

**Food Waste Prevention and Rescue Grant Program
Cycle 3, Fiscal Year 2018–19
Submitted Application Listing**

Applicant Name	County	Requested Funds	Project Summary ⁱ
A.B. Jones & Co.	San Diego	\$194,000	Utilizing, gleaning and rescuing food from farms, local grocery stores and restaurants shelf trimming to distribute directly to food hubs, food banks, and agencies. In addition, stocking local agency shelves to allow over 700 families to shop. Work with local entrepreneurs in local prep kitchens for providing healthy meals.
Alameda County	Alameda	\$266,831	The Alameda County Food Recovery Project is a partnership between the Alameda County Sheriff's Office, their non-profit Deputy Sheriff's Activities League's Dig Deep Farms Food Hub, ALL IN Alameda County, and the non-profit Unity Council. Expanding on a CalRecycle-funded pilot, this project will rescue food from three Alameda County school districts (Castro Valley, Hayward, and San Lorenzo) and several local farmers markets, hiring and training formerly incarcerated people to deliver the produce to low-income housing sites throughout the county. Over the course of the 21-month project, more than 650,000 pounds of edible food will be diverted from the landfill and delivered to food insecure residents. Inedible food will be converted into animal feed by O2 Artisans Aggregate. The project will result in a total emissions reduction of 560 MTCO _{2e} and strengthen countywide infrastructure, including recruiting municipalities to contract with DSAL for food rescue services by the end of the grant period.

Applicant Name	County	Requested Funds	Project Summaryⁱ
Berkeley Food Network	Alameda	\$121,150	The Berkeley Food Network aims to close the gap between the number of Berkeley residents who are food insecure and the availability and accessibility of nutritious free food. We are proposing to use funding from this grant to expand our food rescue work to: 1) increase the output of our Hub Kitchen program that transforms recovered food into meals to 1000 weekly meals and 2) provide additional nutritious food for our own on-site and mobile pantry distributions and, through our food sourcing and redistribution hub, for other food assistance programs operating in Berkeley. Our goal is to grow our food recovery program capacity to 1.5 million pounds of food rescued yearly by 2025.
Blue Strike Environmental	Monterey	\$500,000	The current CalRecycle's Food Waste Prevention and Rescue grant opportunity plans to infuse funds to establish best practices and long term sustainable food waste networks. Blue Strike Environmental would like to use these funds to replicate the success of two recent CalRecycle grants (FW1-16-0055 and FW1-16-0029) and enhance a food waste and prevention rescue program for Merced County Food Bank.
Buckheart Ministries Inc.	San Diego	\$500,000	The grant money we are requesting will be used to upgrade old equipment to more efficient modern equipment to eliminate as much food waste as possible and to expand the amount of food waste we can glean to distribute and feed people.
BuffetGO	Los Angeles	\$274,778	BuffetGO is a food waste prevention app that connects customers to surplus food in restaurants. We will use the grant money to expand our operations by acquiring more restaurant partners and reaching more customers so we can rescue more food.

Applicant Name	County	Requested Funds	Project Summary ⁱ
Cascadia Consulting Group, Inc.	Alameda	\$500,000	Cascadia will partner with the San Francisco Department of the Environment to tackle both the upstream environmental impacts of food production and the downstream recovery and redistribution of food from 20 large scale operations—ranging from hospitals and universities to hotels, corporate dining facilities, and entertainment venues. These institutions will work with use either Leanpath's system to primarily assess upstream waste and create solutions for waste prevention or Copia, to primarily assess downstream waste and ensure that it is recovered and redistributed. The project will work with Episcopal Community Services (ECS) to replace its highly polluting pick-up van with one medium duty electric vehicle for transporting food from rescue sites (including those institutions participating in this project) to shelters, pantries and other institutions serving people in need. It will also use this EV as a substitute for its catering van, when possible. This project will prevent 10,742 tons of food from landfill by reducing upstream generation. It will rescue and redistribute 6,874 tons of food for a total GHG reduction of 31,354 Metric tons of CO ₂ e. Replacing the food recovery van with an electric vehicle will reduce 34,313 Metric Tons of CO ₂ e.
City of Arcata	Humboldt	\$163,657	The City of Arcata, City of Eureka, Food for People, and Humboldt State University are seeking partnership in expansion of existing food rescue programs. If successfully funded, food rescue will be expanded to businesses in the food service industry, local institutions, grocery stores, apartment complexes, and through greater on-campus efforts. Efforts will include a general and targeted education and outreach program, hands-on engagement, expanded cold storage capacity and increased food donation pick-ups and distribution. It is estimated that through the expansion of these programs, approximately 85 additional tons of food material will be rescued and diverted from the landfill.

