

# ***SUSTAINABLE FOOD MANAGEMENT BEST PRACTICES AND RESOURCES FOR FEDERAL AGENCIES FEDERAL GREEN CHALLENGE WEBINAR – MAY 24, 2017***



- **Marlene RedDoor** – USEPA HQ Office of Resource Conservation and Recovery, Washington, DC – Federal Green Challenge National Coordinator – Speaker
- **Nell Fry, SODEXO**, Senior Manager of Sustainability Field Support, Sodexo North America’s Office of Sustainability and Corporate Responsibility - Speaker
- **Carrie Calvert**, Feeding America, Director of Tax and Commodity Policy, Washington, DC - Speaker

<https://www.epa.gov/fgc>



CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

## Federal Context of:

- Why Food Loss & Waste is Important
- Federal Food Services Scope
- Infrastructure of Food Networks
  - National, Regional, Local
- Incorporating Sustainable Food Practices into Corporate Responsibility
- Connecting Food with Those in Need



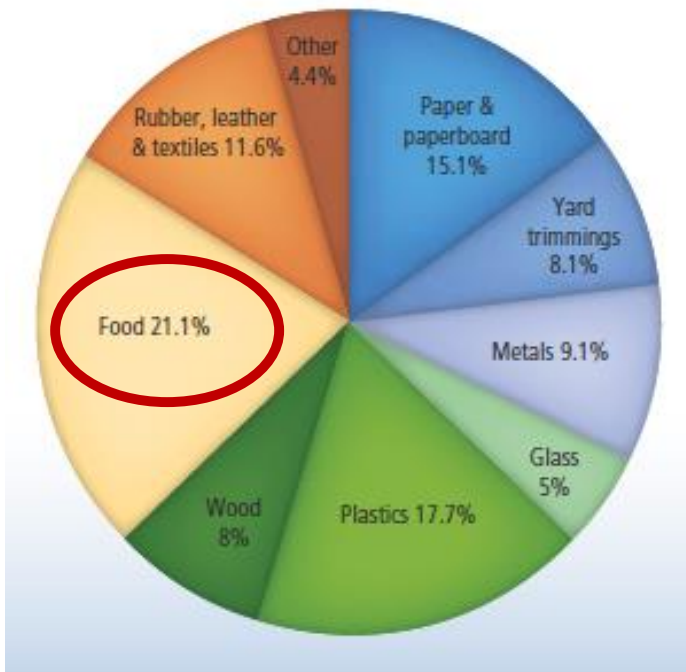
# Why is Food Loss Important?

- *Wasted food is an economic issue*: It is estimated that at the retail and consumer levels in the United States, food loss and waste totals \$161 billion dollars.
- *Wasted food is a social problem*: In 2013, 14.3 percent of U.S. households were food insecure at some time during the year. That is 48 million Americans, of which 16 million are children, living in food insecure households.
- *Wasted food is an environmental problem*: Food is the largest stream of materials in American trash. Once wasted food reaches landfills, it produces methane, a powerful greenhouse gas.





## Total MSW Discards (after recycling)



## Total MSW Recovery (by material)



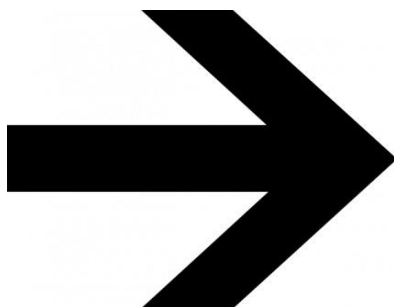
**Source:** EPA *Advancing Sustainable Materials Management*, 2013, <http://www.epa.gov/osw/nonhaz/municipal/msw99.htm>



# 2030 Challenge Food Loss and Waste Call to Action – Key Stakeholders – Federal Government

- **Reduce wasted food by 50% by 2030.**

**Baseline:**  
**218.9 pounds per  
person**



**Goal:**  
**109.4 pounds per  
person**



# The Federal Government is a significant purchaser, server, and contractor of food and food services in the US

- Military (Dining Hall/General Messes), Exchange Food Services, MWR, Hospital Food Service (including VA Medical Centers), Exchange Vending – including Veterans Canteen Services (43,354 Outlets, \$4.42 Billion)
- Non-Military Federal: DOJ, DOI, DOL, GSA, Amtrak, Smithsonian, Architect of the Capitol (House, Senate, Visitor Center) (1040 outlets, \$1.23 Billion)
- Total: 49,006 Outlets, and \$5.653 Billion in dollar volume
- Does not include all agencies, nor USDA's food service support programs, FEMA disaster relief, and other additional programs.

