

# COUNTY OF VENTURA

## 2024 CAPACITY PLAN



PREPARED BY ABOUND FOOD CARE

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## Executive Summary

Ventura County is required to provide edible food recovery capacity study information on behalf of all affiliated jurisdictions. Estimating the amount of available food that can be recovered from generators with high levels of certainty can be challenging. As programs progress, and greater accuracy in recording donations increase, these numbers will become easier to estimate. CalRecycle has stated that this is a periodic assessment of capacity, and these numbers may be updated each year as more data becomes available.

Abound Food Care recommends providing the following responses regarding the capacity questions in the Electronic Annual Report. The subsequent sections of this report provide additional options and greater details that can be included in the 'additional information' sections of the Electronic Annual Report according to the jurisdictions' discretion. Additionally, this report can be attached to the Electronic Annual Report in full.

### Electronic Annual Report Information

Jurisdiction	Tier 1 Generators	Tier 2 Generators	Food Recovery Organizations	Total Pounds Recovered in 2023
Camarillo	6	9	3	673,065
Fillmore	4	0	2	124,486
Moorpark	7	8	3	791,341
Ojai	10	1	1	53,602
Oxnard	74	41	14	1,730,365
Port Hueneme	0	1	1	90,315
Santa Paula	2	2	2	52,251
Simi Valley	14	32	5	1,261,927
Thousand Oaks	22	26	21	2,315,878
Ventura County Unincorporated	3	4	6	3,671
Ventura	38	57	12	1,220,070
<b>TOTAL</b>	<b>180</b>	<b>181</b>	<b>69</b>	<b>8,316,971</b>

Capacity Criteria	Pounds	Tons
Estimated edible food for landfill disposal*	15,292,505	7646
Edible food recovery capacity verifiably available	9,000,000 existing 3,000,000 proposed expanded capacity	6000
Needed edible food recovery capacity	12,615,136 shelf stable and frozen 1,085,379 prepared foods	6850

\*Abound Food Care has used three different models to estimate this food. There are inherent uncertainties in each of these models, where it is expected that this number will be reduced as more data is gathered regarding available food donation from remaining non-compliant generators.

Abound Food Care (Abound) prepared the Edible Food Recovery Capacity Study for Ventura County. Abound used three methods to estimate the amount of edible food that would otherwise be disposed of by commercial edible food generators including a disposal-based method, an employees per business-based method, and a current program-based method. Abound recommended reporting an average of the results from the three calculation methods. Ventura County, affiliated cities and recovery organizations (collectively Waste-Free VC) have made substantial investments in policy, funding and programmatic activities to facilitate regional food recovery capacity expansion. However, additional investments must be made to cover the capacity gap based on the generation and capacity estimates.

### **Additional Notes Regarding Capacity Estimates**

The act of food recovery, as outlined in SB 1383 regulations, is redirecting excess edible food generated by food service businesses from the landfill to recovery organizations and services. Estimating the total potential recovery achievable through these actions is a challenge. Abound has estimated the total potential recovery using various methods including using the estimated edible food from waste characterizations of disposal data and estimated waste generation based on employees per business-types. These methods off points of data but may be less contextually considerate than extrapolating data based on the real-world data from local Food Banks, which have also been used. Important to note as programs are developed is that the action of collecting edible food from generators may not necessarily make the waste reduction or community impact initially expected. Solid waste professionals may see success in a recovery organization picking up more pounds of food from a generator - only to later find that this food was not able to be used to feed people and instead ended up in a compost bin at a food recovery organization. Consideration of these contexts informs a more refined estimate of the amount of edible food that is not only recoverable, but distributable in this system.

Coordination of prepared food recovery is particularly nuanced. Recovery services and software platforms may contribute to capacity expansion in this area, but the pantries in the region must have the ability to receive prepared food. It is critical capacity expansion is carefully implemented so that prepared foods are not only safe to donate at the point of generation but remain safe through recovery activities including transportation, holding and distribution. Expanding the region's capacity to recover and distribute prepared food may include piloting thoughtful approaches to generator education; recovery organization operations; potential coordination with recovery services and technologies; exploring incorporation of repurposing kitchens; and enhancing distribution models.

### **Recovery Organizations and Services with Available, New or Expanded Capacity:**

- Adelante Comunidad Conejo, Thousand Oaks
- Associated Students of Ventura (College), Ventura
- Camarillo Community Church, Camarillo
- Community Action Partnership, Oxnard
- Fleet Reserve c/o Holly Walaszek, Port Hueneme
- Food Share Ventura, Unincorporated County
- Manna Food Bank, Thousand Oaks
- Mercy Housing - Villa Madera, Oxnard
- One Step a la Vez, Fillmore
- Project Hope - St. Columba's Episcopal Church, Camarillo
- Sacred Heart Food Pantry at Cabrillo Village, Ventura

- Safe Passage Youth Foundation, Thousand Oaks
- Salvation Army, Oxnard
- St. Vincent de Paul, Thousand Oaks
- The Samaritan Center, Simi Valley

## 1. Introduction

In 2016 the State of California decided to act against global warming and the greenhouse gases that cause it. The State passed SB 1383, a bill designed to reduce methane emissions, produced largely from the decomposition of organic waste in the state’s landfills. The goal of SB 1383 is to reduce the amount of organic waste to 25% of what was buried in 2014 by the year 2025. Some of the most ambitious and important considerations of the law are the food rescue requirements. The law mandates that specific types of businesses donate the maximum amount of edible food fit for human consumption with a goal that 20% of all edible food that is being sent to landfills be intercepted and used to feed those who are food insecure. This not only provides nutrition, especially for those who are most in need, but it also prevents food from entering landfills and creating methane.

CalRecycle has tasked each County to evaluate the generation of excess edible food by commercial edible food generators in the county and affiliated cities; analyze the capacity of current food recovery infrastructure and its ability to recover the projected quantity of excess edible food generated; and identify opportunities to expand capacity where gaps exist.

Abound Food Care (Abound) is contracted by Ventura County to complete an Edible Food Recovery Capacity Study, to assess the regional capacity of edible food recovery for Ventura County and the affiliated cities of Camarillo, Fillmore, Moorpark, Ojai, Oxnard, Port Hueneme Santa Paula, Simi Valley, San Buenaventura (Ventura) and Thousand Oaks as required by California’s Short-Lived Climate Pollutants regulation (SB 1383).

The Capacity Study aims to address the following Edible Food Recovery Capacity requirements.

1. Estimate the amount of edible food that will be disposed of by commercial edible food generators that are located within the county and jurisdictions within the county.
2. Identify existing capacity at food recovery organizations identified that is available to commercial edible food generators located within the county and jurisdictions within the county.
3. Identify proposed new or expanded food recovery organizations and food recovery services that will be used to recover edible food identified in the estimate of edible food that will be disposed of by commercial edible food generators.
4. Identify the amount of new or expanded capacity, if any, at food recovery organizations and food recovery services that is necessary to recover the edible food that is estimated to be disposed of by commercial edible food generators.

Although food recovery is a means to reduce waste by getting excess edible food to humans, the capacity assessment requirements focus on a small portion of a greater system. The act of food recovery, as outlined in SB 1383 regulations, is redirecting excess edible food generated by food service businesses from the landfill to recovery organizations and services. However, this is not the end-state behavior that will meet the goals of both reducing waste and feeding people. An end-state behavior is one that results in the desired environmental outcome. Solid



waste professionals may see success in a recovery organization picking up more pounds of food from a generator – only to later find that this food was not able to be used to feed people and instead ended up in a compost bin at a food recovery organization. Collecting edible food and providing it to individuals to consume is an end-state behavior. This is an important differentiation Abound has applied to the Capacity Study research and evaluation.

## 1.1 Food Security in Ventura County

Ventura County completed a Community Health Need Assessment and Community Health Implementation Strategy that is reassessed every three years to ensure that care is accurately matched to the evolving needs of residents. This strategy aims to define health needs, set priorities, and create a plan to address priority health needs. The purpose of these initiatives is to coordinate efforts and target resources to address root causes of health inequities for all of Ventura County. The strategy identified 15 significant health needs, where three were selected with specific focus in 2022<sup>1</sup>. The three focus areas include 1. Addressing Mental Health and Substance Use Across the Lifespan, 2. Prevention of Chronic Diseases by Promoting Healthy Lifestyles and 3. Advancing Equitable Access to Healthcare. Further, Feeding America reports Ventura County’s community experiences an 8% rate of food insecurity where there are clear linkages between increasing diet and chronic health conditions. Since the prevention of chronic conditions by promoting healthy lifestyles is one of the top three community health implementation strategies identified the Community Health Improvement Strategy identifies a key activity of increasing access to healthy foods by connecting community members to available resources. Food recovery is not the sole solution to meeting this goal but presents an opportunity to contribute toward mitigation of food insecurity by providing access to healthy foods as root causes are also addressed by other programs and by creating programs that increase the volume of food available. Food distribution points often provide community members with other social and health services such as enrollment in CalFresh and Medicare programs. These types of examples of programs that address the root causes of food insecurity can substantially assist the region in meeting these goals.

## 1.2 Ventura County’s 2022 Food Recovery Capacity Study

Ventura County and affiliated Cities hired Abound to complete the 2022 Edible Food Recovery Capacity Study. Abound worked in collaboration with Food Share and the existing food recovery network to complete surveys of food recovery organizations and services to assess the region’s edible food recovery capacity in addition to surveying generators that require compliance. The study identified 98 Tier 1 generators and 360 Tier 2 generators that were either non-responsive or not donating edible food. In addition, the survey showed that at least 16 non-profits had additional capacity to begin onboarding these new donors, but that the region needed more capacity to onboard all existing generators that required compliance.

The 2022 capacity assessment also proposed short and long-term goals for the region to help bridge capacity gaps and more effectively support the network of food recovery. The suggested strategy is outlined below:

## **2022 Short-Term Strategy (12-24 months)**

### **Food Share**

- Abound recommends supporting Food Share in the administration and onboarding Tier 1 and schools in Tier 2, on-site evaluation of pantries that service the Tier 1 generators and general donor management.
- In addition, Abound recommends providing wages for a driver to assist in onboarding these generators.
- Food Share is working to consolidate their facilities, where our long-term funding program and earmarked items will support their efforts.

### **Pantries**

- Based on our initial analysis of the pantry responses Community Action Partnership of Ventura County, Spirit of Santa Paula, Ventura County Rescue Mission, RC Charities and River Community Church are likely to be valuable participants that could be used quickly and efficiently to enhance food recovery in the region. Abound recommends supporting these pantries in their efforts.
  - Notably RC Charities is looking to expand their location in Moorpark. It is important for the County to discuss how to support this expansion as capacity in that region of the County will be very important to SB 1383 compliance.
- Specifically, the County should consider funding programs that assist with third-party cold storage funding, logistics funding and operations, to include refrigerated vans, pallet jacks, scales, and supplies.
- Additionally, the County should invest in a third-party, on-site food safety training and auditing program. This will further enhance food safety efforts as the pantries are responding to an increase in tonnage from the Tier 1 and 2 donors in a responsible and safe way. This has proven to be an effective strategy to update pantry needs that are identified when the auditors are on-site.
- We recommend working with the pantries to connect the network and maximize transportation resources. For example, Abound has suggested funding several refrigerated vans that can be utilized, for a fee, by other pantries to assist in their pick-ups. This fee would be subsidized by the regional funding approach.
  - Food Share currently has Agency Enhancement Grant program. They have completed two rounds of grants in recent years totaling \$500,000. One consideration for the County is to utilize Food Share's grant program as a model to distribute funds to the non-profits. However, more discussion here is needed to



- understand this role particularly with Tier 2 compliance, how the process of allocating funds would be completed, the role of the County in this program and if an administration fee would be required.

### **Food Repurposing Kitchens**

- We recommend exploring kitchen location options in the cities of Oxnard and Ventura since the majority of available excess edible food is located in these regions. There is potential for a repurposing kitchen in the City of Moorpark, however there is an absence of a culinary program in this area. Implementing a repurposing kitchen in this City would require more development and communication with a potential partner.
- Abound recommends earmarking \$125,000 per food repurposing kitchen location. Funding for this program includes kitchen equipment such as a blast chiller, vacuum packaging equipment, and speed racks.
- In order to manage the kitchen operations, a food repurposing kitchen coordinator is necessary to oversee the receipt of food, dietary guidelines, ensure food safety procedures are followed, and recipes are developed to maximize the use of the available food.
- Saticoy Food Hub was raised as an option for a repurposing kitchen. Various community centers in and around Saticoy show community kitchens, which could potentially be used as repurposing kitchens to assist with SB 1383 compliance.

### **Overarching Program - Short Term**

- Abound recommends the County identify an independent Food Recovery Administrator to manage the Food Donation Program and assist with onboarding Tier 1 and Tier 2 food generators as well as identifying needs of the food recovery network as the program expands. The Food Recovery Administrator will also be responsible for the education of the food pantries as to why tracking and reporting is important, not only for SB 1383 compliance but also for their operational efficiencies. They will also be responsible for facilitating the collaboration between the public, private, and nonprofit partners to ensure maximum program effectiveness.
- A Food Safety Program is a critical component of a successful program. This training ensures that the product Tier 1 and Tier 2 generators donate is handled safely to avoid any damage to the program and partner's brands, due to a potential foodborne illness from the mishandling of excess edible food.
- Abound has identified that there is a need for cold storage capacity in the food pantry network. We recommend providing on-site refrigerators and freezers, however there is also a need for 3<sup>rd</sup> party cold storage facility solutions due to the limited space at food pantry locations. This stopgap will assist pantries in recovering the increase of edible food from Tier 1 generators.
- The County should consider engaging in dialogue between the non-profit agencies and waste haulers to discuss programs that will reduce the burden of sorting organics from non-organics, or fines related to organic contamination. Programs could include funding de-packaging programs to process the material and eliminate contamination, finding consistent and reliable volunteer groups to assist with back of the house waste

sorting or other programs that would relieve the concern of contamination in organics or non-compliance with SB 1383.

## **2022 Long-Term Strategy (+24 months)**

### **Food Share**

- The funding strategy for Food Share is contingent on the funding and building of the expanded cold storage capacity at their new consolidated location.
- Abound recommends earmarking funds for a Program Coordinator to administer contracts, coordinate the donations from Tier 1s and Tier 2 schools, and communicate with the pantry network on their operations as new food donors implement their Food Donation Programs.
- Additionally, providing funding for a driver to assist in the increased logistical aspect of the program will relieve pressure from the food pantry network.
- An investment in supplies including pallet jacks with scales and sorting materials will increase the food bank's ability to operate efficiently.

Abound recommends that Ventura County support the food bank's expansion to enhance their efforts in bringing the remaining Tier 1 generators into SB 1383 compliance.

### **Food Repurposing Kitchens**

- As onboarding of Tier 2 generators expands, the need for a location to accept the prepared product will become critical. The development of additional food repurposing kitchens will fill the gaps between Tier 2 prepared product and Tier 1 bulk product which is expected to increase. Locations for the expanded kitchen program will need to be identified based on the areas of need and willing kitchen partners.
- An investment of \$125,000 per additional kitchen location will be necessary to provide the kitchen with the equipment and supplies needed to begin production of nutritious meals.
- Each Food Repurposing Kitchen will need a coordinator to oversee the operations, assist in procuring product, communicate with the existing kitchens and manage the distribution to the food pantry network.

### **Overarching Program - Long Term**

- While Food Recovery Software is critical in the development of a successful food recovery program, more research and development are needed to assess which platform will fit the County of Ventura's needs the most. The software will focus on the recovery from Tier 2 generators and provide coordination and logistical assistance for the higher volume of businesses that must participate in food donation. The 24-month timeline to implement a food recovery software will allow for appropriate vetting and perhaps time for the industry to move to a user base fee structure which will allow more flexibility in the system.
- The implementation of logistics solutions, expanded cold storage capacity, both through refrigerators and freezers as well as 3<sup>rd</sup> party cold storage facilities, are essential

to the long-term success of a food donation program and adds to the ability to increase the capacity to recover more food.

This updated capacity report seeks to revisit these suggested strategies, identify opportunities to dive deeper into the nuances of Tier 2 recovery, and enhance recommendations based on the current and projected state of food recovery capacity in the region.

## 2. Estimated Amount of Edible Food Disposed

### 2.1 Commercial Edible Food Generator Definitions and Requirements

The SB 1383’s food recovery requirements took effect in 2022 with a focus on the largest generators first, known as Tier 1 generators, which include large food distributors, larger grocery stores, and supermarkets. Tier 1 generators typically generate large quantities of edible food including produce, meat, dairy, and shelf-stable goods. Many California Tier 1 generators have been active participants in food donation programs prior to the regulations taking effect and are most often partnered with a food bank or one of their affiliated pantries.

In 2024, the regulations expanded to cover Tier 2 generators including large restaurants, hotels, schools, large events, and hospitals. Tier 2 generators generate a variety of excess foods including bulk, perishable, prepared and non-perishable items from back-of-house and front-of-house. The quantity of excess food generated by Tier 2 generators is less substantial than the quantity generated by Tier 1 generators, but there is a greater number of businesses that qualify as Tier 2 generators. These nuances make the logistics of food recovery, best practices for food safety, and distribution different between Tier 1 and Tier 2 generators.

SB 1383 defines Tier 1 and Tier 2 edible food generators as follows.

**Table 1. Commercial Edible Food Generator Definitions**

<b>Tier 1:</b>	<p><b>Supermarkets:</b> a full-line, self-service retail store with gross annual sales of two million dollars (\$2,000,000), or more, and which sells a line of dry grocery, canned goods, or nonfood items and some perishable items.</p> <p><b>Grocery store</b> with a total facility size equal to or greater than 10,000 square feet: a store primarily engaged in the retail sale of canned food; dry goods; fresh fruits and vegetables; fresh meats, fish, and poultry; and any area that is not separately owned within the store where the food is prepared and served, including a bakery, deli, and meat and seafood departments.</p> <p><b>Food service provider:</b> an entity primarily engaged in providing food services to institutional, governmental, commercial, or industrial locations of others based on contractual arrangements with these types of organizations.</p> <p><b>Food distributor:</b> a company that distributes food to entities including, but not limited to, supermarkets and grocery stores.</p> <p><b>Wholesale food vendor:</b> a business or establishment engaged in the merchant wholesale distribution of food, where food (including fruits and vegetables) is received, shipped, stored, prepared for distribution to a retailer, warehouse, distributor, or other destination.</p>
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**Tier 2:**

**Restaurants** with 250+ seats, or a total facility size equal to or greater than 5,000 sq. ft.

**Hotel** with an on-site food facility and 200 or more rooms.

**Health facility** with an on-site food facility and 100 or more beds.

**Large venue:** a permanent venue facility that annually seats or serves an average of more than 2,000 individuals within the grounds of the facility per day of operation of the venue facility. For the purposes of this chapter, a venue facility includes, but is not limited to, a public, nonprofit, or privately owned or operated stadium, amphitheater, arena, hall, amusement park, conference or civic center, zoo, aquarium, airport, racetrack, horse track, performing arts center, fairground, museum, theater, or other public attraction facility. A site under common ownership or control that includes more than one large venue that is contiguous with other large venues in the site, is a single large venue.

**Large event:** an event, including, but not limited to, a sporting event or a flea market, that charges an admission price, or is operated by a local agency, and serves an average of more than 2,000 individuals per day of operation of the event, at a location that includes, but is not limited to, a public, nonprofit, or privately owned park, parking lot, golf course, street system, or other open space when being used for an event.

