HOW TO PARTICIPATE TODAY

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About 40% of food is wasted.

Cr. Food Waste Reduction Alliance
Study done by BSR
PERCENT DONATED OR RECYCLED

Restaurants
- Donated, 1.4% (surveys vary 20-70%)
- Recycled, 14.3%
  - Of this, more than 70% is cooking oil recycling

Manufacturing
- Donated or recycled 94.9%
- More than 85 percent is repurposed for animal feed

Retail/wholesale
- Donated or recycled 42.4%
- Composting & donation
BENEFITS

- Save $ - Disposal costs
- Improved worksite sanitation
- Recognition
- Access to tax credits
- Community engagement/social benefits
- Environmental
LEGAL PROTECTION

✓ Bill Emerson Good Samaritan Food Donation Act
  ▪ Recent Amendments
✓ Richard Russell National School Lunch Act
BARRIERS TO DONATING FOOD

- Transportation constraints
- Insufficient storage/refrigeration on site
- Liability concerns
- Regulatory constraints
- Insufficient storage/refrigeration at food banks
- Confusion over use by/sell by dates
FOOD RECOVERY BMPS

- Know characteristics of suitable food –
  - Types of acceptable food
- *Food safety is key* - trained staff, temperature control, timing, sanitation
- Recordkeeping
- Partnership building
  - Effective communication & relationships
FOOD RECOVERY BMPS, CONT.

- Directory of food recovery organizations
- Promote benefits—tax credits, liability protection, community benefits
- Assist organizations in setting up route densities
  - Other options – backhaul?
- Promote/Recognize participants
RECOGNITION

Food Recovery Challenge

- Free, voluntary program
- Provides tools for implementing food waste reduction, recovery & diversion; costs/benefits analysis, more
- Positive recognition for efforts
FOOD RECOVERY IN ACTION
FOOD RESCUE/FOOD RECOVERY

• Food banks, food shelves, soup kitchens
• Backpack food programs for children
• Mobile food pantry services
  ✓ Care and Share Food Bank - rural communities across S. Colorado
FOOD RESCUE/FOOD RECOVERY

• Second Helpings, Inc.
  ✓ Combines food rescue with job training in the food service industry for disadvantaged adults

• Food Recovery Network
  ✓ Student run organization
• **Community Plates**

  ✓ Coordinates local food donors (i.e. grocers and restaurants) & hunger relief agencies (i.e. soup kitchens & food pantries)

  ✓ Mobile app allows for last minute accommodation of one-time rescues not on the established schedule
FARM GLEANING

• Vermont Gleaning Collective
  ✓ Collective of organizations throughout the state of Vermont
• Society of St. Andrew
  ✓ Volunteer-based gleaning nonprofit
• “Grow a Row”
  ✓ Community gardens
RESOURCES

• Rural Health Information Hub
• Harvard Law School, Food Law and Policy Clinic
• University of Arkansas School of Law, Food Recovery Project
• Vermont Law School, National Gleaning Project
**NERC CAN HELP**

We’re experts in:
- Waste reduction & recycling
- Recycling program design & implementation
- Organics management
- Green procurement
- C&D reuse & recycling
- Electronics recycling
- School reuse, recycling & composting
- Textile recycling programs
- Multi-stakeholder dialogues & negotiations
- & More!

Fee for service makes NERC’s expertise available at a reasonable price with outstanding results.

Athena Lee Bradley
athena@nerc.org
802.254.3636

www.nerc.org