

SB 1383: Environmental Health's Role

Goal:

Ensure food is donated safely & meets requirements of SB 1383

Why EH?


EH regulates retail food safety.



SB 1383: Edible Food Recovery Inspection Checklist

- Inspections will be conducted annually by Yolo County Environmental Health (YCEH) Inspection staff.
- Will coincide with routine food safety inspection.
- YCEH will document observations on separate checklist form.
- Checklist items correspond to requirements in California Code of Regulations (CCR) Section 18991.4.





ENVIRONMENTAL HEALTH DIVISION
SB 1383 Edible Food Recovery Inspection Checklist

Facility/Generator Name: _____
Generator Address: _____
Date of Inspection: _____

WHO: A Tier I commercial edible food generator means a commercial, edible food generator that is one of the following:
(A) Supermarket.
(B) Grocery store with a total facility size equal to or greater than 10,000 square feet.
(C) Food service provider.
(D) Food distributor*.

WHAT: The following [Section of California Senate Bill \(SB\) 1383](#) states what the Yolo County Division of Environmental Health (YCEH) will be looking for during their inspection to comply with SB 1383:

Section 18991.4. Recordkeeping Requirements for Commercial Edible Food Generators

(1) Operator has provided YCEH a copy of **current** contract(s) or written agreement(s) between the commercial edible food generator and a food recovery service or organization. **(Attach copy of agreement(s) to this inspection form)**

(2) Operator has shown YCEH a record of the following for each food recovery organization or service that the commercial edible food generator has a contract or written agreement with pursuant to Section 18991.3(b):
(A) The name, address and contact information of the service or organization.
(B) The types of food that will be collected by or self-hauled to the service or organization.
(C) The established frequency that food will be collected or self-hauled.
(D) The quantity of food collected or self-hauled to a service or organization for food recovery. The **quantity shall be measured in pounds** recovered per month.

YES NO

(3) Operator can demonstrate, by way of written records, that a training program which discusses safe food handling procedures for recoverable foods is in place.

YES NO

(4) YCEH Environmental Health Specialist (EHS) observes that general food safety protocols are being followed including segregated storage and proper temperature control for recoverable foods.

YES NO

See second page for EHS inspection summary

* YCEH does not inspect wholesale food facilities.

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Recordkeeping Requirements:

(1) Current Contract/Agreement in Place

- By January 1, 2022, Tier I Generators must have a **current** contract or written agreement with a food recovery service or organization.
- You will need to partner with approved food recovery organization(s).
- You will need to provide EH with a copy of this agreement/contract.



Recordkeeping Requirements:

(2) Records for Each Food Recovery Service

- For each food recovery organization, you must show the following:
 - The name, address and contact information of the service or organization.
 - The types of food that will be collected by or self-hauled to the service or organization.
 - The established frequency that food will be collected or self-hauled.
 - The quantity of food collected or self-hauled to a service or organization for food recovery.
- **Quantity needs to be measured in pounds (recovered) per month**



Recordkeeping Requirements:

(3) Training Program Records for Food Safety

- Demonstrate a safe food handling training program is in place.
- Training records must be in writing.
- Should show name, date and signature of employees.
- Be able to show EH Inspector how you train employees.



Recordkeeping Requirements:

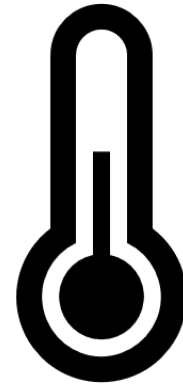
(4) Food Safety Protocols

- EH Inspectors will be ensuring recoverable foods are:
 - Segregated from facility's retail food supplies
 - Protected from contamination
 - Being held under **proper temperature control**

COLD FOODS: Must always remain at **41°F or less**

HOT FOODS: Must always remain at **135°F and above**

FROZEN FOODS: Must always remain at **0°F or less**



California Good Samaritan Food Donation Act

The California Good Samaritan Food Donation Act (AB 1219) provides liability protections for entities that make good faith donations of surplus food.

- Donated food must be fit for human consumption.
- Protects both the donor and the distributor.
- The protection does not apply for gross negligence or intentional misconduct.



SB1383 Implementation Assistance

Resources:

[Safe Surplus Food Donation Toolkit](#)

[California Good Samaritan Food Donation Act](#)

Contact Environmental Health:

(530) 666-8646 or environmental.health@yolocounty.org