**State agency** with cafeteria with 250+ seats or total facility size equal to or greater than 5,000 sq. ft.

**Local education agency** with on-site food facility.

Edible food generators are subject to the following requirements:

1. Arrange to recover the maximum amount of edible food that would otherwise be disposed of.
2. Maintain onsite, a written agreement with a Food Recovery Organization or Service to collect or accept edible food for food recovery and donation.
3. Keep records that include the following information:
  - a. A list of each Food Recovery Organization or Service that collects or receives your business's edible food.
  - b. A copy of written agreements for edible food recovery with each Food Recovery Organization or Service that collects or receives your business's edible food.
  - c. A record of the following information for each Food Recovery Organization:
    - i. The name, address and contact information of the Food Recovery Organization.
    - ii. The types of food collected by the Food Recovery Organization.
    - iii. The established frequency that food will be collected.
    - iv. The quantity of food, measured in pounds recovered, collected by the Food Recovery Organization from your business each month.

## 2.2 Edible Food Disposal Estimates

Estimating the amount of available food that can be recovered from generators with high levels of certainty can be challenging. As programs progress, and greater accuracy in recording donations increase, these numbers will become easier to estimate. This report offers three

estimates of the potential amount of edible food in Ventura County, which can be used to determine if there is a projected capacity gap within the region. The capacity evaluation aims to address two questions: 1) What is the projected amount of edible food produced from all Tier 1 and Tier 2 generators? 2) Does the current network of food recovery agencies have the available infrastructure to manage the estimated edible food? If the assessment determines there is a gap, and that the current infrastructure will not be sufficient to collect all available edible food from Tier 1 and Tier 2 generators, based on these calculations, then jurisdictions must provide a plan to ensure that gap is closed.

### 2.2.1 Estimation #1 Disposal Based Method

The most straightforward means of estimating the amount of edible food available for recovery within a jurisdiction is to extrapolate from disposal figures using a waste characterization. Specifically, this estimation uses the most recent CalRecycle Disposal Reporting Service<sup>2</sup> records of tons of material disposed, and the “2018 Facility-Based Characterization of Solid Waste in California<sup>3</sup>” released in May 2020. From these figures the following food waste estimates are obtained:

In 2021, the most recent year for which data is available, Ventura County Disposed of **917,738 tons<sup>4</sup>** of waste. This figure is provided by CalRecycle and is based off the most up-to-date information from Electronic Annual Reports.

The 2021 Waste Characterization finds **3.80%** of waste is edible food. As such, Ventura County is disposing of **34,900 tons** of edible food. CalRecycle is seeking to recover 20% of the potentially donatable tons from current disposal by 2025. At current rates, this would suggest rescuing at least **6,980 tons, or 13,960,000 pounds, of food per year.**

### 2.2.2 Estimation #2 – Business Based Method

Another approach to estimating the amount of food waste considers the individual businesses that would be subject to SB 1383 edible food requirements. These businesses are identified, then the amount of food waste each may generate is estimated using sector-specific waste characterizations. Currently, this analysis is done using publicly available data from several different sources. We have performed this evaluation and provided the number of Tier 1 and Tier 2 generators.

This method suggests that covered Ventura businesses generate **24,000 tons** of food waste of which **9,119 tons** are edible. Commercial Food waste is estimated to be slightly more donatable than the overall food waste stream at **38.0%** recoverable.

The CalRecycle Commercial Sector Waste Characterization provides sector-specific estimations of how many pounds per employee of waste is produced by each business type. The results of this analysis are provided in the table below. Food waste is the waste type used for this analysis. **Appendix X** provides the complete list of each of these generators and their estimated generation.<sup>5</sup>

**Table 2. Food Waste Generation by Business Type**



Business Type	Pounds per Employee per Week
Arts and Education	33.07
Durable Wholesale/Trucking	2.31
Education	5.59
Hotels	21.25
Electronic Equipment	1.35
Food and Nondurable Wholesale	18.63
Manufacturing	1.21
Medical and Health	5.57
Public Administration	2.11
Restaurant	46.89
Food Stores	19.33
Retail Trade	14.79
Services (Management & Administration)	7.07
Services (Professional)	5.92
Services (Repair and Personal)	2.69
Other	3.08

CalRecycle's 2018 Waste Characterization provides an update to the earlier waste characterization and suggests that 22% percent of food waste is edible. This percentage is applied to the amount of food waste generated, based on the number of employees.<sup>6</sup>

Businesses are listed under the North American Industry Classification System (NAICS). This data is sourced through AtoZdatabases, which aggregates NAICS data with employment and other business-specific data. This data provides contact information for each business in a jurisdiction, the type of business it is (e.g. grocery store, restaurant, wholesale food distributor), and an estimated range of the employees at the location. The employee count is the basis for estimating the size of the business.<sup>7</sup>

### Calculation of Tonnages

To determine the availability of new tonnages of edible food waste, the employment numbers are estimated for each Tier 1 and Tier 2 generator, using data provided by the NAICS. These employment numbers are multiplied by the pounds per person per week waste generation data provided by the CalRecycle Commercial Sector Waste Characterization Study. The edible food waste from each eligible Tier 1 and Tier 2 business is summed. Each businesses' eligible food is calculated as follows:

1) **Estimate Employees at Business:**

*Use employment data from database*

2) **Calculate Annual Food Waste at Business:**

*Food Waste (TPY) = Employees x Food Waste Pounds per Employee Per Week x 52 ÷ 2000*

3) **Estimate Amount of Edible Food Waste at Business:**

$$\text{Edible Food Waste (TPY)} = \text{Food Waste} \times 38\%$$

4) **Repeat and Sum for each Tier 1 and Tier 2 Business:**

Once summed up, this is the estimate for edible food waste generated by SB 1383 covered businesses. Note this amount will be affected by participation rates of each business. In addition, the Waste Characterization analysis is based on a statewide level and may not accurately represent the individual member jurisdiction.

**Table 3. Estimated Amount of Edible Food by Generator Type**

Generator Type	Tons/ year	Pounds/ year	38% Donatable
Tier One - Markets	3,577	7,153,568	2,714,927
Tier One - Distributors	1,639	3,277,939	1,244,046
Tier Two - Restaurants	15,644	31,288,570	11,874,660
Tier Two - Education	672	1,344,212	510,156
Tier Two - Hospitals	963	1,926,562	731,170
Tier Two - Hotels	64	128,961	48,943
Tier Two - Public Admin	452	903,523	342,906
Tier Two - Venues	988	1,975,749	749,838
<b>TOTAL</b>	<b>24,000</b>	<b>47,999,083</b>	<b>18,216,645</b>

**2.2.3 Estimation #3 – Current Recovery Programs**

Abound has interviewed and submitted data requests to Food Share to better understand their current operations and gather baseline food recovery data. Food Share is collecting, or administering, food from primarily Tier 1 and a few Tier 2 generators. Through this data collection effort Food Share estimated that in 2023, 8,129,117 pounds of food was collected from Ventura County Tier 1 generators and 187,854 pounds was collected from Tier 2 generators. Tier 2 items that are currently collected by Food Share include shelf-stable items, frozen meat and dairy, where no prepared food is currently being collected. In addition, Abound has gathered sample data<sup>1</sup> that suggests that 25% of food donated from Tier 2 generators is prepared food, that is currently not collected in the County. This data can be extrapolated by multiplying it by the number of Tier 1 and 2 donors that require compliance to estimate the total potential pounds of food that must be recovered.

<sup>1</sup> Sample data provide by Alyson Schill, Careit, is based on aggregated Tier 2 donation data from 15 jurisdictions.

**Table 4. Estimated Pounds of Additional Recovered Food from Tier 1 and Tier 2**

Tier	Number that Requires Compliance	Estimated Edible Food
Tier 1	66	8,795,438 pounds
Tier 2 - Shelf Stable, Frozen Meat and Dairy	183	3,819,698 pounds
Tier 2 - Prepared Food	208	1,085,379 pounds
<b>Total Capacity Needed</b>		<b>13,700,515 pounds</b>
Available Capacity to Onboard New Generators (Tier 1 and Shelf-Stable, Frozen Meat and Dairy)		3,000,000 pounds
<b>Total Gap in Capacity to Onboard New Generators (Tier 1 and Shelf-Stable, Frozen Meat and Dairy)</b>		<b>9,615,136 pounds</b>
<b>Total Gap in Capacity – Prepared Food</b>		<b>1,085,379 pounds</b>

### 2.3 Summary of Edible Food Disposal Estimates

These data do not provide exact numbers, however CalRecycle provides jurisdictions the ability to use best available information to estimate these numbers where the CalRecycle tool is provided as a guide. The table below provides a summary of the data.

**Table 5. Summary of Total Estimated Edible Food from all Generators**

Calculation Option	Source of Calculation	Estimated Edible Food from all Generators
Option 1	Based on Disposal Amounts	13,960,000 pounds
Option 2	Generator Based Tonnage Assessment	18,217,000 pounds
Option 3	Current Recovery Extrapolation	13,700,515 pounds

Based on initial estimates of available capacity of Food Share, Abound estimates there is an existing gap in capacity to onboard new Tier 2 generators for shelf stable, frozen meat and dairy products and Tier 1 (combined) of 12,615,136 pounds. Additionally, there is no clear capacity that exists for prepared food, which has an estimated capacity gap for all Tier 2 generators to comply of 1,085,379 pounds.

Ultimately each jurisdiction must use a number that best reflects the actual amount of edible food within the jurisdiction, to best plan for SB 1383 compliance. CalRecycle has stated that this is a periodic assessment of capacity, and these numbers may be updated each year as more data becomes available.

### 3. Existing, Proposed New or Expanded Recovery Capacity

#### 3.1 Food Recovery Organization and Service Definitions and Landscape

Food recovery, as outlined in SB 1383, is the act of directing excess edible food from generators to recovery organizations or services. However, this is only a portion of the total food that food recovery organizations manage and a subset of their total operations. These entities are charged with distributing food to the community, often with paired goals and activities aimed at addressing the root causes of food insecurity.

The SB 1383 regulations define food recovery services and organizations as follows:

**Table 6. Food Recovery Service and Organization Definitions**

Food Recovery Service:	Food Recovery Organization:
A person or entity that collects and transports edible food from an edible food generator (donor) to a food recovery organization or other entities.	An entity that engages in the collection or receipt of edible food from an edible food generator (donor) and distributes that food to the public, either directly or through other entities including, but not limited to: <ul style="list-style-type: none"> <li>• a food bank,</li> <li>• a nonprofit charitable organization,</li> <li>• a nonprofit's charitable temporary food facility.</li> </ul>

The activities of recovering and distributing food are not new to food recovery organizations and services. Recovery organizations and services are most often non-profit organizations and largely depend on volunteer labor, grant funding and fundraising to sustain operations. Non-profit organizations have historically been responsible for edible food recovery from businesses who have voluntarily chosen to donate their food. At the center of the organizational networks are large food banks, operating as the main distribution centers, moving pallets of food in and out of their operations. Food banks help support the bulk of the logistics for the network, conducting or coordinating most food collection and contracting with major chain businesses for the collection of their food. Smaller non-profits depend, sometimes exclusively, on the food banks for food to provide to their patrons. Although food recovery has been in practice for many years, it does not represent the bulk of the food that moves through these networks. Adding a layer of complexity to this network is the competitive nature that exists between the organizations, who all rely on the same pool of resources (e.g., funding, volunteers and food).

# Building a More Efficient Model

Using Oversight of Food Recovery to Enhance Resilience and Sustainability



Figure 1. Food Care Model

During COVID, the food recovery network stretched capacity to urgently recover more excess food than ever before as businesses reacted to reduced patronage, hours and even closing doors. The demand for food assistance also skyrocketed as communities faced new kinds of economic and social challenges. Many food recovery organizations and services continue to operate at this level, although COVID funding is no longer available.

Food recovery organizations and services are now also adapting to scheduled increases in donations and administrative activities required by SB 1383, which require additional resources. Organizations are no longer looking at reactive, short-term stretch of capacity to respond to emergency needs, but instead are looking for assistance to shift into sustainable long-term growth.

Abound has been working to build a more resilient, efficient and sustainable model for food recovery. Central to the approach is building relationships, shared logistics and greater levels

of collaboration between the organizations. This can be achieved by providing oversight of the network through an independent organization, that brings non-profits together, standardize reporting expectations and providing strategic funding to assist the network in achieving recover goals. Above is an image of the recommended model for building an efficient and sustainable food recovery network, where Ventura County with Abound would fill the role of Food Care Oversight.

## 3.2 Food Recovery Organizations and Services Assessment Methodology

### 2022 Capacity Study Food Recovery Organization and Service Identification

Abound compiled a list of food recovery organizations and services through various resources. Firstly, all active partner agencies of Food Share were reviewed and categorized based on their participation in grocery rescue programs as either participating or nonparticipating. Additionally, external sources such as [www.211.org](http://www.211.org) were consulted to gather a county-wide list of agencies serving low-income populations in Ventura County. This list underwent a thorough cross-referencing process with Food Share's partner agency list to eliminate duplication. Further research through Google searches identified additional entities, including food distributions, recovery organizations, and church groups with food programs, that were not part of Food Share's partner agencies but contributed to food distribution efforts in the region.

### 2024 Food Recovery Organization and Service Identification Methodology

Abound utilized the existing list from the 2022 Capacity Plan and started online research to identify any new food recovery organizations that may have been omitted. Abound then engaged with Food Share to review the list of recovery organizations and services in their responsible food provider pantry network. Food Share provided feedback about organizations that have left or joined the network since 2022.

### Food Recovery Organization and Service Survey Development

Abound identified five distinct categories of survey questions for food recovery organizations and services. The survey was designed to be comprehensive yet adaptable to the conversation during the phone calls and consider the participant's time constraints. Abound conducts these phone surveys with a commitment to keep individual responses confidential to encourage honest responses from the recovery organizations and services. This approach fostered open communication and facilitated helpful conversations and valuable insights.

The categories of survey questions include:

1. **Food Supply:** These questions focus on the quantity of food received and distributed by food recovery organizations and services, the sources of this food, coordination methods, and inquiries about purchasing practices. This provides valuable data on the operational aspects of food sourcing and distribution within the network.
2. **Capacity:** This series of questions explores the infrastructure of food recovery organizations, including the size of their facilities, availability of cold and dry storage, and their capacity to receive and distribute additional food. This section also provides insights into how the organizations view capacity and the throughput of specific types of food.
3. **Logistics:** These questions help to understand available logistical assets such as refrigeration, vehicles and storage and how they are used. These conversations reveal potential opportunities to increase or share resources.



4. **Needs:** Questions about what organizations anticipate they need to expand capacity provide an opportunity for organizations to express both their challenges and needs. These conversations often tie back to logistics. For example, an organization may relay they would like another vehicle, but they do not currently optimize the use of an existing vehicle due to staffing constraints or peak times for recovery and the staffing ability to intake additional recovery during specific days or times.

### **Food Bank Survey Development and Administration**

Abound Food Care gathered insights from Food Share regarding the questions we planned to ask their partner agencies. This process involved a detailed discussion with Food Share, focusing on their operations and the landscape of the food recovery network in Ventura County. The discussions revolved around several key areas, including support for the network, capacity, logistics, and specific operational details.

### **Conducting Food Recovery Organization Surveys**

The process of conducting the survey involved widespread outreach and engagement with food recovery organizations. Abound's Outreach Team initiated contact with each food recovery organization, ensuring a minimum of three attempts to maximize participation and data collection.

The interviews were primarily conducted via telephone, emphasizing a confidential and conversational tone to create a comfortable environment for food recovery organizations to share their insights openly. This approach was pivotal in fostering transparent communication and eliciting valuable information about their experiences, challenges, and perspectives. Additionally, while telephone discussions were the preferred method of interaction, Abound also accommodated food recovery organizations who preferred responding via email by providing them with the survey questions via Google form.

Throughout the survey process, detailed records were maintained, and information was systematically documented in a spreadsheet format. This structured approach facilitated the organization and analysis of data, enabling Abound to derive meaningful insights and identify key trends. The data collected through the survey was then thoroughly analyzed to inform capacity planning recommendations.

By employing a multifaceted approach to survey administration and data collection, Abound Food Care ensured a comprehensive understanding of food recovery organizations' operations, needs, and capacities. This information served as a foundational resource for developing targeted interventions, addressing gaps, and optimizing the efficiency of the food recovery network.

## **3.3 Summary of Food Share and Pantry Interviews**

Food Share supports a network of pantries referred to as "responsible food providers", who are collectively recovering 9,309,426 pounds of food per year from Tier 1 generators and 187,854 pounds of non-prepared foods per year from Tier 2 generators. Out of 160 responsible food providers in Food Share's network:

- 95 collect retail food donations from Tier 1 edible food generators,

- 25 of the responsible food providers do not directly participate in recovery but offer distribution programs,
- 107 providers offer pantry choice distribution models,
- 27 providers offer drive through distribution programs, and
- 21 providers offer hot meal services to clientele.

Food Share coordinates the contracts with edible food generators and administrates recordkeeping across the responsible food provider network. Food Share provides data reports twice per year to assist Ventura County jurisdictions with recordkeeping and reporting compliance.

Twice a year, Food Share hosts the responsible food providers for a mandatory workshop. The workshop serves as an opportunity to provide education, resources and collect data about operations and needs. Food Share also provides a comprehensive variety of food recovery and safety education resources and conducts on-site training annually. Food Share further supports expansion of the responsible food provider network by distributing equipment and supplies like refrigerators, thermal blankets, thermal guns and coolers.

Food Share offers a fleet of vehicles available for use by their responsible food providers at no charge. Food Share developed this program based on findings about equitable resource disparity among areas of the county. The fleet loan program includes a reefer truck, two box trucks and two refrigerated pull trailers (soon to increase to 5 trailers). All the available vehicles are consistently booked out for use by approximately one-third of the responsible food providers representing the large and mid-range agencies. Food Share coordinates a rotation program to promote equitable access among the responsible food providers.

One of the larger scale responsible food providers spoke with Abound at length to share their perspectives about food recovery capacity expansion. The organization requested anonymity but gave Abound permission to share their story. This organization explained years ago, prior to Food Share's coordination assistance, pantries contracted directly with generators including restaurants. This resulted in many challenges, including:

- Multiple organizations showing up at the same time to recover from the same generator,
- Long wait times for recovery organizations to complete pickups, and
- Consistent confusion about who is reporting what recovery data.

This organization expressed confidence in expanding recovery capacity only within the existing model of Food Share coordination. Their experience is that Food Share has the knowledge and organization to coordinate additional Tier 1 donations with consideration to the nuances of each responsible food provider and will support their partners in sustainable growth. However, when it comes to Tier 2 recovery, such a model does not currently exist. This organization expressed deep concern that a decentralized model of recovery for Tier 2 recovery will bring them back into the challenges they experienced in the past and have no interest in reliving.

Food Share is explicit in what types of food are currently accepted for donation in their contracts with generators. Although Food Share does not participate in Tier 2 food recovery,

they are a collaborative partner in identifying pathways to compliance for generators and their network of responsible food providers. Food Share recognizes that food recovery services who are equipped to safely handle and transport Tier 2 foods require capacity from responsible food providers to intake and distribute these foods to the community. Food Share is working with Abound to investigate opportunities for partnership with food recovery services operating locally. The goal is to identify services that both responsible food providers and Tier 2 generators can connect with to coordinate logistics while assisting with food safety and reporting requirements as part of the regional approach to Tier 2 food recovery.

A pantry Abound spoke with expressed interest in creative strategies for Tier 2 recovery. They explained that Food Share's participation in solution planning lends confidence to the responsible food providers that their best interests will be considered. In their prior experience with restaurants, coordinating the recovery logistics was not sustainable. For example, restaurants would request late night pickups that did not align with the organization's ability to collect and intake the food for safe holding until distribution. Further, the format of food donation was not conducive to individual or family size portions for distribution. In some cases, the organization was able to arrange a hot meal distribution in coordination with a donation time, but this was too cumbersome to sustain. Even in cases where the food was frozen to hold for a morning pickup, the portion sizes would require unfreezing, repackaging and freezing again, which the organization was not equipped to do. After much thought, the organization suggested a model that may work for agencies like them. Prepared food donations would need to be transported to a central kitchen for repurposing, packaging, labeling and storage. Then, organizations can request a specific number of meals they can pick up and distribute at designated times. Two centralized repurposing kitchens on each the east and west side of Ventura County are ideal due to food safety considerations and transportation logistics. This organization is interested in participating in collaborative brainstorming if Ventura County and the steering committee pursue such an approach.

