



Pollution  
Prevention  
Institute

# Communication Tools to Help Consumers Reduce Food Waste

2018 KSRE Annual Conference

Barb Goode



# Overview

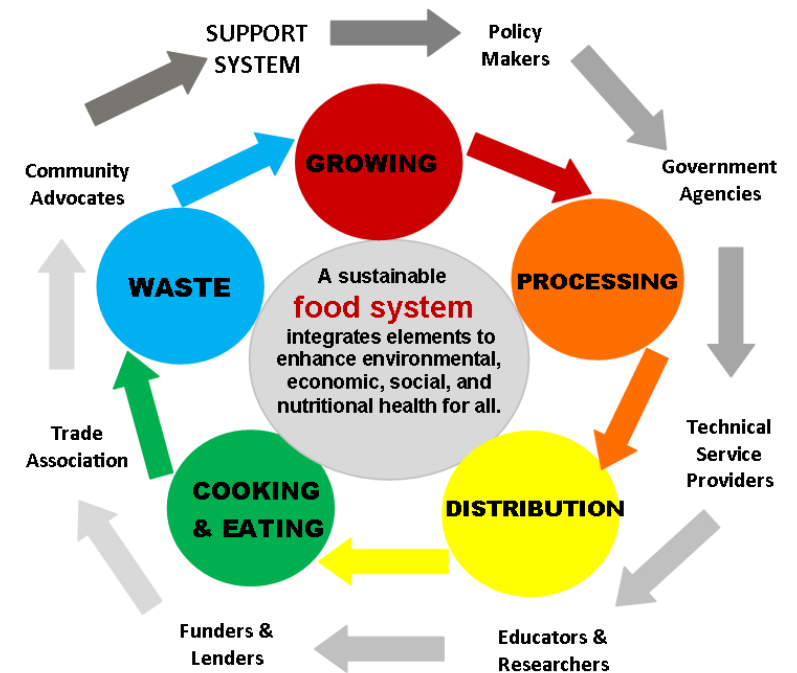
- Why focus on food waste?
- EPA food recovery hierarchy
- EPA community tool - *Food: Too Good to Waste*



# Food production and resource use

- Food and agriculture consume
  - 16% of U.S. **energy**,
  - 50% of U.S. **land**, and
  - 67% of all **freshwater** used in the U.S.

Yet, 40% of food goes uneaten!



Source: NRDC, WASTED: HOW AMERICA IS LOSING UP TO 40 PERCENT OF ITS FOOD FROM FARM TO FORK TO LANDFILL, 2017  
[www.nrdc.org](http://www.nrdc.org)



MORE THAN JUST FOOD

# THE U.S. WASTES TONS OF RESOURCES WHEN WE WASTE FOOD

**1,250** CALORIES PER PERSON PER DAY  
THAT IS HALF OF THE RECOMMENDED DAILY INTAKE FOR ADULTS

**19%**  
OF ALL  
U.S.  
CROPLANDS  
THAT IS MORE  
LAND THAN ALL  
OF NEW MEXICO

**21%** OF U.S. LANDFILL  
CONTENT



THE NO. 1 CONTRIBUTOR BY WEIGHT

**18%**  
OF ALL  
FARMING  
FERTILIZER  
WHICH CONTAINS  
3.9 BILLION POUNDS  
OF NUTRIENTS

**\$218,000,000,000**

WHICH IS EQUAL TO 1.3% OF THE U.S. GROSS DOMESTIC PRODUCT (GDP)

**2.6%** OF ALL U.S. GREENHOUSE  
GAS EMISSIONS ANNUALLY



37 MILLION PASSENGER VEHICLES' WORTH

**21%** OF THE U.S. AGRICULTURAL  
WATER USAGE



MORE THAN: TEXAS + CALIFORNIA + OHIO

# U.S. Annual Household Food Waste

76 billion pounds =  
238 pounds  
food/person =  
\$450/person =  
\$1,800/yr for a  
household of four



Bill Marsh and Kari Haskell/The New York Times; Photograph by Tony Cenicola/The New York Times

One month waste for family of 4

Source: ReFED A Roadmap to Reduce US Food Waste by 20 Percent, (2016) [www.refed.com](http://www.refed.com).

