

Developing a Food Waste & Food Rescue Map in WA

WSEHA

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- ENVH 111: Environment & Health Connections
- ENVH 441/541: Food Protection
- ENVH 442: Zoonotic Diseases & Their Control
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➤ Former Food Safety Specialist at the Washington State Department of Health

➤ Former EHS at Thurston County Public Health & Social Services





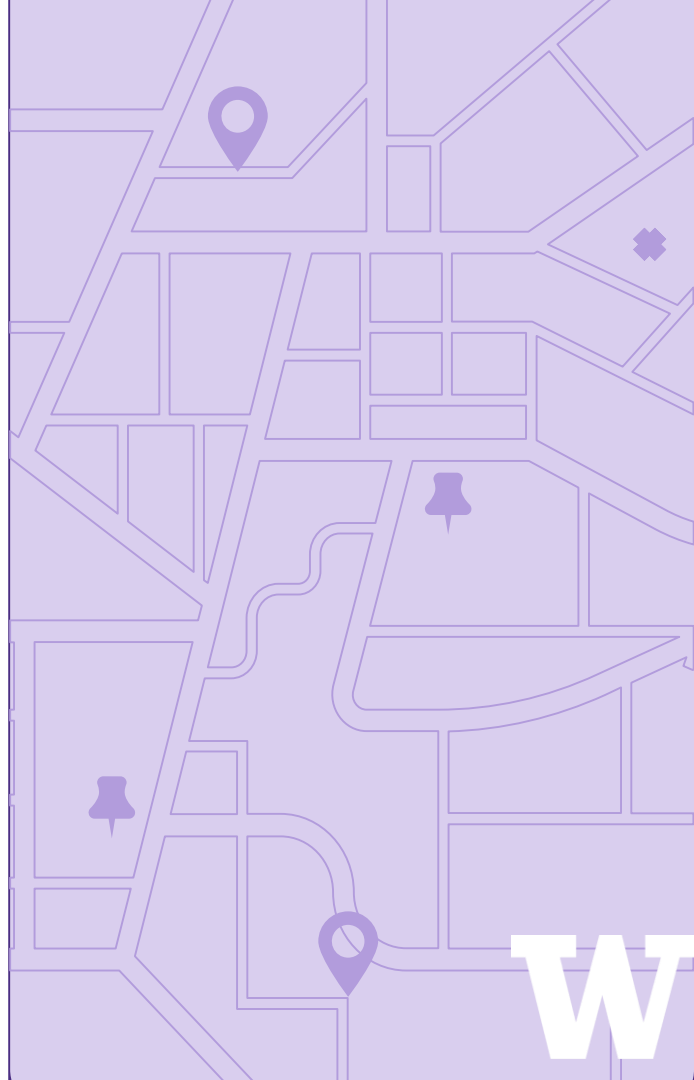
Background on Food Loss & Waste



Food Rescue Ecosystem Map



What You Can Do to Help





Background on Food Waste & Loss

W WHAT IS “WASTED FOOD”?

WASTED FOOD: According to EPA, an overarching term to describe food that was not used for its intended purpose and is managed in a variety of ways:



DIGGING DEEPER INTO WASTED FOOD



EXCESS FOOD

- Food that is donated to feed people
- AKA “surplus food”



FOOD WASTE

- Food not consumed that is discarded or recycled
- Examples: plate waste, spoiled food, inedible food



FOOD LOSS

- Unused product from the agricultural sector
- Examples: unharvested crops

Environmental Impacts of U.S. Food Waste:



What resources go into a year of food loss and waste in the U.S.?

*excluding impacts of waste management, such as landfill methane emissions



Greenhouse gas emissions of more than 42 coal-fired power plants

Enough water and energy to supply more than 50 million homes



The **amount of fertilizer** used in the U.S. to grow all plant-based foods for U.S. human consumption

An **area of agricultural land** equal to California and New York



Learn more: www.epa.gov/land-research/farm-kitchen-environmental-impacts-us-food-waste

Why Care About Wasted Food?

ENVIRONMENTAL BENEFITS



- > Save resources: land, water, energy, and labor
- > Reduce greenhouse gas emissions & methane from landfills
- > Return nutrients to the soil



Why Care About Wasted Food?



ECONOMIC BENEFITS

- > Waste less, spend less
- > Pay less for trash pickup
- > Receive tax benefits by donating



Why Care About Wasted Food?



SOCIAL BENEFITS

- > Feed people, not landfills
- > Build cleaner communities
- > Create job opportunities

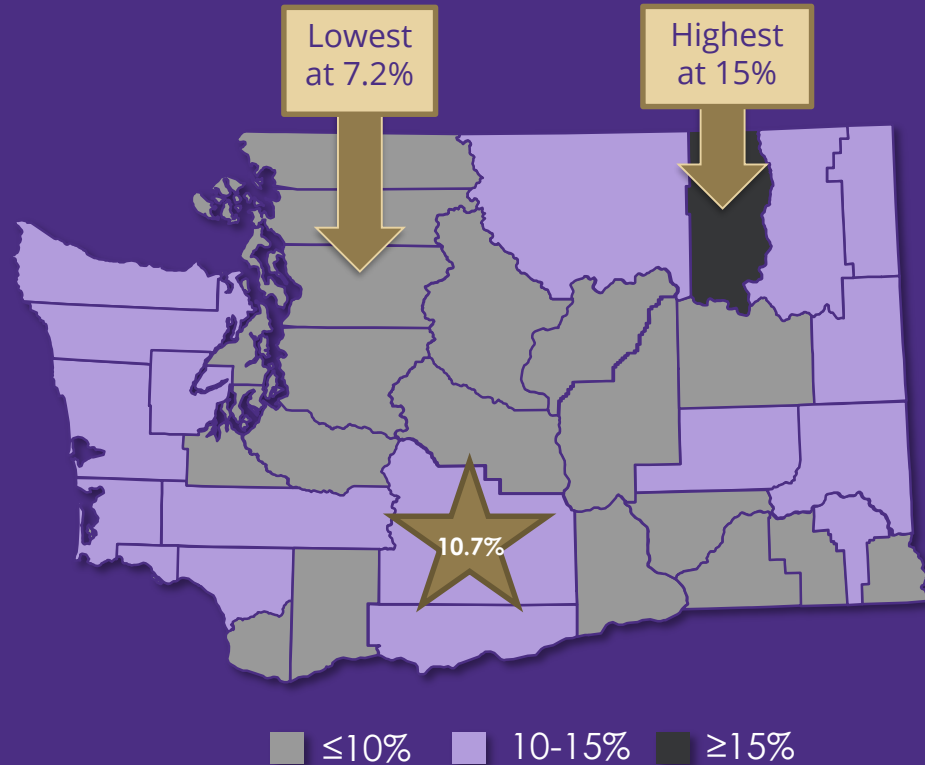


Food Insecurity in Washington

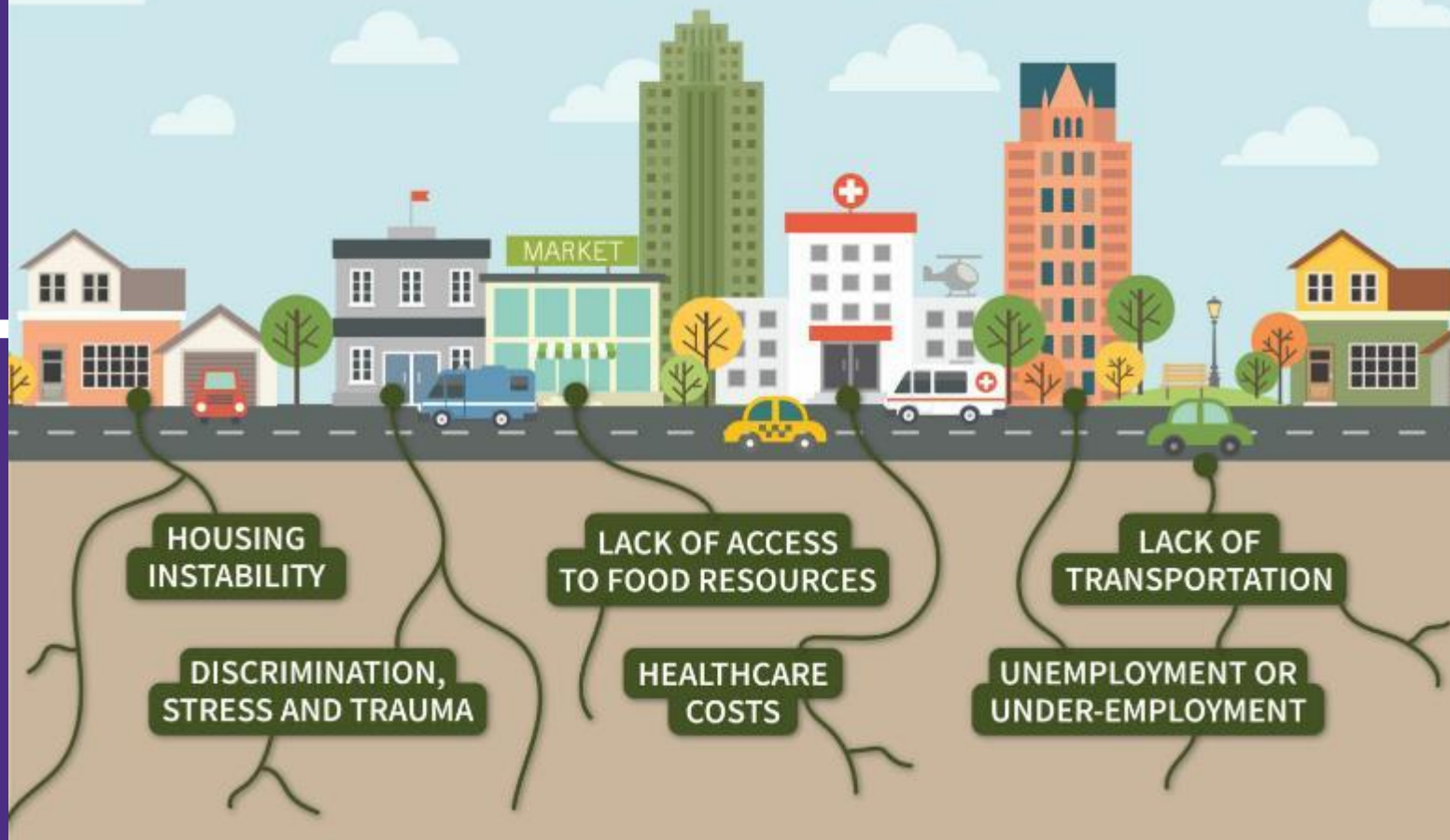
Did you know?

