



# Office of Policy and Sustainable Practices

Source Reduction and other  
Food Recovery Challenge Efforts

# Office Overview

## TN DEPARTMENT OF ENVIRONMENT AND CONSERVATION OFFICE OF POLICY AND SUSTAINABLE PRACTICES

Our mission is to develop, implement, and provide programs, resources, and services that maximize positive environmental, social, and economic impacts for Tennesseans.

TN



- Providing Environmental Technical Assistance
- Developing Environmental Policies & Procedures
- Implementing Sustainability in Parks
- Promoting Food Waste Reduction & Awareness
- Facilitating Environmental Education
- Encouraging Environmental Stewardship
- Increasing Radon Awareness
- Engaging in Community Outreach

<https://www.tn.gov/environment/OPSP>

# 2017 Activities

Developed programming providing technical assistance, funding, and education regarding food recovery, diversion, and reduction:

- Hosted Middle TN Food Waste Workshop
- Enrolled 6 TN State Parks as Participants in FRC
- Launched Get Food Smart TN Program
- Organics Management Grant fund
- Education and Outreach at 19 different events
- Food Waste Audits in Schools
- Started Organics Collection in TDEC offices

# Get Food Smart TN



- Seeks to promote using food wisely and enhance the sustainability of Tennessee's food resources
- Targets businesses, restaurants, schools, and consumers
- Endorsed by Governor Bill Haslam
- Take the Pledge, Donate Food, Be Recognized

# GFSTN Marketing Tools

## What Can **You** Do to Reduce Food Waste?

### What are Food Waste and Food Recovery?

Food Waste occurs when nutritious food is lost or disposed of.

*About 1.3 billion tons of food produced for human consumption is lost or wasted globally per year, which is the equivalent of 200 million African elephants or 13,400 Nimitz Class aircraft carriers.*

Food Recovery is an approach that seeks to address and reduce wasted food and related impacts over its entire lifecycle.



#### Create an "Eat First Box"

- Place a small wooden or cardboard box in a visible area of your fridge.
- Fill the box with items that need to be eaten first and/or quickly to prevent them from going bad.



#### Store Food Properly to Extend its Shelf-Life

- Herbs: Store herbs with their stems in a glass of water.
- Store ripe avocados in the fridge until you are ready to use them.
- Freeze flour to keep it fresher longer.
- Wrap leftover cheese in loose wax paper, not plastic.



#### Shop Smart and Realistically

- Plan out meals.
- Make detailed shopping lists with ingredients you'll need.
- Purchase locally sourced produce and other food from local farmers markets.



#### Save Leftovers

- Save uneaten food when you either cook too much or you get too much food at a restaurant.
- Label your leftovers so you can keep track of how long they've been in your fridge or freezer.
- Incorporate leftovers into your daily or weekly routine.
- Wrap leftover cheese in loose wax paper, not plastic.



#### Avoid clutter in your fridge, pantry and freezer

- Keep things neat and visible.
- Use the "first in, first out" principle.
- After you buy new groceries, move the older products to the front so you consume them first.



# GFSTN Marketing Tools

1 IN 7 TENNESSEANS ARE FOOD INSECURE...



WHILE WE WASTE 40%  
OF THE FOOD PRODUCED.



[GETFOODSMARTTN.COM](http://GETFOODSMARTTN.COM)

\$165 BILLION IS WASTED ANNUALLY  
ON FOOD THAT IS THROWN AWAY...



\$750 MILLION IS SPENT  
LANDFILLING THAT WASTED FOOD.



[GETFOODSMARTTN.COM](http://GETFOODSMARTTN.COM)

REDUCING FOOD LOSS BY JUST 15%  
COULD HELP FEED MORE THAN  
25 MILLION AMERICANS EVERY YEAR!



[GETFOODSMARTTN.COM](http://GETFOODSMARTTN.COM)

THE AVERAGE FAMILY  
THROWS OUT \$130  
TO \$230 WORTH OF  
FOOD A MONTH!



[GETFOODSMARTTN.COM](http://GETFOODSMARTTN.COM)

# Food Recovery Challenge

## Endorser



## Participants



# Food Recovery Challenge

As part of EPA's Food Recovery Challenge, TN State Park Restaurants pledge to improve their sustainable food management practices and report their results. Participants prevent and divert wasted food in their operations by following the Food Recovery Hierarchy.

- Divert
- Donate
- Compost





# Getting Started

1. Held an in-depth, in-person training at the restaurant with all staff and involved personnel present.
1. Provided necessary materials to participate in FRC:
  - Weight scale
  - Organics collection containers
  - Signage
2. Conducted site assessment of potential composting locations
3. Hosted Composting Training Seminar

# FRC Training at TSP Restaurants

- Why?
  - Food Waste in the US
  - Food Insecurity in TN
  - Cost Savings Associated
- Overview of Program
  - What is the FRC?
  - Participant requirements
- Food Waste Reduction Methods
  - Diversion
  - Donation
  - Composting
  - Waste

# Food Recovery Challenge - Diversion

- On-site garden
- Just-in-time purchasing system/Harvest as needed
- Improved storage and organization techniques
- Switching to menu order-only
- Reducing buffet to once a week (On Sundays)
- Providing smaller serving utensils on buffet
- Modify menus and serving portions

