

Food Waste 101



IN THE UNITED STATES, THIS IS OUR PIE CHART

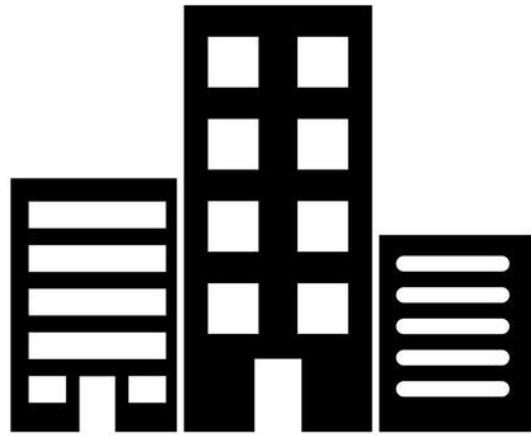


WHAT IS FOOD WASTE?

Any food that is grown and produced for human consumption, but that is ultimately not eaten.



FOOD WASTE IN POWAY



COMMERCIAL



RESIDENTIAL

9,211 tons of food waste total
=
18,422,000 lbs of food waste

*Results are estimates based upon statewide data from CalRecycle 2014 Waste Characterization Study.
Data may not reflect local recycling programs or other factors.*

THE AMOUNT OF FOOD WASTE IN POWAY IS EQUIVALENT TO...

75,964,504



McDonalds hamburgers

THE AMOUNT OF FOOD WASTE IN POWAY IS EQUIVALENT TO...