### 3.4 Summary of Food Recovery Organizations Survey Results

Abound reached out to 68 food recovery organizations (FROs), as summarized in the following table. Food Share identified an additional 35 responsible food providers in their network that focus on distribution, but do not participate directly in recovery from generators.

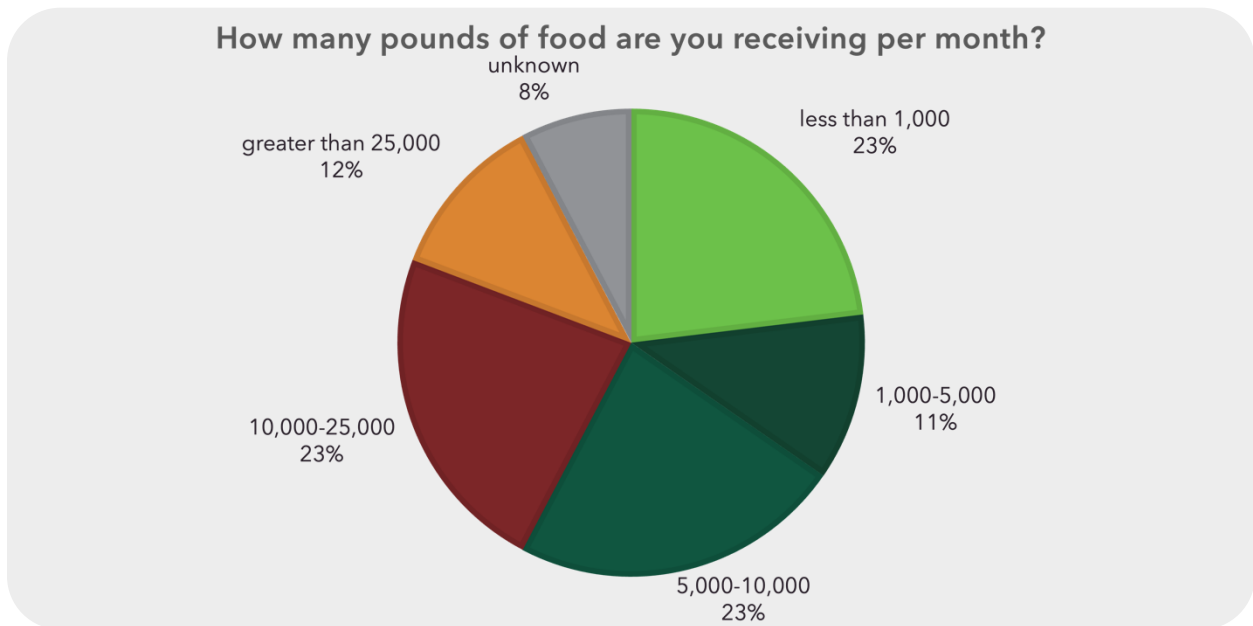
**Table 7. Summary of Food Recovery Organization Survey Calls**

FRO SURVEY STATUS	
Completed Survey	27
Non-Responsive	35
Closed/Pantry Discontinued/Do Not Operate a Pantry	6
TOTAL SURVEY EFFORTS	
	68

The recovery organization survey was created to assess the current capacity and infrastructure, while providing a more in-depth understanding of their needs and gaps related to Tier 2 food recovery. Food Share was interviewed through multiple meetings and is not included in the survey results below. Multiple key points were identified throughout the survey that will help Abound and the County provide support for capacity expansion.

A full list of survey questions is provided in **Appendix A**.

**Key Findings About Current Recovery and Distribution**

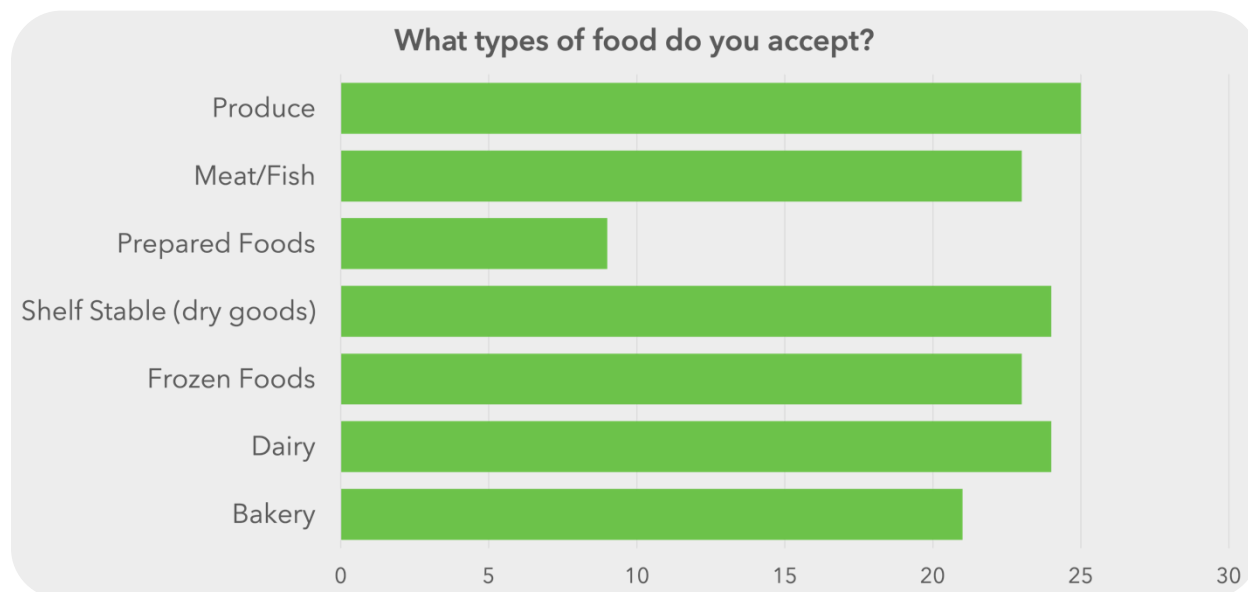


**Figure 2. Pounds of Recovered Food Received per Month**

A total of three organizations, 12% of survey respondents, are operating at a large scale of recovering more than 25,000 pounds of edible food per month. Twelve organizations, representing approximately half of survey respondents (46%), reported medium scale operations recovering between 5,000 and 25,000 pounds of edible food per month. Nine organizations, almost one third of survey respondents, reported small scale operations recovering less than 1,000 pounds of edible food recovered per month up to a maximum of

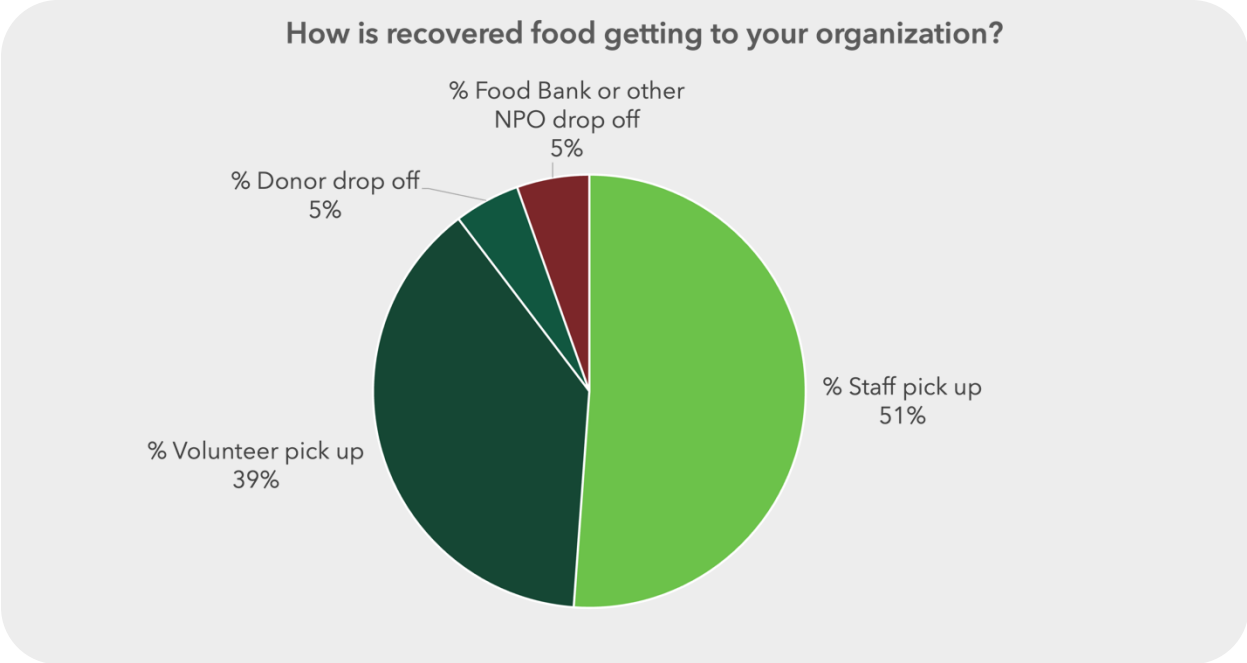
5,000 pounds per month. The remaining two organizations, 8% of respondents, reported they are unsure how much food they are recovering per month.

When Abound asked recovery organizations how much food they are distributing per month and provided the same answer ranges, each recovery agency reported the same range for both recovery and distribution. In the future, Abound recommends asking organizations if they distribute food from other sources beyond recovery, and if they can estimate the amount of food they receive that is unfit for distribution and therefore disposed of to get a better understanding of the throughput of the recovery organizations.



**Figure 3. Types of Food Accepted**

Most of the survey respondents (more than 20 organizations) can accept bakery, dairy, shelf-stable dry goods, frozen foods, meat and fish and product. Nine organizations reported accepting prepared foods. This survey result of nine organizations accepting prepared foods is particularly interesting, because only four organizations reported providing hot meal service and two organizations reported providing drive through distributions for perishable and non-perishable foods. This means at least three of these organizations are distributing prepared foods through a grocery-style or sack lunch distribution model.



**Figure 4. Method of Receiving Recovered Food**

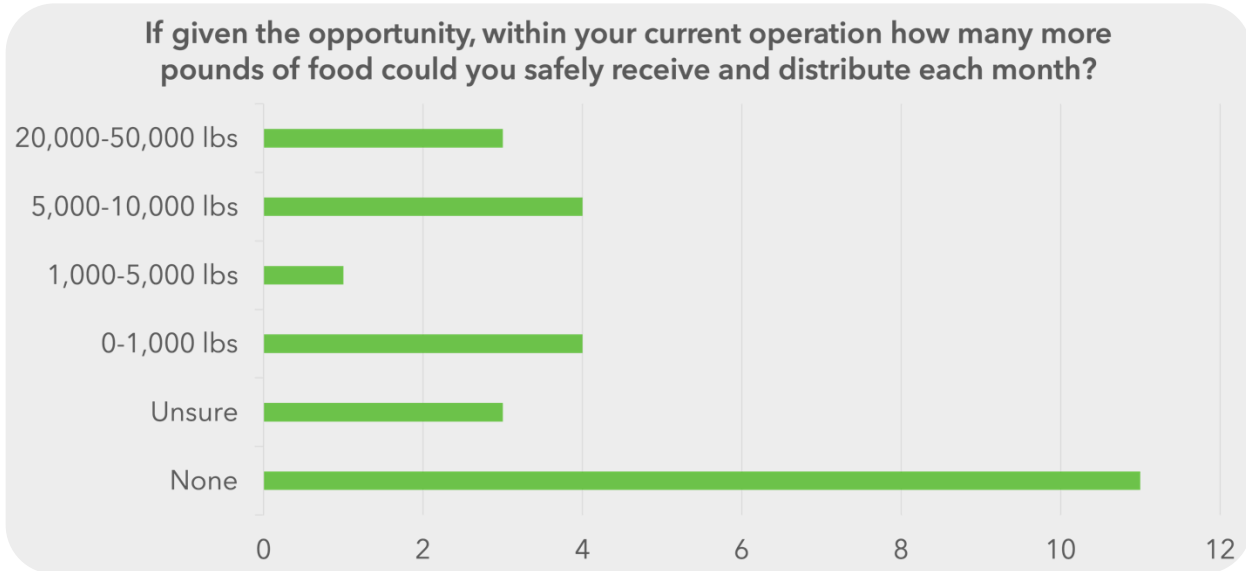
Overall, most donations are transported from generators or a Food Bank to recovery organizations by recovery organization staff or volunteers. A total of eight survey respondents reported 100% of their donations are picked up by staff. Five organizations reported 100% of their donations are picked up by volunteers. Four organizations reported donations are picked up by a split between staff and volunteers. Five organizations receive donations dropped off by or other non-profits.

A total of six recovery organizations (23%) reported having their refrigerated vehicles, many of which are part of Food Share’s fleet program. Seventeen organizations are using non-refrigerated personal or organizationally owned vehicles to transport donations.



## Key Findings About Available Capacity to Recovery and Distribute More Edible Food

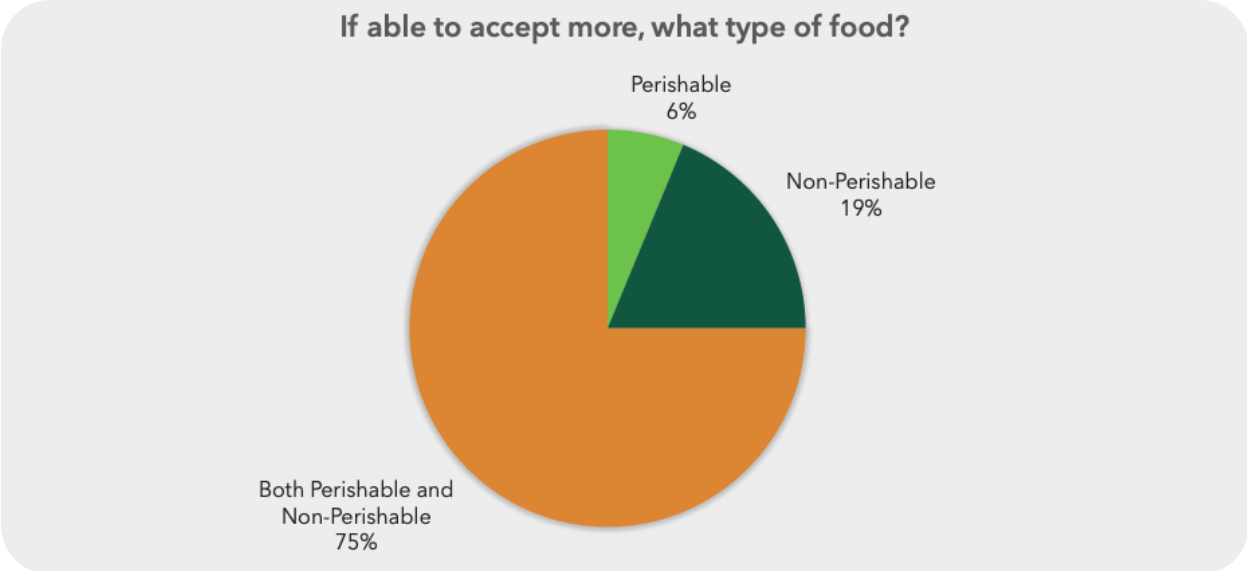
Eleven organizations responded they are at capacity and cannot accept more food for



**Figure 5. Estimated Amount of Available Recovery Capacity**

distribution given their current operations. Four organizations can accept up to 1,000 additional pounds of food per month, one organization can accept up to 5,000 pounds per month, and four organizations can accept between 5,000 and 10,000 pounds per month. Three organizations can accept a significant increase in donations ranging between 20,000 and 50,000 pounds per month. Three organizations were unsure roughly how much more additional food they can accept and distribute.

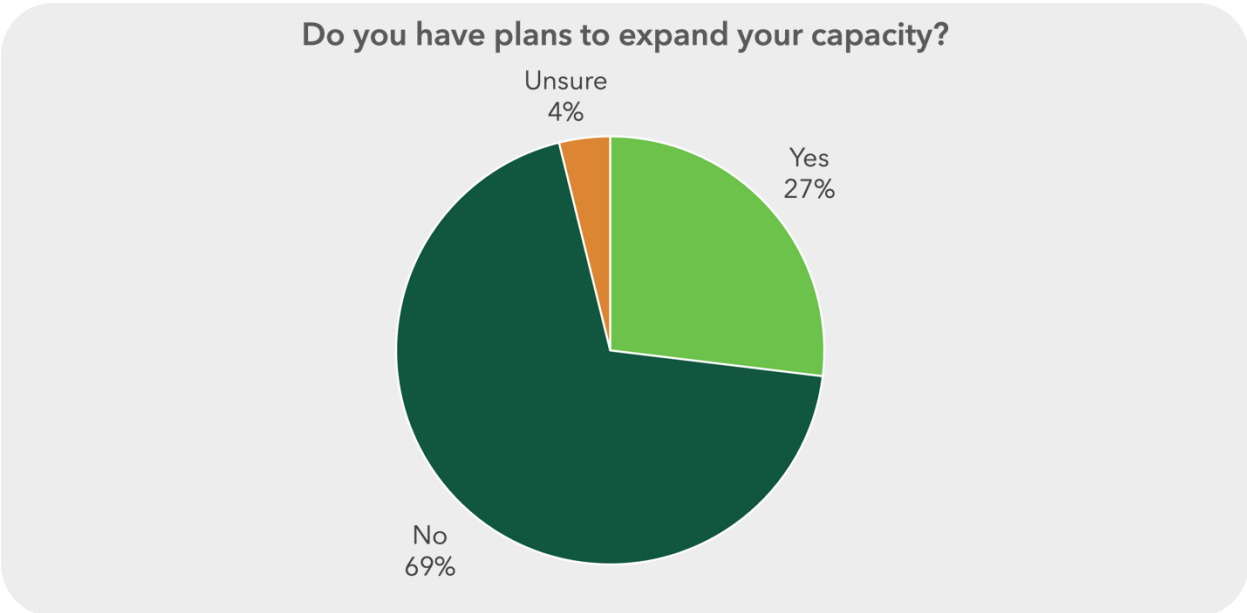
Fourteen organizations responded that they could add donors to their existing routes; 10 of these respondents estimated they could add up to 10 more donors to these routes. In all cases, recovery organizations require more information than simply an estimated amount of donatable edible food. For example, more information is needed about where a generator is located, what type of food they will donate, in what format the food will be donated (e. g., serving size, packaging, frozen, etc.), what time of day the donation will be available and how frequent the collection will be.



**Figure 6. Types of Food Additional Capacity Can Accommodate**

Twelve organizations can accept both perishable and non-perishable food items; nine of these organizations can accept these additional donations with their current capacity. Three of the organizations who reported they cannot accept additional donations, further explained they would be able to accept more donations with additional storage space; one would be able to accept perishable items and two would be able to accept both perishable and non-perishable items.

