

EPA Sustainable Materials Management Web Academy



Preventing Food Waste Upstream: A Source Reduction Approach – Part III

March 14th, 2019

epa.gov/smm/sustainable-materials-management-web-academy

Our Speakers



J. Cody Lillstrom
Boulder County Resource
Conservation Division

Tim Oliveira
Boulder County Sheriff's
Office and Boulder
County Jail

FRC Participant
Awardee



FRC Participant
Awardee



Scott Ferguson
Tennessee State Parks



FRC Endorser
Awardee

Kelsey Davis
Tennessee Dept. of
Environment & Conservation



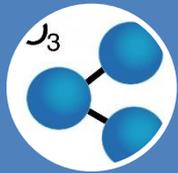
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EPA mission:

To protect human health and the environment.



1970-2017: Cut air pollutants by 73%



93% compliance with drinking water standards.



>9 million tons of virgin materials avoided.





Preventing Food Waste Upstream: A Source Reduction Approach – Part III

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Sustainable Materials Management Web Academy



U.S. Environmental Protection
Agency





How much food is wasted in the U.S.?

Amount of food that goes uneaten each year:

1/3

Percentage of waste thrown away that is food:

21%

Cost of the food that goes uneaten each year:

**\$161
BILLION**

Amount of food waste that got diverted from landfills:

5%

Number of Americans from households that don't always have enough to eat:

**48
MILLION**



[NATION'S FIRST-EVER FOOD WASTE GOAL]

CUT FOOD WASTE IN HALF BY 2030

WINNING ON REDUCING FOOD WASTE INITIATIVE

epa.gov/sustainable-management-food/united-states-2030-food-loss-and-waste-reduction-goal



Food Recovery Hierarchy

Most Preferred

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

Least Preferred

EPA 食物回收等級

減少來源
減少食物的剩餘量

給飢餓的人們
將多餘的食物捐給食物庫貧民廚房和庇護中心

給動物
將食物餘渣轉為動物食料

工業用途
提供廢油脂和食物餘渣
用來回收和製造能源

堆肥
創造營養豐富的泥土

填埋/焚燒
最後一招是
填埋

最佳的選擇

最劣的選擇

EPA Jerarquía de Recuperación de los Alimentos

Reducir la fuente
Reducir el volumen excedente de comida generada

Combatir el hambre en la población
Donar la comida sobrante a bancos de alimentos, comedores comunitarios o refugios

Alimentar a los animales
Utilizar las sobras de comida para la alimentación de animales

Usos industriales
Destinar las sobras de comida y el aceite usado para su aprovechamiento energético

Composteo
Crear un abono rico en nutrientes

El basurero/incineración
Disposición al basurero

Más preferido

Menos preferido

The Business Case for Reducing Food Loss & Waste:

\$1 invested → \$14 saved!



Measuring waste 

Training staff 

Improving inventory management 

Changing packaging 

 Selling imperfect produce

 Creating new products

 Reducing waste management costs

 Avoiding cost of food not sold

https://champs123blog.files.wordpress.com/2017/03/report_-business-case-for-reducing-food-loss-and-waste.pdf

Food Recovery Challenge

□ Participants:

- Track and measure their surplus food.
- Move toward their food recovery goals.

□ Endorsers:

- Educate on the sustainable management of food.
- Conduct Food Recovery Challenge outreach.



Track your source reduction in the Food Recovery Challenge

Food Waste Prevention and Recycling - Detailed Activities

SPECIFIC ACTION	TOTAL AMOUNT	ESTIMATE % FOOD	UNIT (TONS/LBS)	TOTAL TONS	TOTAL FOOD TONS
Source Reduction through purchase, storage and handling	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Source Reduction through over-preparation and plate waste	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Other Source Reduction Activities	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Donation to Feed people	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Animal Feed	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Other Donations/Reuse	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Composting - mixed organics (Please estimate % food)	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Composting - Food Only	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>
Anaerobic Digestion w/beneficial use of digest (Please estimate % food)	<input type="text"/>	100% <input type="button" value="v"/>	Tons <input type="button" value="v"/>	<input type="text"/>	<input type="text"/>

2017 Source Reduction Achievements

epa.gov/foodrecoverychallenge

- 1000+ participants and endorsers
 - Prevented 18,000 tons of wasted food.
 - Saved \$31 million in avoided tipping fees.



2018 Food Recovery Challenge Award Winners

- [Who are the 2018 National and Regional Award Winners?](#)
- Read about the food waste reductions of our 2018 winners
 - [About the national winners](#)
 - [About the regional winners](#)

Sustainable Materials Management
Food Recovery Challenge

2018 Winner

1 2 3 4

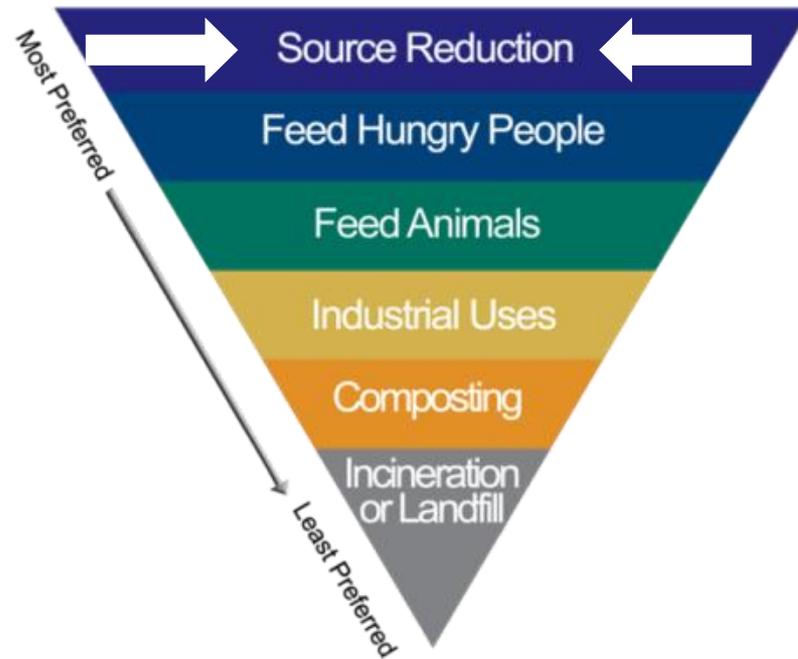
[NATION'S FIRST-EVER FOOD WASTE GOAL]

CUT FOOD WASTE IN HALF BY 2030

- 1) Measure your wasted food and set goals.
- 2) Participate in the Food Recovery Challenge.
- 3) Implement source reduction.



Food Recovery Hierarchy



[EPA.GOV/SUSTAINABLE-MANAGEMENT-FOOD/HOW-PREVENT-WASTED-FOOD-THROUGH-SOURCE-REDUCTION](https://www.epa.gov/sustainable-management-food/how-prevent-wasted-food-through-source-reduction)

[epa.gov/sustainable-management-food/forms/contact-us-about-sustainable-management-food](https://www.epa.gov/sustainable-management-food/forms/contact-us-about-sustainable-management-food)

Sustainable Materials Management

Food Recovery Challenge



Changing how we think about our resources today for our children's tomorrow

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Next SMM WEBINAR

Waste Reduction Model (WARM)

April 25th

Register at: epa.gov/smm



 **Rethink**