688,170

**Washingtonians
(or 8.9%) were food
insecure in 2021**



ROOT CAUSES OF FOOD INSECURITY



What Can We Do About It?

1. **PREVENT** the amount of food wasted
2. **RESCUE** edible food that would otherwise be wasted and feed people
3. **RECOVER** inedible food materials for productive uses – animal feed, etc.

Food Recovery Hierarchy



Distribution of Wasted Food Generation

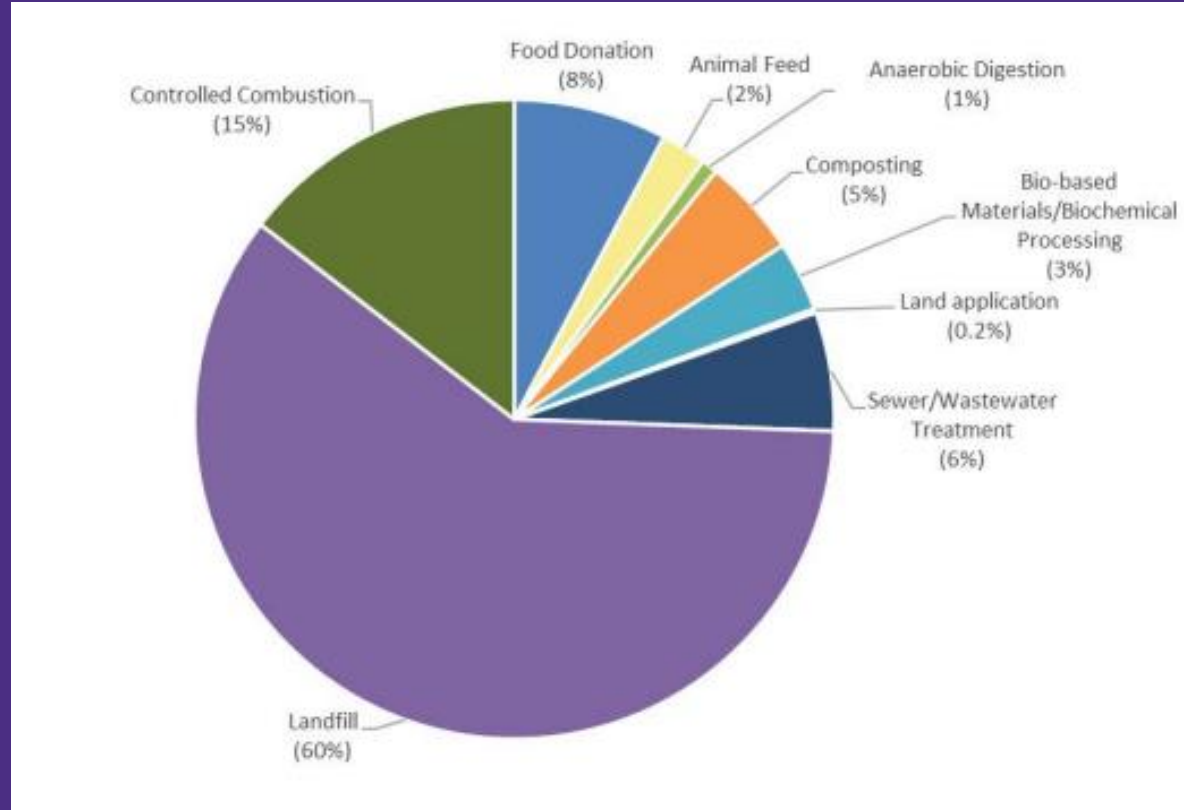
According to the 2019 EPA Wasted Food Report:

- 40% Households
- 28% Restaurants
- 13% Grocery
- 6% Wholesale
- 2% Hotels
- 2% K-12 Schools

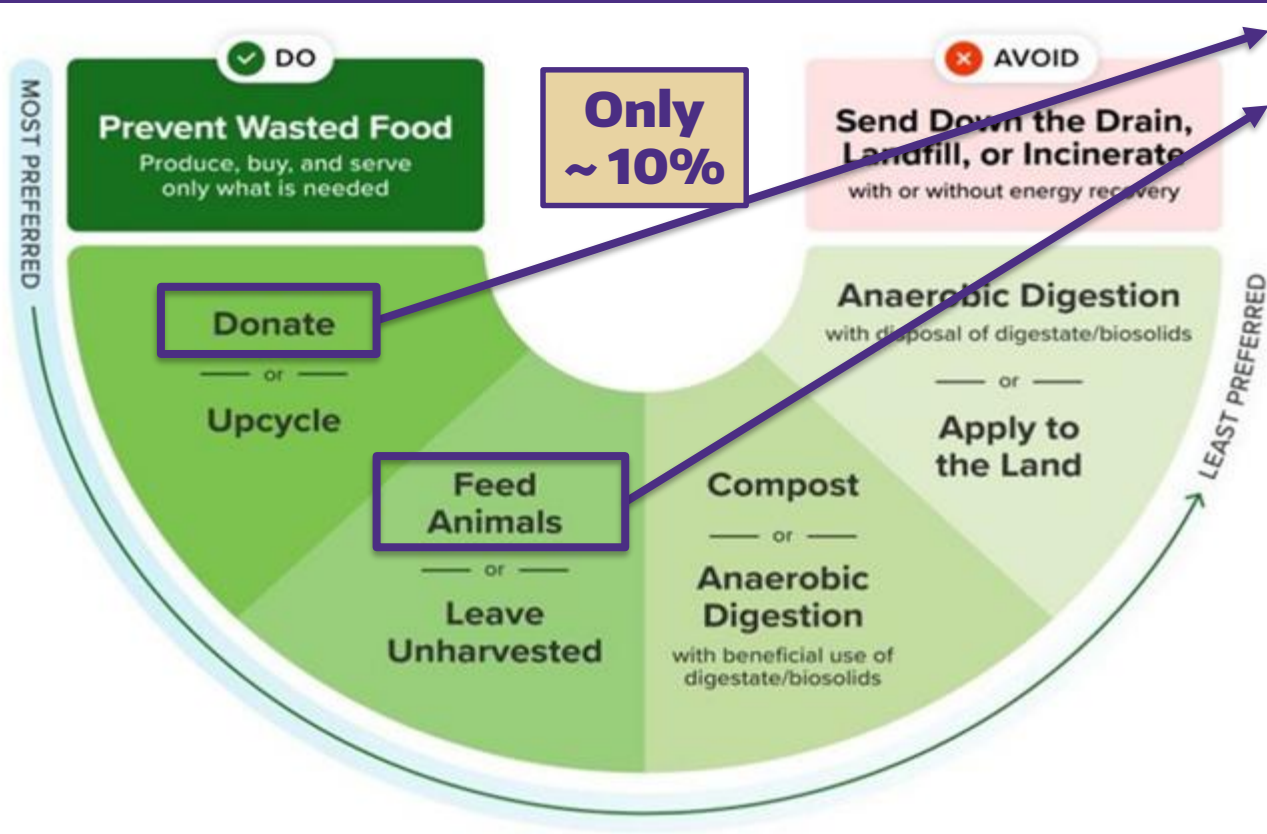


Food Wasted at Retail, Food Service and Residential Sectors - Nationally

- > 60% Landfill
- > 15% Controlled Combustion
- > 8% Food Donation
- > 6% Sewer/Wastewater Treatment
- > 5% Composting

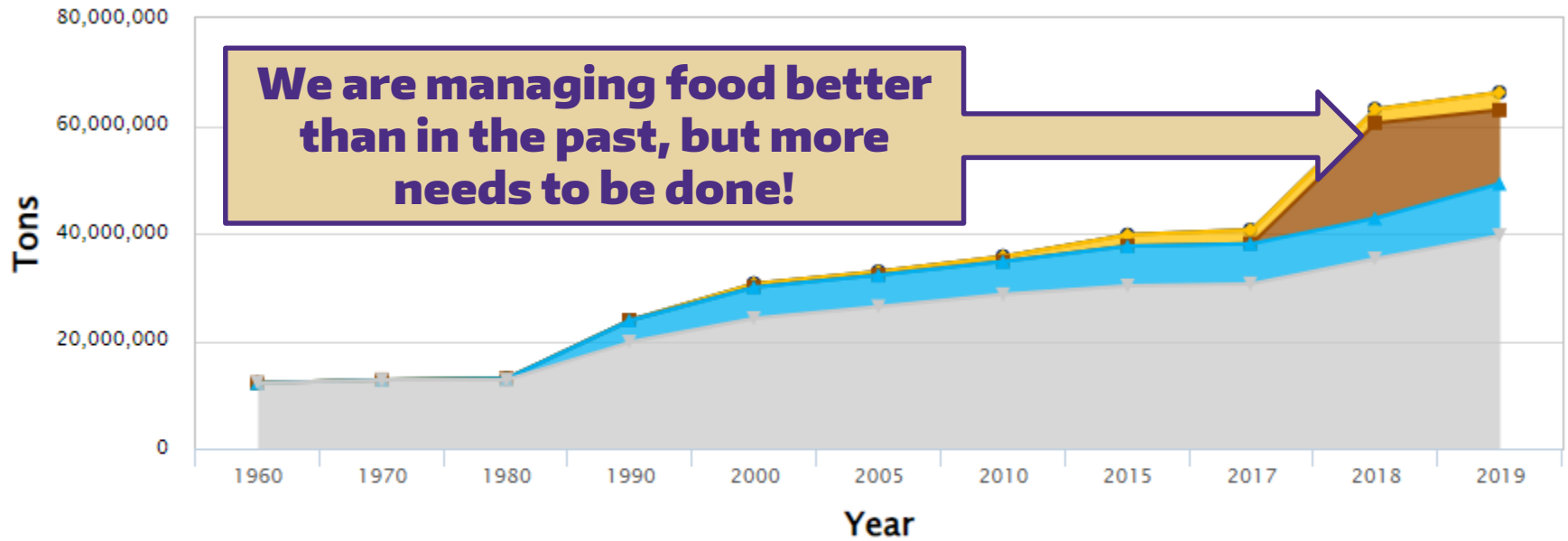


2019 Wasted Food Estimates – National



Donation	7.76%
Animal Feed	2.29%
Bio-based Materials	3.53%
Anaerobic Digestion	0.81%
Composting	4.99%
Land Application	0.21%
Controlled Combustion	14.57%
Landfill	59.84%
Sewer/Wastewater Treatment	6.00%

