

Wasted Food

Shifting the Tide

Feeding people and
saving the planet
while fulfilling the intent of the law



Mary Harrington September 2018

Three is a Magic Number

Three Washington State agencies

1. **Ecology** – Solid Waste Management Program: *Working to reduce wasted food & food waste*
2. **Agriculture** – Food Assistance: *Increasing the availability of nutritious & safe food through partnerships*
3. **Health** – Food Safety Program: *Making sure food donation is legal & safe*



Three is a Magic Number

Working together to help...

1. **People** - *fewer hungry people and more jobs*
2. **Farms and Businesses** - *less waste and lower costs*
3. **Planet** - *resources conserved and lower GHG emissions*



On a Global level

- Close to **30% of the Earth's agricultural land** is used to grow food that is not eaten



- The **carbon footprint** of food produced and not eaten is **3.3 gigatons**



That's 3.3 billion tons

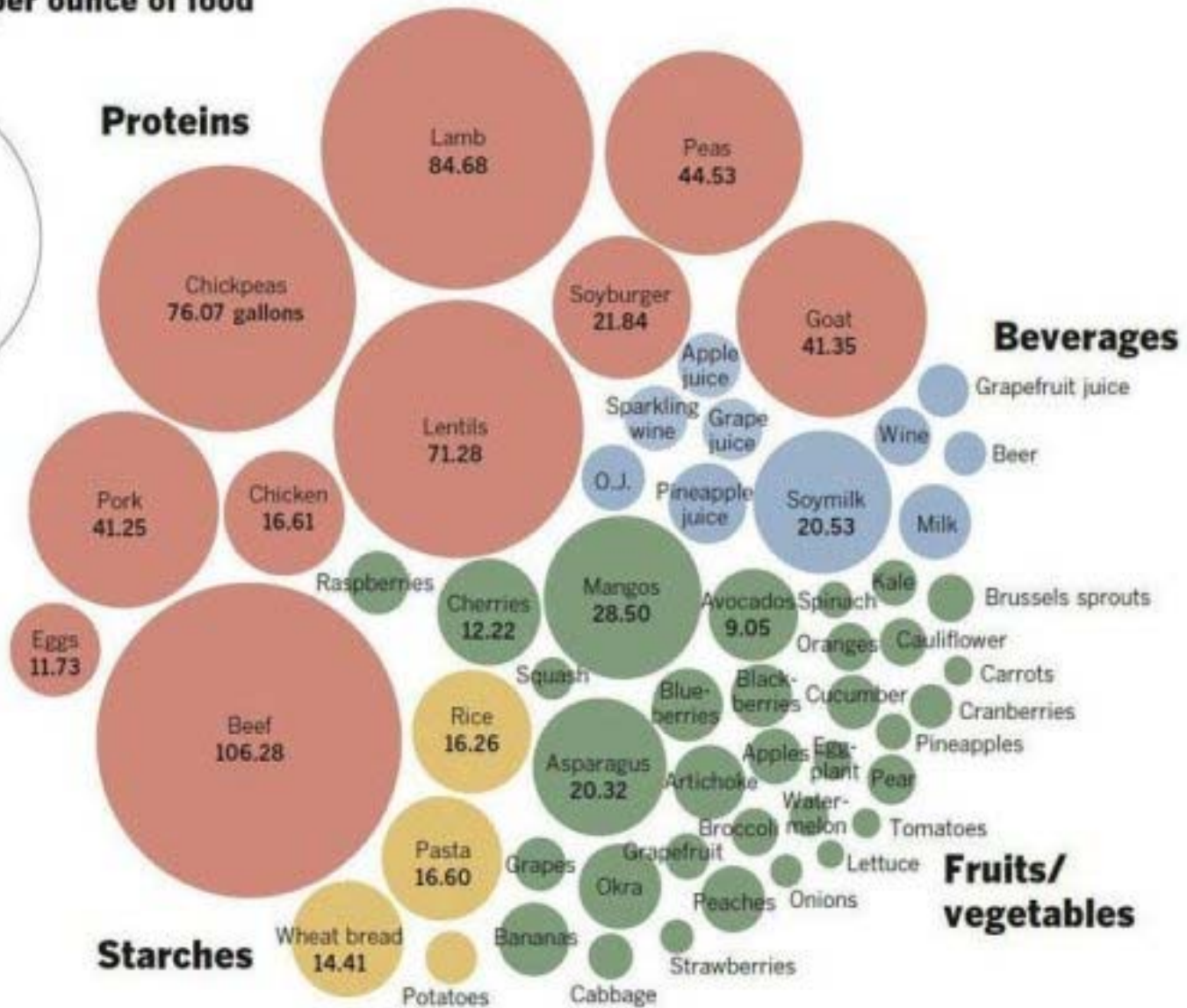
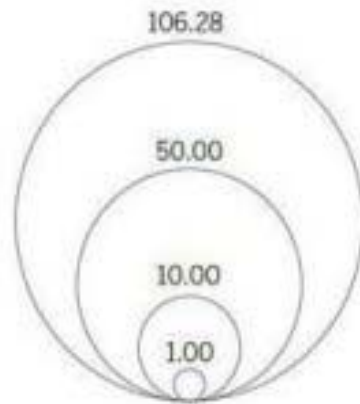


Globally, each year...

- **1.3 billion tons (or 1/3)** of all food produced is wasted.
- **1 trillion dollars** worth of lost or wasted food.
- Over **66 Trillion gallons of fresh water is used** to irrigate food that is not eaten (enough to fill Lake Chelan 13.67 times)



Gallons of water per ounce of food



On a National Level

- **63 million tons** of food wasted each year:
 - 52 million tons landfilled
 - *10 million tons left unharvested*
- **80 million acres** used to grow food not eaten.
- **25% of all fresh water** used in agriculture falls on food that is not eaten.
- **\$218 billion dollars** spent to grow food that is not eaten.

from ReFed 2016



Hunger in the U.S.



50 million or 1 in 6 Americans struggle with hunger including **5 million seniors** and **13 million or 1 in 5 kids.**



25 million Americans could be fed each year if **just 15%** of U.S. food waste was captured.



In Washington State

- Ecology estimates **779,555 tons of food disposed** in 2016 (16% of total waste stream)*
- 374,490 tons total estimated edible at disposal
- **191,746 tons edible food estimated disposed from commercial sector.**

This would fill over 3,800 rail cars, making a train that would stretch for 36 miles, the distance from Yakima to Ellensburg.



*Source: 2015-2016 Washington Statewide Waste Characterization Study



Wasted Food/Hungry People

According to WSDA, in 2017, **1.16 million people** in WA struggled to put food on the table.



Some causes of wasted food

- Overproduction
- Product damage
- **Lack of cold-chain infrastructure**
- **Rigid food-grading specifications**
- Changes in customer demand
- Market fluctuations
- **Confusion related to interpretation of federal, state, and local food recovery and diversion rules**

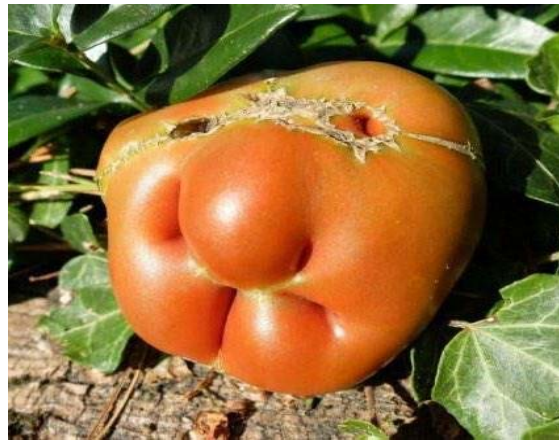


from "Characterization and Management of Food Loss and Waste in North America"- commission for Environmental Cooperation, 2017



Ugly Fruits and Vegetables ...

