# SB 1383 Edible Food Recovery Working Group Meeting Agenda

**Date:** Tuesday, July 15th, 2025, 1 p.m. - 3 p.m. **Location:** Virtual Meeting **Join the meeting now** 

Meeting ID: 253 004 601 447

Passcode: igfHbJ5

Contact: Brooke.Flinn@sdcounty.ca.gov

# Agenda

#### 1. Welcome and introductions

#### 2. Public Comments & Communications

- a. Open Comments
  - i. County of San Diego County of San Diego Edible Food Recovery Working

    Group Participant Feedback Form
    - i Please complete this voluntary form to help keep our contact list up-todate and to provide ideas on topics you'd like to cover in future meetings.
  - ii. Presentation: LeanPath by Steve Finn, Director of Enterprise Sales
  - iii. Presentation: Smart Kitchens San Diego by Rachel Oporto, Community Building & Partnerships Director, San Diego Food System Alliance
    - Overview: Smart Kitchens San Diego (SKSD) was an initiative developed by San Diego Food System Alliance (the Alliance) that aimed to divert food waste from landfills by implementing source reduction and food donation solutions at large institutions. The 2-year CalRecycle grant was administered from April 2018 through April 2020. This presentation will provide a high-level overview of the pilot program, and best practices that emerged through the process.

#### 3. SB 1383 – Implementation, Discussion, Q&A

- a. Enforcement Plans/Process
- b. Site Visits/Inspections DEHQ Myths and Challenges
- c. Food Recovery Organization Site Visits
- d. Recordkeeping & Reporting (FRO's and Generators)
- a. Other roadblocks, concerns for discussion none

### 2. SB 1383 - Public Education Resources

- a. Craig Jones, North County Food Policy Council:
  - i. San Diego Regional Food Systems GIS Map (General link)
  - ii. Additional GIS Map FRO to Generator travel distance and connection (not for general public yet) – (Available to the EFR working group only.)

- b. Foodbanks
  - i. Feeding San Diego
  - ii. San Diego Food Bank
- c. Livewell Trauma Informed Trainings
  - i. I Love to Glean Over 40 attending organizations at latest training, next training is set for August 11 from 2-4 PM. Contact Karen Clay Karen Clay at info@ilovetoglean.org for additional information.

# 3. Grants & funding

**National** 

### a. Chef Ann Foundation - Bulk Milk Grants for Schools

i. Schools are required by the U.S. Department of Agriculture to offer students milk with every lunch or breakfast they serve. Most schools today serve milk in disposable cartons or plastic bottles. With 31+ million lunches and 13+ million breakfasts served every single school day, year after year, milk packaging and liquid waste is one of the biggest sources of waste generated by school food programs. Bulk Milk grants provide eligible schools across the country with nearly everything they need to transition from serving milk in single-use cartons or bottles to serving milk in bulk. This includes bulk milk dispensers, staff training, marketing materials, and technical assistance. For more information, please visit: <a href="https://www.chefannfoundation.org/what-we-do/bulk-milk/">https://www.chefannfoundation.org/what-we-do/bulk-milk/</a>. <a href="https://www.chefannfoundation.org/what-we-do/bulk-milk/">https://www.chefannfoundation.org/what-we-do/bulk-milk/</a>.

b. USDA's **Farmers Market Promotion Program (FMPP)** application period is open!

- i. FMPP offers four different project types, ranging from 24 to 36 months.
- ii. Please refer the website for additional information, including eligible entities and application details. The floor for FMPP awards is \$50,000, with a ceiling of \$500,000 (depending upon project type). An important note: there is a cost share/match requirement of 25% cash or in-kind contribution. Applications are due June 27, 2025.
- c. The **Local Food Promotion Program (LFPP)** application period is also open!
  - i. Similar to the FMPP, LFPP offers four different project types, ranging from 24 to 36 months. Eligible entities may apply if they support local and regional food business enterprises that process, distribute, aggregate, or store locally or regionally produced food products. The

floor for LFPP awards is \$25,000, with a ceiling of \$500,000 (depending upon project type). Visit the program page for additional information, including application details. An important note: there is a cost share/match requirement of 25% cash or in-kind contribution. Applications are due June 27, 2025.

# d. A third funding opportunity is available: **Regional Food System Partnerships (RFSP)**.

i. RFSP offers two types of projects: a 24-month Planning and Design project (\$100,000 to \$250,000), and 36-month Implementation and Expansion project (\$250,000 to \$1,000,000). Eligible entities include producers, farmer or rancher cooperatives, community supported agriculture networks or associations, food councils, local governments, nonprofit corporations, regional farmers market authorities, and tribal governments, among others. Refer to the webpage for additional details. An important note: a 25% cash match is required. Applications are due June 27, 2025.