Waste Management from 1960-2019



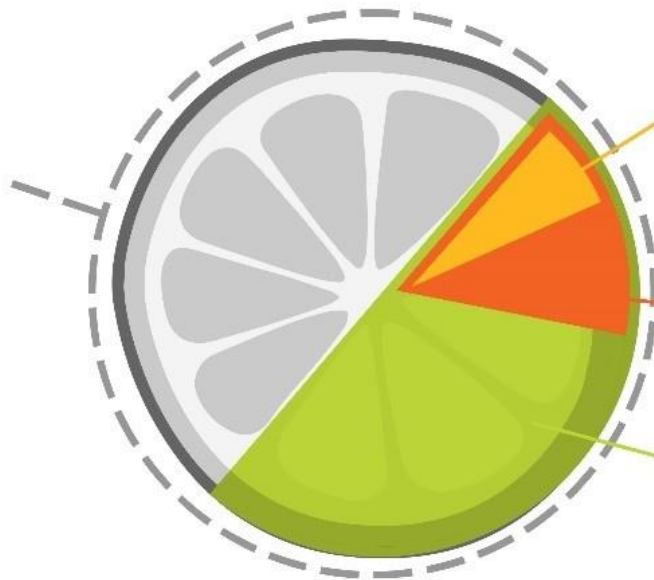
Click on legend items below to customize items displayed in the chart

Recycling **Composted** **Other Food Management** **Combustion with Energy Recovery** **Landfilled**

Washington Food Waste Reduction Goals

1,158,746 tons
of edible and inedible
food waste is generated
annually in Washington

2015 Baseline Data



By 2025, we will:

Rescue **78,012 tons** of edible food waste for human consumption

By 2030, we will:

Reduce edible food waste by at least **195,032 tons** (50%)

Reduce total annual food waste by at least **579,373 tons** (50%)


Use Food Well WA Plan

30 Recommendations to meet statewide food waste reduction goals:

- > 4 Federal policy
- > 9 State policy
- > 4 Funding
- > 2 Public education
- > 11 Infrastructure development



The Use Food Well Washington Plan

To address food waste and wasted food in Washington, the 2019 Washington Legislature unanimously passed the Food Waste Reduction Act, now codified as [RCW 70A.205.715](#). 

The law established statewide food waste reduction goals, relative to 2015 levels, including a focus on reducing the amount of wasted edible food. We are required to establish baseline data to annually track progress toward the statewide food waste reduction goals, along with drafting a food waste reduction plan to meet the 2030 goals.

We developed the 2015 baseline data, and further defined the edible food waste reduction goal, resulting in the following statewide food waste reduction goals:

Goal 1: Reduce food waste generated by 50 percent by 2030

Goal 2: Reduce at least half of edible food waste by 2030

We were also tasked to develop and implement a food waste reduction plan that focuses on these



The Use Food Well Washington Plan



2030 food waste reduction goals



Three strategies to meet the 2030 goals.



30 recommendations to reduce food waste and wasted food

Implementation: Washington Center for Sustainable Food Management



- > Center is housed within the Department of Ecology
- > Operational date of January 1, 2024
- > Purpose is to help coordinate statewide food waste reduction efforts

First implementation step!



Washington Center for Sustainable Food Management

Serves as a resource for YOU!

Tasked with:

- > Coordinating food waste reduction efforts
- > Distributing grants
- > Collecting data
- > Promoting federal, state & local government collaboration



Washington Center for Sustainable Food Management

Serves as a "one-stop shop" for businesses



- > **Website with resources:**
Waste reduction information & guidance for food businesses and consumers
- > **Promotional materials to educate businesses about waste reduction options**

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Developing a Food Rescue Ecosystem Map

Non-Traditional Hunger Relief

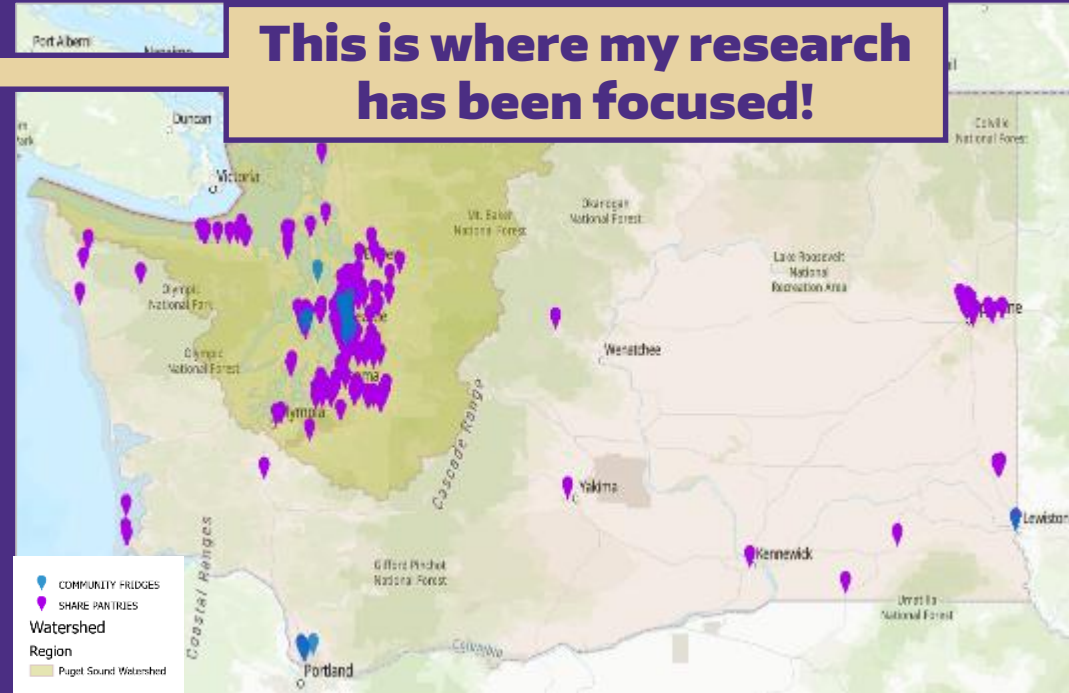
Micro-pantries

- > Generally small, unattended, open-access food pantries
- > Donations are provided by members of the community and generally use a “take what you need, leave what you can” model
- > Some provide shelf-stable goods; while others provide refrigerated or perishable foods

County	Pantries	Fridges
King	193	9
Pierce	32	0
Spokane	30	0
Clallam	21	0
Snohomish	17	0
Kitsap	13	3
Clark	2	3
Asotin	1	1

**Statewide
Pantries:338
Fridges: 16**

This is where my research has been focused!



Location data from the publicly available websites such as littlefreepantry.org and freedge.org



Food Rescue Ecosystem Map



- The *UFWW Plan* recommended developing and maintaining a Washington State map of food flows and food waste reduction opportunities.
- The map will focus on food rescue opportunities, and will collect the best available data from local health jurisdictions, state-agencies, and hunger relief organizations.
- In Autumn 2023, we developed a pilot map looking at Thurston, Benton, and Franklin Counties.

Mapping Methods



Public Health and Social Services



Locations from:

- Cottage foods
- Meat processors
- Milk processing plants
- Milk producers
- Storage warehouses
- Food processors
- Produce Farms
- Thurston County food establishments
- Benton-Franklin food establishments
- WSDA Food Assistance contractors
- Food Lifeline's locations
- Mirco-pantries

Addresses



Coordinates

Mapping Methods

4

Categorization

Potential Donors

Retail/Consumer-Facing Businesses

- Food Establishments
- Cottage Foods



Manufacturers

- Food processors
- Meat processors
- Milk processing plants



Storage

Food Storage
Warehouses



Farm

- Milk producers
- Produce farms



Potential Receivers

Micro-pantries



Traditional HROs

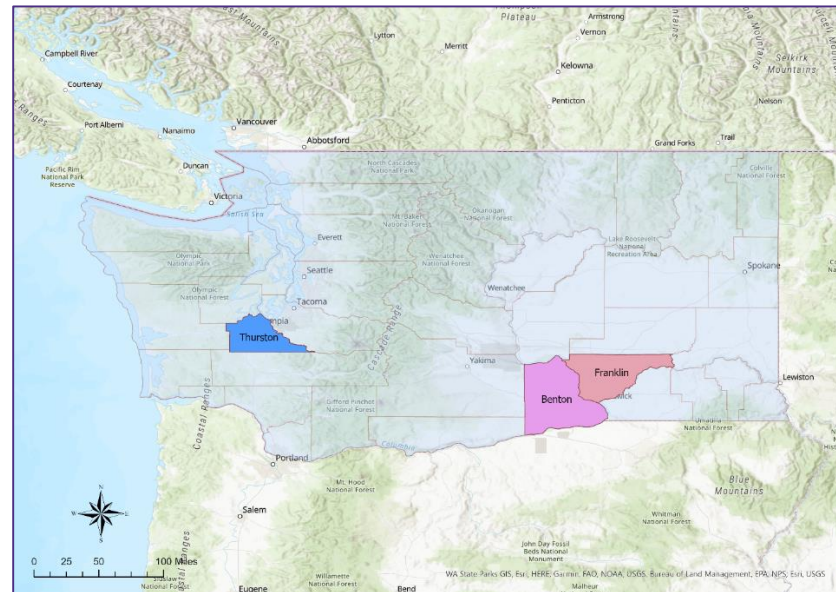
- Food banks
- Food Lifeline Locations
- WSDA contractors