... that dream of being tasted not wasted!



chengyuzheng via Getty Images



SHB 2411

A bill to reduce wasted food to fight hunger and reduce environmental impacts

- Recommended that **Ecology, DOH, and WSDA** work together to develop a plan to reduce food waste by 50% by 2030
- January 2018 testimony at the Capitol:
 - **Supported by local governments and environmental groups**
 - *City of Olympia reported that most collected food waste came from the commercial sector (e.g., schools, groceries, hospitals, restaurants)*
 - **Appreciated but not supported by grocers or State agencies**
 - *Rep from the NW Grocers Association: "We can only donate what we are allowed to donate by the local health departments or other regulatory agencies that tell us 'Yes that is an edible item that you are allowed to send on to a food bank' or 'No that is not something you can' and that's not a decision we can make."*



We found common ground

- **RCW 70.95(4) Waste reduction must become a fundamental strategy of solid waste management.** It is therefore necessary to change manufacturing and purchasing practices and waste generation behaviors to reduce the amount of waste that becomes a governmental responsibility.
- **RCW 69.80.010** Purpose: The purpose of this chapter is to **promote the free distribution of food** to needy persons, **prevent waste of food products**, and **provide liability protection** for persons and organizations donating or distributing such food products.
- **040: Information and referral service for food donation program.** The department of agriculture shall maintain an information and referral service for persons and organizations that have notified the department of their desire to participate in the food donation program under this chapter.
- **RCW 43.23.290 – Food assistance programs – WSDA**



What is Washington State Department of Agriculture doing?

**INCREASING THE AVAILABILITY
OF NUTRITIOUS & SAFE FOOD
THROUGH PARTNERSHIPS**



FOOD ASSISTANCE


Washington State Department of Agriculture




Food Assistance Overview


Donations & Food Rescue

1. Best Practices
2. FA Website – Donations Section & Guides agr.wa.gov/Donations.aspx
3. FA Strategic Plan & Federal Commodities Forecast

LIVESTOCK

The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as animal products sold in a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help assure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for livestock: beef, pork, sheep and goat.
All livestock (beef, pork, sheep and goat) destined for retail (from a food safety standpoint a food pantry is considered a retail outlet) must be slaughtered in a USDA-inspected slaughter facility. Any livestock that is sold, or in the case of a food pantry, given to a client must be USDA-inspected.
There is no exemption to this rule from a food safety standpoint.
After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility or a retail food establishment inspected by a local health jurisdiction for meat processing. The meat will need to be labeled with the common name of the meat such as beef, pork, sheep or goat. The label should also contain the Food Safety Inspection Services (FSIS) food safety information located in the labeling section to the right.
To the right, you will see a step-by-step guide for donating livestock to an EFO.

LIVESTOCK
Donations Guide

Slaughter
Donated livestock must be slaughtered in a USDA-inspected slaughter facility. If the donation is small (consisting of four or fewer animals), then a mobile USDA slaughter facility may be an option. Consult a list of USDA-inspected slaughter facilities in Washington, which includes mobile facilities: fsis.usda.gov/mpidirectory.
Processing
After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility. Alternatively, if the meat is properly transported between slaughter and processing, the meat may be cut and wrapped by a meat processor in a retail food establishment inspected by a local health jurisdiction. For example, a USDA-inspected mobile facility can slaughter an animal and transport the meat to a grocery store with a licensed meat cutter who has volunteered to cut and wrap.
Labeling
The wrapped meat must include, at a minimum: Product name (goat, sheep, etc.); processor's name; processor's address; any and all allergen information; and the following statement:
This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.
Handling
For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.

 Washington
State Department of
Agriculture | **FOOD
ASSISTANCE**



Resources & Next Steps

1. WSDA FA State and Federal Funding

2. **FA Advisory Committee**

3. **FA General Information:**

(360) 725-5640 or

foodassistance@agr.wa.gov

4. **Website:**

agr.wa.gov/FoodProg/



What is the Washington State Department of Health doing?


**WORKING ON WAYS TO MAKE SURE
FOOD DONATION IS LEGAL & SAFE**

Working with Partners to Reduce Confusion About What Can Be Donated

A 50 State Survey identified split-authority states may have **mixed messages** regarding food donations

- **WSDA:** food warehouses (like food banks)
- **LHJ:** food establishments (like food pantries & meal programs)

POULTRY



The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as animal products sold in a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help assure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for poultry: chicken, duck, geese, turkey and any other domesticated bird.

The USDA regulates poultry producers that process more than 20,000 birds a year. Under a food processor license, WSDA regulates poultry producers that process less than 20,000 birds a year. If labeling and transportation / storage practices are followed, an EFO can accept all poultry processed in a USDA-regulated facility or food processor that WSDA has licensed to process poultry. A poultry producer that processes less than a 1,000 birds a year under a special state license cannot donate birds because the special permit requires the sales to the ultimate consumer at the producer's farm.

To the right, you will see a step-by-step guide for donating poultry to an EFO. Please work with your Food Safety Contact at each step to ensure safe and wholesome donation.

For farmers looking to donate and who do not have access to

POULTRY Donations Guide

Rancher/Farmer

Poultry must be processed at a USDA-regulated facility or the facility of a food processor licensed to process poultry. Farmers wanting to donate poultry to an EFO but lack access to a USDA-regulated facility may be able to make arrangements with a food processor licensed by WSDA to process poultry. Contact the WSDA Food Safety Program at foodsafety@wda.gov or (360) 902-1876 for more information.

Retail/Labeling

Donated poultry must be labeled. WSDA has limited labeling requirements which, at a minimum, must include: Product name; processor name; processor's address; any and all allergen information; and the statement: Exempt - P.L. 90-492


USDA inspected product labeling will include:

This product was prepared from inspected and passed poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.

Handling


For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw poultry separate from other foods.
- Wash working surfaces (including cutting boards), utensils and hands after touching raw poultry.
- Cook thoroughly.
- Keep hot foods hot.
- Refrigerate leftovers immediately or discard.



Washington State Department of Agriculture

FOOD ASSISTANCE & REGIONAL MARKETS



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You and Your Family | Community and Environment | Licenses, Permits and Certificates | Data and Statistical Reports | Emergencies | For Public Health and Healthcare Providers

Community and Environment > Food > Food Worker and Industry > School Food Donations

School Food Donation Guidelines

Summary

Donation of food helps reduce food waste and food insecurity concerns in communities. The intent of this is to provide food safety guidance for school programs that want to recover and provide food to needy students or donated food distributing organizations such as food banks, shelters, or soup kitchens. While helping to alleviate food waste and food insecurity concerns, donation of food has a potential risk of contamination and temperature abuse that can be minimized with appropriate control steps.


Background

On November 18, 2011, the Consolidated and Further Continuing Appropriations Act 2012 amended the Richard B. Russell National School Lunch Act which provided statutory authority for schools and other USDA nutrition programs to have food recovery and donation policies. The statute clarifies that any unconsumed food may be donated to eligible local food banks or charitable organizations. The amendment defines eligible local food banks or charitable organizations to mean any food bank or charitable organization that is tax exempt under section 501(c)(3) of the Internal Revenue Code of 1986.

Food	
Access to Healthy Foods	+
Fish	+
Food Worker and Industry	-
Food Safety Rules	+
Food Worker Card	+
Food Worker Manual	+
Local Food Safety Contacts	
Recalls	

Focus on Food Donation

Waste 2 Resources | November 2011



Save Money and Help Fight Hunger

In 2010, one in seven households in Washington State struggled to provide enough food for their families. While hunger relief agencies such as food banks struggle to keep up with demand from those in need, millions of tons of wholesome, edible food is thrown away by restaurants, hotels, schools, grocers, and other businesses.

Instead of throwing edible food away, donate it to hunger relief organizations.

What are the benefits of donating food?

- Save money in disposal costs.
- Support your community and fight hunger.
- Enhance your business image in the community while increasing employee pride.
- Keep food out of landfills to reduce greenhouse gas and water quality impacts.
- Possibly receive tax benefits.

Donating food

The following abbreviated lists provide general guidelines for donating food. Please review the Washington State Department of Health Clarity Food Donation Guidelines at <http://www.doh.wa.gov/ehp/foodguide-charitydonations.pdf>.

