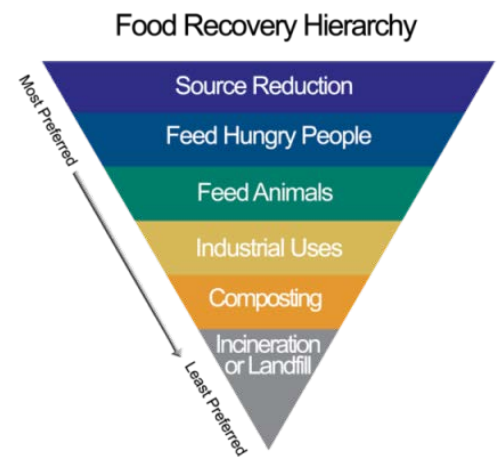


Learn about some food recovery alternatives in the Bay Area. EPA's Food Recovery Hierarchy prioritizes these food waste strategies from most to least preferable.

1. Source Reduction

Source reduction is the strategy of preventing food from becoming waste in the first place. There are many resources available to tackle source reduction:

- **U.S. EPA Food Recovery Website:** <http://epa.gov/foodrecovery>
 - » [Food and Packaging Waste Prevention Tool \(spreadsheet\)](#): Tracks the amount and reasons specific foods are wasted.
 - » [Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants](#): Provides guidance on using the prevention tool assessment results to save money and reduce waste.
 - » [Food Waste Management Calculator \(spreadsheet or PDF\)](#): Estimates the cost competitiveness and savings of alternatives to food waste disposal, including source reduction, donation, composting, and recycling of yellow grease.
- **National Restaurant Association ConServe Program:** <http://conserve.restaurant.org/Learn/Reduce-Waste-Recycle>: Provides resources and tools to help restaurants through each step of a food waste reduction program; provides videos to accompany many of the EPA resources listed above.
- **Leanpath:** www.leanpath.com: Company assists foodservice operations in reducing food waste, website provides many free tools, videos and case studies.
- **City of San Francisco Zero Waste:** www.sfenvironment.org/zero-waste: Provides information about San Francisco's food collection and recycling programs.



2. Feed Hungry People (Donations)

The resources below include national, regional and local organizations which take food donations in the Bay Area. Most take non-perishables, and some accept surplus perishable foods. Be prepared to describe your donations in terms of packaging, preparation, frequency and type.

- **Food Runners (San Francisco):** www.foodrunners.org; Picks up and delivers perishable/prepared food the same day to feed the hungry.
 - » Call (415) 929-1866 or email the dispatcher at nancy@foodrunners.org with the type and amount of food and the name and address of the business along with a contact number.
- **ExtraFood.org (Marin County):** <http://www.extrafood.org/>; (415) 997-9830; Picks up excess fresh food from organizations and delivers it immediately to nonprofits serving Marin's most vulnerable people.
- **Peninsula Food Runners (San Mateo/Santa Clara Counties):** www.peninsulafoodrunners.org/wp/; (415) 826-6903; Picks up excess fresh food from organizations and provides matches to recipients via email with a mobile app in development.

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- **Sonoma Food Runners:** www.sonomafoodrunners.org; (707) 596-8711). Collects quality, donated perishable and prepared foods by appointment which volunteers distribute throughout the community to those in need. Email sonomafoodrunners@sonic.net.
- **White Pony Express (Contra Costa County):** www.whiteponyexpress.org; (925) 322-0604
 - » Picks up and delivers perishable/prepared food the same day to feed the hungry in Contra Costa County.
 - » Call the Hotline and leave a message or email dispatcher@whiteponyexpress.org with: kind of food (prepared, produce or other perishables, dry goods, etc.), physical size of donation (bag, box, palette, etc.), where it can be picked up and contact person.
 - » Pickup from 9am and 9pm, within 2 hours.
- **Food Shift:** <http://foodshift.net/food-donation-guidelines>
 - » Works with businesses in the San Francisco Bay Area to reduce shrinkage, donate surplus food and educate their customers about food waste.
 - » Recovers perishable and nonperishable food items from grocery stores and catered events and donates the surplus food to partner agencies that feed the hungry.
- **Chefs to End Hunger:** www.chefsendhunger.org/. Formed by LA and SF Specialty Bakeries that provides businesses with kits containing delivery boxes, pads and aluminum pans to fill with donation food. Once the kit is filled and packed, they can be given to a Specialty Bakery Driver where the boxes will be consolidated and donated to a food bank.

