

Food Recovery Efforts: Lay of the Land, Recommendations and next steps for the Austin Area

compiled by the Food Salvage and Surplus Working Group of the Austin/Travis County
Sustainable Food Policy Board

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Top Goals

Goal 1: City of Austin Travis County and surrounding communities achieve universal awareness and complete application of the EPA/USDA's Food Recovery Hierarchy

<http://www.epa.gov/osw/conserves/materials/organics/food/fd-gener.htm>

Goal 2: Concurrently help the city achieve its goal of **Zero Food Waste to landfills, incinerators or in-sink food disposals.** <http://www.austintexas.gov/department/policies-ordinances>

Context & Lay of the land

The Problem

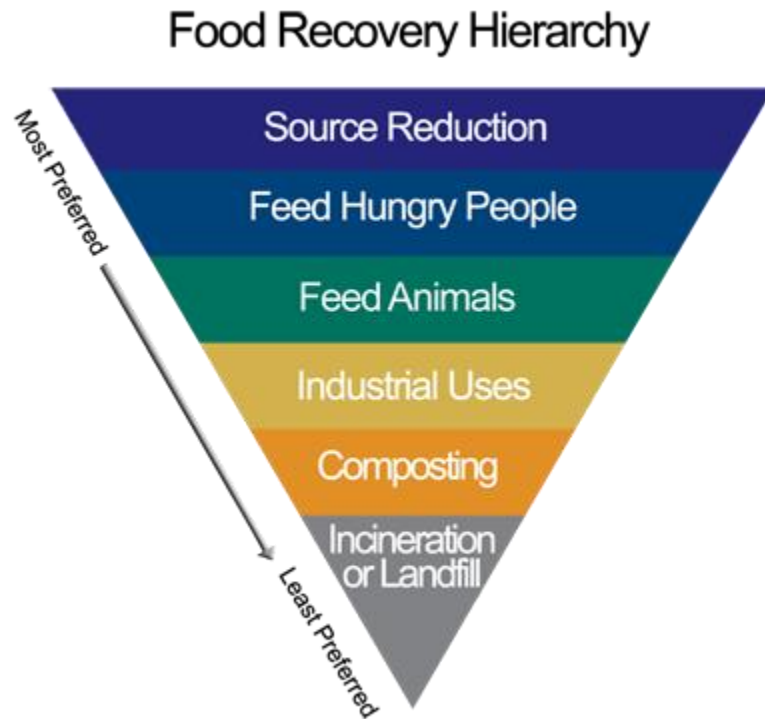
- The amount of food wasted in the United States is staggering. **Forty percent of the food** Americans have available to them (**from farm to table**) goes **uneaten**, according to a report released this week (3rd week august 2012) by the **Natural Resources Defense Council**. <http://www.nrdc.org/food/files/wasted-food-IP.pdf> Most of this nutrient-rich uneaten food ends up rotting in landfills. The article cites a study published by the **Department of Agriculture** about food loss in 2008 — the most recent year for which a full analysis has been done — states that \$165.6 billion in food was wasted that year by food retailers and consumers. The study goes on to say that \$390 worth of food per person was wasted in the United States in 2008.
- In the U.S. in **2010**, more than **34 million tons of food waste** was generated, more than any other material category but paper. Food waste accounted for almost **14 percent of the total municipal solid waste stream**, **less than three percent** of which was **recovered and recycled**. The rest —33 million tons— was thrown away, **making food waste the single largest component of MSW reaching landfills and incinerators**. <http://www.epa.gov/osw/conserves/materials/organics/food>
- A study commissioned last year by the U.N. Food and Agriculture Organization estimated that around the world, **1.3 billion metric tons** of food go to waste annually in the world. That's 1/3 of all food produced for humans.
- Stopping the flow of food waste to the landfill and diverting it to be used to its maximum benefit is a **Social Justice** issue (poverty and hunger) as well as an **Environmental** issue (methane and lost soil fertility) as well as an **Economics** issue (waste hauling cost, bottom line).

The basic principle that applies here is; **Food Waste is Still Food**. Food for humans, animals or microbes in compost.

Environmental Reasons

- In the dumpsters and in the landfill food waste stinks and creates tons of harmful **methane gas**, a potent greenhouse gas. www.governing.com/topics/energy-env/Methane-from-Landfills.html
- Environmentalists regularly advocate the prevention of **wasted water and energy**, but little attention is paid to the **squandering of food**, which **uses plenty of both**. www.treehugger.com/.../food/the-impact-of-food-waste-on-climate-change-and-just-about-everything-else.html
- **Uneaten food** accounts for **25% of all fresh water used in the US**, **4% of total US oil consumption**, **\$750 million/year to dispose of the food**, and **31 million tons of landfill waste**. From: Fela, J. 2012. Waste not, want not. *Frontiers in Ecology and the Environment*, 10(2), pp 61.

- City of Austin case studies show **food scrap comprising from 10 to 30% of the waste from several sizes and types of Austin-area restaurants.**



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<http://www.epa.gov/osw/conserves/materials/organics/food/fd-gener.htm>

- The **USDA and EPA** have a **Food Recovery Hierarchy** that explains, when it comes to dealing with food waste:
 - first - look at source reduction ie: don't overproduce and adjust serving size or serviceware
 - second - feed humans the surplus food,
 - third - feed animals the food scraps,
 - fourth - industrial uses (especially oil) and
 - fifth - composting food waste.
 - Only after all of those options have been exploited should any excess go to a landfill or incinerator (which is contrary to Austin's Zero Waste Plan).
- There is a need and an opportunity to help **broaden the consciousness and practices of food businesses and the general public about food recovery.** Some businesses donate surplus food to people, but send the rest of the food waste to landfills giving no consideration to feeding animals or to composting. Some businesses compost but have no program to connect surplus food with humans or animals. There is very limited attention on redirecting food waste for animals.
- Members of our group have advised that the word **Diversion** be used throughout the Austin Resource Recovery Zero Waste Master Plan rather than just recycling and

composting. This opens the door for programs to direct food to humans, animals, industrial uses as well.