YES please donate	NO do not donate
<ul style="list-style-type: none">• Bagged grains, beans, beverages, condiments, sauces, and spices.• Fresh produce such as vegetables and fruits.• Dairy, meat, and eggs past the original manufacturer's "sell by" (or "best if used by") date, but not past the "use by" date.• Fresh chilled or frozen meat.• Prepared, but not served foods from restaurants, corporate dining rooms, caterers, hotels, and grocers.• Food packages with labeling or shipping errors or manufacturing glitches.• Distressed but still safe foods.	<ul style="list-style-type: none">• Home canned, vacuum-packed or pickled foods.• Foods in soiled containers or in sharply dented or rusty cans.• Perishable foods past a "use by" date, unless frozen.• Foods in opened or torn containers exposing the food to potential contamination.• Unpasteurized milk or foods with an "off" odor.• Foods prepared, cooked, cooled, or reheated at home (except for baked goods).

Publication Number: 11-07-032 | 1 | Please reuse and recycle

Working with Partners to Reduce Confusion About What Can Be Donated

Joint project between **DOH, WSDA and DOE** to create consistent guidance for donors:

A Guide for Food Establishments and Food Processors



Thank you for working to help feed our community! To help reduce the disposal of edible food and confusion over what can be safely donated, the Washington State Departments of Health, Agriculture, and Ecology have partnered to create consistent and clear guidance for industry.

To the right you will see a step-by-step guide for donating foods to a hunger relief organization. Please work with your Food Safety regulatory authority to ensure donations are wholesome and safe:

Food Establishments:

- Regulated under the Washington Retail Food Code, WAC 246-215
- Should work with their Local Health Jurisdiction

Food Processors:

- Regulated under Washington Food Processing Act RCW 69.07 and WAC 16-165
- Should contact the WSDA Food Safety Program

FOOD RESCUE Donation Guide — Businesses

Food establishments and food processors often want to donate food to hunger relief organizations (like food banks, food pantries, and meal programs). There are many benefits to donating food:

- Save money on disposal costs and reduce waste.
- Support your community and help the one in six Washingtonians that struggle with food insecurity.
- Keep edible food out of landfills to reduce greenhouse gas and water quality impacts.
- Possibly receive tax benefits (ask your accountant for details).

How to Donate

Food can be donated if handled correctly, not previously served, and kept at proper temperatures. To donate food to a hunger relief organization follow these simple steps:

- Review your operation:
 - Identify the type and quantity of excess or unused food you prepare.
 - Ensure you are able to safely recover food for donation by following this guide and working with your regulatory authority.
- Partner with a local hunger relief organization. Find out what food they accept and plan pick-up or delivery times.
- Safely package and maintain food at proper temperatures at all times:
 - Confirm safe temperatures and cooling procedures of all hot food.
 - Keep food at proper temperatures (see table on next page).
 - Package in clean, food-grade containers.
 - Label with the common name of the food.
 - Store in a designated area of a refrigerator or freezer while awaiting pick-up or delivery.
- Transport donated food safely:
 - Transport food in a clean vehicle to prevent contamination.
 - Keep food at proper temperatures and use refrigerated transport when available.
- Track donated items: Use a donation delivery form or provide this information to the hunger relief agency for their records: food source, quantity, type of foods (such as chicken soup, breads, etc.), and date.



Food Rescue Donation Guide for Businesses (Food Establishments & Food Processors)

Be Part of the Food Waste Solution!

Food waste is the largest component of our state's municipal solid waste, with edible food making up 8% of overall garbage, as noted in the 2015-2016 Waste Characterization Study from the Washington State Department of Ecology (available at: <https://fortress.wa.gov/ecy/publications/documents/d607032.pdf>). The Environmental Protection Agency developed a Food Waste Recovery Hierarchy (modified version below) which lists feeding hungry people as one of the top strategies to prevent and reduce wasted food. By donating edible food from your business, you can be part of the food waste solution and help reduce hunger in your community!

The Good Samaritan Food Donation Act

Chapter 69.80.035 RCW, also called the "Good Samaritan Food Donation Act," offers responsible food donors protection from criminal and civil liability if the donated food is "apparently wholesome." This means the donor knows the food has been handled with correct food safety standards. The act does not release donors or hunger relief agencies from the duty of acting responsibly. Operate with judgment and diligence to make sure donated food is safe and wholesome.

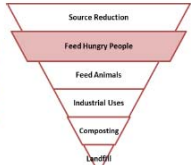
Donated Food Safety for Businesses

When donating perishable food that requires temperature control for safety (also called potentially hazardous food), only donate food that has been kept at proper temperatures. Storing perishable food between 41°F and 135°F can allow bacteria to grow, which may cause people to get sick. Additionally, any food exposed to fire, flooding, temperature extremes, or other distressed food must be approved by your regulatory authority before donation. See below for food safety requirements for various foods.

Table 1. The following foods from food establishments and food processors can be donated if stored in food-grade packaging, not previously served to a consumer, and meet the requirements in the table below:

Food Type	Foods CAN be donated if:	Foods CANNOT be donated if:
Prepared Food (e.g. soup, casseroles)	Properly cooled and stored at 41°F or below, or frozen solid	<ul style="list-style-type: none">Foods stored between 41°F and 135°FFoods improperly cooled
Chilled Perishable, Prepackaged Food (e.g. dairy, juice)	Stored at 41°F or below, or frozen solid	<ul style="list-style-type: none">Foods stored between 41°F and 135°FDamaged or bulging packaging
Meat, Poultry, Fish (Fresh or Unfrozen)	Stored at 41°F or below, or frozen solid	<ul style="list-style-type: none">Foods stored between 41°F and 135°F
Fresh Produce (Whole)	Stored in a cool, dry, and clean area	<ul style="list-style-type: none">Significant decay
Fresh Produce (Cut)	Stored at 41°F or below	<ul style="list-style-type: none">Foods stored between 41°F and 135°FSignificant decay
Nonperishable Baked Goods	Stored in a cool, dry, and clean area	<ul style="list-style-type: none">Moldy or stale products
Nonperishable, Prepackaged Food (e.g. canned, boxed)	Stored in a cool, dry, and clean area	<ul style="list-style-type: none">Home-canned foodsRusty, severely damaged (dents on seams or bulging seals), or leaking cans
Baby Food	Store according to label	<ul style="list-style-type: none">Expired infant formula

Table modified from Appendix A of the Comprehensive Resource for Food Recovery Programs



The diagram is an inverted pyramid with five levels. From top to bottom, the levels are: Source Reduction, Feed Hungry People, Feed Animals, Industrial Uses, and Composting. The 'Feed Hungry People' level is highlighted with a red background.

Available online soon at:

www.doh.wa.gov > Community and Environment > Food > Food Worker and Industry > **Charity Food Donations**

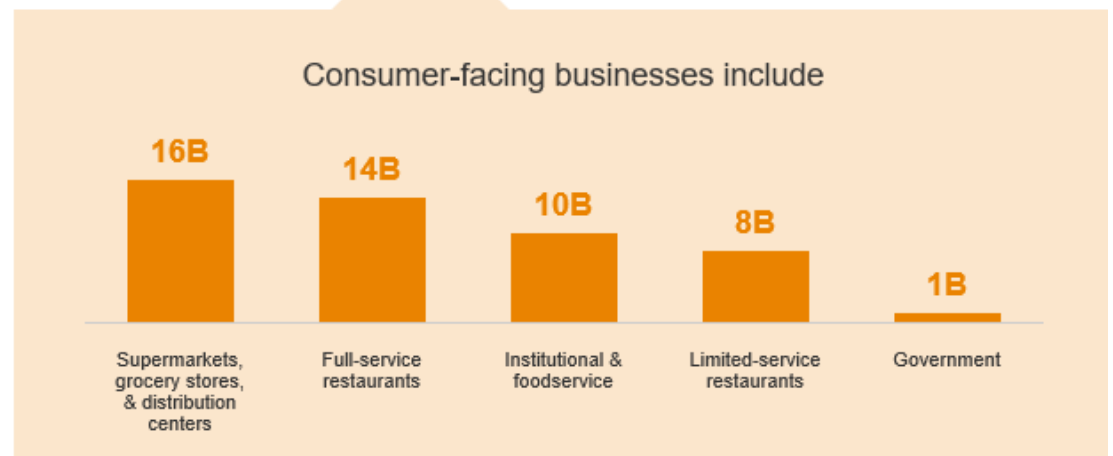
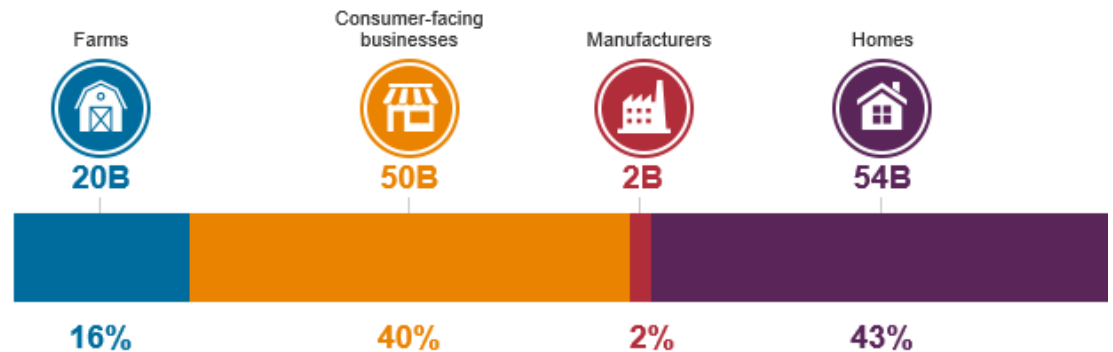
Food Rescue Donation Guide for Businesses