# e. HFFI Food Access and Retail Expansion Fund (HFFI FARE Fund):

- i. Eligible applicant entities include for-profit business enterprises (including a corporation, limited liability company, sole proprietor, public benefit corporation); cooperatively owned businesses; taxexempt nonprofit corporations; institutions of higher education; state and local governments and governmental agencies, authorities, commissions and food policy councils; tribal governments and tribal governmental agencies, authorities, and food policy councils.
- ii. The HFFI FARE Fund could assist a variety of organizations, business models, and capital needs of ventures that process, distribute, aggregate, market, and sell healthy, fresh, and affordable foods to underserved communities and markets.
- iii. Multiple arounds of grant application deadlines 12/12/2024,
   05/01/2025, and 10/02/2025. Loans and technical assistance funding inquiry forms accepted on rolling basis.

# Local

# a. Efficient Refrigeration Program (Farms Eligible!)

i. San Diego Community Power is offering free energy-efficient refrigerators and freezers to help local corner stores, small businesses, and nonprofits stock California-grown produce, dairy, meat, eggs, and culturally appropriate foods. This initiative supports energy savings and access to fresh, healthy foods in low-income and low-food-access areas. Eligible participants must be SDCP commercial customers and meet basic criteria, including location and food benefit acceptance. Learn more and apply **here**.

# b. San Diego Foundation - Rancho Bernardo Community Foundation Grant

- Community enhancement grant \$1,500 to \$10,000 to programs that inspire community pride, revitalization and increase the quality of life of the broader community
- ii. Applicant organizations must have tax-exempt status and provide services in Rancho Bernardo
- iii. 1 yr grant cycle
- iv. Due 06/15/2025 by 5pm PST

#### 1. Legislation

- a. AB 337 bill looks at expanding funding opportunities available under SB 1383 but specifically for food recovery efforts.
- b. <u>AB1046</u> Short-lived climate pollutants: recovered organic waste product: food processing establishments As amended March 27th
- c. SB353 Income tax: credits: food banks.

#### 2. News & Events

- a. CalRecycle info sessions:
  - i. Email Distribution: <a href="https://calrecycle.ca.gov/emailupdates/">https://calrecycle.ca.gov/emailupdates/</a>
  - ii. SB1383 Chat w CalRecycle Past Recordings
    - i 7/16 1-3PM Sb 1383 implementation at local education facilities
  - iii. Summer TBD Large Events & Venues Organic Recycling Topic Area
- Edible Food Recovery Technical Council (CRRA), second Tuesday of each month from 12 p.m. – 1 p.m. – no membership needed. Contact Annika Andersen for info on resources or mtgs
- c. 6/16: North County Food Polic Council Mtg 9:00AM 10:30AM at North County Food bank. Please contact Craig Jones or visit their <u>website</u> to sign up for more info.
- d. TBD Live Well San Diego South Region Food Insecurity Working Group.

  Contact Karen Clay at <a href="mailto:info@ilovetoglean.org">info@ilovetoglean.org</a> for more information. 9:00AM-10:00AM at TBD. On Zoom
- e. 6/23 6/25: ReFED Food Waste Solutions Summit Seattle, WA
  - i. Attendee highlights
- f. 7/21 7/31: Smart Kitchen Summit 2025
- g. 8/16 San Diego Food System Alliance's 5<sup>th</sup> Annual Gathering for San Diego County Food Vision 2030 at Morse High School
- h. 10/16 10/17: Food Rescue (Hero) Conference (virtual; accepting proposals)

#### 3. Round Table

a. Future Topics? Troubleshooting restaurants? Discussion on how to collaborate across jurisdictions and with FRO's – how to streamline processes (reporting, capacity planning), lessons learned.

Next meeting Tues, August 19th from 1-3pm

# SB 1383 Food Donation & Recovery Resources

Resource	Provided By
San Diego County Regional SB 1383 Resources	County
Regional SB1383 Organics Collection & Edible Food Recovery Resource page is now live (hosted on DEHQ webpage)	
Regional Guidance Document	Crowdsourced
<ul> <li>Tier 1 and Tier 2 clarifications</li> <li>List of Edible Food Recovery Organizations</li> <li>Local Ordinances</li> <li>California Retail Food Code (DEHQ)</li> <li>Contacts (jurisdictions, DEHQ, corporations)</li> </ul>	