

What We Can Do to Reduce Food Waste:

SB1383 California Food Waste Reduction Law

Wednesday, March 2, 2022 7:00 – 8:00 P.M.



Hosted by the Humboldt Unitarian Universalist Fellowship's Climate Action Campaign

Julie Neander and Maggie Gainer, Presenters



What is SB1383?

- “Short-Lived Pollutant Reduction Law” is the most significant California waste reduction legislation since 1989. While it will reduce food waste and reduce food insecurity, the legislation was developed because of Californians’ concerns about droughts, floods, and wildfires from global warming.
- Reducing organic waste, which accounts for half of what Californians dump in landfills reduces methane, a potent greenhouse gas.

6 Basic Requirements of SB1383:

- Plan and develop capacity to divert organics to food recovery & recycling
- Provide collection & recycling of organic materials
- Divert 20%+ of disposed edible food to food recovery organizations by 2025
- Purchase products made from recycled/composted organics
- Maintain records to show how they are complying with the law
- Provide enforcement to divert organic waste

Requires out-of-the-box thinking and program changes, including new costs and habits!





Focus Topics for tonight's presentation and discussions:

What you can do right now as an individual in your daily life.

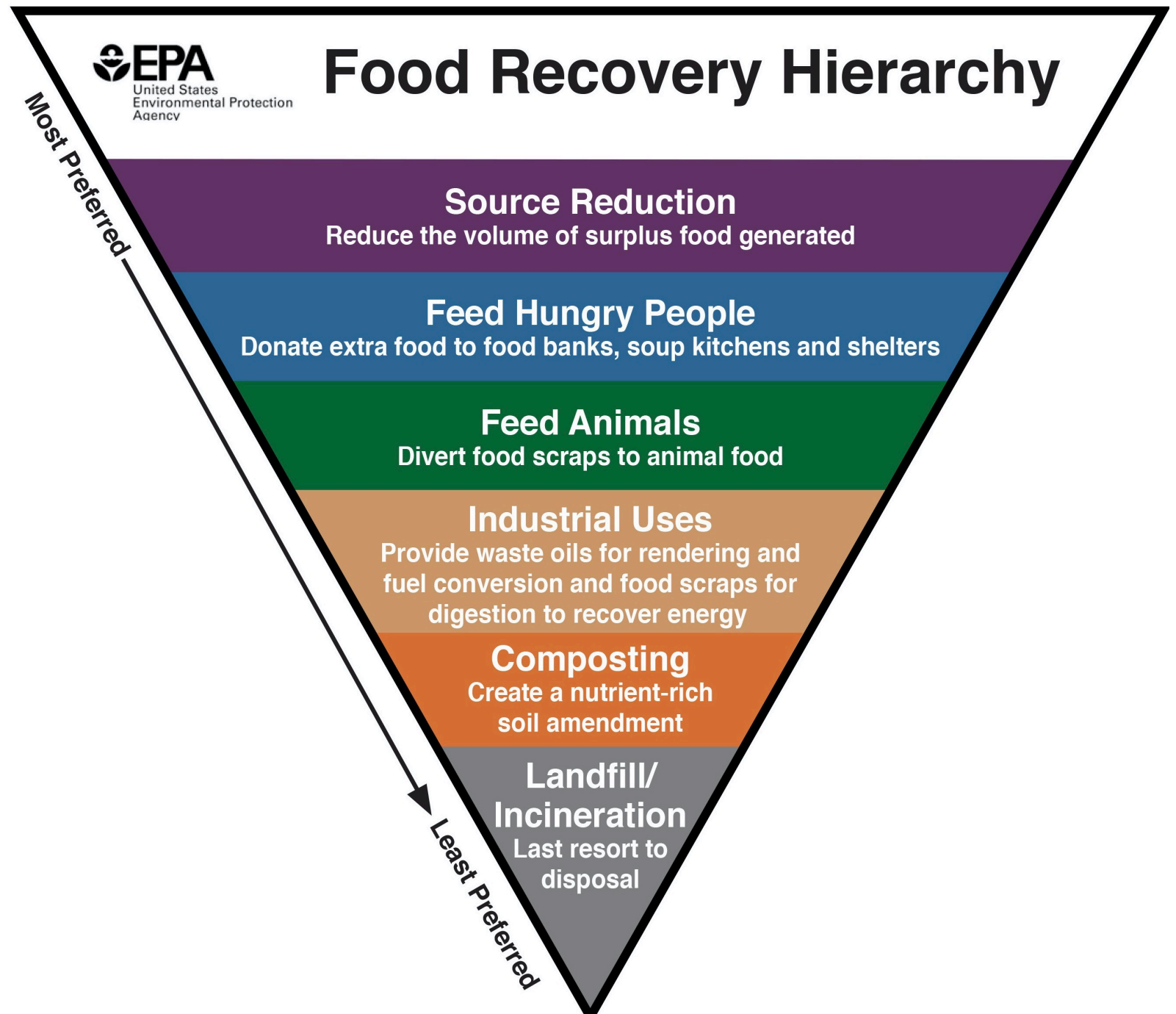
Current local jurisdictions' progress on SB1383.

