

EPA Tools and Resources Webinar: Excess Food Opportunities Map

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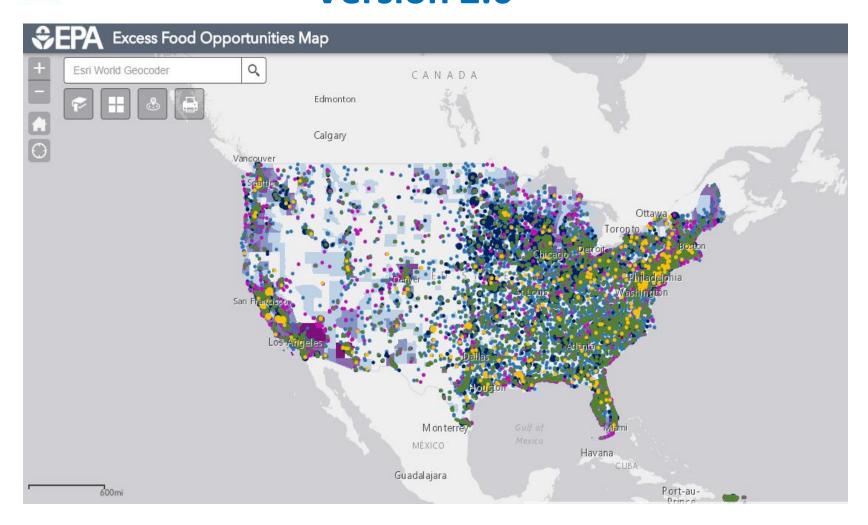
Problem

- 79 billion lbs of food waste generated in the U.S.
- Food makes up about 22% of municipal solid waste going to landfill.
- EPA and USDA announced national goal to cut food loss and waste in half by 2030.
- EPA's role is to provide information, data and tools; share best practices; and foster collaborative partnerships.





Excess Food Opportunities Map Version 2.0





Approach

- This map is an expansion of an EPA Region 9 project that was intended to show available feedstocks for anaerobic digesters.
- The EPA ORD and Region 9 team compiled the background for the Map for two years, collecting and sifting data from many sources, such as state-led and industry specific studies. We created formulas or found literature for how to make reasonable estimations for each type of generator.
- For example, we found studies on how much food waste is generated per student at elementary and secondary schools, then collected state by state enrollment data to determine how much excess food may be available at each school location.



Map Overview

- Identifies potential excess food generators and estimated quantities from institutional, commercial & industrial facilities
- Identifies potential recipients of excess food
- Can be used to identify strategic opportunities for location-specific management of excess food
- Potential users include:
 - State & local governments
 - Private sector and nonprofits
 - Prospective project developers (e.g., compost or anaerobic digester facility)
 - Businesses who generate excess food



Functionality of Map

The map **does** provide:

- Geographic locations of potential generators and recipients
- Estimates of excess food generation rates at the establishment level
- Service area for communities with organics collection programs
- Select contact information

The map **does not** provide:

- Exact measurements of excess food
- Information on actual diversion activity
- Capacity of potential recipients to accept excess food
- Estimates of on-farm excess food



Potential Generators of Excess Food

Almost 1.2 million excess-food generating establishments mapped across 76 NAICS* codes and three school types

Industries grouped as follows:

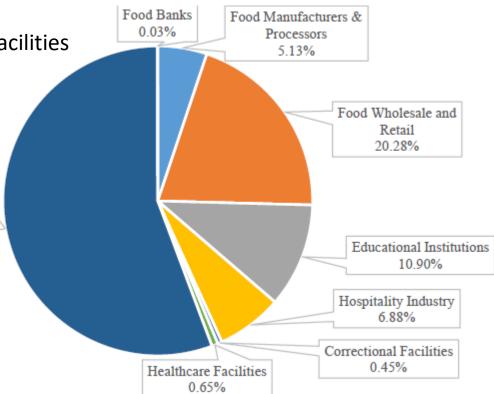
- Correctional facilities
- Educational institution
- Food banks
- Food manufacturing and processing facilities

