

City of Vallejo SB 1383 Edible Food Recovery Inspection Form

Busin	ess Name:							
Busin	ess Address:							
Date o	of Inspection:							
Inspe	ctor Name:							
	spection checklist applies to lage 3 for definitions.	Fier 1 and Tie	r 2 Comme	rcial Edible Fo	od Generators	S.		
		Ge	nerator De	etails				
Conta	act Name:		Cor	ntact Title:				
Conta	act Phone:		Cor	ntact Email:				
Busin	iess Type (Tier 1): Supe	ermarket	Groce	ry Store	Food Serv	vice Provide	r	
	F	ood Distribute	or	Whole	esale Food Ver	ndor		
Business Type (Tier 2): Restaurant H			Health	alth Facilities Local Education Agency				
Ho	otel Large Event	Large	Venue [State Agen	cy Non-Lo	ocal Entity		
		F.19	1. 5 15	V- 4 - 11 -				
	Food Tyron	ı	ole Food D	ı	Dealthaulad	Dianagad	Nathina	
	Food Type: Room temp = x Requires ref. = xx Requires freeze = xxx	Food Type Generated	Donated to Local FRO	Backhauled for Donation	Backhauled for Disposal	Disposed on Site	Nothing to Donate	
Х	Non-Perishables Dry goods, grocery items, canned boxes							
Х	Baked Goods Bread, desserts, pastries		ļ.					
XX	Produce Fresh fruit & vegetables							
XX	Eggs/Cheese/Dairy All dairy & dairy alternatives							
XX	Meat/Seafood/Deli Packaged/unpackaged animal products							
XX	Non-Dairy Beverages Soda, juices, water							
XX	Prepared Food – Indiv. Wrapped Premade salads, sandwiches, bowls							
XX	Prepared Food – Trays/Multi-Serv. Large prepared trays (i.e. for catering)							
XXX	Frozen Food All frozen food, includes ice cream							

Inspection Summary:

Inspection Item – Edible Food Generator				
1.	Generator has a contract(s) or written agreement(s) with edible food recovery organization(s) or service(s).			
2.	Generator has shown a record of the following for each food recovery organization or servic generator has a contract or written agreement with pursuant to Section 18991.3 (b):	e that the		
	a) The name, address and contact information of the service(s) or organization(s).			
	b) The types of food that will be collected by or self-hauled to the service or organization.			
	c) The established frequency that food will be collected or self-hauled.			
	d) The quantity of food collected or self-hauled to a service or organization for food recovery. The quantity shall be measured in pounds recovered per month.			
3.	Generator can demonstrate, by way of written records, that a training program which discusses safe food handling procedures for recoverable foods is in place.			
4.	Inspector observes that general food safety protocols are being followed including segregated storage and proper temperature control for recoverable foods.			
5.	Evidence of intentional food spoilage/not donating all recoverable food.			

Definitions:

Tier I Commercial Edible Food Generators are one of the following:

- (A) Supermarket.
- (B) Grocery store with a total facility size equal to or greater than 10,000 square feet.
- (C) Food service provider.
- (D) Food distributor.

Tier 2 Commercial Edible Food Generators are one of the following:

- (A) Restaurant with 250 or more seats, or a total facility size equal to or greater than 5,000 square feet.
- (B) Hotel with an on-site food facility and 200 or more rooms.
- (C) Health facility with an on-site food facility and 100 or more beds.
- (D) Large venue/Event.
- (F) A state agency with a cafeteria with 250 or more seats or a total cafeteria 36 facility size equal to or greater than 5,000 square feet.
- (G) A local education agency with an on-site food facility.