

**SAM—WASTE PREVENTION AND RECYCLING OF  
NON-HAZARDOUS WASTE**

**FOOD WASTE**  
(Revised 12/13)

**1930.5**

Food waste is one of the largest single disposed materials in California's landfills.

All state agencies with food preparation/dining service (either state or contractor operated), shall explore options that reduce or prevent the landfill disposal of food waste. Reducing the generation of food waste is always preferable. In regions where programs exist, state agencies can participate in local or regional efforts to separate food waste and divert it to facilities where it can be composted, digested or otherwise processed. Because food waste degrades quickly and can produce odors or attract vectors, state agencies should consult with CalRecycle staff to explore available source reduction and recycling options, how to comply with regulations concerning food waste handling, as well as any permits which may be required if the option selected includes on-site food waste reduction solutions.

For more information on food waste recovery: <http://www.calrecycle.ca.gov/Organics/Food/>