

FOOD RECOVERY for FEDERAL FACILITIES – OPPORTUNITIES
For
Sustainable Acquisition & Materials Management Workgroup



- **Marlene RedDoor - EPA HQ Office of Resource Conservation and Recovery**
- **April 26, 2017**



Food Recovery Workplan Formation of Sub-Workgroup Food recovery possibilities Define parameters of federal food service

2. Reduce Federal Food Loss	Reduce Food loss and waste at a federal facility level, especially in purchase, labor, preparation, and disposal areas.	Lead - Marlene Reddoor (EPA). Joe Vogel – US Dept of State
-----------------------------	---	---

What, Why, Scope, Examples, Workplan, Actions, Next Steps



- **Why Food Loss & Waste is Important to FEDS**
- **Federal Initiatives**
- **Federal Food Services Scope**
- **Tools and Resources**
- **Next Steps**



Why is Food Loss Important?

- *Wasted food is a social issue:* In 2013, 14.3 percent of U.S. households were food insecure at some time during the year. That is 48 million Americans, of which 16 million are children, living in food insecure households.
- *Wasted food is an environmental issue:* Food is the largest stream of materials in American trash. Once wasted food reaches landfills, it produces a lot of methane.
- *Wasted food is an economic issue:* It is estimated that at the retail and consumer levels in the United States, food loss and waste totals \$161 billion dollars.



What We Know About Wasted Food

Food waste statistics from Advancing SMM 2014 Fact Sheet

- 38.4 million tons of food waste generated (1/3 third goes uneaten)
- 1.94 million tons composted (5.1%)
- 29.31 million tons landfilled (76.3 %)
- 21% of waste thrown away, 5% food waste diverted from landfill
- \$161 Billion – food goes uneaten
- 48 million Americans food insecure



The Federal Government is a significant purchaser, server, and contractor of food and food services in the US

- **Military (Dining Hall/General Messes), Exchange Food Services, MWR, Hospital Food Service (including VA Medical Centers), Exchange Vending – including Veterans Canteen Services (43,354 Outlets, \$4.42 Billion)**
- **Non-Military Federal: DOJ, DOI, DOL, GSA, Amtrak, Smithsonian, Architect of the Capitol (House, Senate, Visitor Center) (1040 outlets, \$1.23 Billion)**
- **Total: 49,006 Outlets, and \$5.653 Billion in dollar volume**
- **Does not include all agencies, nor USDA's food service support programs, FEMA disaster relief, and other additional programs.**

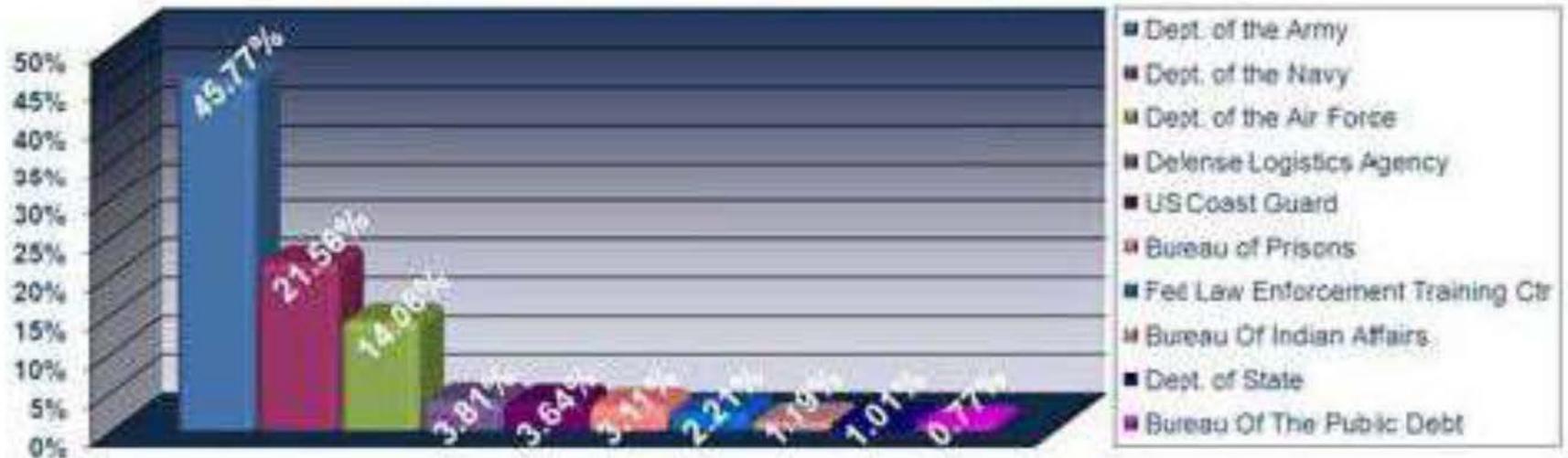
Figures from: Fiscal Year 2015, from *Government Food Service*, October 2016



