires cities and counties to implement a food recovery program and requires enforcement for non-compliance.



How to Complete This Form

This form is to be completed by both Commercial Edible Food Generators (Tier 1 and Tier 2) and Food Recovery Organizations. Use the table below to identify which sections your organization is required to complete:

Commercial Edible Food Generator	Food Recovery Organization
Section 1	Section 3
Section 2	Section 4

Important Information

Food Safety: All food recovery activities should be executed in compliance with all federal, State, and local regulations for safe food handling.

Donation Dumping: Knowingly providing unusable or inedible food, or intentionally delivering food outside of the agreed upon food recovery windows ("donation dumping") is unacceptable and grounds for intervention by the City of Oceanside.

Federal Tax Incentives: Charitable food donation is eligible for federal tax incentives and enhanced tax deductions, provided that donations meet eligibility criteria. Please seek legal counsel for tax filing and consult with your partnering food recovery organizations to obtain the necessary donation receipts required to claim any tax incentives and/or deductions.

Section 1: Commercial Edible Food Generator Information



This section should be completed by the business that will be providing food.

General Information

1. Please complete the following fields about your organization.

Organization Information	
Organization name	
Street Address	
City	State Zip Code
Primary Contact	
First Name	Last Name
Email Address	Phone Number (–
Title	
Organization Type	
Supermarket Grocery Store Food wholesaler Food distributor Large food service provider	Restaurant Fast-food or fast-casual dining Corporate cafeteria Hotel Hospital/ Health facility School State agency cafeteria Event venue Other
Organization Size	
Business Square Footage	Number of Seats
Hours of Operation	
Monday	Friday
Tuesday	Saturday
Wednesday	Sunday
Thursday	



Food Donation Logistics

2. Indicate all of the potential types of food your business generates and can donate.

Category	Food Type	
Non-perishable food	Shelf stable packaged food (canned, boxed, packaged food)	
Perishable food	Fresh Produce (fruits, vegetables)	
	Dairy (milk, cheese, yogurt) and eggs	
	Meat, seafood	
	Bread, baked goods	
	Beverages (sparkling water, juice, coffee, soda)	
Prepared food	Hot prepared food	
	Cold prepared food	
	Frozen prepared food	
Other		
Category	Range in Pounds	ange in pounds.
		ange in pounds.
		ange in pounds.
Category		ange in pounds.
Category Non-perishable food		ange in pounds.
Category Non-perishable food Perishable food		ange in pounds.
Category Non-perishable food Perishable food Prepared food Other		ange in pounds.
Category Non-perishable food Perishable food Prepared food Other	Range in Pounds donate food on the following days and times:	ange in pounds.
Category Non-perishable food Perishable food Prepared food Other . My business can	Range in Pounds donate food on the following days and times:	ange in pounds.
Category Non-perishable food Perishable food Prepared food Other . My business can Days and Times of Dor	Range in Pounds donate food on the following days and times:	ange in pounds.
Category Non-perishable food Perishable food Other My business can Days and Times of Dor Monday Tuesday	Range in Pounds donate food on the following days and times: nation Friday Saturday	ange in pounds.
Category Non-perishable food Perishable food Prepared food Other . My business can Days and Times of Dor Monday	Range in Pounds donate food on the following days and times: nation Friday	ange in pounds.

Section 2: Commercial Edible Food Generator Questionnaire



This section should be completed by the business that will be providing food.

1. Do you have any current food recovery relationships established?

Existing Food Recovery Relationships

Food Recovery Organization	Contact Information (name, email, phone number)	Affiliation	Food Recovery Schedul (pick-up days and times)
		San Diego Food Bank Feeding San Diego Food Donation Connection None of the above Unknown	Other
		San Diego Food Bank Feeding San Diego Food Donation Connection None of the above	oulei
		Unknown San Diego Food Bank Feeding San Diego Food Donation Connection None of the above	Other
			Other
		San Diego Food Bank Feeding San Diego Food Donation Connection None of the above	
		Unknown	Other
		San Diego Food Bank Feeding San Diego Food Donation Connection None of the above	
		Unknown	Other

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3. Do you have edible/excess food that is not currently being donated?	
Yes	
No	
4. What are some of the reasons why this food is not being donated? Please select al	I that apply
It isn't safe for donation	
I don't know whom to contact to pick it up	
The organization that usually recovers my extra food is not available on certain day	ys of the week
Other	
5. What happens to food that is not being donated or recovered? Please select all tha	t apply
The food is processed into another product	
The food is disposed of in the brown food scraps bin	
The food is disposed of in the landfill bin	
Other	
I hereby certify that the information provided in Sections 1 and 2 of this Food Recover and correct to the best of my knowledge.	ery Partnership Form is true
Signature	
Commercial Edible Food Generator	
Drinted Name	
Printed Name Date	

Section 3: Food Recovery Organization Information



This section should be completed by the Food Recovery Organization that will be recovering food from the Commercial Edible Food Generator listed in Sections 1 and 2 of this form.