**Key Findings About Plans and Needs to Expand Capacity**



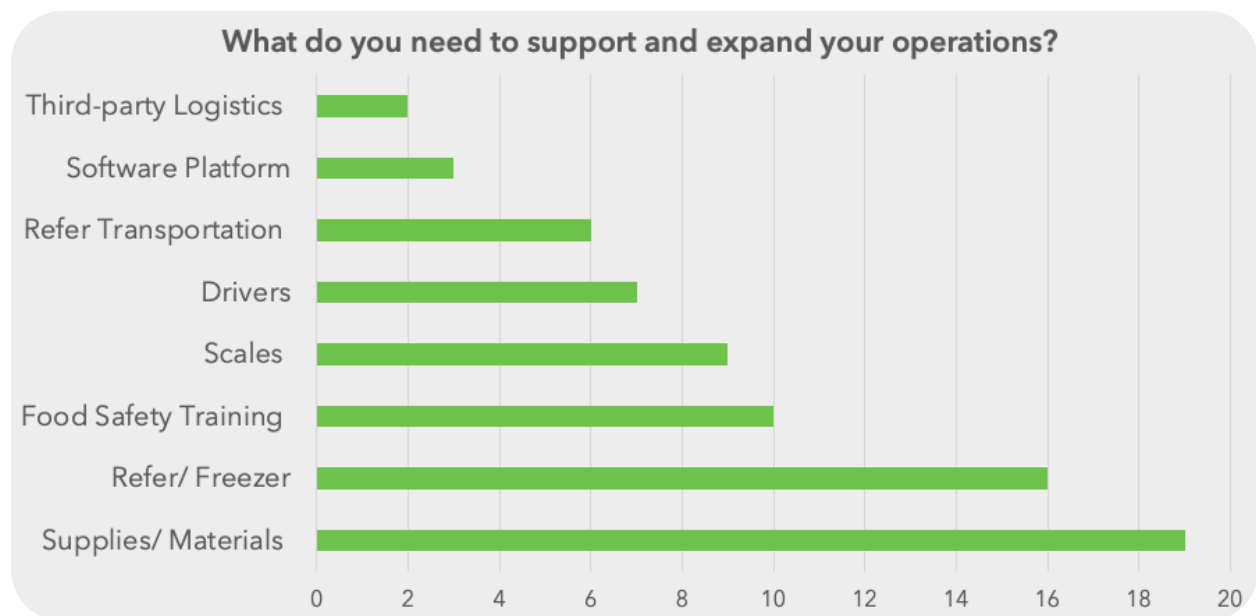
**Figure 7. Percentage of Organizations Planning Expansion**

Seven organizations have plans to expand their capacity to recover and distribute edible food. Eighteen organizations do not currently have plans to expand their capacity. Abound asked

these organizations for more specifics about their expansion. A few example responses are listed below.

- “[We are] hoping to expand but are not sure of timing. Right now [we are] just planning.”
- “We are making room for a packaging area for prepared foods, to add walk-in refrigerators and hope to have this completed in a year but are not sure.”
- “We are getting three 6’x12’ trailers.”
- “We are trying to get deep freezers.”
- “We are working with the City of Thousand Oaks on getting trailers and a shared facility space.”

One organization representative stated they were unsure about their plans, because they would like to add another location, but do not currently have an available budget.



**Figure 8. Support Needed for Capacity Expansion**

Sixteen recovery organizations need a refrigerator and/ or freezer and have the space to install it; an additional five organizations need cold storage, but do not have the space for a refrigerator or freezer.

Six respondents said they need refrigerated transportation services. Seven organizations reported needing additional drivers for only a few hours per week; and two organizations need a part-time or full-time driver. Yet, twenty-four organizations are not interested in third-party logistics which may indicate a lack of understanding about the potential benefit of leveraging third-party transportation logistics.

Seventeen organizations reported that Food Share weighs donations for them, so they do not need scales. Similarly, 23 organizations reported they do not need a software platform, because they use Food Share’s. Surprisingly, 10 organizations would like food safety training resources, which Food Share offers on an ongoing basis.

Most organizations need supplies, equipment and materials. Abound asked these organizations to tell us more about the types of supplies they need in a subsequent question.

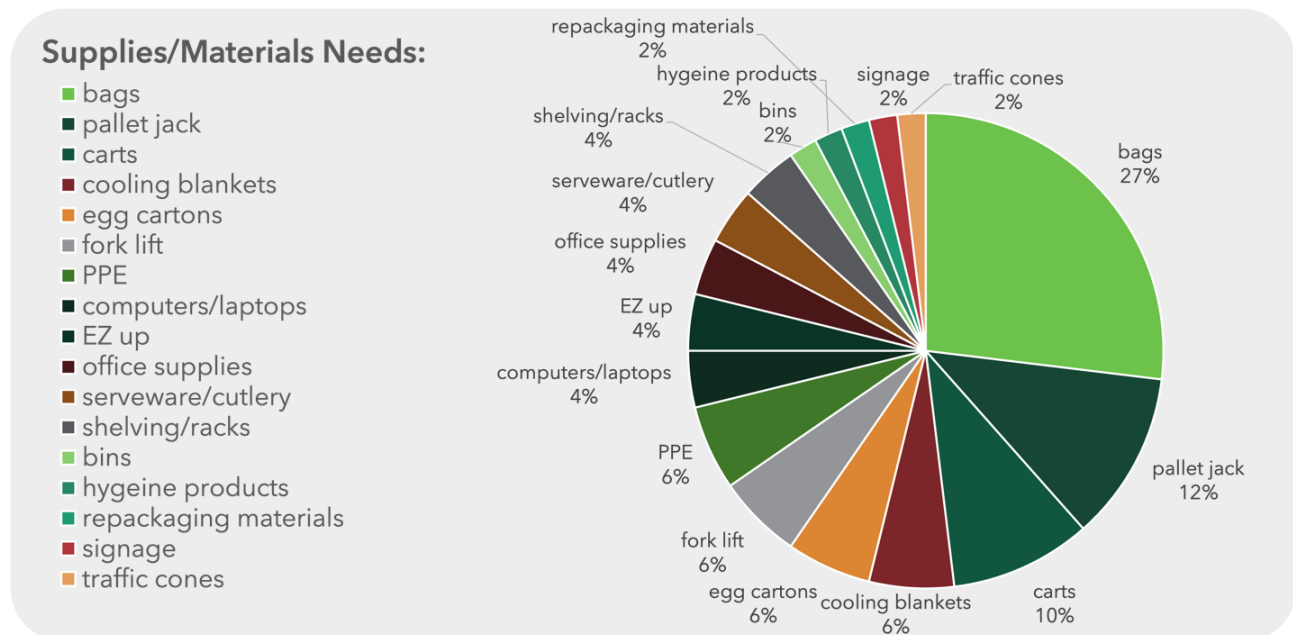


Figure 9. Supplies and Materials Needed

The most frequently requested supplies by survey respondents are bags, pallet jacks and carts. More than one organization asked for cooling blankets, egg cartons, a forklift, personal protective equipment, a computer, an EZ up, office supplies, cutlery, and shelving or racks.

### 3.5 Summary of Food Recovery Services Findings

Abound interviewed four food recovery services including Food Donation Connection, Replate, Copia and GoodR. None of the food recovery services are physically located in Ventura County. Food recovery services offer services to facilitate donations between generators and recipients; often specializing in prepared food recovery. To better understand the opportunities for Tier 2 implementation, Abound conducted interviews with food recovery services to discuss implementation logistics. The models work similarly between the recovery services, in that they charge a fee to generators to establish a contract, provide access to their proprietary recordkeeping software, coordinate donations and oversee the transportation logistics. None of these services directly distribute food. These services tap into a community's existing network of recovery organizations, charitable feeding operations, and other community service operations where food is distributed. This requires recipient agencies or entities to safely receive and distribute Tier 2 food collected by the service. Food Donation Connection is currently operating in Ventura County and Copia, Replate and GoodR expressed interest in providing services in Ventura County. Waste-Free VC is actively interested in learning more about how Tier 2 recovery might leverage a food recovery service's work within their operations.

## 4. Assessment of New or Expanded Capacity Needed

Through surveys and discussions with Food Share, and other recovery organizations, Abound feels confident that sufficient capacity exists for current and future Tier 1 edible food recovery. Abound conducted a generator survey to glean information to inform assessment of the amount of capacity needed for non-compliant Tier 1 generators and capacity to accept prepared foods from Tier 2 generators that are complying by donating accepted food types, and Tier 2 generators not currently in a program.

### 4.1 Edible Food Generator Assessment Methodology

#### 2022 Capacity Study Generator Identification

In the 2022 Capacity Study, Abound identified generators based on the CalRecycle document “Guidance for Jurisdictions: How to Identify SB 1383 Commercial Edible Food Generators” (Guidance Document). The primary methodology employed involved utilizing the North American Industry Classification System (NAICS) data. Additionally, Abound conducted research through online sources and the County’s Environmental Management, Planning, Building, and Business License Departments.

#### 2024 Identification Methodology

Abound used the generator identification from the 2022 capacity study as a starting point for the 2024 survey. Abound collaborated with jurisdiction representatives, including other consultants, to add or remove generators from the list. Throughout the survey, generators' qualifying characteristics were confirmed, and the list was updated accordingly.

#### Generator Survey Development

Recognizing the time restraints many generators face, Abound developed a concise yet comprehensive survey to capture key information needed to inform compliance status and capacity planning. The survey focused on key aspects such as participation status, compliance with SB 1383 requirements, barriers encountered, and needs to support capacity expansion.

The questions related to compliance included:

1. Are you familiar with SB 1383 edible food recovery requirements?
2. Based on the generator type: How many seats (restaurant), beds (hospital), rooms (hotel), square footage on-site food production (non-local entities)? Restaurant square footage? School on-site food facility?
3. Is your business currently participating in a food donation program?
  - a. If yes, who do you donate your excess edible food to?
  - b. If no, what are the barriers you have encountered?
4. Do you have a written agreement with a recovery organization or service?
5. Are you keeping a log of donations on-site? If so, what information are you tracking?

#### Pairing Generator Outreach and Education with Survey Calls

Once the survey questions were developed, Abound's Outreach Team conducted the survey via telephone. Each generator was contacted a minimum of three times to maximize participation. The timing of outreach calls was carefully planned to avoid peak business hours,

promoting higher response rates. Effective communication and education are essential in ensuring compliance among edible food generators and outreach personnel remained friendly and informative during the survey. The responses were documented and analyzed to inform subsequent outreach strategies and capacity planning recommendations.

Abound implemented a structured outreach approach, summarized as follows:

1. **ID Correct Contact:** Reach out to obtain the correct contact for this generator. In cases where previous contact information is no longer valid, call the business' general phone number and ask who you should speak to. If they are not available, request their direct contact information and leave callback information.
2. **Follow Up with Phone Calls:** If the business contact does not reach out within two weeks, follow up with another phone call. Continue to follow up with up to two additional calls one week apart, if the previous outreach efforts are unsuccessful.
3. **Send Email:** If the previous outreach actions are unsuccessful send an email to the generator explaining the reason for your call and requesting a call back.
4. **Explain Requirements and Complete Survey:** First, ask the generator if they are aware of SB 1383. If not, provide a high-level summary. Then, ask the survey questions to assess their business's applicability as a tiered generator. If they do qualify as a tiered generator, educate them about the SB 1383 edible food recovery requirements for their business. If they respond they are participating in a donation program, ask if they have a written agreement and keep records. If they respond they are not currently donating, ask more about the challenges they are facing with engaging in a program. Provide them with information about how to contact a recovery organization or service. All notes are documented in the tracking spreadsheet.
5. **Document Non-Compliance for Escalation:** If a generator refuses to participate in a compliant food recovery program, notify the generator they will be documented as non-compliant. If a generator is unable to participate in a compliant program due to a lack of recovery capacity or no recovery agency can accept their food donations, document the reason for non-compliance is a capacity constraint. In this case, further capacity building is required, and enforcement actions may not be appropriate as there is a not a pathway for the generator to get into compliance.

## 4.2 Summary of Edible Food Generator Survey Results

Abound reached out to Tier 1 generators and Tier 2 generators located in Camarillo, Fillmore, Moorpark, Ojai, Oxnard, Santa Paula, Simi Valley, Ventura and Unincorporated County, as summarized in the following table.



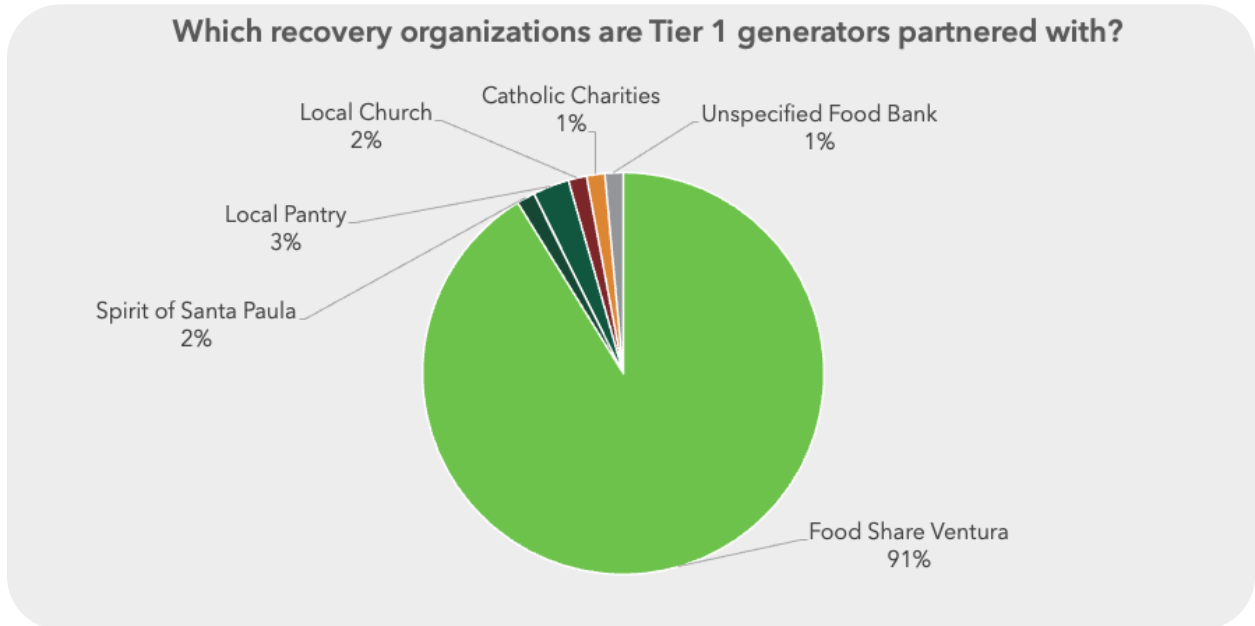
**Table 8. Summary of 2024 Generator Survey Results**

TIER 1		TIER 2	
Participating	61	Participating	16
Not Participating	13	Not Participating	31
Non-Responsive or Unsure	89	Non-Responsive or Unsure	114
<b>TOTAL T1 GENERATORS</b>	<b>163</b>	<b>TOTAL T2 GENERATORS</b>	<b>161</b>

Abound made a minimum of three outreach attempts before classifying a generator as non-responsive. This summary of compliance statuses does not indicate that generator compliance has decreased in 2024 compared to 2022 but does reflect a lower response rate to phone surveys. The phone call surveys to Tier 1 generators in 2024 yielded a response rate of 39% which is lower than the response rate of 62% in 2022. The response rate for Tier 2 generators in 2024 was 43% which is also lower than the 51% response rate received in 2022.

**Generator Compliance**

Abound asked generators currently participating in a donation program which organizations they are partnered with and if they keep a copy of their written agreements and donation logs on site.



**Figure 10. Tier 1 Generator Recovery Organization Partners**

Most Tier 1 generators participating in a recovery program are partners with Food Share Ventura. Of the Tier 1 generators participating in a program, 58 reported storing a copy of

their agreement on site and 60 reported keeping copies of their records of pounds of food donated per month on site.

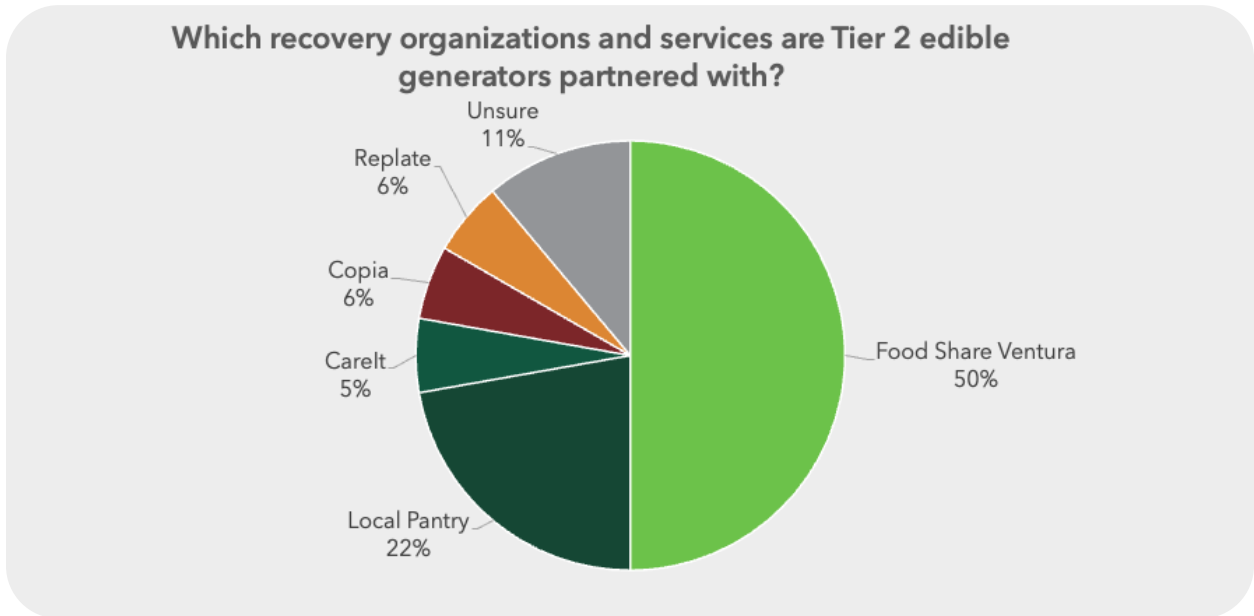


Figure 11. Tier 2 Generator Recovery Organization Partners

Six Tier 2 generators are partnered with Food Share. Food Share explained that they accept shelf-stable and non-prepared items for donation from these generators. Three generators reported donating through a recovery service software platform such as Careit, Replate and Copia.

### Generator Non-Compliance

Abound engaged in conversations with generators not participating in a recovery program to ask about the barriers preventing them from participation.

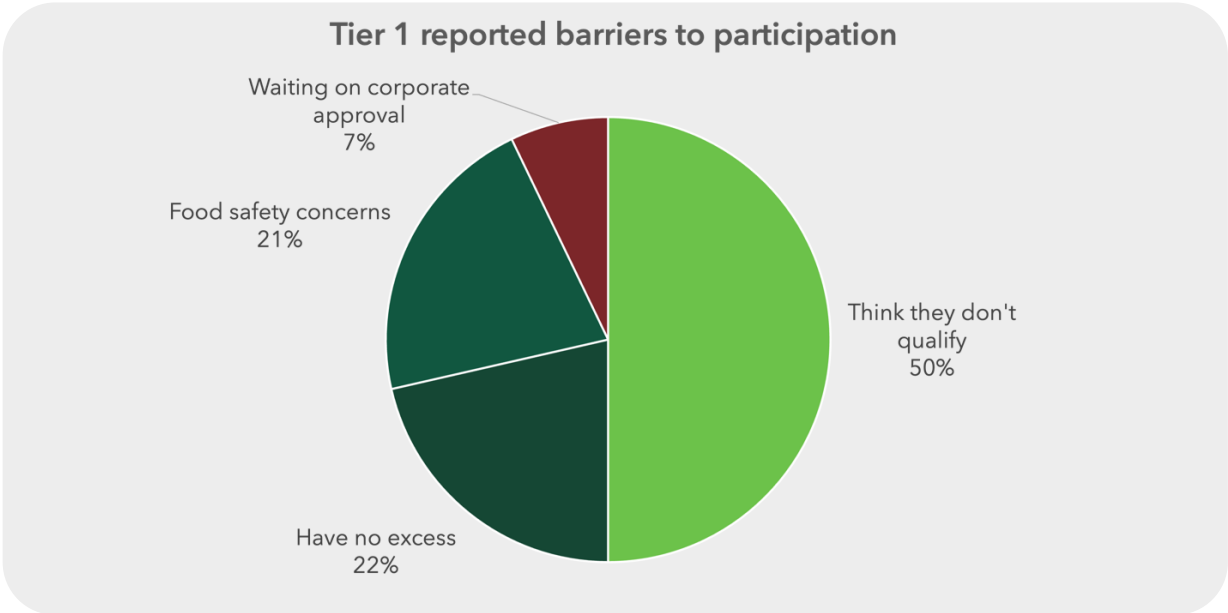


Figure 12. Tier 1 Generator Barriers to Participation

The Tier 1 generators that are not currently participating in a recovery program are primarily distributors and wholesale food vendors that believe they do not qualify as a commercial edible food generator or do not have product suitable for donation. There was a trend in Tier 1 generators engaged in seafood distribution sharing concerns about food safety related to donating their product.