Applicant Name	County	Requested Funds	Project Summary ⁱ
City of Irvine	Orange	\$55,620	<p>The City of Irvine proposes to invest in state of the art food waste tracking technology for kitchen operations, instrumental in encouraging and realizing food waste prevention. Each Food Waste Tracking Station consists of a scale and computer-based tablet to capture weight of food waste (or food donations) and enable simple data entry by kitchen staff to track types and sources of waste. Available systems range from basic for smaller kitchen operations to more capable, sophisticated systems suited for larger kitchens, e.g., hotels, and are priced accordingly. The City endeavors to pilot these integrated systems at three different locations, two public facilities - the City's Lakeview Senior Center kitchen and the Irvine Unified School District's central lunch meal preparation facility - and at one large private-sector venue, ideally one of the City's seven largest hotels.</p>
City of Novato	Marin	\$220,500	<p>The Marin Climate and Energy Partnership (MCEP) was created in 2007 as an avenue for Marin County, including all 11 municipalities, to collaborate on energy, climate-related issues and address AB 32 goals on a regional basis. MCEP encourages its members to work collaboratively, share resources, and secure funding to implement climate mitigation strategies. Preventing food waste and recovering edible food for those in need is a key strategy to reduce GHG emissions.</p> <p>ExtraFood is a county-wide food recovery program was founded in 2013 to reduce the environmental impact of food waste and to help bridge the gap between abundance and need in Marin. ExtraFood rescues surplus food from local businesses & organizations (grocery stores, restaurants, schools, and farmers' markets, etc.) at no cost and immediately delivers it to nonprofit partners serving Marin's most vulnerable seniors, children, and families.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>To date, ExtraFood has worked with 600+ volunteers to rescue and deliver 2.5 million pounds of food from 200+ businesses and schools to 120 sites across Marin, reaching more than 8,000 people each month with healthy, fresh food.</p> <p>ExtraFood’s program is complementary to the SF-Marin Food Bank’s program in that it picks up food from donors that are not cost-effective for the Food Bank to serve, and delivers food to recipient partners who have unmet needs. Once ExtraFood receives a service request, they locate food donations that match a recipient partners’ needs, ensuring that nothing goes to waste, 365 days a year, free of charge.</p> <p>Funding from CalRecycle will enable ExtraFood to meet its main objective: to enroll every eligible Marin business and school in ExtraFood’s free program, and to capture every available pound of excess food for people in need. The funding will also assist cities and towns in Marin to reduce GHG emissions related to food waste.</p> <p>With support from CalRecycle the grant project will: 1) coordinate a county-wide education and outreach campaign; 2) increase ExtraFood’s capacity to collect food by purchasing a refrigerated van; and 3) Increase volume of food collected by increasing availability of ExtraFood’s refrigerated truck.</p> <p>Working alongside internationally renowned creative agency Kiosk, the project will develop and execute a marketing campaign to increase awareness of the climate impacts of food waste among Marin’s businesses and schools, accelerate enrollment in</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>ExtraFood’s food donor program, and support Marin's cities and towns to meet both climate and community well-being goals.</p> <p>Kiosk has proven track record in the development, implementation and evaluation of behavior-change initiatives including the successful UK campaign ‘Love Food Hate Waste’, which has been replicated in Canada, Australia, and New Zealand.</p> <p>A new refrigerated van will fill a critical gap in ExtraFood’s recovery and delivery operations and enable staff and drivers to rescue more food, as well as increase geographic reach. Currently, ExtraFood volunteers use their own vehicles as many do not feel comfortable driving a large truck. In addition, paid drivers are difficult to hire and retain. The van will enable staff to pick up larger donations, since volunteer vehicles are smaller. The refrigerated van will also facilitate the pick-up of multiple donations on a route.</p> <p>By funding the operating costs of ExtraFood’s refrigerated truck, the organization will be able to increase the number of hours the truck is on the road and complete more pick-ups per week resulting in more food rescued from landfills.</p> <p>In Marin County, the problem of wasted food is solvable. With the support of this grant, our coalition of partners will be able to increase awareness of the negative impacts of food waste on our climate, expand the number of businesses and schools donating their excess food as opposed to wasting it, increase the operational efficiency of ExtraFood’s food rescue program, and rescue more pounds of food from landfill.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
City of Oakland	Alameda	\$500,000	<p>The City is requesting \$500,000 dollars to develop and initiate the edible food recovery program required by proposed SB-1383 requirements. The City proposes to contract with an organization such as RePlate or Copia for \$250,000 to increase opportunities for privately contracted drivers who use their own vehicles to collect and redistribute food to donor recipients, in order to reduce the burden on Jurisdictions to invest in, maintain and staff city-owned fleet vehicles for food recovery and delivery. Thus, discourage new investments in equipment that will create additional greenhouse gas emissions. The City estimates this will support the recovery of 500,000 - 1,000,000 pounds of food and create jobs for drivers. The food distribution organization City Team already works closely with the City's Human Services Department and is a recipient of donations delivered by RePlate so the City estimates they will be one of the primary recipient organizations. The City does not currently have capacity to sustain a new and internally funded edible food recovery program and is therefore, vested in creating strategic partnerships with all other food recovery agencies operating in Oakland. The City is requesting \$150,000 for Outreach and Education expenses. The City requests funding for two part time intern positions at \$125,000 for one year to launch the program. The interns will (1) develop a report of all Tier 1 and Tier 2 edible food waste generators in the City, all food recovery organizations operating in Oakland and all food insecure populations in Oakland. (2) The City of Oakland is requesting \$25,000 to develop and print program assets. The City will fund the cost of mailing bill inserts. The interns will create and distribute program material, conduct cold calls and site-visits and work closely with Replate/Copia or similar food recovery organization to encourage donor relationships. (3) The interns will research and request quotes for energy efficient refrigeration at no</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>more than \$30,000 for the commercial kitchen in the Downtown Senior Center located at 200 West Grand Avenue in Oakland. And \$20,000 to stock the kitchen with reusable containers. This kitchen will serve as a storage and distribution hub for any donation collected when it is too late to distribute to food insecure communities and the nonprofits that serve them. Seniors at the Center are interested in volunteer opportunities and will be leveraged to help facilitate access to the kitchen facility. (4) The interns will attend and provide outreach to vendors and attendees at three Oakland large events, including First Fridays, Art & Soul Festival and Dia de los Muertos. Both positions will provide job training for residents that will increase their eligibility for permanent positions with the City of Oakland or other jurisdictions, Waste Management of Alameda County, RePlate/Copia or similar food recovery organization. The part-time Management Intern position will cost \$80,000 for one year. The part-time Student Trainee Civicorps Schools Intern position for at risk youth will cost \$45,000 for one year. City staff whose salary is covered as an in-kind service, will dedicate 20 percent of their regular hours to support development of the City of Oakland's food recovery program and to ensure the program continues after the grant cycle has finished. The City will also work closely with Waste Management of Alameda County, StopWaste, Cascadia Consulting and County Environmental Health to identify generators with high volumes of edible food waste. The City is requesting \$50,000 for RePlate/Copia or similar software license to easily track and report the number of pounds of food collected and redistributed and the amount of greenhouse gas emissions reduced as a result of the program.</p>
City of Palmdale	Los Angeles	\$174,000	In partnership with Advancing Communities Together (ACT), the City of Palmdale proposes the launch of a community food rescue