Restaurants and Food Services

55.67%

- Food wholesale and retail
- Healthcare facilities
- Hospitality industry
- Restaurants and food services

*NAICS= North American Industry
Classification System





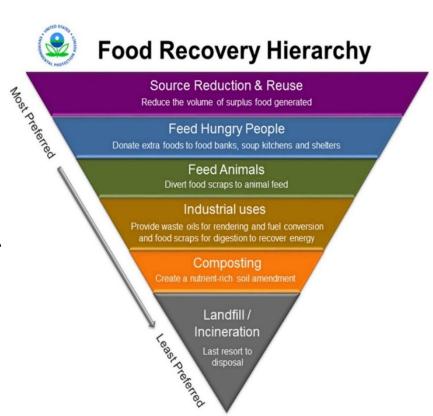
Potential Recipients of Excess Food

Recipients include approximately:

- ≥300 food banks
- ▶1,400 anaerobic digestion facilities
- ≥3000 composting facilities

Data sources include Feeding America, Water Environment Federation/ American Biogas Council, EPA's AgSTAR program, BioCycle, and state composting registries.

Facilities mapped whether or not they currently accept excess food.





Examples* of Potential Excess Food Generators

NAICS Code	North American Industry Classification System (NAICS) Code Description
311230	Breakfast Cereal Manufacturing
452311	Warehouse Clubs and Supercenters
721110	Hotels and motels
922140	Correctional institutions
622110	General Medical and Surgical Hospitals
722511	Full-Service Restaurants

^{*}There are 76 NAICS codes and three school types in total



Estimated Excess Food Generation Rate Calculation

- 1. Identify industry-specific methodology/generation factor.
- 2. Acquire establishment-specific data (buy or download).
 - From Hoover's, Inc.: Commonly available business statistics such as annual revenue and employee count
 - From National Center for Education Statistics: Number of students, type of schools
 - From Dept. of Homeland Security: Number of hospital beds
- 3. Plug establishment-specific data into identified methodology to generate estimate for each establishment.

Food Manufacturers and Processors Excess Food $\frac{tons}{year} = \frac{tons}{tons}$ FWRA, 2014

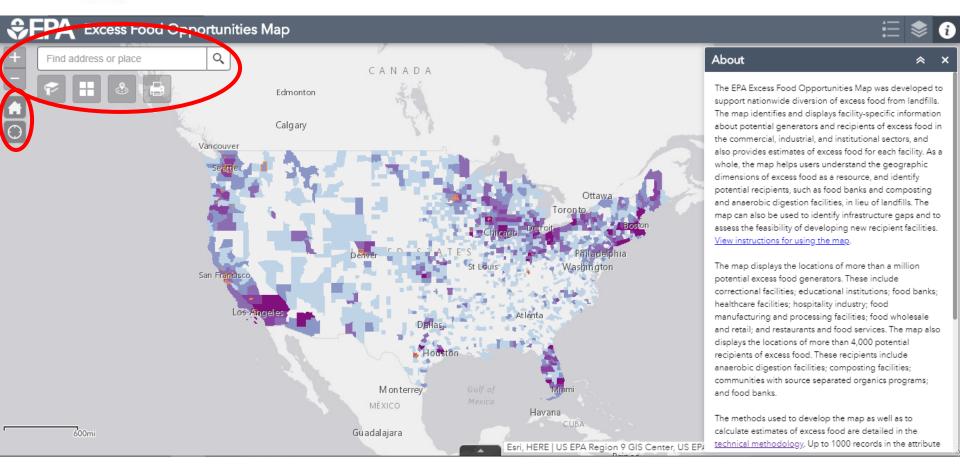
Facility's Annual Revenue (\$)× 0.053 $\frac{1b}{Annual}$ Revenue (\$) × $\frac{tons}{2,000 \text{ lb}}$



Limitations

- Methodologies are based on sometimes dated and limited measured data.
- Excess food estimates don't distinguish between edible and inedible food.
- Generators No information about actual excess food or diversion activity.
- Recipients No indication of capacity to accept excess food.
- Farms aren't mapped.
- Food rescue data are limited.