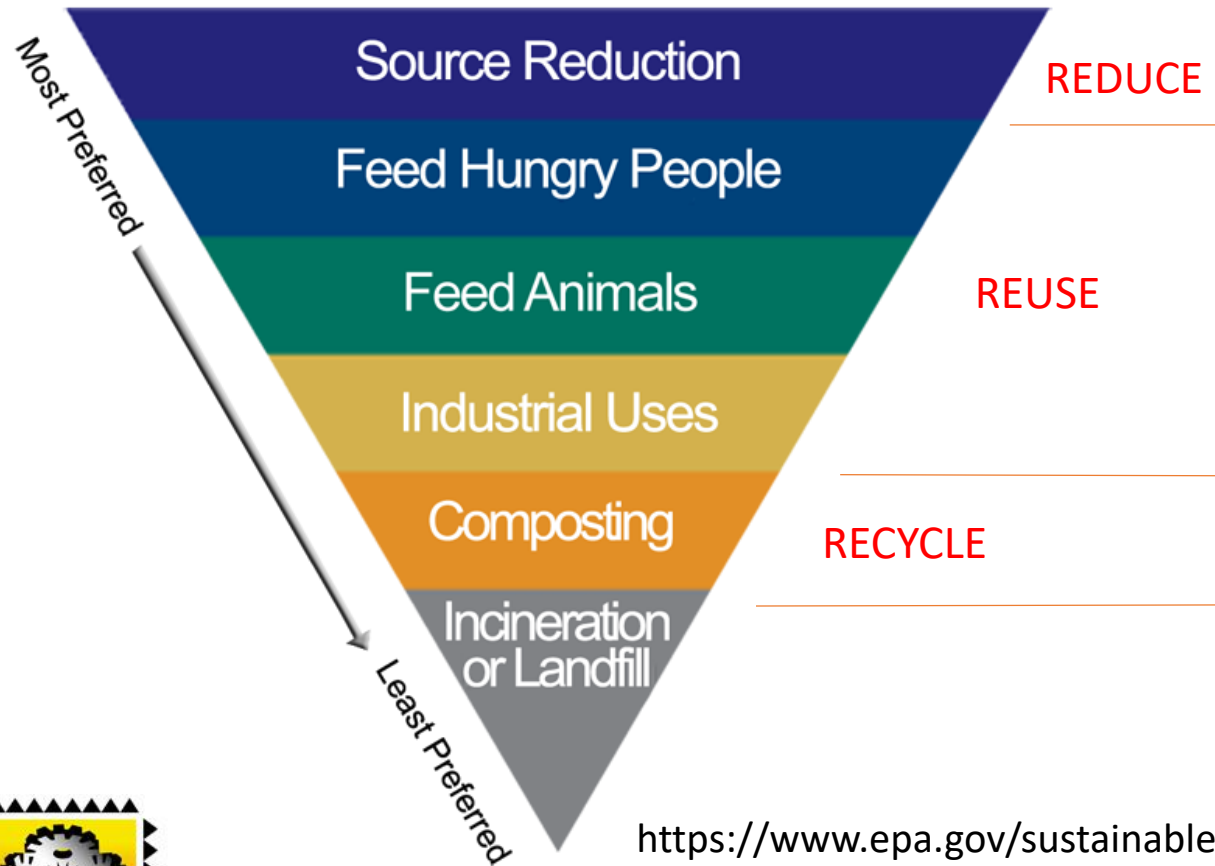


# EPA Food Recovery Hierarchy



# Managing excess food

## Food Recovery Hierarchy



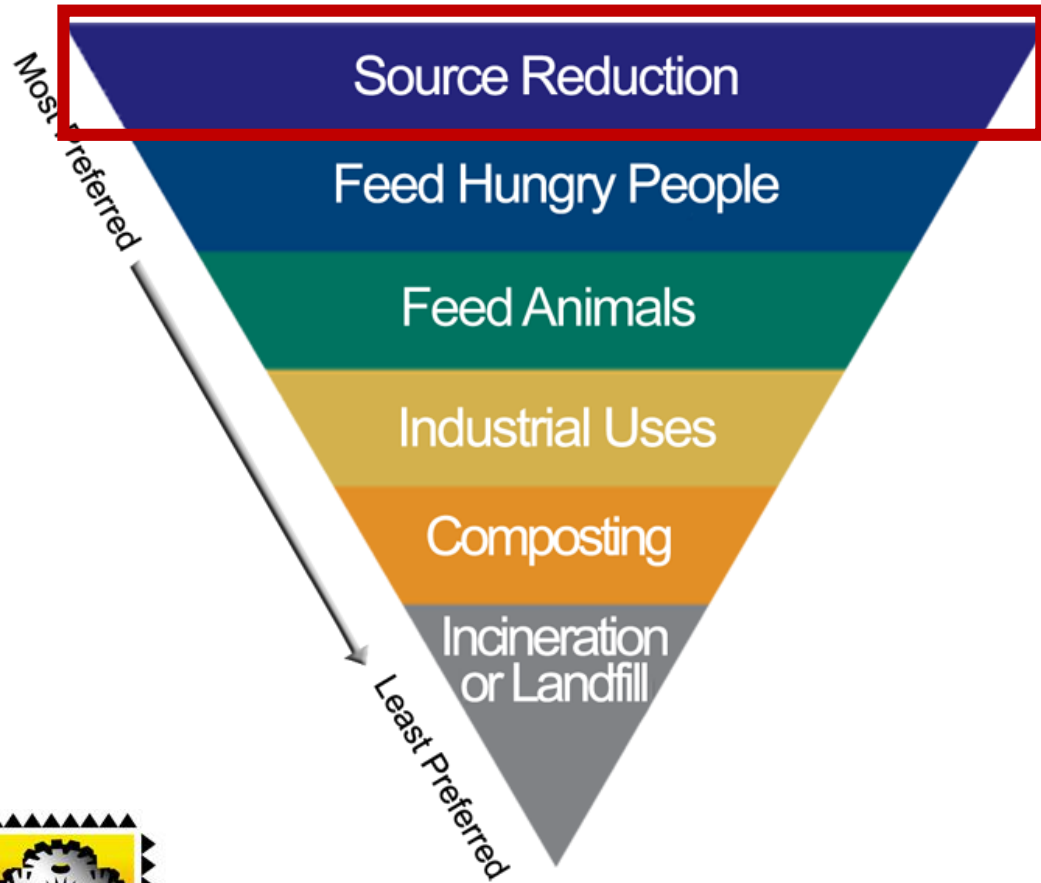
In 2015 – USDA and EPA joint goal to reduce food waste by 50 percent by 2030

<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>



# Source Reduction

## Food Recovery Hierarchy



Barrier to preventing wasted food is lack of standardized food date labels

Sell by  
Best by  
Use by

**K-STATE** Research and Extension  
UNIVERSITY OF MISSOURI Extension Live. And Learn.

### Food Product Dating: What do those dates mean?

Extension Consumer Food Safety Fact Sheet

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Most consumers don't want to serve "outdated" food to their families, but they also don't want to throw food away unnecessarily. However, the current system of food product dating in the United States can be confusing, with a number of different types of dates on food product labels that are not necessarily related to food safety. So how can consumers try to keep themselves and their families from getting sick from eating food that is past its prime of safety, but also not waste food? Here are a few tips:

1. The only food product on which expiration dates are federally regulated is infant formula. Therefore, you should NOT buy or use baby formula after its "use-by" date, for both safety and nutritional reasons.
2. Some states do require dating of some foods, but other than infant formula, there is no regulated food dating system across the United States. Various groups have made recommendations to standardize the system used, but at this time, dates are put on products in a variety of ways. USDA does provide the following definitions for various terms used on food product labels:
  - "Sell by" date: Tells the store how long to display the product for sale. You should buy the product before that date.
  - "Best if used by (or before)" date: Recommended for best flavor or quality. It is NOT a purchase or safety date.
  - "Use by" date: The last date recommended by the manufacturer for the use of the product while at peak quality.

*Note that these dates generally refer to food quality, rather than safety. However, they can give a general idea of how long the food has been in the market.*
3. Many canned foods are required to have a packing code, which enables