Apps and Web-Based Services

- **Crop Mobster:** <http://sfbay.cropmobster.com>. CropMobster is an online community exchange platform and social alert service for broadcasting food and agricultural needs and offers. Members can publish and respond to alerts and needs for deals, events, donations, wanted, gleaning, land, trade, crowd funding, free, impact and thanks.
- **Feeding Forward:** <http://feedingforward.com>; Feeding Forward connects businesses with excess edible food to recipients using a smartphone app or social media, to request a food pick up for leftovers. On-demand drivers handle pickup and notify the donor when en route.
- **Waste No Food:** <http://www.wastenofood.org/index>; Farms, restaurants, cafeterias, hotels and grocery stores post excess food on the Waste No Food website. Aid group organizations, who have been vetted, can see what is available locally and confirm with transactions online to secure food. The food access is based on location. The organizations are responsible for all transportation and food handling.

In Bay Area and Elsewhere:

- **Rock and Wrap It Up!:** <http://rockandwrapitup.org>; Matches vetted charities with eligible donors of perishable food including entertainment venues, hotels, K-12 schools and colleges, sports teams, and hospitals. Offers the free "Whole Earth Calculator" to convert pounds of food to pounds of CO2 equivalent (CO2e); eventmobi.com/rwu1
- **Ample Harvest:** www.ampleharvest.org/find-pantry.php
 - » Connects 40+ million Americans with excess food in their home or community garden with local food pantries.
 - » Find a Local Pantry: Self-reported – name, address, phone, hours, donation types www.ampleharvest.org/find-pantry.php

The Good Samaritan Act was created to prevent good surplus food from going to waste by protecting donor companies from liability when donating to charitable organizations.

Highlights:

- Encourages the donation of surplus food.
- Protects all food and grocery donors who donate in good faith to a non-profit organization.
- Exceptions are noted for gross negligence.
- Provides protection for food and grocery products that meet all quality labeling standards imposed by federal, state and local laws and regulations.

- **Food Star Partners:** www.foodstarpartners.com/
 - » FoodStar organizes and alerts shoppers of flash sales for produce that doesn't meet aesthetic requirements, or are nearing expiration at local grocery stores.
 - » FoodStar sends an email alert to members with products, event timing and location. The FoodStar event occurs for a specified period of time or until product is gone.
- **Food Pantries:** Many local charitable organizations that accept food have varying or limited capabilities to store food donations and therefore limit the types or timing of donations. Further, the San Francisco Bay Area has a well-developed food pickup network (e.g., Foodrunners, etc.) that efficiently collect and distribute excess food to food banks or directly to food pantries. Consequently, food preparers should first contact food pickup services or the food banks. It's often best to contact several to determine which can use your donations.
- **Food Banks:** Regional food banks work with local food pantries, homeless shelters and other charities for food donation. While many food banks are unable to accept perishable and prepared food, they often work with donors to find perishable food options nearby. Listed below, are the main food banks in the San Francisco Bay Area.