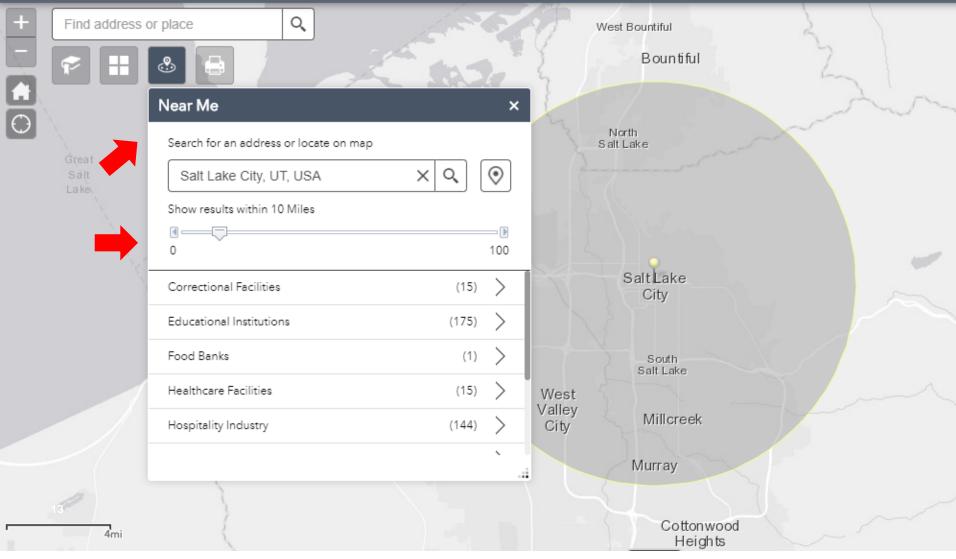


Direct link to map:

https://geopub.epa.gov/excessfoodmap/

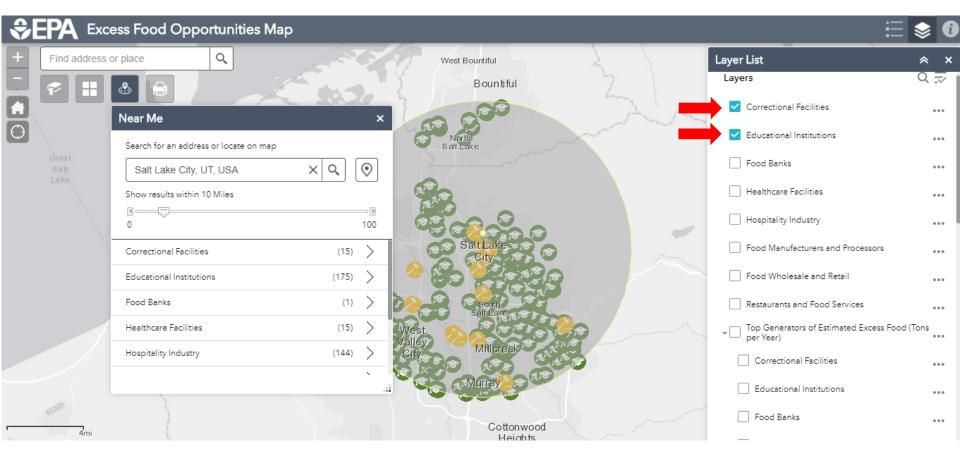


EPA Excess Food Opportunities Map

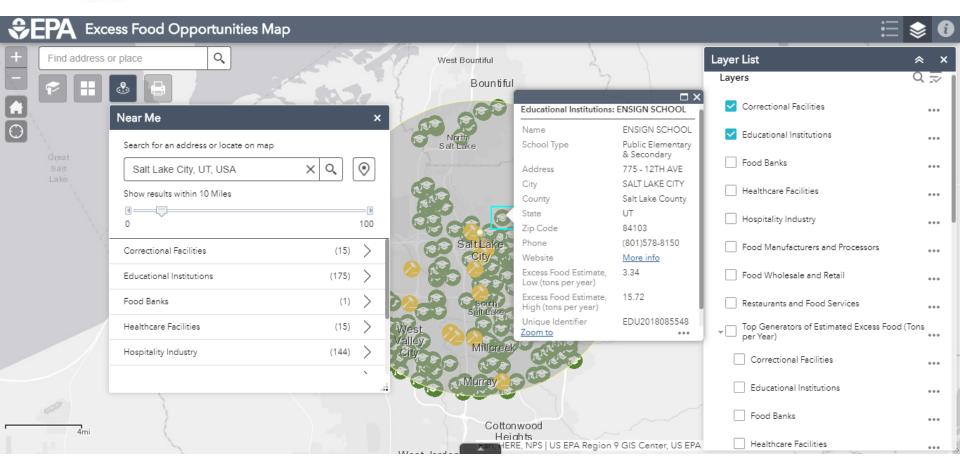




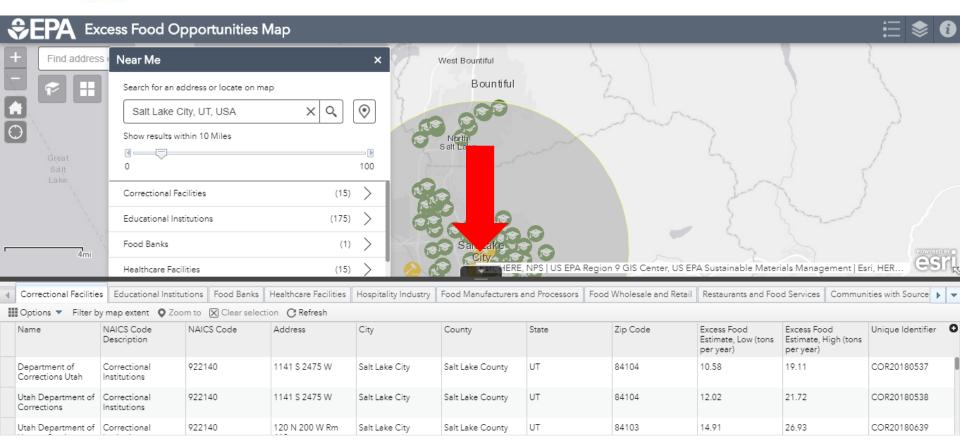






