

Cleaning Our Plate: EPA Food Action Plan



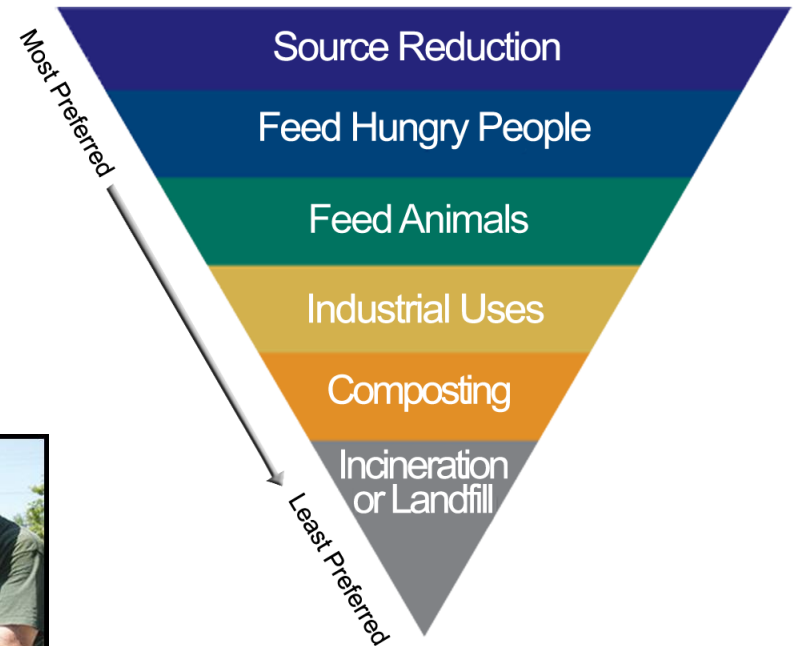
Cheryl Coleman, Director
Resource Conservation & Sustainability Division
U.S. Environmental Protection Agency

Southeast Recycling Development Council: Recycling at a Crossroads
November 8, 2016



CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

EPA Sustainable Management of Food



 **Rethink**

CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

U.S. 2030 Food Loss & Waste Reduction Goal



Charleston, SC • November 16-18, 2015

Reduce and Recover



CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

A Call to Action



Sustainable Management of Food

A Call to Action by Stakeholders: United States Food Loss & Waste 2030 Reduction Goal

The federal government, led by EPA and the United States Department of Agriculture (USDA), is seeking to work with communities, organizations and businesses along with our partners in state, tribal and local government to reduce food loss and waste by 50 percent over the next 15 years. As an important stride in reaching the 2030 food reduction goal, EPA hosted the [Food Recovery Summit](#)^{Exit} where organizations across the food chain, from manufacturers to consumers, met to discuss the key challenges in reducing food loss and waste. Based on this summit and continued input, EPA, USDA and stakeholders from across the food chain have developed a collaborative Call to Action, which identifies current opportunities and challenges in reducing food loss and waste in the United States.

On this page:

- [Objectives](#)
- [Key Activities Identified by Stakeholders](#)
- [Opportunities and Actions Identified by Stakeholders](#)

Helpful Links

- Join the [Food Recovery Challenge](#) and benefit from EPA's technical assistance to set specific quantitative food-waste goals and attain them!
- Join the [U.S. Food Waste Challenge](#), and post activities/objectives your organization will undertake in the next year to reduce, recover, and recycle food waste in the United States.
- Check out the recent conference we co-hosted with Harvard Law School on June 28-29, 2016. [Reduce and Recover: Save Food For People](#)^{Exit}

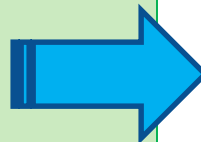


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A Call to Action

Focus Areas

- Production
- Manufacturing
- Retail/Food Service
- Consumers and Donation
- Recovery/Recycling
- Regulators/Policy Makers.



