

Empowering
Sustainability:
The Impact of
Food Loss and
Waste
Panelists



Al Baroudi, PhD
The Cheesecake Factory



Glenda Lewis, MSPH
FDA



Dr. Eric Handler
Public Health Perspective



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USDA



Susan Mooney
EPA



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Feeding America



Mike Learakos
Abound Food Care



Reducing Food Loss and Waste and Increasing Food Donations: FDA Engagement

2024 Food Safety Summit

Rosemont, Illinois

Glenda R. Lewis, M.S.P.H.

Director, Retail Food Protection Staff

CFSAN/Office of Food Safety

Mission

- FDA's mission is to protect the public health by ensuring that foods are safe, wholesome, sanitary, and properly labeled.
- FDA regulates:
 - 75-80% of food products
 - Dietary supplements
 - Bottled water
 - Food additives

Federal Interagency Food Loss and Waste & ReFED

COLLABORATION

- October 2018 – FDA signed a formal agreement with USDA and EPA
 - December 2020 – Renewal in 2024
- April 2019 – FDA, USDA and EPA signed a formal agreement with ReFED (national nonprofit)
 - September 2021–Renewal in 2024



Draft National Strategy

FDA, USDA & EPA released a Draft National Strategy for Reducing Food Loss and Waste and Recycling Organics.

- Date labeling & food safety
- Tech-enabled digital tracing technologies
- Food donation

FDA NEWS RELEASE

FDA, USDA and EPA Propose National Strategy to Reduce U.S. Food Loss and Waste

Public Comment Sought on Draft National Strategy That Aims to Reduce Food Loss and Waste in the U.S.

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For Immediate Release: December 04, 2023

[Español](#)

The U.S. Food and Drug Administration, the U.S. Department of Agriculture (USDA) and the U.S. Environmental Protection Agency (EPA) released a national strategy that will drive progress toward the national goal to reduce food loss and waste in the U.S. by 50% by 2030. This action is a continuation of the three agencies' collaborative efforts to build a more sustainable future.

In the U.S., food is the single most common material found in landfills. More than one-third, nearly 100 million tons, of municipal waste stream is organic waste and food comprises sixty-six million tons of that waste. The Draft [National Strategy for Reducing Food Loss and Waste and Recycling Organics](#) identifies opportunities to reduce food loss and waste across the entire supply chain.

“The FDA supports the mission to reduce food loss and waste. While we look forward to our continued partnership with USDA and EPA, we also want Americans to feel empowered and confident in their ability to play a part in that mission,” said FDA Commissioner Robert M. Califf, M.D. **“We encourage the public to comment on practical ways everyone can play a role in reducing food waste.”**

This Strategy is a deliverable in the Biden-Harris Administration's [National Strategy on Hunger, Nutrition and Health](#), released in conjunction with the historic White House Conference on Hunger, Nutrition and Health in September 2022.

Food Safety Policies and Food Waste Reduction

Food Safety Modernization Act (FSMA)

- Shifting focus from responding to foodborne illness to preventing it
 - Proper processing measures ensures safer food
 - Reprocessing: Rework, Diversion to animal food
 - Surplus: Food donation, Diversion to animal food

Diversion to Animal Food

- Guidance for Industry: Human food by-products for animal food
- Fact Sheet: Safely distributing unused human food for use as animal food

GUIDANCE DOCUMENT

CVM GFI #239 Human Food By-Products For Use As Animal Food

AUGUST 2016

[Download the Draft Guidance Document](#)
[Read the Federal Register Notice](#)

Draft

Not for implementation. Contains non-binding recommendations.

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Docket Number: [FDA-2016-D-1220](#)
 Issued by: Center for Veterinary Medicine

This guidance is intended for domestic and foreign facilities that are required to register under section 415 the Federal Food, Drug, and Cosmetic Act (the FD&C Act) and its implementing regulations because they manufacture, process, pack, or hold human food for consumption in the United States and their human food production also provides by-products for use as animal food in the US. This guidance contains information for these facilities to determine what requirements to follow for their human food by-products for use as animal food. The regulations applicable to human food by-product for use as animal food were established in the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals final rule published on September 17, 2015 (the final rule). (80 FR 56170).

At a Glance: Safely distributing unused human food for use as animal food

For more information please see the detailed fact sheet on the following pages.

DO

✓	Distribute food that is Safe but will not be distributed for human food use because of supply-chain or food quality issues.
✓	If distributing packaged food, make sure it is Labeled with a statement of identity and a list of all ingredients.
✓	Consider Submitting a diversion or reconditioning request if food is adulterated and needs to be re-processed to be safe for animals to consume.
✓	Remove packaging that makes the food unsafe for animals to consume.
✓	Hold the food in a way that keeps it safe before it is distributed for use as animal food.
✓	Follow all state and local government regulations for animal food.

DON'T

X	Distribute food that is Toxic to animals. Remember that foods that are safe for some species may not be safe for others. If in doubt, find out or don't distribute to animal food.
X	Distribute food that is Adulterated or Contaminated with food safety hazards such as chemicals, physical hazards, or pathogenic bacteria.
X	Distribute meat products for swine food without following the heating requirements in the Swine Health Protection Act.
X	Distribute foods with mammalian protein for ruminant (e.g., cattle, sheep, goats) food.

Questions: Contact CVM at askCVM@fd.hhs.gov

Food Packaging

February 28, 2024

▪ Food contact substance

▪ Recycled material

FDA Announces PFAS Used in Grease-Proofing Agents for Food Packaging No Longer Being Sold in the U.S.

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Constituent Update

February 28, 2024

Today, the FDA announced that grease-proofing substances containing [Per and Polyfluoroalkyl Substances \(PFAS\)](#) are no longer being sold by manufacturers for food contact use in the U.S. market. The completion of the voluntary market phase-out of these substances used on food packaging paper and paperboard, eliminates the primary source of dietary exposure to PFAS from authorized food contact uses.

To protect public health, in 2020, following our post-market safety assessment, the FDA obtained commitments from manufacturers to cease sales for food contact use in the U.S. of grease-proofing substances that contain certain types of PFAS. Today's announcement marks the fulfillment of these voluntary commitments. In addition, the FDA has confirmed that other manufacturers have voluntarily stopped sales of other food contact substances (which contain different types of PFAS) intended for use as grease-proofing agents in the U.S.

GUIDANCE DOCUMENT

Guidance for Industry: Preparation of Premarket Submissions for Food Contact Substances (Chemistry Recommendations)


DECEMBER 2007

Final

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Docket Number: [FDA-2020-D-1925](#)
 Issued by: Center for Food Safety and Applied Nutrition

Office of Food Additive Safety
 Food and Drug Administration
 5001 Campus Drive
 College Park, MD 20740
 (Tel) 240-402-1200

(This document also available in [Chinese](#) ).

This guidance represents the Food and Drug Administration's (FDA's) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You can use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations.

GUIDANCE DOCUMENT

Guidance for Industry: Use of Recycled Plastics in Food Packaging (Chemistry Considerations)

JULY 2021

[Download the Final Guidance Document](#)

Final

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Docket Number: [FDA-2020-D-1456](#)
 Issued by: Center for Food Safety and Applied Nutrition

The purpose of this document is to highlight the chemistry issues that FDA recommends that a manufacturer of recycled plastic consider during the manufacturer's evaluation of a recycling process for producing material suitable for food-contact applications. This document supersedes the December 1992 "Points to Consider for the Use of Recycled Plastics in Food Packaging: Chemistry Considerations" (1992 "Points to Consider"). The possibility that chemical contaminants in plastic materials intended for recycling may remain in the recycled material and could migrate into the food the material contacts is one of the major considerations for the safe use of recycled plastics for food-contact applications. Other aspects of plastics recycling, such as microbial contamination and structural integrity of the recycled plastic, are also important, but are not discussed in this document.

Tech-enabled traceability

November 2022

Remove contaminated foods rapidly and accurately from the marketplace

FSMA Final Rule on Requirements for Additional Traceability Records for Certain Foods

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 [ภาษาไทย \(Thai\)](#) |
 [Tiếng Việt \(Vietnamese\)](#)

The FDA final rule on Requirements for Additional Traceability Records for Certain Foods (Food Traceability Final Rule) establishes traceability recordkeeping requirements, beyond those in existing regulations, for persons who manufacture, process, pack, or hold foods included on the Food Traceability List (FTL). The final rule is a key component of FDA's New Era of Smarter Food Safety Blueprint and implements Section 204(d) of the FDA Food Safety Modernization Act (FSMA). The new requirements identified in the final rule will allow for faster identification and rapid removal of potentially contaminated food from the market, resulting in fewer foodborne illnesses

- [Federal Register Notice](#)
- [Docket No. FDA-2014-N-0053](#)
- [eCFR Subpart S - Additional Traceability Records for Certain Foods](#)

Tech-Enabled Traceability - Core Element 1 of the New Era of Smarter Food Safety Blueprint

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In a complex and global food system, it is critical to protect consumers from contaminated products by being able to rapidly identify their source and remove them from the marketplace as quickly as possible. This is a priority in both the FDA Food Safety Modernization Act and the New Era of Smarter Food Safety.