Approximate food waste:

- 40% Food Establishments

- 18% Food Processors & Farms

By focusing food rescue efforts **on these businesses** we can make an impact to reduce food waste and hunger in our communities



Graphic modified from Feed America
www.feedingamerica.org/our-work/our-approach/reduce-food-waste.html

Food Rescue Donation Guide for Businesses

**A Guide for
Food Establishments and
Food Processors**



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Food Safety Program
360-236-3330

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- Keep edible food out of landfills to reduce greenhouse gas and water quality impacts.
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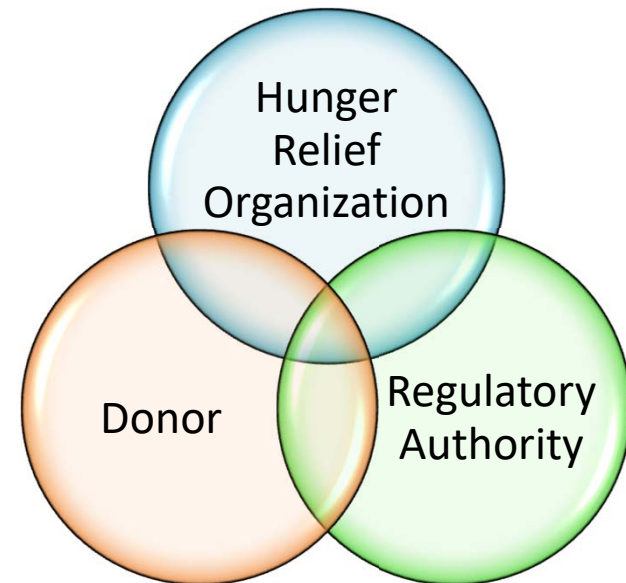
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 Washington State Department of Agriculture  DEPARTMENT OF ECOLOGY State of Washington

Emphasize **partnerships** between:



Food Establishment /
Food Processor

WSDA /
LHJ

School Food Donation Guidelines



The screenshot shows the Washington State Department of Health website. The header includes the department's logo, navigation links (Home, Newsroom, Publications, About Us), and a search bar. A secondary navigation bar lists various topics: You and Your Family, Community and Environment (highlighted), Licenses, Permits and Certificates, Data and Statistical Reports, Emergencies, and For Public Health and Healthcare Providers. Below this, a breadcrumb trail reads: Community and Environment > Food > Food Worker and Industry > School Food Donations. The main content area features a left sidebar with a table of contents for the 'Food' section, including links to Access to Healthy Foods, Fish, Food Worker and Industry (selected), Food Safety Rules, Food Worker Card, Food Worker Manual, Local Food Safety Contacts, and Recalls. The main text area is titled 'School Food Donation Guidelines' and contains a 'Summary' and a 'Background' section. The summary states that food donation helps reduce waste and food insecurity, while the background section discusses legislative changes in 2011 regarding school food donation policies.

Washington State Department of Health

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You and Your Family | **Community and Environment** | Licenses, Permits and Certificates | Data and Statistical Reports | Emergencies | For Public Health and Healthcare Providers

Community and Environment > Food > Food Worker and Industry > School Food Donations

Food	
Access to Healthy Foods	+
Fish	+
Food Worker and Industry	-
Food Safety Rules	+
Food Worker Card	+
Food Worker Manual	+
Local Food Safety Contacts	
Recalls	

School Food Donation Guidelines

Summary

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Background

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Available online at:
www.doh.wa.gov > Community and Environment > Food > Food Worker and Industry > School Food Donations

School Food Donation Guidelines

1. Donation plans for the participating school **must be reviewed by the local health department.**
2. Previously served foods may be donated with written approval from the health department.
3. Potentially hazardous foods may be donated if maintained at appropriate temperatures.



Graphic from Washington School Food Share Program Toolkit, March 2017 –
www.epa.gov/sites/production/files/2017-07/documents/washingtonschoolfoodshare5087717_a.pdf

What can you do?

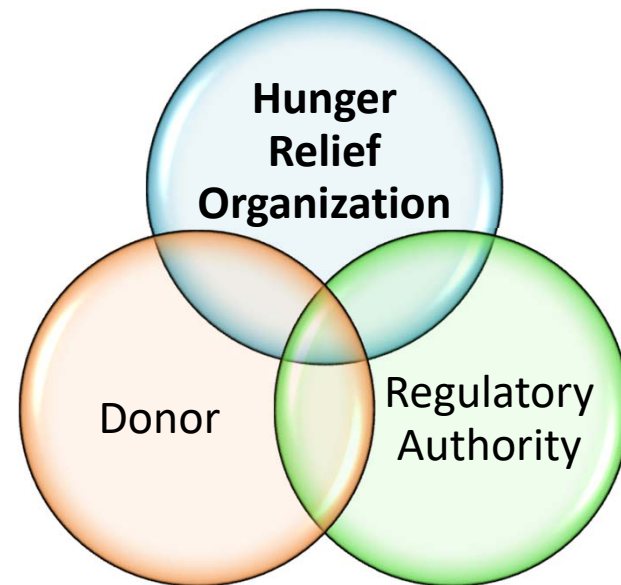
**TO MAKE SURE FOOD DONATION IS
LEGAL & SAFE**

Work with Hunger Relief Organizations



Photo modified from Ben Faulding –
<https://www.flickr.com/photos/bfauld1/4719865330/>

- Communicate about food rescue and recovery efforts
- Evaluate additional resources needed to increase capacity



Work with Donors

Food Establishments & Food Processors



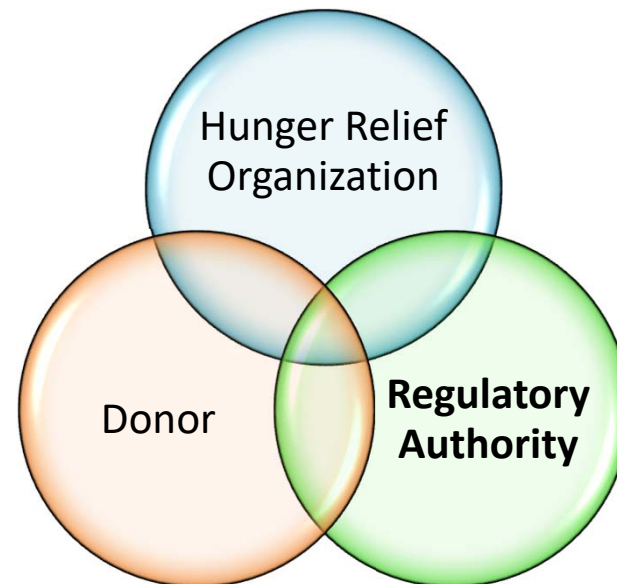
- Encourage:
 - working with regulatory authority to learn about safe food donation
 - partnering with a hunger relief organization to donate edible food
- Discuss other food waste reduction strategies:
 - Animal Feed
 - Composting