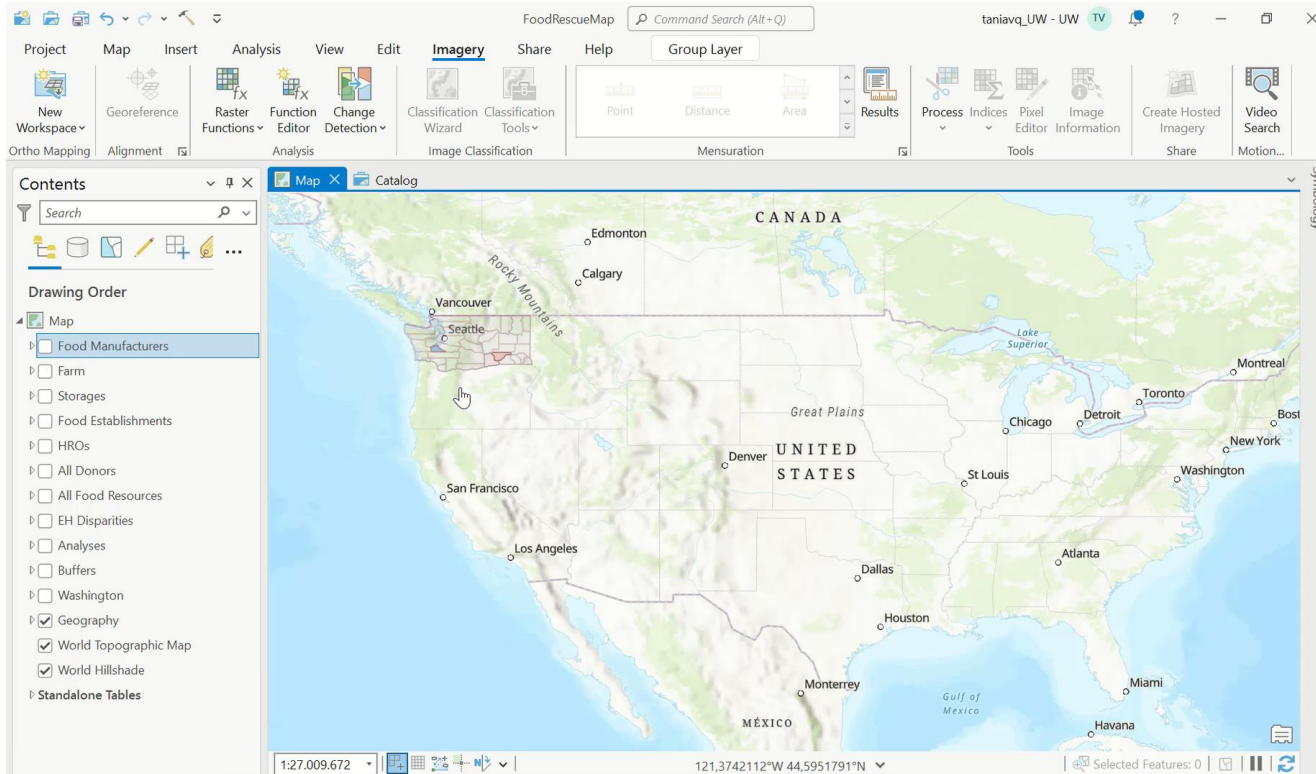
Pilot Results

Mapped locations by type per county:

	Benton	Franklin	Thurston
Potential food rescue receivers (HROs)	14	11	58
Manufacturers	47	29	78
Farm	94	117	39
Storage	20	17	20
Food establishments	2386		1115
Total potential food rescue donors (Businesses)	2710		1252

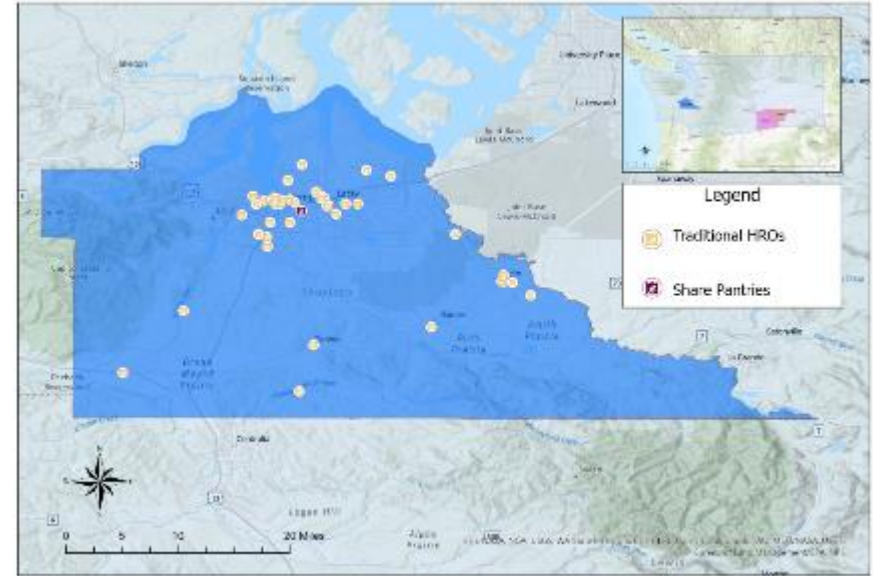
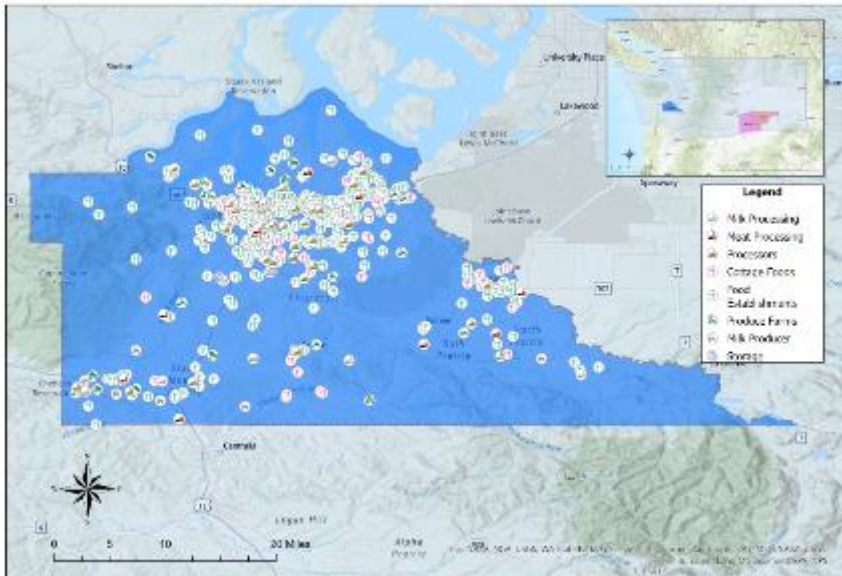


Pilot Map to identify food rescue opportunities in Benton, Franklin, and Thurston Counties (WA)



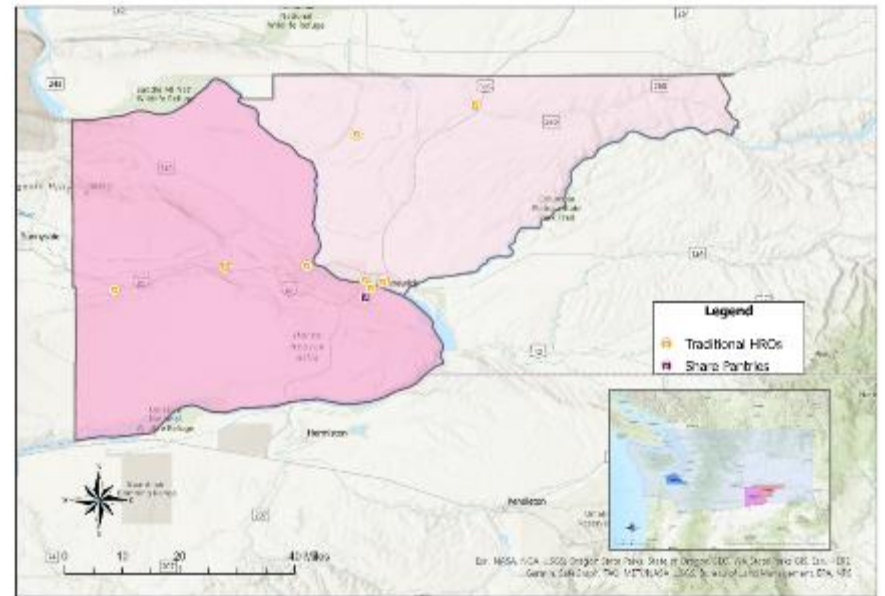
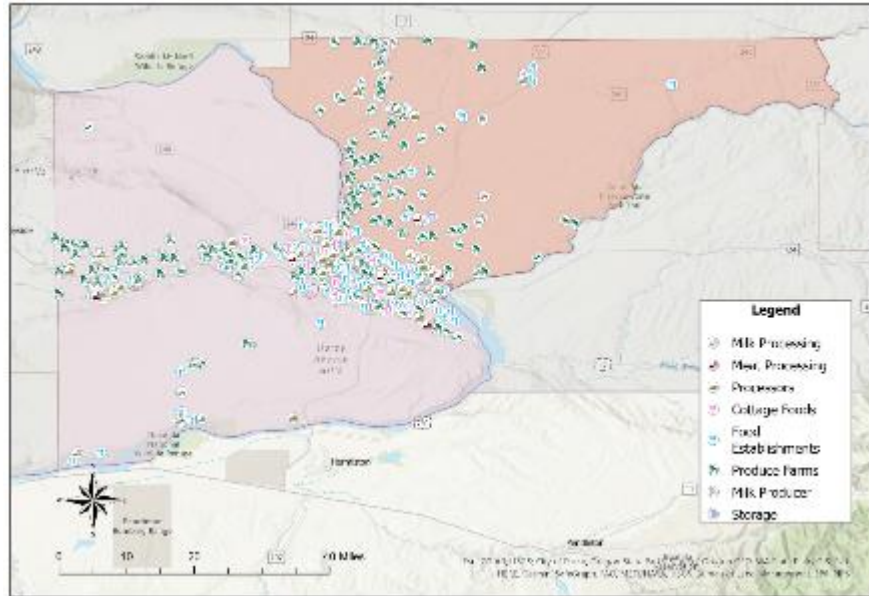
Thurston County

Distribution of potential food donors (food businesses) and hunger relief organizations that could receive food rescue donations