1,417



Male African bush elephants

MORE THAN JUST FOOD

THE U.S. WASTES TONS OF RESOURCES WHEN WE WASTE FOOD

2.6% OF ALL U.S. GREENHOUSE GAS EMISSIONS ANUALLY



37 MILLION PASSENGER VEHICLES' WORTH

21% OF THE U.S. AGRICULTURAL WATER USAGE



MORE THAN: TEXAS + CALIFORNIA + OHIO

1,250 CALORIES PER PERSON PER DAY
THAT IS HALF OF THE RECOMMENDED DAILY INTAKE FOR ADULTS

19%
OF ALL
U.S.
CROPLANDS
THAT IS MORE
LAND THAN ALL OF
NEW MEXICO

21% OF U.S. LANDFILL
CONTENT



THE NO. 1 CONTRIBUTOR BY WEIGHT

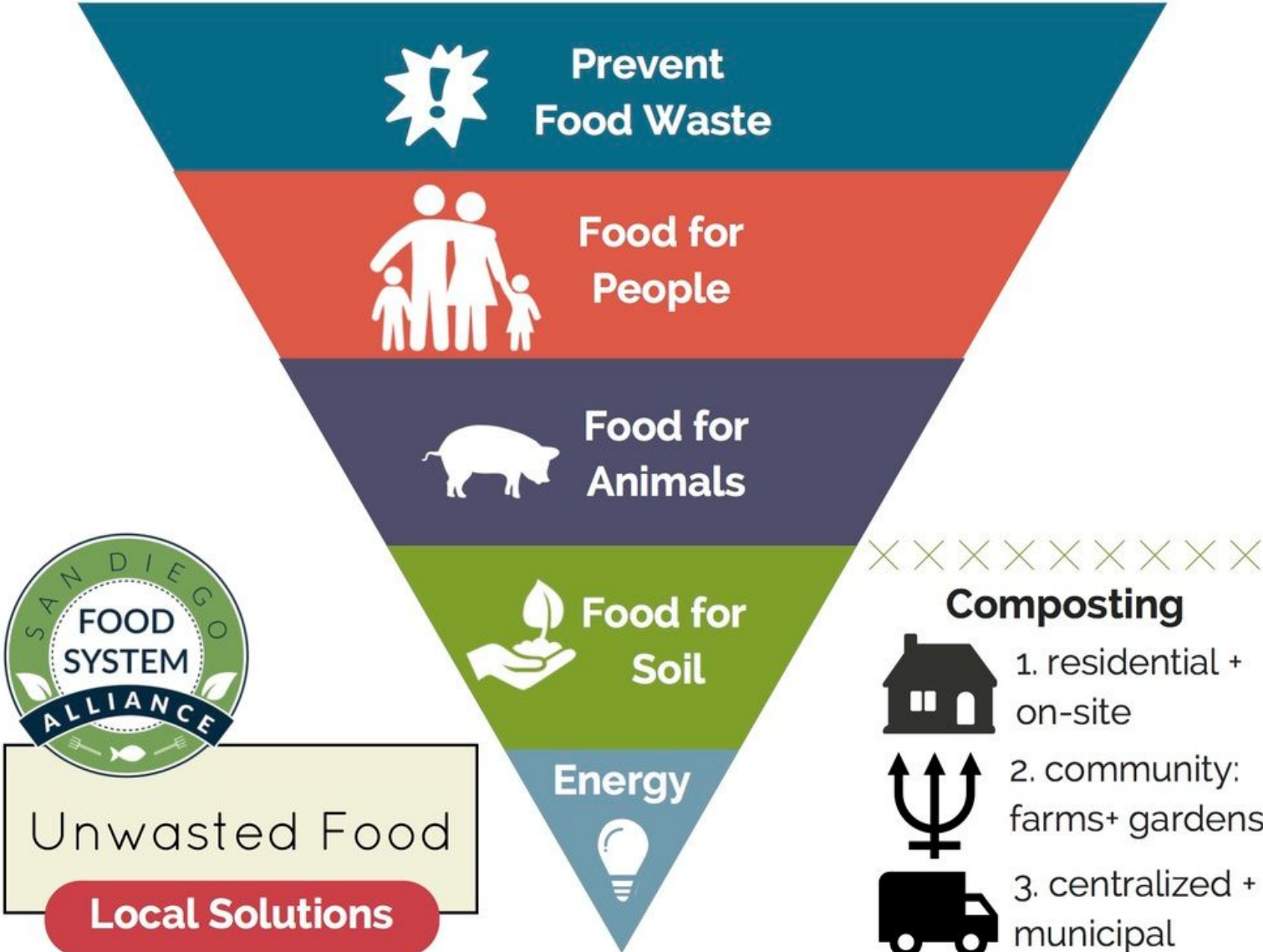
18%
OF ALL
FARMING
FERTILIZER
WHICH CONTAINS
3.9 BILLION POUNDS
OF NUTRIENTS

\$218,000,000,000

WHICH IS EQUAL TO 1.3% OF THE U.S. GROSS DOMESTIC PRODUCT (GDP)



FOOD WASTE REDUCTION STRATEGIES



PREVENTION

Across all restaurant concepts, guests leave, on average, 17% of the food on their plate.

- Smaller plates or serving dishes
- Offer half portions to customers
- Trayless dining



SDUSD Case Study: All 4-inch salad bar pans were switched to 2-inch pans. As a result, the average weight of salad bar discards dropped from 15-20 pounds per school day to 5-7 pounds.

PREVENTION

A review of over 1,200 food business sites found that for every \$1 invested in food loss and waste reduction, the median company realized a \$14 return.

- Waste Tracking & Analytics
- Inventory Management & Production Planning
- Utilize Food Considered 'Scraps' or 'Trim'
- Produce in Smaller Quantities
- Develop recipes that utilize common leftover items



Smart Kitchens San Diego Case Study: Waste tracking & analytics pilot with 15 SD institutions. 43% reduction in food waste in 1 year. Estimated cost savings of \$240,000.

FOOD DONATION

State and Federal food donation laws protect businesses from liability when donating food as long as the food was handled safely before donation.

- California Health and Safety Code, Section 114432
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- California Civil Code, Section 1714.25(a)
- United State Code, Bill Emerson Good Samaritan Food Donation Act, Title 42, Chapter 13A, Section 1791



FOOD DONATION BENEFITS

The Department of Environmental Health encourages you to donate food!

- Tax benefit – Enhanced Tax Deduction for Food Donation
- Staff morale
- Community & Environmental impact
- PR & Marketing
- Meet upcoming state laws (if applicable)



HOW TO DONATE

FOOD DONORS



FOOD BANKS



FOOD RECOVERY AGENCIES

Over 500 agencies in SD County!



COMMUNITY MEMBERS

- Grocery stores
- Healthcare facilities
- Hotels
- Event Centers
- Restaurants / Cafes
- Schools

- Feeding San Diego
- San Diego Food Bank



- Food pantries
- Soup kitchens
- Residential care
- Shelters
- Social enterprise kitchens

- 500,000 individuals in SD County are food insecure



HOW TO DONATE: CONTACT A FOOD BANK!

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Thank you!



www.SDFSA.org

@sdfoodsyst



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