Feeding People

- Recent studies show **25.7% of Texas children live in poverty**.
<http://www.austinfoodbank.org/hunger-is-unacceptable/facts.html>
- There are more than 300 **human service** agencies that distribute food to people in Central Texas.
- **Food donors have legal protection** to donate surplus prepared and unspoiled food via the 1996 Emerson Good Samaritan Act (which was preceded by the Texas Good Faith Donor Act in 1981) See Appendix 1
- There is extremely **low awareness** of the Good Samaritan Act.

Feeding Farm Animals

- Farmers are being hurt financially by the drought and the downturn in the economy
http://www.usda.gov/wps/portal/usda/usdahome?navid=DISASTER_ASSISTANCE
- Note: TX State **Law** passed in 2001 that makes **feeding animal products to pigs illegal**. www.tahc.state.tx.us/animal_health/swine/swine_feeding_law.pdf
- There are **local farmers** interested in supplementing their animals' feed with food scraps

Composting

- The City's Austin Resource Recovery Department has organized and is carrying out a **restaurant recycling Diversion and composting pilot** program. It is being implemented by Ecology Action and Organics By Gosh with an assortment of 12 Austin restaurants. They are looking at the opportunities and the barriers to integrating recycling and composting. The 6-month pilot was extended to a year and will wrap up at the end of September 2012.
- **City of Austin's Universal Recycling Ordinance** will phase in starting October 1, 2012 over the next five years. It is possible that City Council may amend the URO to require large food businesses to divert compostable materials beginning October 1, 2016 with smaller food businesses affected in 2017. *The members of this working group hope this happens sooner. We also wish for curbside composting by 2014.*
- The COA encourages **home composting** with their composter rebate program.
<http://www.austintexas.gov/department/compost>
- We aim to get way in front of the 2016, 2017 commercial composting requirements and **educate food businesses about the full range of diversion options available** to them.

Costs and benefits of donating food and composting (new section)

- Tax benefits to donors
- Costs of training, bins, and service

Policies to learn & take inspiration from

- **City of Los Angeles Food Rescue ordinance** - Requires the city to donate surplus food from its facilities and events. Read more at LA City Surplus Food Donation Website: <http://helpfeedla.org/index.php>

- The L.A. Food Policy Council's Food Security & Nutrition Working Group supports the City of Los Angeles and the L.A. Unified School District in the implementation of the Food Rescue Ordinance. They educate local businesses and emergency food providers on how to participate in surplus food programs. Awesome website http://goodfoodla.org/catalyze_group4.php
- Hunger Action LA helps:
 - Encourage food businesses to donate.
 - Educate food businesses on the laws that protect them.
 - Facilitate connections between food businesses and local charities who can receive donated food.
- **L. A. Waste Reduction Assistance Program -**
<http://www.calrecycle.ca.gov/Organics/Food/>
- **Massachusetts Banning Commercial Food Waste from landfills:**
State environmental officials are *preparing* to ban hospitals, universities, hotels, large restaurants, and other big businesses and institutions in Massachusetts from discarding food waste in the trash beginning in 2014, a measure that in coming years they hope to extend to homes as well.
Officials said the proposed rules, designed to save space in landfills and reduce emissions of gases that trap heat in the atmosphere, will make Massachusetts the first state with such a comprehensive prohibition on commercial food waste.
Their immediate goal is to divert a third of the nearly 1.4 million tons of organic waste produced every year in Massachusetts from landfills by the end of the decade. Instead, it would go to composting sites and a new generation of specially designed plants that convert waste into energy, heat, and fertilizer.
State officials said they want to begin diverting household waste to the new plants by the end of the decade. <http://bostonglobe.com/lifestyle/health-wellness/2012/05/03/state-propose-banning-commercial-food-waste-from-landfills/uXVV6DXZxbf0vW0WfchHsQN/story.html>
- The **European Parliament's Agriculture Commission** has resolved to **slash food waste by 50% by 2025**, and declared 2013 "European Year Against Food Waste" .From: Fela, J. 2012. Waste not, want not. *Frontiers in Ecology and the Environment*, 10(2), pp 61.
- **North Carolina Office of Waste Reduction**
Waste Reduction Grant Program, targets agencies that divert prepared and perishable foods from disposal facilities.
- **Waste Reduction Awards Program** in California - for years it recognized businesses for decreasing their waste stream and maximizing diversion. <http://www.calrecycle.ca.gov/WRAP/>

Proposed Next Action Steps

- Apply to ARR for mini grant to help put together outreach materials and pilot them

