







June 4, 2015 WasteWise Spring Forum: Food Donation EPA's Food Recovery Challenge

Food Recovery Challenge



Changing how we think about our resources today for our children's tomorrow

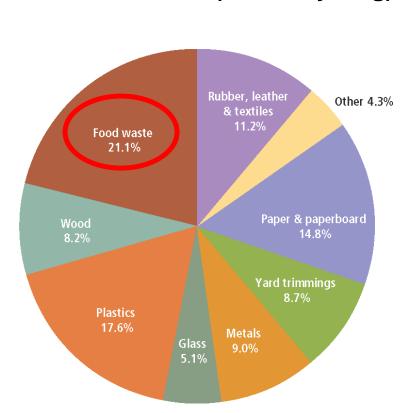
Overview

- Food Waste Stats
- EPA's Food Recovery Hierarchy
- Resources
- EPA's Food Recovery Challenge
- EPA's WasteWise Program

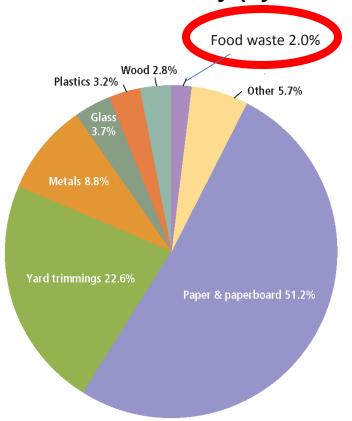


Organics: Our largest "waste" stream is the least recycled

Total MSW Discards (after recycling)



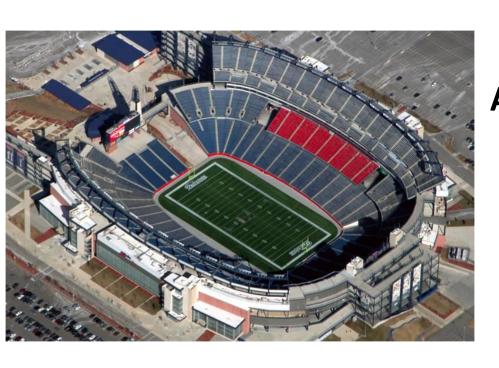
Total MSW Recovery (by material)





Source: EPA Municipal Solid Waste Characterization, 2013, http://www.epa.gov/osw/nonhaz/municipal/msw99.htm

Why Target Food "Waste"?



Americans waste enough food to fill the "Rose Bowl" every day.

(Jonathan Bloom's The American Wasteland 2007)

(Citations: USDA, EPA; Photo credit: Patriots Website)



Impacts



Our Economy

Wasted food costs America more than \$100
 billion annually (Bloom, 2007).

Society

44% of all food produced or imported for US consumption
was lost in 2008, yet 50 million Americans
didn't have access to sufficient, safe and
healthy food in 2009 (USDA)

Our Environment

 Food production and waste negatively impacts water quality, soil productivity, and contributes to about 13% of the nation's greenhouse gas emissions.



Did you know?

Around 35 million tons of food "waste" was generated, in 2010, **97 percent** of which was thrown away into landfills or incinerators.



Source Reduction

Reduce the volume of surplus food generated

Feed Hungry People

Donate extra food to food banks, soup kitchens and shelters

Feed Animals

Divert food scraps to animal feed

Industrial Uses

Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting

Create a nutrient-rich soil amendment

Landfill/ Incineration

Last resort to disposal

Where are you on EPA's Food Recovery Hierarchy?





EPA's Food Recovery Challenge

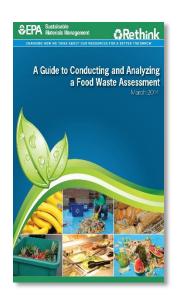


http://www.epa.gov/smm/foodrecovery

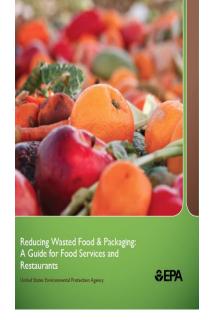


Free EPA Tools to assist in Food Waste Assessment

1. Food Waste Assessment Guidebook



2. Wasted Food & Packaging Toolkit





Conducting a Food Waste Assessment

Materials: Guidebook Components

- 1. Develop Assessment Goals
- 2. Complete Pre-assessment Questionnaire
- 3. Plan the assessment process
- 4. Identify Logistics
- 5. Conducting assessment and collecting data
- 6. Analyze and report results
- 7. Resources
- 8. Appendix



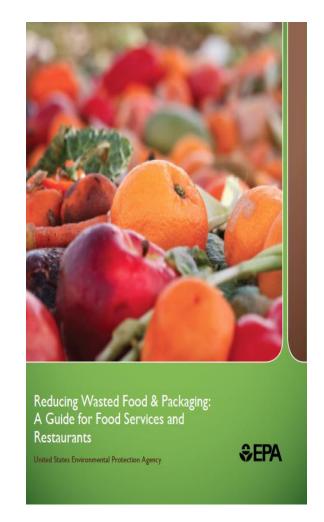
A Guide to Conducting and Analyzing

a Food Waste Assessment





EPA's Toolkit for Reducing Wasted Food and Packaging A Guide for Food Services and Restaurants



http://www.epa.gov/foodrecovery/tools/index.htm





Toolkit for Reducing Wasted Food and Packaging The Materials

Customized logs and Excel Spread Sheet

- Track daily amount, type and reason for wasted food
 packaging
 - Tool generates customizable paper logs
 - Enter data into Excel spreadsheet tool
- Tool creates graphs and data summaries to identify patterns

Guidebook

- helps turn audit results into action





EPA Webinars

EPA offers webinars on a regular basis for both the Food Recovery Challenge and Sustainable Material Management. Check out upcoming and archived webinars.

