

CCSMM: Increase Reuse & Recycling Working Group

March 14, 2023



CCSMM

CCSMM Housekeeping

- This meeting is being recorded.
- Please keep your microphones muted unless sharing information.
- Participants are encouraged to turn webcams on and actively participate during the meeting.
- Please share your questions, comments & ideas through the ZOOM Chat feature. There will also be opportunity for public comment at the end of the meeting.
- Feedback can also be sent by email to: DEEP.RecyclingProgram@ct.gov

Disclaimer

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CCSMM

The **Connecticut Coalition for Sustainable Materials Management (CCSMM)** formed in August 2020 by DEEP and over 100 municipalities across the state. The Coalition members continue to explore ways to reduce the amount of waste that is generated in our state, improve reuse, recycling, organics collection, support EPR legislation, and consider other innovative solutions.

If your town hasn't joined CCSMM yet and wants to, please reach out to **Chris.Nelson@ct.gov**.

Whether your town is a member or not, stay up-to-date by joining the CCSMM email list - online via the main CCSMM (<https://portal.ct.gov/DEEP-CCSMM>) webpage or email **Sherill.Baldwin@ct.gov**.

Today's Agenda

- **Welcome and Introductory Remarks**
 - Co-Chairs: Ben Florsheim and Denise Raap
- **Panel**
 - Federal Updates
 - Community Initiatives to Waste Less food
 - Food Recovery and Community Food Rescue Program
- **Discussion/Questions**
- **Closing Remarks**



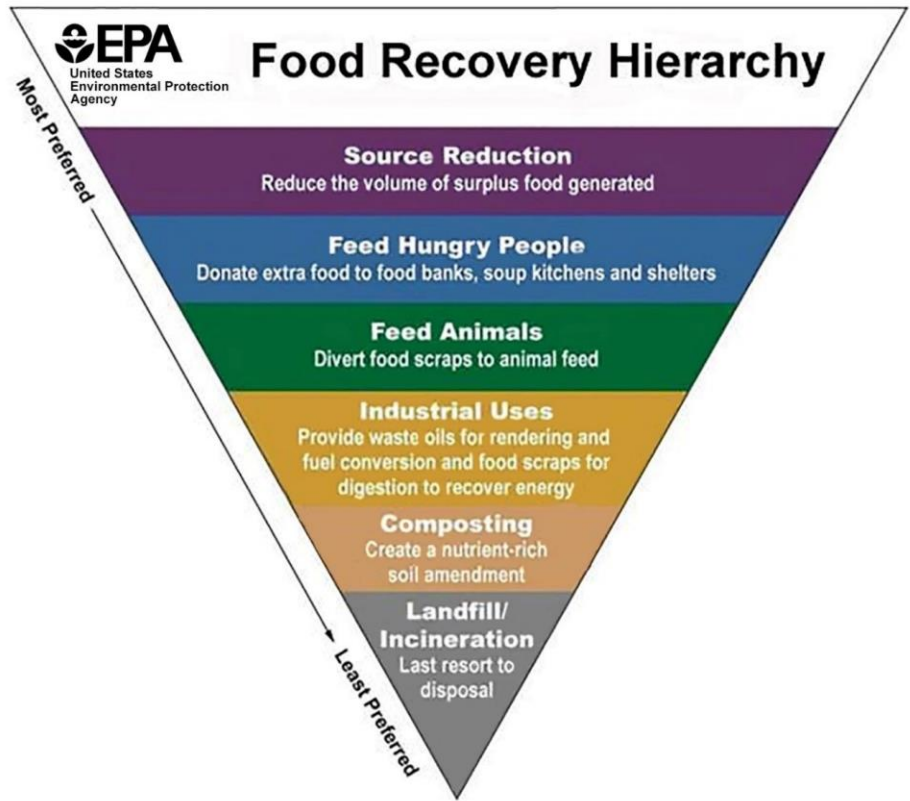
FOOD:
WASTING LESS &
RECOVERING MORE



Federal Updates

Christine Beling, Project Engineer, U.S. EPA (EPA), Region 1

Jennifer England, Head of Partner Development, Food Rescue Hero III



EPA's Food Waste Hierarchy: understanding the top of the pyramid March 2023

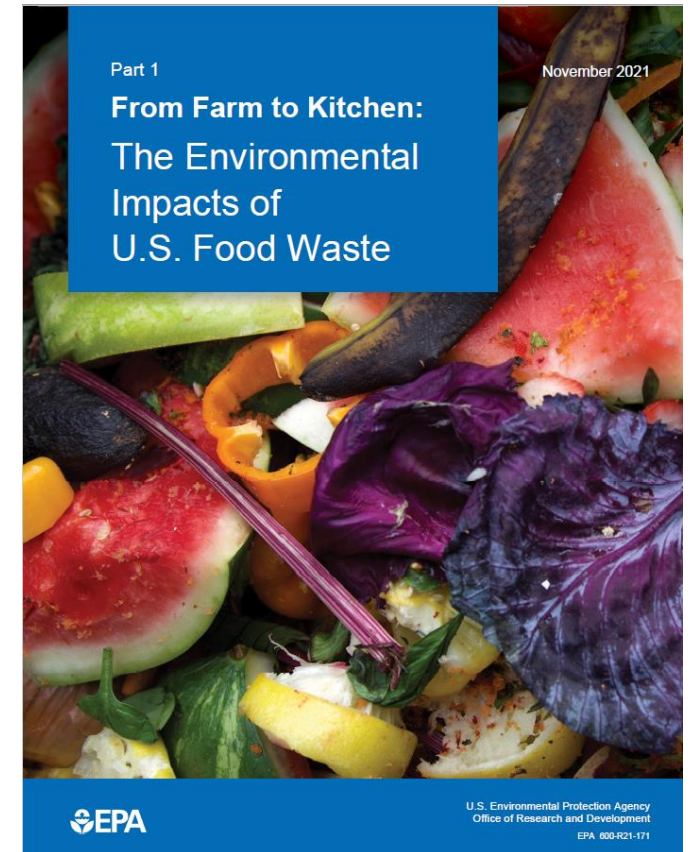
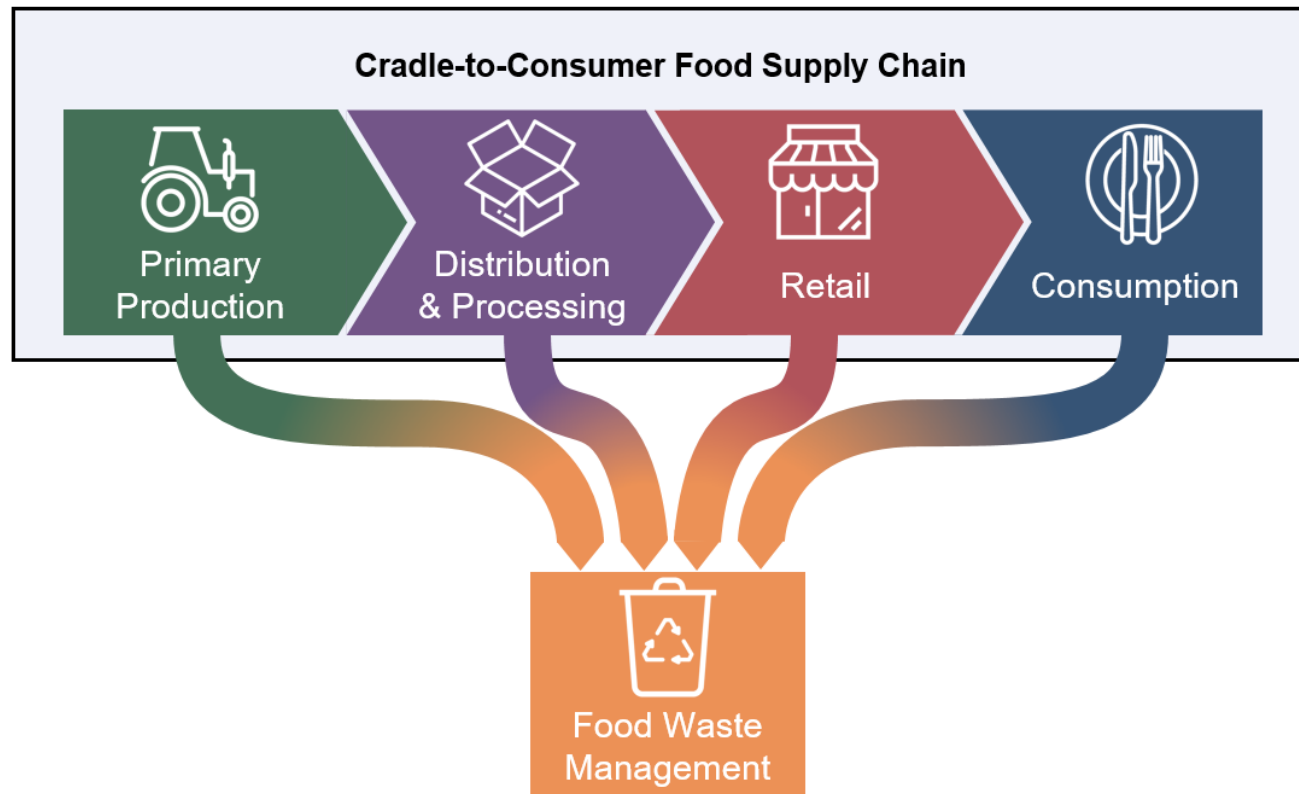
Christine Beling

