Federal Green Challenge
Web Academy
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FEDERAL FOOD RECOVERY OPPORTUNITIES AND PLANNING TO MEET EO 13693 OBJECTIVES

Speakers:
• Marlene RedDoor - EPA HQ Office of Resource Conservation and Recovery
• JoAnne Berkenkamp and Darby Hoover – Natural Resource Defense Council

http://www2.epa.gov/fgc

CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW
What is the Federal Green Challenge?

- Challenges federal facilities to commit to a minimum 5% annual reduction in two of the six target areas (at least one must be waste, purchasing or electronics):
  - waste
  - purchasing
  - electronics
  - transportation
  - energy
  - water

- Supports federal agencies in meeting their Executive Order 13693 requirements: Planning for Federal Sustainability in the Future.
- Currently ~460 participants, representing more than 40 agencies
- Awardees in highest achievement overall and in six areas – data driving, and narrative regional awards in Innovation, Leadership and Outreach and Education (www.epa.gov/fgc/awards/index.html)
EPA’s Food Recovery Challenge

• Food Recovery Challenge participants and endorsers include groups such as grocers, educational institutions, restaurants, faith organizations, sports and entertainment venues, and hospitality businesses.
• Any business or organization can join the FRC as a participant or endorser.
• Participants prevent and divert wasted food in their operations. They follow the Food Recovery Hierarchy.
• Endorsers promote sustainable management of food by educating organizations and businesses about the environmental costs of wasted food and recruiting organizations and businesses to join the FRC.

http://www.epa.gov/fgc
The Food Recovery Hierarchy

The Hierarchy recommends actions in the following order by - prevention, donation, composting and/or anaerobic digestion.

- The top levels of the hierarchy are the best ways to prevent and divert wasted food because they create the most benefits for the environment, society and the economy.
Tools for Assessing Wasted Food

http://www2.epa.gov/sustainable-management-food/tools-assessing-wasted-food

• Food Waste Assessment Guidebook
• Toolkit for Reducing Wasted Food and Packaging
• Food Waste Management Cost Calculator
• Paper Tracking Waste Logs
• Waste Reduction Model (WARM)
What we know about wasted food

• In 2013, more than **37 million tons of food waste was generated**. Of total food waste generated, **5 percent was diverted** from the municipal solid waste stream.

• After recycling and composting, **food waste was the largest component of [MSW] discards at 21.1 percent**, more than plastic or paper in 2013.

• **31 percent** of the available food supply at the retail and consumer levels in 2010 **went uneaten**.

• While **14.3 percent** of U.S. households were **food insecure** at some time during the year.

• Food loss represents a waste of resources used in production such as land, water and energy.
EPA & USDA National Food Reduction Goal

• 50% reduction by 2030 in food loss and waste
• Federal government leadership role
• Work in partnership essential
• With charitable organizations, faith based organizations, the private sector, state, local and tribal governments
• To reduce food loss and waste in order to improve food security and conserve resources
As for the Federal Government

• The federal government is one of the nation’s largest food service purchasers
• U.S. Department of Agriculture, Department of Defense, Bureau of Prisons, National Park Service and the U.S. Department of Veterans’ Affairs are among the largest federal purchasers of food services.
• Spend at least $4.27 billion of food each year, or roughly 4.74 billion pounds of food
Other Agencies

GSA
• Currently (with other agencies) updating its guidance for concessions and vending operations

USDA
• U.S. Food Waste Challenge
• Has national gleaning program, People’s Gardens

VA Hospitals
• Developed several exemplary programs

National Park Service
• Developing food recovery and composting programs throughout the country
• Has it’s own sustainable food service guide
Today’s Presentations

Natural Resource Defense Council’s Five Point Plan for Reducing Wasted Food at the Federal Level

• JoAnne Berkenkamp, Senior Advocate, Food & Agriculture Program
• Darby Hoover, Senior Resource Specialist
Additional Resources

Sustainable Food Management Website: http://www2.epa.gov/sustainable-management-food
Feeding American Information and Resources - http://www.feedingamerica.org/about-us/about-feeding-america/

Thank You
For your time and interest

QUESTIONS?

www.epa.gov/fgc
Why Wasted Food Matters:

40% of food in the U.S. goes uneaten

- That waste is worth $162 billion per year.

- Wasted food uses 25% of the freshwater consumed and 4% of the energy used in the U.S.

- Those GHG emissions equate to 33 million cars on the road.

