Food Waste Best Practices: Redirecting Resources to Those in Need

Speaker: Mary Risley, Director, Food Runners

WHY?

Why donate food from your events?

- 1 in 6 Americans lacks a secure supply of food.
- 15-20% of food in each US household is thrown away.
- 40% of food produced in the United States (20 lbs of food per person, per month) goes uneaten.
- Reducing food loss by 15% could feed more than 25 million Americans a year.

Governments are addressing this issue:

- US Environmental Protection Agency’s campaign, “Feed families, not landfills”, fueled the 2014 EPA’s Food Recovery Challenge that diverted 606,000 tons of wasted food with 88,500 tons being donated to people in need.
- USDA has joined the EPA in announcing “the United States’ first-ever national food waste reduction goal, calling for a 50% reduction by 2030”.
- In February 2016, France became the first country to ban supermarkets from throwing away or destroying unsold food, forcing them to donate it to charities or food banks.

HOW?

- In the site search phase, ask your hotel or venue if they participate in a food donation program.
- If not, ask why not. Most hotels, caterers, venues are concerned about liability.

Law versus Policy

- You are protected by The Bill Emerson Act, commonly called, “Good Samaritan” Law- “The law protects good faith food donors from civil and criminal liability, should the product later cause harm to its recipient. The Emerson Act gives uniform federal protection to donors who may cross state lines.”
- Donors are protected under state and federal law – to date, no one has been successfully sued in the US for donating food.

WHO?

Helpful Resources:

Food Runners - http://www.foodrunners.org/
- Food Donations: (415) 929-1866

- US / Canada (800) 831-8161

- Federal laws encouraging food donation in the US by providing liability protection to donors and tax incentives.
- List of US organizations working to recover excess food to provide low or no-cost meals to families in need.

United States Environmental Protection Agency (EPA) - http://www.epa.gov/sustainable-management-food
- Food Recovery Challenge – What businesses, institutions, and other organizations can do.
- Food Waster Assessment Guidebook – know what you are wasting and how much it is costing you.
- What can individuals do – reduce waste tips.