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>recycling program that will expand upon the city's existing food rescue efforts. When fully implemented, the proposed program will rescue 450,000 additional pounds over the course of the program period. All donated food is administered through the City of Palmdale's South Antelope Valley Emergency Services (SAVES) Food Pantry. Furthermore, the program will offer job workforce development opportunities to 16 Local Conservation Corps of Antelope Valley (LCAAV) participants through a partnership with ACT. The City will utilize grant funds for the purchase of transportation and refrigeration equipment, which will allow the City to expand its food rescue processing and redistribution capacity by facilitating the addition of 12 food donation pickup locations, including 7 additional district schools, 2 high schools, and 3 major local vendors. Grant funds will also support paying the wages and food handling certification of LCAAV participants, who will assist with carrying out SAVES operations.</p>
CityServe	Kern	\$221,000	<p>CityServe is a new grantee to the Department of Resources Recycling and Recovery as an applicant but has partnered with Kern County Public Health Services Department and the City of Bakersfield Solid Waste Division has significantly reduced Green House Gas Emissions from landfills by rescuing food from schools, supermarkets and St. Vincent de Paul Center. CityServe is seeking funds to purchase two large refrigerator units that will secure rescued food prior to distribution to the CityServe partners.</p>
Community Environmental Council	Santa Barbara	\$116,355	<p>The Community Environmental Council seeks funding to support their Santa Barbara County Food Rescue program, enabling SBC Food Rescue to grow into a coalition based on the nationally acclaimed food recovery model Waste Not OC. SBC Food Rescue will partner with Santa Barbara City College (SBCC), UC Santa Barbara (UCSB), and Allan Hancock College (AHC) to divert food from landfills by accepting prepared food from campus food</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>services and other community donations. Specifically, each campus will purchase equipment that will enable them to receive and safely store rescued foods for distribution to food-insecure college students.</p>
Community Through Hope	San Diego	\$372,000	<p>Project Summary/Statement of use:</p> <p>Project Nutrition is a 2-tiered community driven partnership between Community Through Hope and the Life Christian Center. This joint powers application is a desire and commitment of 2 non profits in the South Bay area of San Diego to work together to reduce methane emissions and provide a more safe environment for the residents in our service areas.</p> <p>The Community Life Christian Center International Ministries of San Diego has 30 years of collaboration with the San Diego Food Bank distributing rescued food to over 3,000 people every month through the Southbay Area of San Diego County.</p> <p>Community Through Hope's Project Nutrition priorities are to provide fruits, vegetables, proteins and grains through adopted nutrition policies to clients and other local food pantries. Our clients consist of the unsheltered, seniors and families. Community Through Hope runs a mid-size nutrition bank to support local food pantries the South Bay Area of San Diego County and also facilitates a free Mobile Farmer's Market Nutrition Distribution with wrap around services including Nutrition Advocacy, Gleaning and Gardening Education.</p> <p>Through the collaboration of 2 tiered partners and with strong support from the City of Chula Vista's Economic Development Department, , we plan to distribute hundreds of thousands of</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>pounds (Estimated at 60,000 lbs per month per year) of rescued nutrition to those facing food insecurity in our area of impact. Those facing food insecurity in our area a diverse ethnic population made of low income families, senior and the unsheltered.</p> <p>CTH and the Life Acts Center intend to buy 2 commercial hybrid box trucks to deliver and pick up rescued food without renting a non-hybrid truck, reducing methane emissions produced during transport. CTH has been deemed a food distribution hub of San Diego Food Bank and this funding will assist with the hike in utilities costs since the installation and utilization of freezers for rescued meats and dairy.</p> <p>CTH's Project Nutrition has a training program which will teach local organizations how to hold their own nutrition distributions with our model and with the assistance of this funding, personnel will be able to expand their efforts to include this aspect into daily operations. This training will allow for much greater amounts of foods to be rescued and distributed as it will span several organizations all while reducing methane gas emissions from our local landfill in the South Bay.</p>
Copia	San Francisco	\$500,000	<p>The proposed project will expand use of Copia's logistics and technology platform to additional university and hospital kitchens to collect edible surplus and redistribute it to food insecure students and the local vulnerable populations first, as well as set food waste baselines and prepare for SB 1383 compliance. The project intends to recover food from up to three hospital and 20 campus kitchens and reduce edible surplus at up to five hospital and 25 campus kitchens, resulting in 5,525,000 pounds of food</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			rescued, 1,094,400 pounds of food waste prevented, and a reduction of 5,891 MTCO ₂ e through 2027.
DigTribute, Inc.	San Diego	\$195,470	<p>DigTribute is a software platform. We are working on coordinating distribution of food, which businesses such as grocery stores, restaurants and cafes are willing to donate, to the non profit organizations which are willing to take and re-distribute.</p> <p>As our common goal will be to maximize the amount of food rescued, we strive to achieve efficient coordination through our site, designed to be friendly to both businesses and participants.</p> <p>For Non-profit organizations:</p> <p>Our web site will display the advertisement of availability of food immediately in their account and send email and text notifications. This service can help them pick up the food when they need it instead of waiting for a scheduled pick up.</p> <p>For Volunteers:</p> <p>Advertisement of availability of food can be forwarded to volunteers too. They can then determine if the organization(s) they volunteer for will need the food and pickup it up if they need to. If the organizations they work for do not need the food they can forward the advertisement to other volunteers and organizations too.</p> <p>For Businesses:</p> <p>Our application can minimize coordination time with different non-profit organizations, as non-profit organizations will also be signed up on our site.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>We will help save on refrigeration and storage, as donated food can be distributed more frequently and easily.</p> <p>We will send periodic email reports with details such as acknowledgement by non-profits of food received.</p> <p>DigTribute will utilize the grant to focus on reaching out to Non Profit organizations. We will also work on improving the usability of our software to make it more efficient for them and their volunteers using it.</p>
Family Resource Center of the Redwoods	Del Norte	\$302,106	<p>This grant will be used to coordinate food recovery efforts in Del Norte County. A Food Recovery coordinator position will be hired to manage the project including: liaising between food retail and non-profit food distribution sites, creating a Del Norte Food Recover Acton Plan, implementing food waste recovery technology, overseeing food waste diversion efforts, hosting community outreach and education events, assessing the impact of the grant, and creating a Del Norte Food Recovery Manual to guide efforts into the future. In addition this grant will fund a transportation vehicle, food processing equipment modernization for Pacific Pantry, and a Food Processing Assistant position to handle increased quantities of recovered food at Pacific Pantry.</p>
Feeding It Forward, Inc.	Napa	\$149,490	<p>Feeding It Forward, Inc. is an edible food rescue project working to alleviate hunger & reduce waste in Napa Valley through collaborative efforts. Our customers are organizations fighting food insecurity in Napa Valley and surrounding counties. The major obstacle has been having safe transportation and storage of available healthy, nutrient dense food for those facing food insecurity with our 72 target sources of edible food. During the grant funding period a reduction of 42,000 lbs. and Total GHG Emission Reductions (MTCO2e) of 23.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
Feeding San Diego	San Diego	\$500,000	Feeding San Diego requests a \$500,000 CalRecycle grant to fund a significant expansion of what is already one of the nation's largest and most successful decentralized, agency-enabled, food rescue and distribution programs. Our greatest challenge is that the availability of donated food is growing faster than the distribution capacity of our network. Project funds will be used to purchase four modified food rescue vans, which our team will deploy across San Diego County to increase our county-wide food rescue by approximately 23%, to 16 million pounds per year, resulting in a total GHG emission reduction of 3,854. Grant funds will also enable us to equip our partner agencies doing the rescue with onsite cold storage and help support Feeding San Diego staff needed to facilitate the goals of the project.
Food Bank of Contra Costa and Solano	Contra Costa	\$296,088	Food Bank of Contra Costa and Solano proposes a Food Rescue project that will divert 691,006 net pounds of food waste from landfills during the grant period. This newly diverted waste represents an average yearly increase of 8% over the Food Bank's current food rescue operations. Funds requested will pay for a refrigerated hybrid diesel truck and liftgate, fuel and vehicle maintenance during the grant period, salary and benefits for 1.5 FTE Class B drivers, other staff time directly related to the project, and a composting-education flyer for food recipients. Associated total GHG-emissions reductions will be 2,533 MTC02e.

Applicant Name	County	Requested Funds	Project Summary ⁱ
Food Forward	Los Angeles	\$428,563	<p>Food Forward and the Episcopal Diocese of Los Angeles (EDLA) will collaborate on a Los Angeles-based food rescue project to significantly expand their existing, thriving five-year partnership. Both organizations bring years of experience and expertise. In the last 10 years, Food Forward has rescued and donated over 66 million pounds of surplus produce. Since 2013, EDLA has been helping food insecure individuals through their Seeds of Hope wellness and nutrition program, which now reaches across the six-county Southern California diocese.</p> <p>Through the project, Food Forward will collect surplus fruits and vegetables from wholesale vendors at the downtown Los Angeles Wholesale Produce Market and at the Port of Los Angeles through the organization’s Wholesale Produce Recovery program (WPR). EDLA will receive produce through their Seeds of Hope program and distribute to 33 sites across Los Angeles County. Produce will reach clients through food pantries and nutrition/cooking classes. All produce will be donated to Food Forward, free of charge, and then redistributed to EDLA, free of charge. All nutritious produce recovered will benefit low- to very low-income clients experiencing food insecurity. Food Forward and EDLA will collaboratively create the infrastructure to rescue 3,013,135 pounds of whole, uncut fruits and vegetables that would otherwise be thrown away, preventing 2,141 metric tons of CO2 equivalent from polluting the atmosphere.</p>
Food In Need of Distribution	Riverside	\$250,000	<p>Our food waste rescue project will divert 500,000 additional lbs of fresh produce to people in need of food assistance utilizing the California Association of Food Banks Farm to Family program. The additional lbs rescued through the grant cycle period will result in a net of 250 short tons of material diverted from waste with a net GHG benefit of 439.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
Food Recovery Network	San Francisco	\$52,665	<p>Food Recovery Network (FRN) is a national nonprofit that supports college students in fighting food waste and hunger by recovering surplus food from their college campuses and communities and donating the food to people in need. FRN has 23 official chapters in California that receive training, resources, mentorship, and education from FRN's national office, headquartered in Maryland. With support from CalRecycle, FRN will build the capacity of our California chapters while also holding outreach and education events to raise awareness of the role of food recovery in reducing food waste. These efforts will result in a projected 340,092 pounds of food diverted from landfills from Q3 2019 - Q2 2021, resulting in a GHG reduction of 299 MTCO_{2e} during that period.</p>
Food Runners	San Francisco	\$50,000	<p>Founded in 1987, by Mary Risley, Director, Food Runners is a lean and focused 501(c)3 non-profit organization that is dedicated to receiving donated perishable food and food overages that would otherwise go to waste. The food is delivered directly to local food programs in San Francisco, providing food for people in need. Volunteers pick up and "run" the food in their own vehicles to social service agencies throughout San Francisco who then serve it to people in need. Larger amounts of food are distributed by our truck driver, and in hard-to-reach areas where parking is restricted, food is picked up and delivered by cargo bike.</p> <p>Our mission: "To help alleviate hunger in San Francisco by providing businesses with the service of picking up their excess, nutritional food and delivering it to neighborhood food programs." By doing this we hope to provide a network of information to all working to relieve hunger and to raise the consciousness of all in our community not to discard food.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
FOOD Share	Ventura	\$403,976	The program will use grant funds to build a produce cooler, purchase a refrigerated truck, employ a driver, and expand storage. The combined impact of these investments will divert edible food from landfills each year.
Fresno Metropolitan Ministry	Fresno	\$500,000	Fresno Metro Ministry (Metro) and Central California Food (CCFB) are partners on this CalRecycle Food Waste Prevention and Rescue Program, with Metro serving as Lead Participant. Metro has served the Fresno region since 1970, and CCFB since 1992. We are currently working together to convert food waste streams that are being landfilled by many new and existing partners into newly diverted healthy recovered food for consumption by disadvantaged community members. This Metro/CCFB cooperative project based in Fresno will reduce GHGs emissions by an estimated 5,086,400 pounds by: 1) rescuing a total of 2,312,000 pounds of newly diverted edible healthy food from the grant award, 2) creating a new efficient sorting produce pack line to prevent food from going to the landfill, 3) redistributing all such recovered food to disadvantaged community members and 4) diverting any waste residuals to composting.
Galley Solutions	San Diego	\$341,621	Galley is a data-driven software solution for commercial kitchens aimed at optimizing the entire food production process with its powerful and simple cloud-based platform. From its preliminary use, it is apparent that Galley has the potential to greatly reduce food waste. We will use the grant for an R&D project that establishes Galley's current food waste prevention, builds and tests data-driven food waste prevention features, and ultimately establishes the food waste prevention realized with the new features. (https://www.galleysolutions.co/)

