

HOSTED BY CRRC

SB 1383 Food Recovery WORKSHOP

WEDNESDAY, JUNE 5, 2019 | 9 AM - 12 PM



As a leader in tackling climate change, California remains focused on reducing harmful air emissions including methane emitted from the degradation of organic waste in landfills.

To source reduce organic waste upstream, and provide important community benefits, CalRecycle is engaging more and more in food waste prevention and rescue efforts. Join CRRC's SB 1383 Food Recovery workshop to learn more about how and why the waste and recycling industry is working with local food rescue organizations to reduce the amount of food disposed in landfills and help feed hungry people.

Topics Include:

- Food rescue requirements in the proposed organic waste reduction regulations (SB 1383)
- Defining edible and inedible food for the purposes of SB 1383
- Grant funding opportunities for the waste and recycling industry partnering with food recovery associations
- Current and future partnerships between haulers/processors and food recovery providers
- Information on food banks and food recovery service providers
- Transportation of edible food waste

Presenters:

Monica White, Edgar & Associates

Andrew Cheyne, California Association of Food Banks

Martine Boswell, CalRecycle

Kolin Smialek, Copia

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Cost

\$100 | Next Generation Alumni are invited at no charge.

Location

Hyatt Regency Sacramento | 1209 L Street, Sacramento, CA

Suggested Lodging

Hyatt Regency Sacramento | 1209 L Street, Sacramento, CA

Two ways to register

1. Register online at www.crrcnorth.org. From the Home Page, select the Calendar tab, then select General Membership, and locate the RSVP link for the SB 1383 Food Recovery Workshop. Fill out the RSVP form and follow instructions for submittal.

- OR -

2. Fill out the form below, and email it to trish@crrcnorth.org, or fax it to the CRRC office at 916-442-0623.

NAME

COMPANY

PHONE

EMAIL