Food Recovery Challenge, upcoming

http://www.epa.gov/foodrecoverychallenge/

Food Recovery Challenge webinar archive

http://www.epa.gov/epawaste/conserve/smm/foodrecovery/frc_webnr_archve.htm#IC

SMM Web Academy

http://www.epa.gov/smm/web-academy/index.htm



Feeding People

Donating fresh, wholesome food to those in need



EPA

http://www.epa.gov/waste/conserve/foodwaste/fd-donate.htm

USDA:

http://www.usda.gov/oce/foodwaste/resources/donations.htm

MA RecylingWorks: http://www.recyclingworksma.com/donate/

Hungerpedia:

http://www.rockandwrapitup.org/resources/hungerpedia

Feeding America – food bank locator by state

http://feedingamerica.org/foodbank-results.aspx#



NEW MA Food Recovery Challenge Participants

- Whole Foods Market North Atlantic Region
- Gillette Stadium
- New England Small Farm Institute

Sustainable Materials Management

Food Recovery Challenge



MA Food Recovery Challenge Participants

- Bentley University
- Berkshire Medical Center
- Beth Israel Deaconess Medical Center
- Big Y Foods, Inc.
- BJ's Wholesale Club
- Boston College
- Boston Medical Center
- Boston Organics
- Boston Red Sox
- Clark University
- College of the Holy Cross
- Dana-Farber Cancer Institute
- Fairview Hospital, Berkshire Health Systems
- Framingham State University
- Genzyme: Genzyme Center
- Genzyme: 500 Soldiers Field Road, Allston
- Genzyme: Framingham Campus
- Hannaford Supermarkets (all 185 store locations participating)

- Harvard University
- Lesley University
- Lord Jeffery Inn
- Massachusetts Institute of Technology
- Massachusetts Maritime Academy
- Northeastern University
- Salem State University
- Saunders Hotel Group: Comfort Inn & Suites
- Saunders Hotel Group: Hampton Inn
- Saunders Hotel Group: The Lenox
- Signature Breads
- Suffolk University
- TD Garden
- Tufts University Medford Campus
- University of Massachusetts Amherst (Physical Plant)
- University of Massachusetts Dartmouth
- University of Massachusetts-Lowell
- Wellesley College
- Worcester State University

Sustainable Materials Management

Food Recovery Challenge



Food Recovery Challenge: Endorsers

- Boston University Community Service Center
- Community Plates
- EV New England
- Manomet
- Massachusetts Department of Environmental Protection
- New Hampshire Hospital Association
- Northeast Recycling Council, Inc.
- Northeast Resource Recovery Association's School Recycling Club
- Northeast Waste Management Officials' Association (NEWMOA)
- Connecticut Department of Energy and Environmental Protection
- Spoiler Alert
- Center for EcoTechology (CET)
- Boston Green Tourism
- Lovin Spoonfuls



Is the Food Recovery Challenge Right for You?

Awards and Recognition

Congrats to today's winners!

Improve your bottom line

Through cost savings from improved purchasing and preparation practices as well as reduced waste disposal fees

Access free technical assistance

For your baseline assessment and food recovery activities with free access to a web based data tracking tool and food waste cost calculator

Support

Your community by using food to feed people not landfills

Reduce your environmental footprint





Want to join the Food Recovery Challenge?

- 1. Join EPA's Food Recovery Challenge at https://connect.re-trac.com/register/epafrc
- 2. Submit baseline food waste data within 90 days of joining
- Set goal for reducing the amount of food waste reaching landfills.
 - Commit to a numerical increase in at least one of the three food diversion categories (prevention, donation, and composting)
- 4. Report annually

Done using the SMM Data Management Tool

What is WasteWise?

- WasteWise is a free, voluntary EPA partnership program.
- WasteWise helps organizations eliminate costly waste through waste reduction practices —benefiting the organization's bottom line and the environment.



Food Recovery Challenge



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Join either the Regional Healthcare and/or Food Recovery Challenge email group(s)!



Food Recovery Challenge



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2014 Regional Awards

- Beth Israel Deaconess Medical Center, Boston
- Big Y Foods, Inc., Springfield
- BJ's Wholesale Club, Westborough
- TD Garden, Boston
- Genzyme Corporation, Framingham
- Harvard University, Cambridge
- Tufts University Medford Campus, Medford
- University of Massachusetts (Physical Plant), Amherst