**SELL BY**  
FEB 21 15 E 47123 U1 15:35

**BEST BY** 04/07/15SJ  
17:54 03J6

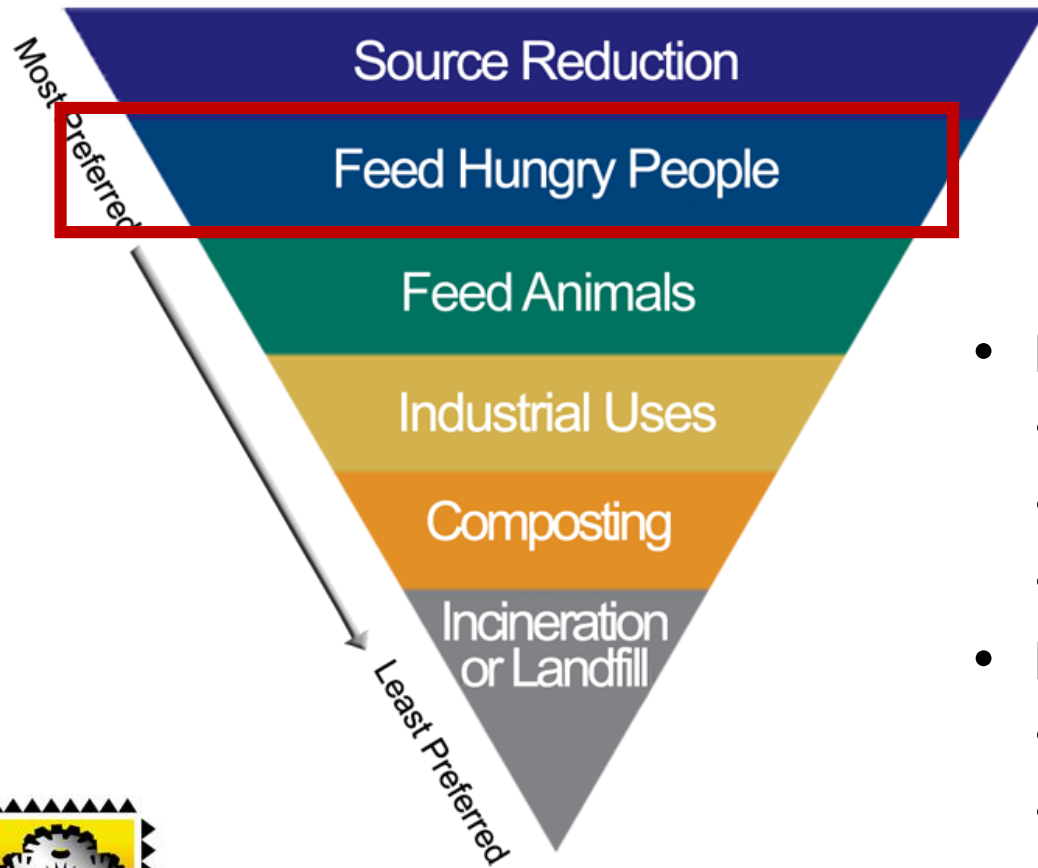
**USE BY**  
FEB 02 15  
48 JC 0350





# Feed Hungry People

## Food Recovery Hierarchy



Up to 40% food in US is never eaten  
1 in 8 Americans (42 million) struggles to put enough food on the table

- Donate surplus food to—
  - Food banks
  - Shelters
  - Soup kitchens
- Barriers
  - Transportation
  - “Liability”

FAMILY AND CONSUMER SCIENCES *annual lesson series* » 2018 Fact Sheet

### Donating Safe and Nutritious Food to Food Pantries and Soup Kitchens

Londa Nwadike, Ph.D.  
Kansas State University  
University of Missouri Extension Food Safety Specialist

#### Introduction

The United States has an abundance of food; yet many people in the U.S. still suffer from food insecurity and use food assistance such as food pantries and soup kitchens. Much of the food in the U.S. food supply is wasted but some of it could be utilized by hungry families. In fact, it is estimated that 30 to 40 percent of the food supply is wasted (not available for human consumption) in the U.S., with 31 percent food loss at the retail and consumer levels. Donations of safe and healthy food by food retailers and consumers to entities such as food pantries and soup kitchens can help provide food to hungry families and also reduce food waste.

Some groups may be reluctant to donate food that would otherwise be wasted because of the fear of liability if the food they donate makes someone sick. Therefore, in 1996, the U.S. Congress passed the Bill Emerson Good Samaritan Food Donation Act to reduce potential donor liability if donations are made in good faith. In particular, this act can help grocery stores, restaurants, and similar retail organizations feel more comfortable donating food rather than needlessly sending food to the landfill.

However, it is critical that the food donated to such entities is as safe and nutritious as possible so that




cupboard” and donate the foods that you don’t want or can’t use anymore. Food pantries also do not want to waste food, but do not want to provide unsafe or unhealthy food to their customers either. Cash and food pantries.

In order to help people maintain the balance of not wasting food but also providing safe and healthy

**ATE**  
**TY**



# Good Samaritan Food Donation Act



## Food Donation Liability in Kansas

*A Guide for Donors and Distributors*

Many families in the United States, and in Kansas, struggle with having access to nutritious food (this is known as "food insecurity"). In Kansas, it is estimated that at least once in 2013.<sup>1</sup> Meanwhile, studies show that each year, approximately 30 percent of food goes uneaten in the United States.<sup>2</sup> In Kansas, approximately 40 percent of food goes uneaten in the United States.<sup>3</sup> The Emerson Act assists in reducing the amount of food that is thrown away and assists in reducing the need for food banks.

The purpose of this fact sheet is to explain the laws governing food donation in Kansas. Readers are encouraged to use this document in tandem with another Public Health Law Center resource on the national food donation law, *Liability Protection for Food Donation*, for additional information about the federal food donation law.

### Why don't more people donate food?

Potential food donors may be reluctant to donate unused food to the needy for a variety of reasons. Some may fear liability for an illness or injury caused by someone eating the donated food<sup>4</sup> or

This fact sheet is funded by the Kansas Health Foundation to increase access to and consumption of healthy food in Kansas.

Public Health Law Center 875 Summit Avenue St. Paul, Minnesota 55105 www.publichealthlawcenter.org 651.290.7506



## Arkansas Law Notes

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### School of Law

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Robert A. Leflar Law Center  
Waterman Hall  
University of Arkansas  
Fayetteville, AR 72701  
Phone: (479) 575-5601


## The Legal Guide to the Bill Emerson Good Samaritan Food Donation Act

By James Haley · August 8, 2013 · 2013 Ark. L. Notes 1448  
In categories: Administrative Law, Agricultural Law, Environmental Law, Extended Article, Food Law, Health Law, Practice Tips, Students

11 James Haley  
University of Arkansas School of Law  
Sponsored by the Women's Giving Circle, University of Arkansas

### Introduction

12 Food waste and food insecurity are both very real and very large problems in the United States. Nonprofit organizations have identified these problems and have attempted to address them through food



## Harvard Food Law and Policy Clinic

A Division of the Center for Health Law and Policy Innovation

### The Bill Emerson Good Samaritan Food Donation Act

Donors or recipients of donated food are generally well-protected by laws designed to provide a baseline of protection for food donors.<sup>1</sup> The Emerson Act covers individuals, officers of businesses and nonprofit organizations, and gleaners—volunteers who harvest surplus crops for a nonprofit organization that distributes the food to the needy. Donations are protected as long as the following criteria are met:

- The donor must donate to a nonprofit organization that distributes the donated food to needy individuals who are not protected by other laws.
- The donation must be made in good faith.<sup>2</sup>
- The donor must donate qualifying foods, unless specific reconditioning steps have been taken for those that meet "all quality and labeling standards imposed by Federal, State, or local laws," even if they are not "readily marketable due to appearance, age, or other conditions."<sup>3</sup> State and local quality and labeling laws vary, and donors must comply with those laws.<sup>4</sup>
- The donor must recondition the food if it does not meet all applicable federal, state, and local laws, which include:
  - The nonconforming nature of the product;
  - The need to recondition the item so that it is compliant;<sup>5</sup> and
  - The standards for reconditioning the item.<sup>6</sup>
- The recipient cannot pay anything of monetary value for the donated food. If a nonprofit charges a nominal fee to cover handling and processing costs,<sup>7</sup> it is not prohibited by the Emerson Act. So long as the above criteria are met, the donor is not liable unless the donor acts with gross negligence or conscious conduct (including a failure to act)<sup>8</sup> by a person or organization that knows or should know that the donated food was likely to have harmful effects on the health or well-being of another person.<sup>9</sup>

In other words, one should not donate or facilitate the distribution of donated food that one knows is likely to be harmful or dangerous. Unfortunately, the Act gives little guidance on what activities qualify as gross negligence or intentional misconduct. The House of Representatives Report associated with the Emerson Act has indicated that each case must be analyzed individually.<sup>10</sup> The lack of court cases interpreting the Emerson Act suggests how protective the Act is of donors; research does not turn up a single case related to food donation liability.<sup>11</sup>

In addition to federal liability protections, states are free to enact state level liability protections that are more protective of food donors than the federal Emerson Act.

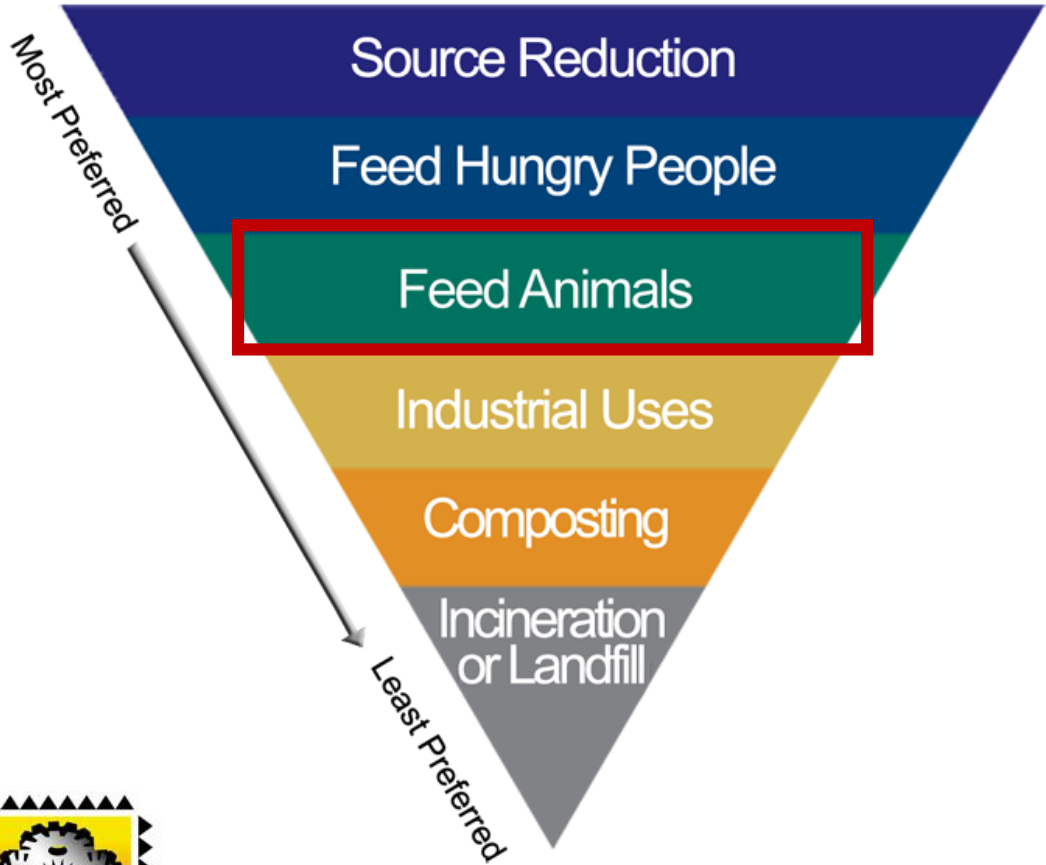
Source of middle article:

<http://media.law.uark.edu/arklawnotes/2013/08/08/the-legal-guide-to-the-bill-emerson-good-samaritan-food-donation-act/>

University of Arkansas School of Law – James Haley, Aug 8, 2013

# Feed Animals

## Food Recovery Hierarchy



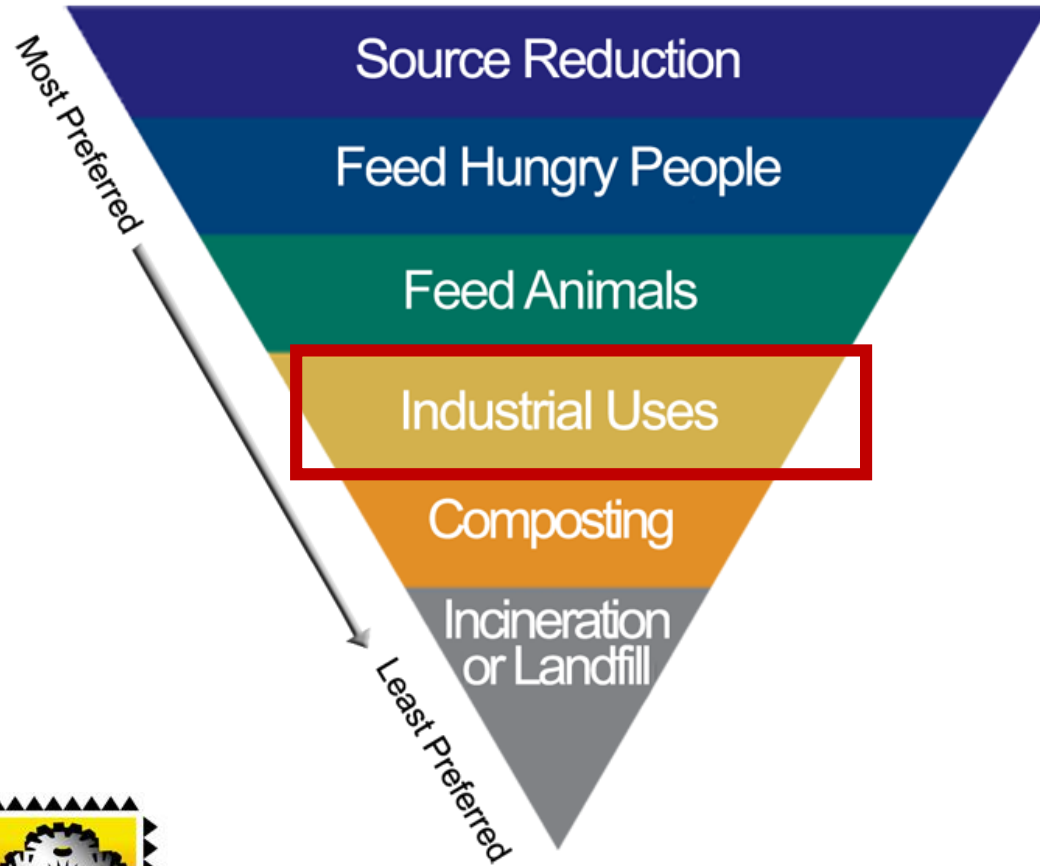
- Provide to area farms and zoos
  - Vegetable trimmings
  - Post-consumer plate waste

