



SB 1383 Edible Food Recovery Programs For Local Education Agencies

California Senate Bill 1383 Requirements for Local Education Agencies

- Must recycle organic waste and provide containers for organic waste (green bin) and recyclables (blue bin) in all areas where disposal containers are located, except restrooms
- Provide education on proper waste sorting and prevention methods to students and staff
- Must arrange to recover the maximum amount of edible food at sites with on-site food facilities that would otherwise be disposed of
- Maintain records of food recovery partners, recovered food quantities, and agreements

Local Education Agencies:

- Charter schools
- School Districts
- County Offices of Education

*School districts are responsible for ensuring compliance with the following across all school sites

Arrangements for Edible Food Recovery Programs

Schools may implement one or a combination of these programs based on existing food service policies and procedures. Click [here](#) for a complete overview of programs.

After School Share Tables	Donate uneaten, unopened, school food items from an established Share Table to an after-school program for redistribution to students
On-site Food Pantry	Operate a district-approved pantry model on campus to redistribute collected or donated edible food items to students, families, and staff
Food Repurposing	Schools with access to a commercial kitchen may repurpose excess and end-of-life produce into safe, nutritious meal components to be served in school meals or donated to nonprofit partners
Donate to an External Non-Profit Organization	Formalized through a written agreement, partner with a registered 501(c)(3) Food Recovery Organization to donate excess edible food

Programs Benefits:

- Maintain compliance with SB 1383
- Redirect food within the school district and community
- Reduce waste
- Student education and leadership opportunities

For more information, please visit: <https://calrecycle.ca.gov/organics/slcp/schools/>