

## **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

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### **Agenda**

#### **1. Welcome and introductions**

- Annika Andersen, HF&H Consultants
- Brooke Yaptangco Flinn, County of San Diego DPW
- Danielle McIntosh, City of Poway
- Dave Didonato, City of Chula Vista
- Diana Jamaledine, City of Solana Beach
- Ellyn Law, County of San Diego DPW
- Emily Schuetz, CalRecycle
- Fernando Moreno, City of Escondido
- Heather Heckman, City of Santee
- Jacy Triboulet, Feeding San Diego
- Jennafer Steffen, City of Poway
- Joshua Keyton, County of San Diego DPW
- Karen Clay, I Love to Glean
- Kayla Thomson, San Diego Food Bank
- Kiyonna Navarro, ProduceGood
- Lauren Short, City of San Diego
- Leia Berube, Solana Center
- Molly Reeves, City of Carlsbad
- Nicole Grucky, City of Solana Beach
- Ofelia Andrade, City of Coronado
- Rachel Chapa Oporto, San Diego Food System Alliance
- Ricardo Rodriguez, City of National City
- Steven Finn, LeanPath
- Valery ODerio, San Diego Food Bank
- Wbaldo Arellano, City of Imperial Beach

#### **2. Public Comments & Communications**

##### **a. Open Comments**

- i. I Love to Glean – Second round of trauma-informed training hosted by Leah's pantry and the County of San Diego set for August 11 from 2-4 PM. Additional trainings for Food Recovery Organizations set for September.
  - i. Flyer to be sent out with minutes.
- ii. I Love to Glean – Going to connect with CA Dept of Food and Ag to get more information on upcoming Roots of Change meeting.
- iii. 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-to-date and to provide ideas on topics you'd like to cover in future meetings.
- iv. Presentation: LeanPath by Steve Finn, VP of Sustainability and Public Affairs
  - i. Presentation to be sent out with minutes.
  - ii. Q&A

- a) I Love to Glean – Does LeanPath’s tracking system integrate into existing kitchen industry software.
    - i LeanPath – Able to be integrated system into about 3 or 4 existing software systems, would need to follow up to provide specific examples.
  - b) City of Chula Vista – Are you able to work with grocery stores?
    - i LeanPath – Have worked with a few grocers in the past, mainly through their meat and produce sections. Technology is applied a little differently with a focus more on downstream waste and inventory management.
  - c) County of San Diego DPW – How has integration with medium- to small-sized partners in CA been?
    - i LeanPath – Have worked with smaller scale entities; however, sadly there isn’t always enough volume to fully utilize the tracking software.
  - d) San Diego Food System Alliance – In possession of multiple unutilized 360 LeanPath trackers, hoping to connect to find new homes for these machines. Also interested in potential upgrades for certain sites.
    - i LeanPath to connect with San Diego Food System Alliance on updating equipment.
    - ii County of San Diego DPW – The County can share with its network regarding the unutilized 360 LeanPath trackers.
- v. Presentation: Smart Kitchens San Diego by Rachel Oporto, Community Building & Partnerships Director, San Diego Food System Alliance
  - i 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.
  - ii Presentation to be sent out with minutes.
  - iii Q&A
    - a) County of San Diego DPW – Could you share your experience with the packaging side in commercial kitchens and other entities.
      - i San Diego Food System Alliance – Through the Smart Kitchens San Diego program, there was funding allocated to support packaging for the duration of the program. Generators were informed that they would have to cover packaging costs following the program’s end. The return on investment was noted by a reduction in purchasing and inventory costs.

- ii San Diego Food System Alliance – Half sized foil pans were the number one item for donors and clients alike (transports easily and stores well). A couple of sites were successful in utilizing reusable containers in a rotating system. This system was primarily successful for generators that has were able to reheat/serve foods onsite and FROs that had kitchen space for reportioning.

### **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)
    - i North County Food Policy Council – The public GIS platform now has all the Spring improvements up and running, including”
      - a) Update on poverty distribution, absolute numbers and percent, census tracts.
      - b) Update on San Diego Hunger Coalition layer, persons eligible for but not enrolled in SNAP, by zip codes.
      - c) Creation of new San Diego Hunger Coalition layer, number of needed but missing meals, by zip codes.
      - d) Update on schools participating in the San Diego Food Bank food backpack program.
  - ii. [Additional GIS Map – FRO to Generator travel distance and connection \(not for general public yet\)](#) – (Available to the EFR working group only.)
    - i North County Food Policy Council – No summer GIS intern to assist with mapping, will need to wait for fall semester for a new intern.
- b. Foodbanks
  - i. Feeding San Diego
    - i No updates.
  - ii. San Diego Food Bank
    - i No updates.
- 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](mailto: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:  
<https://www.chefannfoundation.org/what-we-do/bulk-milk/>.  
*Applications are due June 26, 2025.*

##### 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, farmers 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; tax-exempt 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 rounds of grant application deadlines **~~12/12/2024~~, 05/01/2025, and 10/02/2025**. Loans and technical assistance funding inquiry forms accepted on a 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](#)**

- i. 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. [AB1046](#) - 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: <https://calrecycle.ca.gov/emailupdates/>
  - ii. [SB1383 Chat w CalRecycle Past Recordings](#)
    - i. 7/16: 1-3PM SB 1383 Chat with CalRecycle – Organic Waste Collection and Edible Food Recovery at Local Education Agencies. 1:00-3:00 PM.
      - a) [SB 1383 Chat with CalRecycle – Organic Waste Collection and Edible Food Recovery at Local Education Agencies - CalRecycle Home Page](#)
  - iii. Summer TBD – Large Events & Venues Organic Recycling Topic Area
  - iv. CalRecycle – Jurisdictions can send their EAR reports to Emily Schuetz at [Emily.Schuetz@CalRecycle.ca.gov](mailto:Emily.Schuetz@CalRecycle.ca.gov) for early review and comments prior to submission. EAR reports are due to CalRecycle by August 1st.
- b. [Edible Food Recovery Technical Council \(CRR\)](#), 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 Policy Council Mtg 9:00AM - 10:30AM at North County Food bank. Please contact Craig Jones or visit their [website](#) to sign up for more info.
- d. 7/23: Live Well San Diego South Region Food Insecurity Working Group. Contact Karen Clay at [info@ilovetoglean.org](mailto:info@ilovetoglean.org) 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
    - i. HF&H Consultants – Mixed feedback on state of available funding opportunities in the future from the federal government. Food waste reduction is of interest from this administration as a form of cost saving.
- 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.
  - i. County of San Diego - Land Use Environmental Planner II position has opened, closing August 18th.

### 4. Adjournment

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

### **SB 1383 Food Donation & Recovery Resources**

Resource	Provided By
<a href="#">San Diego County Regional SB 1383 Resources</a>  Regional SB1383 Organics Collection & Edible Food Recovery Resource page is now live (hosted on DEHQ webpage)	County
<a href="#">Regional Guidance Document</a> <ul style="list-style-type: none"><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>	Crowdsourced