U.S. Environmental Protection Agency

New England



Environmental Impacts of U.S. Food Loss and Waste



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



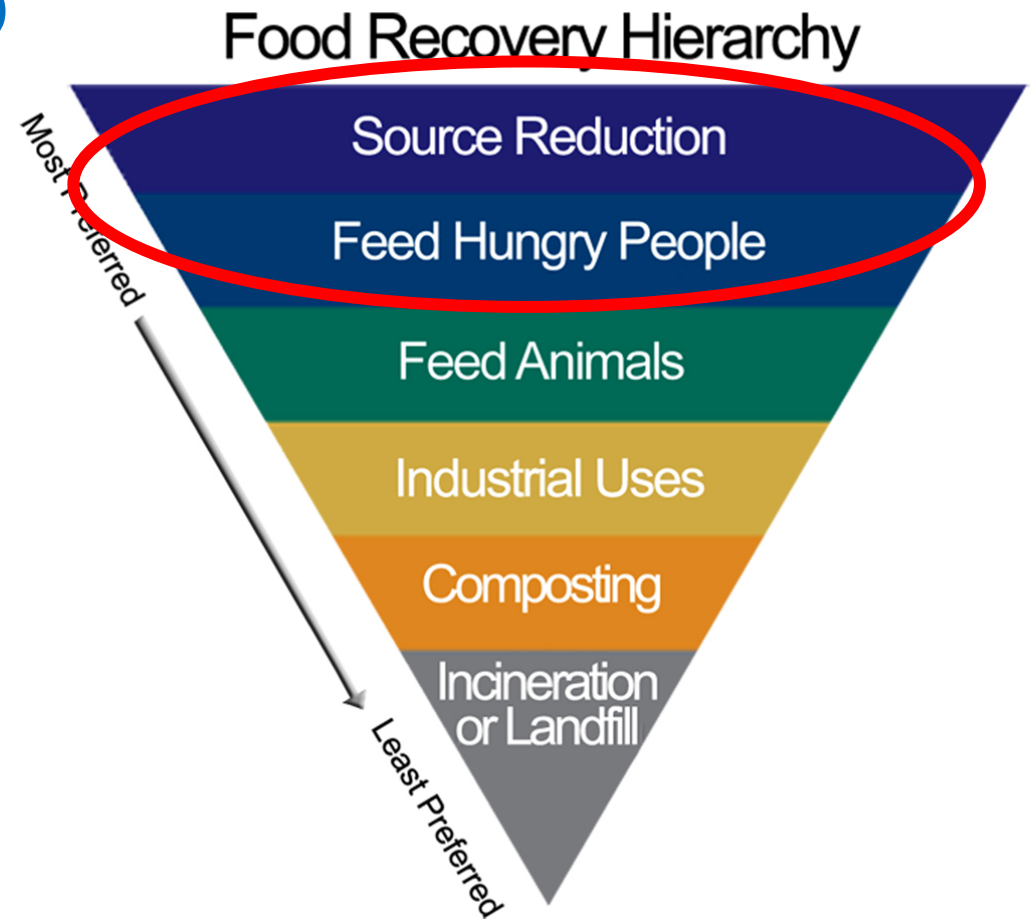
Learn more: www.epa.gov/land-research/farm-kitchen-environmental-impacts-us-food-waste

U.S. Goal to Reduce Food Loss and Waste by 50% by 2030

EPA has aligned the U.S. 2030 goal with UN SDG Target 12.3 and EPA's food recovery hierarchy to encourage prevention and keep food in the human food supply chain.

What are we aiming to cut in half by 2030?

- Retail, food service, and household food waste that is being sent to: Landfill, Controlled combustion, Sewer, Co/anaerobic digestion, Compost/aerobic digestion, and Land application.



Of the food waste we throw away...



Food Waste and Climate Change

Food loss and waste accounts for 8% of global anthropogenic GHG emissions

One-third of all food in the United States goes uneaten

More than 85% of the GHG emissions associated with food waste occur during production, processing, and distribution

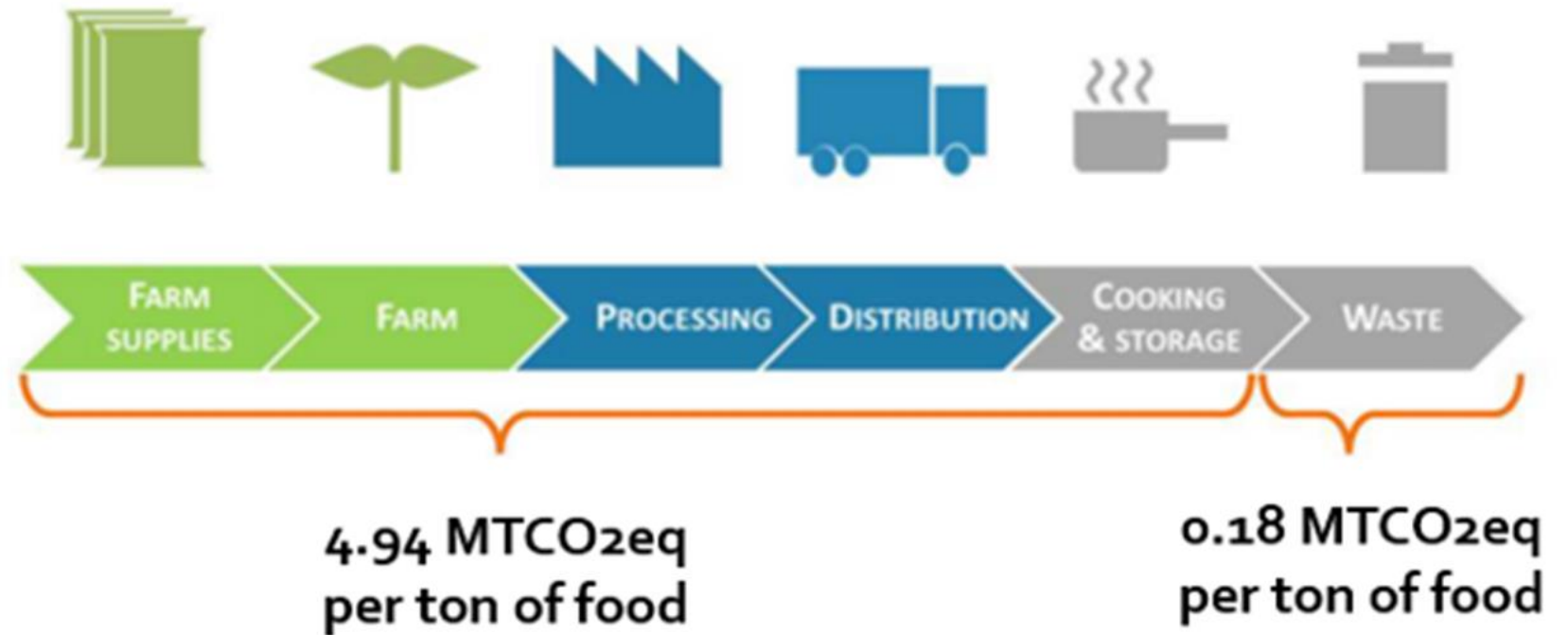
Food comprises over 24% of municipal solid waste in landfill

MSW landfills are the third-largest source of human-related methane emissions in the U.S., accounting for 14.5% of methane emissions in 2020



Where Do Most of the GHG Emissions Occur?

One ton of food waste thrown away by a household results in **5.12 MTCO₂eq.**



Source: ReFED Impact Calculator (upstream lifecycle emissions & landfill emissions for residential food waste); LeanPath (graphic)

- Jennifer England
- Head of Partner Development – Food Rescue Hero



What the

**FOOD DONATION
IMPROVEMENT ACT**

Means for Food Recovery



Bill Emerson Good Samaritan Act of 1996

Food Donors

Donate in good faith apparently wholesome food or apparently fit grocery products to a nonprofit organization for ultimate distribution to needy individuals.

Nonprofit recipients

Protection against civil and criminal liability to the nonprofit organizations that receive such donated items in good faith.

DOES NOT COVER:

- Rescued food items sold at any cost
- Direct donations to needy individuals or families
- Has no provisions for jurisdiction



FOOD DONATION IMPROVEMENT ACT (FDIA)

Why do we need it?

FDIA introduces 3 new things:

1

Allows nonprofits to **charge good samaritan price** for rescued food

2

Allows direct donation to **individuals**

3

Puts the BEGSA and FDIA **under the jurisdiction of the USDA**



1

GOOD SAMARITAN PRICE

What does it mean?

“A price that is an amount not greater than the cost of handling, administering, and distributing the apparently wholesome food or apparently fit grocery product.”

Cover operation costs

- Packaging materials
- Labor
- Transportation



1

GOOD SAMARITAN PRICE

Why would we charge that?