- Barriers
  - Some states ban food donation for animal feed
  - Strict diets in corporate operations



# Industrial Uses

## Food Recovery Hierarchy

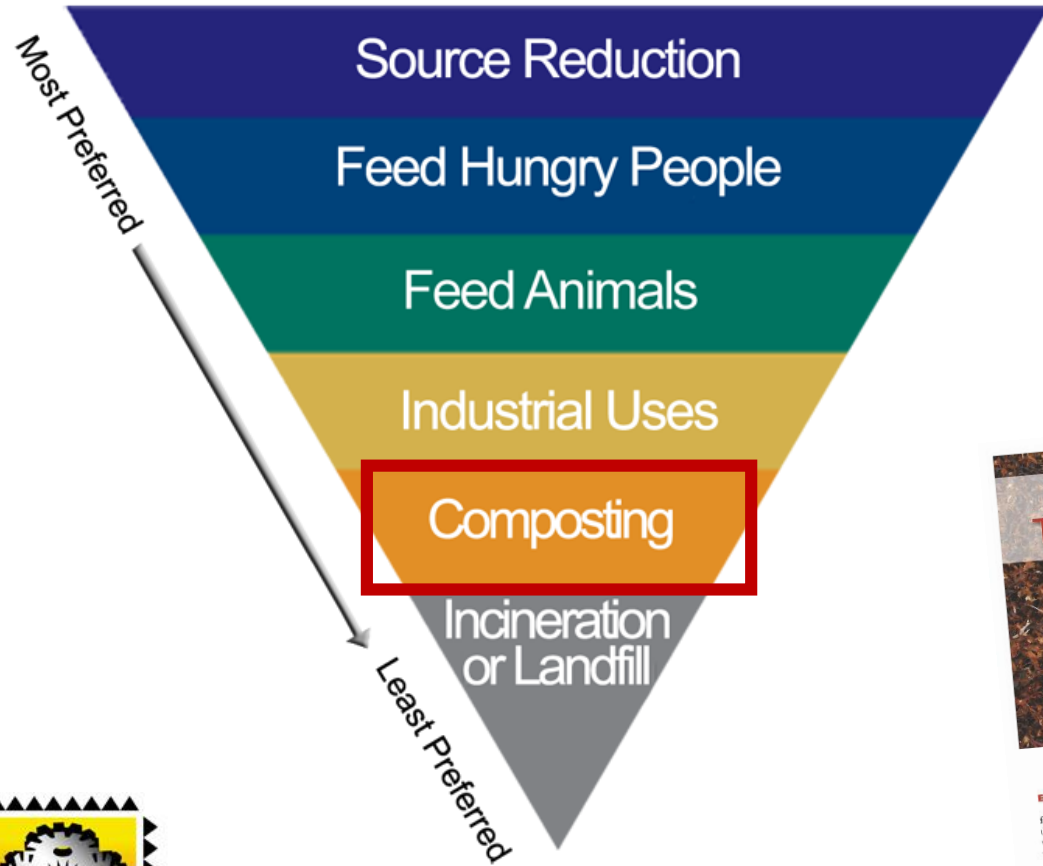


- Anaerobic digestion for energy recovery
- Biofuels from waste oils



# Composting

## Food Recovery Hierarchy



- Creates a nutrient-rich soil amendment
- Barrier - Lack of commercial composting facilities
- Backyard composting is a good option!



Organic materials decompose naturally. Composting speeds the process by providing ideal conditions for decomposing organisms.

#### Environmental Factors

Microorganisms and small invertebrates account for most of the decomposition that takes place within the compost pile. With the required oxygen and the compost pile, these organisms break down food and food waste, producing carbon dioxide, heat, water, and other useful products in the process.

One way to determine success is to monitor pile soil temperature. During composting, the pile warms up. As the pile warms, the rate of decomposition increases. A decrease in the pile's weight and volume is another sign that decomposition is occurring.

Decomposing organisms include naturally occurring bacteria, fungi, and molds, and small invertebrate animals such as mites, millipedes, insects, and

earthworms. With a wide range of organisms, there is a better chance that composted materials will be broken down completely. Aerobic bacteria, which require oxygen, are the most important decomposers in the compost pile.

#### Aerobic vs. Anaerobic Organisms

Aerobic organisms are preferred because they produce rapid and complete composting. Other organisms can operate without oxygen in an anaerobic condition. This process, sometimes called fermentation, occurs more slowly. The biggest problem with anaerobic organisms is the tendency to produce offensive odors. They also generate acids and alcohols that can harm pile-inhabiting plants. A hot soil coming from the compost pile usually means it needs more oxygen, and it's a time to turn or agitate the pile.



If you started a garden and want compost right away, consider making quick compost. With a supply of organic material, you can make compost in as little as 12 to 14 days.

For home gardeners, the minimum size of a compost pile is 3 feet by 3 feet by 3 feet. Any smaller and the pile may not heat correctly. The microorganisms that decompose the organic material require oxygen. It is important that you do not make the pile too large because oxygen only penetrates 18 to 24 inches in all directions. Below are the three requirements for quick composting.

#### Chopping or shredding

Shred or chop organic materials finely. This increases surface area and enables rapid decomposition.

#### Blending

Microorganisms, nitrogen activator, and composting material should be blended completely to ensure contact among the major ingredients. You

can do this by feeding the raw materials through a chipper/shredder, or mixing them in a container, bag, or pile.

#### Frequent turning

Turn contents of the compost pile every 2 to 3 days to encourage rapid decomposition. The recipe for quick composting is similar to regular composting. Start with 4 to 5 parts of organic materials such as shredded leaves or grass clippings. In addition, you need about 1 part of garden soil, and a high-nitrogen fertilizer material such as commercial fertilizer, blood meal, or animal nitrogen source.