Collective Action: What you can do to organize for the best outcomes in current local government planning.



What do you do now?

Is Food Waste Prevention your priority?



Individual Actions: Prevent Waste

- **Buy What You Need** – Make weekly menus, only purchase what you need.
- **First In, First Out** – Put partially used veggies/leftovers in clear containers to see them in the fridge and use first.
- **Repurpose** – Use leftovers in soups, smoothies, and sauces.
- **Freeze the Extra** – Especially proteins - meat, cheese, & tofu since these are often wasted.
- **Use Food Scraps** – Citrus/melon rinds flavor water. Lettuce, carrot, potato ends to start plants in the garden. Add broccoli stems to stir fry.
- **Track Your Waste** – Keep a kitchen log of what you throw away weekly - adjust your shopping, monitor your progress.
- **Use Apps** – “FoodKeeper” tracks foods by linking to your calendar. “Handpick” has recipes for ingredients you have.
- **Involve Children** to help you with food waste reduction.
- **Interpret Food Package Expiration Dates.**
- **Request smaller portions** when eating out to prevent waste.



Individual Actions: Food Recovery & Recycling

- Support local businesses that participate in food recovery/donation.
- Share extra food with friends and neighbors.
- Join a CSA & ask if they will take back your organics for a fee.
- Consider home composting or a worm bin.
- Volunteer at school gardens & help with composting.
- Sign up with a local composting service.
- Educate friends & coworkers about food prevention/recovery & recycling options you use.



Recent Local Government SB1383 Progress

Edible Food Waste Rescue Capacity Assessment (Nov 2021)

TYPES OF FOOD ACCEPTED

Food Rescue Organizations	Fresh Produce	Non-perishable Foods	Baked Goods	Frozen Prepared Foods	Cold Prepared Foods	Hot Prepared Foods
Food for People 707-445-3166	✓	✓	✓	✓	✓	
Arcata House 707-822-4528	✓	✓	✓	✓	✓	✓
Eureka Rescue Mission 707-443-4551	✓	✓	✓		✓	✓
Salvation Army 707-442-6475	✓	✓	✓	✓	✓	✓
Betty Chinn Foundation* 707-407-3833	✓	✓	✓	✓	✓	
Arcata Presbyterian 707-822-1321	✓	✓	✓	✓		

*A relationship is required to accept donations.

COMPOSTING SERVICES (As of Jan 2022)

Redwood National Composting by the Local Worm Guy - (707) 385-9676

Full Cycle Compost – (707) 633-9121

North Coast Co-Op --Limited capacity Email - sustainability@northcoast.coop



Outreach to Food Businesses, Schools, Events (Feb 2022)

Humboldt Waste Management Authority Contract for All Local Governments with Evan Edgar Associates to Develop a Regional Road Map Plan (2022)

Organics Collection Considerations



- Short term local jurisdictions have a year to develop a collection & recycling plan. Very likely near term means transport to existing out of county facilities for processing.
- In-County facilities are needed but will take time to determine how many, where, who will operate. Public or private?
- We have a limited number of large volume waste/recycling haulers in the County.
- To protect current small compost businesses - establish 2 tiers for collection - Tier 1 - high quality uncontaminated organics achievable when small collectors work directly with their clients. Tier 2 - franchise collection with higher amounts of contamination similar to what occurs with franchise collected recyclables.
- Every other week collection for recycling & non-organic waste, weekly for organics &/or allowing neighbors to share collections services keeps costs and GHGs down.
- From a GHG perspective, home composters & businesses who self compost should be allowed to opt out of organics collection & associated costs.

Collective Actions

- ✓ Educate yourself about local organics options
- ✓ Communicate with friends, elected leaders & government staff about what you think is best
- ✓ Attend meetings, write letters/emails. Post on social media. Use newsletters, press releases, letters to editor, radio talk shows.
- ✓ Strength in numbers: form coalitions of several organizations



Public Meetings

County Board of Supervisors

Each City Council

School Boards

County Solid Waste Local Task Force

Donna Wood, Chair

dwood@ci.eureka.ca.gov

Humboldt Waste Mgt. Authority

Peter Fuller, Executive Director

pfuller@hwma.net

What are your ideas to help move this major effort forward?

Thank you for your interest in Food Waste Reduction as part of your climate activism. If you have questions for us later, or know other organizations that want a presentation, please contact:

julienneander@gmail.com or margaret.gainer@gmail.com