Donation Center	Location	Website/Contact	Type of Food Accepted
San Francisco and Marin Food Banks	900 Pennsylvania Ave San Francisco, CA 94107 (415) 282-1900	http://www.sfmfoodbank.org/	Non-perishables; perishable fruits and veggies
Food Bank of Contra Costa and Solano	P.O. Box 6324 Concord CA 94524 (855) 309-FOOD (3663)	http://www.foodbankccs.org/	Non-perishables; perishable fruits and veggies
Alameda County Community Food Bank	7900 Edgewater Drive, Oakland, CA 94621 (510) 635-FOOD (3663)	http://www.accfb.org/	Non-perishables; perishable fruits and veggies
Second Harvest Food Bank of Santa Clara & San Mateo Counties	750 Curtner Avenue, San Jose CA 95125 (408) 266-8866	http://www.shfb.org/ http://www.shfb.org/preparedfood	Non-perishables; perishable fruits and veggies
Second Harvest Food Bank Santa Cruz County	800 Ohlone Parkway Watsonville, CA 95076 (831) 722-7110	http://www.thefoodbank.org	Non-perishables, contact for perishables and prepared foods
Redwood Empire Food Bank	3990 Brickway Blvd. Santa Rosa, CA 95403 (707) 523-7900	http://refb.org	Non-perishables, contact for perishables and prepared foods
Napa Valley Food Bank	1766 Industrial Way Napa, CA 94558 (707) 253-6128	http://canv.org/food-nutrition/food-bank/	Non-perishables, contact for perishables and prepared foods

(1) LIABILITY OF PERSON OR GLEANER – A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.

— Courtesy of the Bill Emerson Good Samaritan Act

3. Feed Animals

- **Pig/Hog Farms:** Large pig farms may accept food scraps. The Federal Swine Health Protection Act requires that food containing, or that comes in contact with meat or animal materials must be boiled before being fed to pigs.

Pig Farm	Location	Website/Contact	Notes
Devil's Gulch Ranch	Nicasio, CA	Mark Pasternak (707) 953-0923; mark@devilsgulchranch.com	Currently receive grains and dairy; interested in produce; no ability to cook mixed food waste
Leland St Farms	Bodega Bay, CA	Nancy Prebilich (707) 477-0879; nancyprob@gmail.com	Previously used food scraps, and excess from beer and tortilla factories
Winkler Farms	Windsor, CA	Tim Winkler (707) 291-5001 http://mangalitsawoolypigs.com/about/	No food scrap system currently; interested in fruits and vegetables only
Marin Sun Farms	Point Reyes Station, CA	David (415) 663-8997 david@marinsunfarms.com	Contact for info
Clark Summit Farm	Tomales, CA	Liz or Dan (707) 876-3516; liz@clarksummitfarm.com	Contact for info
Silva Star Farm	Sonoma, CA	Sarah Silva (707) 968-7827; sarah@silvastarfarm.com	Contact for info
Three Graces Farm	6403 Windsor Rd, Windsor, CA	(707) 775-9135	Contact for info
Long Meadow Ranch Winery	Saint Helena, CA	Chris Hall (707) 732-6394; chris@longmeadowranch.com	Contact for info
Suisun Valley Farm	Suisun City, CA	Shane (707) 815-0039; shane@suisunvalleyfarm.com	Contact for info
Grabish Farm	Dixon, CA	Amy Grabish (707) 689-2960; grabishfarm@yahoo.com	Contact for info
Walnut Keep	Suisun Valley, California	http://walnutkeep.com/	Contact for info
Jubilee Project/Farm	Elk Grove, CA	Perrin Clark (916) 304-3276; pclark@jubileefarmca.com	Contact for info
Llano Seco Rancho	8369 Hugh Baber Lane Chico, CA	(530) 342-2100: http://llanoseco.com	Contact for info
Stone Valley Farm	Alamo, CA	(925) 984-2066 www.stonevalleyfarm.com/contact-us	Contact for info

Consequently, many local pig farmers are primarily interested in single-stream fruits and vegetables or grain waste. Arrangements are often informal, and can be intermittent.

- **Spent Brewery Grain:** Spent brewery grain can be used as animal feed, primarily for cattle, but also for pigs, goats, fish and almost any livestock. Most breweries give the grain away to local farms. Manufacturers with single food waste streams can find local farms and ranches to donate their excess/by-product.