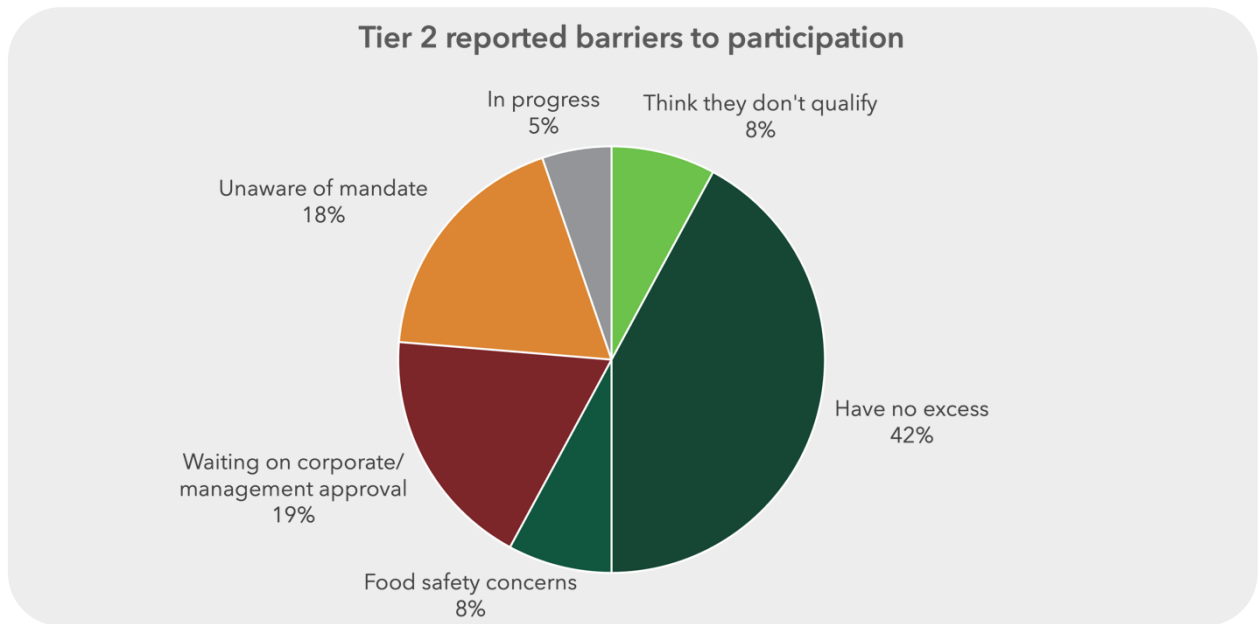


Figure 13. Tier 2 Generator Barriers to Participation

The Tier 2 generators that are not participating in a donation program include restaurants that relayed they need corporate approval to participate in a donation program or they cook to order and therefore do not have excess edible food to donate. A few local education agencies also stated they do not have excess edible food to donate.

### 4.3 Estimate of Capacity Needs

#### Estimate of Tier 1 Capacity Needs

Food Share estimates their network can scale up operations to recover approximately 3,000,000 more pounds of non-prepared foods (totaling 12,000,000 pounds per year). Using the calculations in Section 2.1.3, Abound estimates approximately 8,795,438 additional pounds of recovery capacity are needed for Tier 1, and therefore the 3,000,000 pounds of projected recovery capacity will not be sufficient. However, Abound does not believe such a significant increase in capacity is necessary and estimates will be refined as more data is collected during site visits to generators. Food Share projects, based on the trends in pounds of edible food recovered per year, that approximately 500,000 more pounds of non-prepared food may be available for recovery in 2025.

#### Estimate of Tier 2 Capacity Needs

Utilizing the calculation methods described in Section 2.0 it is possible to create some estimates regarding the amount of capacity required to bring the remaining Tier 2 generators into compliance. Based on Estimation Methodology 2 (Section 2.1.2) and 3 (Section 2.1.3) we can estimate that approximately between 24,000 - 13,960,000 pounds of available annual capacity are required for Tier 2 generators. An estimate of 7,244,568 - 200,000 pounds of non-prepared foods currently being recovered from Tier 2 generators. This is a conservative estimate based on the new and minimal non-prepared food recovery occurring with Tier 2

generators. However, these estimates are likely to significantly change as traditional recovery programs will not be well suited for a large portion of Tier 2 generators.

The food service industry has recently been moving towards more sophisticated product management software and point of sale systems that can assist in providing substantial source reduction of excess food, reducing the availability of edible food for donation. These programs offer a significant benefit to food service operations by reducing bottom line costs and provide the environmental benefit of reducing waste. Long-term strategies that seek to enhance Tier 2 recovery systems should consider which generators might be better suited to source reduction programs through these types of enhancements, as opposed to recovering excess food. Although it is premature to model how predictive analytics will impact the food service industry, it's very reasonable to assume that it will reduce donatable excess edible food.

## 5. Actions Taken to Expand Recovery Capacity

Ventura County and the affiliated cities have invested in the following capacity expansion activities during the past two years as prompted by the 2022 capacity study.

### 5.1 Formed a Ventura County Regional Collaboration

In September 2021, the County of Ventura Public Works Agency's Integrated Waste Management Division (IWMD) contracted with Abound to prepare the 2022 Edible Food Recovery Capacity Study. Upon the completion of the edible food recovery capacity study in May 2022, IWMD began meeting regularly with the solid waste and recycling representatives from the cities to discuss regional methods to increase generator compliance while identifying opportunities for edible food recovery. Every jurisdiction must independently comply with SB 1383 edible food recovery requirements; however, collaborating will reduce regional staff time and costs, while promoting uniformity in approach and outreach to food generators.

The Ventura County regional group reviewed comparative programs established in Santa Barbara County, San Gabriel Valley and Los Angeles County before collectively preparing a scope of work for a regional edible food recovery administrator. The agreed-upon services included in the scope of work are:

- A simple and centralized data collection hub to be used by all jurisdictions and local food recovery organizations;
- Multilingual, uniform outreach materials;
- A single point of contact to the food bank and local food recovery organizations acting on behalf of the participating jurisdictions;
- Inspection checklists and donation agreement templates;
- Edible food recovery staff capable of conducting in-person site visits to each generator; and
- A coordinator empowered to expand the network in Ventura County to include other stakeholders.

The scope of work also includes the development of a 5-year plan to fund and expand the program in partnership with Food Share's established food recovery network.

In 2023, the cities of Camarillo, Fillmore, Moorpark, Ojai, Oxnard, Santa Paula, Simi Valley, Ventura and County of Ventura executed a Memorandum of Understanding to collaborate in a regional approach to implementing a regional edible food recovery program. Participating cities are not billed for any service provided through Abound's contract. Countywide Integrated Waste Management Plan fees collected at area landfills of \$0.05 per ton of solid waste fully fund this contract to support the cities and County meeting their edible food recovery mandates, as required in SB 1383.

The Edible Food Recovery Steering Committee (steering committee) includes members representing Camarillo, Fillmore, Moorpark, Ojai, Oxnard, Santa Paula, Simi Valley, Thousand Oaks, Ventura and County of Ventura as well as Abound and Ventura County Food Share (Food Share). The steering committee meets monthly to discuss program plans, creative strategies

for expanding edible food recovery capacity, outreach and implementation progress, and expansion of the food recovery stakeholder network.

### Waste-Free Ventura County

Waste-Free Ventura County was formed by the Ventura County Public Health Department (VCPHD) to spearhead efforts in 2018 to address the intersection of food insecurity and edible food recovery. VCPHD created a brand and website (waste-freevc.org), which became dormant by 2024. The steering committee revamped Waste-Free Ventura County branding to represent the regional edible food recovery program. Abound is currently assisting the steering committee with implementing a new Waste-Free Ventura County website and consistent outreach materials for use across the region in compliance with SB 1383 outreach and education requirements.



## 5.2 Coordinated Outreach and Education

SB 1383 requires jurisdictions to monitor, provide outreach and report their progress to CalRecycle. Jurisdictions are responsible for providing the following outreach and educational content to edible food generators annually.

- An online list of food recovery organizations and services operating within the jurisdiction, which includes the following information.
  - Name and physical address.
  - Contact information.
  - Collection service area.
  - An indication of the types of food they recovery organization or service can accept for food recovery.
- Information about the jurisdiction’s edible food recovery program.
- Information about the edible food generator requirements.
- Information about food recovery organizations and services operating within the jurisdiction and where a list of those food recovery organizations and services can be found.
- Information about the actions that commercial edible food generators can take to prevent the creation of food waste.

While their requirements are the same for Tier 1 and Tier 2 Edible Food Generators, the types of food they generate vary and therefore the operational needs and challenges experienced also vary. Abound and the steering committee developed compliant outreach materials including brochures, letters and a website to incorporate into outreach and education activities.

- **Generator Outreach Materials:** This is a series of generator-specific education materials that detail the requirements of SB 1383, the definition of their generator category, timelines and key dates, information about the Bill Emerson Good Samaritan

Act, tips about donation practices, and the benefits of participating in food donation. These outreach materials include one-pagers for each of the following generator types:

- Local Education Agency
- Grocery Store
- Health Facility
- Hotel
- Large Event
- Large Venue
- Restaurant
- State Agency
- Supermarket

- **Template Agreement:** Each edible food generator with excess food is required to enter into a written agreement or contract with a food recovery organization or service. This template agreement is designed to assist generators in complying with the regulations and serve as an example for recovery organizations if they do not already have a template.
- **Food Generator Trifold Brochure:** This trifold provides a summary of information about SB 1383 requirements, tier qualification information and required compliance timelines. Additionally, the brochure includes features, benefits, steps to compliance, and contact information for assistance.
- **ChowMatch Guides:** ChowMatch is a cloud-based software platform that facilitates connections between commercial edible food generators and recovery organizations and services to recover edible food. The platform hosts written agreements, keeps records of donations and provides a summary of food recovery for recovery organizations, edible food generators and jurisdictions to use to satisfy reporting requirements. ChowMatch provides a subscription for Ventura County to assist with the coordination of food donations. Two guides are provided for SB 1383 participants, for 1) edible food generators detailing how to sign up and donate excess food, and 2) food recovery organizations/services on how to sign up and receive donations.
- **Letters/Notices:** These notices encourage generators to implement food donation programs before an official Notice of Violation is issued by the jurisdiction. The notices include helpful information on requirements, next steps, and program assistance information.
- **Acknowledgement Letter:** According to the [FAQs](#) released by CalRecycle, “If a commercial edible food generator does not have any edible food that would otherwise be disposed, CalRecycle would not require jurisdictions to enforce the requirement to have a contract or written agreement. However, the jurisdiction should still include this generator in its annual inspections of commercial edible food generators to confirm that no edible food is being disposed of”. The template acknowledgment letter provided is for optional use by jurisdictions. The letter states a generator acknowledges the SB 1383 requirements and, should this generator have excess food, they will donate excess product to a food recovery organization or service and enter into an agreement or contract with the food recovery organization or service.
- **Inspection Checklist and Inspection Form:** SB 1383 requires jurisdictions to conduct inspections of Tier 1 and/or Tier 2 generators annually to determine compliance. The regulations do not require that every generator is inspected every year. The checklist created and provided in this document details how to conduct the inspections and includes tips to identify red flags. A supplemental inspection form is also provided to help guide the inspector through the required elements of the inspection and document the findings to satisfy recordkeeping requirements. This form was translated into an online form which inspectors can fill out using their cell phones in the field.



- **SB 1383 Overview for Recovery Organizations and Services:** This educational piece helps to inform and provide information on the expectations of compliance for food recovery organizations and services.

Abound created the following outreach materials for Ventura County for distribution to generators and recovery organizations.

**Table 9. Outreach and Education Collateral**  
Outreach Collateral

Low-Fidelity Website Wireframe	ChowMatch Donor Guide
High-Fidelity Website Wireframe	ChowMatch Recipient Guide
Trifold Brochure	Large Events Flyer
Education Facility Flyer	Large Venues Flyer
Grocery Store Flyer	Restaurants Flyer
Health Facility Flyer	State Agencies Flyer
Hotel Flyer	Supermarkets Flyer
Food Recovery Organization/ Service Flyer	Social Media Templates

### 5.3 Implementing Food Recovery Software

Abound and the County engaged in conversations with multiple software providers to assess the opportunity for a software platform to expand recovery capacity. A variety of food recovery software is available to facilitate donations between edible food generators, recovery organizations and coordination of volunteers. Additionally, these software platforms offer recordkeeping and reporting functionality to comply with SB 1383. These platforms assist with increasing recovery capacity but require recipient recovery organizations to safely receive, handle and distribute edible food. These tools can be used to facilitate Tier 2 prepared food donations, once the appropriate Tier 2 recovery capacity is established.

Two software platforms are now available for use by edible food generators and recovery organizations in Ventura County and affiliated cities.

- A) **ChowMatch** leverages advanced software technology to recover surplus food and prevent overproduction. It's flagship Enterprise Application employs sophisticated matching logic to link agencies with surplus food donated by restaurants, grocery stores, caterers, farms, and other sources. This technology efficiently facilitates the distribution of untouched surplus food to a variety of agencies and organizations, including family shelters, homeless shelters, neighborhood feeding programs, churches, schools, 100% affordable housing programs, and many other food assistance organizations.  
ChowMatch is a default platform About uses in many jurisdictions and has recently completed setting up the installation for use in Ventura County. Data from the ChowMatch platform will be provided to the jurisdictions in the steering committee.
- B) **Careit** is also used by generators and recovery organizations Ventura County. Careit is a digital food donation marketplace that matches any type of business with extra edible food to a nearby nonprofit. Nonprofits find donations in their area that match their food

requirements and set up a pick-up or drop-off with the donor and their staff or volunteers. An Executive account subscription is required to access data directly from Careit. Thousand Oaks has an Executive account subscription with Careit to manage their data. For jurisdictions without an Executive account, data must be obtained from the recovery organizations

- **Free Account:** Businesses and nonprofits can download the Careit app and login to post their available food donations using a free account.
- **Food Mover Account:** A food recovery nonprofit organization can utilize the Careit Food Mover account type to appoint online relationships and donations between an edible food generator and a food recovery organization. Using the account, an administrator can add a food generator or organization, post a donation on behalf of a food generator, and automatically assign the donation to a food recovery organization. If volunteers are available, they may self-assign, or an administrator can assign a donation to a driver or partner organization associated with the account. The Food Mover Account costs \$250 per month.
- **Executive Account:** The Executive account was designed to help municipalities to increase commercial edible food generator access to food recovery organizations and food recovery services. Municipalities can access recordkeeping and reporting information and document inspections using an Executive account. The costs for this level of access vary based on the total number of food recovery organizations and edible food generators in the jurisdiction.

## 5.4 Contracted Abound for Generator Site Visits

City staff and consultants completed site visits and inspections for edible food generators in 2023. Abound is contracted to complete inspections for the calendar year 2024. Abound will use the following inspection procedures:

### Review Historical Data

- ✓ Use past outreach and capacity reports provided by Abound Food Care to gain insights into the compliance status and history of each generator.
- ✓ Ensure that inspectors have access to relevant historical compliance data before conducting inspections.

### Prepare with Checklists and Forms

- ✓ Use the checklist and inspection form from Section 3.1 as a guide to ensure all inspection aspects are covered.
- ✓ Ensure that the checklist prompts inspectors to verify all required elements of compliance.

### Review Food Recovery Agreements

- ✓ Verify that the generator maintains a current list of each food recovery service or organization that collects or receives its edible food under a contract or written agreement.

- ✓ Confirm that the generator possesses copies of all contracts or written agreements with food recovery services or organizations.

### **Inspect Records of Food Recovery**

- ✓ Ensure that the generator maintains detailed records for each food recovery service or organization, including:
  - Contact Information: Name, address, and contact information of the service or organization.
  - Food Types: Types of food collected or self-hauled.
  - Collection Frequency: Established frequency of food collection or self-hauling to receiving agency.
  - Food Quantity: Quantity of food collected or self-hauled to the receiving agency, measured in pounds recovered per month.

### **Provide Feedback and Support**

- ✓ Clearly communicate any compliance issues to the generator and provide specific guidance on how to address them.
- ✓ Collect information from non-compliant generators about what they may be able to donate including types of food, quantity, format and frequency of donation. If this includes prepared food, use this information to inform the Tier 2 prepared food recovery model.
- ✓ Offer resources and support to help generators improve their compliance with SB 1383 requirements.

## **5.5 Implementing Thousand Oaks Food Alliance**

Most of the Tier 1 generators in Thousand Oaks (90%) are partnered with Food Share. A few generators have partnered with MANNA Conejo Valley Food Bank (MANNA) or James Storehouse. The city is also working with smaller markets that do not meet the Tier 1 generator threshold but are great sources of desirable edible food. The City of Thousand Oaks also partnered with Careit to provide generators with a donation facilitation and recordkeeping software platform. Tier 2 generators have partnered with various food recovery organizations and services including Meals on Wheels, Copia and Chefs to End Hunger. Most Tier 2 generators are focused on food waste prevention and donation of non-prepared food items.

The County provided a Recycling Market Development Zone (RMDZ) grant to MANNA to install a sink and refrigerator which increases their operational capacity to accept prepared foods. The city also offers community, social services and environment enhancement grants quarterly that nonprofits can apply for to assist with capacity expansion. A few organizations have started collaborating on grant applications and logistics and have purchased their own refrigerated trailer funded through a grant award and fundraising.

The City recently broke ground on a parcel of land that will be used in part to site a navigation center for transitional housing for between 30 and 50 individuals. The City hosted capacity expansion brainstorming sessions with nonprofit organizations which illuminated a need for refrigeration and storage capacity. The brainstorming sessions also identified a steering

committee, Thousand Oaks Food Alliance, which now meets regularly to work on capacity expansion plans. The Thousand Oaks Food Alliance is currently working on guidance for donation packaging. In addition to the steering committee, the city is using community groups to share information about the programs and assist with translating outreach and education.

## 5.6 Developing an Online Recordkeeping System

SB 1383 regulations require jurisdictions to keep records of:

- outreach efforts related to food recovery,
- specific data about generators and recovery organizations,
- and aggregate pounds of food recovered by these organizations.

This is a challenging endeavor due to the number of stakeholders involved and the variety of data sources including jurisdictional staff, consultants, non-profits and siloed software platforms. The County has tasked Abound with assessing a centralized online recordkeeping system to assist with streamlining recordkeeping and reporting. Abound assessed the opportunity for customization of existing recordkeeping tools to meet this need. The Recyclist Program Tracker is no longer accepting customization requests. Smart 1383 can accept customization requests from customers and has experience integrating with Careit. Abound also assessed customization of SharePoint and AirTable to serve as the recordkeeping tool. Abound began development of an AirTable database to track the outreach and inspection processes with a goal of scaling up the development to include aggregation of recovery records from the propriety recovery service software platforms and the donation matching software platforms. Further assessment is needed to determine if this approach will yield the desired results of a streamlined system that is administratively sustainable.