Figures from: Fiscal Year 2015, from *Government Food Service*, October 2016

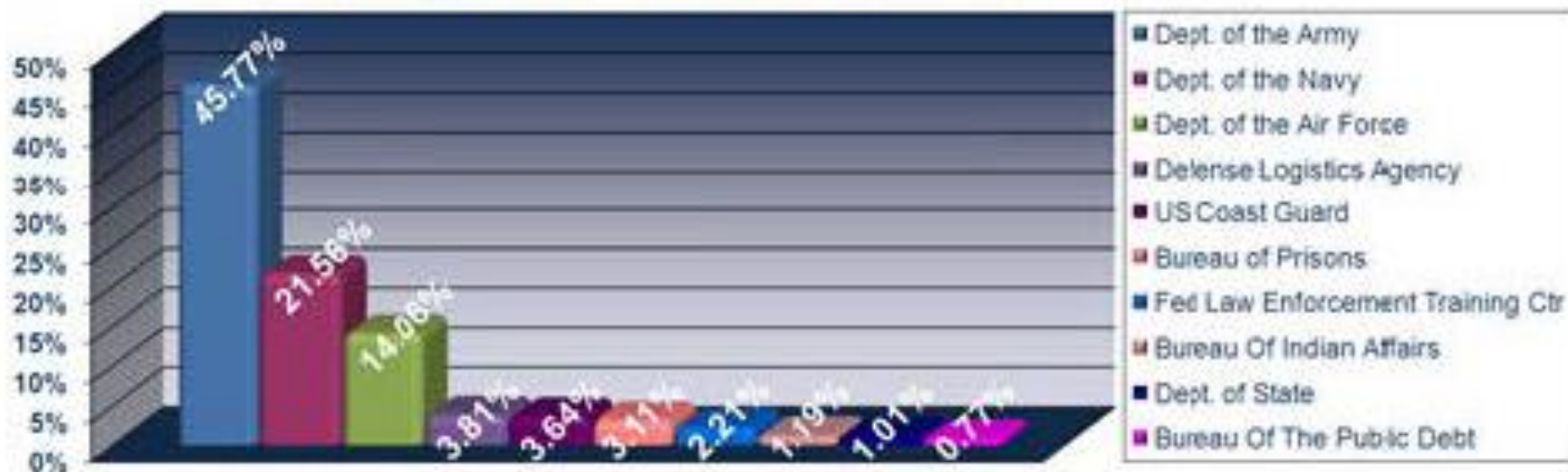




# Top 10 Federal Agencies Food Service Contracts

NAICS Code 722310 - Food Service Contractors - epipeline Industry Report

## Top 10 Federal Agencies by % of Total Market FY07 through FY11 for NAICS 722310



<http://www.epipeline.com/mktng/nl-articles/naics-code-722310-2011.html>



# The Food Recovery Hierarchy



- The Hierarchy recommends actions in the following order by - prevention, donation, composting and/or anaerobic digestion.
- The top levels of the hierarchy are the best ways to prevent and divert wasted food because they create the most benefits for the environment, society and the economy.





# Specifically Reduce Federal Food Loss



## Objectives for Federal Food Recovery:

- Reduce food loss in all areas of Food Recovery Hierarchy, especially on the two upper levels, source reduction and feed people
- Reduce Food loss and waste at a federal facility level in areas purchase, labor, preparation, and disposal
- Seize opportunities in the vast arena of federal food services to reach a national audience
- Bring to federal agencies the legal and practical resources and tools, national networks, and infrastructure awareness to facilitate food recovery in federal facilities and venues
- Recover more food and measure food recovery



# Infrastructure and Networks National, Regional and Local

- National Food Rescue Organizations - Feeding America
- Food Service Corporations with Sustainable Food Management Policy and Practices - SODEXO
- Food Recovery and Distribution Kitchens & Homeless Shelters - DC Central Kitchen
- Academic Institutional Networks and Food Distribution Organizations – Food Recovery Network, Campus Kitchens Project
- Connection Organizations – FoodRescue.net
- Faith Based Organizations – Catholic Charities, Arlington VA
- USDA List of Food Donation Organizations: A growing number of organizations--both charitable and for profit--are working to recover wholesome excess food to provide low or no-cost meals to families in need. <https://www.usda.gov/oce/foodwaste/resources/donations.htm>



# DC Central Kitchen

- **Donate, Volunteer, Partner, Learn** – As the nation’s first and leading community kitchen, DC Central Kitchen develops and operates social ventures targeting the cycle of hunger and poverty. The organization’s life-changing ventures provide culinary training to jobless adults, turn wasted food into balanced meals for shelters and nonprofits, expand access to healthy food, and provide healthy, scratch-cooked meals in low-income schools.



## Culinary Job Training

Preparing unemployed adults for culinary careers so they can leave hunger behind

MORE



## Community Meals

Transforming wasted food into nutritious meals for homeless shelters and nonprofits

MORE



## Healthy School Food

Serving award-winning farm-to-school menus to low-income schoolchildren

MORE



## Healthy Corners

Delivering fresh produce and healthy snacks to corner stores in DC’s food deserts

MORE



## The Campus Kitchens Project

Empowering our next generation of leaders to fight food waste and hunger on a national scale

MORE





# Food Recovery Network

- 201 Chapters
- > 1.78 M lbs. of food recovered since 2011
- **Food Recovery Network** unites students on college campuses to fight food waste and hunger by recovering perishable food that would otherwise go to waste from their campuses and communities and donating it to people in need.
- **ORGANIZATION TYPES**
- Food Bank, Food Pantry, On-Campus Food Pantry, Shelter, Soup Kitchen, Place of Worship, Community Center, After School Program, Senior Center, and more.