4. Industrial Uses

Fats, oils and grease, also known as FOG, can be converted to fuels and has various industrial uses. Bay Area options and resources include:

- **Waste to Biogas Resources:** <http://epamap21.epa.gov/biogas/index.html>. Searchable database of local biogas facilities that may accept FOG or food waste.
- **Biogas Food Waste Systems:** http://www.americanbiogascouncil.org/biogas_foodWaste.asp

Name	Biogas Type	Links
East Bay Municipal Utility District	Accepts food waste collected by garbage haulers from the Cities of San Francisco and Oakland.	www.ebmud.com/wastewater/online_tour
Central Marin Food To Energy	Accepts food waste collected by garbage haulers from San Rafael, San Anselmo, Fairfax, Ross, Kentfield, Greenbrae and Larkspur	http://baywork.org/wp-content/uploads/2013/12/Central-Marin-Food-to-Waste.pdf ; http://www.cmsa.us/services/food
Zero Waste Energy Development (ZWEDC)	Accepts food waste collected by garbage haulers from City of San Jose Commercial Wet Organic Waste	http://zwedc.com
Blue Line Zero Waste Energy	Accepts food waste collected by garbage haulers from South San Francisco, Millbrae, Brisbane and San Francisco International Airport	http://zerowasteenergy.com/what-we-do/our-projects/south-san-francisco-scavengers-blueline

- **CalRecycle List of Anaerobic Digestion Projects in California:** www.calrecycle.ca.gov/Organics/Conversion/ADProjects.pdf; CalRecycle’s list includes the following co-digestion facilities in the Bay Area:
- **Encore Biorenewables:** www.encorebiorenewables.com; Working to develop and promote the use of sustainable and recyclable bio-based products.
- **Bay Biodiesel:** <http://www.baybiodiesel.com/>
 - » Martinez, California 94553; (925) 228-2222
 - » Expanding product line to offer fuel-derived from both virgin and recycled oil.
- **Blue Sky Biofuels:** www.blueskybiofuels.com; Makes fuel out of used cooking oil and off-spec non-food grade cooking oil.
 - » 851 49th Avenue, Oakland, CA 94601; (510) 868.9229
 - » Collects used cooking oil.
- **East Bay Municipal Utility District (EBMUD):** www.ebmud.com/our-water/wastewater-treatment/wastewater-treatment-programs/biosolids-faq. Uses grease waste at EBMUD’s Main Wastewater Treatment Plant in West Oakland to power agency vehicles and demonstrate engine performance with waste grease-derived biodiesel.



- **SF Greasecycle:** <http://sfwater.org/index.aspx?page=156> SFGreasecycle turns FOG into biofuel to run San Francisco fleets.
 - » 525 Golden Gate Avenue (at Polk Street), San Francisco, CA 94102 (415) 725-1607
 - » Restaurants can sign up for free for collection services.
- **California Bio-Fuels:** www.cabiofuels.com Grease Collection and Grease Trap Services throughout the San Francisco Bay Area. The collected waste oil suitable for alternative fuels is used for that purpose.
 - » (855) 492-8707.

FOG Collection:

- **CalFOG:** List of grease haulers by county in California: www.calfog.org/Hauler.html
- **Darling International:**
 - » 429 Amador Street, San Francisco, CA 94124; (415) 647-4890
 - » Cooking oil trap removal & processing
 - » www.darpro.com/locations
- **North State Rendering:** <http://www.northstaterendering.com>
 - » PO Box 1478, Chico, CA 95927; (800) 351-4446 or (530) 343-6076
 - » FOG, fallen livestock removal and meat scrap/food waste removal
- **Contra Costa County:** Recycling options for FOG; locations and phone numbers: www.co.contra-costa.ca.us/depart/cd/recycle/options/mfood.htm
- **EBMUD Residential FOG Drop Off locations:** <https://www.ebmud.com/environment/pollution-prevention/residential-cooking-oil-and-grease-drop-program>

San Francisco FOG Ordinance:

- <http://sfwater.org/modules/showdocument.aspx?documentid=280>
- Requires grease traps and proper disposal.