Top 10 Federal Agencies Food Service Contracts

NAICS Code 722310 - Food Service Contractors - epipeline Industry Report

Top 10 Federal Agencies by % of Total Market FY07 through FY11 for NAICS 722310



<http://www.epipeline.com/mktng/nl-articles/naics-code-722310-2011.html>



In General

EPA SMM Strategic Priority: Sustainable Food Management

Critical Action Areas

1. Convene and support partnerships around infrastructure development for alternatives to landfill disposal of wasted food.
2. Promote opportunities across food life cycle to reduce wasted food from landfills, with preference for approaches higher on EPA food recovery hierarchy.
3. Improve and standardize measurement of wasted food.



Food Loss and Waste Call to Action – Key Stakeholders



**2030 Food Loss and
Waste Reduction Goal**



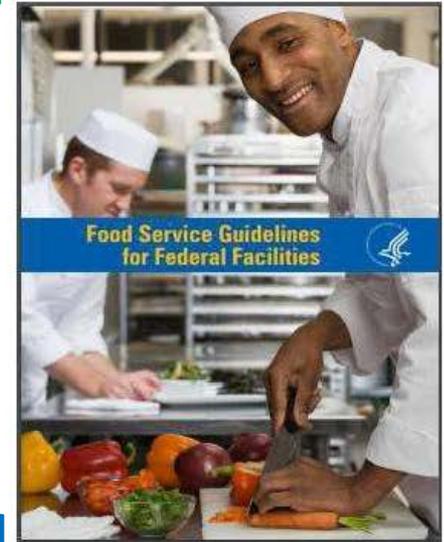
Tools for Initiating and Continuing Federal Food Recovery

- **2017 Food Guidelines for Federal Facilities**
- **Federal Green Challenge**
- **EPA/USDA Call to Action**
- **Legal Bases for Food Donation and Recovery**
- **EPA Sustainable Food Management Resources**



2015 Interagency Group Formed

- **Led by HHS/Center for Disease Control**
- **To align with new 2015-2020 Dietary Guidelines for Americans (8th edition)**
- **60 Federal representatives**
- **9 Federal Agencies**
- **4 workgroups (Food and Nutrition, Facility Efficiency and Procurement, Food Safety, and Behavioral Design)**
- **Covers federal food services such as cafeterias, cafes, snack bars, vending machines, concessions, leased, franchised, in house operations**



Goals of Food Guidelines

- Provide **VOLUNTARY** system wide guidelines able to be used by a variety of federal and other venues
- **Healthier Foods and Beverages are available and encouraged at federal facilities**
- **Environmentally responsible practices are conducted in federal food service venues**
- **Communities are supported through local food sourcing**
- **FoodSafety practices are followed to minimize the risk of foodborne illnesses**
- **Provide standard and innovative options**
- ***Generic language for insertion into contracts***



Audience for Guidelines

- **Federal acquisition officers and staff who develop requests for food service proposals and negotiate contractors;**
- **Food service vendors competing for federal food service contract;**
- **Participants in the Randolph-Sheppard Vending Facility Program;**
- **Persons who monitor or advise food service operations, such as worksite wellness stakeholders or contracting officers**
- **May also serve as a model for concession and vending operations at state, local and tribal governments and private worksite facilities.**



Facility Efficiency, Environmental Support, and Community Development Standards

- **Based on information and recommendations from:**
 - **EPA Food Recovery Guidance and Resources**
 - **USDA/EPA 2030 Food Waste Reduction Goals – Call to action**
 - **“Reducing Wasted Food and Packaging” Guide**
 - **EPA’s “Sustainable Marketplace: Greener Products and Services**
 - **Executive Order 13693 waste reduction goals,**
 - **NRDC 5 Point Plan**