412 FOOD RESCUE | PITTSBURGH, PA

GOOD FOOD
PROJECT



- Meals out of bulk donations
- Introduces additional nutrition security options
 - Intentional meal planning for nutrition
 - Ability to offer culturally specific foods
- Affordable prepared meals vs. store meals
 - Increased & intentional nutritional content

Current cost per meal: \$0.04 after taking out labor/operations

1

GOOD SAMARITAN PRICE

Why would we charge that?

Pay-What-You-Can Restaurants

- **Food dignity**
 - Operates & looks like any other restaurant
 - No one knows who's paying how much
- Many pay at-cost or more than the meals are worth
 - Offset costs for diners who can't afford full price



Taste Community Restaurant, TX

1

GOOD SAMARITAN PRICE

Why would we charge that?



Twin Cities Mobile Market, MN

Nonprofit grocery stores

- Rescued food available for low cost
 - Fresh, healthful options to supplement dry goods
 - Potential for cultural-focused foods
- Mobile markets
 - Increase food access
 - Bring food to areas of scarcity / food deserts
 - Decrease need for time & transportation

2 QUALIFIED DIRECT DONATIONS

Who is protected and when?

“A **qualified direct donor*** shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the qualified direct donor donates in good faith to a **needy individual**.”

*The term ‘qualified direct donor’ means a retail grocer, wholesaler, agricultural producer, restaurant, caterer, school food authority, and institution of higher education



2 QUALIFIED DIRECT DONATIONS

What could it look like?

Ex: Food leftover at restaurants at the end of the night



3

USDA

Ownership of Regulation

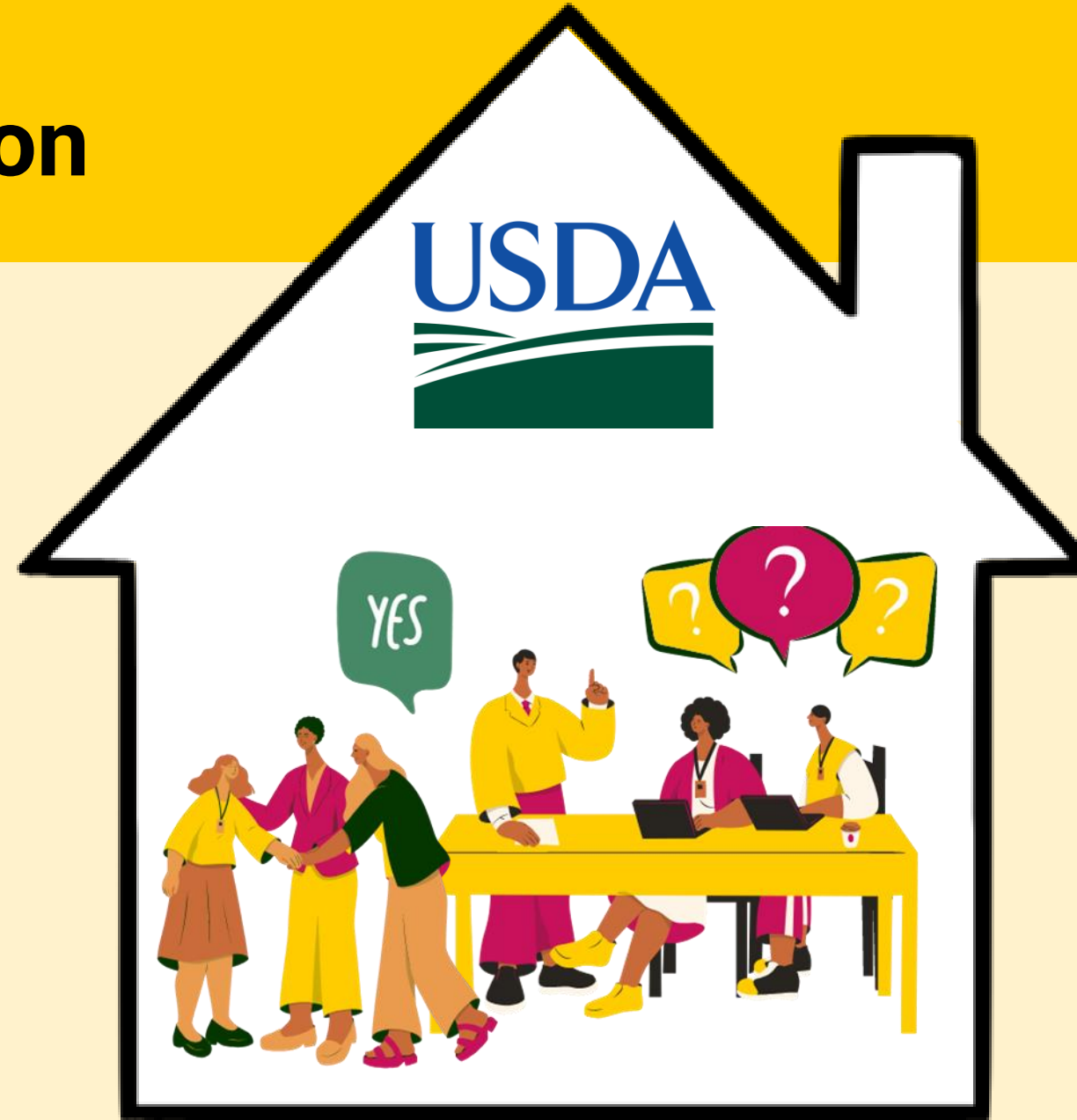
Bill Emerson Good Samaritan Act

- No ownership of regulation
- No one to educate
- No one to answer questions
- No one to publish regulations

Food Donation Improvement Act

- Puts responsibility under USDA
- Lends credence
- Government authority

Upcoming: date labeling clarification



WHAT DOES THIS MEAN FOR FOOD RECOVERY?

Donor Assurance

MORE assurances for donors

- Incentive to donate when they may have been hesitant before
- Somewhere for donors to turn with questions: USDA
- Updating the regulations means donors know this is a current priority
- Food Rescue organizations won't be the only ones educating donors any more!



WHAT DOES THIS MEAN FOR FOOD RECOVERY?

Programming

Expanded opportunities for creative programming and revenue generation

- Cover costs for:
 - Packaging
 - Labor to repack or cook food
 - Operational expenses

Create more options for food & nutrition access

- Turn rescued food into healthy meals sold at a low price to compete with frozen and fast food \$1 meals
 - Nutrition security
 - Culturally appropriate foods
 - Food Dignity



FOOD DONATION IMPROVEMENT ACT (FDIA)

What to watch for

Regulations on date labeling

- Within 180 days of enactment, Secretary of Agriculture will issue clarifying regulations on quality & labeling standards for donated food.

Unintentional prohibitive regulations

- Keep an eye out for how government officials write the clarifications and be ready!

Lobbying opportunities

- If regulations are onerous, we'll all need to work together & mobilize the food recovery community!



FOOD DONATION IMPROVEMENT ACT (FDIA)

Lobbying is Easy! Food Rescue Hero's Involvement

Worked on Content

- Consulted with Senator Toomey's office to ensure FDIA included important additions

Lobbied for passage

- FRH + Network Partners went to Washington to participate in Lobby Day sponsored by WW and others
- Engaged key Senators and Congress members to discuss importance of the bill and urge sponsorship



Community Initiatives to Waste Less Food

Krishana Abraham-Petrie, Project Staff, Northeast Waste Management Officials' Association (NEWMOA).

Andrea Collins, Senior Specialist, Sustainability Food Systems, NRDC.



End Food Waste Projects

Northeast Waste Management Officials' Association (NEWMOA)

Krishana Abraham-Petrie

kabrahimpetrie@newmoa.org



End Food Waste Initiative in East Boston

Advance food waste reduction through continue food rescue initiatives.

Engage young professionals and community members on food education

- Introduction to Agriculture
- Food Security & Recovery
- Community Gardens in Urban Settings
- Climate Change & Food Systems
- Local Chef Session

Celebrate food throughout the East Boston Community

End Food Waste in Onondaga County, NY



Develop handouts and short videos to help residents understand what they can do to reduce food waste.

Educate on:

- Better meal planning tips
- Date label myths

Target Audience: low-income residents, recent immigrants, and those that speak English as a second language.

Translated into 5 languages: Arabic, Nepali, Somali, Spanish, and Swahili.

Resources & Project Materials

[End Food Waste in Onondaga County, NY](#)

- Videos:
 - [Meal Planning & Other Tips](#)
 - [Understanding Date Labels](#)
 - [At Home Composting](#)

[End Food Waste in East Boston, MA](#)

- Toolkit:
 - [Youth Educational Workshops](#)

Thank you!

Krishana Abraham-Petrie, Project Staff

Northeast Waste Management Officials' Association
(NEWMOA)

kabrahimpetrie@newmoa.org

617-367-8558 x304

Federal Tax Incentives

Heather Latino, Clinical Instructor, Center for Health Law and Policy Innovation, Harvard Law School.