General Information

Organization Informatio	n				
Organization name					
Street Address					
City		State	Zip Code		
Primary Contact					
First Name		Last Name			
Email Address		Phone Number)	_	
Title					
	e types of food your organi:	zation can recover:			
. Please indicate the	e types of food your organi: Food Type	zation can recover:			
. Please indicate the Category					
. Please indicate the Category Non-perishable food	Food Type	anned, boxed, packaged food)			
. Please indicate the Category Non-perishable food	Food Type Shelf stable packaged food (ca	anned, boxed, packaged food) es)			
. Please indicate the Category Non-perishable food	Fresh Produce (fruits, vegetable)	anned, boxed, packaged food) es)			
	Food Type Shelf stable packaged food (ca Fresh Produce (fruits, vegetabl Dairy (milk, cheese, yogurt) and	anned, boxed, packaged food) es)			
. Please indicate the Category Non-perishable food	Food Type Shelf stable packaged food (ca Fresh Produce (fruits, vegetabl Dairy (milk, cheese, yogurt) and Meat, seafood	es) d eggs			
. Please indicate the Category Non-perishable food Perishable food	Food Type Shelf stable packaged food (ca Fresh Produce (fruits, vegetabl Dairy (milk, cheese, yogurt) and Meat, seafood Bread, baked goods	es) d eggs			
. Please indicate the Category Non-perishable food	Food Type Shelf stable packaged food (ca Fresh Produce (fruits, vegetabl Dairy (milk, cheese, yogurt) and Meat, seafood Bread, baked goods Beverages (sparkling water, juice)	es) d eggs			
. Please indicate the Category Non-perishable food Perishable food	Food Type Shelf stable packaged food (call Fresh Produce (fruits, vegetable Dairy (milk, cheese, yogurt) and Meat, seafood Bread, baked goods Beverages (sparkling water, juice Hot prepared food	es) d eggs			
. Please indicate the Category Non-perishable food Perishable food	Food Type Shelf stable packaged food (call Fresh Produce (fruits, vegetable) Dairy (milk, cheese, yogurt) and Meat, seafood Bread, baked goods Beverages (sparkling water, juice) Hot prepared food Cold prepared food	es) d eggs			
. Please indicate the Category Non-perishable food Perishable food Prepared food	Food Type Shelf stable packaged food (call Fresh Produce (fruits, vegetable) Dairy (milk, cheese, yogurt) and Meat, seafood Bread, baked goods Beverages (sparkling water, juice) Hot prepared food Cold prepared food	es) d eggs			



Food Recovery Logistics

3. Approximately how much food can be recovered per week? Please provide a range in pounds.

Category	Rang	ge in Pounds						
Non-perishable fo	ood							
Perishable food								
Prepared food								
Other								
Generator. If y below. If your	ou will establis	sh food recove s open to reco	imes that food o ery on a regula vering food thro	ır, week	ly basis	s, specify the d	lays and time i	n the table
	Monday	Tuesday	Wednesday	Thursd	ay	Friday	Saturday	Sunday
Possible days/ times								
Weekly pick- ups								
On-call avail- ability								
On-site and trai	nsport it back fo	ur organization or distribution	will travel to the					·
	ls of food per n enerator on a r		ed from this Cor via:	mmerci	al Edib	le Food Gener	ator will be rep	oorted

Section 4: Food Recovery Organization Questionnaire



1. Please indicate which of the following food recovery equipment and supplies your organization already uses, and which items are an organizational need.

Note: If an item is currently in use but there is a need for additional units (e.g. cold storage—refrigerators), please mark both "In-Use" and "Need".

Equip	ment/Supplies	In Use	Need
Cold s	torage (refrigerators)		
Cold s	torage (freezers)		
Vehicl	es / Trucks (refrigerated)		
Vehicl	es / Trucks (not refrigerated)		
Forklif	it / pallet jacks		
Food	Recovery supplies (boxes, crates, tote bags, etc.)		
Food	packaging supplies		
Food	preserving supplies		
2. For t	The equipment and supplies identified as being used by your organization: Please select all to Owned by our organization Rented/borrowed from another organization Granted through the San Diego Food Bank/Feeding San Diego Other	hat apply	
3. For	the equipment and supplies identified as needed by your organization, what are some of th	ne barrie	rs that
	them hard to acquire? Please select all that apply	c barrier	3 mai
	Finances: We don't have funding to purchase or rent certain equipment		
	Storage: We don't have space to keep them		
	Maintenance: We don't have the resources to keep up with the maintenance required		
	Other		

4. I hereby certify that the information provided in Sections 3 and 4 of this Food Recovery Partnership Form is true and correct to the best of my knowledge.

Signature		
Printed Named	Date	
Food Recovery Organization		

Section 5: For County of San Diego Use Only



1. Commercial Edible Food Generator — \$B1383 Tier Identification

	Tier 1	Tier 2
	Grocery Stores (≥ 10,000 sq.ft.) and Supermarkets	Restaurant Facilities (≥ 5,000 sq.ft or 250+ seats)
	Wholesale Food Vendors	Health Facilities (with on-site food facility and 100+ beds)
	Food Distributors	Hotels (with on-site food facility and 200+ rooms)
	Food Service Providers	State Agency Cafeterias (≥ 5,000 sq.ft or 250+ seats)
		Large Venues and Events
2. Forn	Completion Status	Local Education Agencies (with on-site food facility)
	Complete	
	Incomplete	
	w-up Inspection Needed? Yes Scheduled Inspection:	
4. Food	I Recovery Gaps	
5. Follo	w-up Strategy	