- Key Stakeholders
- Opportunities
- Demonstrated Practices
- Actions



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A Call to Action

KEY Activities Identified:

- ❖ Seek Prevention Strategies
- ❖ Increase Public Awareness
- ❖ Improve the Data
- ❖ Forge New Partnerships and Expand the Existing Ones
- ❖ Clarify Date Labels and Food Safety
- ❖ Build Food Loss and Waste Infrastructures



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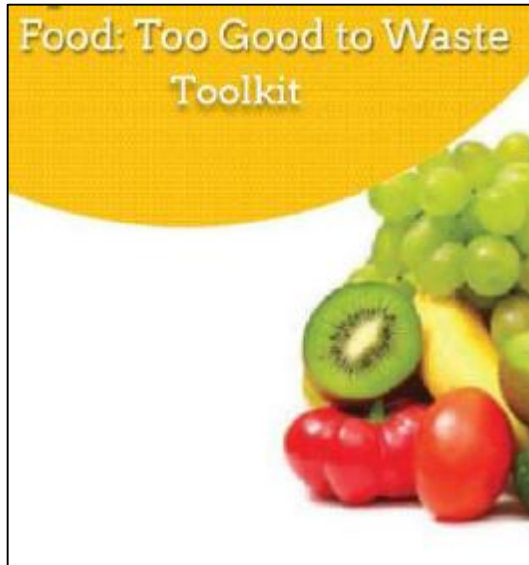
EPA's Role

- Strengthen consumer-oriented messaging
- Work with states and industry to focus efforts and scale results
- Recognize leaders in the business world
- Refine and enhance measurement
- Convene key stakeholders
- Develop new tools



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Food Loss Prevention Options for Manufacturers

Below is a list of ideas and activities that manufacturers may consider implementing to help prevent food loss and waste. Contact your local EPA representative for log sheets, signs, and other tools.

- Perform a food waste audit. See what's being thrown out and why. Pick a day and be there at the waste bin with a scale, buckets, a log sheet, and a waste scale. Record the following:
 - What is being thrown out?
 - Weight or number
 - The reason for the loss
 - The expiration date
 - Whether the food is
 - The most wasted

Based on the results, can you sell or otherwise use?

- Clarify date labeling and include:
 - Improve readability
 - Clearly label or date
 - Make "sell by" date
 - Use more "best before"
 - Remove "best before" safety to rest a case
 - Make sure all signs
- Promote short supply food has to travel. This is prevented.
- Increase regular customer meeting opportunities to do case items that may be out.
- Evaluate size requirements reduce waste.
- Send out estimates to
- Send cuts, ends or other

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August 2010

Food Loss Prevention Options for Grocery Stores

Below is a list of ideas and activities that grocery stores may consider implementing to help prevent food loss and waste. Contact your local EPA representative for log sheets, signs, and other tools.

- Perform a food waste audit. See what's being thrown out and why. Pick a day and be there at the waste bin with a scale, buckets, a log sheet, and a waste scale. Record the following:
 - What is being thrown out?
 - Weight or number
 - The reason for the loss
 - The expiration date
 - Whether the food is
 - The most wasted

Based on the results, can you sell or otherwise use?

- Clarify date labeling chain to clearly label options might reach:
 - Make "sell by" date
 - Use more "best before"
 - Remove "best before" safety to rest a case
 - Make sure
- Call a meeting to discuss food waste prevention strategies with kitchen staff and/or interested customer groups. Get their thoughts and ideas.
- Buy and Storage Tips:
 - Reduce batch sizes. Batch cooking is preparing meals ahead of time and storing them for future use.
 - Provide cook-to-order instead of bulk-cooking either all day or toward the end of the day.
 - Replace a buffet line with a cook-to-order line. This allows you to prepare only what is ordered to minimize leftovers.
 - Use smaller serving containers toward the end of the day for the remaining portions of prepared foods.
 - Use leftovers from the day before. Stock one day can be used for beef stew the next day.
 - Train staff on knife skills to make more efficient knife cuts to use more of the food being prepared.
 - Use as much of the food as possible. Cook up carrot greens and don't peel cucumbers or potatoes.
 - Investigate sticky vegetables that have solidified by immersing them in warm water (WAPA) for 15 minutes.
 - Freeze surplus and reuse to spoil fresh fruits and veggies instead of throwing them away.
 - Finish preparation at the line. Do not finish the food item until it's ready to go on the line so you can reuse easily use leftover ingredients in different recipes later on.
 - Different foods use different storage conditions. Refresh staff on storage techniques for different foods (e.g., don't store tomatoes and lettuce in the same container or near each other).
 - Use one through storage containers to allow staff to use what is available and to keep an eye on fresh items.