FOOD LAW
and POLICY CLINIC
HARVARD LAW SCHOOL

Federal Food Donation Tax Incentives

Heather Latino, Clinical Instructor

ABOUT FLPC

Provide **legal and policy advice** to nonprofits, government agencies, entrepreneurs, and other organizations on a range of food policy questions



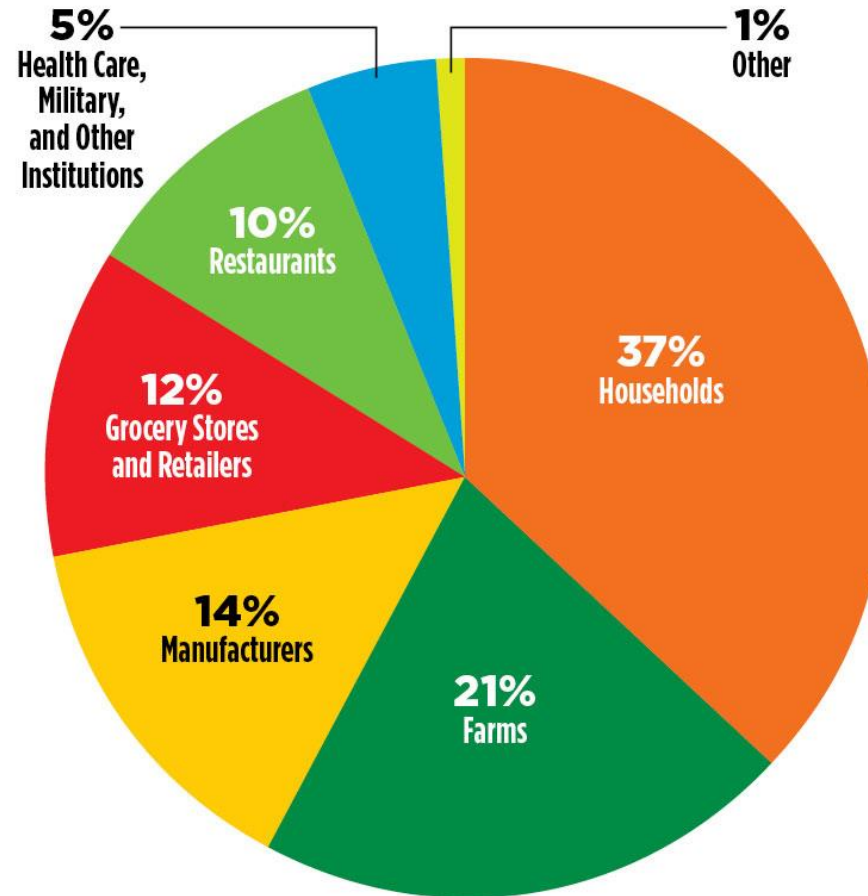
Educate students about the role of law and policy in the food system



Food Waste and Food Donation

Where Food Waste Happens

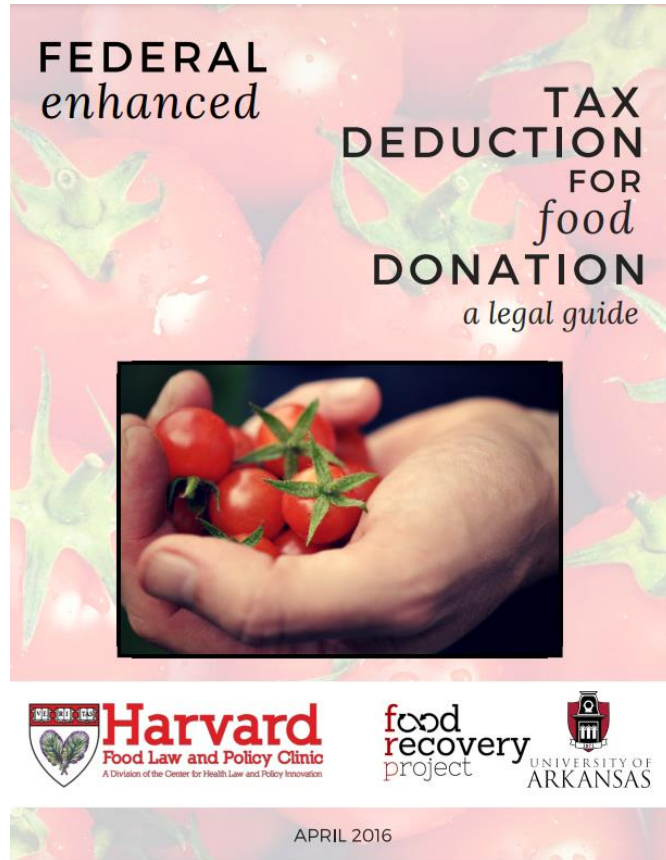
In the U.S., households waste more than grocery stores and restaurants combined.



SOURCE: ReFED



Federal Tax Incentives



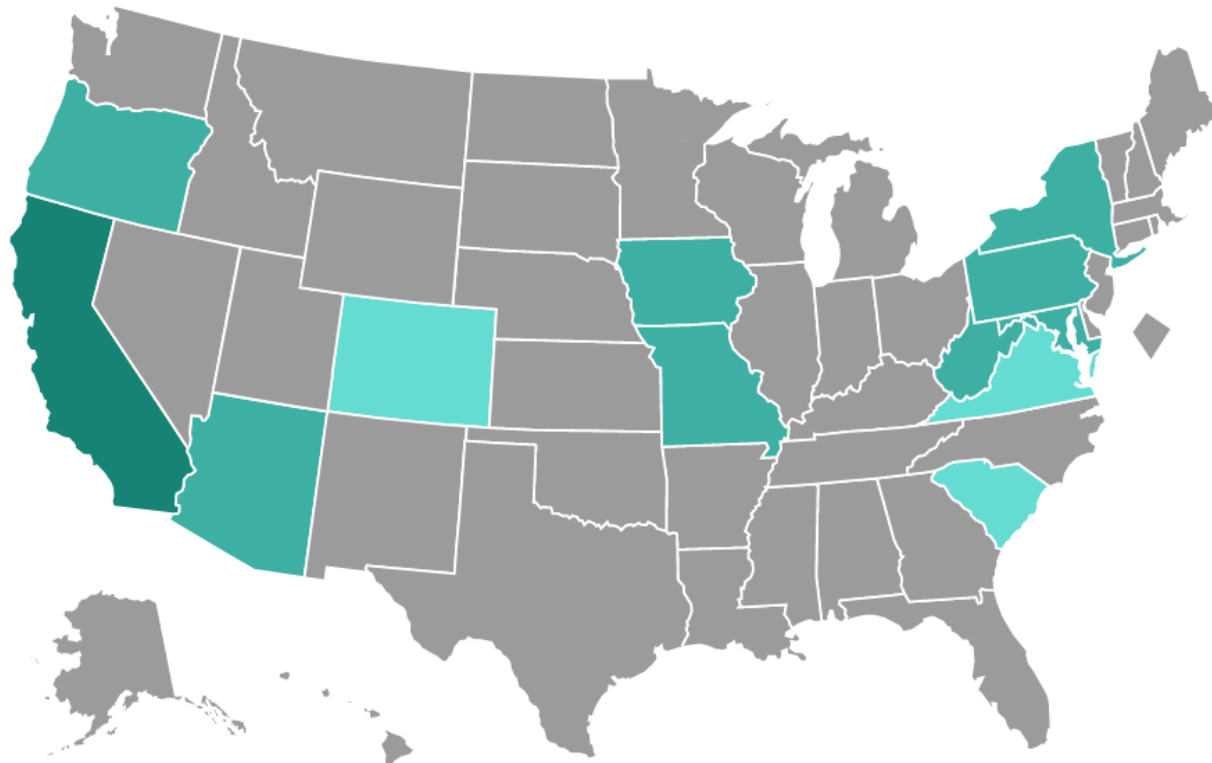


Federal Tax Incentives

- **Example:** A grocery store donates potatoes with a fair market value of \$100. The basis value of these potatoes was \$30. The expected profit margin is the fair market value minus the basis value (\$100-\$30), which is \$70.
- **General Deduction**
 - Deduct the basis value = **\$30**
- **Enhanced Deduction**
 - the grocery store is eligible to deduct the smaller of:
 - 1. Basis Value x 2 = $\$30 \times 2 = \mathbf{\$60}$
or
 - 2. Basis Value + (expected profit margin/2) = $\$30 + (\$70/2) = \mathbf{\$65}$

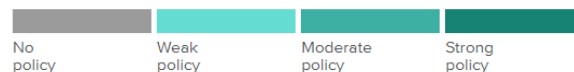


State Tax Incentives



STATES OFFERING ADDITIONAL TAX INCENTIVES FOR FOOD DONATION

Federal policy provides businesses with a tax incentive for food donations. States shaded above offer additional tax incentives for food donations.



Model Policies...

