Food Waste 101
IN THE UNITED STATES, THIS IS OUR PIE CHART

WHAT WE EAT

WHAT WE THROW OUT
WHAT IS FOOD WASTE?

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

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 ANNUALLY

37 MILLION PASSENGER VEHICLES' WORTH

21% OF THE U.S. AGRICULTURAL WATER USAGE

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

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

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

21% OF U.S. LANDFILL CONTENT

THE NO. 1 CONTRIBUTOR BY WEIGHT

$218,000,000,000,000

MORE THAN: TEXAS + CALIFORNIA + OHIO

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

1. Prevent Food Waste
2. Food for People
3. Food for Animals
4. Food for Soil
5. Energy

Composting:
1. Residential + on-site
2. Community: farms + gardens
3. Centralized + municipal

Unwasted Food
Local Solutions
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.
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
- California Health and Safety Code, Section 114433
- California Civil Code, Section 1714.25(a)
- United State Code, Bill Emerson Good Samaritan Food Donation Act, Title 42, Chapter 13A, Section 1791
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
- Grocery stores
- Healthcare facilities
- Hotels
- Event Centers
- Restaurants / Cafes
- Schools

FOOD BANKS
- Feeding San Diego
- San Diego Food Bank

FOOD RECOVERY AGENCIES
- Food pantries
- Soup kitchens
- Residential care
- Shelters
- Social enterprise kitchens

COMMUNITY MEMBERS
- Over 500 agencies in SD County!
- 500,000 individuals in SD County are food insecure

FOOD BANKS
- Feeding San Diego
- San Diego Food Bank

COMMUNITY MEMBERS
- Over 500 agencies in SD County!
- 500,000 individuals in SD County are food insecure
HOW TO DONATE: CONTACT A FOOD BANK!

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

FOOD BANKS
- Feeding San Diego
- San Diego Food Bank

FOOD RECOVERY AGENCIES
- Food pantries
- Soup kitchens
- Residential care
- Shelters
- Social enterprise kitchens

COMMUNITY MEMBERS
- Over 500 agencies in SD County!
- 500,000 individuals in SD County are food insecure
Thank you!

www.SDFSA.org
@sdfoodsyst

Geertje Grootenhuis
Program Manager, Wasted Food Prevention Program