STANDARDS FOR PURCHASING	Implementation Level
Institute accurate forecasting and just-in-time ordering concepts.	Standard
Provide materials for single-service items (e.g., bottled beverage containers, trays, flatware, plates, bowls) that are compostable and/or made from biobased products.	Standard
Use bulk-serve condiments instead of single-serve packs, while following necessary food safety procedures.	Standard
When purchasing packaged products, give preference to products in recyclable, compostable, or biobased packaging.	Standard
Use cleaning products and services that are environmentally preferable, while following necessary food safety procedures.	Standard
Offer at least 25% of foods and beverages as locally sourced, certified organic, produced with another certified community-development or environmentally beneficial practice, or any combination thereof.	Standard
Offer at least 35% of foods and beverages as locally sourced, certified organic, produced with another certified community-development or environmentally beneficial practice, or any combination thereof.	Innovative
FOR VENDING: Offer at least 10% of foods and beverages as locally sourced, certified organic, produced with another certified community-development or environmentally beneficial practice, or any combination thereof.	Innovative
When seafood options are available, offer seafood procured from fisheries and aquaculture operations that are responsibly managed, sustainable, and healthy. Purchasing U.S. wild-captured and farmed seafood, which adhere to some of the strictest sustainability practices in the world, is one way to ensure compliance with this standard.	Standard



WASTE DIVERSION	
Standards	Implementation Level
Participate in and implement waste diversion programs (waste reduction, recycling, and where feasible, composting) for employees in the kitchen, break rooms, and administrative areas (i.e., back-of-house operations).	Standard
Participate in and implement waste diversion programs (waste reduction, recycling, and where feasible, composting) in areas that a consumer will be exposed to during their visit to the food service operation (i.e., front-of-house operations).	Standard
Implement systems to monitor relationship between waste and food procurement, including the development of goals for waste reduction and quarterly to annual reporting of waste reduction and waste diversion benchmarks	Standard
Re-purpose excess food for future meal preparation, while following necessary food safety procedures	Standard
Train staff on methods for reducing food waste.	Standard
Donate edible surplus food for human consumption where possible, while following necessary food safety procedures	Innovative



FOOD SERVICE MANAGEMENT AND CONSUMER ENGAGEMENT

Promote and incentivize the use of reusable beverage containers, while following necessary food safety procedures

Standard

Use or promote the use of reusable serving ware such as plates, utensils, bags, and other service items, while following necessary food safety procedures

Innovative

Utilize cleaning practices and equipment operations that conserve resources, such as water and energy. These could include using ENERGY STAR and WaterSense products and services

Standard

Use integrated pest management practices, green pest control alternatives, and a routine cleaning schedule, while following necessary food safety procedures

Standard

When applicable, label food products at the point of purchase as locally sourced, certified organic, or produced with another certified community-development or environmentally beneficial practice

Standard

Provide information to customers on food products that are locally sourced, certified organic, or produced with another certified community-development or environmentally beneficial practice.

Innovative

FOR VENDING: Provide information to customers on food products that are locally sourced, certified organic, or produced with another certified community-development or environmentally beneficial practice

Innovative

Partner with a farmers' market that operates on-site.

Innovative

FOR VENDING: If purchasing new vending machines, purchase ENERGY STAR certified machines or those that meet ENERGY STAR criteria.

Standard

FOR VENDING: Retrofit existing vending machines (refrigerated and non-refrigerated) to use energy conservation methods such as LED lighting, occupancy sensors, or shut down or set-back modes

Innovative



Federal Food Guidelines can be found at:



<https://www.cdc.gov/obesity/strategies/food-serv-guide.htm>;

and the document:

https://www.cdc.gov/obesity/downloads/guidelines_for_federal_concessions_and_vending_operations.pdf



Federal Opportunities for Food Recovery - Measurement



Federal Green Challenge

- **Measurement**
- **Waste area includes Food Donation, (animals and people) & Composting**



Legal Bases for Food Donation

- **Bill Emerson Good Samaritan Act of 1996.** - Encourages individuals or businesses to donate food to nonprofits by minimizing liability.
- **Federal Food Donation Act of 2008** - A bill to encourage the donation of excess food to nonprofit organizations that provide assistance to food-insecure people in the United States in contracts entered into by executive agencies for the provision, service, or sale of food.
- **Under existing U.S. Tax Code (Section 170).** Special rule for contributions of food inventory - corporations are able to deduct wholesome food donations from their tax liability.



