Sustainable Food Waste Management Through the Food Recovery Challenge

Feed People Not Landfills

www.epa.gov/foodrecovery
The Food Waste Problem

Americans waste enough food to fill the Rose Bowl every day. 
(Bloom 2007)
So how much food waste are we generating?

- In total, about 34 million tons of food waste was generated in 2009 (14% of the country’s total waste stream) (Sitton, 2011)
- Less than 3% of food waste was recovered for reuse and recycling in 2009 (Sitton, 2011)
Food waste is a problem because it impacts the economy.

- Financially, wasted food costs America more than $100 billion annually (Bloom, 2007)
  - Disposal cost of municipal waste management
  - Over purchasing costs
  - Cost of lost energy
It impacts society.

- **50 million Americans**, or 14% of American households, were food insecure in 2009 (USDA).
- Food insecurity can increase the likelihood for an individual to have **major health concerns**.
It impacts the environment.

- Food that enters a landfill produces methane, a greenhouse gas with **21 times** the warming potential of CO$_2$
- Food production impacts water quality, soil productivity, and contributes to about **13%** of the nations greenhouse gas emissions.
One tool to reduce food waste is EPA’s Food Recovery Challenge (FRC) Waste Tracking System.

Cost Savings and Brand Recognition
Supporting Your Community
Reducing Environmental Impact

Technical Tools / Assistance
Recognition & Awards
Waste Tracking System
The FRC is a great tool to help you reduce your food waste.

- The FRC is a FREE, simple tool.
- You’ll receive free technical assistance from regional EPA staff.
- Standardized metrics allow for easy comparison.
- Opportunity to learn about best management practices.
- Be recognized for your innovative work with food waste.
Therefore, reducing your food waste can

✓ Reduce your costs
✓ Improve your image
✓ Feed your communities
✓ Protect your environment.
So how can you reduce your food waste and save money?

Food Recovery Hierarchy

- **Source Reduction**: Reduce the volume of surplus food generated
- **Feed Hungry People**: Donate extra food to food banks, soup kitchens and shelters
- **Feed Animals**: Divert food scraps to animal feed
- **Industrial Uses**: Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy
- **Composting**: Create a nutrient-rich soil amendment
- **Landfill/Incineration**: Last resort to disposal

www.epa.gov/foodscraps
Sports Teams and Venues in EPA’s WasteWise Program
Source Reduction Success Story

- Intel Corporation Cafes (More Information)
  - Tracked all pre-consumer food waste on a daily basis for one year using computerized system
  - Reduced pre-consumer food waste by 47%
  - Reduced costs per meal by 13.2%
Donation Success Story

- Rock and Wrap It Up (More information)
  - Collaborated with 150 bands, 200 schools, and universities, and 30 sports franchises
  - Collected more than 100 million pounds of food
  - As of March 1, 2011, NHL Clubs provided 120,000 meals keeping 160,000 pounds of food waste from landfill
Composting Success Story

- Boston Convention and Exhibition Center
  (More information)
  - Saved $27/ton in avoided disposal costs with composting program
  - Diverted 103 tons of organics from landfills in 2008
MLB Success Story: Seattle Mariners’ Recycling Rate = 81.9% with composting, 32.2% without

**2010 Waste Streams (Apr - May)**

- Compost: 123.75 Tons
- Garbage: 46.92 Tons
- Cardboard / Paper: 35.33 Tons
- Co-mingled (glass, plastic, metal containers): 22.09 Tons
- PET (water, soda, beer bottles): 16.95 Tons
- Construction Debris: 14.43 Tons

Total Waste = 259.47 Tons
Recyclables = 212.55 Tons

Cited from: Scott Jenkins, Safeco Field
Join Now!

And... take a bite out of food waste!
http://www.epa.gov/foodrecoverychallenge

Four Easy Steps!

1. **Assess It!** Conduct baseline food waste assessment
2. **Commit to It!** Set a three year goal with a commitment to increase food reduction/diversion by 5% in the first year.
3. **Do It!** Undertake food waste reduction and recovery activities to meet your goals!
4. **Track It!** Report annually using WasteWise tool
# EPA’s Food Recovery Challenge Regional Contacts

<table>
<thead>
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