

October 19, 2021

Dear Irwindale Businesses:

RE: NEW STATE REGULATIONS IMPACTING FOOD GENERATORS

The State of California is experiencing the effects of the climate crisis: hotter summers with record-breaking temperatures, devastating fire seasons, extreme droughts, and rising sea levels that erode our coastlines. Scientists tell us that greenhouse gases generated by human activities, like landfilling food and yard waste, significantly contribute to this climate change.

To respond to this crisis, California is implementing a Short-lived Climate Pollutant Reduction Strategy. Known as SB 1383, it sets forth statewide organic waste recycling and surplus food recovery regulations. **The regulations go into effect January 1, 2022, and require mandated food-generating businesses to donate edible food that would otherwise be disposed.** The law requires phases under two tiers, with first tier businesses required to donate starting in 2022 and second tier businesses starting in 2024.

Tier 1 businesses include:

- Supermarkets
- Grocery stores
- Food service providers
- Food distributors
- Wholesale food vendors

Tier 2 businesses include:

- Restaurants with facilities > 5000 sq.ft. or 250+ seats
- Hotels with on-site food and 200+ rooms
- Health facilities with on-site food and 100+ beds
- Large venues and events
- State agency cafeterias with facilities > 5000 sq.ft. or 250+ seats
- Education agency with on-site food facility
- Other entities, such as prisons, fairgrounds, colleges, parks, with on-site food



As a potentially mandated business, you will be required to comply with several aspects of the regulations, including:

- Contract with a food recovery organization.
- Maintain records that notate the type and amount of food donated.
- Ensure that the maximum amount of edible food is safely maintained for donation (not knowingly allowing edible food to become spoiled or disposed).
- Train staff on proper food donation and handling procedures.
- Allow the City and other regulatory agencies to monitor compliance.

More information can be found on the State's website:

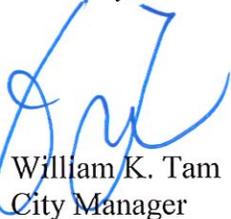
<https://www.calrecycle.ca.gov/organics/slcp/foodrecovery/donors>

We are working to help businesses located in the city of Irwindale better understand and prepare for these regulations and to ensure that businesses have the resources needed to successfully implement compliant programs. To this end, we have partnered with the San Gabriel Valley Council of Governments (SGVCOG) to hire SCS ENGINEERS to provide guidance to businesses, as well as study how to create sufficient food recovery capacity that supports the business community.

SCS ENGINEERS will soon contact your business and arrange a visit to share more information about the regulations, determine if your businesses is a mandated business, and collect required information. **As a food-generating business in the city of Irwindale, you are required to cooperate in this process.**

We appreciate your participation in these efforts, which will benefit our San Gabriel Valley communities. If you have any questions, please feel free to contact Elizabeth Rodriguez, Public Services Director, at (626) 430-2211 or erodriguez@irwindaleca.gov.

Sincerely,



William K. Tam
City Manager

cc: Elizabeth Rodriguez, Public Services Director
Alexander Fung, Senior Management Analyst, San Gabriel Valley Council of Governments
Kelli Farmer, Sustainable Materials Management, SCS Engineers