Applicant Name	County	Requested Funds	Project Summary ⁱ
Green Planets, LLC	Santa Clara	\$332,000	<p>In this project, a precise, compact, convenient to use and low cost detector will be built and deployed in several commercial kitchens of restaurants and cafeterias that will allow one to measure and communicate the status of fruit and vegetable freshness in real time and thus help in reduction of food waste. The solution that can bring about paradigm shift in addressing the spoilage detection in real time, allowing for a solution to reduce food waste in all aspects of the food chain (farms, during processing, distribution, and storage; retail stores, food service operations and households). This chemical sensing technology that comprises a rapid screening and functional testing system will be further used to develop an internet of things (IoT) platform by digitizing the output of the detector for communication with wireless intelligent devices.</p> <p>In California, the amount of food wasted is approximately 6 million tons per year (SB 1383 report), at a cost of \$74 million per year. With 10% market penetration by 2023, Green Planets's solution could result in landfill diversion of 60 million pounds of fruit of vegetable (assumption that 60 % of food waste is comprised of fresh produce). This could reduce greenhouse gas emissions by 1,800,000 MTCO₂e.</p> <p>Reducing food waste will significantly mitigate food insecurity. It is believed that reduction in food waste in CA by 10% can feed additional 1 million people per year. Furthermore reducing food waste will reduce fresh water consumption by 25%.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
Health Care Without Harm	Alameda	\$313,820	Health Care Without Harm, in partnership with Sutter Health, seeks funding for a two-year implementation project, engaging Sutter's ten hospital facilities in the Valley Region in food waste prevention and edible food donation. The model and outcomes of this project will be disseminated throughout Sutter Health, introduced to other California hospitals through existing statewide networks, and scaled throughout the Practice Greenhealth and Health Care Without Harm networks of over 1,000 hospitals throughout the United States. With vast, sustainability-focused networks in health care in California, longstanding trusted relationships within the sector, and staff on the ground who are experts in health care food waste management, climate, and regional food systems, HCWH is uniquely poised and capable to develop and implement the three components of this Food Waste Prevention and Edible Food Waste Recovery project in partnership with Sutter Health: Research, Pilot Implementation of food waste prevention and recovery strategies, and Education/Outreach.
High Desert Second Chance	San Bernardino	\$500,000	High Desert Second Chance is the only established Food Bank hub servicing the greater High Desert from Wrightwood, Lucerne Valley, Phelan, Adelanto, Victorville, Hesperia, Apple Valley to Barstow. We have 51 signed MOU partners from various feeding agencies, food ministries, pantries, college pantries, soup kitchens serving a total of 5600 families combined weekly. High Desert Second Chance is working to rescue more edible food donations otherwise marked for landfills through partnerships with Community Action Partnership San Bernardino, Feeding America, Food Forward, Stater Bros, Big Lots, Costco, Walmart, and The Rock Church. The \$500,000 grant funding will significantly propel our programs forward in our efforts to reduce food waste, glean

Applicant Name	County	Requested Funds	Project Summary ⁱ
			new food resources/supplies and add more feeding agencies into our food program.
Hing Consulting and Development, LLC DBA ChowMatch	San Francisco	\$400,000	The goal of our project is to increase the number of cities in California by 150-200 who are using the ChowMatch food rescue & gleaning software to streamline their food recovery and distribution process. Currently, 132 cities in California are using the ChowMatch food rescue software to assist in the diversion of 20 million pounds of edible food from our landfills annually. By adding additional cities, we estimate that we can increase the diversion by 10-15 million pounds of food during the grant period.
Hope 4 the Heart	Alameda	\$329,776	Hope 4 the Heart (H4H), food rescue project expands our existing 3.2 million pounds/yr of received and distributed food to rescue an additional net 1,022,000 lbs. during the grant period. Our network of 17 suppliers, 50+ recipient organizations and monthly family food events served approximately 85,000 individuals in 2018, with <8% of the gross intake feeding local livestock, and only 3-4% reaching landfill. By expanding our Rescue network and with purchase of a new Reefer truck, commercial refrigerator/freezer, electric forklift and pallet equipment we hope to further reduce GHG emissions, increase our food rescue network, and meet both H4H and California's food rescue goals.
Hunger at Home	Santa Clara	\$500,000	Hunger at Home is a nonprofit organization partnering with the business community to provide their surplus to charitable entities to help those in need. We facilitate the distribution of a plethora of surplus including food, beverages, equipment, amenities and personal necessities, to these nonprofit organizations so they can focus on their core mission. All items recovered and donated would otherwise go to the local landfill. In 2019, we estimate recovering approximately 200 tons of food and 6 tons of non-food surplus. This equates to approximately 200,000 kg CO ₂ e greenhouse gas reduction. Our organization is committed to

Applicant Name	County	Requested Funds	Project Summary ⁱ
			improving our community and our environment. The proposed project will utilize necessary resources to allow Hunger at Home to have the most impact possible to execute our mission and help those in need.
Jewish Family Service of San Diego	San Diego	\$133,368	CalRecycle grant funds will be used to purchase refrigerators, flash freezers and an electric hybrid box truck. These items will allow increased food rescue and provide a new method of food processing that extends the shelf life of donated perishable food. A portion of the requested funds will subsidize a campus wide waste management diversion service as part of a new food waste prevention program that will significantly reduce food waste going to landfills.
Joint Venture Silicon Valley Network	Santa Clara	\$350,000	A La Carte is a fleet of refrigerated food trucks that resemble their trendy food truck cousins, but without cooking and washing facilities. Every day the trucks collect surplus edible food from university and corporate campuses and drive directly into neighborhoods where a high concentration of people living with daily food insecurity can have a normal, dignified experience as they select meals free of charge. To alleviate any barriers, no registration is required; no personal information is gathered. Following the pilot program, involving one truck and one campus, additional trucks have been acquired to cover Santa Clara County and beyond. This grant application seeks to expand our services into new areas, including South County (an area of significant need), and to increase the types and kinds of food rescued. Funds are to cover additional trucks and staff to accomplish these goals.