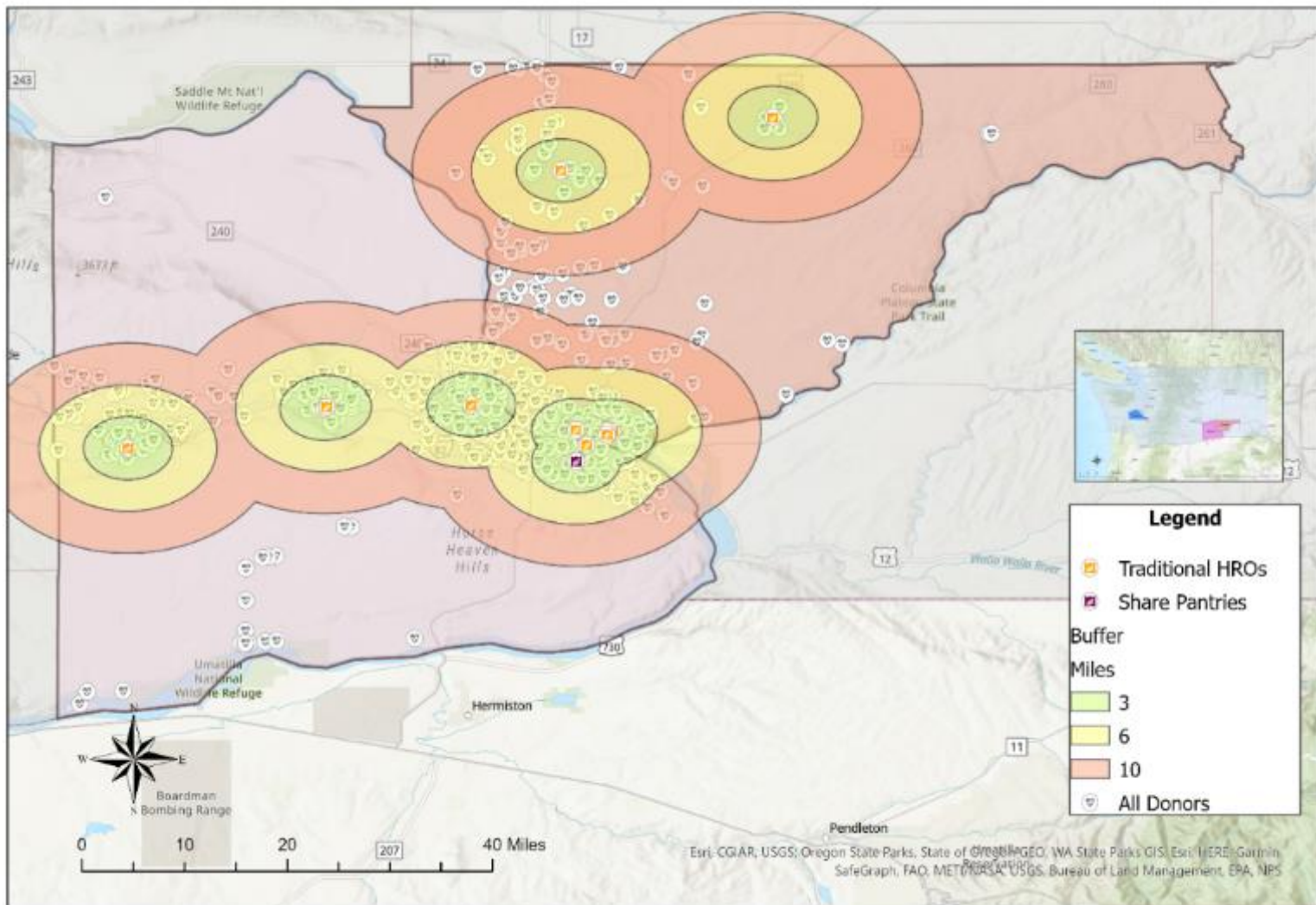


Benton and Franklin Counties

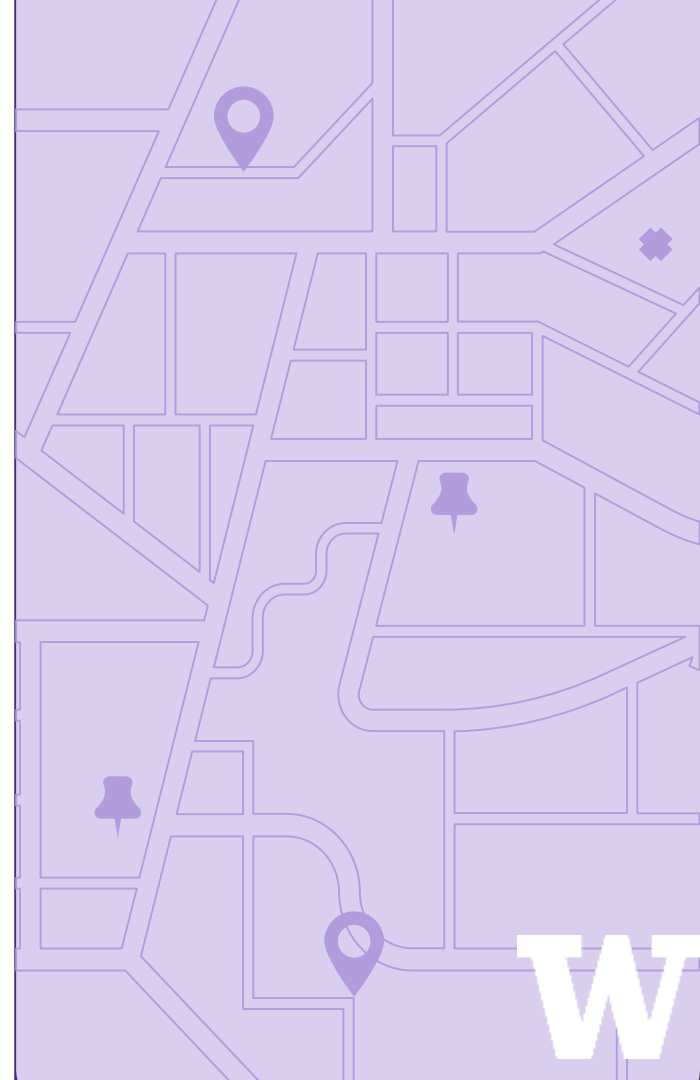
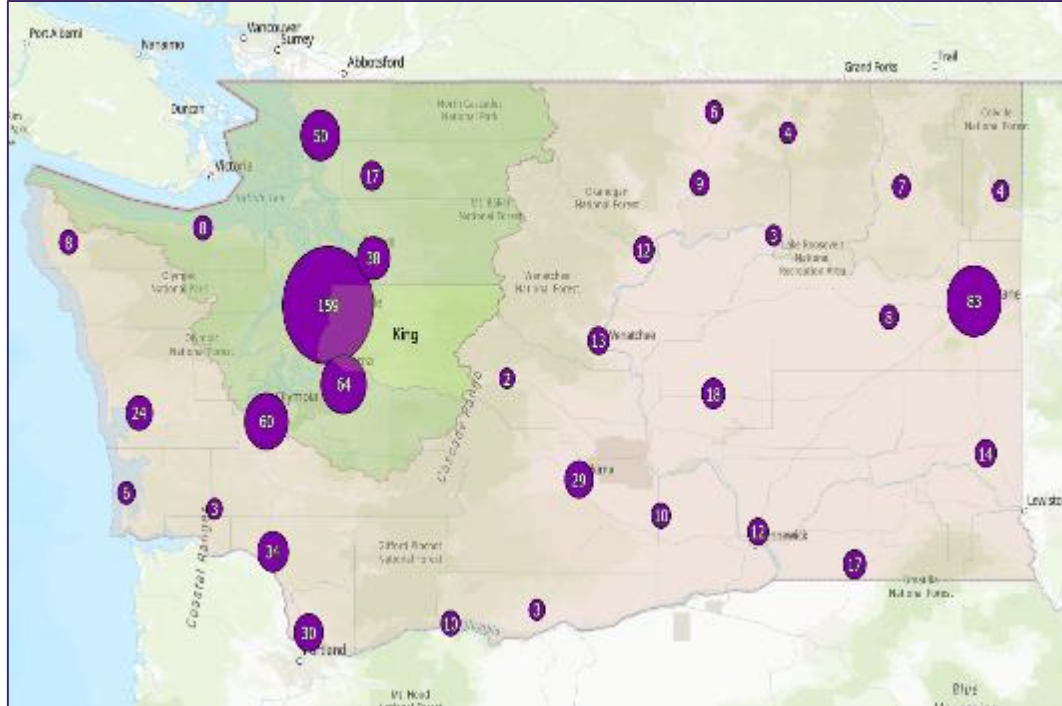
Distribution of potential food donors (food businesses) and hunger relief organizations that could receive food rescue donations



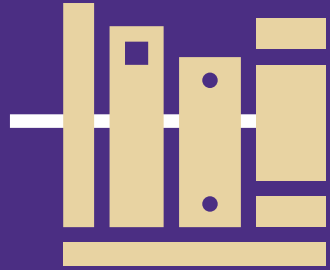
Benton Franklin Counties



Statewide Expansion



Aim 1



Research & Data Collection

- > Identify existing data information gaps published by the 2020 Washington State Food Waste Management Evaluation.
- > Using our pilot project, validate the EPA Excess Food Opportunities Map.

Figure 1. Project Scope Boundaries

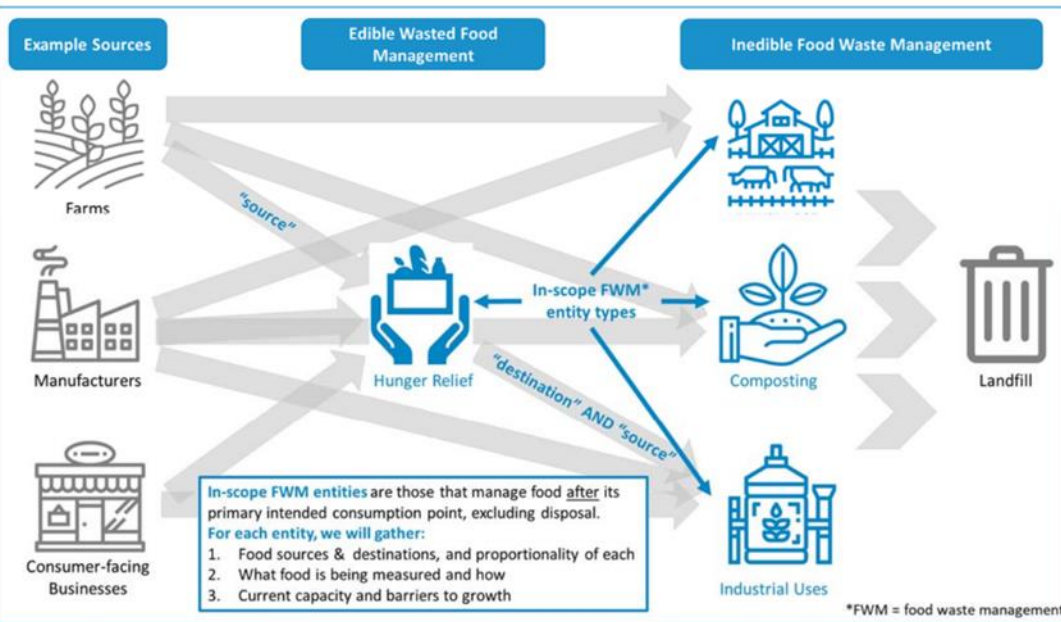
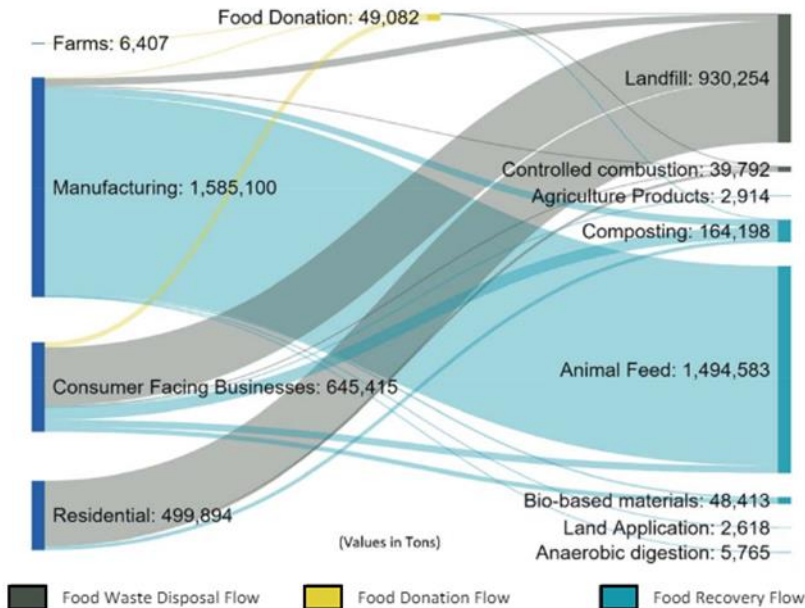