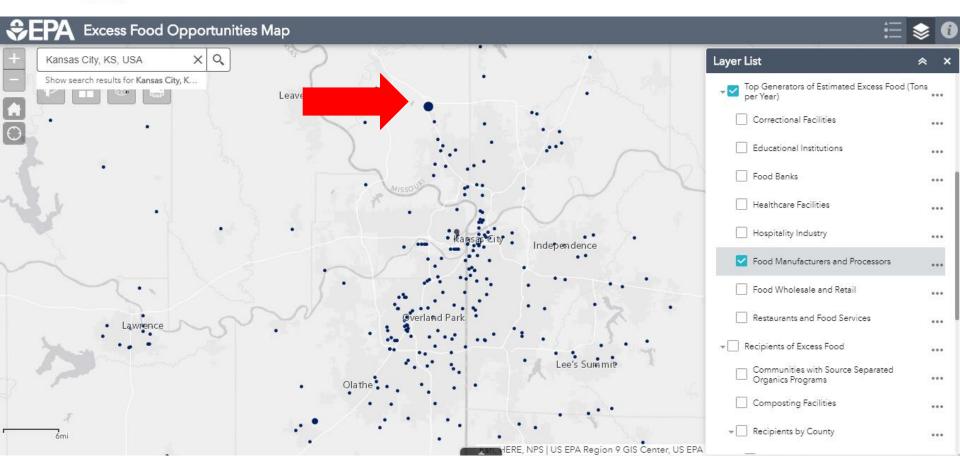






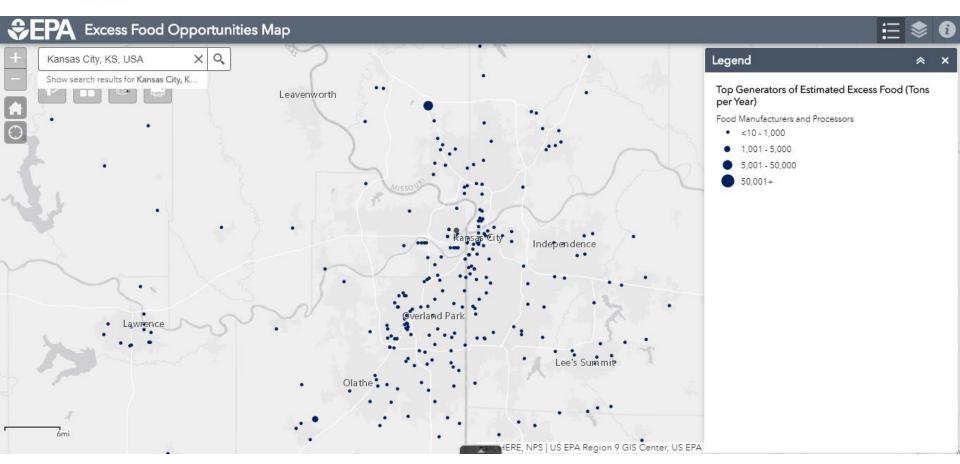
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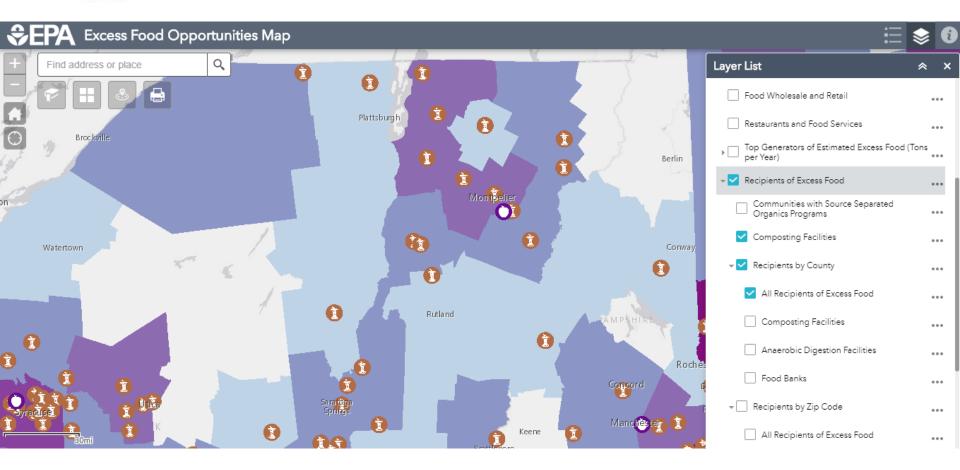