Work with the Regulatory Authority

Local Health Department or WSDA

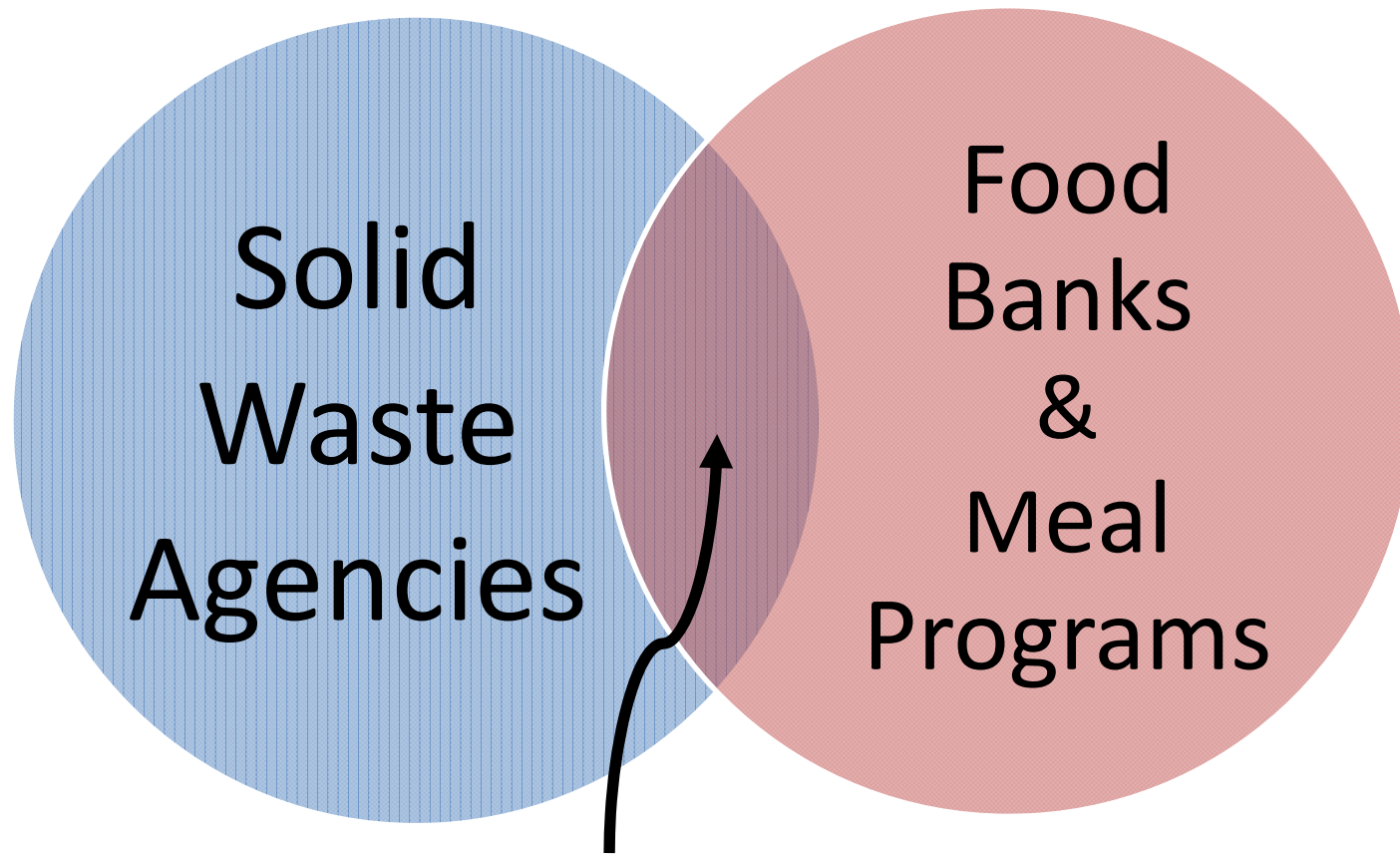


- Communicate about food rescue and recovery efforts
- Learn about safe food donation practices and requirements



What is Washington State
Department of Ecology doing?

**WORKING TO REDUCE
WASTED FOOD & FOOD WASTE**



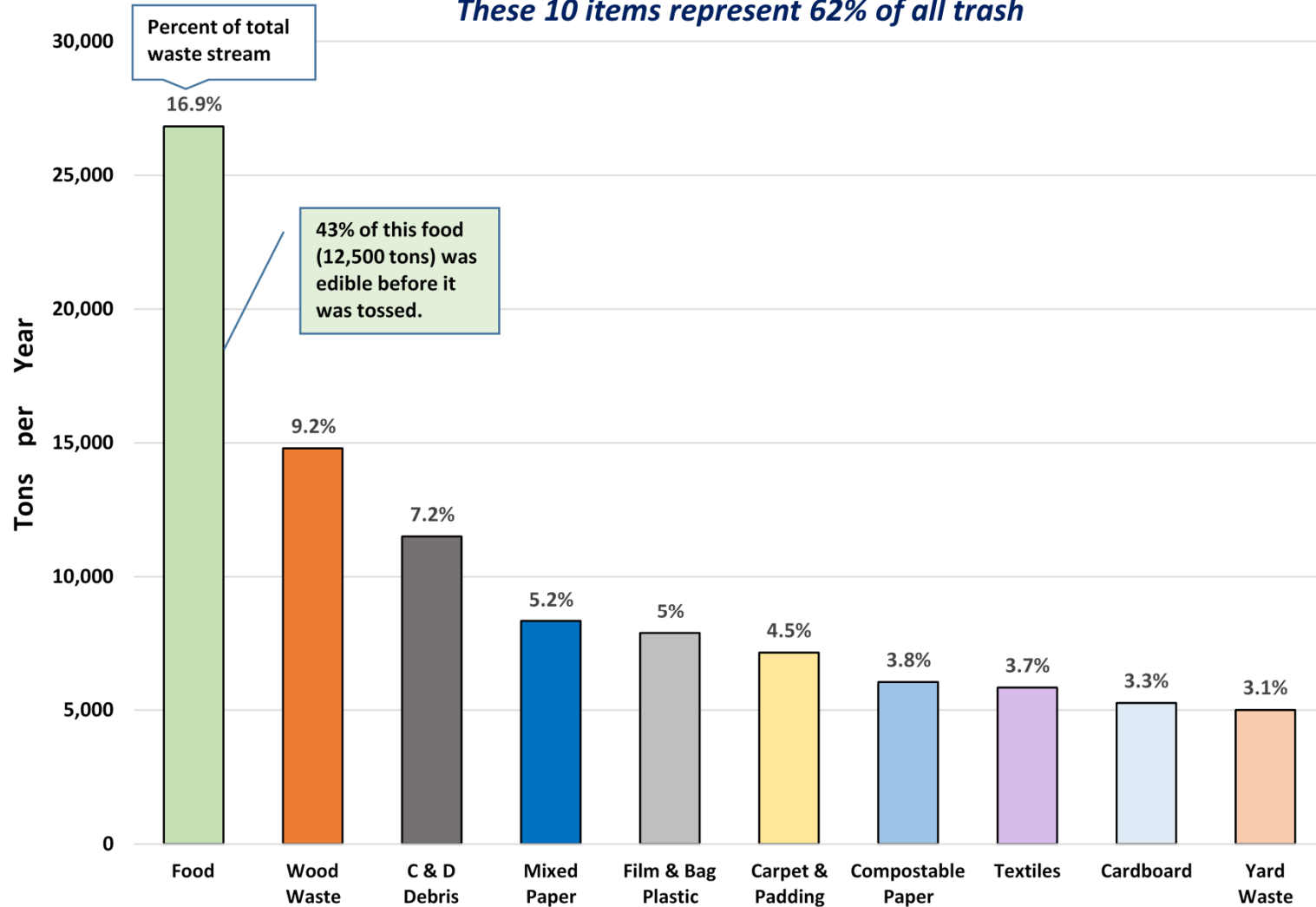
Surplus Edible Food





2014 Thurston County Top Ten Trash Chart

These 10 items represent 62% of all trash



Businesses throw away a lot of food



**19% of commercial waste in Thurston County
11,000 tons total – 5,600 tons of edible food**



The bottom-line business case for prevention



Champions 12.3 - WRI and WRAP – March 2017



Schools throw away lots of food



70% of what a typical elementary school throws away **is food**



Preventing wasted food at school



"Pile High Patrol"

It's all you can eat, not all you can take!