Figure 2. Washington State Food Waste and Wasted Food Management Pathways (tons)



Washington State Food Waste Management Evaluation

May 26, 2020

Prepared by

Cascadia Consulting Group, Inc., and Partners

for Washington State Department of Commerce

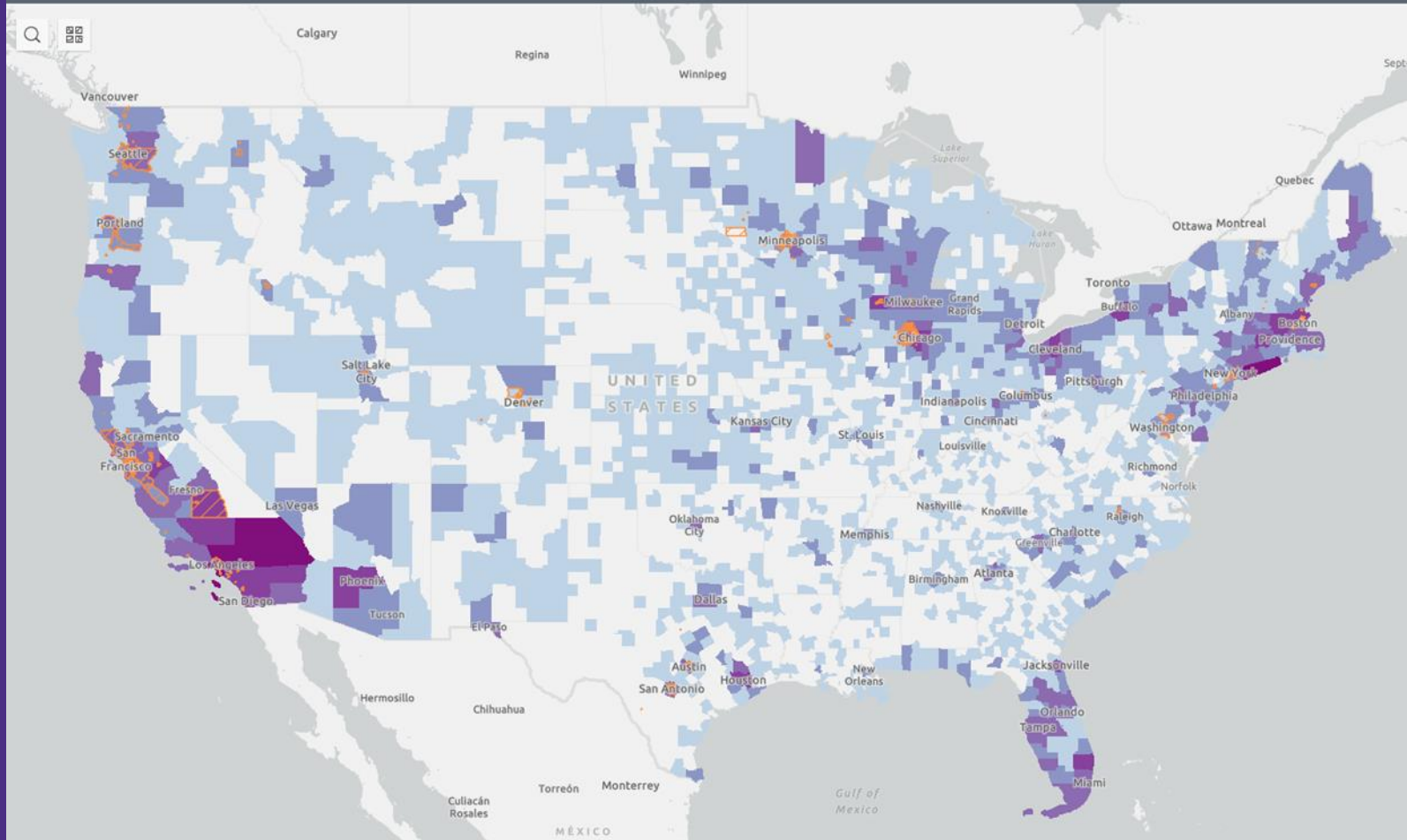
Aim 2



Generate Mapping Tool

- > Using data from the EPA Excess Food Opportunities Map, local health jurisdictions, state-agencies, and hunger relief organizations.
- > Identify potential audiences for the map (internal vs. external)

EPA Excess Food Opportunities Map

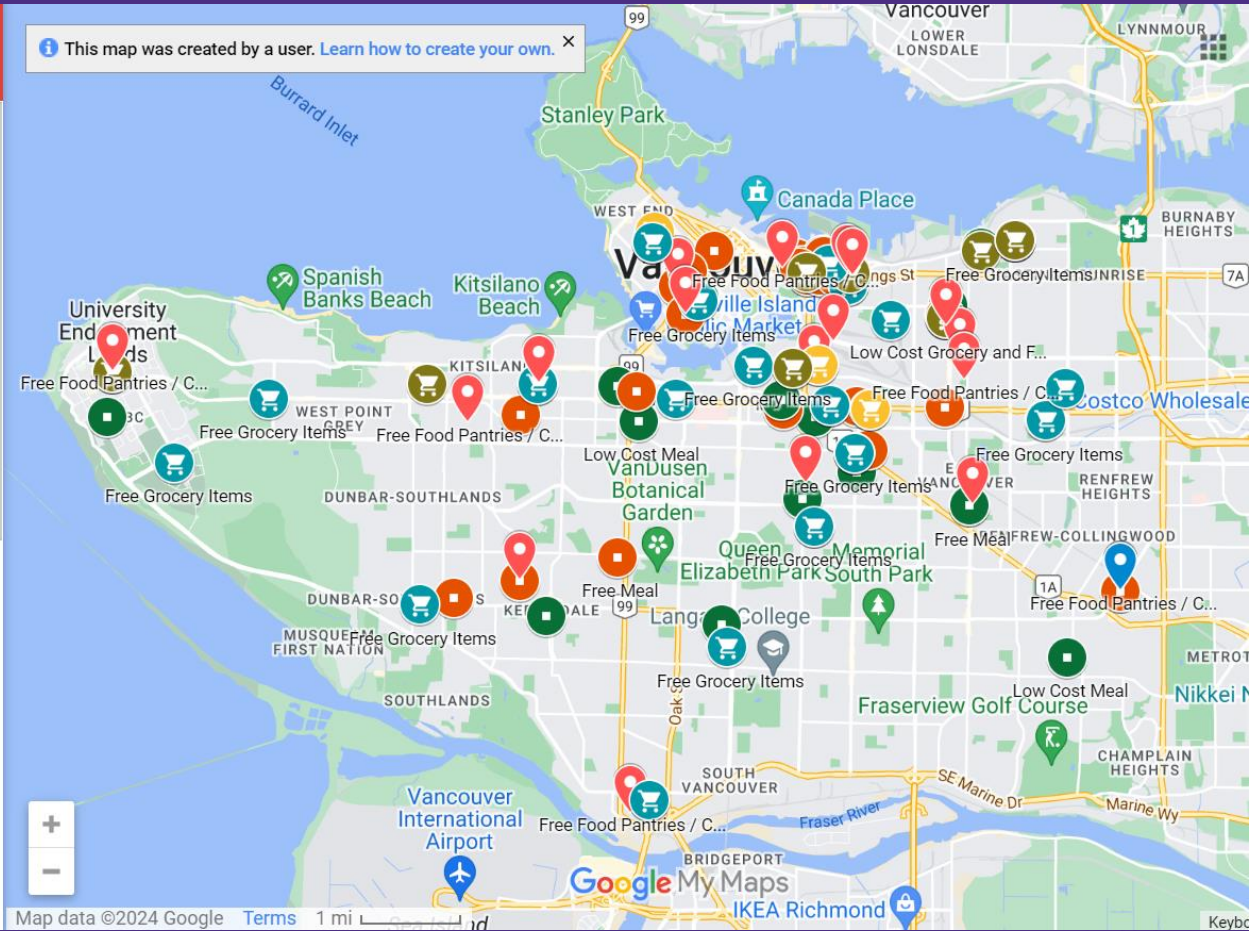


Source: <https://experience.arcgis.com/experience/793a7912cb184f7792fc02a9bac4192b>

Vancouver Food Asset Map

To add assets or provide feedback, email vchfam@gmail.com
The Bosa Family Foundation provides funding
372,996 views
Published 3 days ago
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- No Cost or Low Cost Meals**
 - Free Meal
 - Low Cost Meal
- Kitchen and Cooking**
- No Cost or Low Cost Grocery Items**
 - Free Grocery Items
 - Free Food Pantries / Community Fridges
 - Low Cost Grocery and Food Markets



Aim 3



Focused Survey & Interviews

- > Online survey to most organizations in the hunger relief sector to:
 - Assess capacity & infrastructure needs
 - Validate mapping data
- > Focused interviews with select HROs:
 - Assess mapping tool
 - Determine usefulness to this sector
 - Identify map components that should be incorporated to increase functionality

Appendix B: Hunger Relief Interview Guide

This interview guide received revisions from Katie Rains (WSDA), Kyle Merslich (WSDA), and Trish Twomey (WA Food Coalition) in February 2020. Due to disruptions caused by the COVID-19 pandemic during this evaluation's timeframe, it was never administered. The goal behind creating this guide was to collect information about the three core research areas of this evaluation from a sample of hunger relief organizations of each function (food bank, food pantry, and meal program) and geography (urban and rural, east and west) in Washington State. It is intended to be administered digitally as an email attachment or verbally as a phone survey.

Background

The State of Washington is preparing a Wasted Food Reduction and Food Waste Diversion Plan. My team is helping with an evaluation of the surplus food and food waste landscape to inform that plan. For this evaluation, we're studying different types of businesses and organizations that manage food after its primary intended consumption point. These include hunger relief organizations, anaerobic digesters and other industrial processors, compost facilities, and animal feed operations.