- Get a grant researcher to develop a list of options for funding various stages of this - research, outreach & education.
- Apply for grants
- Research other food runner programs and get copies of their outreach materials to help us develop our own.
- Compile forms/contracts used by select food donors and recipients to educate donors about liability and how to track the value of their donation (i.e. Keep Austin Fed, CAFB, Meals on Wheels).
- Develop outreach materials for educating food businesses about the Food Recovery Hierarchy and the benefits of applying that hierarchy, and resources to take action.
- Pilot using those outreach materials with 10 different kinds of food businesses (fast food chain, local casual, national casual, local fine dining, grocery store, convenience store, corporate cafeteria, caterer, event producer, farmers market vendor)
- Incorporate feedback from the round of pilot outreach into outreach materials
- Explore the possibility of \$ from HHS to help with portion control education
- Find out which chain businesses are participating in Food Donation Connection. Is there any local activity?
- **Promote a L.A.-style ordinance** requiring the donation of leftover food from City and County sponsored events and facilities. <http://helpfeedla.org/index.php> (see below)
- **Publicize the findings of the Austin Resource Recovery Pilot Program with 12 restaurants**
- **Extend outreach and education programs to all food businesses** in Central Texas, to explain
 - a) the Food Recovery Hierarchy and how they can participate through waste prevention and various forms of diversion,
 - b) Legal protection offered by the Good Samaritan Act
 - c) Tax deductions
 - d) the PR benefits of participating in food recovery.
- Continue and expand **data collection** in regards to the size and distribution of the market for a surplus food runner effort, a food waste-to-farm animal effort and enhanced composting programs.
 - Administer the survey we created for food businesses and compile results.
 - Re-survey farmers. Increase the participation from 10 to at least 20 and analyze results.
- **Collaborate with Eco Campaigns** - Create or promote a branded program that addresses the issue of food waste/hunger.
- Continue participating in meetings sponsored by the Universal Recycling Ordinance Group and relevant Zero Waste Advisory Commission meetings to help learn about and shape rules as they pertain to food waste/composting and identify salvage opportunities. Further identify and categorize food waste destinations.

Additional to do items

- Extract the useful parts of American Wasteland
- Offer assistance with TCEQ interface, permitting and operations and management, if any
- Help create the market by using the Universal Recycling Ordinance to require food diversion. (*not just recycling and compost*)
- Adopt a resolution supporting the hiring of a national food waste czar (like there was from 1996-2000)
- Get a tax expert to evaluate what is current and true about tax benefits of food donations. Is it 1.5 times cost? See <http://www.foodtodonate.com/Fdcmain/TaxBenefits.aspx> for starters (asked Todd Wong)
- Follow up with Jim Walker re: UT Food Recovery Network
- Grocery store ideas
 - “seconds bins” for produce and if not readily adopted, start a consumer campaign
 - give food to employees rather than trash it. Examples, staff bins in Wheatsville and Staff dinners at Gusto
 - Greater Austin Restaurant Association - Skeeter Miller (County Line & Canoli Joe's), Daryl (list from Aiden Cohen)
 - Eddie Bernal - (Gusto, Blue Star, Santa Ritas)
- Encourage the **Waste Reduction Assistance Program (WRAP)** program to systematically analyze the pre and post-consumer food waste of restaurants, grocery stores and other food businesses so they can more strategically order, prepare and serve food, aiming to prevent waste.
- Share the UT research about portion sizes and serving trays affecting the volume of food waste.
- Add FOOD to the guide "What do I do with..." <http://austintexas.gov/what-do-i-do/f> , Include Food Recovery Hierarchy info as well as options for getting food to humans, animals, biofuel producers and composters.
- Consult with Greenmap.org to distinguish food available, or food destination
- Get the USBCSD to expand its food-related Byproduct synergy efforts which "[matches] under-valued waste or by-product streams from one facility with potential users at another facility to create new revenues or savings with potential social and environmental benefits." ie "[Food Waste for Anaerobic Digestion](#)". Two companies have identified a BPS opportunity involving the use of food waste from Company A as an alternative feedstock for Company B's anaerobic digestion process. The outputs of anaerobic digestion are soil amendment and biogas which is used for electricity generation. The resulting soil amendment is used as an alternative to synthetic fertilizer and biogas displaces the need for fossil fuels for energy. Ordinarily, the food waste would be disposed in a sanitary landfill.
- Study the Conserve Program of National Restaurant Association) <http://conserve.restaurant.org/>
- Get the City's Food Handler Course to include information about the Good Samaritan Act
- See that all food service permit holders know about the Good Samaritan Act

- **Educate the general public** about strategies to reduce their food waste, to connect their leftovers from their events with people, animals, and composting services. Also encourage home composting. To ask for half portions at restaurants. The [Love Food Hate Waste](#) site has excellent advice for how to store many different foods and fun recipe tools to help use up specific foods. They also have a [portion planner](#) to help you cook just the right amount. NRDC's new [food waste fact sheet](#) [PDF] has tips on what to think about when buying and storing food. And there's a wealth of knowledge out there in the form of friends, family, and cookbooks. I like [The Use-It-Up Cookbook](#) or [The Frugal Foodie](#).
- **Support the development** of efficient and widespread **intermediary systems** (for profit and non-profit) to expand food recovery and redistribution.
- Create partnerships with agencies like Meals on Wheels, SFC and other similar groups to help with food processing and volunteer logistics management

Timeline

- August 27, 2012 - Present research & recommendations to Sustainable Food Policy Board
- August 30 - Meet with Carlos Rivera and Dr. Wong of Health and Human Services to share research and talk about next steps.
- September 2012 - Work with SFPB, HHS, Council, and Commissioners Court to achieve passage of Surplus Food Donation ordinances.
- Have policies and program plans ready to announce by Food Day on October 24 2012. <http://www.foodday.org/>

Current Working Programs

Austin and Texas Programs directing Farm & Garden grown Food Surplus to People

- **Food is Free Project** (PD) <http://foodisfreeproject.org/> - plants food gardening in people's front yards with the expectation that anyone can harvest it.
- **The Gleaning Network of Texas** - The Gleaning Network of Texas is a nonprofit, grassroots organization whose goal is to use our state's existing surplus fresh produce resources to help alleviate hunger and improve nutrition for food-insecure Texans. The Network brings together growers, volunteers, and service agencies to provide food for the hungry from fruits and vegetables left in the field after the harvest and other unutilized supplies. <http://www.gleantexas.org/>
- **Grow and Give Gardener Program** managed by the **Capital Area Food Bank of Texas** <http://www.austinfoodbank.org/how-to-help/grow-and-give.html>
- **The Surplus Agricultural Grant Program** (Texans Feeding Texans) offers growers an incentive to donate fresh produce that would otherwise be left in the field, by offsetting a donor's costs of harvesting and packaging surplus product and supplying the necessary transportation. Created to facilitate the donation of surplus product to feed low-income families across Texas. The program creates a direct link between Texas-based

commodity producers, processors, food banks emergency food providers, and low-income families. Launched in March 2002. Since the programs inception, TFBN members have distributed over 35 million pounds of fresh product throughout the state.

