



# Managing Organic Waste & Best Practices at Food Facilities

## ☐ PREPARE FOR FOOD WASTE PREVENTION

- Buy only what you need.
- First food in, first food out — items added to inventory first, should be used first.
- Have a plan for surplus edible food:
  - Use would-be food scraps in new dishes.
  - Use surplus sales apps to sell end-of-day leftovers.
  - Donate edible food to local organizations.

## ☐ INSTALL PROPER EQUIPMENT

- Dedicate multiple containers to collect organic waste.
- Each food prep station should have an organic collection container.
- Outdoor organics bin(s) should have lids that fit properly.

## ☐ AVOID CONTAMINATION

- Do not place cooking oil / grease in bin.
- Keep your organics containers free of plastics, film, or packaging.
- Lock your collection containers or store them in a locked enclosure to prevent unauthorized access & stormwater pollution.

## ☐ EDUCATION

- Provide education to new staff and train existing staff annually on proper material sorting.
- Inspect containers for contamination and re-educate as needed.

## ☐ KEEP YOUR BIN AS DRY AS POSSIBLE

- Incorporate napkins, newspapers, shredded paper, or yard trimmings in the organics collection bin(s) to create a barrier between the food and the container, absorbing liquid and reducing odors.
  - *Tip:* Rotate an organics collection container between the handwashing, food prep, and dishwashing stations to layer paper towels with the food scraps.

## ☐ MANAGE ODORS & VERMIN

- Freeze or refrigerate food scraps until collection day. Ensure that food scrap containers in freezers/refrigerators are sealed, labeled as organic waste, and separated from other food items.
- Clean organics collection containers regularly with water and dispose of the wastewater in a designated mop sink.
  - *Tip:* Go to [WasteFreeSD.org](https://www.wastefreesd.org) to find local bin cleaning services.
- Keep your serviced bin(s) in a shaded area.
- Sprinkle baking soda at the bottom of bins to prevent odors and as needed after organics are added if odors persist.
- Contact your waste company to increase the frequency of pick ups.

**Department of Environmental Health & Quality Resources for Managing Vermin**

[tinyurl.com/DEHQ-Cockroach-Guidance](https://tinyurl.com/DEHQ-Cockroach-Guidance)

[tinyurl.com/DEHQ-Rodent-Guidance](https://tinyurl.com/DEHQ-Rodent-Guidance)

[tinyurl.com/youtube-KeepItVerminFree](https://tinyurl.com/youtube-KeepItVerminFree)

### Have a Recycling Question?

Contact a Recycling Specialist at  
[Recycle@sdcounty.ca.gov](mailto:Recycle@sdcounty.ca.gov) or 858-694-2456

### Have a Health and Safety Question?

Contact the Dept. of Environmental Health & Quality  
at [FHDutyEH@sdcounty.ca.gov](mailto:FHDutyEH@sdcounty.ca.gov) or 858-505-6900

### Resources:

[tinyurl.com/SDRecycling](https://tinyurl.com/SDRecycling)

[WasteFreeSD.org](https://www.wastefreesd.org)

[tinyurl.com/DEHQ-SB1383-Resource-Hub](https://tinyurl.com/DEHQ-SB1383-Resource-Hub)



## Donating Leftover Food Is a Great Way to Reduce Food Waste & May Be Required at your Facility

If your food facility is classified as a Tier 1 or Tier 2 edible food generator, State law (Senate Bill 1383) and local ordinances require your facility to arrange for surplus edible food recovery and establish donation contracts.

To see if your facility qualifies and to learn more about compliance requirements, liability protections, and tax benefits, visit [tinyurl.com/SD-Food-Recovery](https://tinyurl.com/SD-Food-Recovery) or scan the QR code below.



### What Is Organic Waste?

#### Acceptable Items:

- All food scraps
- Food-soiled paper and cardboard (napkins, coffee filters)
- Yard trimmings
- Untreated wood waste

#### Unacceptable Items:

- NO Plastic bags (this includes compostable or biodegradable plastic bags)
- NO Plastic-lined paper/ cardboard (waxy paper/ cardboard, coffee cups, etc.)
- NO Liquids
- NO Glass, metal, or plastic
- NO Dirt, soil, rocks, or concrete
- NO Pet waste and kitty litter
- NO Diapers
- NO Clothing or textiles

### When You Manage Organic Waste the Right Way, You Can:

- ⇒ Save money by lowering waste company service bills.
- ⇒ Prevent odors and pests.
- ⇒ Support your community by donating edible food to those in need.
- ⇒ Create valuable resources by turning food waste into compost for soil, feed for animals, and energy for neighborhoods.
- ⇒ Empower employees and inspire change.



**COUNTY OF SAN DIEGO**

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