We're studying three main areas to build a picture of the state's food waste management system:

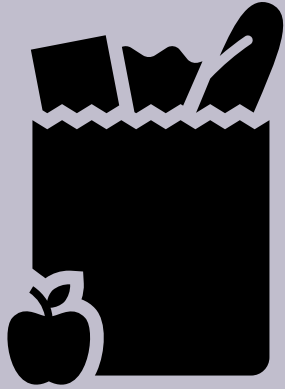
- **Flow of Food:** How much food is currently flowing through facilities in the food waste management system, i.e., hunger relief, animal feed, compost, and industrial uses?
- **Metrics & Protocols:** What is being measured and how is it being measured? What opportunities exist to harmonize metrics and protocols across the system?
- **System Capacity:** What is the capacity of each entity? What are the barriers to increasing capacity of each entity?

Aim 4



Report on Process & Methodology

- > Synthesize findings, record data protocols, and report on research outcomes
- > Present findings, map, and methodology to Department of Ecology with recommended future steps



What You Can Do To Reduce Wasted Food

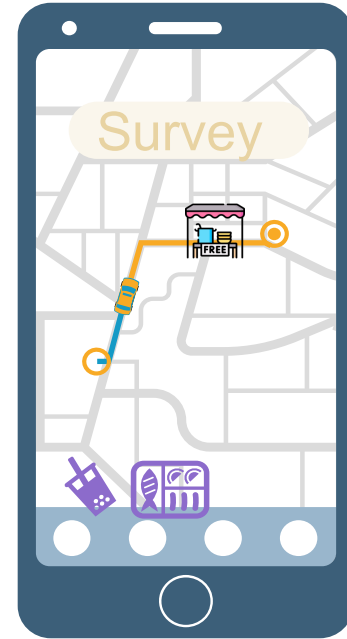
**Email Me if
Interested!**



Emily Hovis
ehovis@uw.edu

Participate in a Pilot Project to Survey Food Businesses

- > Identify food businesses that:
 - Are currently donating food
 - Are interested in donating
 - Are not interested in donating & why
- > This will help us identify connections between donors and HROs, as well as potential barriers to donation



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SOURCE REDUCTION

CONDUCT A WASTE AUDIT

- > Learn about what flows through your kitchen by measuring the amount and type of wasted food.
- > Know how much and why wasted food is generated to help to create effective food prevention strategies.
- > Help identify wasted food than be avoided.



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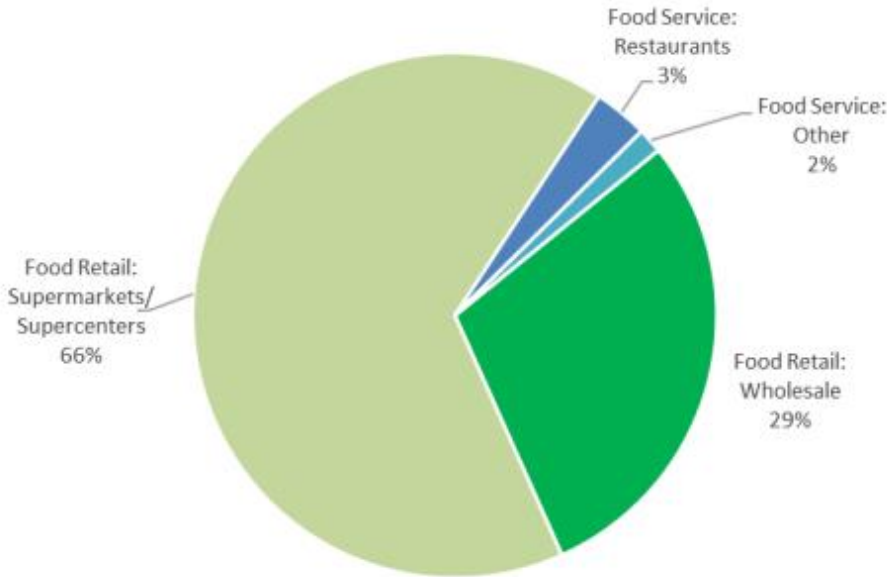
Guide to Conducting Student Food Waste Audits

A Resource for Schools



FEED HUNGRY PEOPLE

Figure 9. Food Donation Sources (Food Retail, Food Service, and Residential Sectors) (2019)



BECOME A DONOR

- > Collect unspoiled, healthy food and donate to neighbors in need.
- > Follow food safety standards to ensure wholesome donations

HOW TO DONATE SAFELY

A Guide for Food Establishments and Food Processors



Thank you for working to help feed our community! To help reduce the disposal of edible food and confusion over what can be safely donated, the Washington State Department of Health, Agriculture, and Ecology have partnered to create consistent and clear guidance for industry.

To the right you will see a step-by-step guide for donating foods to a hunger relief organization. Work with your food safety regulatory authority to ensure donations are wholesome and safe.

Food Establishments

- Regulated under the Washington Retail Food Code, WAC 246-215
- Should contact their local health jurisdiction

Food Processors

- Regulated under Washington Food Processing Act, RCW 69.07 and WAC 16-185
- Should contact the WSDA Food Safety Program



Food Safety Program
360-725-1330

DCH-333-041 September 2018

FOOD RESCUE Donation Guide — Businesses

Food establishments and food processors often need to donate food to hunger relief organizations like food banks, food pantries, and meal programs. There are many benefits to donating food.

- Save money on disposal costs and reduce waste
- Support your community and help the environment (Washington has that struggle with food insecurity)
- Keep edible food out of landfills to reduce greenhouse gas and water quality impacts
- Potentially receive tax benefits (ask your accountant for details)

How to Donate

Food can be donated if handled correctly, not previously served, and kept at proper temperatures. To donate food to a hunger relief organization follow these simple steps:

- Review your operation:
 - Identify the type and quantity of excess or unused food you prepare.
 - Ensure you are able to safely recover food for donation by following this guide and working with your regulatory authority.
- Partner with a local hunger relief organization (reach out via facility map, accept and allow package delivery forms)
- Sort by package and maintain food at proper temperatures at all times:
 - Correlate safe temperatures and cooling procedures at all hot food.
 - Keep food at proper temperatures (see table or next page).
 - Packages are clean, food grade containers.
 - Label with the common name of the food.
 - Store in a designated area of refrigeration or frozen while awaiting pickup or delivery.
- Transport donated food safely:
 - Transport food in a clean vehicle to prevent contamination.
 - Keep food at proper temperatures and use refrigerated transport when available.
- Track donated items. Use a donation delivery form or provide this information to the hunger relief agency for their records: food source, quantity, type of foods (such as chicken soup, breads, etc.), and date.



Washington State Department of Agriculture



Be Part of the Food Waste Solution!

Food waste is the largest component of our state's municipal solid waste, with edible food making up 16% of overall garbage, as noted in the Washington State Department of Ecology 2015-2016 Waste Characterization Study. The Environmental Protection Agency developed a Food Waste Recovery Hierarchy (modified version below) which lists feeding hungry people as one of the top strategies to prevent and reduce wasted food. By donating edible food from your business, you can be part of the food waste solution and help reduce hunger in your community!

The Good Samaritan Food Donation Act

Chapter 14.56 RCW, also called the "Good Samaritan Food Donation Act," offers responsible food donors protection from criminal and civil liability if the donated food is "apparently wholesome." This means the donor knows the food has been handled with correct food safety standards. The act does not release donors or hunger relief agencies from the duty of acting responsibly. Operate with judgment and diligence to make sure donated food is safe and wholesome.



Donated Food Safety for Businesses

When donating perishable food that requires temperature control for safety (also called potentially hazardous food), only donate food that has been kept at proper temperatures. Storing perishable food between 41°F and 45°F can allow bacteria to grow, which may cause people to get sick. Additionally, any food exposed to fire, flooding, power outages, etc. or other damaged food must be approved by your regulatory authority before donation. See below for food safety requirements for various foods.

Table 1. The following foods from food establishments and food processors can be donated if stored in food-grade packaging, not previously served to consumers, and meet the requirements in the table below.

Food Type	Foods CAN be donated if:	Foods CANNOT be donated if:
Prepared Food	Properly cooled and stored at 41°F or below, or frozen solid.	• Foods stored between 41°F and 45°F • Foods improperly cooled
Cooled Perishable, Prepackaged Food (e.g. dairy, juice)	Stored at 41°F or below, in food safe	• Foods stored between 41°F and 45°F • Damaged or bulging packaging
Meat, Poultry, Fish (other than shellfish)	Stored at 41°F or below, or frozen solid	• Foods stored between 41°F and 45°F
Perishable Produce (vegetal)	Store in a cool, dry, and clean area	• Significant decay
Fresh Produce (leafy)	Stored at 41°F or below	• Foods stored between 41°F and 45°F • Significant decay
Nonperishable Dated Goods	Store in a cool, dry, and clean area	• Moldy or stale products
Nonperishable, Prepackaged Food (e.g. soups, bread)	Store in a cool, dry, and clean area	• Home-canned foods • Rusty, severely damaged (dents on seams or bulging sides), or leaking cans
Baby Food	Store according to label	• Expired infant formula

Table modified from Appendix B of the Composting as a Resource for Food Recovery Programs

Icons made by Freepik from www.flaticon.com

For people with disabilities, this document is available on request in other formats. To submit a request, please call 1-800-525-3127. (TDD)TTY: 206-291

HOW TO DONATE SAFELY

EGGS IN THE SHELL



The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as a retail product sold to a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help ensure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for eggs in the shell.

The increase in backyard flocking has led to an increase in the number of hobby farmers wanting to donate excess eggs to local food banks or pantries. However, eggs are a high-risk product for food-borne illness. Therefore, the only eggs an EFO can accept are those produced and handled according to the rules for eggs going to a retail outlet or farmers market.

The federal government regulates egg producers with more than 3,000 birds; the State regulates egg producers with fewer birds that sell or give away egg off-farm. Egg producers selling eggs directly to consumers at their farm or through a Community Supported Agriculture (CSA) program are not required to obtain a license if consumers pick up CSA from the farm. In order to verify processing of the eggs, however, an EFO can accept eggs only from federal and state-regulated egg producers that think for on-farm sales.

EGGS IN THE SHELL Donations Guide

Farmer/Producer

Egg producers with less than 3,000 birds must obtain an egg handler/cooler license to legally donate eggs to an EFO. This license includes an inspection of the facilities used in the handling of the eggs. The facility must include a work area, designated storage, potable water, a hand-washing station and a refrigerator that are not used as part of the domestic residence.

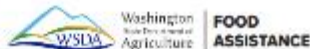
Processing

Producers must clean and refrigerate eggs in accordance with WSDA's Shell Egg Producer's Guidelines for Off-Farm Sales.