EPA Food Recovery Components and Resources



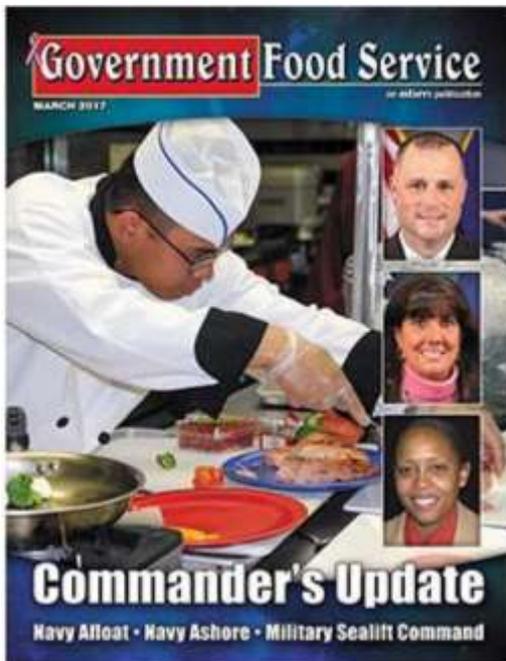
- [Sustainable Management of Food Basics](#)
- [Food Recovery Hierarchy](#)
- [Upcoming Webinars](#)
- [Webinar Archive](#)

- [EPA's Food Recovery Challenge](#)
- [Tools for Assessing Wasted Food](#)

- [Reduce Wasted Food Tips](#)
- [Food: Too Good to Waste Toolkit and Guide](#)
- [Donate Food](#)
- [Compost](#)



Some Info and Statistics



The magazine for foodservice professionals throughout the \$5 billion-plus government market!

DIRECTORIES:

ALLOWANCE DIRECTORY:

GFS Allowance Directory.

SELECTED SUPPLIERS

DIRECTORY:

Check out the current GFS Selected Suppliers Directory.

DIRECTORY OF PRIME

VENDORS:

DLA Troop Support, AFNAFPO and JSPVP Prime Vendors.

MILITARY FOODSERVICE

BROKER DIRECTORY

CURRENT ISSUE

View highlights from our current issue and see what *Government Food Service* is all about.

[Government Food Service Data](#)

[Click Here](#)



TOP FOOD SUPPLIERS: DLA Troop Support, AFNAFPO and JSPVP

SPV MARKET TRENDS: Subsistence Prime Vendor Sales in 35 Categories.

2017 COMMANDER'S UPDATE MARCH 2017

2016 COMMANDER'S UPDATE APRIL 2016



DISCUSSION: Questions? Recruit Volunteers. Set up Group. Set up Meeting.

Marlene RedDoor

Reddoor.Marlene@epa.gov

703-308-7276



Possible Timeline for Food Recovery Subgroup April – December 2017

- **Recruit Members – April – May**
- **First Meeting – Late May – Early June**
- **Develop Actions and Workplan for FY18 – June - July**
- **Comments from SAMM Workgroup – July –August**
- **Introduce and Adopt Actions for FY 18 – By September 30**
- **Outreach to federal purchasing/food service community – October – December 2017**



Specifically Reduce Federal Food Loss

Objectives for Federal Food Recovery:

- Reduce food loss in all areas of Food Recovery Hierarchy, especially on the two upper levels, source reduction and feed people
- Reduce Food loss and waste at a federal facility level in areas purchase, labor, preparation, and disposal
- Seize opportunities in the vast arena of federal food services to reach a national audience
- Bring to federal agencies the legal and practical resources and tools, national networks, and infrastructure awareness to facilitate food recovery in federal facilities and venues
- Measure and Track food waste



Possible Actions for SAMM Food Recovery Workgroup:

Form a community/workgroup to begin to address federal food loss and determine what of the following topics would be feasible to take on for FY 18:

- a. Identify and define types of food services provided by the federal facilities/agencies
- b. Identify facilities that are currently recovering food, and possibly look into a community of practice for ongoing activities. (Success stories and case studies available)
- c. Identify best practices for food recovery; work to introduce new federal food guidelines to your food service contract managers (food service acquisition managers, facilities managers, etc., EMS managers, etc.).
- d. Identify issues for developing and implementing food recovery.
- e. Identify methods of measurement that exist or are used (How many meals are served per year? At one installation, a small base, over 4 million meals are served per year).
- f. Identify technologies for food management and recovery that are sustainable outside the federal environment.
- g. Identify food recovery infrastructure in your area (food banks, food kitchens, volunteer organization that pick up food, etc.)
- h. Set goals and measures as part of EMS or other yearly goal setting initiatives



How can I start?

- **Join the SAMM Subgroup on Food Recovery**
- **Contact EPA – HQ or Regions for more information (through the [Federal Green Challenge](#) or [Food Recovery Challenge](#) (names and contact info))**
- **Tune in to EPA Webinars – on food recovery infrastructure, organizations and success Stories, etc.**
- **Do a food waste audit for your food service areas**
- **Start by establishing policies and guidelines for food recovery**
- **Use Food Service Contract clauses to support food recovery**
- **Establish ties with local food banks and other community food services**