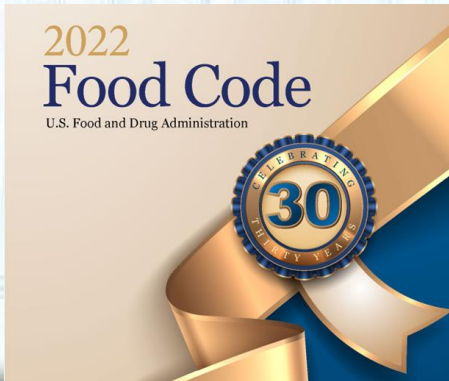
The ultimate goal in the New Era is to have end-to-end traceability throughout the food system, with firms voluntarily adopting tracing technologies. Harmonizing tracing activities to support interoperability is a priority, as is finding solutions that are achievable for companies of all sizes.

Initiatives

Product Tracing System

FDA is currently developing an internal Product Tracing System (PTS). The purpose of FDA's PTS is to receive and analyze industry's traceability data and more effectively and efficiently respond to food safety issues. This is a key element of the New Era of Smarter Food Safety.

Food Donation and FDA Food Code



- December 2022: released Food Code
- February 2023: released an announcement encouraging food donations as long as proper food safety practices are followed
- State, Local, Tribal and Territorial regulators could adopt this language to encourage food donation
- Supports the President's recently announced National Strategy for Hunger, Nutrition and Health
 - Introduced in September 2022
 - Improve food access and affordability
 - Reduce barriers to food recovery

Food Donation

November 2023-Fact Sheet

Key Steps for Donating Food – For Retail Food Establishments

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[Download in PDF \(389 KB\)](#)

FDA encourages the donation of wholesome food to help reduce food loss and waste in our communities while feeding those in need.

Donated food should be handled safely and according to state or local food codes. Here are some steps retail food establishments should keep in mind when donating food:

Key Steps for Donating Food

FDA U.S. FOOD & DRUG ADMINISTRATION

FDA encourages the donation of wholesome food to help reduce food loss and waste in our communities while feeding those in need.

Thanks!

Donated food should be handled safely and according to state or local food codes. Here are some steps retail food establishments should keep in mind when donating food:

1. Make sure food packages are properly labeled. For example, foods that contain major food allergens must list the allergens on the product label.
2. Foods that have not been opened should be donated in their original packaging.
3. Store foods safely. Keep away from sources of contamination, such as dust or debris, spoiled or recalled foods, and from other products like cleaning supplies.
4. Keep foods at their safe temperatures.

Hot foods should be stored and held at **135°F or above.**

and cold foods should be stored and held at **41°F or below.**
5. Make sure anyone handling donated foods, including volunteers, is trained in clean hygiene practices (e.g., washing hands, not working if sick, wearing clean clothes, and using a protective barrier such as gloves when handling exposed food).
6. Donated foods should be wholesome. For example, donate produce or foods that have not come in contact with major food allergens or do not show signs of spoilage, such as change in texture or color; or donate foods with intact packaging..
7. When transporting foods, make sure the vehicle has the equipment needed to keep foods stored cold or hot at their safe and appropriate temperatures.
8. Keep proper records. Include relevant information, such as what food was donated and when, who transported the food, and at what temperature food was stored.
9. Follow any local or state food donation requirements in your area.
10. For more information on how to store, prepare, package, display and label food, retail food establishments may wish to refer to the [Food Code \(www.fda.gov/foodcode\)](http://www.fda.gov/foodcode), which is a model for best practices to ensure the safe handling of food in a retail setting.

Scan the QR

Consumer Education-Tips to Reduce Waste

Fact Sheet

FDA FACT SHEET


WHAT YOU CAN DO

Tips to Reduce Food Waste

We can all play a part in reaching the national food waste reduction goal – to reduce food waste by 50% by the year 2030. Start using these tips today to reduce food waste, save money, and protect the environment.

At the grocery store or when eating out

- Preplan and write your shopping list before going to the grocery store. As you write your list, think about what meals you will be preparing the following week, and check your fridge to see what items you already have.
- When at the store, buy only what you need and stick to your shopping list. Be careful when buying in bulk, especially with items that have a limited shelf life.
- If available, purchase “ugly” fruits or vegetables that often get left behind at the grocery store but are safe to eat. “Ugly” produce has physical imperfections but are not damaged or rotten. “Ugly” fruits and vegetables are safe and nutritious and can sometimes be found at discounted prices.
- When eating out, ask for smaller portions to prevent plate waste and keep you from overeating. You can also request a take-away box to take leftovers home instead of leaving food on your plate.



In the kitchen – storage and prep

- Check the temperature setting of your fridge. Keep the temperature at 40° F or below to keep foods safe. The temperature of your freezer should be 0° F.
- Use the FoodKeeper App (<https://www.foodsafety.gov/keep/foodkeeperapp/>) for information on how to safely store different foods to maintain freshness and quality.
- Refrigerate peeled or cut veggies for freshness and to keep them from going bad.
- Use your freezer! Freezing is a great way to store most foods to keep them from going bad until you are ready to eat them. Check the FoodKeeper App (<https://www.foodsafety.gov/keep/foodkeeperapp/>) for information on how long different items can be stored in the freezer.
- Create a designated space in your fridge for foods that you think will be going bad within a few days.
- Check your fridge often to keep track of what you have and what needs to be used. Eat or freeze items before you need to throw them away.
- If you have more food on hand than you can use or you need, consider donating your extra supply of packaged foods to a local food pantry or a food drive.
- Learn about food product dating – Many consumers misunderstand the purpose and meaning of the date labels that often appear on packaged foods. Confusion over date labeling accounts for an estimated 20 percent of consumer food waste.
 - Except for infant formula, manufacturers are not required by Federal law or regulation to place quality-based date labels on packaged food.

What YOU Can Do – Tips to Reduce Food Waste

In the Kitchen - Storage and Prep

Start practicing habits that are good for your health, your wallet, and the environment!



Set the temperature of your fridge to 40° F or below and your freezer to 0° F.



Use the FoodKeeper App for information on how to safely store different foods to maintain freshness and quality.

What YOU Can Do – Tips to Reduce Food Waste

At Home - Cooking and Serving

Start practicing habits that are good for your health, your wallet, and the environment!



Use “ugly” fruits and vegetables to whip up healthy smoothies and soups.



Have a cook off to see who can come up with the best dish with leftovers or foods that you think will go bad if not eaten soon.

What YOU Can Do – Tips to Reduce Food Waste

At the Store or When Eating Out

Start practicing habits that are good for your health, your wallet, and the environment!



Check your fridge, preplan meals, and write a shopping list before going to the store.



Buy only what you need and think twice when buying in bulk.

<https://www.fda.gov/food/consumers/food-loss-and-waste>

Consumer Education- Food Safety and Food Waste



48 million cases of foodborne illness annually

How to Cut Food Waste and Maintain Food Safety

Proper storage of food/freezing

Following the 2-hr rule

Checking fridge temperature

Refrigerating peeled or cut veggies

www.fda.gov

How to Cut Food Waste and Maintain Food Safety

Food safety is a major concern. The Centers for Disease Control and Prevention (CDC) estimates that there are about 48 million cases of foodborne illness annually – the equivalent of sickening 1 in 6 Americans each year. And each year these illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths.

Food waste is also a major concern. Wasted food is a huge challenge to our natural resources, our environment, and our pocketbooks:

Our resources? Each year getting food to U.S. tables requires:

- * 80 percent of our freshwater,
- * 10 percent of our available energy, and,
- * Half of our land.

The environment? Organic waste, mostly food, is the second biggest component of landfills, and landfills are the third largest source of methane emissions. Methane is a major factor in global warming because it is so effective at absorbing the sun's heat, which warms the atmosphere.

And, finally, our pocketbooks: Between 30 and 40 percent of food in the United States goes uneaten – as much as 20 pounds of food per person per month. That means Americans are throwing out the equivalent of \$165 billion in food each year.