Kids eat more if they have
recess **BEFORE** Lunch



Replacing trays with plates and bowls

Replacing trays with plates and bowls



Slicing fruit like apples and oranges



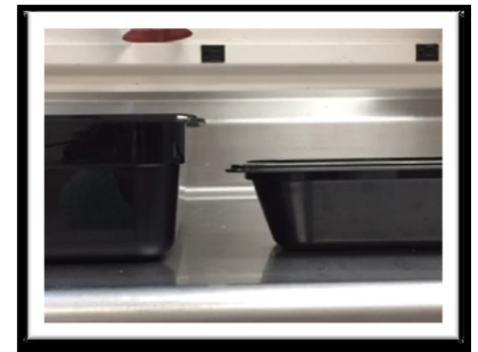
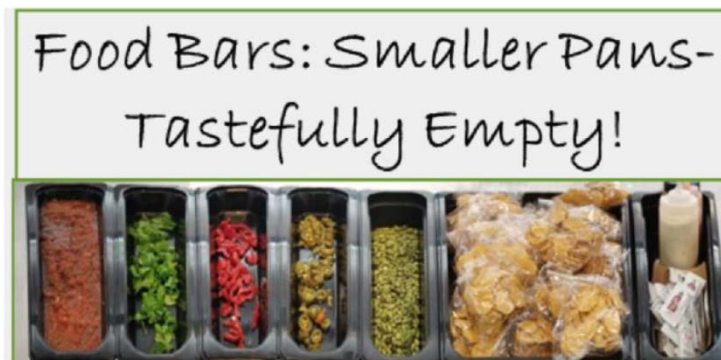
Preventing wasted food at school



***My School Cafe
Good Food, Less Waste***



**Condiments can
increase consumption**



2" instead of standard 4" pans



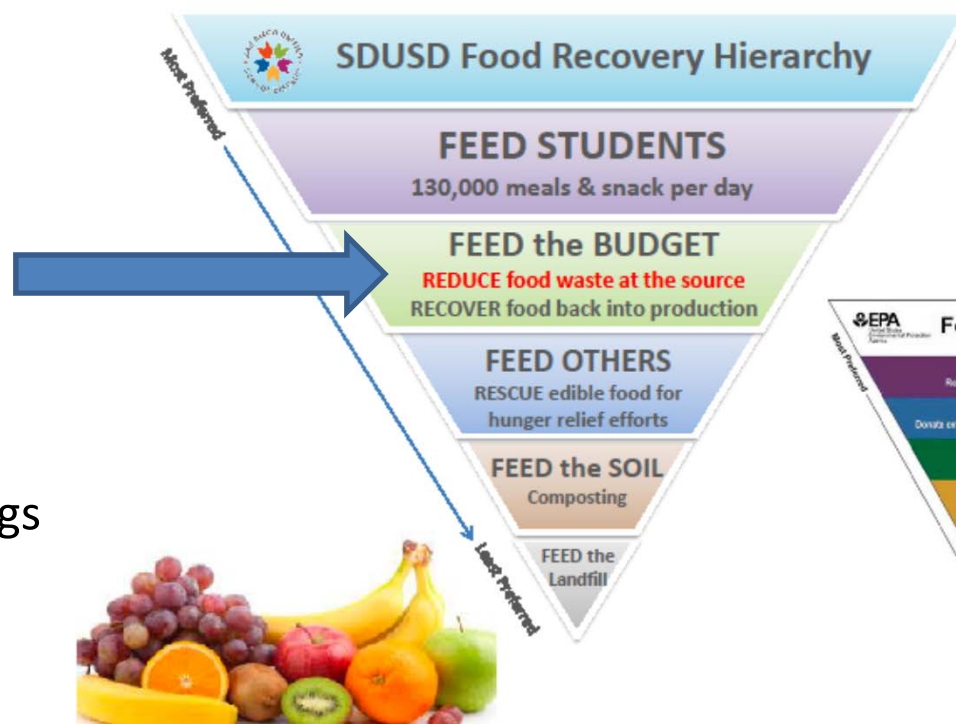
San Diego
Unified School District
Source Reduction

FEED the BUDGET

2 to 3%
in food cost savings

\$350,000 - \$400,000
in annual food cost savings

**Food & Nutrition Services
Priorities**



**LOVE
FOOD
NOT
WASTE
SDUSD!**



Thurston Food Rescue

Leveraging **Thurston County** and
WA Department of Ecology resources
to **strengthen the local**
food donation infrastructure
to reduce waste, combat climate
change, and fight hunger.



Thurston Food Rescue was an LSWFA (fka CPG) – Mini Me - grant program

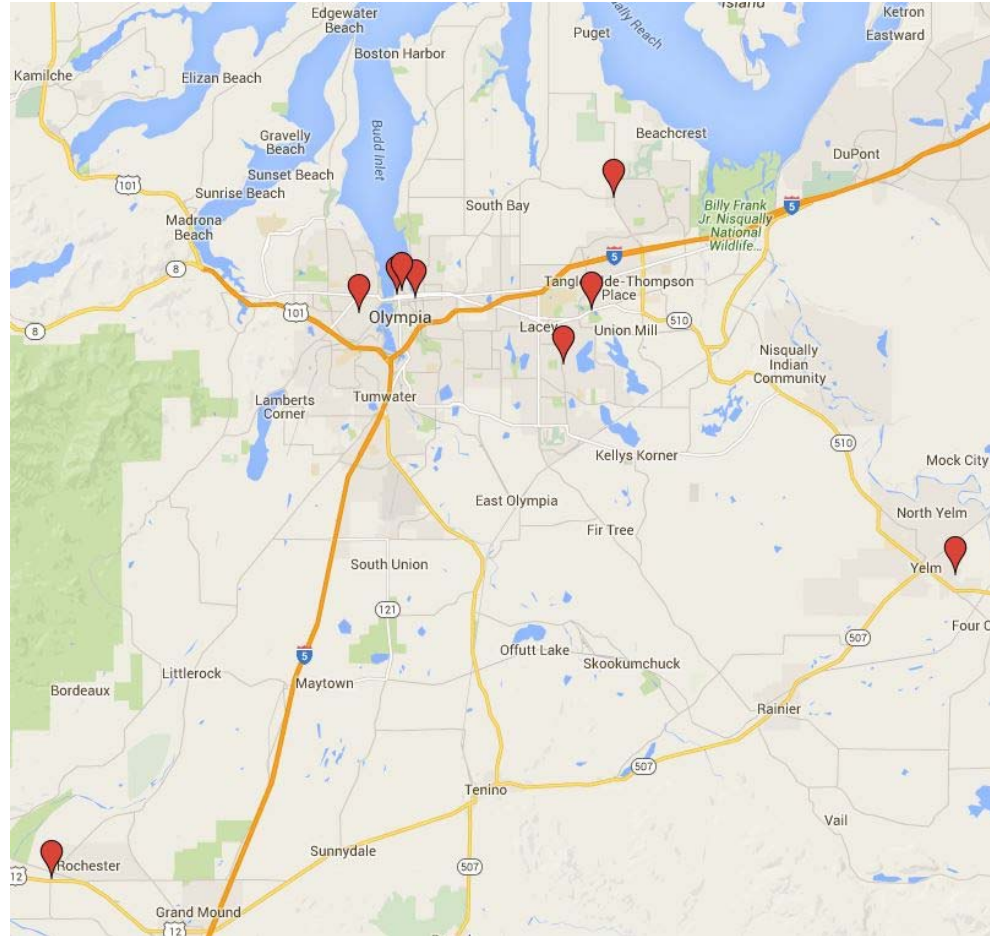
Used CPG monies over two grant cycles to:

1. Increase the **capacity of the Thurston County Food Bank** to collect, re-pack, and distribute perishable edible food.
2. Develop and administer a **mini-grant program** to expand the program to **six more agencies** and to nine locations.