- **SERVICES PROVIDED**

- Cooked Meals, Food Pantry, Shelter, Counseling Services, Hygiene Services or Supplies, Substance Abuse Treatment/Rehabilitation Programs, Medical Care, Educational Programs for Youth, Adult Education/Job Training/Life Skills/Work Programs, Spiritual Support, Advocacy, Financial Assistance, Documentation Services, Support Groups, Referrals, and more.

- **POPULATIONS SERVED**

- Homeless, Children/Youth, Elderly, Veterans, Unemployed/Underemployed, Former Inmates, Survivors of Abuse, Recent Immigrants/Refugees, Physically Disabled, Intellectually/Developmentally Disabled, Addicts, At-Risk Teens, Mentally Ill, Women, Men, Families, Food-Insecure Students on a College Campus, and more.



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# FoodRescue.net

- **Food Rescue** has connected over 200 caring agencies with over 200 restaurants, and 350 schools resulting in over a million meals being rescued annually. They do not manage any of these connections, as the focus is advocacy, education, and initial logistics to get things started. - See more at: <http://www.foodrescue.net/our-story.html#sthash.dHANopmf.dpuf>
- **K-12 Food Rescue Program** in 350 schools addresses the estimated 1 billion Unwanted, Unpeeled, and Unwrapped food items wasted annually in America, and simultaneously engages students to lead us out of the mess through our [Student Leader Entrepreneurial Initiative](#), or S.L.E.I. for short. (Pronounced SLAY). -



# Food Donation Connection - [Http://www.foodtodonate.com/](http://www.foodtodonate.com/)

- Food Donation Connection provides an alternative to discarding surplus wholesome food by linking food service donors with surplus food to local hunger relief agencies. They do this by creating and maintaining an efficient communication and reporting network that links available sources of food to those in need through these existing charitable organizations.
- Since 1992, Food Donation Connection has assisted food service companies with the development and implementation of Harvest Programs designed to provide an alternative to discarding surplus food; have coordinated the donation of over 400 million pounds of quality prepared food from food service providers located in United States, Canada, Ireland and the United Kingdom; are currently working with our donors to establish Harvest Programs in Spain, France, Mexico, Puerto Rico, Hong Kong and Australia.
- In 2015, 342 business entities through 17,000+ foodservice locations (restaurants, airports, travel plazas, retailers, universities, hospitals, distribution centers) donated 50 million pounds of prepared surplus food to 10,000 hunger relief organizations.

## Partnership with the National Restaurant Association

- The National Restaurant Association recently partnered with Food Donation Connection (FDC) encourage its members to donate food.
- serves as the liaison between the restaurants interested in donating food and the social service agencies adept at getting that food to people in need.
- helps restaurants develop and implement programs designed to provide an alternative to discarding surplus food, while capitalizing on the economic benefits of those donations through the tax savings. “





# Faith-Based Organizations

- Local volunteers and church groups, large and small
- Example: Diocese of Arlington, Catholic Charities, Christ House, Alexandria, VA
- Founded in 1973, Christ House provides food to the hungry, shelter to the homeless, and clothing to those in need. Christ House helps individuals recognize their abilities, develop self-sufficiency, and maintain their self-respect. They serve up to 65 guests every night.
- Catholic Charities has a donation and wholesale distribution location in Manassas, and has increased food to its three CCDA pantry locations in—Alexandria, Front Royal, and Leesburg. The warehouse connects a diocesan-wide network of many parish and interfaith/community based pantries. These pantries are served by support of donated food, time or financial gifts in support of The St. Lucy Project.



# EPA Food Recovery Components and Resources



- [Sustainable Management of Food Basics](#)
- [Food Recovery Hierarchy](#)
- [Upcoming Webinars](#)
- [Webinar Archive](#)

- [EPA's Food Recovery Challenge](#)
- [Tools for Assessing Wasted Food](#)

- [Reduce Wasted Food Tips](#)
- [Food: Too Good to Waste Toolkit and Guide](#)
- [Donate Food](#)
- [Compost](#)



# EPA Tools to go Further with Food Recovery

- [Why Assess Wasted Food?](#)
- [Food Waste Assessment Guidebook](#)
- [Toolkit for Reducing Wasted Food and Packaging](#)
- [Food Waste Management Cost Calculator](#)
- [Paper Tracking Waste Logs](#)
- [Waste Reduction Model \(WARM\)](#)
- [Webinars Covering Sustainable Management of Food Topics](#)
- [Further with Food \(non-EPA collaborative site\)](#)





# Speakers

- **Nell Fry** - Senior Manager of Sustainability Field Support for Sodexo North America's Office of Sustainability and Corporate Responsibility.
- **Carrie Calvert** – Director of Tax and Commodity Policy, Feeding America National Organization



# Questions?

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