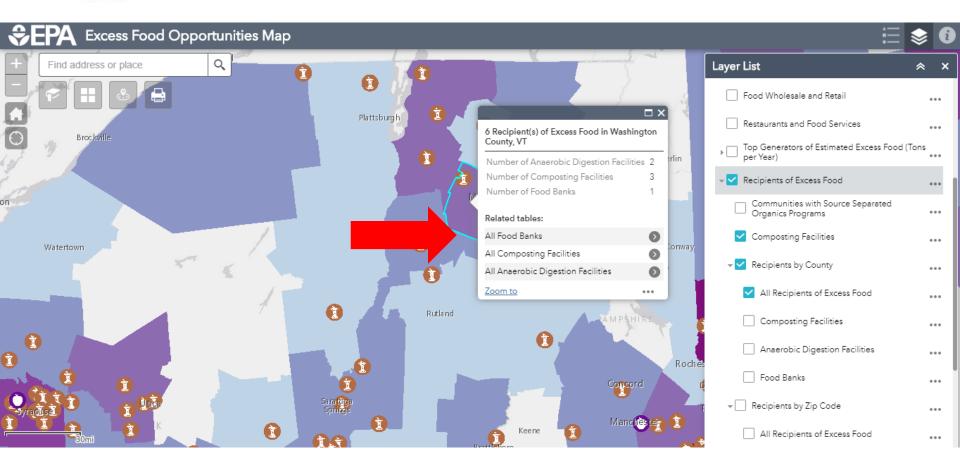




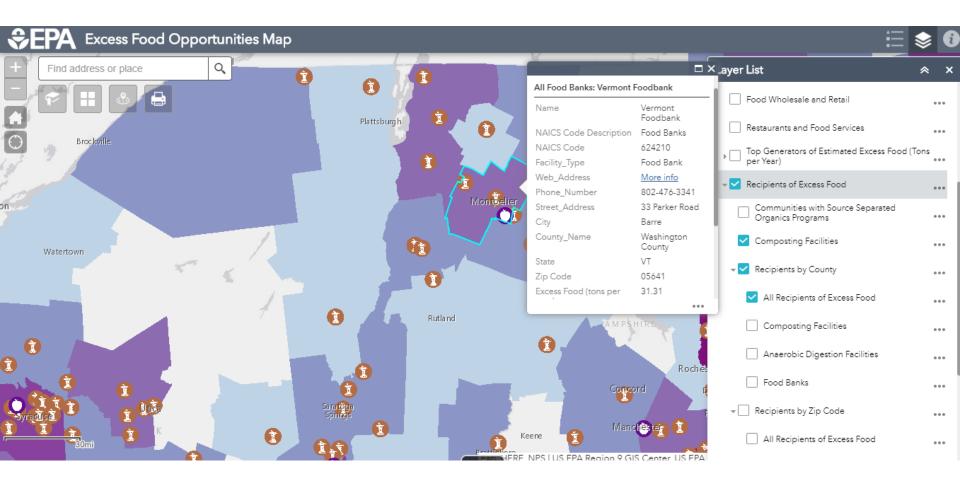




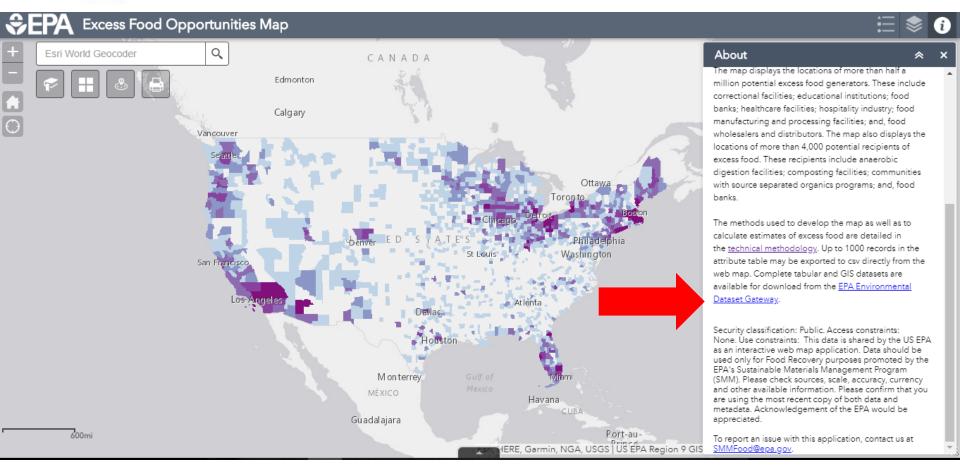












https://edg.epa.gov/data/PUBLIC/R9/ExcessFoodPublic USTer 2018 R9.gdb.zip

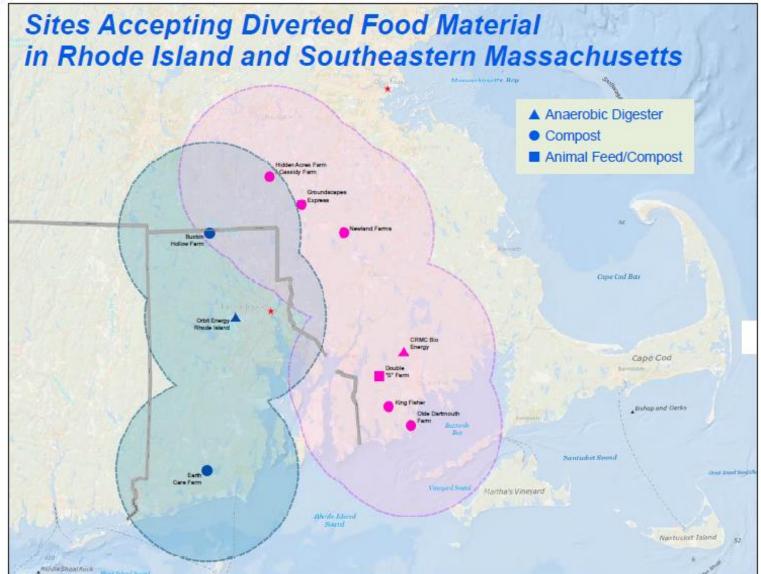


How Users Can Leverage the Map

- Identify strategic opportunities for location-specific management of excess food
- Support decision-making through identification of:
 - Potential sources of food for rescue and reuse
 - Feedstocks for compost, anaerobic direction, or other excess food processors
 - Potential infrastructure gaps for managing excess food
 - Alternatives to sending excess food to landfill
- Download data, and adapt/adopt methodology, if desired



Case Study: Rhode Island





Case Study: Rhode Island Impacts

- More businesses and institutions will take action to reduce food waste, as they are now subject to Rhode Island's Refuse Disposal Law and can access the free food waste assistance program