Packages and Labels

Eggs must be in a new package and container bearing a label with the following information:

- The word "eggs," identification of the bird that laid the egg (i.e. was not a chicken ("duck eggs")),
- The quantity of eggs in the container,
- The name and address of the egg producer;
- The statement, "Keep Refrigerated";
- The statement "SAFE HANDLING INSTRUCTIONS. To prevent illness from bacteria: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly";
- If chicken eggs, the grade and size of the eggs (when properly determined);



LIVESTOCK



The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as animal products sold in a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help ensure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for livestock: beef, pork, sheep and goat.

All livestock (beef, pork, sheep and goat) destined for retail from a food safety standpoint, a food safety is considered a retail outlet must be slaughtered in a USDA inspected slaughter facility. Any livestock that is sold, or in the case of a food pantry, given to a client, must be USDA-inspected.

There is no exception to this rule from a food safety standpoint.

After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility or a retail food establishment inspected by a local health jurisdiction for meat processing. The meat will need to be labeled with the common name of the meat such as beef, pork, sheep or goat. The label should also contain the Food Safety Inspection Services (FSIS) food safety information located in the labeling section to the right.

To the right, you will see a step-by-step guide for donating livestock to an EFO.

LIVESTOCK Donations Guide



Slaughter

Donated livestock **must** be slaughtered in a USDA-inspected slaughter facility. If the donation is small (consisting of four or fewer animals), then a mobile USDA slaughter facility may be an option. Consult a list of USDA-inspected slaughter facilities in Washington, which includes mobile facilities: <https://www.usda.gov/ams/inspection/>.

Processing

After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility. Alternatively, if the meat is properly transported between slaughter and processing, the meat may be cut and wrapped by a meat processor in a retail food establishment inspected by a local health jurisdiction. For example, a USDA-inspected mobile facility can slaughter an animal and transport the meat to a grocery store with a licensed meat cutter who has volunteered to cut and wrap.

Labeling

The wrapped meat must include, at a minimum: Product name (goat, sheep, etc.); processor's name, processor's address; any and all allergen information; and the following statement:

This product was prepared from inspected and processed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.

Handling

For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.



POULTRY



The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as animal products sold in a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help ensure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for poultry: chicken, duck, goose, turkey and any other domesticated bird.

The USDA regulates poultry producers that process more than 20,000 birds a year. Under a food processor license, USDA regulates poultry producers that process less than 20,000 birds a year. In labeling and transportation / storage practices are followed, an EFO can accept all poultry processed in a USDA-inspected facility or food processor that WSDA has licensed to process poultry. A poultry producer that processes less than a 1,000 birds a year under a special state license cannot donate birds because the special permit requires the sale to the ultimate consumer at the producer's farm.

To the right, you will see a step-by-step guide for donating poultry to an EFO. Please work with your food safety contact at each step to ensure safe and wholesome donation.

For farmers looking to donate and who do not have access to

POULTRY Donations Guide



Rancher/Farmer

Poultry must be processed at a USDA-regulated facility or the facility of a food processor licensed to process poultry. Farmers wanting to donate poultry to an EFO but lack access to a USDA-regulated facility may be able to make arrangements with a food processor licensed by WSDA to process poultry. Contact the WSDA Food Safety Program at foodsafety@wda.wa.gov or (360) 902 1876 for more information.

Retail/Labeling

Donated poultry must be labeled. WSDA has limited labeling requirements which, at a minimum, must include: Product name; processor name; processor's address; any and all allergen information; and the statement: Exempt - PL 90-492.

USDA inspected product labeling will include:

This product was prepared from inspected and processed poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.

Handling

For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw poultry separate from other foods.
- Wash working surfaces (including cutting boards), utensils and hands after touching raw poultry.
- Cook thoroughly.
- Keep hot foods hot.
- Refrigerate leftovers immediately or discard.



Case Studies

CASE STUDY

A Closer Look at Sprouts' Food Waste Reduction Commitment & Best Practices

Progress on the Path to Cut Food Waste in Half by 2030



PACIFIC COAST
Food Waste
Collaborative

Fall 2022

A Closer Look at Sprouts' Food Waste Reduction Commitment & Best Practices

CASE STUDY

How Raley's Is Optimizing Its Operations To Reduce Food Waste

Progress on the Path to Cut Food Waste in Half by 2030



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How Raley's Is Optimizing Its Operations To Reduce Food Waste

CASE STUDY

Using Artificial Intelligence to Reduce Food Waste in Grocery Retail

Progress on the Path to Cut Food Waste in Half by 2030



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Using Artificial Intelligence to Reduce Food Waste in Grocery Retail

CASE STUDY

Institutionalizing a Waste Reduction Culture in Food Manufacturing

A three-pronged strategy of education, company-wide engagement, and taking winning ideas from an active employee-led food waste reduction



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Institutionalizing a Waste Reduction Culture in Food Manufacturing

PREVENT WASTE AT HOME

- > Shop Smart
- > Store Food Properly
- > Understand Date Labels
- > Donate Edible Food Safely
- > Manage At Home (with Compost)



PREVENT WASTE AT HOME

Shop Smart:

- > Make a list with weekly meals in mind can save you money and time.
- > If you only buy what you expect to use, you will be more likely to eat it all.
- > Look in your refrigerator and pantry first to avoid buying food you already have.
- > Purchase imperfect produce or upcycled products.

EPA Preventing Waste at Home Webpage:
<https://www.epa.gov/recycle/preventing-wasted-food-home>



PREVENT WASTE AT HOME

Store Food Properly:

- > Properly store fruits and vegetables for maximum freshness; they'll taste better and last longer, helping you to eat more of them before they go bad.
- > Make sure you are properly storing food in your refrigerator.
- > Befriend your freezer and visit it often.

EPA Preventing Waste at Home Webpage:
<https://www.epa.gov/recycle/preventing-wasted-food-home>

COUNTER.



FRIDGE.



SAVETHEFOOD.COM



PREVENT WASTE AT HOME

Understand Date Labels:

- > With an exception of infant formula, if the date passes during home storage, a product should still be safe and wholesome if handled properly until the time spoilage is evident.
- > Spoiled foods will develop an off odor, flavor or texture due to naturally occurring spoilage bacteria.



SUMMARY & NEXT STEPS



The screenshot shows the Department of Ecology website. The header includes the logo and navigation links for Regulations & Permits, Research & Data, Blog, and Contact Us. Below the header is a search bar and a secondary navigation menu with links for Home, Air & Climate, Water & Shorelines, Waste & Toxics, and Spills & Cleanup. The main content area features a blog post titled "30 ways to reduce food waste in Washington" with a sub-headline "Statewide plan calls for policy changes, investments, and education to create a more resilient food system". The post is dated Feb. 16, 2022, and authored by Dave Bennett. It includes a search bar for blog posts, a "Subscribe to our blog" button, and a "Related links" section with links to "Use Food W@t Washington Plan to", "FWW Plan focus sheet", "Subscribe to the FWWR Plan email list", "Register for a FWWR Plan webinar", and "Composting".

DEPARTMENT OF
ECOLOGY
State of Washington

Regulations & Permits | Research & Data | Blog | Contact Us

Home | Air & Climate | Water & Shorelines | Waste & Toxics | Spills & Cleanup

Blog > What We Do >

30 ways to reduce food waste in Washington

Statewide plan calls for policy changes, investments, and education to create a more resilient food system

Feb. 16, 2022
Dave Bennett

Search blog posts

Subscribe to our blog

Related links

- [Use Food W@t Washington Plan to](#)
- [FWW Plan focus sheet](#)
- [Subscribe to the FWWR Plan email list](#)
- [Register for a FWWR Plan webinar](#)
- [Composting](#)



The only way to make significant reductions in food waste is by working together. A successful example of food-waste-human partnerships was the effort to save Washington grown potatoes. Pictured, a Washington National Guard troops help deliver potatoes at the Tacoma Dome in May 2020, during the onset of the COVID-19 pandemic. Photo by Drew Nemeo. (The News Tribune used with permission)

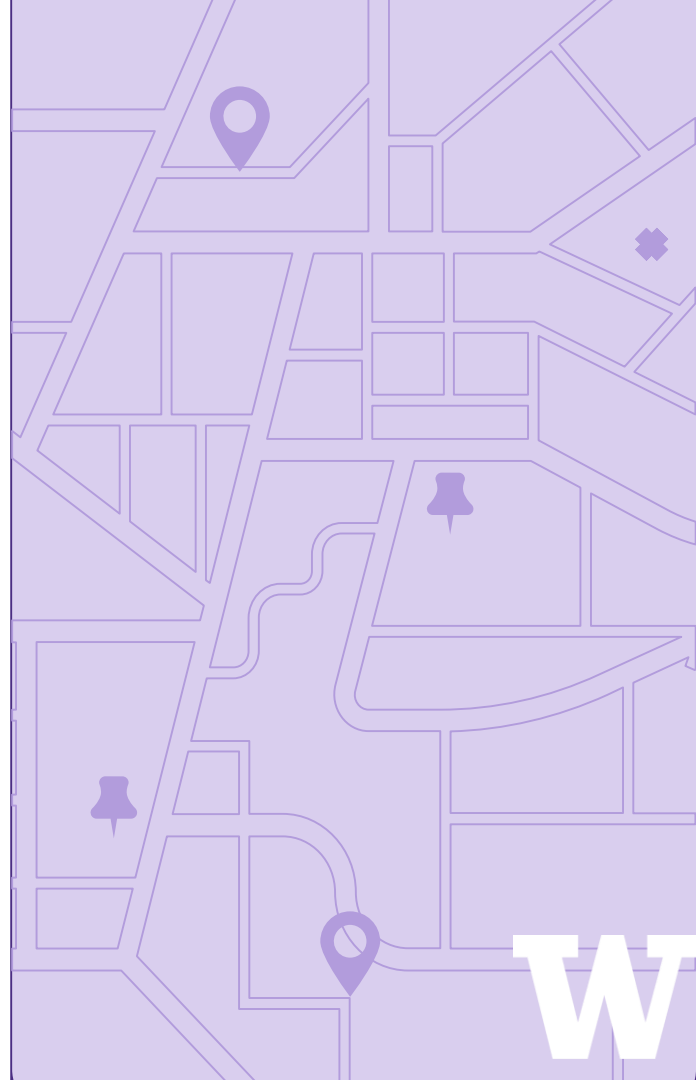
- > **Wasted Food is a Food Insecurity Solution!**
- > **We are working on how to increase efficiencies to get more food to those who need it**
- > **Take Action!**
 - **Personally**
 - **Professionally**



Acknowledgements



Public Health and Social Services





Emily Hovis
ehovis@uw.edu

**Thank
you!**

W

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WASTING FOOD WASTES EVERYTHING

WATER | LABOR | FUEL | MONEY | LOVE