5. Food Scraps Composting

Composting turns food scraps into a nutrient-rich soil amendments and can be done on site in smaller amounts or on a larger scale at a municipal or commercial level.

- **Find a Composter:** www.findacomposter.com: Searchable database of local composting facilities that may accept food waste; results from January 2015 search are included in the table below.
- **Recology:** transporter of much of the compostable/food scrap in San Francisco Bay Area:
 - » Recology Golden Gate: 900 Seventh Street, San Francisco, CA 94107; (415) 626-4000
 - » Recology Sunset Scavenger: 250 Executive Park Blvd. Suite 2100, San Francisco, CA 94134; (415) 330-1300; www.sunsetscavenger.com/
 - » Recology East Bay: PO Box 24422, Oakland, CA 94623; (510) 267-0852; www.recologyeastbay.com
 - » Recology San Francisco: 501 Tunnel Avenue, San Francisco, CA 94134; (415) 330-1400; www.recologysf.com
 - » Jepson Prairie Organics: www.jepsonprairieorganics.com Transports food scraps to Jepson Prairie Organics, a wholly-owned subsidiary of Recology; 6426 Hay Road, Vacaville, CA 95687 (800) 208-2370
- **Redwood Landfill:** www.novatosan.com. Takes food waste hauled by Novato Disposal to the Redwood Landfill and Recycling Center run by Waste Management; 8950 Redwood Highway, PO Box 793, Novato, CA 94945; (415) 892-1694
- **Sonoma Compost Co:** www.sonomacompost.com Food Scrap Composting. Informational video on starting a composting program in a restaurant; 550 Mecham Road, Petaluma, CA 94952. (707) 664.9113

- **Grab n Grow Soil:** <http://grabngrowsoil.com/recycling> Compost from green waste, agricultural products, including grape pomace from wineries, apple pomace from canneries, cow manure from dairies and horse manures from ranches; Drop off: Stony Point Rock Quarry: 7171 Stony Point Rd, Cotati, CA 94931 (707) 795-1775
- **San Francisco Business Recycling and Composting:** www.sfenvironment.org/zero-waste/recycling-and-composting/business-recycling-and-composting
- **Contra Costa County Recycling Options, Food Scraps:** <http://www.co.contra-costa.ca.us/depart/cd/recycle/options/mfood.htm>

San Francisco Bay Area Food Recovery Successes:

EBMUD Food Scraps Recycling: Since 2008, EBMUD has been converting from 20 to 40 tons of restaurant food scraps daily to renewable electrical power used to power the treatment plant. Trash haulers collect food scraps from local restaurants and deliver it to EBMUD's wastewater plant for processing and co-digestion in anaerobic digesters to create biogas used in cogeneration units to produce electricity. <https://www.ebmud.com/wastewater/recycling-water-and-energy/food-scraps-recycling/>



San Francisco and IT waste hauler Recology, pickup food waste from restaurants and other food preparers across the city for off-site composting under a mandatory recycling and composting regulation. The program contributes significantly to San Francisco's diversion rate of more than 80% and its goal of zero waste by 2020. San Francisco also passed an ordinance in 2006 requiring vendors and restaurants to use compostable or recyclable to-go containers. <http://www.calrecycle.ca.gov/lgcentral/Library/Innovations/FoodWaste/SanFrancisco.htm>

Several Bay Area breweries, Anchor Brewing, Faction Brewing, Speakeasy, and Lagunitas Brewing donate spent grain to local customers for feed for horses, cows, and poultry.

For More Information:

EPA Food Waste website:
www.epa.gov/foodrecovery