

FOOD RESCUE FACTSHEET

Contra Costa County Climate Leaders

A project of Generation Green - a 501(c)(3) nonprofit organization

Find Links to Other Local Government Policy Opportunities at

www.cccclimateleaders.org



WHAT?

Food waste is a pervasive issue that occurs from the initial stages of production through to consumer disposal. It is caused by spoilage, improper storage, and intentional discarding of consumable food. In the United States, *40% of food produced is never consumed*, with the majority—*95%*—*ending up in landfills*, where it becomes the largest component of municipal solid waste and a significant producer of methane, a potent greenhouse gas. Globally, one-third of all food is wasted, exacerbating environmental strain. Addressing food waste effectively could have a significant impact, potentially feeding millions of people, reduce greenhouse gas Emissions, and alleviate environmental stress.

WHY?

Reduce GHG Emissions. In California, Organic scraps make up half of landfills and is the third largest contributor of methane, a climate pollutant 84% more potent than carbon dioxide. Greenhouse gas emissions from food waste accounts for 10% of global GHG emissions.

Reducing food waste reduces emissions.

Alleviate land Use Pressures: Cites pay for the cost of food waste and it poses significant environmental challenges. Agriculture, a major carbon emitter, transforms carbon-storing lands like forests into crop or pastureland, contributing to deforestation, and loss of sequestration.

Improve Food System Efficiency: Lower food prices result from reduced waste and this benefits poorer family and reduces the costs associated with waste management! Less transportation, processing, and landfill fees. Reduced food waste enhances efficiency and productivity in the food system, contributing to economic growth and environmental sustainability.

WHO?

State of California In September 2016, the governor signed into law SB1383, the largest change to the waste and recycling industries in 30 years; establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants (SLCP) in various sectors of California's economy. By 2025, the state must recover for people to eat 20 percent of still safe food that would have gone to landfills. This is a statewide goal that California must collectively achieve. Details of what is required is provided HERE. This easy to read Fact sheet, summarizes requirements for SB 1383 for the 2 tiers of compliance:

1. Tier 1: Large supermarkets, food service providers, food distributors & wholesale vendors--2022
2. Tier 2: Large restaurants, large venues and events, health facilities, hotels, state agency cafeterias, and local education agencies with an onsite food facility **became law January 1, 2024.**

Must:

- Maintain written agreements with Food Recovery Organizations to pick up or receive edible food
- Not intentionally dispose of or compost edible food that can be donated
- Keep monthly records of food recovered.



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HOW?

- [CalRecycle](#) provides SB1383 grants, and this website has application information, and workshops that show how each city is spending their [CalRecycle SB 1383 grant funds](#),
- The [League of California Cities](#) provides info and other resources.
- Funding options are included in this [Western City](#) SB-1383 overview.
- In Contra Costa: [RecycleSmart](#) and [Recycle More](#) have excellent tools and resources including this brochure they have jointly developed [here](#).
- A number of Technology platforms have been developed to help your city and your city partners to get food to where it is needed! Check out [ReFed](#), [Replate](#) and [Food Rescue Hero](#). Also, [Recyclist](#), [CareIt](#), [Copia](#), are ready to transform food rescue efficiency and help us to measure our success and compliance with SB1383!

WHERE?

Cities across the U.S. and the world are implementing strategies to reduce food waste.

- [Tallinn, Estonia](#), is implementing a smart food-sharing network to reduce food waste.
- [Bogota](#) is featured by the UN as one of the leaders in reducing food waste.
- [Boston](#) employs an online food donation platform to reduce waste and strengthen food access
- [DC](#) residents can drop off their food waste at their farmers market!
- [Philadelphia](#) with the Center of Ecotechnology provides guidance to local businesses.
- [Austin](#) requires food-permitted businesses provide employees access to options to rescue food.
- [Richmond](#) got an early start on enforcement actions for ensuring compliance with SB-1383.

Each City is allocated [CalRecycle SB 1383 grant funds](#). Here are a few assistance grants projects:

- Richmond \$156k for outreach, materials, and education
- Fremont \$331k for expansion of a 2021 compost application pilot project on undeveloped parcels.
- Antioch \$160k to increase outreach, education & distribute in-home pails for multi-family residents
- Concord \$183k for consultant costs for planning assistance and developing an enforcement plan.

Food recovery organizations that benefit from city food rescue programs include [Contra Costa's White Pony Express](#), [Muffin People](#), [Bay Area Rescue Mission](#) and more. Check [Here](#) to connect with your local Food Recovery Organization today!

We have delivered over 25 million pounds of nutritious, fresh food that would otherwise have gone to waste. That's the equivalent of 21 million meals for our community.

– White Pony