1. Are structured as a tax credit
2. Include only reasonable caps on the incentive
3. Calculate the base credit value on fair market value
4. Maintain the benefit when end recipients pay a small fee
5. Cover transportation and processing costs
6. Tailor incentives to needs of the state



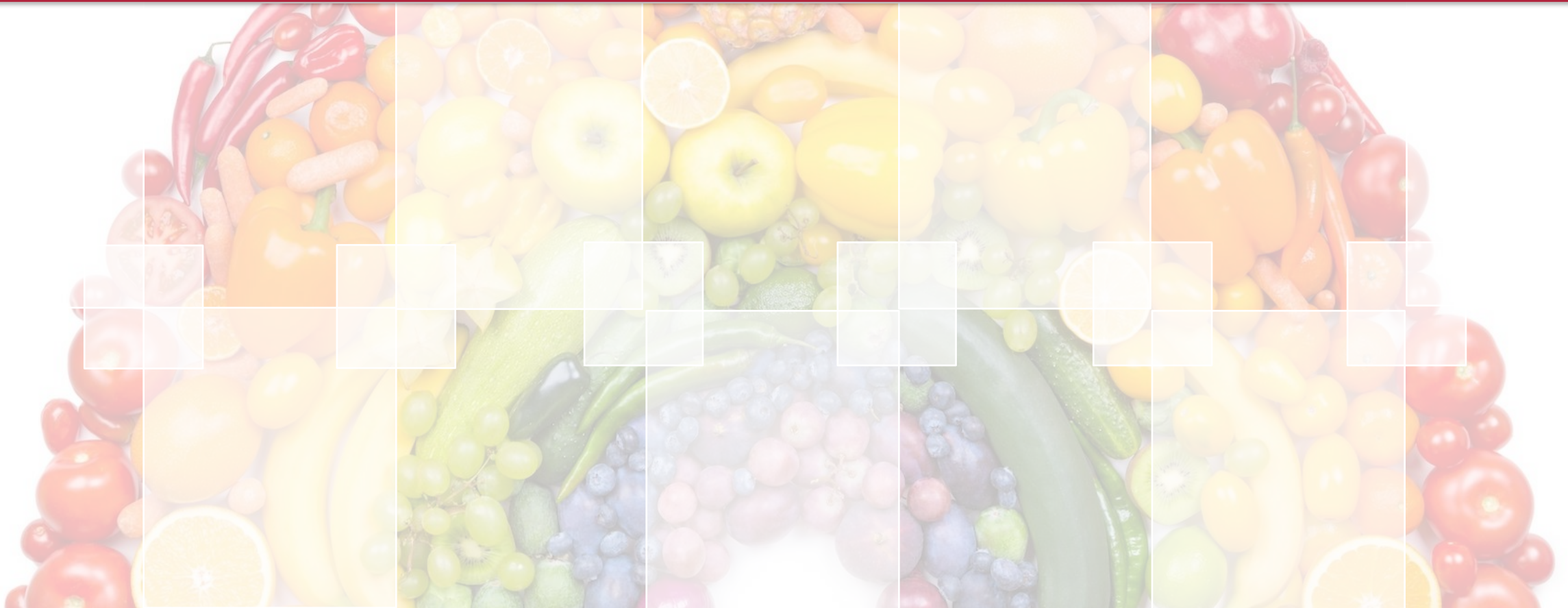
U.S. FOOD WASTE POLICY FINDER



**FOOD LAW
and POLICY CLINIC**
HARVARD LAW SCHOOL

flpc@law.harvard.edu
www.chlpi.org/flpc

   @HarvardFLPC



- **Andrea Collins**
- **Senior Specialist, Sustainability Food Systems,
NRDC**

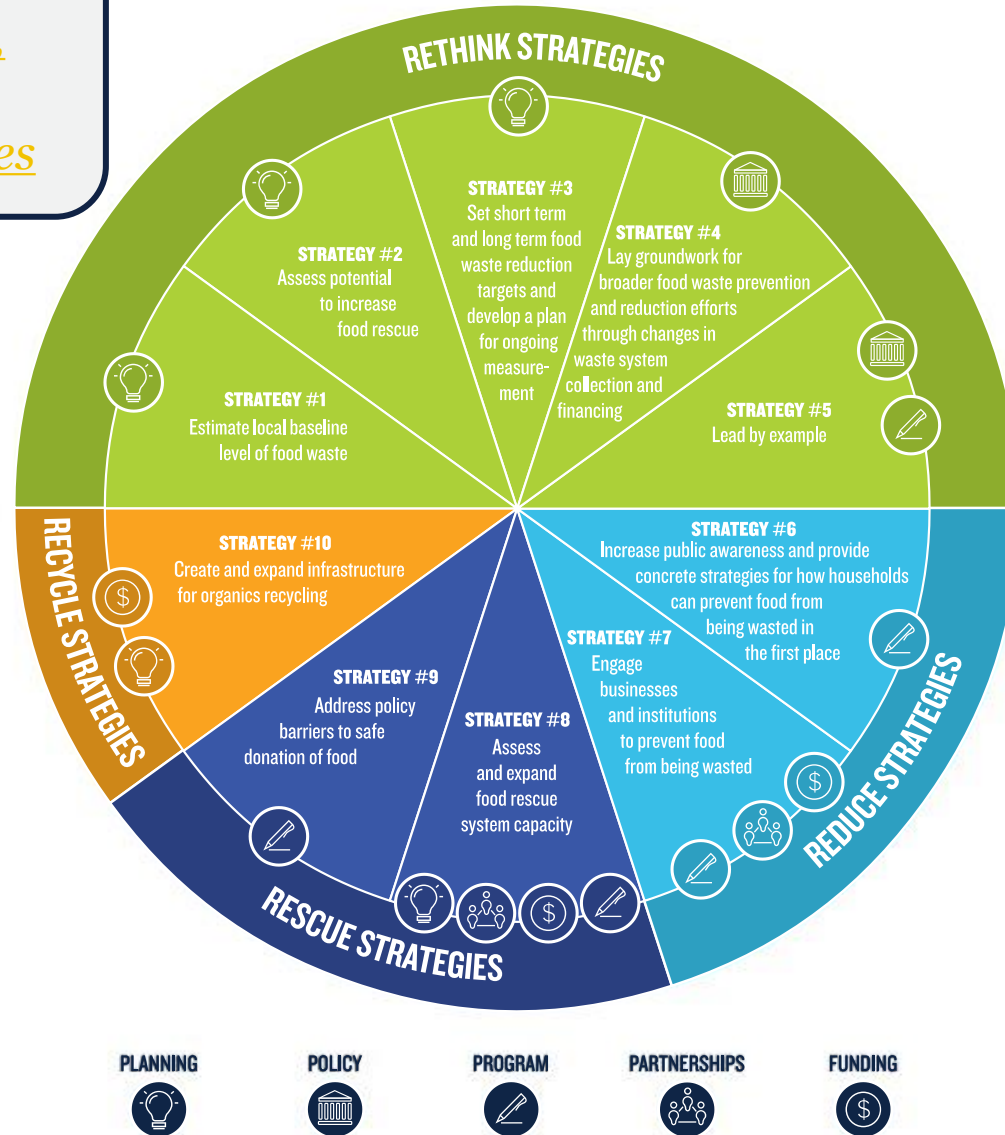
SAVE THE FOOD.COM



We recommend that you read the [*Policy and Program Toolkit*](#), [*Beginner's Guide*](#), and [*Food Matters Tools and Guides*](#)

Educating residents about reducing food waste can:

- ✓ Prevent food waste from its biggest source (residential)
- ✓ Reduce costs by reducing disposed materials to be processed
- ✓ Raise awareness to support other food waste reduction efforts



Increasing Public Awareness About Food Waste Prevention Guide

[Save The Food](#)

COOK IT, STORE IT, SHARE IT. JUST DON'T WASTE IT.

SAVETHEFOOD.COM

[Food Too Good To Waste](#)

SMART STRATEGY:
Make a Shopping List with Meals in Mind

THE SAVE THE FOOD CAMPAIGN



Objective

To raise awareness about the economic and environmental impacts of food waste and encourage Americans to take easy and actionable steps to reduce food waste in their homes.



Message

Wasting food wastes everything: water, labor, fuel, money, love.



Call to Action

Cook it. Store it. Share it. Just don't waste it. Visit SaveTheFood.com to learn how to better plan, store, and cook your food.



CAMPAIGN ASSETS

Community Outreach Materials

THE REFRIGERATOR DEMYSTIFIED

40% of food in the U.S. is never eaten. Stocking your fridge with these tips will help your food stay fresh the longest.

- TEMPERATURE**
Set your fridge to help food last longer.
- HUMIDITY DRAWERS**
The drawers on crisper drawers change humidity. Set one to high and one to low.
- THE UPPER SHELVES**
Use for: Snacks, beverages and drinks.
- DOOR**
Use for: No milk or egg bins, best for butter, condiments, and drinks.
- HIGH HUMIDITY**
Most veggies, especially those that wilt.
- LOW HUMIDITY**
Fruits, along with veggies that may break, drop, and rot.
- LOWER SHELF**
Meats and fish are better off at the bottom - it's usually the coldest and reduces risk of contamination.

For more tips visit savethefood.com

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TIPS TO FIGHT FOOD WASTE

- 1. SKETCH OUT A PLAN**
Plan to eat what you buy. Make a shopping list and stick to it. Check out the store's produce and meat sections for the week and consider combining that with ingredients you might have left over. This allows for a couple of "free samples" for the week to order out, deal with leftovers, or use what is your best.
- 2. STORE FOOD SMARTLY**
Keep produce in the crisper drawers as you bring it home. Be sure not to bring the wrong humidity drawer for your food. Additional storage advice for some of the best ways to store food are available on savethefood.com.
- 3. USE IT UP**
Designate a night of the week to use up what's in your fridge. Single-ingredient, seasonal?
- 4. FREEZE, FREEZE, FREEZE**
Freeze foods that preserve the most texture and flavor are things like frozen meat (over 24 hours), and frozen whole, frozen, sugar-free, and frozen (and use the settings). Don't forget to freeze leftovers, even if for a few days.
- 5. UNDERSTAND EXPIRATION DATES**
Use the "Best By" date for reference as generally not expiration dates as the actual expiration date is the product's or an individual. Take time with a general idea of what you can eat, and what you can't eat when you have had been really expired.

