



YOU can donate surplus food!



Permitted food facilities such as restaurants, hotels, grocery stores, food processing facilities, food distributors, and caterers can donate prepared foods and meals (e.g. unserved hot trays of food). (Foods that have been previously served to a consumer cannot be donated.)



Individuals can donate uncooked, manufactured pre-packaged food products (e.g. canned food items) that can be prepared by approved food handlers from established food facilities.

WHY donate?



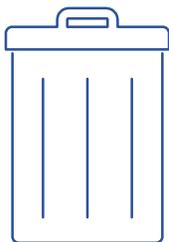
HUNGER RELIEF: Over 16 million people in California, including individuals, families, and children, struggle with food insecurity. Not all of these families are eligible for federal assistance, or this assistance doesn't meet their needs. You can help fill this gap by donating your surplus wholesome food to local nonprofit or charitable hunger relief groups.



Donating surplus food from hotels, restaurants, catered events, and other food facilities can be a sustainable and simple way to help local missions and other non-profit and charitable organizations serve those in need in your community. Although a special public health permit is not required, donating, receiving, and distributing surplus foods must be done safely in order to minimize food safety risks. Contact your local non-profit or faith based organization to see how you can help donate.



To learn more about food waste visit:
<https://furtherwithfood.org/understand-the-issue/>



MANDATORY ORGANICS RECYCLING LAW (AB 1826): Beginning January 2016, businesses that generate a certain amount of waste per week must recycle their organic waste (which includes food waste). Donating surplus wholesome food is a strategy to reduce the amount of organic waste that ends up in your waste bin. To learn more about AB 1826, visit:



<http://www.calrecycle.ca.gov/recycle/commercial/organics/>