How Food Waste and Food Safety Are Connected

The major sources of food waste in the United States are the food

REFRIGERATOR & FREEZER STORAGE CHART					
<p>These short but safe time limits will help keep refrigerated food 40° F (4° C) from spoiling or becoming dangerous. Since product dates aren't a guide for safe use of a product, consult this chart and follow these tips.</p> <ul style="list-style-type: none"> • Purchase the product before "sell-by" or expiration dates. • Follow handling recommendations on product. • Keep meat and poultry in its package until just before using. • If freezing meat and poultry in its original package longer than 2 months, overwrap these packages with airtight heavy-duty foil, plastic wrap, or freezer paper, or place the package inside a plastic bag. <p>Because freezing 0° F (-18° C) keeps food safe indefinitely, the following recommended storage times are for quality only.</p>					
Product	Refrigerator	Freezer	Product	Refrigerator	Freezer
Eggs					
Fresh, in shell	3 - 5 weeks	Don't freeze	Soups & Stews		
Raw yolks, whites	2 - 4 days	1 year	Vegetable or meat-added & mixtures of them	3 - 4 days	2 - 3 months
Hard cooked	1 week	Don't freeze	Bacon & Sausage		
Liquid pasteurized eggs or egg substitutes, opened	3 days	Don't freeze	Bacon	7 days	1 month
unopened	10 days	1 year	Sausage, raw from pork, beef, chicken or turkey	1 - 2 days	1 - 2 months
TV Dinners, Frozen Casseroles					
Keep frozen until ready to heat		3 - 4 months	Smoked breakfast links, patties	7 days	1 - 2 months
Deli & Vacuum-Packed Products					
Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads	3 - 5 days	Don't freeze	Fresh Meat (Beef, Veal, Lamb, & Pork)		
Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing	1 day	Don't freeze	Steaks	3 - 5 days	6 - 12 months
Store-cooked convenience meals	3 - 4 days	Don't freeze	Chops	3 - 5 days	4 - 6 months
Commercial brand vacuum-packed dinners with USDA seal, unopened	2 weeks	Don't freeze	Roasts	3 - 5 days	4 - 12 months
Raw Hamburger, Ground & Stew Meat					
Hamburger & stew meats	1 - 2 days	3 - 4 months	Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 - 2 days	3 - 4 months
Ground turkey, veal, pork, lamb	1 - 2 days	3 - 4 months	Meat Leftovers		
Ham, Corned Beef					
Corned beef in pouch with pickling juices	5 - 7 days	Drained, 1 month	Cooked meat & meat dishes	3 - 4 days	2 - 3 months
Ham, canned, labeled "Keep Refrigerated," unopened	6 - 9 months	Don't freeze	Gravy & meat broth	1 - 2 days	2 - 3 months
opened	3 - 5 days	1 - 2 months	Fresh Poultry		
Ham, fully cooked, whole	7 days	1 - 2 months	Chicken or turkey, whole	1 - 2 days	1 year
Ham, fully cooked, half	3 - 5 days	1 - 2 months	Chicken or turkey, parts	1 - 2 days	9 months
Ham, fully cooked, slices	3 - 4 days	1 - 2 months	Giblets	1 - 2 days	3 - 4 months
Hot Dogs & Lunch Meats (in freezer wrap)					
Hot dogs, opened package	1 week	1 - 2 months	Cooked Poultry, Leftover		
unopened package	2 weeks	1 - 2 months	Fried chicken	3 - 4 days	4 months
Lunch meats, opened package	3 - 5 days	1 - 2 months	Cooked poultry dishes	3 - 4 days	4 - 6 months
unopened package	2 weeks	1 - 2 months	Pieces, plain	3 - 4 days	4 months
Fish & Shellfish					
Pieces covered with broth, gravy					
Chicken nuggets, patties					
Lean fish					
Fatty fish					
Cooked fish					
Smoked fish					
Fresh shrimp, scallops, crawfish, squid					
Canned seafood (Pantry, 5 years)					



U.S. FOOD & DRUG ADMINISTRATION

Thank you!

Please contact

Glenda.lewis@fda.hhs.gov

with any suggestions/questions



Federal Food Loss and Waste Reduction Initiatives

U.S. Environmental Protection Agency Efforts

Susan Mooney, US EPA Region 5



EPA's Role in Sustainable Management of Food

- Funding
- Technical Assistance and Facilitate Networks
- Science, Data and Research
- Tools and Guidance

Recycling Infrastructure Grants (SWIFR) and Recycling Education and Outreach Grants (REO)

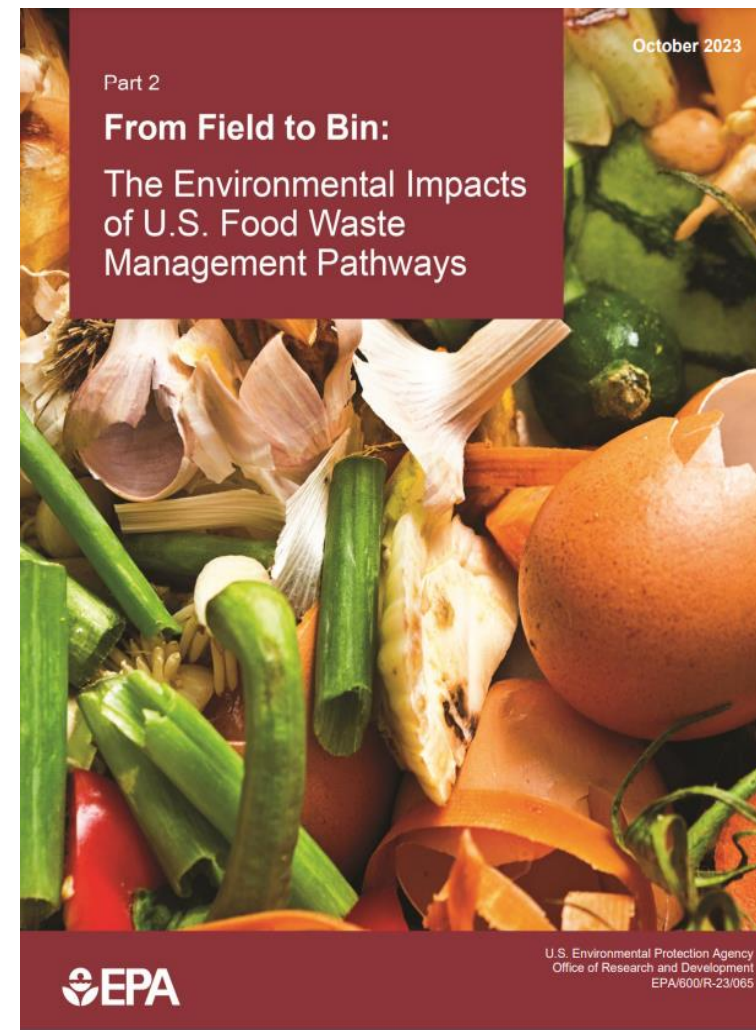
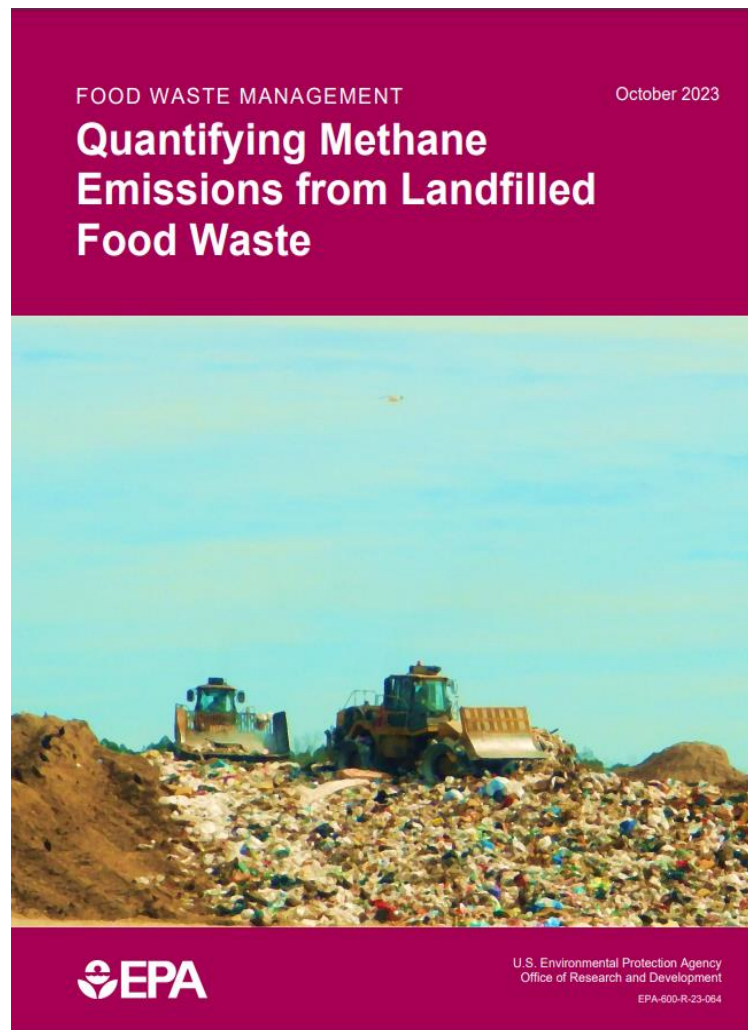
- **First Round of Awards (almost \$200 million)**
 - **\$32+ million** awarded to all 50 states and 6 territories (SWIFR)
 - **\$73+ million** awarded to communities (SWIFR)
 - **\$60+ million** awarded to Tribes and Intertribal Consortia (SWIFR)
 - **\$33+ million** awarded in Recycling Education and Outreach grants (REO)
- **Of this, \$83 million in funding will support 72 projects that include activities related to organics recycling, composting, or anaerobic digestion.**