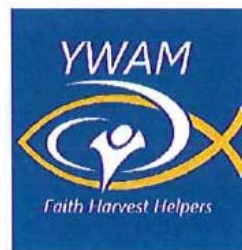


Thurston Food Rescue

9 locations
countywide
including the
Food Bank
downtown



Thurston Food Rescue Success Stories



Thurston Food Rescue Equipment

- Commercial freezers and refrigerators
- Blast chillers
- Stainless steel work tables
- Lots of shelving units and loading carts
- Bin carts for storage and display
- Mobile insulated food carriers
- Scales, vacuum food sealers, thermometers, *and lots more...*



Thurston Food Rescue

Facility upgrades

- Electrical upgrades to install commercial freezers and refrigerators
- Expansion of a walk-in cooler
- Renovations to increase storage space and improve access for food deliveries



Creating ready-to-eat meals



Who is participating?

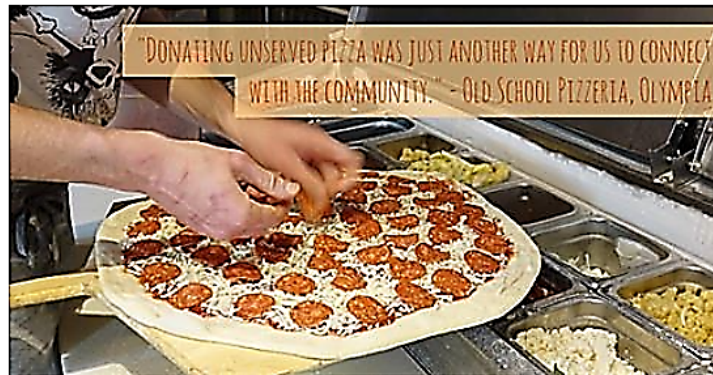
- Schools
- **Hospitals**
- Restaurants of all kinds
including chains like Red Robin & Chipotle
- **Casinos**
- Colleges
- **Coffee shops**
including Starbucks



Thurston Solid Waste

March 17 · 🌐

Old School Pizzeria is feeding people, not landfills. What's your favorite pizza place? Do they do Food Rescue? Find out more about Thurston Food Rescue at: www.ThurstonFoodRescue.org



Thurston Solid Waste
Education

[Learn More](#)

👍 Like

💬 Comment

Old School Pizzeria – downtown Olympia



Thurston Solid Waste

March 16 · 🌐

Providence St Peter Hospital of Olympia is feeding people, not landfills. Does your hospital participate in Food Rescue? Find out more about Thurston Food Rescue at: www.ThurstonFoodRescue.org



Thurston Solid Waste
Education

[Learn More](#)

👍 Like

💬 Comment

Providence Saint Peter's Hospital



Rescuing School Food



**9 tons rescued
& donated in 2016
by 34 local schools**



**Share tables for
uneaten food**



Preventing Milk and Carton Waste

**A typical elementary school wastes
the equivalent of 400 to 500 full cartons of
milk a week or about 900 to 1,100 gallons per year**



**80 to 90% of this waste is eliminated
at schools using milk dispensers**



Milk Dispensers and Durable Cups





MILK does a body good,
but only if you **DRINK IT!**



*Milk is NOT required when you take a main entrée and ½ cup of fruit or vegetables

San Diego Unified School District



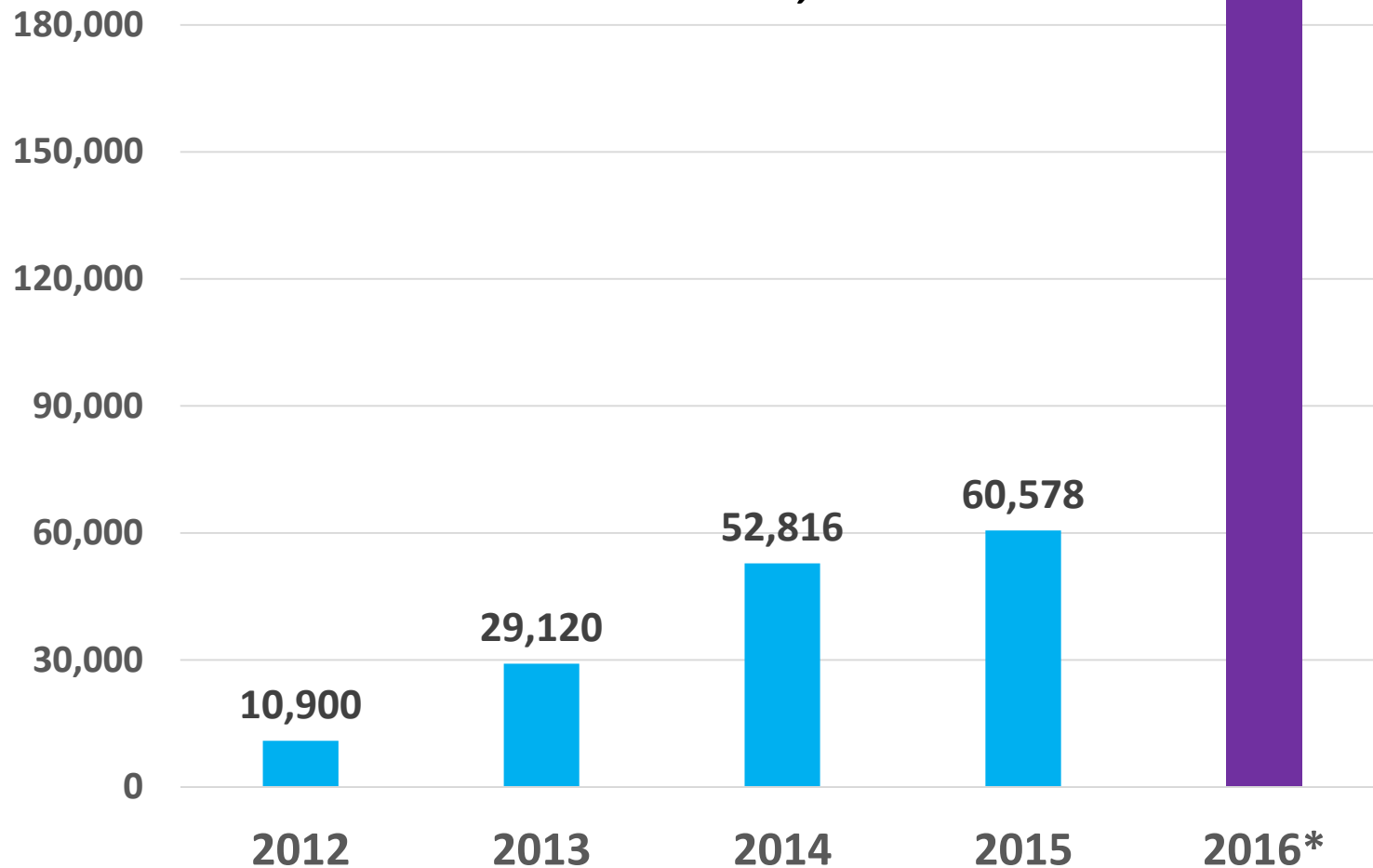
Making a difference

*The equivalent of
121,120 meals*



193,918

P
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N
D
S



Food Rescue in your community

Getting started

*Do your homework and
a bit of trashy sleuthing and schmoozing*

- Get to know your City and County solid waste staff and your local Solid Waste Advisory Committee.
- Review your County's solid waste management plan and its goals – to receive state funding, it needs to be in the plan.
- Learn to “talk trash” – for solid waste professionals it's all about tons diverted from disposal.



Food Rescue in your community

Getting started

Prepare a draft proposal — start small

- Prioritize what you need to rescue perishable nutrient-dense edible food that's now headed to the landfill.
- Strengthen your organizational capacity to collect and share data. We obsess over data.
- Vet your project with public health!
- Reach out to the Ecology, Agriculture, and Health and other community organizations for help.