Pulverize organic material. If possible, blend in soil and fertilizer during the shredding process. Feed materials through a commercial shredder/chopper or a bagging-type lawnmower, catching shredded material in the bag.



Many gardeners make compost without knowing how to use it around the home. Here are a few beneficial applications to consider.

#### Fertilization and Soil Improvement

The addition of organic material improves texture and workability of soil. Heavy tight clay soils benefit with the benefits of organic materials. Sandy capacity and fertility organic materials provide. Compost contains nutrients plants require. However, some or most of the water in the compost. A general recommendation is to apply compost at the rate of 50 to 100 pounds per 100 square feet. This translates to 1 or 2 inches of material for every 10 square feet over the entire area.

The best time to apply compost is just before tillage or either the spring or fall. Tillage incorporates the compost throughout the plant root zone. In Kansas, gardeners typically till garden soils in the fall.

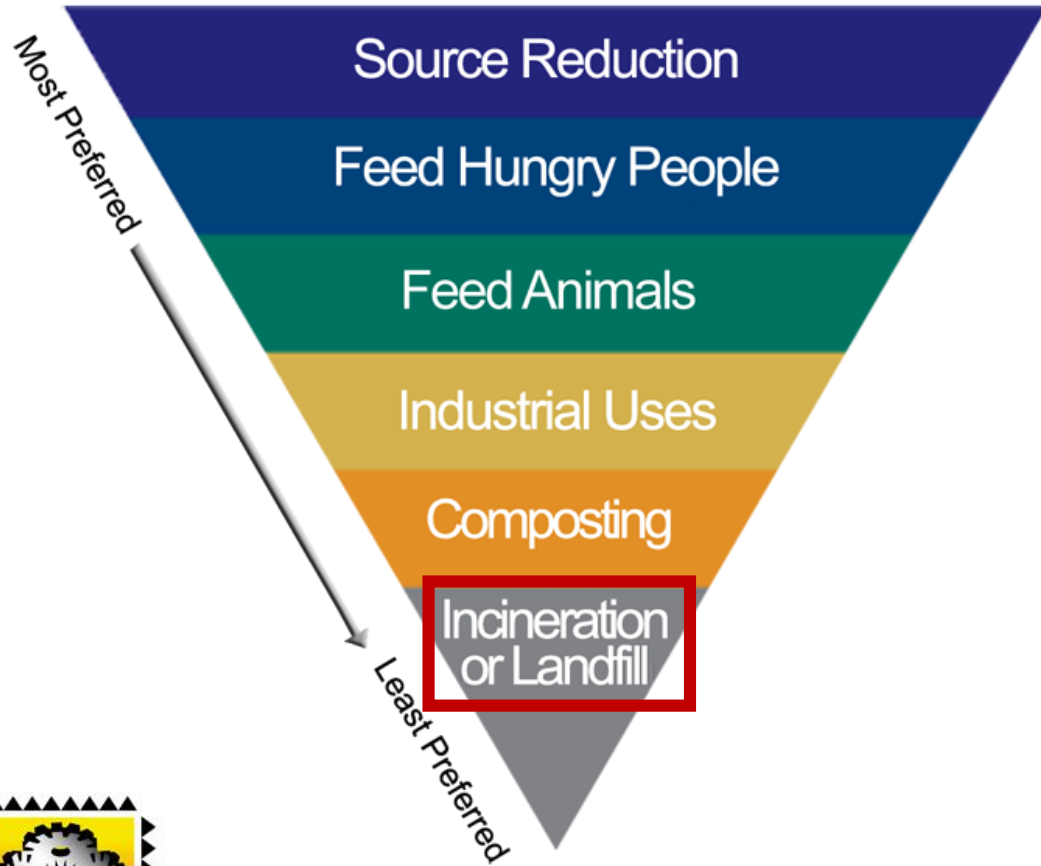
#### Compost as Planting

Apply as a band in the bottom of a row trench, or add several shovelfuls of compost to the bottom of pits, trees, or shrubs. All benefit from the "slow release" soil. For seeded vegetables or flowers, use compost as a top-dressing over the row to prevent soil crusting. Compost can be mixed with water to form compost tea and applied as a substitute for soluble fertilizers of compost and water. The leftover compost can be added to garden soil later.



# Landfilling

## Food Recovery Hierarchy



Last resort!



# EPA Food: Too Good to Waste Tool

Implementing a campaign in your community



# Food: Too Good to Waste Campaign

- Goal: to prevent **household** wasted food
- Main message: food is too essential to throw away
- Implementation guide and tool kit
  - Behavior change tools
  - Outreach tools

<https://www.epa.gov/sustainable-management-food/food-too-good-waste-implementation-guide-and-toolkit>







### Site Resources

This site consists of five resources for those working to foster sustainable behaviors, such as those involved in conservation, energy efficiency, transportation, waste reduction, and water efficiency. The site includes the complete contents of the book, *Fostering Sustainable Behavior*, as well as searchable databases of **articles**, **case studies**, and turnkey **strategies**. Further, it includes, **discussion forums** for sharing information and asking questions of others. If you take a moment to complete the free registration for this site, resources added since your last visit will be highlighted in the table below, and you will be able to post to the discussion forums and receive the daily discussion forum digest by email.

**Please note:** To gain the full functionality of this site please login or create an account.



Agriculture & Conservation

|            |   |     |
|------------|---|-----|
| Articles   | 0 | 50  |
| Cases      | 0 | 6   |
| Strategies | 0 | 0   |
| Forums     | 0 | 189 |



Energy

|            |   |     |
|------------|---|-----|
| Articles   | 0 | 254 |
| Cases      | 0 | 18  |
| Strategies | 0 | 0   |
| Forums     | 0 | 388 |



Transportation

|            |   |     |
|------------|---|-----|
| Articles   | 0 | 108 |
| Cases      | 0 | 9   |
| Strategies | 0 | 0   |
| Forums     | 0 | 202 |



Waste & Pollution

|            |   |     |
|------------|---|-----|
| Articles   | 0 | 345 |
| Cases      | 0 | 46  |
| Strategies | 0 | 0   |
| Forums     | 0 | 479 |



Water

|            |   |     |
|------------|---|-----|
| Articles   | 0 | 73  |
| Cases      | 0 | 11  |
| Strategies | 0 | 0   |
| Forums     | 0 | 238 |

### Note

Place your cursor over the above icons to reveal which behaviors have been **assigned to each category**. Clicking on a behavior will **display all of the content** on this site related to that behavior. Enjoy!

### Welcome, Guest

- Login
- Create Account
- Help & Terms of Use

### Search the Site

### Training & Services



Receive short or long-term assistance with your programs through **consultations**.