- **Texas Fresh Approach - TFBN** also initiated a pilot project named Texas Fresh Approach (TFA) **with the Texas Department of Criminal Justice**. From its origins in Houston, the statewide TFA initiative now provides hungry Texans with a wide array of fresh vegetables planted and harvested by Texas inmates on surplus Texas Department of Criminal Justice (TDCJ) farmland. In addition to planting and harvesting, inmates in some areas also glean fields. The produce is transported to food banks for distribution to charitable member agencies throughout the state of Texas. The program, the first of its kind in the nation, maximizes the resources of the prison system and Texas food banks. The result is a grand illustration of how the public and private sector can work successfully together to solve the serious problem of hunger.
- **Spread the Harvest** project of the **Sustainable Food Center** ensures that folks in the Austin area who grow more than they can consume themselves share their abundance with low income neighbors and food pantries. SFC measure the meal equivalents shared to report back to their funders. This ensures that fresh produce that can't be eaten by a Spread the Harvest gardener goes directly to another family or to a local food pantry rather than to compost or to the landfill.
- **Urban Roots** - (grows food and delivers) Teaches low-income youth how to be organic farmers - Donates 40% of food to shelters. <http://www.urbanrootsatx.org/>

Food Surplus to People - Austin - restaurant, grocery or other food establishment donations

Travis County contains around 130 hunger relief groups including organizations such as churches, community centers, and social service organizations.

(PD = pick-up and deliver, RD = receive and distribute)

- **Angel House** (RD) Soup Kitchen and Baptist chapel, 908 E. Cesar Chavez, serves food to about 300 people a day <http://www.angelhouse-abc.com/donate.htm>
- **Austin Harvest was an affiliate of USA Harvest** (historical) (PD) - Todd Wong founder. Volunteer driven effort to get food surplus from restaurants to the needy. Restaurants that were participating La Zona Rosa, Fuddruckers, Spaghetti Warehouse, Chuy's, Shady Grove, Hula Hut, Swedish Hill,
- **Blackland Neighborhood Center** (RD) and other community centers serve as distribution points for donated food, mostly from Capital Area Food Bank. www.merchantcircle.com/directory/TX-Austin-78733/category/Community/Community.Centershttp
- **Break it Down** (PD) daily food surplus pick-up at Wheatsville COOP. Soon to expand efforts. info@breakitdown.org
- **Capital Area Food Bank of Texas** (RD) CAFB distributes food more than 300 Partner Agencies across 21 Central Texas counties. Partner Agencies including soup kitchens, pantries and shelters who then provide the food to hungry Central Texans.

A good web page to look at is: <http://www.austinfoodbank.org/hunger-is-unacceptable/older-adult-hunger-in-central-texas.html>

- **Caritas of Austin** (RD) at 611 Neches Street. Offers free lunches, no questions asked Monday through Saturday 11am 12:30. Also manages a food pantry for clients in crisis. contact Tanya Greenough 512-479-4610
- **Casa Marianella** (RD) on Gunter St close to 7th and Pleasant Valley accepts food surplus to feed its residents.
- **Eastside Community Connection** (RD) at 5810 Berkman Drive
- **Eternal Way** (RD)(PD) The E.A.T. (Everybody Ate Today) Outreach. Volunteers pick up day old bread, mostly from Central Market (other whole foods welcome) and distribute it to needy children, women and people in crisis situations. <http://eternalway.org/eat-outreach/> Rocco@eternalway.org or call 512-445-1080.
- **Hope Food Pantry** (RD) at 4001 Speedway supported by the United Methodist Church. gives out four days of food every week to 9 zip codes. Food mostly comes from the Capital Area Food Bank, Whole Foods Market (bread) and Starbucks pastries. <http://hopefoodpantryaustin.org/>
- **Keep Austin Fed** (PD) in collaboration with the Easter Seals of Central Texas this volunteer driven organization collects food surplus from restaurants and stores to redistribute to the needy. [Joseph M. de Leon at josephmdeleon@gmail.com](mailto:Joseph.M.de.Leon@gmail.com) or 512-294-4584.
- **Manos de Cristos** (RD) a community outreach center has a food pantry, stocked mostly from the Capital Area Food Bank, but also get donations from 17 area presbetirian churches as well.
- **Meals on Wheels & More** (RD) serves home-bound elderly. Their sources of food include __ __ __, they have a commercial kitchen that prepares ### meals for weekly delivery by ## volunteers.
- **Micah 6** (RD)(PD) A collaborative effort between 6 downtown churches, supporting people in need, including a food pantry, at 2203 San Antonio st.
- **Mobile Loaves and Fishes** (RD) has served over 3 million meals and had 17000 volunteers. <http://mlf.org/> (mtg on Aug 23rd)
- **Salvation Army** (RD) 501 E 8th St. Austin TX. 78701 http://www.salvationarmyaustin.org/?page_id=7
- **University of Texas** - UT Director of Sustainability met with Food Services about starting a proposed student-run Food Recovery Program a la Food Recovery Network.
- **Also receiving food and redistributing it:** (RD) Austin Baptist Community Center, Austin Children's Shelter, Children's Advocacy Center, Church Food Pantry, Comfort House, East St. John's Service Center, Family Crisis Center, Hospice Austin's Christopher House, Kids @ the Crossroads, Latina Mami, Ministry of Challenge, Maggie Johnson Retirement Center, Our Lady of Guadalupe Food Pantry, Push-Up Foundation – Male Unit, Salvation Army, Word of Life Bastrop Church.