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Billboards, Transit, Posters, Newspaper, Food Service

TRASHING ONE EGG WASTES 55 GALLONS OF WATER

COOK IT, STORE IT, SHARE IT.
SAVETHEFOOD.COM

BEST IF USED.



Web and Mobile Banners

SEE THE RECIPE

=

SAVETHEFOOD.COM

NRODC

SAUTÉ THE GREENS

ROAST THE ROOT

SAVE THE **Tomatoes**

THE STORAGE OF **Tomatoes**

Store fresh tomatoes on the counter **away from direct sunlight**, with the **stem end up**. Refrigerate if nearing overripe.

Social Media

Website and Tools

The GUEST-IMATOR

A DINNER PARTY CALCULATOR THAT ESTIMATES HOW MUCH FOOD YOU NEED TO KEEP YOUR GUESTS FULL & HAPPY

GET STARTED

PLAN BETTER. SAVE MORE.

START PREPPING WITH MEAL PREP MATE AT SAVETHEFOOD.COM

CASE STUDY – PUBLIC POSTERS

Summary: Printed and attached weather-proof posters at organics drop-off site

Stakeholders: Maintenance team

Duration: Permanent

Cost of this example: \$500

Metrics: # weekly viewers

Good for:

- Reaching engaged audience
- Combining with other programs

Similar uses:

- Libraries, rec centers
- Event spaces, arenas
- Breakrooms
- University bulletin boards



Drop off site in Falls Church, VA

CASE STUDY – TRANSIT

Summary: Used existing assets, department's graphic designer re-sized, Lamar printed and installed

Stakeholders: Denver DOTI, Denver RTD, Lamar

Duration: 1 month

Cost of this example: \$7,000

Metrics: Est. 18,000 viewers

Good for:

- Wide audience reach

Similar uses:

- Billboards (including digital)
- Bus shelters
- Grocery store carts
- Bigbelly trashcans



Regional Transit System in Denver, CO

Read these reports

[Food Matters Reports](#)

[Feeding a City Report](#)

Then use these to learn about strategies

[Policy & Program Toolkit](#)

[Beginner's Guide](#)

Implementation tools and guides

[Case Studies](#)

[Strategic Comms and Partnership Guide](#)

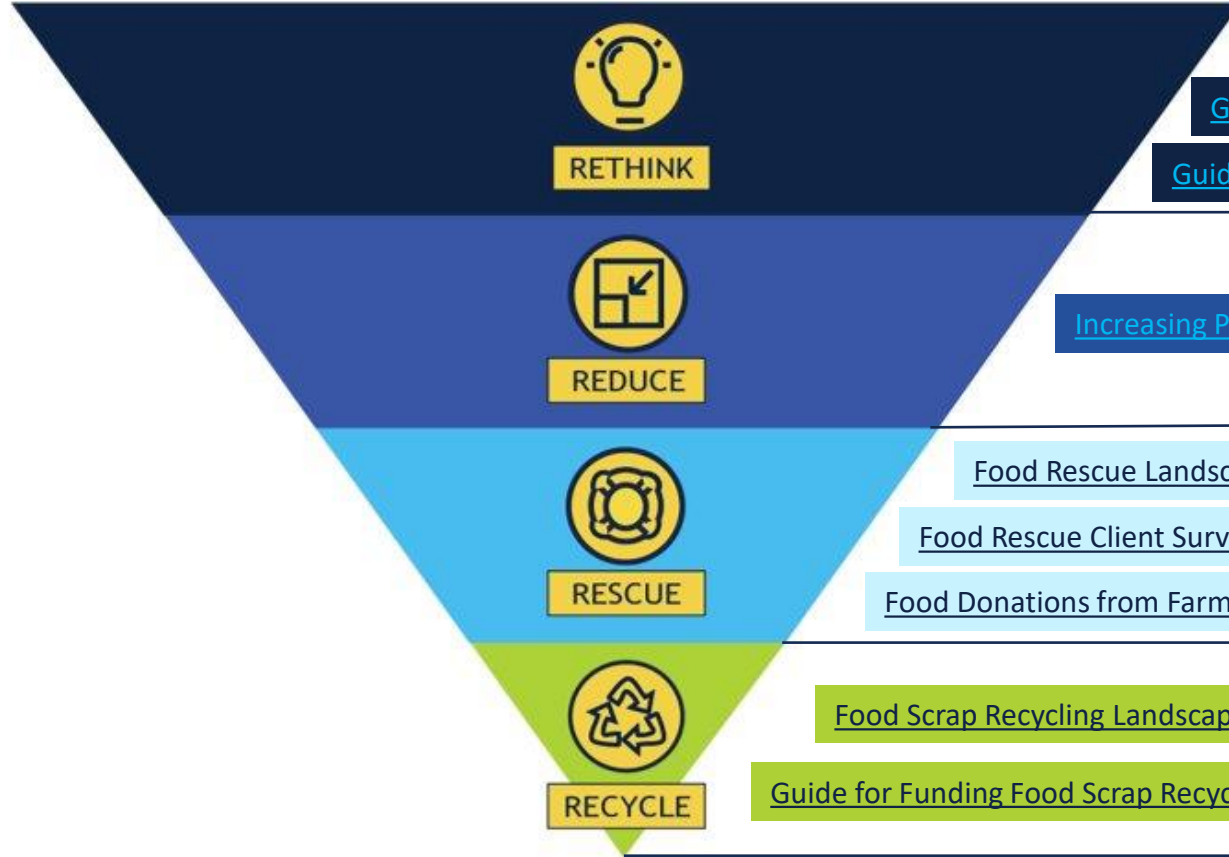
[Assessing Progress aka Metrics](#)

[Restaurant Challenge](#)

[Engaging Health Departments](#)

[Blogs](#)

Cross-cutting resources



[Baseline Calculator](#)

[Guide to Public Commitments](#)

[Guide for Hiring a City Food Waste Coordinator](#)

[Increasing Public Awareness](#)

[Food Rescue Landscape Assessment](#)

[Food Rescue Client Survey](#)

[Food Donations from Farms Guide](#)

[Food Scrap Recycling Landscape Assessment](#)

[Guide for Funding Food Scrap Recycling](#)

When you want to tackle policy, read these:

[State Policy Reports](#)

[Model Compost Procurement Policy](#)

[Model Generator Reporting Ordinance](#)

SAMPLE METRICS

- # individuals engaged in or receiving food waste outreach
- # prevention education materials distributed (e.g., postcards)
- # views of public-facing prevention materials (websites, social media, grocery carts, etc.)
- # stakeholders engaged through outreach
- \$ on public outreach campaigns related to food waste
- # media partners engaged in outreach/publicity related to food waste
- # social media posts by public entities related to food waste
- # printed materials distributed (e.g., residential outreach) related to food waste
- # or % of initiatives related to food waste directly reaching or benefiting under-served and/or low-income neighborhoods



SAMPLE STAKEHOLDERS



The most successful local campaigns typically engage diverse stakeholders from the outset and might include:

- Mayor's Office
- Public Works and Sanitation
- Public Health and Nutrition
- Department of Transportation or Transit agencies
- Other city facility/website managers
- Large Venues
- Institutions
- Local publishing/ad agencies

Food waste touches all of us! Who else might be a stakeholder in your city?

CASE STUDY – DIRECT MAIL

Summary: Department's graphic designer created image and copy to include in pre-planned mailer, printed and mailed to all households

Stakeholders: Denver DOTI

Duration: One-time mailing, repeated use of graphics

Cost of this example: \$40,000

Metrics: Sent to 180,000 household customers

Good for:

- Specific messaging

Similar uses:

- Newsletters
- Storm water bill inserts
- Rec & Parks mailers

THE DENVER COM-POST

DENVER: SAVE THE FOOD!

19% OF THE TRASH FROM DENVER HOUSEHOLDS IS FOOD.

THE AVERAGE DENVERITE WASTES 4.2 LBS. OF FOOD EACH WEEK.

THE AVERAGE FAMILY OF FOUR SPENDS \$1,800 PER YEAR ON FOOD THEY DON'T EAT.

Denver's most wasted foods include coffee, milk, bread, chicken, and bananas.

To learn more about reducing food waste at home, visit SaveTheFood.com.

PLANNING TO MOVE? LET US KNOW!

Prior to moving, contact Solid Waste Management to transfer compost services to your new home or to cancel compost services if you're moving out of town.

Until a resident officially cancels their compost collection service, we will continue to bill the resident for service. Outdated account information can also result in compost bills mailed to the wrong address, payments made under the wrong account number, and lost compost carts.

How to: GrassCycle

Skip the bag and leave grass clippings on your lawn.