Food Waste & Climate Change



Two New EPA Wasted Food Reports



<https://www.epa.gov/land-research/food-waste-research>

Quantifying Landfill Methane Emissions from Landfilled Food Waste



<https://www.epa.gov/land-research/quantifying-methane-emissions-landfilled-food-waste>

Updating EPA's
Food Recovery
Hierarchy:
*From Field to
Bin: The
Environmental
Impacts of
U.S. Food
Waste
Management
Pathways*

**New report evaluates 11 common
wasted food pathways:**

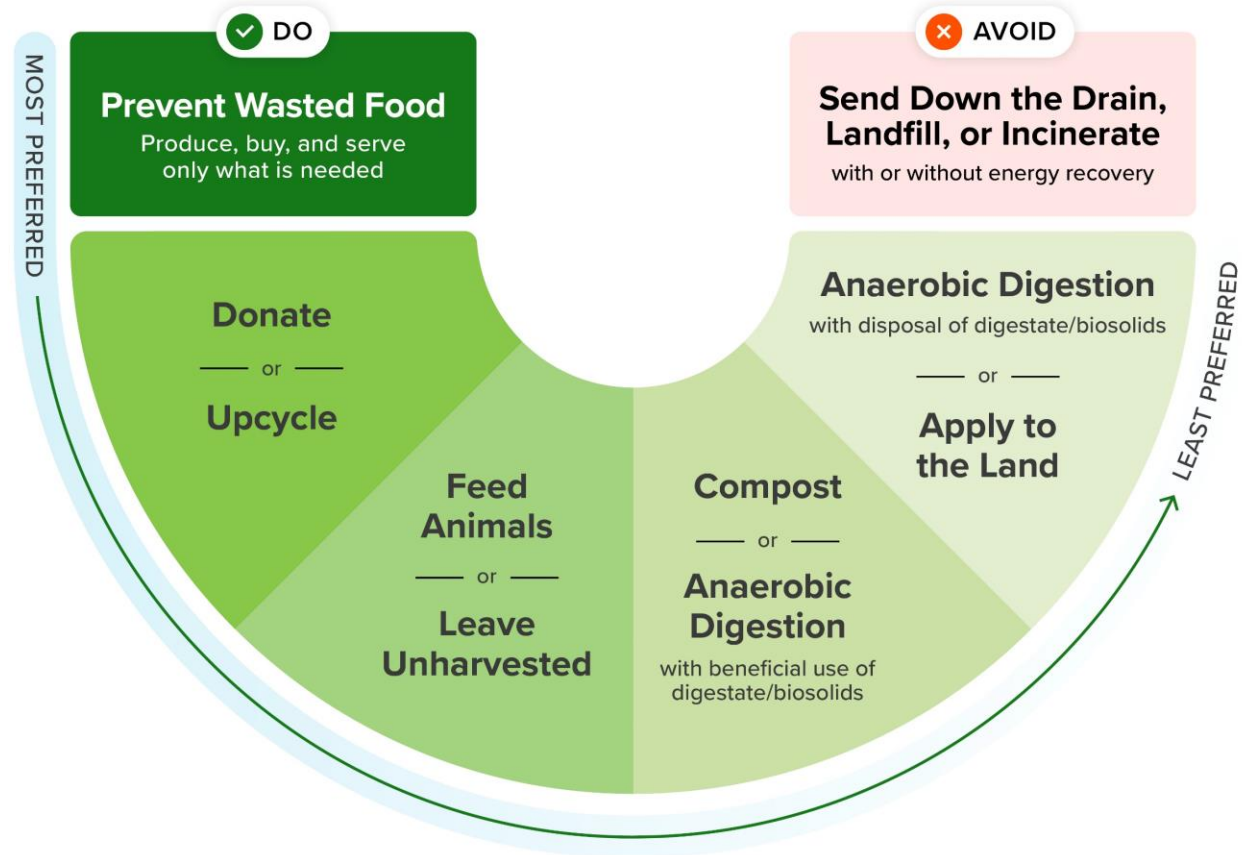
- Source Reduction
- Donation
- **Upcycling**
- Anaerobic Digestion
- Animal Feed
- Composting
- Controlled Combustion (Incineration)
- **Land Application**
- Landfill
- **Sewer/Wastewater Treatment ("Down the Drain")**
- **Unharvested/Plowed In**

<https://www.epa.gov/land-research/field-bin-environmental-impacts-us-food-waste-management-pathways>



Wasted Food Scale

How to reduce the environmental impacts of wasted food

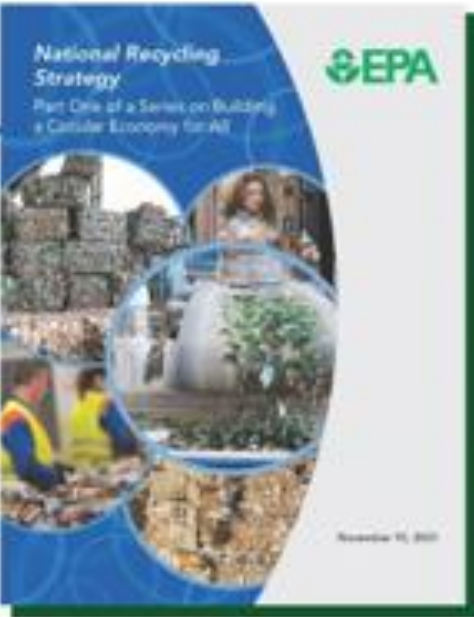


October 2023

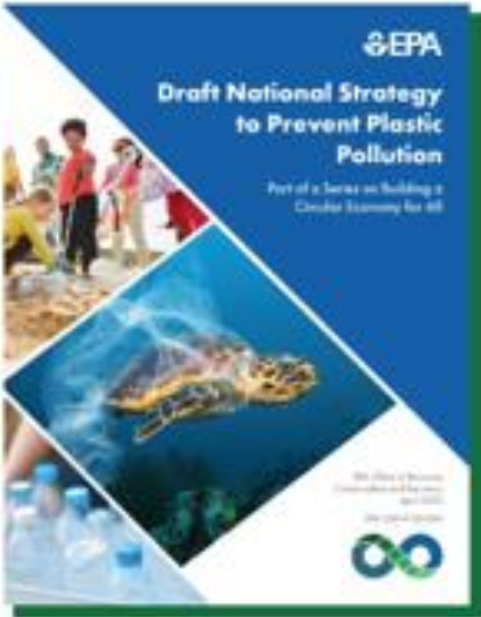
<https://www.epa.gov/sustainable-management-food/wasted-food-scale>



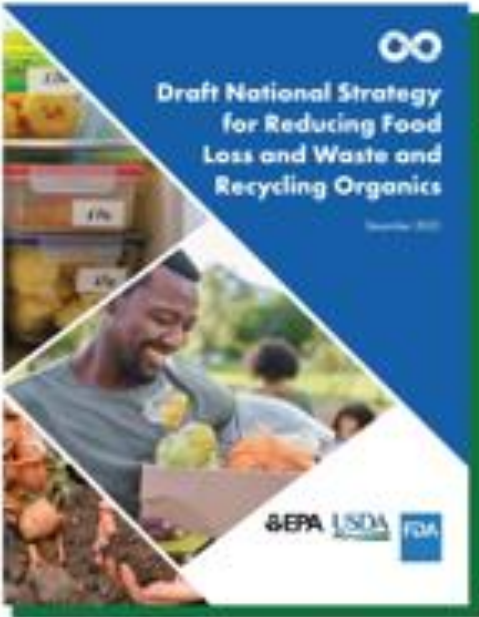
Support for Building a More Circular Economy