Sell the service

Tout the benefits of rescuing food

- **Lowers costs** – the most expensive way to manage surplus food is to landfill it.
- **Helps families in need** - 1 in 5 Washingtonians relies on their local food bank.
- **Conserves resources** – food waste is the single largest item, by weight, in the garbage – and is a major contributor to climate change.
- **Reduces dumpster diving** – donating food helps keeps their property clean



How to get the bread and cheddar Ecology grants

Learn your acronyms

LSWFA - Local Solid Waste Financial Assistance grants
awarded to counties and some cities based on population – non-competitive, but projects must be a local plan.

PPG – Public Participation grants – open to non-profits
– preference for organizations that serve low income communities and have not received PPG funding during the previous grant cycle.



How to get the bread and cheddar

Other sources

County and city grants

for example, King County issued an RFP for projects to prevent and reduce wasted food.

REQUEST FOR PROPOSALS



King County

Department of Executive Services
Finance and Business Operations Division
Procurement and Payables Section
206-263-9400 TTY Relay: 711

ADVERTISED DATE: AUGUST 29, 2017

Request for Proposal Title: Food Waste Reduction Incentives - Commercial
Requesting Dept./Div. Department of Natural Resources and Parks – Solid Waste Division
RFP Number: 1271-17-LSM
Due Date: September 26, 2017 - 2:00 p.m.
Buyer: Linda McKinly, linda.mckinly@kingcounty.gov, 206-263-9701
Alternate Buyer: Victoria Nakamichi, vicki.nakamichi@kingcounty.gov, 206-263-9299

Pre-Proposal Conference:
A conference to discuss questions related to this RFP will be held at 9:00 a.m. on Wednesday, September 13, 2017, in conference room 328 on the 3rd Floor of the Chinook Building, 401 Fifth Avenue, Seattle, WA 98104.

Sealed proposals are hereby solicited and will only be received by:
King County Procurement and Payables Section
Chinook Building, 3rd Floor
401 Fifth Avenue
Seattle, WA 98104
Office Hours: 8:00 a.m. – 5:00 p.m.
Monday - Friday

PROPOSERS MUST COMPLETE AND SIGN THE FORM BELOW (TYPE OR PRINT)

Company Name



How to get the bread and cheddar

Other sources

Climate action groups

Save the Food - Save the World

Top 10 solutions to climate change

Total gigatons of CO2-equivalent emissions that could be reduced by 2050

SOLUTION		PLAUSIBLE SCENARIO		DRAWDOWN SCENARIO		OPTIMUM SCENARIO
Refrigerant Management	1	89.74	2	96.49	3	96.49
Wind Turbines (Onshore)	2	84.60	1	146.50	1	139.31
Reduced Food Waste	3	70.53	4	83.03	4	92.89
Plant-Rich Diet	4	66.11	5	78.65	5	87.86
Tropical Forests	5	61.23	3	89.00	2	105.60
Educating Girls	6	59.60	7	59.60	8	59.60
Family Planning	7	59.60	8	59.60	9	59.60
Solar Farms	8	36.90	6	64.60	7	60.48
Silvopasture	9	31.19	9	47.50	6	63.81
Rooftop Solar	10	24.60	10	43.10	13	40.34

Source: Project Drawdown

Local food plays a part here

Better Food Management
and Food Rescue

Use Ecology's Food Rescue Toolkit

Includes...

- Essential questions to ask your agency and a potential partner
- Sample MOU & Equipment lease
- Data reporting forms
- Sample outreach material
- Federal & State surplus application



Measure data

Food Recovery Definitions

Incoming

All *Food Recovery* donations that are initially diverted from a landfill are considered "incoming." All recovered foods are weighed and recorded as "incoming." (Purchased-for-donation groceries, commodities, canned, gleaned, and/or agency purchased foods are *not* "incoming" foods.) Round to the nearest pound when weighing Incoming foods.

Incoming Summary

A report that totals incoming data for perishable, fresh and/or frozen foods donated for the *Food Recovery* program. (An Incoming Summary report self-populates and cells cannot be changed.)

Donor

A school, store, farmers market, restaurant, coffee shop or other type of vendor that contributes food that would have otherwise ended up as garbage in a landfill.



Perishable, Fresh, and/or Frozen

Fresh, cooked, and/or frozen foods. (*Examples:* fruits, vegetables, nuts, legumes, meats, poultry, seafood, pasta, rice, soup, pizza, pastries, and baked goods.)

Protein

Fresh, frozen, cooked, and/or prepared meats, poultry, fish, shrimp, muscles, oysters, tofu, beans, lentils, nuts, peanut butter, and eggs.



Produce

Fresh, frozen, cooked, and/or prepared fruits or vegetables including apples, berries, tomatoes, broccoli, radish, cauliflower, carrots, lettuce, cabbage, peas, melons, etc.



Dairy

Fresh and/or frozen milk (flavored or not), yogurt, butter, whip and sour cream, ice cream, puddings, cheeses of all varieties, etc.



Incoming Pounds By Food Type - 2016										
FOOD TYPE (lbs. per month)	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	ANNUAL TOTAL	ANNUAL \$\$ VALUE
Protein	1,237	1,770	1,242	1,348	1,553	1,330	2,046	1,688	12,212	\$21,127.45
Produce	1,944	4,108	2,258	7,258	5,297	5,394	3,172	2,938	32,368	\$55,996.81
Bonus Foods	235	2,572	1,866	4,475	5,531	5,559	5,474	4,963	30,674	\$53,065.16
Dairy	318	407	244	113	795	599	267	261	3,003	\$5,195.19
Grains	1,579	5,368	6,232	4,892	5,608	6,234	6,070	6,279	42,263	\$73,114.56
Combo Foods	461	606	780	1,597	1,062	1,392	1,351	1,358	8,606	\$14,888.73
Total All Foods	5,774	14,831	12,621	19,682	19,846	20,507	18,380	17,486	129,126	\$223,387.89

Incoming Pounds By Donor Type - 2016										
DONOR TYPE (lbs. per month)	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	ANNUAL TOTAL LBS	ANNUAL \$\$ VALUE
Store/Market	2,944	7,909	7,815	8,408	8,364	10,015	10,830	11,135	67,421	\$116,638.07
Restaurant	114	236	263	206	249	302	656	267	2,291	\$3,963.78
School	189	373	183	512	662	555	327	602	3,403	\$5,886.33
Bakery	229	558	972	530	950	1,363	821	1,121	6,544	\$11,320.26
Coffee Shop	-	817	619	753	1,099	908	957	857	6,009	\$10,394.88
Caterer	-	-	-	-	-	-	-	-	-	\$0.00
Other	2,298	4,937	2,770	9,274	8,522	7,365	4,790	3,505	43,459	\$75,184.59
Total All Foods	5,774	14,831	12,621	19,682	19,846	20,507	18,380	17,486	129,126	\$223,387.89



Three is a magic number

Food rescue is a win-win-win partnership

1. The environment wins

- *resources are conserved, reductions in GHGs*

2. Businesses, schools, and institutions win

- *opportunities to reduce costs and give back to their communities*

3. Local communities win

- *nutritious food rescued to serve people in need*
- *lower food costs for food banks and meal programs*



Wasted food ear worms

to keep the song alive...

**“Hey Dude, don’t waste that food
while so many are going hungry.
Remember that when you throw food away,
it decays and warms the planet.”**



**“Imagine there’s no food waste.
It’s easy if you try – no hungry folks among us,
and all of us can thrive...”**



Thinking outside the produce box

Imagine a world where we...

- Love our ugly fruit & vegies – and imperfect produce is all the rage.
- **Win the dating game** – and no food is thrown out before its time.
- Banish “food waste” from our lexicon – and there’s only food to feed people and animals, and food scraps to feed the soil.
- **Establish food rescue as a core service** – and an integral and integrated part of our organics management programs.
- **Reframe our purpose** – and we are seen as key partners in strengthening local economies, fighting hunger, combating climate change, and nourishing more resilient communities.



You are not alone



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS



Questions?

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