Save Time
Skip the hassle of raking, bagging, and trashing your grass clippings.

Save Money
Spend less on water, fertilizer, bags, and disposal.

Save Water
Clippings will shade grass roots and keep soil cool and full of much-needed moisture.

Save the Planet
Prevent unnecessary waste by keeping grass clippings out of your compost cart. They can be useful at home! Keep it hyper-local. By leaving them in place, clippings will break down (thanks to soil microorganisms) and return nutrients and moisture to your soil. Reduce greenhouse gas emissions. When grass clippings are placed in the landfill they generate methane. Methane is a more potent greenhouse gas than carbon dioxide.

STAY CONNECTED

DenverGov.org/Compost

Sign Up For Service Reminders
E-mail, smartphone app, calendar updates, and phone calls. Visit DenverGov.org/DenverRecycles or call 311.

Follow Us On Social Media

Sign Up For The Monthly Electronic Denver Recycles Roundup Newsletter
DenverGov.org/DenverRecycles

CASE STUDY – SOCIAL

Summary: Write new or use sample content, share links, images, and tools

Stakeholders: Every social media account

Duration: One-off, campaign, twitter chat

Cost of this example: \$0

Metrics: ~10,000 impressions

Good for:

- Low cost, quick, new stakeholders

Similar uses:

- Twitter, Facebook, Instagram, TikTok, YouTube
- Newsletter
- Holiday schedule announcement
- Campaign example:

<https://twitter.com/hashtag/SaveTheFoodCA>

 **CalRecycle** @CalRecycle · Nov 20, 2017
We're #thankful 🙌 for The **Guest-imator!** Prevent #foodwaste w/this awesome calculator that helps you plan a waste-free meal! #Thanksgiving @SaveTheFood buff.ly/2Aga1DS



 **TN Society of St. Andrew** @SoSATN · Nov 14, 2017
As you're preparing for **Thanksgiving**, remember to put veggie cuttings aside. Simmer in water (with or without the turkey carcass) for a while, and they make a great broth! #savethefood @NashFoodWaste

 **Save The Food** @SaveTheFood · Dec 3, 2019
The **ULTIMATE** hearty soup made with **Thanksgiving** leftovers! Can you believe it?! 🍲👍 #SaveTheFood



Turkey Bone and Stuffing Dumpling Soup - Save The Food
Everything, yes everything, goes in this soup! From turkey meat and stuffing to vegetable scraps, this everything-but-the-kitchen-sink recipe...

CASE STUDY – WEBSITE

Summary: Write new or use sample content, include links to tools and resources

Stakeholders: Web development team

Duration: Permanent

Cost of this example: \$0

Metrics: Website views

Good for:

- Wide audience reach
- Sharing information and actions
- Low cost

The screenshot shows the City of Palo Alto website's 'Zero Waste' section. The header includes the City of Palo Alto logo, a search bar, and navigation links for 'View Text Version', 'Thursday, November 5, 2020', and 'The City / Zero Waste'. A secondary navigation bar lists 'Visiting', 'Doing Business', 'Government', 'Services', 'Community Partners', and 'I Want To'. Below this, a 'ZERO WASTE' menu highlights 'What is Zero Waste', 'What Goes Where', 'Things You Can Do', 'Current Projects', and 'About Us'. The main content area features a 'Recycle? Where?' search tool with a 'Start Searching' button. A 'GO TO' sidebar lists various city services. The main article, 'Food: Too Good To Waste', includes a heart-shaped vegetable graphic and text stating that 26% of Palo Alto's residential garbage is food waste. It provides tips on reducing food waste and lists quick links to resources like 'Food Waste Definition', 'Food Waste Facts', and 'Local Food Donation Options'.

Food Recovery and Community Food Rescue Programs

Haley Schulman, Site Coordinator, Food Rescue US.

Lori Martin, Executive Director, Haven's Harvest.

Sophie DeBode, Clinical Student, Food Law and Policy Clinic, Harvard Law School.

Harrison Nantz, Legislative Director, CT DEEP.



FOOD
RESCUE
US[®]

*Feeding our communities.
Protecting our planet.*

Haley Schulman
National Site Coordinator
Food Rescue US





Food Rescue US is a national nonprofit committed to helping end hunger and food waste in America.

Food Rescue US is dedicated to eliminating hunger and food waste (keeping food out of landfills and reducing greenhouse gasses). We engage volunteers and food donors through our proprietary web-based app to directly transfer nutritious excess food to social service agencies serving the food insecure.





FOOD
RESCUE
US®

HOW OUR MODEL WORKS

Our volunteers rescue excess, fresh food from food donors and deliver it directly to local social service agencies that feed the food insecure.

- Food Donors: farms, restaurants, bakeries, farmers markets, schools, conventions, etc.
- Receiving Agencies: community kitchens, shelters, pantries, family centers, etc.

Food Donors



Food Rescuers



Receiving Agencies





OUR APP

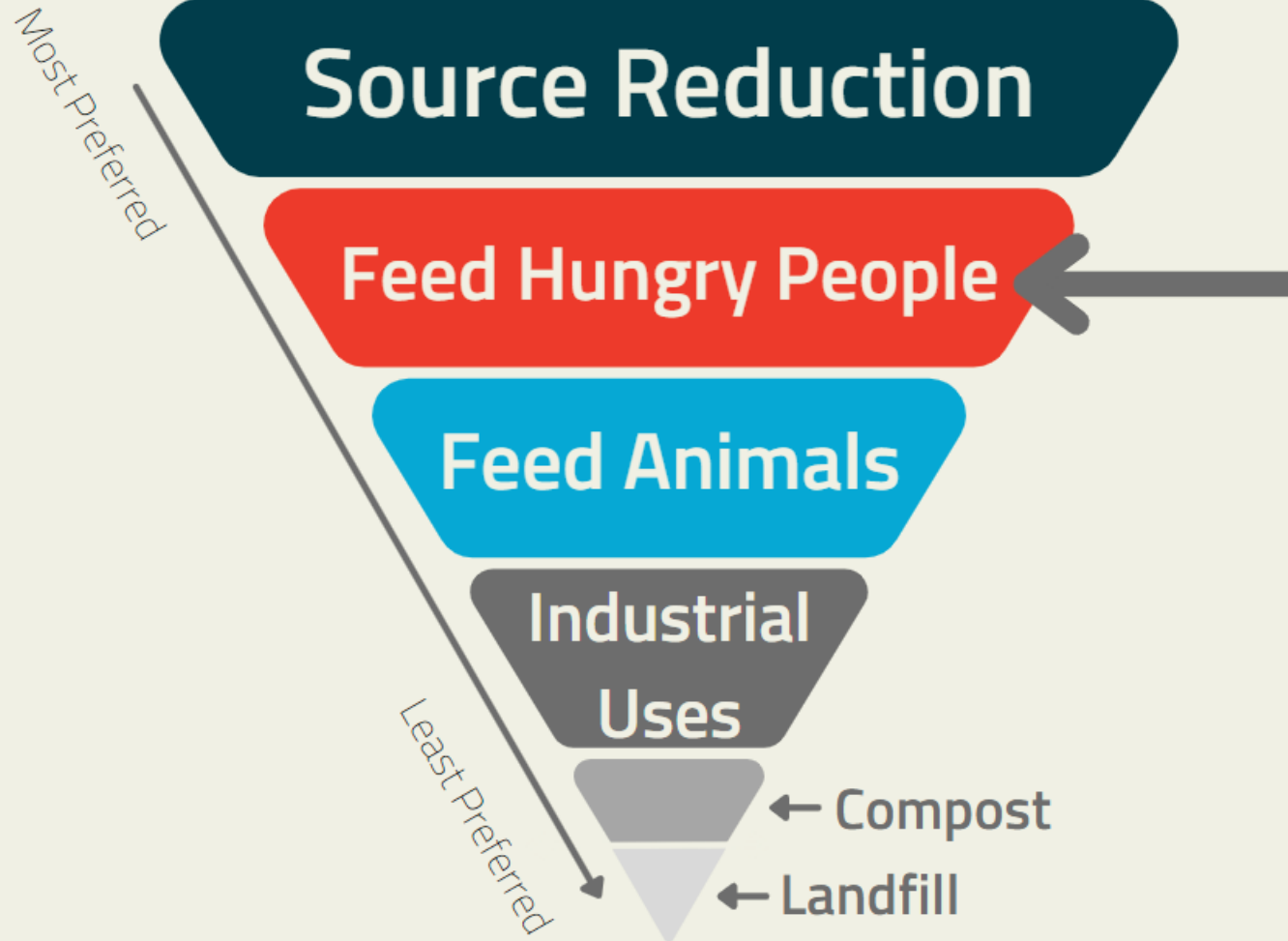
Our award-winning web-based app is integral to our model and is a large part of what makes Food Rescue US so sustainable and scalable.

Our app makes it easy for:

- Site Directors to coordinate our nearly 60,000 rescues a year.
- Volunteers to see and sign up for available rescues.