Applicant Name	County	Requested Funds	Project Summary ⁱ
Kern County	Kern	\$266,795	<p>The Kern County Public Health Services Department administers the “Waste Hunger Not Food Kern County” (WHNF) Expansion Initiative that seeks to expand the current WHNF operations and rescue additional edible, healthy, and wholesome food and distribute it to those in need. WHNF has already brought together food generators and food recipients to rescue food to feed the hungry, poor, and homeless. The Environmental Health Specialist and Environmental Health Technicians among other Public Health staff and committed partners will continue to play pivotal roles in engaging additional food generators to fight against food insecurity by educating individuals on food donation safety and benefits. Partners are committed to ensure project success, as well as address and respond to food insecurity plaguing the communities.</p>
Los Angeles Regional Food Bank	Los Angeles	\$500,000	<p>The Los Angeles Regional Food Bank was founded in 1973 and has been actively involved in food rescue efforts since its inception. For more than a decade we have made it a priority to address the issue of food waste prevention. Up until 2018 we offered a Drive-Through Produce program to our partner agencies at our main warehouse on Thursday mornings. This program ended due to logistics issues. The program averaged 901,965 lbs of produce/perishables distributed a year over the last 5 years.</p> <p>To help supply the demand of our partner agencies, we are proposing a Mobile Produce Hub distribution. New refrigerated vehicles would take produce and other perishables to hubs (partner agencies likely would act as a hub) in Los Angeles County (Lancaster/Antelope Valley) and distribute produce and other perishables at the remote site.</p> <p>A grant award from CalRecycle will help launch the Produce Mobile Hub Program with the acquisition of two refrigerated</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>vehicles to pick up and distribute local produce, as well as additional racking, pallet jacks, and aerocide units for our coolers to help move and store the produce.</p> <p>The Mobile Produce Hub Program would consist mainly of produce. The produce that is no longer fit for human consumption is already being diverted from landfills by being used for power generation or used for feed.</p> <p>With the introduction of this program we will primarily distribute produce and perishable items. This will help to prevent these food items reaching their expiration date and being sent to a landfill.</p> <p>During the course of the grant period, we will prevent approximately 1,876,000 pounds of edible food waste from going to a landfill.</p>
Lost & Found Distillery, Inc. DBA Misadventure & Co.	San Diego	\$499,636	<p>The Misadventure Project is a food waste rescue and processing project in Vista, California. Lost & Found Distillery, Inc. DBA Misadventure & Co. is an individual applicant for the Food Waste Prevention and Rescue Grant Program - FW3 - FY 2018-19. Project proceeds primarily go towards the purchase and installation of one large piece of machinery — which allows for the de-packaging of pre- and post-consumer food waste in masse. Misadventure's is a for-profit, private entity, but whose innovative business model allows for open access to Project machinery for other food rescue organizations across Southern California. Misadventure is the first distillery in the world to turn excess baked goods it gets from food banks into award winning, carbon-neutral vodka and other beverage-grade ethanol products.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
Marriott International	Orange	\$250,745	Marriott International will partner with Leanpath to implement automated food waste tracking and measurement devices in ten sites* across its California hotel footprint with a focus on food waste prevention – the most impactful point of the Food Waste Reduction Hierarchy. Leanpath tracking technology will allow hotel kitchens to capture critical food waste data (with associated photos) at a granular level, driving actionable analysis to prevent recurrence through behavior and culture change. Our project is estimated to prevent the occurrence of over 420,000 lbs. of food waste, keeping over 210 tons from potentially entering California landfills. The GHG impact is a reduction in MTCO2 equivalent of 374 per the CARB model, and 1,320 per the EPA WARM model. The project will create a culture of food waste prevention in the kitchens that will remain beyond the grant period. (*Note: Marriott International will equally distribute grant funding to the ten participating hotels).
Peninsula Food Runners	San Francisco	\$300,000	Peninsula Food Runners project includes hiring a driver and coordinator to increase the recovery of food waste in the Santa Clara County area. With a new refrigerated van and driver, we estimate diverting an additional million pounds of food annually from the landfills.
PicdLocal LLC	Los Angeles	\$96,471	PicdLocal is a mobile app enabling California communities to trade the fruit, vegetables, herbs, flowers, compost and firewood produced at home with their neighbors, that would otherwise be wasted. Our mobile application is fully deployed and available on the Apple App Store and Google Play, and online in a simple "Web-app." The application is entirely free to use, ad free, and currently has several dozen enthusiastic users in the San Gabriel Valley. PicdLocal is self-funded, has no outside investment yet and is a for-profit enterprise seeking to grow aggressively over the next 5 years.

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>This grant will grow our local user base through:</p> <p>Education and Outreach PicdLocal seeks, equipment and labor hours for 3 part time FTE to educate our community on how to reduce food waste using our app. We also plan to print and assemble up to 15,000 cards with free seed packets for our new staff to distributed in our target cities – enough for roughly 10% of the population. We are also seeking funding to reach tech savvy community members by requesting enough click ad funding over two years to reach 50% of all SFH in our 3 target communities.</p> <p>Product Usability Peer-to-peer marketplaces must engender trust and offer extremely efficient transactions with little intervention. To do this PicdLocal seeks funds to develop a user identify verification process, along with funding to verify up to 5,000 users via stripe. Funds are also requested for an appointment scheduling system enabling the community to schedule trades directly rather than through our current help desk. These features will enable the software to scale across hundreds of communities and feature only verified users.</p> <p>Why: Currently, outside investors simply are not interested in a non-revenue producing application that is only beginning to grow virally. Based on our initial market response, California residents are extremely excited about PicdLocal and have already begun posting their excess fruit and vegetables for rescue. PicdLocal has enormous potential to improve food waste through source reduction, but the application requires state funding to educate our community first. We strongly believe that PicdLocal as a peer-to-</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			peer market will spread itself virally if we can further build the initial group of users in our home market.
ProduceGood	San Diego	\$330,435	Through ProduceGood's proven recovery activities in San Diego backyards and farms, the proposed Orchard Upcycler project will provide green job training through Urban Corps' youth workforce development program and opportunities for community volunteers to help with the net new diversion of an additional 100,000 pounds (50 tons) of fresh produce from landfill for zero-waste processing and community education by Oceanside Kitchen Collaborative, to feed the food insecure and reduce GHG emissions by 100.
Re-plate, Inc.	Alameda	\$500,000	Re-plate uses technology to rescue surplus food from businesses and deliver it straight to nonprofit recipient organizations that feed people that are experiencing food insecurity. Re-plate will be using grant funds to expand into new cities accessing new food rescue opportunities, making our food rescue more efficient and cost effective. The Re-plate model of food rescue is proven and the key limitation is scaling our operations, which requires capital. With this funding we will be able to rescue an addition 5,845,776 pounds of food more than our current rate of rescue. This translates to a net GHG benefit of 5,203 MTCO _{2e} .
Sacramento Food Bank & Family Services	Sacramento	\$153,562	Sacramento Food Bank & Family Services (SFBFS) is a leader of emergency food assistance in Sacramento County that distributes food staples and produce to a network of over 220 partner agencies, serving 154,000 food insecure individuals. This grant will fund a refrigerated truck and operations staff to increase our capacity to rescue food from large food donors including manufacturers and wholesalers. The truck will be a critical addition to SFBFS' recovery efforts by enabling us to rescue larger donations that are going to landfill. It will also maximize our ability to handle an increased volume of overall food that we are