Food surplus to people - National/ Examples from other Cities

- **Angel Harvest** (LA) - ANGEL HARVEST links the resource to the need smartly. It is an innovative non-profit food distribution system that picks up good, un-served, perishable food from 3,900 events, caterers and corporate cafeterias that everyday is delivering this

free food to emergency feeding programs throughout Los Angeles County.

<http://angelharvest.org/index.php>

- **Food for Free** (Cambridge) “Bridging the gap between waste and want since 1981” Food For Free rescues fresh food—food that might otherwise go to waste—and distributes it within the local emergency food system where it can reach those in need. Through a combination of [food rescue](#), [farming](#), and [transportation services](#), they give food programs year-round access to fresh fruits and vegetables, while their [delivery program](#) brings food directly to isolated seniors and people with disabilities. Their programs address not only short-term hunger, but obesity, diet-related disease, and other long-term health effects of food insecurity and poor nutrition. In addition, food rescue—also called salvage or gleaning—reduces food waste. Last year FFF’s produce rescue program distributed 1,020,000 pounds of food, partnered with 78 food programs in Boston, Cambridge, and Somerville, MA to help feed 25,000 people <http://www.foodforfree.org/>
- **Bare Abundance** - “Dedicated to improving the dignity and quality of life of the hungry and needy we serve.” Their vision is to assure that no one goes hungry, no food is wasted in our community, and no one is denied the opportunity or assistance to become self-sufficient. BareAbundance is built on grassroots action and community support; the project links students directly to the Berkeley and Oakland communities. Essentially, we will distribute excess consumable foods (including, but not limited to the following: fruits, vegetables, cereals, and non-perishable same-day goods e.g. breads) from a network of local restaurants and cafes, farmer’s markets, UCB cooperative houses, Greek housing, local organic gardens, and small farms. This food will be afforded proper care by the BareAbundance team who will then redistribute the food to local shelters and low-income areas. <http://bareabundance.org/>
- **Boulder Food Rescue** www.boulderfoodrescue.org A must see web site; easy to navigate. These folks are doing a fantastic job. Check it out.
- **DC Central Kitchen** - DC Central Kitchen’s Food Recycling program recovers leftover food and converts it into meals for hungry and at-risk neighbors. They now recycle more than three tons of surplus products from major food service corporations each day. DC CK has many other programs including meal distribution, healthy school food, culinary job training for unemployed individuals, and a few others. <http://www.dccentralkitchen.org/>
- **City Harvest** Serving New York for 25 years. Over a million served every year. www.cityharvest.org
- **Farmer Food Share** - North Carolina (Stationed in Chapel Hill NC serving region with 6 counties - 13 Farmers’ Markets) Provides fresh food to people at risk for hunger while building healthy community food systems and enhancing community economic development. Operate donation stations at farmers’ markets - collect donated food and money to buy food). Includes a food program for kids. www.FarmerFoodShare.org
- **Food Donation Connection** - National Program that connects runners with national chain and some local donors to recipient partners (Pizza Hut, KFC, Taco Bell, Long John Silver’s, A&W, NPC International, Olive Garden, Red Lobster, LongHorn Steakhouse, The Capital Grille, Bahama Breeze, Seasons 52, the Cheesecake Factory, Grand Lux

Cafe, Chiptle Mexican Grill, Famos Dave's, Auntie Anne's, Rock Bottom Breweries, Old Chicago, Chop House, Cracker Barrel and Walnut Brewery) www.foodtodonate.com

- **Food Finders** (LA area) - Food Finders is a multi-regional food bank and food rescue program headquartered in Signal Hill, CA. We pick up donated food from hundreds of local grocery stores, bakeries, restaurants and produce markets and distribute it directly to missions, shelters and social service agencies to feed the needy and impoverished. Our volunteers and staff drivers pick up and deliver on a same-day basis. On average, Food Finders helps provide 40,000 meals a day, reducing the amount of food insecurity prevalent throughout Southern California. www.foodfinders.org
- **Foodlink** (Rochester, NY) - provides hunger relief, eliminate the root causes of hunger, improve health, and promote economic development. We do this through the distribution of food to a network of agencies and by empowering individuals through nutritional and agricultural programs. <http://foodlinkny.org/>
- **Food Recovery Network** (currently on 4 campuses - Fighting Waste. Feeding People. Trying to get more chapters open. Network of student groups that started at University of Maryland dedicated to recovering the surplus food from the dining halls and sports games that would otherwise go to waste and donating it to homeless shelters in DC. We have donated over 30,000 meals as of May 1, 2012. Reducing food waste and providing for our neighbors makes our whole community stronger. It also helps the environment by helping to close the loop on food waste, America's second largest waste stream. After the success of the UMD chapter, FRN has launched a national movement on college campuses and already has four chapters at schools across America. <http://www.foodrecoverynetwork.org/>
- **Green Restaurant Association** - The GRA is a national non-profit organization that provides a convenient and effective way for restaurants, manufacturers, distributors, and consumers to become more environmentally responsible. <http://www.dinegreen.com/>
- **New York City WasteLess Program** - NYC has created a magnificent website with information for reducing waste at home, at school, and at work. The site is very user friendly and has information for all types of businesses and establishments. There is a great page on how to reduce waste in a restaurant, manufacturing, office buildings, retail, schools, and much more. http://www.nyc.gov/html/nycwasteless/html/wasteless/wasteless_nyc.shtml
- **Resource Center** a Chicago organization picks up edible food and delivers it to soup kitchens and homeless shelters close by. 1-773-821-1351 info@resourcecenterchicago.org
- **Feeding America Network National** has affiliate organizations around the country www.seconddharvest.org 1-800-532-FOOD
- **Society of St Andrew** "gleening americas feilds, feeding Americas hungry" 14.2 million pounds of produce collected first half of 2012 = 42.5 million servings <http://www.endhunger.org/texas.htm>
- **Timothy Jones** (Food Waste Expert Univ of Arizona) - <http://uanews.org/node/10448>
- **USA Harvest** <http://www.usaharvest.com/> 130 chapters around the country "Our volunteers pick-up surplus food from restaurants, hospitals and food suppliers and deliver it to missions, soup kitchens and people in need. It's a very simple and

