#### **GET STARTED**

To start a successful food donation program in your food facility, we suggest following these four basic steps.

- 1. Track your surplus food and set a surplus food reduction goal. Visit the US Environmental Protection Agency's Food Recovery Challenge page and sign-up for a free tracking tool and more ideas to reduce occurrences of surplus food: https://www.epa.gov/sustainablemanagement-food/food-recovery-challenge-frc
- 2. If you still have surplus food to donate, develop a partnership with a nearby nonprofit organization that can accept your food and serve it to people who need it most.
  - a. Avoid last minute donations, if possible. Call and meet with the organization or company in advance.
  - b. Determine the logistics (such as frequency of donation, pick-up/drop-off, types of food) and make a plan.
  - c. To find places that might accept your food visit:
    - i. http://sustainableamerica.org/ foodrescue/
    - ii. http://foodoasis.la/search/
    - iii. https://www.lafoodbank.org/donate/ food-donors/
    - iv. http://ampleharvest.org/find-pantry/
- 3. Understand and establish protocols to ensure food safety (Note: many of these will already be known and in place if you are a permitted food facility)
  - a. Determine safe packaging, storage, and labeling requirements.
  - b. Establish consistent pick-up/drop-off and transportation schedule.

4. If you are not able to donate your food to people, consider animal feed, composting, and other uses. You may also contact your waste hauler and ask if they offer organics recycling services.

### FOR MORE INFORMATION:

### **Need Free Help Finding a Nonprofit?**

For businesses in the City of Los Angeles: Call the RecycLA Customer Care Center and ask to be connected to your waste hauler. 1 (800) 773-2489. Line is open 24/7.

For businesses in other areas of LA County: LA County Public Works 1 (888) CLEAN LA / 1 (888) 253-2652 www.FoodDROPLA.com

# Join the EPA's "Food Recovery Challenge" for free and earn recognition for your business!

To join, visit https://www.epa.gov/ sustainable-management-food/ food-recovery-challenge-frc or call the EPA Southern California Field Office at (213) 244-1813

### Have food safety questions?

Los Angeles County Department of Public Health Environmental Health -General Hotline 1 (888) 700-9995

### Learn about food recovery in LA County:

www.SaveTheFoodLA.com



Guidance for Food Operators

www.SaveTheFoodLA.com











## THE PROBLEM: WASTED FOOD

In the United States 40% of food produced goes uneaten- that is 62.5 million tons of wasted food every year. Meanwhile, there were 42.2 million people, including 13.1 million children, who did not have enough food to lead a healthy, active lifestyle in 2015. While reducing hunger in the US will require addressing the root causes of poverty, donations of wholesome, fresh food can be an important strategy to addressing the immediate needs of millions of Americans. By donating surplus wholesome food instead of throwing it in the trash you can feed hungry people, save space in local landfills, and prevent the emission of harmful greenhouse gases that contribute to climate change.

### 5.6 MILLION

TONS OF FOOD ARE SENT TO THE LANDFILL EVERY YEAR IN CALIFORNIA

4.8 MILLION

CALIFORNIANS ARE FOOD INSECURE

### YOU CAN DONATE SURPLUS FOOD!

California state law and the County of Los Angeles Department of Public Health allow the donation of surplus foods that are still fit for human consumption.

Permitted food facilities such as restaurants, hotels, grocers, food processing facilities, food distributors, and caterers may donate\* the following to nonprofits and directly to individuals:

- Whole produce
- Food prepared by a permitted food facility
- Prepackaged food
- Expired prepackaged food

Individuals and private households can donate uncooked, pre-packaged food products (e.g. canned food items, box cereals, etc.) to local nonprofit organizations.

### YOU ARE PROTECTED

On January 1, 2018, California enacted the California Good Samaritan Food Donation Act (AB 1219), which provides liability protections for entities that make good faith donations of surplus food. The law clarifies and expands liability protections for donated surplus food by:

- Creating a more comprehensive list of entities covered by the law
- Explicitly states that donation of past-date food is subject to liability protection
- Expands liability protection to donations made by food facilities, which are subject to food safety regulations and regular inspections, directly to individuals for consumption (direct donation).

The federal Bill Emerson Good Samaritan Food Donation Act also protects donors from liability.

### WHAT ARE THE BENEFITS?

Tax Deduction\*: The Internal Revenue Code Section 170 allows C corporations to earn a federal enhanced tax deduction for donating surplus food. This allows you to deduct the smaller of the following two: (a) twice the basis value of the donated food or (b) the basis value of the donated food plus one-half of the food's expected profit-margin. \*Contact a tax professional for additional guidance.

You can help alleviate hunger in your community: Nearly 5 million people in California struggle with food insecurity. You can help fill this gap by donating your wholesome surplus food to local nonprofits and directly to individuals.

You can help meet California's solid waste diversion goals: Through the recent passage of SB 1383 and AB 1826, California established solid waste diversion goals, including a 50% organic waste diversion goal, to decrease waste sent to the landfill and greenhouse gas emissions. Donating wholesome surplus food to local organizations and directly to individuals can help meet state solid waste diversion goals and alleviate local food insecurity.



<sup>\*</sup>Foods previously served to a consumer generally **cannot** be donated.