## 6. Recommended Next Steps

The Capacity Study requirements require estimation of generation, a quantification of recovery and an implication of subsequent distribution of food. This approach may be reasonably effective in expanding an established framework, like scaling Tier 1 food recovery and distribution. However, when it comes to assessing a relatively new frontier, such as Tier 2 food recovery, we must reverse the way we are thinking about estimating edible food recovery capacity. If we map this chain of actions out from the end goal of feeding people, back to the point of excess food generation, we need to understand the following contexts:

1. **Community Impact:** Learn more about the landscape of food security, who we are serving, how this influences the demand for food, and how to measure impact.
2. **Recovery & Distribution:** Understand the nuances of recovery organization and service operations including food safety practices and the throughput of recovery and distribution and how these factors influence what is truly distributable.
3. **Donation:** Use the understanding of recovery operations to inform generator education and outreach to influence their operational behaviors related donation of food types and formats that can be safely and successfully distributed for consumption.

Consideration of these contexts informs a refined estimate of the amount of edible food that is not only recoverable, but distributable in this system. We can then plan, implement and evaluate strategies for expanding capacity that address how we can recover this amount of recoverable and distributable food, what it will cost, and the impact this investment will yield.

### 6.1 Expand Stakeholder Network

Expansion of the Waste-Free VC network presents an opportunity to learn more about the landscape of food security, who we are serving, how this influences the demand for food, and how to measure community impact.

Waste-Free Ventura County will be hosting its first Edible Food Recovery Summit in October 2024 to welcome public, private and nonprofit entities to collaborate in the regional approach to food recovery. The summit, hosted at Food Share, provides an opportunity to share capacity study findings, share examples of successful expansion strategies from other regions, and solicit local support for food recovery capacity expansion.

Additionally, Abound recommends we engage with the stakeholder network involved in the Community Health Need Assessment and Community Health Implementation Strategy to learn more about how our goals overlap and identify opportunities for collaboration and/or information sharing. Through these conversations, we can identify stakeholders involved in other initiatives such as community services and healthcare to learn more about the community needs, tangential programs, and opportunities to measure impact.

#### Short-Term Strategy

- Host Regional Edible Food Recovery Summit.

- Engage with the stakeholder network involved in the Community Health Need Assessment and Community Health Implementation Strategy.
- Work with the Chambers of Commerce to integrate with business and nonprofit members.
- Engage with stakeholders involved in other initiatives such as community services and healthcare.

### **Long-Term Strategy**

- Form relationships with community groups to share program information and provide feedback about program success.
- Explore partnerships with healthcare providers to measure positive health outcomes from increasing food access.

## **6.2 Provide Operational Support for Recovery and Distribution**

To support recovery organizations in optimizing and/ or expanding their operations to increase capacity, we should consider administrative coordination, transportation and storage logistics, site expansion, and increasing distribution locations.

The 2022 capacity survey identified Community Action Partnership of Ventura County, Spirit of Santa Paula, Ventura County Rescue Mission, RC Charities and River Community Church as organizations interested in expanding their sites to increase capacity. The 2024 capacity survey identified The Samaritan Center, Salvation Army Oxnard, Adelante Comunidad Conejo, St. Vincent De Paul, Safe Passages Youth Foundation, MANNA Conejo Valley Food Bank and Associated Students of Ventura (Ventura College) are interested in expanding their operations. Abound recommends diving deeper into opportunities to support these pantries in their efforts.

Abound recommends continuing to support Food Share’s expansion and their coordination of their responsible food provider network. Based on the interview and survey findings, this type of coordinated support is crucial to expanding pantry operations and capacity without hindering the success of current programs. Coordination of prepared food recovery is particularly nuanced. Although recovery services and software platforms may contribute to capacity expansion in this area, the pantries in the region need to receive prepared food in a way they can safely handle and distribute it to the community. Abound and Food Share are researching and discussing opportunities for Tier 2 prepared food recovery. Food Recovery services utilize their own software platforms. The use of ChowMatch and Careit may also supplement coordination of prepared food recovery, but we need to gain a better understanding of the prepared food recovery model and how the use of technology, and which software platforms, will fit into this approach.

The pantry survey findings also revealed additional needs for cold transportation and storage capacity. Food Share reported their fleet loan program has vehicles booked 24/7 and are looking to add additional vehicles to the fleet. The Thousand Oaks program also identified that refrigerated trailers are an adaptable way to increase cold storage and transportation capacity.

The trailers also provide an opportunity for multiple organizations to share the asset. Refrigerated trailers may also be a way to provide cold storage capacity for organizations that reported they do not have space for another refrigerator or freezer unit.

Although the survey findings identified a need for transportation and cold storage capacity expansion, pantries responded with a lack of interest in utilizing third-party logistics. Abound believes the design of the survey question and pantries lack of familiarity with how third-party logistics may be able to help close these gaps led to conflicting survey results. The county may find it valuable to assess the cost of using third-party logistics compared to funding additional leased or purchased vehicles. We can then present this information to the pantry network to facilitate a more informed discussion about this type of opportunity for capacity expansion.

Food Share identified a challenge and opportunity for capacity expansion related to distribution. Food Share assists responsible food providers by pursuing facilities and locations that may be used for food distribution such as faith-based organization's properties and public spaces. The requirements for permits and liability insurance, as well as community sentiments of "not in my back yard" are barriers which make establishing new or expanded distribution locations difficult. Ventura County and the regional steering committee expressed interest in assisting Food Share by preparing an overview of ideal specifications for a distribution site and circulating this request among jurisdictions to source potential publicly owned spaces that may be used for distributions.

### **Short-Term Strategy**

- Continue to support Food Share in the administration and onboarding generators and supporting the responsible food provider network.
- Collaborate with Food Share to further understand their 5-year plans for the responsible food provider network and how Waste-Free VC can further augment this program.
- Assist Food Share in identifying potential food recovery service partners to facilitate Tier 2 prepared food recovery.
- Follow up with Tier 2 generators to learn more about what types of food they may be able to donate in a model for prepared food recovery.
- Abound will leverage site visits to gather additional information from generators not responsive to the survey and identify any new food service providers that have not yet been contacted.
- Collaborate with environmental health and recovery organizations to understand the necessary logistics and best practices for each type of donation (e.g., bulk food repackaging, seafood, etc.)
- Map the location of prepared food generation compared to recovery organizations and factor in distribution days and times.
- Compile an outline of the ideal specifications for a distribution site and circulate among jurisdiction representatives to solicit support.

## Long-Term Strategy

- Update Funding Recommendations:
  - Continue to follow up with pantries interested in expanding their operations and assess the costs and associated increase in recovery and/or distribution.
  - Analyze the cost and logistics associated with refrigerated trailers and third-party transportation and cold storage solutions.
  - Scope a local grant program to administer funds to organizations engaging in capacity expansion.
  - Consider funding supplies pantries need (e.g., bags, pallet jacks and carts) to sustain operations and the method for funding supplies.
- Further assess software needs. While Food Recovery Software is critical in the development of a successful food recovery program, more research and development are needed to assess which platform will fit the County of Ventura's needs best as the prepared food recovery model evolves.

## 6.3 Pilot a Repurposing Kitchen Model

As onboarding of Tier 2 generators expands, the need for a location to accept the prepared product is critical. The development of food repurposing kitchens can fill the gaps for prepared food products. Implementing a repurposing kitchen will require additional research and communication with potential partners, where Abound recommends looking at a current, underutilized space, that can be augmented as a reprocessing/repurposing kitchen location. To manage the kitchen operations, a food repurposing kitchen coordinator is necessary to oversee the receipt of food, dietary guidelines, ensure food safety procedures are followed, and recipes are developed to maximize the use of the available food. Additionally, specialized equipment, such as vacuum sealers and flash freezers, are needed to ensure food can be packaged and distributed safely.

Locations for the expanded kitchen program will need to be identified based on the areas of need and willing kitchen partners. We recommend exploring kitchen location options in or near Oxnard and Ventura, since most of the Tier 1 and Tier 2 generators with available excess edible food are in these communities. There is also potential for a repurposing kitchen in the City of Moorpark, where a recovery organization is co-located with an educational facility that may provide an interesting opportunity to tie in a vocational training culinary program. Oxnard College and Cal State Channel Islands are two potential repurposing kitchen partners that can be further assessed. Saticoy Food Hub was also raised as a potential location for a repurposing kitchen. Various community centers in and around Saticoy show community kitchens, which could potentially be used as repurposing kitchens.

## Short-Term Strategy

- Research and design a repurposing kitchen pilot.
- Collaborate with potential partners to identify kitchen locations.



### **Long-Term Strategy**

- Evaluate the repurposing kitchen pilot and opportunities for replicability in other locations.
- Abound recommends earmarking approximately \$125,000 per food repurposing kitchen location to fund kitchen equipment such as a blast chiller, vacuum packaging equipment, and speed racks.

## **6.4 Investigate Support for Waste Collection Services**

Recovery organizations are frequently reporting that increasing recovery is also increasing their intake of food waste and recyclable materials requiring additional waste collection services. They also requested that the steering committee consider support for the equipment and materials needed to facilitate repurposing activities and increased food waste and recycling service cost burdens. The County should consider engaging in dialogue between the non-profit agencies and waste haulers to discuss programs that will reduce the burden of sorting organics from non-organics, or fines related to organic contamination. Programs could include funding de-packaging programs to process the material and eliminate contamination, finding consistent and reliable volunteer groups to assist with back of the house waste sorting or other programs that would relieve the concern of contamination in organics or non-compliance with SB 1383.

### **Short-Term Strategy**

- Discuss waste management support with waste haulers.

### **Long-Term Strategy**

- Investigate implementation of de-packaging equipment.

## **6.5 Continue to Tailor Education and Outreach**

We must establish donation and distribution guidelines for Tier 2 food recovery that consider multiple factors, so that the variety of stakeholders providing education about Tier 2 food recovery are in alignment. Guidelines and outreach materials for donors must address food safety and provide clarity about what is not only donatable, but what will remain stable long enough to be distributable in the system. Outreach materials should include general food safety practices, but also specific contextual information about what is reasonably donatable. For example, an employee will need to be able to look at a particular item, such as seafood, and understand if the correct behavior is to donate it or compost it. For the seafood to be donated, in most cases, it should be contained in small package sizes with a label that includes the date, ingredient and allergen information. The safest way to donate seafood is to keep it frozen, so that temperature can be maintained through the transportation, holding and distribution processes.

The volunteer or staff person receiving the food needs to know to check for proper packaging, labeling, temperature control and obvious signs of contamination or spoilage. If the frozen

seafood has punctured the packaging, the donation should be rejected. Once the food is in the possession of the recovery organization, staff or volunteers will again need to check these conditions to determine if the food can be safely distributed. For example, a volunteer preparing for distribution should pull any frozen bags of seafood that have been punctured or torn during transportation or holding. This type of critical thinking also applies to seemingly simpler food items such as bread. Although Environmental Health and solid waste professionals may consider bread in sleeves safe to donate, a recovery organization may look at the situation differently. Bread that is kept in sleeves instead of bags is exposed, and although it may be “safe” to donate from a food business to a recovery agency, that bread will be transported in a vehicle and held in a storage location where the lack of packaging leaves it exposed to contamination at multiple points in the journey. Therefore, although sleeved bread is a potentially donatable item, it is also potentially problematic to distribute safely and should not be donated in this format in the first place.

### **Short-Term Strategy**

- Coordinate with Environmental Health to develop detailed and understandable food safety guidance for Tier 2 food recovery.
- Leverage site visits and inspections to learn more about specific donation cases (e.g., seafood, prepared foods, etc.) and how staff should prepare for donations, so they result in successful and safe distribution.
- Refine outreach collateral tailored to each business type.
- Onboard specific generator types and locations that are best suited for a successful and consistent donation operational model.

### **Long-Term Strategy**

- Consider implementing a third-party, on-site food safety training and auditing program. This will further enhance food safety efforts as the pantries are responding to an increase in tonnage from the Tier 1 and 2 donors in a responsible and safe way.
- Continue to provide generator education on an ongoing basis to overcome the barrier of staff turnover.

# Appendix A: Food Recovery Organization Survey Questions

## Food Supply

- What type of food services do you provide?
- How many pounds of food are you receiving per month?
  - What percentage of food is donated food or recovered excess edible food?
  - How much recovered food is donated direct from a business outside of another nonprofit relationship?
- How many pounds of food are you distributing per month?
  - How much of that food is purchased?
  - How much of that food is donated?
- How much of your food is coordinated through the food bank?
  - Is there any cost associated with this food/coordination?
- What types of food do you accept?
- Are you able to safely receive and distribute prepared foods?
- What are the sources of your donated excess food?
- Do you have written agreements with your donors?
  - If yes, what types of donors do you have agreements with?
- What is the size of the facility you are currently working in? Do you know the approximate square footage?
- Do you utilize freezers and refrigerators at your facility? If so, how many and what type?
- What type of space do you use for dry storage?

## Capacity Expansion

- If given the opportunity, within your current operation how many more pounds of food could you safely receive and distribute each month?
  - If no, what do you need to safely accept and distribute more food?
  - If yes, what type of food?
- Can you add new donors to your route?
  - If yes, how many?
  - If no, what do you need to safely accept and add new food donors?
- Do you have plans to purchase or expand your capacity?
  - If yes, what changes are you anticipating?

## Logistics

- How do you usually receive your food?
  - Do you use any type of third-party logistics solution?
  - Do you have refrigerated vehicles?
    - If yes, how many?
    - What type?
    - Owned/leased?
    - Are these vehicles fully utilized?
- Do you have any underutilized items/ assets?

## **Needs**

- Does your organization need refrigeration/freezers?
  - Do you have electrical capacity to commercial refrigeration equipment?
- Does your organization need scales to accurately weigh recovered food?
- Does your organization need additional drivers?
  - If so, how many hours per week?
- Does your organization need third party logistics solutions?
- Does your organization need refrigerated transportation services?
- Does your organization need a technology platform?
- Does your organization need food safety training?
- Does your organization need pallet jacks/forklifts?
- Does your organization need any other supplies/materials?

## Appendix B: Food Recovery Organizations

JURISDICTION	FOOD RECOVERY ORGANIZATION	ADDRESS	CITY
Camarillo	Camarillo Community Church	1322 Las Posas Rd	Camarillo
Camarillo	Camarillo Seventh Day Adventist Church	3975 Las Posas Rd	Camarillo
Camarillo	Project Hope - St. Columba's Episcopal Church	1251 Las Posas Rd	Camarillo
Fillmore	One Step a la Vez	421 Sespe Ave	Fillmore
Fillmore	SVDP St. Francis of Assisi Church	1048 Ventura St	Fillmore
Moorpark	Catholic Charities -- Moorpark	612 Spring Road, Suite 101	Moorpark
Moorpark	Grace Harvest Ministries	4823 Mira Sol Dr	Moorpark
Moorpark	Moorpark College -Ruben Castro Charities	7075 Campus Rd	Moorpark
Ojai	Help of Ojai	111 W Santa Ana St	Ojai
Oxnard	Bread of Life -- All Saints Episcopal Church	144 S C St.	Oxnard
Oxnard	Calvary Chapel of Oxnard	1925 Eastman Ave	Oxnard
Oxnard	Church of the Nazarene	1630 Saviers Rd	Oxnard
Oxnard	Community Action	621 Richmond Ave	Oxnard
Oxnard	Mercy Housing - Villa Madera	1051 N A St	Oxnard
Oxnard	Mixteco Indigena Community Organizing Project	520 W 5th St 135 Magnolia Ave	Oxnard
Oxnard	New Life Community Church	1251 N Rice Ave	Oxnard
Oxnard	Our Lady of Guadalupe	500 N Juanita Ave	Oxnard
Oxnard	Oxnard College - Sociology Club FY 17/18	4000 S Rose Ave	Oxnard
Oxnard	Rescue Mission Alliance (Food Bank) & Ventura County Rescue Mission	315 N A St. / Ventura County Rescue Mission 234 E. 6th St.	Oxnard
Oxnard	Salvation Army Oxnard	622 W Wooley Rd	Oxnard
Oxnard	St Paul's United Methodist Church (Westminster Free Clinic)	1800 S C St	Oxnard
Oxnard	St. John's Health Ministries	535 Oxnard Rd 535 Cooper Rd	Oxnard
Oxnard	SVDP St. Anthony's Church	2511 S C St	Oxnard
Port Hueneme	Beachside Fellowship	250 Market St	Port Hueneme

JURISDICTION	FOOD RECOVERY ORGANIZATION	ADDRESS	CITY
Santa Paula	Spirit of Santa Paula -- Food Pantry & USDA Plus	1498 E. Harvard Blvd	Santa Paula
Santa Paula	Valley Community Foursquare Church	611 E. Main St.	Santa Paula
Simi Valley	New Beginnings Christian Church	2864 Sycamore Dr	Simi Valley
Simi Valley	NewHeart Foursquare Church	4200 Township Ave	Simi Valley
Simi Valley	Shepherd of the Valley	4191 Cochran St	Simi Valley
Simi Valley	Simi Valley Second Missionary	1063 Pacific Ave	Simi Valley
Simi Valley	The Samaritan Center	280 Royal Avenue	Simi Valley
Thousand Oaks	Adelante Comunidad Conejo at Conejo Elementary School ("Open Air Community Free Market")	280 North Conejo School Drive	Thousand Oaks
Thousand Oaks	Christian Church of Thousand Oaks	301 West Avenida de las Flores	Thousand Oaks
Thousand Oaks	Compassion Services	3681 Corte Cancion	Thousand Oaks
Thousand Oaks	Conejo Valley Food Resource Network/Produce Outreach (Safe Passage Youth Foundation Food Pantry)	1707 Calle Diamonte	Newbury Park
Thousand Oaks	Fermata	750 Erbes Road	Thousand Oaks
Thousand Oaks	Harbor House	Holy Trinity Lutheran Church 1 West Avenida de los Arboles 430 East Avenida de los Arboles, Suite 105	Thousand Oaks
Thousand Oaks	Holy Trinity Lutheran Church	1 West Avenida de los Arboles	Thousand Oaks
Thousand Oaks	James Storehouse	3543 Old Conejo Rd	Thousand Oaks
Thousand Oaks	Leftovers Upcycling	3242 Bordero Lane	Thousand Oaks
Thousand Oaks	Lighthouse Church	3353 Old Conejo Road	Newbury Park
Thousand Oaks	Lutheran Social Services (LSS Ventura County)	80 E. Hillcrest Drive #101	Thousand Oaks
Thousand Oaks	ManaFest - The Bridge Evangelical Free Church (aka Nucleus, CA Inc.)	999 Rancho Conejo Boulevard	Newbury Park
Thousand Oaks	Manna Conejo Valley Food Bank	3020 Crescent Way	Thousand Oaks
Thousand Oaks	Nucleus CA Inc	999 Rancho Conejo Boulevard	Thousand Oaks
Thousand Oaks	Produce Outreach/Westminster Free Clinic at UMCTO	1000 Janss Road	Thousand Oaks
Thousand Oaks	Seventh-Day Adventist Church, Thousand Oaks	480 West Gainsborough Road	Thousand Oaks
Thousand Oaks	Sri Venkata Krishna Temple	2770 Borchard Road	Newbury Park
Thousand Oaks	St Vincent de Paul (SVDP) - St. Paschal Baylon Church	155 East Janss Road	Thousand Oaks

JURISDICTION	FOOD RECOVERY ORGANIZATION	ADDRESS	CITY
Thousand Oaks	St. Julie Billiard Catholic Church	2475 Borchard Road	Newbury Park
Thousand Oaks	St. Patrick's Episcopal Church	One Church Road	Thousand Oaks
Thousand Oaks	United Methodist Church of Thousand Oaks (UMCTO)	1000 East Janss Road	Thousand Oaks
Unincorporated County	Fleet Reserve c/o Holly Walaszek	1176 Sparrow Dr	Unincorporated County
Unincorporated County	Food Share	4156 Southbank Rd	Oxnard
Unincorporated County	San Salvador Mission	4041 Center St	Piru
Unincorporated County	Somis Pantry	3300 West Street	Somis
Unincorporated County	Springs of Life Baptist Church	9000 Nye Rd	Ventura
Ventura	Associated Students of Ventura -- FY17/18 (Ventura College)	4667 Telegraph Rd	Ventura
Ventura	Catholic Charities -- Ventura	303 N Ventura Ave #A	Ventura
Ventura	Community Bible Church	5040 Telegraph Rd	Ventura
Ventura	Community Center - CEDC Azahar Place Apts	11370 Mimosa St	Ventura
Ventura	Community Presbyterian Church	1555 Poli St	Ventura
Ventura	First Assembly of God Church	346 N Kimball Rd	Ventura
Ventura	Many Meals -- OLA Our Lady of Assumption	4300 Telegraph Road	Ventura
Ventura	Project Understanding	2734 Johnson Drive Suite E	Ventura
Ventura	Sacred Heart Food Pantry at Cabrillo Village	10800 Henderson Rd	Ventura
Ventura	Salvation Army Ventura / Hope Center	650 S Petit Ave	Ventura
Ventura	Temple Beth Torah Preschool Ventura	7620 Foothill Rd	Ventura
Ventura	The River Community Church	889 E Santa Clara St.	Ventura