passionate concept that people can really relate to: Moving food from people who have too much, to those who have much too little!"

- **WasteWise** - WasteWise is a free, voluntary EPA program through which organizations eliminate costly municipal solid waste and select industrial wastes, benefiting their bottom line and the environment. WasteWise participants can join as partners, endorsers, or both. WasteWise helps its participants meet goals to reduce and recycle municipal solid waste and selected industrial wastes.
<http://www.epa.gov/epawaste/conservation/smm/wastewise/index.htm>
- Flash Food - App to match leftovers with volunteers and end users.
<http://www.good.is/post/at-the-imagine-cup-flash-food-a-hunger-fighting-app/>

Read more about food rescue at http://en.wikipedia.org/wiki/Food_rescue

Food Salvage to Animals - Austin

- **TDS** - As part of an expanded TDS food waste sorting and composting operation, TDS will produce a certain amount of animal feed for use at its existing and planned game ranching operations.
- **Microbial Earth & Break It Down** - working on soldier fly/grub composting.
- **Donation of bones to animal shelters.** Could be expanded.
<http://www.statesman.com/news/local/barbecue-business-donates-rib-bones-to-dogs-at-2427108.html>
- The FS&S Working Group created a **local farmer survey** and got responses from 10, with **6?** being interested in receiving food scraps for their animals

Food/Oil for BioFuel

- Waste Cooking Oil Broker <http://www.wastecookingoilbroker.com/>

Food Salvage to Compost

- Central Texas currently has 3 commercial compost operators where food waste haulers can **drop off** collected food waste: Organics by Gosh 276-1211, J V Dirt 927-1977 and TDS
- **Compost Coalition** collects coffee grounds and other food scraps from N/ Burnet businesses for composting. Expanding.
- Several **individuals** are putting forth their own individual efforts to glean from the waste stream of people food, mostly day old bread and compostable materials.
- **City of Austin's Universal Recycling Ordinance** will phase in from October 1, 2012 through 2015 beginning with large offices and apartment complexes but has nothing to do with food or other compostable materials. The City Council may amend the URO to require large food businesses to divert compostable materials beginning October 1, 2016 with smaller food businesses affected in 2017. Curbside composting is coming 2014?
- A **restaurant recycling and composting pilot program** has been organized by **the City** and implemented by **Ecology Action** and **Organics By Gosh** with an assortment of **12 Austin restaurants** They are looking at barriers and opportunities to integrate

recycling and composting. The 6-month pilot was extended to a year and will wrap up at the end of September 2012. Note from TDS: the City structured this pilot program to prevent TDS participation, even after TDS proposed an alternative structure so that TDS could participate. Recent reports from participating restaurants suggest the pilot program has been extremely problematic. This may be the desired and/or engineered result in order for the City to justify taking over collection and processing services.

- The city encourages home composting with their **composter rebate program**. <http://www.austintexas.gov/department/compost>
- **Green Bucket Composting**. Home pick-up service, weekly.
- A number of local restaurants and grocery stores already contract for off-site composting with local vendors:
 - **Break It Down** picks up compostable food waste from approx 50 businesses. They provide 1-6 30-gallon blue barrels with frequent pick up. (~3 times a week)
 - **Compost Coalition** Focusing first on coffee grounds (an excellent soil amendment) volunteers visit coffee shops to redirect the used grounds from the landfill. www.compostcoalition.com/ground-to-ground
 - **Ecology Action** provides compost pick-up service to 20 businesses Most locations use 1 or 2 65-gallon carts, with a few using 4. One of the two agencies participating in the ARR Restaurant Recycling and Composting Pilot.
 - **Organics by Gosh**. Provides food waste pick-up service to a stops about 35 businesses, many of which have multiple locations and most which have more than one pickup per week. They have 67 stops on their routes. They provide 2, 3, 4, and 6-yard roll offs. They also provide 32, 68 and 95 gallon carts. One of the two agencies participating in the ARR Restaurant Recycling and Composting Pilot.
 - **TDS** provides organics and food waste collection and processing services to numerous central Texas generators, including: residents, commercial businesses and facilities, institutions and school districts, and special events. TDS deploys a comprehensive approach to collecting organics and food waste using carts, dumpsters, rolloff containers, compactors and tanker trailers.