Applicant Name	County	Requested Funds	Project Summary ⁱ
			responsible for receiving and providing to the community free of charge.
San Diego County	San Diego	\$202,040	<p>County of San Diego’s Recycling section is responsible for diverting waste from unincorporated San Diego (SD) County. The County is actively involved in food rescue & food waste prevention with the Live Well SD Food System Initiative (LWFSI) & the SD Food System Alliance Food Recovery Working Group. The County also led the development of a Food Donation Action Plan (FDAP) for the SD Region with food banks, pantries, gleaners & food donors. The FDAP’s main purpose is to improve food donation in the region, help address nutrition insecurity & reducing food waste. A pantry survey was conducted by FDAP in the San Diego region to assess pantry needs to increase food rescue.</p> <p>The County has food waste prevention programs like “Food For Thought” presentations, High School & Community Culinary Programs to Prevent Food Waste, advertising & social media campaigns to ReThink Waste, & distributed a “Waste Not” newsletter to 200,000+ households & businesses. Staff also developed public education pieces A Food Donation Guide for Businesses & Food Waste Tip & Recipe Cards.</p> <p>While a food donation network is in place, there are still infrastructure needs to increase assistance to the food-insecure & to recover more edible food. The FDAP identified most food pantries don’t have reliable transportation to pick up donated food or have adequate refrigeration/freezers for donated food.</p> <p>FDAP showed that the most pantries (16) & the most food generated in the unincorporated county (1,324,835 lbs/year) is in the community of Spring Valley. Heaven’s Windows, a non-profit,</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>was identified as the largest redistribution pantry for many smaller pantries in the unincorporated county. They partner with major SD county food banks, Smart Kitchens & Fresh Rescue programs, local restaurants & retailers, & 14 other community partners.</p> <p>This application focuses on action items from the FDAP</p> <ol style="list-style-type: none"> 1) Provide grant funding for additional cold storage capacity 2) Provide grant funding for food donation transportation 3) Provide funding for software to facilitate food donation 4) Increase outreach to promote food donation & food waste prevention <p>Transportation & Refrigeration</p> <p>To increase food donation of hubs such as Heaven’s Windows & their partners, this grant would provide a refrigerated truck (reefer) & walk in coolers. Heaven’s Windows estimated that they could add 25 more pantry partners & 15 more food donation partners with this added infrastructure. This grant would fund a part time driver for the reefer. County staff is asking for 5 more refrigeration units to increase food rescue capacity of pantries in East county.</p> <p>Donor Matching Software (DMS)</p> <p>Research shows food donation networks benefit from DMS. With this grant, County staff will setup DMS for up to 200 members & provide vendor training to connect food donors & food pantries.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>The software will allow for data collection & analysis by County staff. Using DMS, up to 200 new connections can be made from businesses to the larger food banks.</p> <p>Outreach & Education</p> <p>Donation: Not all potential food donors are aware of liability protections & fear that they may be held liable for food they donate. This perceived liability might dissuade donors from donating food. Some may not know how to safely donate food or where to donate it. County staff will print and distribute the “Too Good To Waste” Food Donation Guide for Businesses & requests grant funds for more copies. Department of Env. Health inspectors and staff will distribute them.</p> <p>Food Waste Prevention: The County will provide in-kind & grant funded educational videos & ads for residents & businesses. Activities will be food waste prevention education to schools & community culinary programs, distributing tip cards, holiday press releases, social media posts, & assistance to businesses & farms. County also requests grant funds for the “Save the Food” campaign with ads in East county, as well as the development of a food waste prevention video.</p>
San Diego Food System Alliance, a Fiscal Project of Leah's Pantry	San Diego	\$220,700	<p>Goal: Reduce food waste and CO2e by 10% in target populations over grant period</p> <p>Objectives: (1) educate target populations that food waste is an issue, (2) share strategies for meal planning, cooking, storing, and sharing food, (3) incentivize social competition to track and reduce wasted food.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>Activities: (1) engage seven partner organizations as target populations: two Universities, two Jurisdictions, and three Corporations, (2) customize and deploy EcoChallenge software/cloud technology platform for series of five social competitions with quarterly food waste tracking metrics, (3) customize and deploy Save The Food San Diego toolkits, activities and supplies for series of five quarterly consumer education interventions over course of grant period; focusing on four simple concepts of “Plan it, Cook it, Store it, Share it”, (4) generate quarterly reports, and final impact report with next steps analysis.</p> <p>Measurement: (1) using a benchmark of 3.5lbs of food waste per person per week, kick off campaign with a food waste baseline-gathering EcoChallenge using 1% - 5% of target populations as a sample size; extrapolate total target population impacts, (2) conduct four additional targeted EcoChallenges with food waste tracking, consistent with the four concepts of “Plan it, Cook it, Store it, Share it” (3) generate final food waste reduction EcoChallenge impact report with additional savings metrics, i.e. water, energy, money, community, (4) Goal to reach 10% food waste reduction compared to baseline.</p> <p>Additional measurement: Dates and locations of education and outreach; benefit to targeted audiences.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
San Diego Rescue Mission Inc.	San Diego	\$500,000	<p>The San Diego Rescue Mission's Partners for Hunger Relief Program ("PFHR") seeks funding to support and expand its food waste prevention and food rescue programs. PFHR is the largest food waste prevention and food rescue program in California. We received San Diego Food System Alliance's EMIES UnWasted Food Awards 2018 Distinguished Program for outstanding achievements and commitment toward reducing food waste and increasing good food recovery. Additionally, our Food Services Director received certification from the National Center for Biomedical Research and Training for completion of their course in Biomedical Research and Training Academy of Counter-Terrorist Education certification. This certification satisfies the U.S. Department of Homeland Security Performance Level training requirements. In 2018, we rescued approximately 3 million pounds of food that would have otherwise been wasted and ended up in landfills. We receive numerous calls from organizations outside of California wanting to know about our program and how we continually maintain such high volumes of food rescue and waste prevention. We partner with more than 150 businesses in and around San Diego County to rescue their food products. Several other businesses and institutions call us to pick up food, but unfortunately, we have had to turn them away because we do not have the storage capacity to refrigerate the rescued food. Funding of this grant request would enable us to purchase an additional walk-in cooler/freezer so that we can say yes and rescue even more usable food. Our goal is to one day be able to rescue perishables from farms. We also need to purchase refrigerated trucks to ensure proper transportation and temperature of perishables and a storage bin/container to storage perishables. The San Diego Rescue Mission serves more than 1000 homeless men, women, children and infants every year and hundreds every</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>month. The food and perishables rescued by PFHR is used daily to prepare meals hot meals for the men, women and children in our programs, our preschool and other service agencies, such as the YWCA Battered Women and Children Program. All meals are served on cafeteria trays and biodegradable plates instead of Styrofoam and with metal silverware. Every year we have Easter, Thanksgiving and Christmas Community Meals where we serve hot, delicious meals to more than 1,000 individuals and families, which consists mostly of individuals and families experiencing homelessness. Additionally, we use biodegradable cleaning materials throughout our organization.</p>
<p>Second Harvest Food Bank Santa Cruz County</p>	<p>Santa Cruz</p>	<p>\$358,804</p>	<p>With funding from CalRecycle’s Food Waste Prevention and Rescue Grant, we will expand collection and distribution of rescued food from donors to communities in need. Included in our project budget is a new 26-foot refrigerated box truck, a new warehouse electric forklift, and two FTEs for a driver and a new Food Resource/Food Rescue Coordinator within our Operations and Agency Relations Department. Our budget items are new to Second Harvest and will enable us to save 225,000 pounds of food waste beyond our existing poundage. The new electric forklift will add to our existing fleet and give us a greater capacity to move temperature-sensitive produce from our delivery dock to our coolers while minimizing the quantity of spoilage. Enabling this process is the warehouse/driver position we are adding to the staff to quickly move produce, as well as to drive the refrigerated truck to our delivery sites around the county. Based on existing truck mileage rates, we are projecting a new truck will travel 3700 miles around our 607 square-mile county in one year of food pick-up and deliveries. Likewise, by adding a new Food Rescue Coordinator, we will have the staffing to accommodate and streamline our</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			ability to manage the in-take and out-flow of both the produce and dry goods generated by adding the refrigerated truck to our fleet.
Social Justice Learning Institute	Los Angeles	\$119,078	<p>The Social Justice Learning Institute (SJLI) is a nonprofit organization located in Inglewood, CA. SJLI is dedicated to improving the education, health and well-being of youth and communities of color by empowering them to enact social change through research, training and community mobilization.</p> <p>In the context of the US Environmental Protection Agency’s Food Recovery Hierarchy, SJLI’s food waste prevention and rescue efforts operate at two primary levels: 1) Feed Hungry People and 2) Composting. Since 2017, SJLI has partnered with Food Forward and the Inglewood Unified School District on a monthly food recovery and distribution efforts through local events like our Food for Thought Produce Pickup (FFTPP). FFTPP addresses health disparities, combats diet-related diseases, and mitigates food waste. Food Forward works with the Los Angeles Wholesale Market to recover quality produce that is not selected by grocers and restaurants. Produce is transported to Morningside High School, one of IUSD’s campuses, for sorting and distribution. SJLI conducts outreach to promote the distribution throughout Inglewood and prepares the compost sites for the anticipated food waste. On the event day, Food Forward trucks deliver 7-8 pallets of produce from their donors at the wholesale market to the high school site. Volunteers and staff sort and bag these pallets of produce throughout the morning. The team prepares a minimum of 500 bags of produce filled with 5-6 different fruits and vegetables, which serves at least 250 households at each event. To date, there have been 10 produce pickup events which have reached over 800 beneficiaries, recovered over 130,000 lbs of produce from landfill, distributed 75,000 lbs of produce to the community,</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>and composted 55,000 lb of the remaining undistributable produce.</p> <p>Produce that is not selected by community members after our events, go to one of two diversion sites: 1) World Harvest Food Bank or 2) SJLI's community composting sites. Produce that is still edible goes to the food bank. Produce is composted by SJLI to supply soil for the 7 school and community garden sites under SJLI's operation. These gardens are part of SJLI's 100 Seeds of Change initiative which aims to establish a local food system. Recognizing the lack of affordable healthy food options, SJLI worked alongside youth and community members to build 100 school, community and home gardens throughout Inglewood and Lennox. 100 Seeds of Change has since evolved into a plethora of Health Equity programming, including healthy lifestyle education. The garden sites and healthy lifestyle classes are additional entry points to engage residents in food waste prevention education. In this way, SJLI is creating a closed-loop local food system by mitigating food waste, offering healthy food to families, educating residents, and composting food back into its gardens.</p> <p>With the proposed grant, SJLI is looking to enhance program operations and expand it to twice monthly, while also providing technical assistance and consultation to other agencies. Thus, the budget reflects SJLI's food rescue model defined by three primary mechanisms: 1) food rescue and distribution; 2) composting unused produce; and 3) building capacity for other organizations to implement their own food rescue efforts in their communities. SJLI currently relies on equipment from Food Forward. An investment in equipment like pallet jacks, tables, and others listed in the budget would eliminate labor and transportation costs</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>incurred by Food Forward. SJLI will hire one full time and one part time staff member to manage FFTPP. The FFTPP functions on 15-30 volunteers and staff working from 10am-5pm; funds will provide lunch, snacks, and water. In terms of training, SJLI will offer Startup Kits that would supply eligible agencies with necessary materials to successfully implement the model; the budget reflects staff time and supplies needed to develop and implement trainings.</p>
SOULMUCH	San Diego	\$100,441	<p>SOULMUCH is a social enterprise aimed to rescue restaurant food from being wasted. The current business is located and operating in San Diego. The food we primarily focus on rescuing is edible oversupplied grains from large chain restaurants. In one year, with our limited staff, resources, and funding we have rescued 7,146 lbs. Our current rescue model process looks like this: chefs move leftover grains from the rice cookers into designated containers we provide them. They store the containers in the walk-in fridge of the restaurant overnight. The following morning, our crew comes by, picks up the containers, and drive it to our kitchen where we begin to process them. Once the containers are transported in our kitchen, we immediately insert them into our dehydrators. Once the moisture is removed, we grind and mill the drained grain into flour. We use this flour to process our end product of delicious, high protein, healthy vegan cookies.</p>
St. Francis Center	Los Angeles	\$363,846	<p>St. Francis Center rescues food annually from a variety of food partners including area grocers, restaurants, food banks, and local stores/farmer's markets to feed the homeless and extremely low-income families and individuals served through its programs. Grant funds will pay for: (1) renovations to its existing large walk-in refrigerator in need of repair and to expand the size of the walk-in to accommodate the increased amount of food rescued; (2) renovations to its kitchen to better utilize food rescued to feed</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			homeless and low-income guests; (3) hiring a full-time food bank manager; and (4) indirect costs (5% of grant request) including insurance, occupancy and transportation costs. SFC's food recovery efforts will divert an additional estimated 1,000 tons of food over the course of the grant period from landfills, which in turn will reduce Greenhouse Gases (GHGs) with a net GHG benefit of 1,703 metric tons of carbon dioxide equivalent.
University of California, Davis	Yolo	\$499,842	<p>Improving Anaerobic Digestion of Food Waste using Anaerobic Fungi</p> <p>Current conversion of food waste using anaerobic digester technologies into biogas and value-added bioproducts is impeded by incomplete biomass hydrolysis, long substrate retention times and limiting methane and volatile fatty acid production. Optimizing anaerobic digestion (AD) to match the efficiency of natural digestive systems, such as the cow rumen, will improve our ability to convert food waste at industrial scale more efficiently. This improvement will enable AD to be applied more broadly for large-scale conversion of food waste. Anaerobic fungi, including those found in the cow's rumen, have been shown to have powerful hydrolytic capabilities that are currently not reproduced in anaerobic digesters. These unique fungi, whose genome sequences and systems biology have only recently been described, have the potential to transform current AD technology to create an advanced generation of digesters that are capable of efficiently digesting lignocellulosic biomass. In this project, we will develop methods to enhance the role of fungi in current digester technologies as well as developing new bioreactors that model the cow rumen. Successful implementation of the technologies developed during this project will enable us to utilize food waste by</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			converting it more completely into biogas and other value added bioproducts.
University of California, San Diego	San Diego	\$145,908	The UC San Diego (UCSD)'s Fresh and Full Food Transportation program (3FT) is looking to expand its recovery of edible food waste, connecting the recovered food with college students and transitional aged youth who face homelessness and food insecurity. 3FT is a collaboration among the UCSD Food Recovery Network (FRN), The Hub Basic Needs Center (BNC) and on-campus Triton Food Pantry, and the Center for Student Involvement (CSI) to divert recovered edible foods from landfills. 3FT recovered food is available at the BNC or Triton Food Pantry to any registered UCSD student. Currently 44% of undergraduate and 29% of graduate students have identified skipping meals to save money. The 3FT program also diverts edible food waste to Urban Street Angels (USA), a local community-based organization that serves transitional aged youth facing homelessness.
University of California, San Diego	San Diego	\$237,346	Currently there are no large-scale industrial post-consumer composting systems for diverting waste in San Diego County. The UC San Diego Housing Dining Hospitality Eco-Container Program will address the issue of wasted edible foods by allowing customers in the on-campus restaurants to conveniently take their food and leftovers to-go for later consumption, rather than throwing them in the trash, which ultimately ends up the landfill. We estimate that through this program 300,438 pounds of additional food waste would be prevented over the duration of the grant term. This equates to a total GHG emission reduction of 267 MTCO _{2e} .