## Appendix C: Camarillo Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Camarillo	T1	Smart & Final Stores LLC	389 Arneill Rd.	Camarillo	Compliant
Camarillo	T1	Sprouts Farmers Market	2400 Las Posas Rd	Camarillo	Compliant
Camarillo	T1	Trader Joe's #114	363 Carmen Dr	Camarillo	Compliant
Camarillo	T1	Vons	5275 Mission Oaks Blvd	Camarillo	Compliant
Camarillo	T1	Vons	820 Arneill Rd	Camarillo	Compliant
Camarillo	T1	Walmart Neighborhood Market	275 W Ventura Blvd	Camarillo	Compliant
Camarillo	T2	Camarillo Healthcare Center	205 Granada St	Camarillo	Non-Responsive
Camarillo	T2	Cracker Barrel Old Country Str	560 Ventura Blvd	Camarillo	Non-Responsive
Camarillo	T2	Japan Cafe	740 Ventura Blvd # Fc4	Camarillo	Non-Responsive
Camarillo	T2	Ottavio's	1620 Ventura Blvd	Camarillo	Non-Responsive
Camarillo	T2	Pleasant Valley School District	600 Temple Ave	Camarillo	Compliant
Camarillo	T2	Sportsman International Inc	4426 Central Ave	Camarillo	Non-Responsive
Camarillo	T2	St John's Pleasant Valley Hospital	2309 Antonio Ave	Camarillo	Non-Responsive
Camarillo	T2	Toppers Pizza Place	425 Arneill Rd	Camarillo	Non-Compliant
Camarillo	T2	Wood Ranch Barbecue & Grill	1101 E Daily Dr	Camarillo	Non-Responsive



## Appendix C: Fillmore Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Fillmore	T1	Corky's Nuts	995 Foothill Dr	Fillmore	Non-Compliant
Fillmore	T1	Super A Fillmore	725 W Ventura St	Fillmore	Compliant
Fillmore	T1	Villa Park Orchards Association	960 3Rd St	Fillmore	Non-Responsive
Fillmore	T1	Vons	636 W Ventura St	Fillmore	Compliant

## Appendix D: Moorpark Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Moorpark	T1	Amazon Retail LLC	742 Los Angeles Ave	Moorpark	Compliant
Moorpark	T1	Apricot Lane Farms Operations LLC	10700 Broadway Rd.	Moorpark	Compliant
Moorpark	T1	Grocery Outlet At Moorpark	425 Los Angeles Ave.	Moorpark	Compliant
Moorpark	T1	Smart & Final #525	864 Los Angeles Ave.	Moorpark	Compliant
Moorpark	T1	Target #1547	800 New Los Angeles Ave	Moorpark	Compliant
Moorpark	T1	Vons #1735	4241 Tierra Rejada Rd.	Moorpark	Compliant
Moorpark	T2	Wood Ranch Barbecue & Grill	540 New Los Angeles Ave	Moorpark	Compliant
Moorpark	T1	Ralph's Grocery #723	101 W Los Angeles Ave	Moorpark	Compliant
Moorpark	T2	Moorpark Unified School District	5297 Maureen Lane	Moorpark	Compliant
Moorpark	T2	Tierra Rejada Golf Club	15187 Tierra Rejada Rd	Moorpark	Non-Responsive
Moorpark	T2	Command Performance Caterings	5273 N Commerce Ave #6	Moorpark	Non-Responsive
Moorpark	T2	Don Cuco Mexican Restaurant	254 W Los Angeles Ave	Moorpark	Non-Responsive
Moorpark	T2	Moorpark Country Club	11800 Championship Dr	Moorpark	Non-Compliant
Moorpark	T2	Serendipity Cafe & Bar	1 Los Angeles Ave	Moorpark	Non-Compliant
Moorpark	T2	Moorpark College	7075 Campus Rd	Moorpark	Non-Compliant

## Appendix D: Ojai Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Ojai	T1	Beato Chocolates	406 Bryant Circle, Unit F	Ojai	Non-Responsive
Ojai	T1	Boku International, LLC	987 West Ojai Ave	Ojai	Non-Responsive
Ojai	T1	Bonito Coffee Roaster LLC	406 Bryant Circle, Unit K	Ojai	Non-Responsive
Ojai	T1	Friends Ranches Inc.	15150 Maricopa Hwy	Ojai	Compliant
Ojai	T1	Lark Ellen Farm	420 Bryant Circle, Suite B	Ojai	Non-Responsive
Ojai	T1	Ojai Olive Oil, Inc.	1811 Ladera Rd.	Ojai	Non-Responsive
Ojai	T1	Ojai Sourdough	406 Bryant Circle, Suite K	Ojai	Non-Responsive
Ojai	T1	Vons	1125 Maricopa Hwy	Ojai	Compliant
Ojai	T1	Westridge Market IGA	802 E Ojai Ave	Ojai	Non-Responsive
Ojai	T1	Westridge Midtown Market IGA	131 W Ojai Ave	Ojai	Non-Compliant
Ojai	T2	Home Kitchen	1103 Maricopa Hwy	Ojai	Non-Responsive

## Appendix E: Oxnard Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Oxnard	T1	Alcaraz Catering	2958 Sturgis Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Aldi	1710 E Gonzales Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Aldi	635 S Ventura Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	AMERICAN FOOD COMPANY	921 RICHMOND AVE.	Oxnard	Non-Responsive
Oxnard	T1	Anacapa Foods LLC	4300 Etting Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Arctic Cold	2600 Sakioka Dr	Oxnard	Unsure (Recently Added)
Oxnard	T1	Bimbo Bakehouse, LLC	2701 Statham Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Bimbo Bakehouse, LLC	1300 E Third St	Oxnard	Unsure (Recently Added)
Oxnard	T2	BJ'S Restaurant & Brewhouse	461 W Esplanade Dr	Oxnard	Compliant
Oxnard	T1	Boskovich Farms	711 Diaz Ave	Oxnard	Unsure (Recently Added)
Oxnard	T2	Bowlero	601 Collection Blvd #1175	Oxnard	Unsure (Recently Added)
Oxnard	T2	Buffalo Wild Wings	1600 E Gonzales Rd	Oxnard	Partially Compliant
Oxnard	T2	Cafe Amri LLC	2000 Outlet Center Dr #295	Oxnard	Non-Responsive
Oxnard	T1	Cal-Sun Produce Co	511 Mountain View Ave	Oxnard	Non-Responsive
Oxnard	T1	CANTEEN OF COASTAL CALIFORNIA	121 BERNOULLI CIRCLE	Oxnard	Non-Compliant
Oxnard	T2	Cheesecake Factory	600 Town Center Dr	Oxnard	Compliant
Oxnard	T2	Chili's	2221 N Rose Ave	Oxnard	Non-Compliant
Oxnard	T1	COASTAL PROVISIONS LLC	400 SPECTRUM CIRCLE	Oxnard	Non-Responsive
Oxnard	T1	COSTCO WHOLE CORPORATION	2001 E. VENTURA BLVD.	Oxnard	Compliant
Oxnard	T1	Del Mar Seafoods, INC	924 E Third St	Oxnard	Unsure (Recently Added)
Oxnard	T2	Denny's	1255 N Oxnard Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Duda Farm Fresh Foods, INC	860 Pacific Ave	Oxnard	Unsure (Recently Added)
Oxnard	T2	El 30 Mariscos	606 N Ventura Rd	Oxnard	Non-Responsive
Oxnard	T2	El Pollo Norten	1290 S Oxnard Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	El Super #46	2800 Saviers Rd	Oxnard	Unsure (Recently Added)
Oxnard	T2	Embassy Suites	2101 Mandalay Beach Rd	Oxnard	Non-Responsive

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Oxnard	T2	Emergency Dept St John's Regl	1600 N Rose Ave	Oxnard	Compliant
Oxnard	T1	Food 4 Less	250 W Esplanade Dr	Oxnard	Compliant
Oxnard	T1	Freska Produce Intl LLC	511 Mountain View Ave	Oxnard	Compliant
Oxnard	T2	Fuji Buffet	1301 W Channel Islands Blvd	Oxnard	Non-Compliant
Oxnard	T1	GEAN FARM, INC.	5777 VINEYARD AVENUE	Oxnard	Compliant
Oxnard	T2	Gen Korean Bbq	2721 Seaglass Way	Oxnard	Non-Compliant
Oxnard	T1	GILLS ONIONS	1051 SOUTH PACIFIC AVE	Oxnard	Non-Compliant
Oxnard	T2	Golden Corral Buffet & Grill	1901 Lockwood St	Oxnard	Non-Responsive
Oxnard	T1	Grocery Outlet	920 N Ventura Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	GRUMA CORPORATION dba mission foods	2351 LATIGO AVE.	Oxnard	Non-Responsive
Oxnard	T1	HAROS FOOD SERVICE INC.	1500 E. WOOLEY ROAD, #D	Oxnard	Non-Responsive
Oxnard	T1	Island Pacific Produce	4833 S Rose Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	JOAQUIN MENDEZ	456 NORTH A STREET	Oxnard	Non-Responsive
Oxnard	T2	Kabuki Japanese Rstrnt-Oxnard	500 Collection Blvd # 3230	Oxnard	Unsure (Recently Added)
Oxnard	T2	Kalaveras	1740 Ventura Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	KANALOA IMPORTS, INC.	251 LOMBARD STREET	Oxnard	Non-Responsive
Oxnard	T1	KERR CONCENTRATES	511 MOUNTAIN VIEW AVE	Oxnard	Non-Responsive
Oxnard	T2	King And Queen Cantina	511 Town Center Dr #3015	Oxnard	Unsure (Recently Added)
Oxnard	T1	KOR SHOTS, INC.	201 N. RICE AVENUE, UNIT D	Oxnard	Non-Responsive
Oxnard	T2	Lalo's Family Restaurant Inc	141 S A St # 105	Oxnard	Non-Responsive
Oxnard	T2	Larsen's Grill Oxnard	590 Town Center Dr	Oxnard	Non-Responsive
Oxnard	T2	Lazy Dog Restaurant & Bar	598 Town Center Dr	Oxnard	Non-Responsive
Oxnard	T2	Levity Live	591 Collection Blvd	Oxnard	Non-Responsive
Oxnard	T1	MCCONNELL'S FINE ICE CREAMS, LLC	800 DEL NORTE BLVD	Oxnard	Compliant
Oxnard	T1	MCK ENTERPRISE/ valley spuds and produce available	910 COMMERCIAL AVE.	Oxnard	Non-Responsive
Oxnard	T2	Mi Pueblo Cafe	150 W Vineyard Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Mission Produce Inc	2710 Camino Del Sol	Oxnard	Unsure (Recently Added)

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Oxnard	T2	Mrs. Olson's Restaurant	2800 Harbor Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Nakamura Berry Growers	5900 N Rose Ave	Oxnard	Non-Responsive
Oxnard	T1	NOUSHIG, INC. dba amoretti	451 LOMBARD ST.	Oxnard	Non-Responsive
Oxnard	T2	Ocean View School District	2382 Etting Road	Oxnard	Non-Compliant
Oxnard	T2	Olive Garden Italian Kitchen	1891 Ventura Blvd	Oxnard	Non-Responsive
Oxnard	T2	Outback Steakhouse	2341 Lockwood St	Oxnard	Partially Compliant
Oxnard	T2	Oxnard College	4000 S Rose Ave	Oxnard	Non-Responsive
Oxnard	T1	Oxnard Lemon Co	2001 Sunkist Cir	Oxnard	Non-Responsive
Oxnard	T1	Oxnard Lemon Co	2001 Sunkist Cir	Oxnard	Unsure (Recently Added)
Oxnard	T2	Oxnard School District (K-8)	1051 South A Street	Oxnard	Non-Responsive
Oxnard	T2	Oxnard Union High School District	1800 Solar Dr	Oxnard	Unsure (Recently Added)
Oxnard	T1	Pacific Coast Produce	950 Mountain View Ave	Oxnard	Unsure (Recently Added)
Oxnard	T2	Pacific Corinthian Yacht Club	2600 Harbor Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	PACIFIC DISTRIBUTORS	1664 S. OXNARD BLVD.	Oxnard	Non-Responsive
Oxnard	T2	Pizza Man Dan's	450 Victoria Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	PRIMAL ESSENCE, INC.	1351 MAULHARDT AVE.	Oxnard	Non-Responsive
Oxnard	T1	Primal Nutrition	1101 Maulhardt	Oxnard	Unsure (Recently Added)
Oxnard	T2	Red Robin Gourmet Burgers	681 Town Center Dr	Oxnard	Non-Responsive
Oxnard	T1	Reiter Brothers Inc	730 S A St	Oxnard	Unsure (Recently Added)
Oxnard	T2	Residence Inn	2101 W Vineyard Ave	Oxnard	Non-Compliant
Oxnard	T2	Rio School District	1800 Solar Drive	Oxnard	Non-Responsive
Oxnard	T2	Ruby's Cafe Of Oxnard	348 S Oxnard Blvd	Oxnard	Non-Responsive
Oxnard	T1	San Miguel Produce	600 Hueneme Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Santa Barbara Uni INC	721 Commercial Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	SATICOY FOODS CORPORATION	1100 GRAVES AVENUE	Oxnard	Non-Responsive
Oxnard	T1	Seafood City Supermarket	2340 N Rose Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Smart & Final #731	2021 N Oxnard Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Smart & Final #740	1341 W Channel Islands Blvd	Oxnard	Unsure (Recently Added)

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Oxnard	T1	Smuckers J M Co	800 Commercial Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Steve's Grocery Distributing	3151 W 5 <sup>th</sup> St # C	Oxnard	Unsure (Recently Added)
Oxnard	T1	Suncoast Calamari	928 E 3rd St	Oxnard	Non-Responsive
Oxnard	T1	Sunrise Growers	2640 Sturgis Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Sunrise Growers	808 E Third St	Oxnard	Unsure (Recently Added)
Oxnard	T1	Superior Grocers	1111 E Channel Islands Blvd	Oxnard	Non-Responsive
Oxnard	T1	Superior Grocers	2401 Saviers Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	SYNCHROPHONIC CORPORATION	1445 STELLAR DRIVE	Oxnard	Non-Compliant
Oxnard	T1	SYSCO VENTURA INC.	3100 STURGIS RD.	Oxnard	Compliant
Oxnard	T1	Target Store T-2760	2850 N Oxnard Blvd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Terminal Freezer LLC	908 E Third St	Oxnard	Unsure (Recently Added)
Oxnard	T2	Texas De Brazil	2770 Seaglass Way # 5120	Oxnard	Non-Responsive
Oxnard	T2	The Raven Tavern	1651 Victoria Ave	Oxnard	Unsure (Recently Added)
Oxnard	T2	Toppers Pizza Place	111 E Gonzales Rd	Oxnard	Non-Compliant
Oxnard	T2	Toppers Pizza Place	2701 Peninsula Rd	Oxnard	Non-Compliant
Oxnard	T1	Tradewind Seafood	1505 Mountain View Ave	Oxnard	Non-Compliant
Oxnard	T1	Tree Top	1250 E 3 <sup>rd</sup> St	Oxnard	Unsure (Recently Added)
Oxnard	T1	Tresierras Supermarkets	133 W Pleasant Valley Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Tropicana Manufacturing Company, Inc	2220 Celsius Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Tropicana Manufacturing Company, Inc	300 N Elevar St	Oxnard	Unsure (Recently Added)
Oxnard	T1	Vallarta Supermarkets	1050 S A St	Oxnard	Compliant
Oxnard	T1	Vallarta Supermarkets	1055 S Oxnard Blvd	Oxnard	Compliant
Oxnard	T1	Vallarta Supermarkets	2690 E Vineyard Ave	Oxnard	Compliant
Oxnard	T1	Ventura Pacific Co	2620 Sakioka Dr	Oxnard	Unsure (Recently Added)
Oxnard	T1	Vons	2101 N Rose Ave	Oxnard	Compliant
Oxnard	T1	Vons	1291 S Victoria Ave	Oxnard	Compliant
Oxnard	T1	Vons	450 S Ventura Rd	Oxnard	Compliant

<b>JURISDICTION</b>	<b>T1/T2</b>	<b>GENERATOR NAME</b>	<b>ADDRESS</b>	<b>CITY</b>	<b>COMPLIANCE STATUS</b>
Oxnard	T1	Walmart #3087	2701 Saviers Rd	Oxnard	Unsure (Recently Added)
Oxnard	T1	Walmart Neighborhood Market	421 W Esplanade Dr	Oxnard	Compliant
Oxnard	T1	Walmart Supercenter	2001 N Rose Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Western Pre Cooling Systems	1000 Industrial Ave	Oxnard	Unsure (Recently Added)
Oxnard	T1	Whole Foods Market	650 Town Center Dr	Oxnard	Unsure (Recently Added)
Oxnard	T2	Yard House	501 Collection Blvd # 4130	Oxnard	Non-Responsive
Oxnard	T2	Yolanda's Of Oxnard	1601 S Victoria Ave #190	Oxnard	Non-Responsive



## Appendix F: Port Hueneme Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Port Hueneme	T2	Hueneme School District	205 North Ventura Road	Port Hueneme	Non-Responsive

## Appendix G: Santa Paula Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Santa Paula	T1	Tresierras Supermarket Santa	280 E Harvard Blvd	Santa Paula	Non-Responsive
Santa Paula	T1	Vons	576 W Main St	Santa Paula	Compliant
Santa Paula	T2	LA Cabana Restaurant	1259 E Harvard Blvd	Santa Paula	Non-Responsive
Santa Paula	T2	Rabalais	861 E Main St	Santa Paula	Non-Responsive