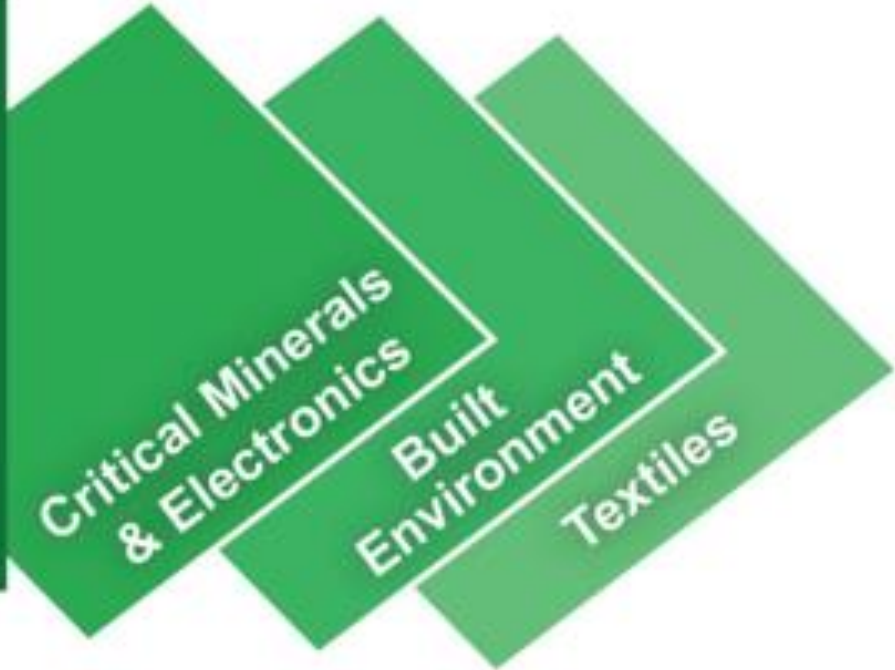
National Recycling Strategy



National Strategy to Prevent Plastic Pollution



National Strategy to Reduce Food Waste & Organics



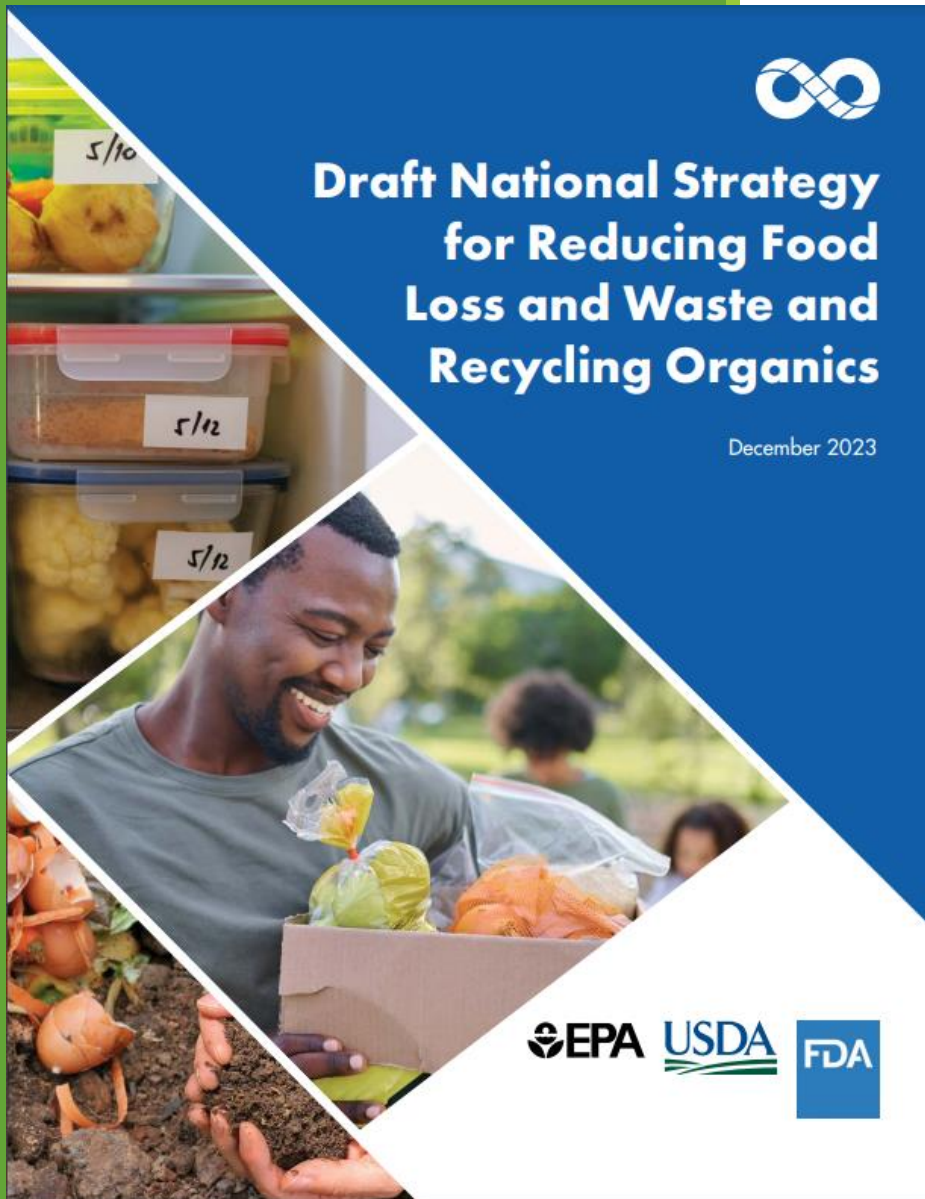
To Come

In Place

Draft National Strategy for Reducing Food Loss and Waste and Recycling Organics

Objectives

1. **Prevent** the loss of food.
2. **Prevent** the waste of food.
3. **Increase** the recycling rate for all organic waste.
4. **Support** policies that incentivize and encourage food loss and waste prevention and organics recycling.



Tools and Resources

Waste Reduction Model



Composting Food Scraps
in Your Community:
A Social Marketing Toolkit

June 2023 EPA 530-R-23-009



Preventing Wasted Food
in Your Community:
A Social Marketing Toolkit

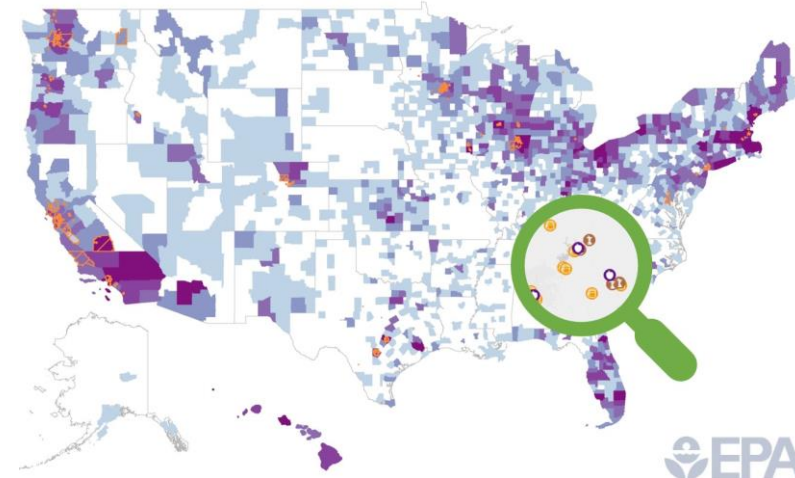
April 2023 EPA 530-R-23-008

Example Government Climate Action Plans that Address Materials Management and Waste

EPA maintains a list of Climate Action Plans from states, Tribes, and local governments with materials management and waste actions. The examples below are not comprehensive, but give you an idea of what you can replicate in your community.

New Plans

For additions, changes, or updates, please send new



What is new with composting?



[New webpage on community composting!](#)

New video series on the benefits of community composting

- [Environmental Benefits](#)
- [Economic Benefits](#)
- [Social Benefits](#)



Updates to EPA composting webpages

- [Composting](#)
- [Approaches to Composting](#)
- [Composting at Home](#)

Thank you!



- [EPA: Sustainable Management of Food](#)
- [Food Waste Research](#)
- [Wasted Food Scale](#)
- [EPA, USDA, FDA Draft National Strategy](#)
- [Funding Opportunities](#) + [National Grant Tracker](#)

- Contact Us at **SMMFood@epa.gov**

1 in 9

Americans are food insecure

Source: United States Department of Agriculture



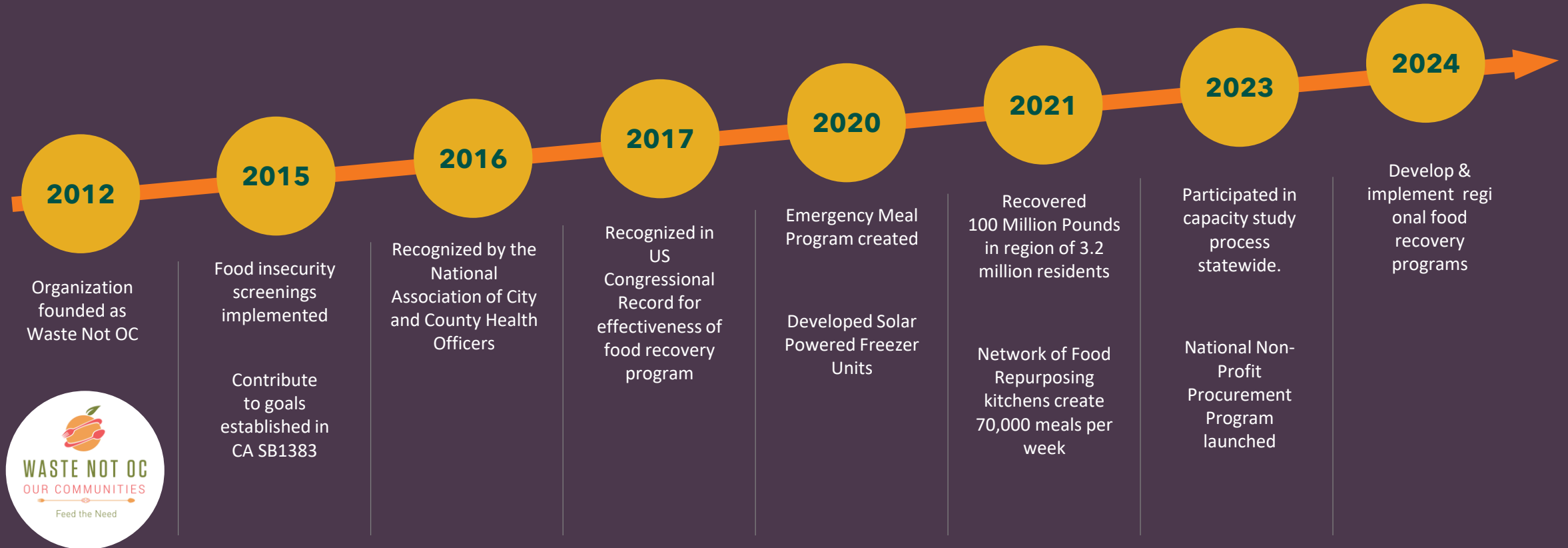
Abound Food Care™

30-40%

of all food produced ends
up in being wasted

Source: United States Department of Agriculture

An innovator in food recovery



Health Impacts of Food Insecurity



Inadequate
intake of nutrients



Increase risk for
various chronic
diseases



Long-term deficits
in children's socio-
emotional, cognitive
and motor functioning