## Five step of community-based social marketing

1. Selecting behaviors
2. Identifying barriers & benefits
3. Developing strategies
4. Conducting a pilot
5. Broad-scale implementation

# Benefit - We all hate waste



Photo from EPA FTGTW tool slides



# Barrier – Brain on automatic



Source: Cornell University Food and Brand Lab



# Barrier – Dynamic lifestyles



Artist: Beverly Naidus



# Additional Barriers

- Not enough information
- Time needed to learn new skills
- Time needed to prepare fresh food
- Food preferences



# Additional Benefits

- Saving money
- Keeping fruit and vegetables fresh longer may increase their consumption
- By trying different ways to buy and prep food, we can simplify our lives
- Basic satisfaction that comes from wasting less



# The Toolkit



# Campaign Strategies & Behavior Change Tools

| Strategy   | Benefits                              | Barriers  |
|--|---------------------------------------|---|
| <b>Get Smart:</b><br>See how much food (and money) you are throwing away | Waste aversion                        | Time<br>Dynamic lifestyle<br>Automatic behavior |
| <b>Smart Shopping:</b><br>Buy what you need                              | Waste aversion<br>Saving \$           | Time<br>Dynamic lifestyle<br>Automatic behavior |
| <b>Smart Storage:</b><br>Keep fruits and vegetables fresh                | Waste aversion<br>Health<br>Saving \$ | Knowledge<br>Time<br>Not enough room in fridge  |
| <b>Smart Prep:</b><br>Prep now, eat later                                | Convenience<br>Saving \$<br>Health    | Skills<br>Knowledge                             |
| <b>Smart Saving:</b><br>Eat what you buy                                 | Waste aversion<br>Saving \$           | Gratification<br>Convenience                    |



# Campaign Strategies & Behavior Change Tools (cont.)

| <b>Strategy</b>                | <b>Tool</b>                          | <b>Action</b> | <b>Purpose</b>                                  |
|--------------------------------|--------------------------------------|---------------|---|
| <b>Awareness and Education</b> | Fact Sheet:<br>“Consider the Tomato” | Outreach      | Educate participants and potential participants |
| <b>Awareness and Education</b> | Workshop<br>Presentation             | Outreach      | Educate participants and potential participants |

# Get Smart:

- Track wasted food
  - Tool provides instructions and worksheets
  - Measure by volume, weight, or both
    - Consider providing scales
  - Most challenges are four to six weeks
    - Two weeks to establish baseline, four weeks to test strategies and create new habits
  - Measure preventable and/or non-edible wasted food

## GET SMART: TAKE THE CHALLENGE KEEP GOOD FOOD FROM GOING TO WASTE

### WHAT IS THE CHALLENGE?

Did you know that in 2013 Americans threw 35 million tons of food into landfills and incinerators? Research shows that nearly everyone wastes more than they think they do. The **Food: Too Good to Waste Challenge** will help you figure out how much food is really going to waste in your home and what you can do to waste less. By making small shifts in how you shop for, prepare, and store food, you can save time and money, and keep the valuable resources used to produce and distribute food from going to waste!



# Smart Shopping: Buy What You Need

## SMART SHOPPING: Shop with Meals in Mind

- Think about how many meals you'll eat at home this week and how long before your next shopping trip.
- Next to fresh items on the list, note the quantity you need or number of meals you're buying for.
- Shop your kitchen first and note items you already have.

| FOOD ITEM    | AMOUNT NEEDED    | ALREADY HAVE         |
|--------------|------------------|----------------------|
| Salad greens | Lunch for a week | Enough for one lunch |
| 2% milk      | Gallon           | NONE                 |
| .....        | .....            | .....                |
| .....        | .....            | .....                |

- Template for making shopping lists
- Encourages meal planning; simplifies food management
- Creates awareness of amount of food needed for meals
- “Shop your kitchen first”



# Smart Storage: Fruit and Vegetable Storage Tips

- Visual prompt – remind how to keep produce fresh
- Suitable for posting on the refrigerator
- Can be distributed at tabling/community events



- VT flyer (how to use the crisper drawer humidity settings)



# Smart Prep: Prep Now, Eat Later

## SMART PREP: PREP NOW, EAT LATER

Prepare perishable foods soon after shopping. It will be easier to whip up meals later in the week, saving time, effort, and money.

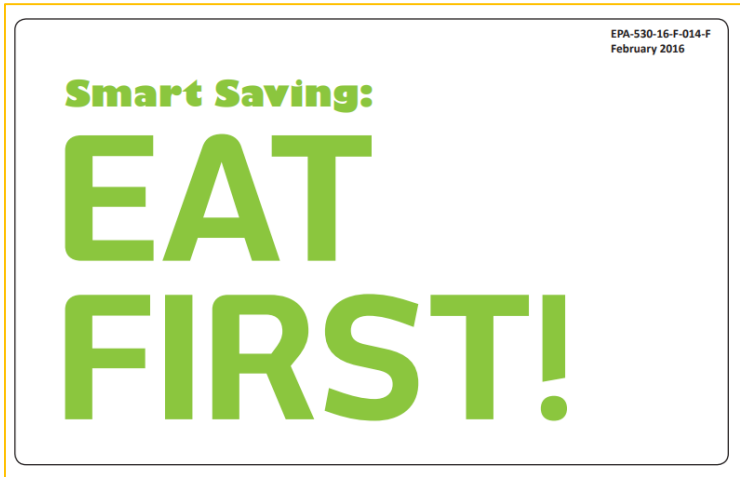
### HELPFUL TIPS



- When you get home from the store, take the time to wash, dry, chop, dice, slice, and place your fresh food items in clear storage containers for snacks and easy cooking.
- Befriend your freezer and visit it often. Freeze food such as bread, sliced fruit, or meat that you know you won't be able to eat in time.
- Cut your time in the kitchen by preparing and freezing meals ahead of time.
- Prepare and cook perishable items, then freeze them for use throughout the month. For example, bake and freeze chicken breasts or fry and freeze taco meat.

EPA-530-16-F-014-E  
February 2016

# Smart Saving: “Eat First”



- Eat what needs eating first.