- More businesses donating excess food

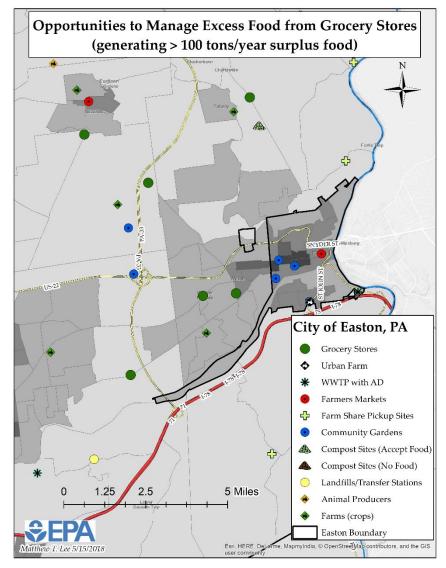
With your help, we can eliminate food waste in Rhode Island

Rhode to End Hunger: Donate surplus food from your business





Case Study: Lehigh Valley, PA



Map generated by EPA Region 3 GIS team



Case Study: Lehigh Valley, PA Impacts

- Increased composting by businesses
- Community composting pilot
- Schools implementing share tables



Version 2.1 Underway

- Updating anaerobic digester data set
- Updating communities with source separated organics
- Expanding food bank layer



Take Home Messages

- Use the map on its own, or in combination with other data
- Technical methodology presents up-to-date equations to estimate excess food
- Data sets can be downloaded for your own use



Map & resources:

Technical Methodology

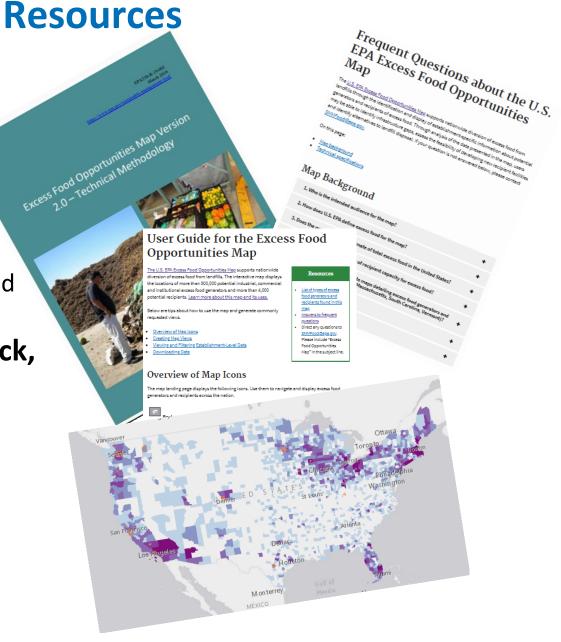
FAQs

User Guide

Data available for download

For questions and feedback, email:

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