EPA Food Waste Hierarchy



WE ARE A SUSTAINABILITY NON-PROFIT

- Food decomposing in a landfill creates methane gas
- Food hauled to an out of state landfill generates GHG in trucking process
- Food incinerated generates toxic fumes that contribute to acid rain
- Wasted food is a waste of precious resources: water, land, seeds, etc.
- Environmental justice communities are most impacted by climate change and hunger

OUR IMPACT

A leader in food recovery since 2011, Food Rescue US - Fairfield County, Food Rescue US - Hartford, and Food Rescue US - Northwest CT have a proven track record of impact and the ability to scale nationally.



85,618

RESCUES
LIFETIME



47+

MILLION POUNDS
OF FOOD SAVED
FROM LANDFILLS



3,286

VOLUNTEERS
LIFETIME



GET INVOLVED

- Become a food rescuer
- Donate your excess food
- Connect us with a potential receiving agency
- Make a monetary donation

CONTACT US

Haley@foodrescue.us

203.610.3738

[foodrescue.us](https://www.foodrescue.us)

Follow us on Instagram: @foodrescueUS.fc



**FOOD
RESCUE
US**

- 
- 
- 
- **Lori Martin**
 - **Executive Director, Haven's Harvest**



haven's harvest

**Our mission is to build community and reduce
food waste, one food rescue at a time.**

**Lori Martin
Executive Director
March 14, 2023**



2022

1,500,000 lbs

food recovered

814,531.81 lbs

CO2 emissions prevented

\$3,750,000

Value of recovered food



Amistad Catholic Worker



Friends Center for Children



BOYS & GIRLS CLUB



Opportunity House, Inc.



APOSTLE IMMIGRANT SERVICES





Recovered food is a community resource.

- 
- 
- 
- **Sophie DeBode**
 - **Clinical Student, Food Law and Policy Clinic,
Harvard Law School**

Municipal Ordinances to Reduce Food Waste and Incentivize Food Recovery



FOOD LAW
and POLICY CLINIC
HARVARD LAW SCHOOL



ReFED



States and Municipalities that have Organic Waste Bans and Waste Recycling Laws



Organic Waste Bans & Waste Recycling Laws
 Reveal states and municipalities that have enacted Organic Waste Bans & Waste Recycling Laws.
[View Organic Waste Bans & Waste Recycling Laws categories](#) ▾

- No Policy**
 No organics disposal bans or mandatory organics recycling laws for food waste has been enacted, and there is no financial incentive structure to encourage food donation or waste diversion.
- Weak Policy**
 Organic waste bans or mandatory organics recycling laws have been enacted but are ineffective due to distance exemptions, limited scope, and/or lack of guidance.
- Moderate Policy**
 Organic waste bans or mandatory recycling laws are imposed on select commercial generators, with few exemptions.
- Strong Policy**
 Organic waste bans or mandatory recycling laws for food waste are enacted and enforced for all commercial generators and all individuals with few exceptions.

STATES

No policy	Weak policy	Moderate policy	Strong policy

Policy Tools

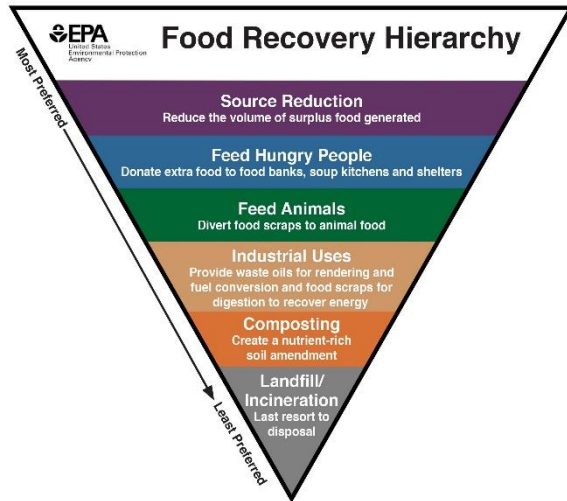
🍏 Organic Waste Bans

🌿 Disposal Bans: prohibit entities from sending organic waste to landfill

🌿 Mandatory Organics Recycling Laws: require entities to subscribe to organics collection service or send food to compost/anaerobic digestion facility

🍏 Mandatory Donation Requirements: mandate surplus food generators redirect safe food to people or other recovery or recycling pathways.

🍏 Organic Waste Ban + Mandatory Donation Requirement






Organic Waste Bans

Organic Waste Ban Best Practices

- 🍏 Apply a tiered and phased in approach
- 🍏 Grant only limited waivers and exemptions, if at all
- 🍏 Delegate implementation, specify enforcement authority, and promote outreach to generators
- 🍏 Provide grants for food waste reduction efforts



The background features a large white circle on a dark grey background. To the left of the circle, there are several overlapping rectangular panels showing a detailed, high-contrast image of a leaf's vein structure. A solid teal rectangle is positioned in the top-left corner of the overall image.

Municipal Organic Waste Ban Examples



New York City

N.Y.C. ADMIN. CODE § 16-306.1

- 🍏 Covered entities must separate organic material and send to a composting, AD, or other processing facility, or process it on-site.
- 🍏 **Covered Entities:** food service establishments, retail food stores, food preparation locations, catering establishments, and temporary public events (attended by 500+ people)
- 🍏 **Waivers apply**
- 🍏 **Delegation:** The department of sanitation, the business integrity commission, the department of health and mental hygiene, and the department of consumer and worker protection
- 🍏 **Enforcement:** Department of Sanitation stopped issuing citations during the pandemic but restarted issuing penalties (\$250 to \$1000 fine) for establishments serving/preparing food but not separating organic waste (as of July 31, 2022).



Seattle

Municipal Code §§ 21.36.082 and 21.36.083

- 🍏 As of 2015, all households and commercial businesses are subject to the ban
- 🍏 Waivers are available
- 🍏 Delegation: The Director of Seattle Public Utilities
- 🍏 Enforcement: began 6 months after law. If city inspectors find recyclables or compostable appear to make up over 10% of a garbage collection container, the residence/business will be found to be non-compliant.
 - 🍏 Noncompliance is addressed with flyers and tags, but after two warning notices fines are given




Food Donation Requirements



Food Donation Requirements Best Practices

- 🍏 Require donation of food that meets health and safety requirements and recycling and remaining food scraps
- 🍏 Apply a tiered and phased-in approach
- 🍏 Perform capacity planning and provide grants for food recovery organization
- 🍏 Promote education and outreach
- 🍏 Monitor and track outcomes



Proposed Municipal Food Donation Requirement

Boston

Ordinance Formally Creating the Office of Food Justice and Establishing a Food Recovery Program in the City of Boston

- 🍏 Food covered—“excess edible food”: “edible food not sold or used by a generator which is still safe to be consumed but is being disposed of by the generator.”
- 🍏 Covered entities: Phasing in commercial edible food generators
 - 🌿 Tier 1 (supermarkets, grocery stores, distributors, wholesale vendors, large restaurants, large hotels, colleges/universities, etc.)
 - 🌿 Tier 2 (all other edible food generators that generate excess edible food)
- 🍏 Reporting: food recovery organizations report on amount of food collected
- 🍏 Waivers: hardship waivers for financial constraints or other considerations
- 🍏 Delegation: Office of Food Justice to administer program through education, outreach, guidance, reporting, enforcement



**FOOD LAW
and POLICY CLINIC**
HARVARD LAW SCHOOL

flpc@law.harvard.edu

www.chlpi.org/flpc



@HarvardFLPC





- **Harrison Nantz**, Legislative Director, CT DEEP
- CT Legislative Update on Waste Reduction and Food Recovery

CT Legislative Update on Waste Reduction and Food Recovery

Bills that have received votes in the Environmental Committee:

- **HB 6664** – An Act Managing Waste and Creating a Waste Authority (had a public hearing on 2/7/23, no action yet).
- **HB 5577** - surplus food donation and composting (referred to Appropriations Committee on 3/10/23).
- **HB 5618** - reduction of food waste in schools (dead, wasn't raised for a public hearing, and the deadline has passed).
- **HB 5736** - supermarkets and excess edible food (had a public hearing on 2/7/23, no action yet, General Law JF deadline is 3/21, so could still be acted on).
- **HB 1046** – reduction of food waste in schools (voted out of committee, awaiting action in Senate).

CT Legislative Update on Waste Reduction and Food Recovery

Related bills that have received votes OUT of the Environmental Committee:

HB 6606 – AN ACT CONCERNING THE USE OF CERTAIN PRODUCTS MADE FROM POLYSTYRENE (had a public hearing on 2/9/23, file with Legislative Commissioner's Office 3/6/23).

- To eliminate the use of school trays made from polystyrene and prohibit the use of certain polystyrene food containers by restaurants.
- **HB 6608** - AN ACT CONCERNING THE DISTRIBUTION OF SINGLE-USE PLASTIC STRAWS BY CERTAIN RESTAURANTS (had a public hearing on 2/9/23, file with Legislative Commissioner's Office 3/6/23).
- To curtail the distribution of single-use plastic straws at certain restaurants

Q & A

- Attendees can post questions in the chat box or raise hand to request to speak.

Upcoming
CCSMM
Meetings

SAVE THE DATE

Increase Reuse and Recycling Working Group Meeting

May 23, 2023

1:00pm – 3:00pm

Topic: Business of Recycling

Thank you!

Connecticut Coalition for Sustainable Materials Management



CCSMM