# Awareness and Education Fact Sheet: “Consider the Tomato”

- Designed to attract attention/raise awareness
- Tells a story about why wasted food matters
- Provides context for wasted food as an environmental and economic issue
- Formatted as a poster



# Awareness and Education: Workshop Presentation

- Designed for FTGTW campaign organizers
  - Introduce the campaign and tools to community members
  - Recruit participants



Food: Too Good to Waste Toolkit

**A WORKSHOP**

[Presenter]  
[Date]

 EPA United States Environmental Protection Agency

EPA-530-014-G  
February 2016

[logos]





# Implement a small-scale campaign

Five step of community-based social marketing

1. Selecting behaviors
2. Identifying barriers & benefits
3. Developing strategies
- 4. Conducting a pilot**
5. Broad-scale implementation



# Steps to Implementation

- Step 1 – Design the (small scale) campaign
- Step 2 – Adapt the FTGTW tools
- Step 3 – Conduct outreach and recruitment
- Step 4 – Monitor and support; increase retention
- Step 5 – Data collection
- Step 6 – Analyzing and sharing results



# Food recovery resources (www.sbeap.org)



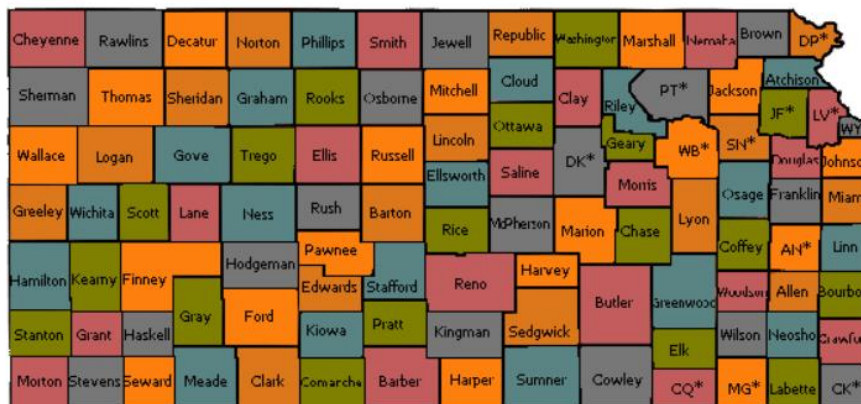
## Food Recovery Programs

Overview of Food Recovery programs

Resources for reducing food waste

### Map of Kansas food diversion facilities

Are you aware of facilities in your area of Kansas that accept food-related materials, such as food pantries, animal feed operations, biodigesters, or composting facilities? Email [info@sbeap.org](mailto:info@sbeap.org) or call 800-578-8898 to get it added to the map.



Search the downloaded excel spreadsheet for facilities in this county.



# Additional resources (www.sbeap.org)

**KANSAS STATE UNIVERSITY**

Search by name, location, or keyword  
Browse A-Z Sign in

K State » Engineering » SBEAP » Other Programs » Food Recovery

## Pollution Prevention Institute

Home Events Resources SBEAP Air Quality Intern Program Other Programs About Us

### Food Recovery Programs

Overview of Food Recovery programs

#### Resources for reducing food waste

**Schools**  
**Strategies to reduce food waste at schools (2018)** [PDF]  
 View a list of strategies to assist schools in reducing food waste. This document is applicable to all schools, though some links are specific to Kansas.

**Universities**  
**Strategies to Reduce Food Waste**  
 View a list of strategies to assist colleges and universities in reducing food waste.

**Case study - food recovery at a Kansas public school (2018)** [PDF]  
 Presents results of food waste assessments at Lawrence, KS schools. Outlines strategies to reduce pre-consumer food waste and divert excess food to hungry populations.

**Case study - food recovery at KU Dining Services (2018)** [PDF]  
 Presents results of food waste assessments at Kansas University dining areas. Goal to reduce pre-consumer food waste and divert excess food to hungry populations. Calculated reduction in environmental impact by diverting food waste from the landfill.

**Train-the-trainer workshop handouts (2018)**  
**Food: Too Good to Waste**  
 Implementing a campaign in your community

**Train-the-trainer workshop handouts (2018)**  
**Strategic Communications**  
 A Guide for Food Recovery

**USDA SEPA**  
**Guide to Conducting Student Food Waste Audits, A Resource for Schools (2017)** [PDF]  
 A step-by-step guide to conducting food waste audits in schools, from planning the audit to collecting the data and ideas for preventing food waste.

**SEPA Q&Athink**  
**EPA: A Guide to Conducting and Analyzing a Food Waste Assessment (2014)** [PDF]  
 Covers the process from preassessment to analyzing the results and waste diversion opportunities and resources.

**MealConnect (2018)** [App]  
 Using an phone app, donate surplus meals to your community through MealConnect, a platform by Feeding America. Save

**PPI's food waste logbook** [Excel]  
 If your facility would like to track food waste generation for a one, three, or seven-day period, this Excel spreadsheet

**management scenarios and calculates greenhouse gas emissions and energy savings. Click on the link, "Excel-Based Tool."**

**reFED: Roadmap Executive Summary (2016)** [PDF]  
 Summarizes the reFED publication, "Roadmap to Reduce US Food Waste by 20% by 2025." Focuses on stakeholder actions and the financial impact of different solutions for prevention, recovery, and recycling of food waste.

**FWRA: Best Practices and Emerging Solutions Guide (2015)** [PDF]  
 Covers a variety of topics including assessments, operating procedures for different industries, donations, and other waste diversion opportunities such as energy recovery and composting.

**save-thefood.com** [Website]  
 Natural Resources Defense Council and the Ad Council have teamed up to campaign against food waste. Go to this website to get tips for fighting food waste, meal planning, understanding packaging dates and best storage practices to maximize food shelf life.

**NRDC Report: The Dating Game: How Confusing Food Date Labels Lead to Food Waste in America (2013)** [PDF]  
 Natural Resources Defense Council and Harvard Food Law and Policy Clinic promote date labeling policies and practices that will decrease confusion, reduce food waste and improve food safety.

**Food Donation Liability in Kansas (2016)** [PDF]  
 The Public Law Health Center prepared this guide for food donors and distributors.

**Keeping Food Out of the Landfill: Policy Ideas for States and Localities (2016)** [PDF]  
 A toolkit for state and local governments interested in developing policies to reduce the amount of food that goes to waste.

**Green meeting checklist for conferences and trade shows** [PDF]  
 Is your facility planning to host or hold a green meeting? This document is a checklist for what to consider, which includes food-related decision making.

**Overview and checklist for food recovery** [PDF]  
 Learn more about the food recovery hierarchy and how to conduct your own food waste audit (surplus food checklist).

**Gleaning toolkit from USDA** [PDF]  
 Gleaning is the act of collecting excess fresh foods from places like gardens and farms, farmers markets, grocery stores, and any other sources in order to give the food to those who need it. Find out more about the process in this document.

**Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants** [PDF] (2015)  
 This EPA toolkit is designed to help food service establishments and commercial kitchens save money by reducing wasted food and packaging with suggested strategies, templates and case studies.

**Food Recovery Challenge** [App]  
 Any business or organization can participate in EPA's Food Recovery Challenge through prevention, donation and recycling. Learn more about the program and available resources at this

**Food Recovery Verified** [Program]  
 This program increases awareness and participation in food recovery by verifying, recognizing, and awarding any food business which donates food at least once per month. Businesses can apply online by following the process at



# Questions?

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# Love Letter to Food