Increase risk for
negative mental
health impacts



Total healthcare costs
increase steadily with
increased severity of household
food insecurity

Food is the Hub of Health



Abound Food Care



SB-1383

- ☑ California State Mandate
- ☑ Sets requirements for Tier 1 & Tier 2 food generators
- ☑ Regulation effective January 1, 2022
- ☑ Specific Compliance Criteria

- Reduce organic waste destined for landfills by 75%
- Recover 20% of edible food that would otherwise be sent to landfill

- Fines and penalties for non-compliance

- Written contracts with food recovery service or organization
- Donation Logs

FEEDING
AMERICA +



TOGETHER WE CAN SOLVE HUNGER

Empowering Sustainability: The
Impact of Food Loss and Waste
and Feeding the Needy



The Feeding America Network

As the nation's largest domestic hunger-relief organization, Feeding America is leading the charge to end hunger in America.



**Charity
Navigator**



**Accredited
Business**

98%

**Charitable
Commitment
Rating**

#1

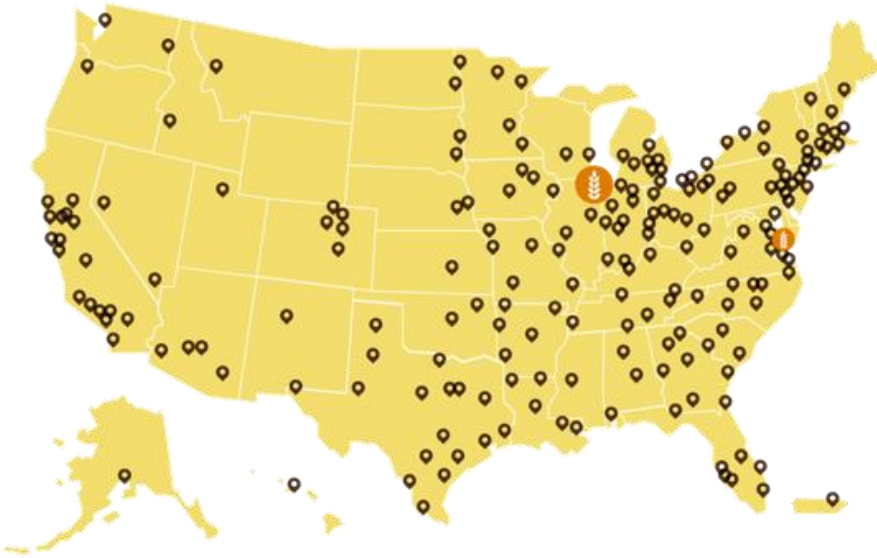
**Ranked the
Largest Charity In
the U.S.**
Forbes



**Gold Seal of
Transparency**
from GuideStar

We Lead a Coordinated National Response to Hunger, Carried Out in Communities Across the Nation





FEEDING AMERICA



 NATIONAL ORGANIZATION LOCATION  FOOD BANK LOCATION  PARTNER AGENCY COVERAGE



NATIONAL ORGANIZATION

 <p>National vision focused on local needs</p>	 <p>Innovative, visionary leadership</p>	 <p>Leverages national partnerships</p>	 <p>Trusted expert and convener</p>
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FOOD BANK NETWORK

 <p>Reaches every county</p>	60K Pantries and meal programs	 <p>Regional and local authority on hunger relief</p>	 <p>Connects to millions of volunteers</p>
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We are the country's largest and most established food rescue organization

Nearly

92B

pounds of food is wasted in the U.S.

The network kept

4B

pounds of good, health food out of the landfill last year alone, including:



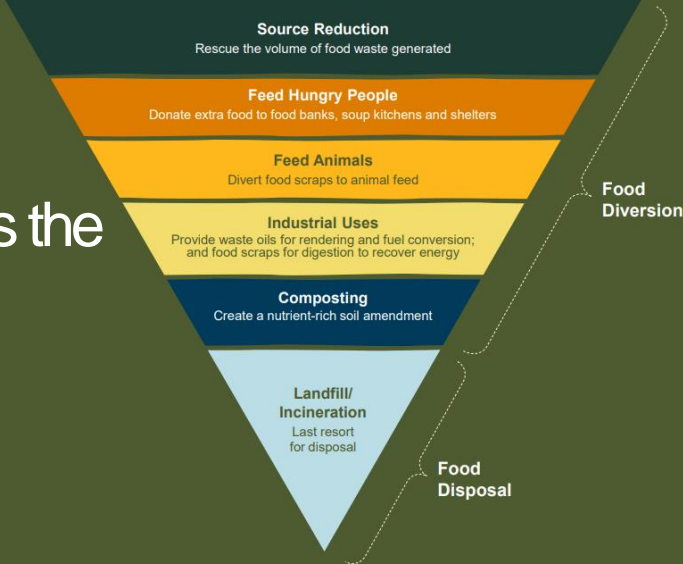
But we must do more.

Food rescue positively impacts communities and the environment

Feeding people is the highest value

USEPA
FOODRECOVERY
HIERARCHY

Source: EPA, FWRA 2012



Food waste is responsible for **8%** of all global emissions



At 24%, food waste is the **SINGLE LARGEST** category of material in landfills.



A woman with short blonde hair and sunglasses, wearing a blue and white striped shirt, is smiling and holding a large, ripe orange. She is standing in a food rescue facility, surrounded by blue plastic crates filled with oranges. The background shows a blue wall and a window. The text is overlaid on the right side of the image.

Addressing the nation's hunger crisis requires reducing food waste and increasing investments to scale proven food-rescue initiatives.

Agri Food Engagement

Dairy, Protein, and Produce
Sourcing



Source More Nutritious Food

- We seek to provide grant funding to food banks to cover the costs of acquiring agri foods through various channels including regional food bank hubs, local growers/vendors and Feeding America's produce matching platform which connects produce growers and shippers with local food banks.
- Agri foods are among the most sought-after items for people seeking food assistance, and they are the most expensive.
- Because of their high cost, food banks, particularly those with fewer resources, often struggle to acquire an adequate supply of agricultural foods.



PRODUCE



PROTEIN



DAIRY

OVER
59M
POUNDS

of agri products are delivered to food banks every week

We're committed to rescuing more agri foods, such as produce, protein and dairy, through regional food sourcing hubs and strategic partnerships.



Dairy Sourcing Models

To increase dairy access across the Feeding America network, we rely on a variety of **sourcing models**:

RETAIL DONATIONS

Unsold dairy products are removed from retailer shelves and donated to a food bank instead of being discarded.

PROCESSOR DONATIONS

Processors commit to making regular/reliable donations of milk directly to food banks.

CONSUMER DONATIONS

Consumers donate funds to the Feeding America network to purchase milk.

THE EMERGENCY FOOD ASSISTANCE PROGRAM

The United States Department of Agriculture uses its authority to make market purchases of U.S. grown commodities when prices are low, there is an oversupply or change in global market demand. Dairy purchases are generally distributed to food banks and other charitable feeding organizations through TEFAP.