- 15% reduction would equate to enough food to provide the total diets of more than 25 million Americans every year.

Photo: commons.wikimedia.org
Food waste is largest component of disposal in US: 21%

Total MSW Discards (landfill/combustion) = 167 million tons (after recycling and composting)

Advancing Sustainable Materials Management, 2013 Fact Sheet (EPA)
Impetus for Action

• **New national goal** to reduce food waste by 50% by 2030 just announced by Obama Administration.

• **Executive Order** 13693 on sustainability and GHG emissions calls on agencies to “divert [from disposal] at least 50% of non-hazardous solid waste, including food and compostable material.”
Federal Actions Could Have a Significant Influence

- Agencies are major food purchasers: USDA, DOD, BOP and VA = $4.3 BN and 4.7 BN pounds of food/year
- Set goals and collect data
- Influence through contracted food services
- Adopt comprehensive action strategies

Photo: Flickr.com
Food Recovery Hierarchy

1. **Source Reduction**
   - Reduce the volume of surplus food generated

2. **Feed Hungry People**
   - Donate extra food to food banks, soup kitchens and shelters

3. **Feed Animals**
   - Divert food scraps to animal feed

4. **Industrial Uses**
   - Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

5. **Composting**
   - Create a nutrient-rich soil amendment

6. **Landfill/Incineration**
   - Last resort to disposal

The hierarchy shows the preferred order of food recovery actions, with source reduction being the most preferred and landfill/incineration being the least preferred.
Food Waste Reduction

• A triple bottom-line solution (benefits people, the planet, and government’s budget)
• Rooted in collaboration among government, businesses, and consumers
• Our Five Point Plan can help you get there

Photo: Flickr.com
1. Baseline Measurement

- **Determine current baseline including:**
  - tonnage of wasted food generated per year
  - recovery for donation
  - animal feed, composting, or anaerobic digestion
  - landfill or incineration

- **Tools:**
  - EPA’s Food & Packaging Waste Prevention Tool and Food Waste Management Calculator
  - EPA’s Food Recovery Challenge, Federal Green Challenge, and/or WasteWise

Photo: stackoverflow.com
2. Procurement

A. *Food and packaging:*

- Identify areas of over-purchasing and waste
- Adopt systems to monitor the relationship between waste and food procurement
- Take steps to reduce spoilage and waste
- Institute more accurate forecasting and just-in-time purchasing systems
- Procure compostable food packaging to ensure food and packaging can both be composted
B. *Foodservice management contracts:*

– Incorporate a preference for vendors who commit to preventing and diverting/recycling food waste in bid specifications and bid assessment protocols

– Incorporate food waste prevention, donation and diversion/recycling goals in contracts

Photo: practicalpedal.com
3. Foodservice Management

Use EPA’s Reducing Wasted Food & Packaging Toolkit and spreadsheet to identify and track high priority waste reduction strategies:

- **Food storage and inventory management**: store food to maximize shelf-life and adopt systems to effectively monitor and utilize inventories of perishable items.

- **Menu planning and portion sizing**: design menus and portion sizes to maximize flexibility in the use of perishable foods and minimize pre- and post-consumer waste.

- **Food recovery and re-purposing**: re-purpose excess food for use in future meal preparation and safely donate edible surplus food for human consumption where possible.

- **Staff education and other innovations**: educate food procurement and foodservice staff on the environmental, social and economic consequences of wasted food and practical strategies for prevention and diverting/recycling wasted food in agency operations.
4. Organics Recycling

- Commit to collecting and recycling wasted food
- Ensure that any food serviceware or packaging collected for composting is compatible with your compost company’s processes and specifications, and that all materials are collected to conform to your hauler’s specifications
- In line with EPA’s Food Recovery Hierarchy, actions to recycling should include, in order of preference, use as animal feed, composting and anaerobic digestion, with landfilling and incineration being least preferred
- Measure and track waste data (use EPA tools, get info from haulers)
5. Planning, Goal Setting and Reporting

• *Develop goals and implementation plans* for preventing, recovering, and diverting/recycling food waste

• *Develop benchmarks* against these goals

• *Commit to annual performance reporting*

• Agencies can join the Food Recovery Challenge and/or Federal Green Challenge, and use measurement protocols such as the EPA’s Food and Packaging Waste Prevention Tool and Food Waste Management Calculator and/or WasteWise to measure and track progress
JoAnne Berkenkamp  
jberkenkamp@nrdc.org  

Darby Hoover  
dhoover@nrdc.org  

www.nrdc.org