Accomplishments

- Started with 5 people now have over 20 dedicated volunteers with a variety of skills and backgrounds representing different views of stakeholders - Natural Epicurean with students willing to do survey outreach, film producer, professional waste minimization expert, farmer, advocates, food diversion program manager, bilingual survey development and outreach
- Mind map to understand the universe of food flow - established three categories
Surplus Generators/Suppliers (S)= Grocery stores, restaurants, cafeterias, caterers, farms, and anyone who generates excess food. There are 4106 such establishments in the Austin area.

Intermediaries (I) = Greenling, Break It Down, Compost Coalition, Easter Seals volunteers, former Austin Harvest program, Transportation services that can help shift food from place to place.

End Users (E)= Anyone who could benefit from surplus food for human or salvaged food waste for animal feed and/or compost.

- Created Food Establishment Survey
- Developed additional questions: How else could these groups be connected? Could S's be E's or vice versa? How do we connect everyone efficiently? Are there other channels or markets for waste food, i.e., renders? What resources would be needed?
- Began identification of best practices for food waste recovery and landfill diversion in Austin and around the country. (Rochester NY, Detroit, MI, etc.)
- Lobbied the International Green Map system to introduce new icons for food surplus sites
- Worked with Austin Resource Recovery Director Bob Gedert to incorporate Food Diversion (not just compost) into Zero Waste Master Plan. For food surplus/scraps the highest and best use is for it to feed humans if possible, sold into secondary markets, then diverted for animal fee, then be turned to compost.
- Gathered list of farms and contact info. Developed survey for farmers on Survey Monkey <http://www.surveymonkey.com/s/ZMKSK6C>. Administered survey to find out what farmers are interested in receiving and distributing
- Requested list of food establishments - manually converted PDF to Excel and cleaned up list of 4106 establishments
- Got an understanding of the scope of Capital Area Food Bank, what they do, don't do and plan to do in their new facility which should open summer 2013.
- Presented this document to Sustainable Food Policy Board August 27th, 2012
- Presented this document to HHD staff on August 30th, 2012

Appendix A - Legal Protections

From the Houston Food Bank

[<http://houstonfoodbank.org/uploadedFiles/HoustonFoodBank/Food%20Resourcing%20good%20sam-faith%20for%20web.pdf>]

Texas Law – The Good Faith Donor Act

On June 10, **1981** the Texas State Legislature passed legislation, commonly referred to as the Good Faith Donor Act to address liability for damages resulting from the condition of donated items. The state law reads as follows:

A person who donates apparently wholesome food to a nonprofit organization for distribution to the needy is not subject to civil or criminal liability that arises from the condition of the food, unless an injury or death results from an act or omission of the person that constitutes gross negligence, recklessness, or intentional misconduct.

A nonprofit organization that distributes apparently wholesome food to the needy at no charge and that substantially complies with the applicable local, county, state and federal laws and rules regarding the storage and handling of food for distribution to the public is not subject to civil or criminal liability that arises from the condition of the food, unless an injury or death results from an act or omission of the organization that constitutes gross negligence, recklessness, or intentional misconduct.

Federal Law – The Emerson Good Samaritan Food Act

On October 1, **1996** the Emerson Good Samaritan Food Donation Act (Emerson Act) was enacted. The Emerson Act is a federal law that provides national standards regarding food donations so that donors have consistent liability information for interstate donations. The law addresses the liability concerns of donors who contribute food in good faith and states the following:

To encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals by giving the Model Good Samaritan Food Donation Act the full force and effect of law.

A person or gleaner 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 person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals, except that this paragraph shall not apply to an injury to or death of an ultimate user or recipient of the food or grocery product that results from an act or omission of the donor constituting gross negligence or intentional misconduct.

The term “apparently wholesome food” means food that meets all quality and labeling standards imposed by Federal, State, and local laws and regulations even though the food may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.

Language of Federal Law - THE EMERSON GOOD SAMARITAN FOOD ACT of 1996

Public Law 104–210 104th Congress

PUBLIC LAW 104–210—OCT. 1, 1996 110 STAT. 3011

An Act

To encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals by giving the Model Good Samaritan Food Donation Act the full force and effect of law.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,

SECTION 1. CONVERSION TO PERMANENT LAW OF MODEL GOOD SAMARITAN FOOD DONATION ACT AND TRANSFER OF THAT ACT TO CHILD NUTRITION ACT OF 1966.

(a) **CONVERSION TO PERMANENT LAW.**—Title IV of the National and Community Service Act of 1990 is amended—

(1) by striking the title heading and sections 401 and 403 (42 U.S.C. 12671 and 12673); and

(2) in section 402 (42 U.S.C. 12672)— (A) in the section heading, by striking “MODEL” and inserting “BILL EMERSON”; (B) in subsection (a), by striking “Good Samaritan” and inserting “Bill Emerson Good Samaritan”; (C) in subsection (b)(7), to read as follows:

“(7) **GROSS NEGLIGENCE.**—The term ‘gross negligence’ means voluntary and conscious conduct (including a failure to act) by a person who, at the time of the conduct, knew that the conduct was likely to be harmful to the health or well-being of another person.”;

(D) by striking subsection (c) and inserting the follow-

ing: “(c) **LIABILITY FOR DAMAGES FROM DONATED FOOD AND**

GROCERY PRODUCTS.— “(1) **LIABILITY OF PERSON OR GLEANER.**—A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently whole- some food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.

“(2) **LIABILITY OF NONPROFIT ORGANIZATION.**—A nonprofit organization shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of appar- ently wholesome food or an apparently fit grocery product that the nonprofit organization received as a donation in good faith from a person or gleaner for ultimate distribution to needy individuals.