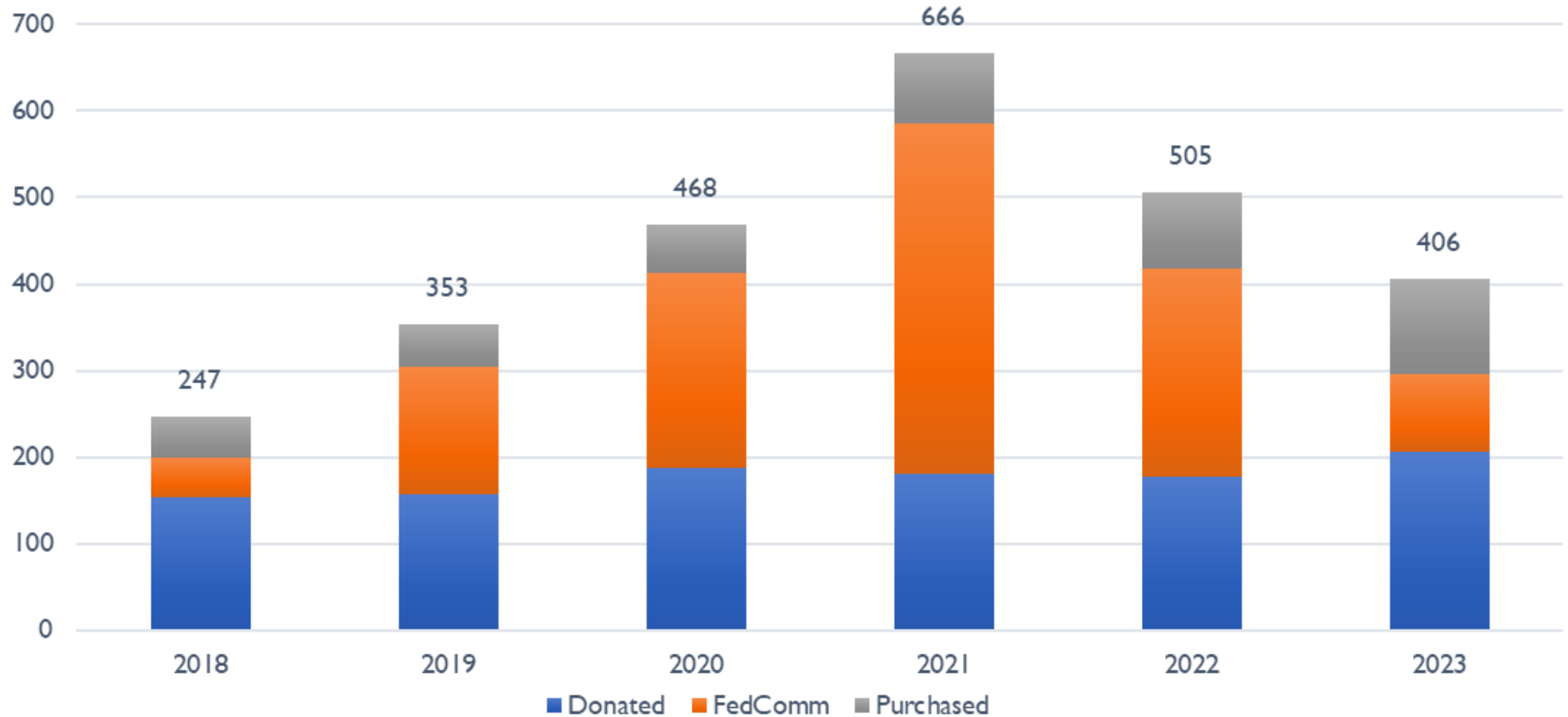
PURCHASES

Processors sell dairy at a contracted price to a food bank and delivers on existing route.

CHEESE RECOVERY

Cheese is rescued from the dairy supply chain, processed, packaged and delivered to food banks at a reduced cost.

Million Pounds of Dairy Distributed in the Feeding America Network (FY2018 - FY2023)



Protein Sourcing Models

To increase protein access across the Feeding America network, we rely on a variety of **sourcing models:**

PROCESSOR DONATIONS

Meat, poultry and seafood companies commit to making regular produce donations directly to food banks.

CONSUMER DONATIONS

Consumers donate funds to the Feeding America network for the purchase of protein foods.

FEDERAL COMMODITY PROGRAMS

The United States Department of Agriculture (USDA) provides several programs to stabilize markets for farmers and make protein foods available to neighbors in need such as The Emergency Food Assistance Program (TEFAP). Protein purchases are distributed to hunger relief organizations.

RETAIL DONATIONS

Unsold protein products are removed from retailer shelves and donated to a food bank instead of being discarded.

PURCHASES

Vendors sell protein products to food banks through several channels. - nationally through Feeding America's Grocery Purchase Program (GPP), regionally through co-ops and locally directly to food banks.

BULK RECOVERY

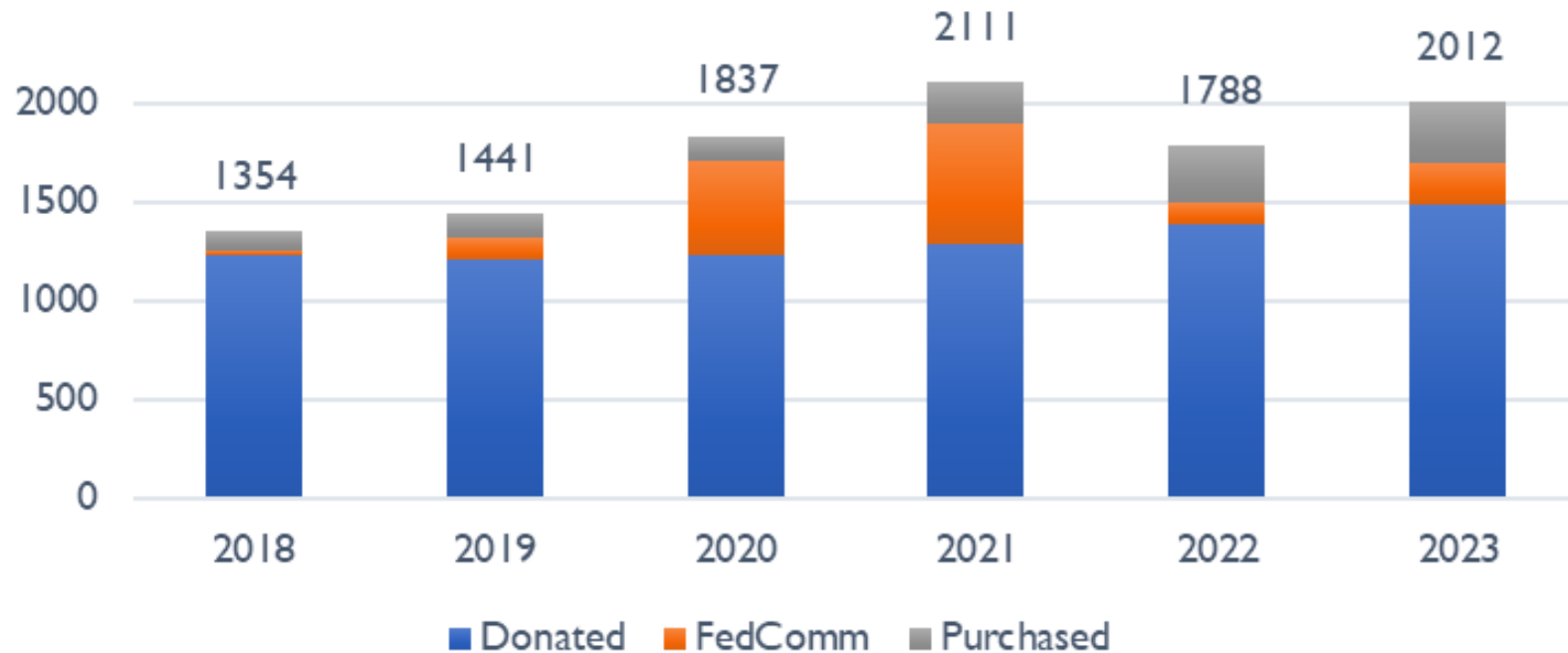
Bulk protein products are repacked by network food banks into consumer sized packages and distributed to food banks.

Protein Pack Rooms

A Protein Pack Room is a clean space dedicated to the handling, processing, and repacking of meat, poultry, and seafood products.