Applicant Name	County	Requested Funds	Project Summary ⁱ
Ventura Spirits Co.	Ventura	\$292,200	<p>Ventura Spirits Co. is a small business producing distilled beverage spirits and is seeking \$292,200 to expand our capacity for preventing a larger portion of sub-grade strawberries from becoming waste in the upcoming years. Our existing equipment will only allow us to handle a maximum quantity of about 5 tons per day, and our work plan enabled by this grant program would increase our daily maximum to about 20 tons per day.</p> <p>We will use the project funds to procure the equipment necessary to process much larger quantities of fruit as they become available, as well as the compensation required for skilled and experienced workers to execute the program. Furthermore, we will expand our efforts towards outreach and education by conducting free tours of our processing facility every weekend.</p>
Waste Not OC Coalition, a Fiscal Project of OneOC	Orange	\$492,221	<p>The Waste Not OC Coalition, a Fiscal Project of OneOC (WNOC), is a public-private partnership with the goal of eliminating hunger and reducing food waste. The Coalition acts as an umbrella of stakeholders that are involved throughout the food production supply chain. By bringing a range of partners together, WNOC has developed innovative programs to feed hungry people. WNOC's programs are highly successful, where they have high standards for efficiency, tracking tonnage, and food safety measures. Grant funding will be used to purchase capital and labor for achieving a variety of food waste reduction and rescue goals outlined in the project narrative.</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
Waste Not Want Not Now	Los Angeles	\$200,000	<p>Waste Not Want Not Now (WNWNnow) is a community-powered food rescue and waste prevention organization that has been operating in and serving a[n] AB 1550 community in Los Angeles, California for over a decade. WNWNnow has traditionally focused on transferring food out of the waste cycle by using our volunteer base to pick up donated food from local businesses and delivering it to nearby receiving agencies who then feed the area’s homeless population; however, the recent passage of legislation (CA AB 1826, CA AB 341, and CA SB1383) concerning organics and food waste has increased the need for education and has caused us to expand our efforts to focus not only on food rescue, but food waste prevention. Since the passage of the new laws, we have increased our programming to include new partnerships with local waste haulers as well as farmers markets; we have partnered with 24 new businesses, 1 office, 1 university and 2 farmer’s markets along with 13 new receiving agencies. By experimenting with an employee’s time, increasing their focus on community outreach over a four-week period, we increased the amount of businesses willing to participate in our food rescue and waste prevention program by 833%.</p> <p>Our aim is to continue with this momentum to create lasting cultural change regarding food waste and help restaurants comply with the new legislation; the grant funds will help WNWNnow do so in four concrete ways.</p> <p>First, we will use the funds to lease and maintain an app powered by ChowMatch. ChowMatch is a software technology that uses matching logic to connect agencies with surplus food donated by local businesses. The technology helps streamline the distribution of untouched surplus food to food assistance organizations. The</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>app will allow us to target a massive amount of potential partner businesses and access a larger volunteer base, which will increase our diversion.</p> <p>Second, in conjunction with the ChowMatch app, we will further incentivize local businesses to reduce their waste by creating a Pilot Food Waste Reduction Program, which includes education, training, and will result in a complete food diversion plan. Participants will receive a certificate of recognition, which they can use for promotional purposes. We already have partners interested in piloting this program.</p> <p>Third, we will use the grant funds to expand our current community outreach by hiring an Outreach and Partner Manager and creating new educational literature. This position will be dedicated to training, education, and growing our network of partner donors, receiving agencies, and volunteers while leading our Pilot Food Waste Reduction Program. They'll develop our staff and volunteers into food waste ambassadors, capable of assessing businesses' food waste issues and reducing them.</p> <p>Fourth, we will use the grant funds to expand our fleet to include all-electric zero-emission van(s) with refrigeration that feature food storage supplies including commercial heated boxes, cooled bins, scales, labels, and other items required for the safe storage and transport of donated food.</p> <p>Our relevant partnerships for this grant include ChowMatch and Athens Services. Our current contract with Athens pays us per pickup, and highlights our unique advantage when it comes to food rescue and waste prevention. Our Outreach and Partner</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>Manager, paired with ChowMatch, will enable us to dramatically increase this funding source, well beyond our current capability. In turn, this will allow us to create more jobs, with training, for disadvantaged communities, exponentially reduce emissions, and expand education, impact, and cultural change.</p> <p>We know our plan will work because we are already executing on it on a smaller scale and realizing record positive cash flow signifying the feasibility and sustainability of our proposal.</p> <p>Furthermore, the food will be diverted from Athens' landfill in an AB 1550 disadvantaged community.</p>
White Pony Express	Contra Costa	\$286,530	<p>Over the grant period, White Pony Express (WPE) will rescue 1,972,200 new, additional pounds of fresh, wholesome food from grocery stores, farmer's markets, food wholesalers, restaurant purveyors, and others that would otherwise have ended up in the landfill, and thus WPE will significantly help reduce greenhouse gas emissions in Contra Costa County (Net GHG Benefit 1,725). To accomplish this WPE will open at least six (6) new school pantries during the grant period, delivering approximately 4,000 pounds of fresh produce, meat, dairy, and groceries each week to each pantry to serve the community surrounding schools that qualify for the federal school lunch program for its students.</p> <p>White Pony Express has the largest Food Rescue (FR) and distribution program in Northern California. FR began with nothing, less five years ago, and now rescues and distributes to those in need 6,000 pounds of fresh, wholesome food every day, seven days a week, 90 tons a month. We actually weigh every pound rescued, and we have rescued and delivered over 8,000,000 lbs. since WPE began in September 2013. All of this is done</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>through broad collaboration with the community. Please see documents attached listing the many in-kind donors and the scores of recipient nonprofits. We only deliver high quality food that we would happily put on our own tables.</p> <p>FR has a fleet of nine refrigerated trucks and vans. Each day, drivers take trucks and vans to a variety of supermarkets and wholesalers, pick up donations and return to the distribution center for distribution to the recipients that will be receiving food that morning, according to a individualized charts of preferences, and exclusions, as well as the number of people each nonprofit is serving. The drivers with other distribution center workers load a scheduled vehicle with crates of food destined for specified recipient organizations. We serve 70+ such organization recipients in Contra Costa, from Brentwood to El Cerrito, and West Richmond and from Martinez and Orinda to Danville. We pick up food as far south as Dublin. Our major in-kind donors include 6 Whole Foods, 3 Sprouts Farmers Market, 2 Trader Joe's, 96 Starbucks, 5 Farmer's Markets, and Performance Food Service.</p> <p>According to the counts of our non-profit partner recipient organizations, WPE serves 60,000+ unique individuals each year.</p> <p>We want to reach the remainder of those suffering from hunger that we are not yet serving. We will use principally our new School Pantry Program and Mobile Groceries initiatives to reach those not associated with a provider. Mobile Groceries will be sent to identified pockets of Richmond, Pittsburg, Concord, and Antioch. These Mobile Groceries and School Pantries will go to distressed neighborhoods, and schools with a high percentage of students on the free lunch program. FR's pilot School Pantry has been in</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>operation at Downer Elementary in San Pablo for four years, There the families have received about 4,000 pounds of high-quality food each week. We find other nearby nonprofits to take the deliveries during school vacation periods. These food deliveries have completely changed the neighborhood. The California Foundation for Strengthening Communities sent WPE an unsolicited grant for \$10,000 in recognition of the effect of this work.</p> <p>When the 11 planned School Pantries are in operation, FR will be delivering 10,000+ pounds of high-quality food a day to those most in need.</p> <p>WPE continues to receive many awards. Recently WPE was honored in June 2018 as California Nonprofit of the Year (for 7th Senate District).</p>
World Harvest Charities and Family Services	Los Angeles	\$500,000	<p>World Harvest Charities and Family Services is a nonprofit organization that provide food, basic staples and living essential to people who are at risk of hunger and to the needy.</p> <p>World Harvest Food Bank operates one branch facility in Los Angeles, following both the front line and warehouse food bank models. The Food Bank has a service areas that assists families and individuals in 58 counties within the state of California. We currently distribute an average of 25 million pounds of food through our facility and our 200 plus partner agencies, including food pantries, soup kitchens, shelters and after school programs for children.</p> <p>Our goals include finding pathways to reduce waste while eliminating hunger:</p>