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Food Loss Prevention Options for Universities

Below is a list of ideas and activities that university food services may consider implementing to help prevent food loss and waste. Contact your local EPA representative for log sheets, signs, and other tools.

- Perform a food waste audit. See what's being thrown out and why. Pick a day and be there at the waste bin with a scale, buckets, a log sheet, and a waste scale. Record the following:
 - What is being thrown out?
 - Weight or number
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Anaerobic Digestion (AD)

Learn about anaerobic digestion, how it works and what it can do for you.

Basic Information

Information
Information, facts, or data contained here.

- How does AD work?
- What is made during the AD process?
- How are the products of AD used?
- Frequently asked questions about AD

Types of Anaerobic Digesters

TYPES

- Common ways to describe anaerobic digesters
- Stand-alone anaerobic digesters
- On-farm anaerobic digesters
- Anaerobic digesters at Water Resource Recovery Facilities (WRRFs)

Tools and Resources

- AD data collection project
- Co-Digestion Economic Analysis Tool
- AgSTAR National Mapping Tool
- Managing Wastewater with Anaerobic Digestion: Incentives and Innovations (Webinar)
- Permitting and regulations for anaerobic digesters

Environmental Benefits

BENEFITS

- Diversion of organics from landfill
- Renewable energy generation
- Soil health benefits
- Methane emissions reduction
- Manure management

Project Profiles

PROJECT PROFILES

- Stand-alone digester projects
- On-farm digester projects
- Digester projects at WRRFs

Publications

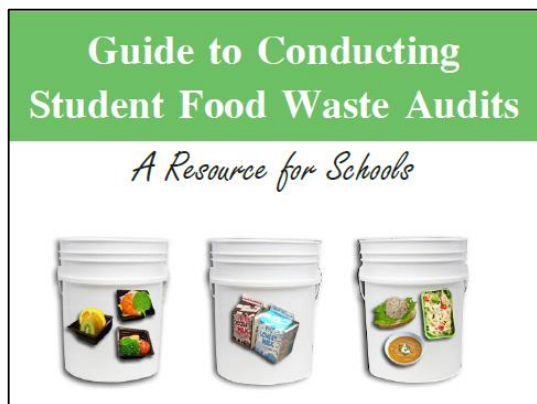
- Anaerobic Digestion and Its Applications
- Food Waste to Energy: How Six Water Resource Recovery Facilities are Boosting Biogas Production and the Bottom Line
- Opportunities for Combined Heat and Power at Wastewater Treatment Facilities: Market Analysis and Lessons from the Field
- A Manual for Developing Biogas Systems at Commercial Farms in the United States

Contact Us to ask a question, provide feedback, or report a problem.



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Upcoming Products



1. Guide to Conducting Student School Waste Audits: A Resource for Schools
2. Wasted Food & Other Organics Disposed (FOOD) National Mapping Tool
3. National Virtual Resource Center



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Thank you!

Please visit our website:

<http://www.epa.gov/sustainable-management-food>

Follow us **@EPAland** using **#nowastedfood**

Join the Food Recovery Challenge

<http://www.epa.gov/sustainable-management-food/food-recovery-challenge-frc>



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