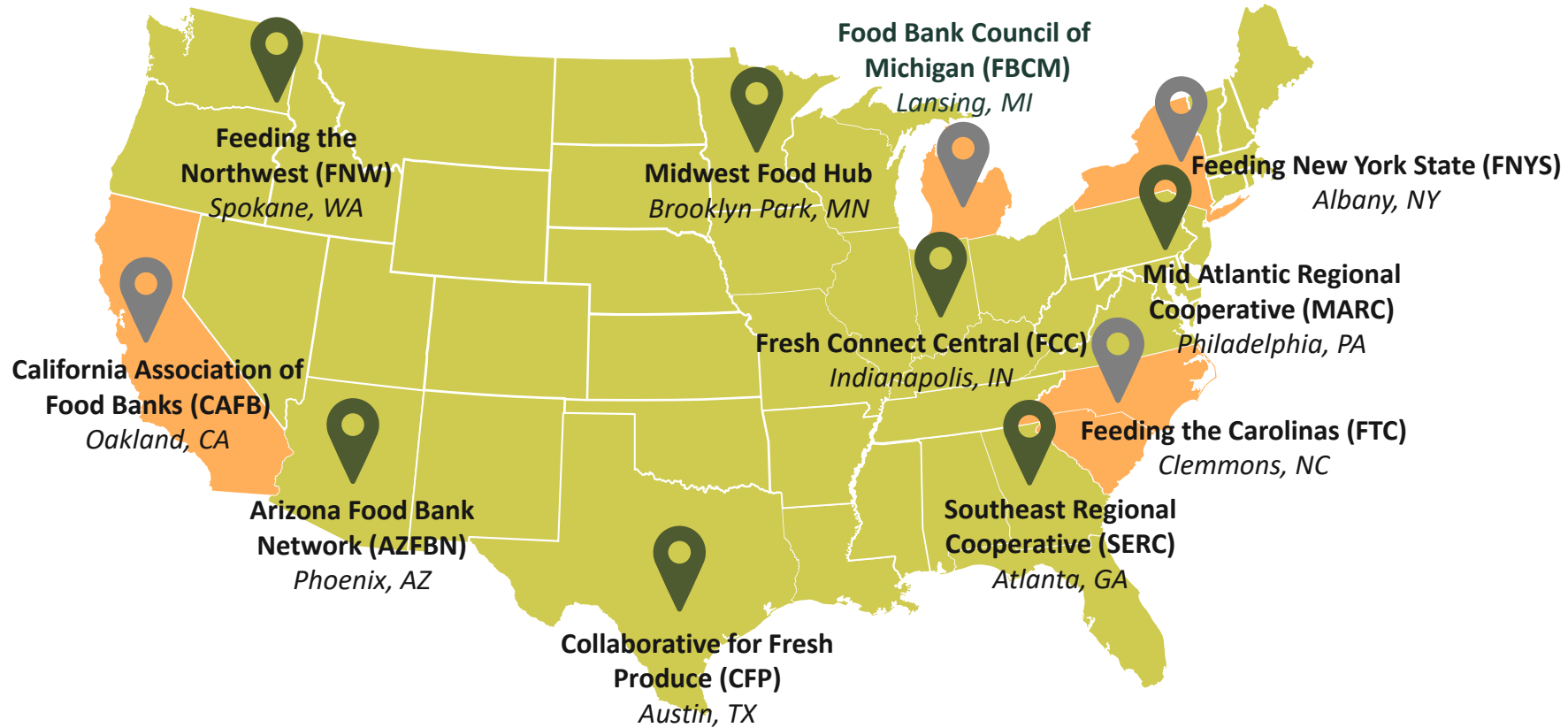


Million Pounds of Produce Distributed in the Feeding America Network (FY2018 - FY2023)



Regional Cooperatives & Partner State Associations (PSAs)

The PSAs included are those sourcing for in and out of state food banks.



Food Donation Improvement Act

- Signed into law January 5, 2023
- Expands liability protections of the Good Samaritan Act.
 - Donors who donate directly to food insecure individuals.
 - Non-profits who may charge a Good Samaritan Reduced Price.
 - Social Supermarket or Restaurant
- Donations must be made and distributed in “good faith.”
- Donations must meet the requirements for “apparently fit grocery product” or “apparently wholesome food.”
- Liability protection is not available for donations made or distributed with “gross negligence” or “intentional misconduct.
- No court case exists to date related to food donation liability.



Food Recovery Committee

- Previously was an ad hoc committee.
- Created the Model Salvage Code. Last updated in 2018.
- Became a standing committee in 2019.
- Currently has over 80 members and anyone can join.



Food Recovery Committee

Charge 1: Research the issue of date labeling as a barrier to food donation, track legislative activities related to date labeling of food, and identify potential solutions to this barrier.

Charge 2: Create a list of areas that federal guidance is needed to help facilitate more donations.

Charge 3: Surveying the food industry on their views of food donation and what would help to increase food recovery within their organizations.

Charge 4: Analyze industry survey data to develop framework for industry guidance specific to donated food.

Packaged and Canned Food Defect Guidelines



Not Acceptable



False seam with loss of hermetic seal



Metal touching metal/
crimped over



Open or torn packaging



Excessive rusted end



Rim Damage



Severely dented



Severe double seam dent
plate fracture



Excessive and pitted rust



Severely dented



Puffy packages



Swollen Can



Torn inner package



Dent on Seal



Puffy and bulging container



Open and ripped bagged
that has been taped



Puffy packages



Severely dented



Open box with no
inner seal

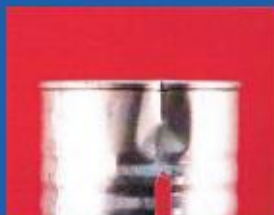


Plate fracture in double
seam or can body



An opening below the double
seam or plate fracture



Missing Label



Knocked down flange



Severely dented



Missing ingredient labels

Contact AFDO
717.757.2888
afdo@afdo.org

2021

Conference for Food Protection

- In 2018, CFP created a new Food Recovery Committee
- Almost 70 individuals volunteered
- New charges included:
 - Evaluate existing materials including the AFDO guidance, Comprehensive Resource for Food Recovery Programs, and any other relevant guidance and documents pertaining to donated food; update the CFP guidance as needed; and evaluate opportunities to better disseminate existing guidance.
 - Identify best practices for handling, storage, and labeling of food for donation.
 - Examine existing state regulations that address food safety procedures for donation.
 - Recommend any necessary language changes to the FDA Food Code to ensure the safety of donated food.
 - Report back to the 2020 Biennial Meeting.

CFP Food Recovery Committee



Infographic 1D

OLDER ADULTS
Disaster Victims
Infants and toddlers
People from food-insecure households
People who are homeless or transient
People with behavioral health or substance abuse issues
People with chronic illness and weakened immune systems
Pregnant women

SERVING HIGHLY SUSCEPTIBLE POPULATIONS

Take extra care when preparing and serving donated food. Many guests at charitable organizations may be from highly susceptible populations (HSPs). HSPs have an increased risk of foodborne illness and resulting complications. HSPs may include:

FEELING SICK?

If you have any of the symptoms on the right, notify your manager, go home, and rest! Come back when you've been symptom-free for at least 24 hours.

VOMITING
INFECTED SORES
DIARRHEA
YELLOWING OF EYES
SORE THROAT
FEVER

If you have a sore throat and fever or jaundice, or have been diagnosed with norovirus, hepatitis A, E. coli, Shigella, or Salmonella infection, talk to a doctor before volunteering again.

*Disclaimer: Information on this infographic is not attempting to describe a state/local regulation. For further information, please contact the state or local public health authority responsible for food safety.

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CFP Food Recovery Committee

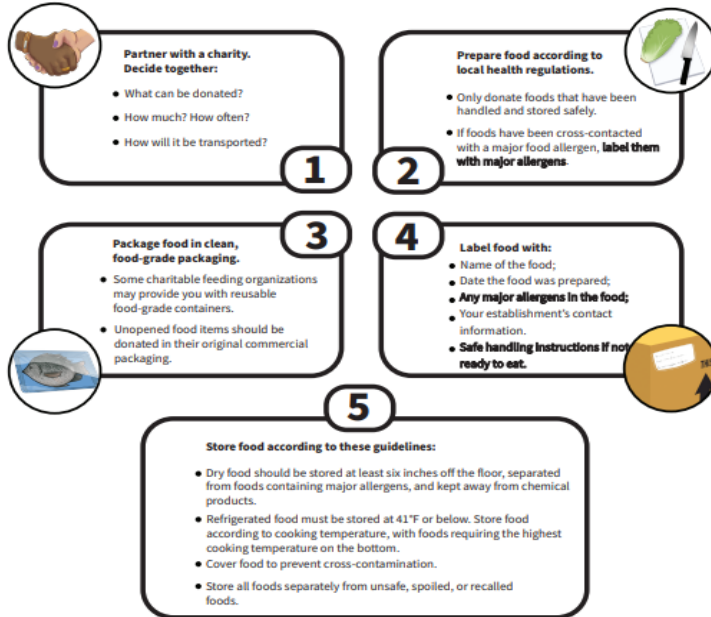
Infographic 1A



How Food Establishments Can Donate Food

Businesses that donate food are protected from liability by the Bill Emerson Good Samaritan Food Donation Act and may be eligible for federal tax deductions or state tax incentives.

Follow this process when donating surplus food:



How to Hand Off Food

Before handing off donated food to a delivery driver, take these steps.

1. Ensure that the transporting vehicle has special equipment to keep hot foods hot and cold foods cold. Insulated coolers, insulated blankets, frozen ice packs, hot boxes, or refrigerated compartments can all be used to provide temperature control.

2. Keep the following records:

- > Name and location of food donor
- > Date the food was prepared/harvested
- > Type of food donated
- > Food temperature at pickup
- > Name of the person who transported the food



Additional Donation Information

"Best By" Dates

Food packaging dates ("best by," "use by," and "sell by") are meant to tell consumers how long the product will be at peak quality. They do not indicate when the food is safe to eat. If handled properly, most foods will be safe to eat well after the "best by" date and could potentially be donated. Before donating foods that are past their "best by" date, confirm with the charitable feeding organization that it will accept them. **Throw away expired infant formula.**



Food Recalls

Contact the charitable feeding organization if a food recall is issued that you know affects donated food. The recipient organization is also responsible to help track food recalls.



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Thank You

Contact

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