Applicant Name	County	Requested Funds	Project Summary ⁱ
			<p>Distribute high quality foods and non-food essentials to nonprofit agencies that serve the hungry.</p> <p>Strengthen agencies directly responsible for distributing food and non-food essentials.</p> <p>Extend Food Bank services to underserved communities within our service area.</p> <p>Reducing the waste of food or essential living articles that would otherwise be discarded in landfills, due to surplus or inability to sell.</p> <p>Directly provide families with foods such as vegetables and fruits that are essential for a balanced diet, but too costly for low income households.</p> <p>Increasing access to balanced meals with fruits, vegetables and cereal, while reducing developing common ailments related to poor diets, such as high blood pressure and diabetes.</p>
Yolo Food Bank	Yolo	\$500,000	<p>The Yolo Food Bank and County of Yolo will use these funds to purchase necessary equipment and personnel to maximize the efficiency of their new, larger warehouse facility. This facility, is near completion and will allow the Food Bank to quadruple their intake and distribution of food to the most vulnerable residents of Yolo County. In addition, the County of Yolo will distribute a direct mailer to inform businesses of the opportunity to divert food from the landfall by donating to the Food Bank.</p>

Note: Given the nature of this program all proposed projects provide benefits to priority population.

ⁱ Project summaries are extracted from the submitted application and have not yet been approved by CalRecycle. Contents in these summaries may be revised based on CalRecycle's evaluation.