## Appendix H: Simi Valley Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Simi Valley	T1	Albertsons	1268 Madera Rd	Simi Valley	Compliant
Simi Valley	T1	Costco Wholesale Corporation	2660 Park Center Dr.	Simi Valley	Compliant
Simi Valley	T1	Market Broiler	1161 Simi Town Center Way	Simi Valley	Non-Responsive
Simi Valley	T1	Nut Butter Concepts, LLC.	4439 Ish Drive	Simi Valley	Compliant
Simi Valley	T1	Smart & Final Extra!	1856 Erringer Rd # B	Simi Valley	Compliant
Simi Valley	T1	Smart & Final Extra!	5135 E Los Angeles Ave	Simi Valley	Compliant
Simi Valley	T1	Sprouts Farmers Market	2800 Cochran St	Simi Valley	Compliant
Simi Valley	T1	Stater Bros Market	660 E Los Angeles Ave	Simi Valley	Compliant
Simi Valley	T1	Trader Joes	2975 Cochran St #A	Simi Valley	Compliant
Simi Valley	T1	Valley Produce	1117 E Los Angeles Ave	Simi Valley	Compliant
Simi Valley	T1	Vons	1855 Cochran St	Simi Valley	Compliant
Simi Valley	T1	Vons	2938 Tapo Canyon Rd	Simi Valley	Compliant
Simi Valley	T1	Vons	5805 E Los Angeles Ave	Simi Valley	Compliant
Simi Valley	T1	West Coast Seafood	2814 E Los Angeles Ave	Simi Valley	Non-Responsive
Simi Valley	T2	Ameci Pizza Kitchen-Madera	1494 Madera Rd # C	Simi Valley	Non-Responsive
Simi Valley	T2	Beeps Diner	2597 Sycamore Dr	Simi Valley	Non-Responsive
Simi Valley	T2	Best Western Posada Royale	1775 Madera Rd	Simi Valley	Non-Compliant
Simi Valley	T2	Bollywood Indian Kitchen	1368 Madera Rd # 2	Simi Valley	Non-Compliant
Simi Valley	T2	Buffalo Wild Wings	1555 Simi Town Center Way #300	Simi Valley	Non-Responsive
Simi Valley	T2	Chili's	25 W Cochran St	Simi Valley	Non-Responsive
Simi Valley	T2	Chop It Up LLC	1717 Simi Town Center Way # B	Simi Valley	Non-Responsive
Simi Valley	T2	Chuy's Mesquite Broiler Simi	1397 E Los Angeles Ave	Simi Valley	Non-Responsive
Simi Valley	T2	Chuys Mesquite Broiler Simi	5840 E Los Angeles Ave	Simi Valley	Non-Responsive
Simi Valley	T2	Corner Bakery Cafe	1555 Simi Town Center Way #460	Simi Valley	Non-Responsive
Simi Valley	T2	Don Cuco Mexican Restaurant	3991 Cochran St	Simi Valley	Non-Responsive
Simi Valley	T2	Foothills At Simi Valley	5300 E Los Angeles Ave	Simi Valley	Non-Responsive
Simi Valley	T2	Fun Burger	2490 Sycamore Dr	Simi Valley	Non-Responsive

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Simi Valley	T2	Grand Vista Hotel	999 Enchanted Way	Simi Valley	Non-Responsive
Simi Valley	T2	Hikari Sushi Bar	690 E Los Angeles Ave # B	Simi Valley	Non-Responsive
Simi Valley	T2	Holiday Inn Express	2550 Erringer Rd	Simi Valley	Non-Compliant
Simi Valley	T2	Junkyard Cafe	2585 Cochran St #I	Simi Valley	Non-Responsive
Simi Valley	T2	Larsen's Grill	1555 Simi Town Center Way #565	Simi Valley	Non-Responsive
Simi Valley	T2	Love Sushi	2941 Cochran St	Simi Valley	Non-Compliant
Simi Valley	T2	Mission Burrito	2161 Tapo St	Simi Valley	Non-Responsive
Simi Valley	T2	Natural Cafe Simi Valley	2667 Tapo Canyon Rd	Simi Valley	Non-Responsive
Simi Valley	T2	Olivios Trattoria	585 E Los Angeles Ave #C	Simi Valley	Non-Responsive
Simi Valley	T2	Red Robin Gourmet Burgers	1555 Simi Town Center Wa # 670	Simi Valley	Non-Compliant
Simi Valley	T2	Red's Barbecue & Grillery	3090 Cochran St	Simi Valley	Non-Responsive
Simi Valley	T2	Simi Valley Unified District	101 W Cochran St	Simi Valley	Compliant
Simi Valley	T2	Sunrise At Wood Ranch	190 Tierra Rejada Rd	Simi Valley	Non-Responsive
Simi Valley	T2	Szechuwan Garden Chinese	1407 E Los Angeles Ave #E	Simi Valley	Non-Responsive
Simi Valley	T2	TGI Friday's	2795 Tapo Canyon Rd	Simi Valley	Non-Compliant
Simi Valley	T2	Thai Noodles	2090 1St St #E	Simi Valley	Non-Compliant
Simi Valley	T2	Toppers Pizza Place	2408 Erringer Rd	Simi Valley	Non-Compliant
Simi Valley	T2	Viva La Pasta	525 Country Club Dr #A	Simi Valley	Non-Responsive
Simi Valley	T2	Yolanda's Inc	590 E Los Angeles Ave	Simi Valley	Non-Responsive

## Appendix H: Thousand Oaks Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY
Thousand Oaks	T1	LASSENS NATURAL FOODS	2150 THOUSAND OAKS BLVD	THOUSAND OAKS
Thousand Oaks	T1	GELSONS MARKETS	1736 E AVENIDA DE LOS ARBOLES	THOUSAND OAKS
Thousand Oaks	T1	GELSONS MARKETS 397 ORG	2734 TOWNSGATE RD	THOUSAND OAKS
Thousand Oaks	T1	KROGER RALPHS	1500 N MOORPARK RD	THOUSAND OAKS
Thousand Oaks	T1	KROGER RALPHS	3963 THOUSAND OAKS BLVD	THOUSAND OAKS
Thousand Oaks	T1	KROGER RALPHS	583 N VENTU PARK RD	NEWBURY PARK
Thousand Oaks	T1	TRADER JOES #243	125 N REINO RD	NEWBURY PARK
Thousand Oaks	T1	TRADER JOES #196	451 E AVENIDA DE LOS ARBOLES	THOUSAND OAKS
Thousand Oaks	T1	TRADER JOES #58	3835 THOUSAND OAKS BLVD	THOUSAND OAKS
Thousand Oaks	T1	ALBERTSONS 6391 (P)	541 S REINO RD	NEWBURY PARK
Thousand Oaks	T1	VONS 1610	1790 N MOORPARK RD	THOUSAND OAKS
Thousand Oaks	T1	VONS 2092	2048 E AVENIDA DE LOS ARBOLES	THOUSAND OAKS
Thousand Oaks	T1	VONS 2215	1135 LINDERO CANYON RD	THOUSAND OAKS
Thousand Oaks	T1	VONS 3135	2725 AGOURA RD	WESTLAKE VILLAGE
Thousand Oaks	T1	SMART & FINAL 918	2100 NEWBURY RD	NEWBURY PARK
Thousand Oaks	T1	SPROUTS FARMERS MARKET 220	1012 S WESTLAKE BLVD	WESTLAKE VILLAGE
Thousand Oaks	T1	SPROUTS FARMERS MARKET 214	600 W HILLCREST DR	THOUSAND OAKS
Thousand Oaks	T1	ALDI	179 N MOORPARK RD SUITE 9A	THOUSAND OAKS
Thousand Oaks	T1	WHOLE FOODS	740 N MOORPARK RD	THOUSAND OAKS
Thousand Oaks	T1	AMAZON FRESH	140 PROMENADE WAY	WESTLAKE VILLAGE
Thousand Oaks	T1	WALMART NEIGHBORHOOD MARKET	512 N VENTU PARK RD	THOUSAND OAKS
Thousand Oaks	T1	GROCERY OUTLET	25 E HILLCREST DR	THOUSAND OAKS

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY
Thousand Oaks	T2	Conejo Valley Unified School District (CVUSD)	750 Mitchell Rd	Newbury Park
Thousand Oaks	T2	Atria Hillcrest Senior Living	2177 Thousand Oaks Blvd	Thousand Oaks
Thousand Oaks	T2	Atria Hillcrest Senior Living	405 Hodencamp	Thousand Oaks
Thousand Oaks	T2	Los Robles Hospital	215 W Janss Rd	Thousand Oaks
Thousand Oaks	T2	University Village	3415 Campus Dr	Thousand Oaks
Thousand Oaks	T2	Belmont Village Senior Living	3680 N Moorpark Rd	Thousand Oaks
Thousand Oaks	T2	Sage Mountain Senior living	3499 Grande Vista Dr	Thousand Oaks
Thousand Oaks	T2	Hyatt Regency Westlake	880 S Westlake Blvd	Westlake Village
Thousand Oaks	T2	Thousand Oaks Mall	350 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	Dave & Busters	145 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	BJs	3955 E Thousand Oaks Blvd	Thousand Oaks
Thousand Oaks	T2	Sunset Hills Country Club	4155 Erbes Rd	Thousand Oaks
Thousand Oaks	T2	AMC Muvico	166 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	Brent's Deli	2799 Townsgate Rd	Westlake Village
Thousand Oaks	T2	Buca Di Beppo	205 N Moorpark Rd	Thousand Oaks
Thousand Oaks	T2	Cisco's Mexican Restaurant #2	1712 E Avenida de los Arboles	Thousand Oaks
Thousand Oaks	T2	Jannss Marketplace 9 Cinema	255 N Moorpark Rd	Thousand Oaks
Thousand Oaks	T2	Cheesecake Factory	442 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	Cinepolis Luxury Cinemas	180 Promenade way	Thousand Oaks
Thousand Oaks	T2	Lazy Dog Restaurant & Bar	172 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	Olive Garden	158 W Hillcrest Dr	Thousand Oaks
Thousand Oaks	T2	North Ranch Country Club	4761 Valley Spring Dr	Westlake Village
Thousand Oaks	T2	Los Robles Golf Course	299 S Moorpark Rd	Thousand Oaks
Thousand Oaks	T2	Fogo de Chao	2250 E Thousand Oaks Blvd	Thousand Oaks
Thousand Oaks	T2	Mastros Restaurant LLC	2087 E Thousand Oaks Blvd	Thousand Oaks
Thousand Oaks	T2	Tarantula Hill Brewing	244 Thousand Oaks Blvd	Thousand Oaks

## Appendix I: Ventura Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Ventura	T1	Agostino's Bakery Inc	4231 Transport St	Ventura	Non-Responsive
Ventura	T1	Bimbo Bakeries USA	4538 Westinghouse St	Ventura	Compliant
Ventura	T1	Bimbo Bakeries USA	2880 Seaborg Ave	Ventura	Compliant
Ventura	T1	Bluebird Dessert Company	2784 Johnson Drive	Ventura	Non-Responsive
Ventura	T1	Bubbies Fine Foods	4125 Market St Ste 1	Ventura	Non-Responsive
Ventura	T1	Cook's All Natural Pantry	4125 Market St Ste 1	Ventura	Non-Responsive
Ventura	T1	Corky's Nuts Inc	1673 Donlon St Ste 205	Ventura	Non-Compliant
Ventura	T1	De La Calle Co	1710 Donlon St. Unit 4	Ventura	Non-Responsive
Ventura	T1	Epic Spreads	4882 Mcgrath Street, Suite 200	Ventura	Non-Responsive
Ventura	T1	Exotic Progression Inc	3007 Bunsen Ave Ste T	Ventura	Non-Compliant
Ventura	T1	Garlic Gold Nuggets	2568 Channel Dr	Ventura	Non-Compliant
Ventura	T1	Headwinds Bake Club	235 Cedar St	Ventura	Non-Responsive
Ventura	T1	Heritage Honey	2031 E Thompson Blvd	Ventura	Non-Responsive
Ventura	T1	Honey and the Hive	1673 Donlon St Ste 205	Ventura	Non-Responsive
Ventura	T1	Honeycut Kitchen LLC	2686 Johnson Drive, Unit C	Ventura	Non-Responsive
Ventura	T1	Ocean Pride Seafood	2894 Bunsen Ave Ste B	Ventura	Non-Responsive
Ventura	T1	Pepsi-Cola Of Ventura	4375 Ventura Ave.	Ventura	Non-Responsive
Ventura	T1	Ralphs	1776 S Victoria Ave	Ventura	Compliant
Ventura	T1	Red Barn Market	995 N Ventura Ave	Ventura	Compliant
Ventura	T1	Reine LLC	2646 Palma Dr #420	Ventura	Non-Compliant
Ventura	T1	Ruben's Produce	6427 Ventura Blvd	Ventura	Non-Responsive
Ventura	T1	S & J Mastro, Inc.	1792 Callens Rd.	Ventura	Non-Responsive
Ventura	T1	Smart & Final Extra!	7800 Telegraph Rd	Ventura	Compliant
Ventura	T1	Smart & Final Extra!	2750 E Main St	Ventura	Compliant
Ventura	T1	Soup Du Jar	1673 Donlon Street, Suite 205	Ventura	Non-Compliant
Ventura	T1	Sprouts Farmers Market	4870 Telephone Rd	Ventura	Compliant
Ventura	T1	Sun & Swell Inc.	2686 Johnson Drive, Unit C	Ventura	Non-Responsive

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Ventura	T1	Teccino Caffe Inc	5600 Everglades Street, Suite E	Ventura	Non-Compliant
Ventura	T1	Trader Joe's	103 S Mills Rd #104	Ventura	Compliant
Ventura	T1	Trader Joe's	1795 S Victoria Ave # 106	Ventura	Non-Compliant
Ventura	T1	Ventura Coastal LLC	2325 Vista Del Mar Dr	Ventura	Non-Responsive
Ventura	T1	Vons	115 W Main St	Ventura	Compliant
Ventura	T1	Vons	2433 Harbor Blvd	Ventura	Compliant
Ventura	T1	Vons	5688 Telephone Rd	Ventura	Compliant
Ventura	T1	Vons	6040 Telegraph Rd	Ventura	Compliant
Ventura	T1	Vons	2764 E Thompson Blvd	Ventura	Partially Compliant
Ventura	T1	Wild Local Seafood Co LLC	1559 Spinnaker Dr #105	Ventura	Non-Compliant
Ventura	T1	Winco Foods	4750 Telephone Rd	Ventura	Compliant
Ventura	T2	Aegis Living Ventura	4964 Telegraph Rd	Ventura	Partially Compliant
Ventura	T2	Aloha Steakhouse	364 S California St	Ventura	Non-Compliant
Ventura	T2	Ameri-Vegan Inc @ Summit Kitchen	1673 Donlon St Ste 205	Ventura	Non-Responsive
Ventura	T2	Andria's Seafood Restaurant & Market	1449 Spinnaker Dr	Ventura	Non-Compliant
Ventura	T2	Banzai Marina	120 S California St	Ventura	Non-Responsive
Ventura	T2	Beach House Fish Taco	668 Harbor Blvd	Ventura	Non-Responsive
Ventura	T2	Bistro 800	800 S Victoria Ave	Ventura	Non-Responsive
Ventura	T2	Black Angus Steakhouse	4718 Telephone Rd	Ventura	Non-Responsive
Ventura	T2	Bombay Bar & Grill	143 S California St	Ventura	Non-Responsive
Ventura	T2	Brophy Brothers Seafood Clam	1559 Spinnaker Dr # 200	Ventura	Non-Compliant
Ventura	T2	Busy Bee Cafe	478 E Main St	Ventura	Non-Compliant
Ventura	T2	Cafe 126	11033 Citrus Dr	Ventura	Non-Responsive
Ventura	T2	Cafe Fiore	66 S California St	Ventura	Non-Responsive
Ventura	T2	Carrillo's Tortilleria-Mexican	1961 E Thompson Blvd	Ventura	Non-Compliant
Ventura	T2	Chuck E Cheese's	4714 Telephone Rd	Ventura	Non-Responsive



JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Ventura	T2	Community Memorial Hospital	147 N Brent St	Ventura	Non-Responsive
Ventura	T2	Crab N Spice LLC	4732 Telephone Rd #5B	Ventura	Non-Responsive
Ventura	T2	Crowne Plaza-Ventura Beach	450 Harbor Blvd	Ventura	Non-Compliant
Ventura	T2	Dargans Of Ventura	593 E Main St	Ventura	Non-Responsive
Ventura	T2	Denny's	4095 Telegraph Rd	Ventura	Non-Responsive
Ventura	T2	DJ'S California Catering	2784 Johnson Dr	Ventura	Compliant
Ventura	T2	Finney's Ventura	21 S California St	Ventura	Non-Compliant
Ventura	T2	Four Points by Sheraton	1050 Schooner Dr	Ventura	Non-Responsive
Ventura	T2	Greek-Ventura Harbor	1583 Spinnaker Dr #101	Ventura	Non-Responsive
Ventura	T2	Greek-Ventura Harbor	1583 Spinnaker Dr #101	Ventura	Non-Compliant
Ventura	T2	Himalaya Cuisine-Ventura	35 W Main St # A	Ventura	Non-Responsive
Ventura	T2	Hut Tony's Burrito	7770 Telegraph Rd	Ventura	Non-Responsive
Ventura	T2	Immigrant Son Cafe	543 E Main St	Ventura	Non-Responsive
Ventura	T2	Kao Ramen	573 E Main St	Ventura	Non-Responsive
Ventura	T2	La Parrilla	100 N Ashwood Ave	Ventura	Non-Responsive
Ventura	T2	La Parrilla Yucatan Mexican Food	100 N Ashwood Ave	Ventura	Non-Compliant
Ventura	T2	Lalos Restaurante Italiano	6100 Telegraph Rd	Ventura	Non-Responsive
Ventura	T2	Lebanese Oven	152 N Ashwood Ave	Ventura	Non-Responsive
Ventura	T2	Margarita Villa	1567 Spinnaker Dr #200	Ventura	Non-Responsive
Ventura	T2	Marriott Hotel Ventura Beach	2055 Harbor Blvd	Ventura	Non-Responsive
Ventura	T2	Mrs Riggs Sandwiches	1792 Callens Rd	Ventura	Partially Compliant
Ventura	T2	O-Sabi Japanese Restaurant	5795 Walker St	Ventura	Non-Responsive
Ventura	T2	Peking Chinese Restaurant	5960 Telegraph Rd	Ventura	Non-Responsive
Ventura	T2	Pierpont Racquet Club	500 San Jon Rd	Ventura	Compliant
Ventura	T2	Poke U & Me	4726 Telephone Rd	Ventura	Non-Responsive
Ventura	T2	Q & Q Hawaiian Barbeque	1780 S Victoria Ave #F	Ventura	Non-Responsive
Ventura	T2	R&D Wine Bar	14 S California St	Ventura	Non-Responsive

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
Ventura	T2	Red Robin Gourmet Burgers	3301 E Main St # 1511	Ventura	Compliant
Ventura	T2	Rice By Mama	419 E Main St # A	Ventura	Non-Responsive
Ventura	T2	Rincon Brewery Inc	4100 Telegraph Rd	Ventura	Non-Responsive
Ventura	T2	Spring Garden Chinese	1795 S Victoria Ave #101A	Ventura	Non-Responsive
Ventura	T2	Star Lounge	343 E Main St	Ventura	Non-Responsive
Ventura	T2	Sumo Japanese Restaurant	1730 S Victoria Ave # A	Ventura	Non-Responsive
Ventura	T2	Toppers Pizza Place	3940 E Main St	Ventura	Non-Compliant
Ventura	T2	Vaquero Y Mar	435 E Thompson Blvd	Ventura	Non-Responsive
Ventura	T2	Ventura Crab & Spice	4732 Telephone Rd	Ventura	Non-Responsive
Ventura	T2	Ventura Townehouse	4900 Telegraph Rd	Ventura	Non-Compliant
Ventura	T2	Ventura Unified School District	255 W. Stanley Ave., Ste. 110	Ventura	Non-Responsive
Ventura	T2	Victoria Pub & Grill Inc	1413 S Victoria Ave #F	Ventura	Non-Compliant
Ventura	T2	Victoria Ventura Healthcare	5445 Everglades St	Ventura	Non-Responsive
Ventura	T2	Water's Edge	1510 Anchors Way Dr	Ventura	Non-Responsive
Ventura	T2	Wood Ranch Barbecue & Grill	3449 E Main St	Ventura	Non-Compliant

## Appendix J: Unincorporated Ventura County Edible Food Generators

JURISDICTION	T1/T2	GENERATOR NAME	ADDRESS	CITY	COMPLIANCE STATUS
County Unincorporated	T1	Fillmore Piru Citrus Association	357 Main St	Piru	Non-Responsive
County Unincorporated	T1	Pablo's Produce	3300 Pidduck Rd	Oxnard	Compliant
County Unincorporated	T1	Well Pict	4300 Etting Rd	Oxnard	Non-Responsive
County Unincorporated	T2	Mesa Union School District	3901 Mesa School Rd	Somis	Non-Responsive
County Unincorporated	T2	Oak Park Unified School District	5801 East Conifer Street	Oak Park	Partially Compliant
County Unincorporated	T2	Somis Union School District	5268 North Street	Somis	Non-Responsive
County Unincorporated	T2	California State Univ Channel Islands	1 University Dr	Camarillo	Compliant