“(3) **EXCEPTION.**—Paragraphs (1) and (2) shall not apply to an injury to or death of an ultimate user or recipient of the food or grocery product that results from an act or omission

Oct. 1, 1996

[H.R. 2428]110 STAT. 3012

42 USC 1791.

PUBLIC LAW 104–210—OCT. 1, 1996

of the person, gleaner, or nonprofit organization, as applicable, constituting gross negligence or intentional misconduct.”; and (E) in subsection (f), by adding at the end the following: “Nothing in this section shall be construed to supercede State or local health regulations.”. (b) **TRANSFER TO CHILD NUTRITION ACT OF 1966.**—Section 402 of the National and Community Service Act of 1990 (42 U.S.C. 12672) (as amended by subsection (a))—

(1) is transferred from the National and Community Service Act of 1990 to the Child Nutrition Act of 1966;

(2) is redesignated as section 22 of the Child Nutrition Act of 1966; and

(3) is added at the end of such Act. (c) **CONFORMING AMENDMENT.**—The table of contents for the National and Community Service Act of 1990 is amended by striking the items relating to title IV.

Approved October 1, 1996.

LEGISLATIVE HISTORY—H.R. 2428:

HOUSE REPORTS: No. 104–661 (Comm. on Economic and Educational Opportunities).

CONGRESSIONAL RECORD, Vol. 142 (1996): July 12, considered and passed House. Aug. 2, considered and passed Senate, amended. Sept. 5, House concurred in Senate amendments.

WEEKLY COMPILATION OF PRESIDENTIAL DOCUMENTS, Vol. 32 (1996): Oct. 1, Presidential statement.

Appendix B

The Wheatsville Experience (drafted by Allen Schroeder)

Wheatsville used to have a smelly dumpster and one that attracted dumpster divers.

But now, Wheatsville Food COOP at 3001 Guadalupe, Austin Texas, is a **model grocery store** when it comes to implementing the best practices in regards to **not putting food waste in their dumpster to be sent to a landfill**. They realize it to be a valuable resource to be diverted, just as their recyclable tin, glass, paper, cardboard, aluminium, and plastic is.

The situation has evolved over the last several years. Here is all they do.

1) Buying habits are closely monitored. Each department has its own buyer. A buyer's performance review includes dollars spent on spoiled food (also called "slippage").

2) Slippage is collected in the back rooms. At Wheatsville there are 5 free box stations staff can go to and put their names on product and take it with them at the end of the day; a) the deli walk in, b) the dairy cooler, c) the produce back room d) the staff lounge is where the day old bread and pastries are taken. e) the meat department

Wheatsville has contracted with a local compost and recycling hauler Break It Down (BID) to pick up the food waste that is not fit for human consumption. BID maintains sets of 30 gallon barrels that the deli staff roll in empty, from out back, then set out, full, at the end of the day. They create between 12 and 15 barrels of wet, food waste per week. these barrels weigh between 2-300 lbs each when full. BID includes Wheatsville in their routes 4 days a week. They transport it to one of a few compost makers in Travis county.

Also in the Break It Down contract is the DAILY pick up of all the food left in the free boxes. At 7 am, everyday, a subcontractor of BID arrives, collects and transports all that food (which is usually the equivalent of 5-10 banana boxes full, daily). This "people food" is immediately transported to a distribution center and is in the hands of someone less fortunate within hours.

Appendix C

Questions for LA re: Food Donation Ordinance

Ask Jose Huizar or Rick Coca rick.coca@lacity.org director of communications

1. Do you know of any other cities that have passed food surplus policies? Did you have a model that you studied?
2. What city owned entities/departments must donate surplus food? Does it include the LA Unified School District.
3. What have been the biggest challenges the program has faced?
4. What has been successful?
5. Have there been any formal or informal studies done on the program?
6. Who can we contact within the city of LA HHS department so our HHS office can contact them. Our Director of HHS is warming up to the idea of food surplus donations and would like more information on other successful programs.

Appendix D

Key Players, Allies and Stakeholders and programs to coordinate and align with

- Food Surplus and Salvage Working Group members
- Todd Wong - Founder of Austin Harvest (~1991-94)
- Sustainable Food Policy Board
 - Paula McDermott
 - Michele Murphy-Smith
- Health and Human Service staff
 - Carlos Rivera
 - Dr Philip Huang
 - Ana Amagal 914-2257
 - Robert Kingham
- Austin Resource Recovery Staff
 - Bob Gedert
 - Aiden Cohen
 - Woody Raine
- City of Austin staff
 - Jake Stewart
 - Lucia Athens
- Alan Graham – Mobile Loaves and Fishes
- Austin Restaurant Association
 - Skeeter Miller
- Downtown Austin Alliance
 - Charles Betts
- GAMA - Greater Austin Merchants Association
- Texas Restaurant Association
- American Restaurant Association - Conserve program
- Green Restaurant Association

- **Capital Area Food Bank** has ties to nearly all of the human end user groups and a system accepting and distributing local food.
- **Meals on Wheels and More** already mobilizes a small volunteer army to pick up and deliver meals for home-bound elderly. They have a commercial kitchen, staff, volunteer coordinators and more.
- Austin's **Universal Recycling Ordinance** committee
- **Waste Reduction Assistance Program (WRAP)**
- **Austin Restaurant Association** - (an affiliate of the Texas Restaurant Assn.) They come together for meetings, events, networking and to address local issues, form consensus, and support candidates favorable to Austin's hospitality industry. They are part of the National Restaurant Association which is supportive of food donation programs <http://www.restaurantville.com/index.php/membership/chapters/Austin>. The Conserve Program of National Restaurant Association) <http://conserve.restaurant.org/>
- **Green Business Leader Program** - Supports local businesses and their pursuit of sustainability. <http://www.austintexas.gov/department/austin-green-business-leaders>

Appendix E - Language of LA Ordinance