# From Garden to Table





# Food Recovery Challenge - Diversion

## Storage Techniques:

- Ensure that food products are stored under the proper conditions (for example, temperature)
- Organize food products so that employees can easily:
  1. Use older products first
  2. Organized shelves with older products in front
- 1. Monitor inventory levels



# Food Recovery Challenge - Diversion

- Using leftovers to save money and reduce waste
- Repurpose leftovers and trimmings to efficiently use excess food
- Flexible menu planning to accommodate the use of excess food from previous meals



Leftover Fruit  
Smoothies or dessert topping



Day-old Bread  
Croutons or breadcrumbs



Vegetable Trimmings  
Base for soups, sauces  
and stocks



# FRC Measurements

## 2017 FRC Data

Month	Divert (lbs.)	Donate (lbs.)	Compost (lbs.)
2/1/2017			3846
3/1/2017			8052
4/1/2017			5992
5/1/2017			8189
6/1/2017	332	0	0
7/1/2017	428	164	12251
8/1/2017	736	159	13077
9/1/2017	949.5	162	12316
10/1/2017	1274.5	1005.5	9145
11/1/2017	923.5	1462	9543
12/1/2017	881	1699	8983
<b>Grand Total (lbs.)</b>	<b>5,524.50</b>	<b>4,651.50</b>	<b>91,394</b>

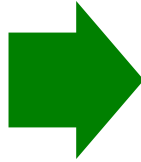
## 2018 FRC Data

Month	Divert (lbs.)	Donate (lbs.)	Compost (lbs.)
1/1/2018	806.7	1208.6	8665
2/1/2018	1003	147	11714
3/1/2018	1398.5	332	17782.5
4/1/2018	1370.5	905	22658.2
5/1/2018	886	0	18873.23
6/1/2018	706.5	0	14487.8
7/1/2018	845.5	0	12320.9
8/1/2018	798	0	20004
9/1/2018	991.5	170	12779
10/1/2018	724.5	0	8781.5
11/1/2018	1070	75	13237
12/1/2018	650	0	5354
<b>Grand Total (lbs.)</b>	<b>11,250.70</b>	<b>2,837.60</b>	<b>166,657.13</b>

# TN State Parks Total Food Waste Diversion

**2017  
Organics  
Diversion**

103,459 lbs.



**2018  
Organics  
Diversion**

180,944 lbs.

**284,402 lbs.  
142 tons**

# Go Green With Us Guidelines



T E N N E S S E E  
**State Parks**

GO GREEN WITH US

Go Green Steering Committee

TDEC & TSP

November 2017

## 10 Categories

1. Education & Outreach
2. Energy Efficiency
3. Food and Restaurants
4. Green Offices
5. Habitat & Species Protection
6. Hospitality Operations
7. Maintenance Procedures
8. Recycling & Waste
9. Transportation
10. Water

# Key Factors:

- Driven by external stakeholders
- Thorough and informative presentations/information
- Continuous technical training and support
- Governor endorsed recognition and awareness program

GFSTN

- Lead by example – applied actions to reduce food waste internally



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, D.C. 20460

Kendra  
**RECEIVED**

FEB 25 2019

FEB 19 2019

**ENVIRONMENT AND CONSERVATION  
COMMISSIONER'S OFFICE**

OFFICE OF  
SOLID WASTE AND  
EMERGENCY RESPONSE

NOW THE  
OFFICE OF LAND AND  
EMERGENCY MANAGEMENT

Mr. David W. Salyers  
Commissioner  
Tennessee Department of Environment & Conservation  
312 Rosa L. Parks Avenue  
Nashville, Tennessee 37243

Dear Mr. Salyers:

On behalf of the U.S. Environmental Protection Agency's (EPA) Sustainable Materials Management Program, it is my pleasure to recognize Tennessee Department of Environment & Conservation as the winner of the **2018 Food Recovery Challenge Endorser Honorable Mention Award**. I congratulate your organization for successfully developing and implementing your statewide Get Food Smart TN initiative.

Because of your successful actions to reduce food waste, Tennessee Department of Environment & Conservation serves as an excellent example for other state, tribal and local governments across the United States. Sharing your accomplishments, and the steps you took to achieve them, provides useful information to other organizations as they implement sustainable management of food activities. Your success, along with those of other Food Recovery Challenge participants, serves as a key component of EPA's contribution to the *Winning on Reducing Food Waste Initiative*, a collaborative effort among EPA, the U.S. Department of Agriculture, and the U.S. Food and Drug Administration to reduce food loss and waste through combined and agency-specific action.

EPA issued a press release announcing the 2018 Food Recovery Challenge award recipients in December and posted information, including participant stories, on our Sustainable Management of Food website. We also shared the good news about award recipients through our [@EPALand](#) and [@EPA](#) Twitter accounts using the hashtag [#FRCAwards](#).

I encourage you to use your own social media to share your story and the benefits of reducing food loss and waste to inspire others to do the same. The strategies implemented by Food Recovery Challenge participants like you result in measured social, financial and environmental benefits that contribute to the national goal to reduce food loss and waste by 50 percent by the year 2030. I look forward to a continued partnership with Tennessee Department of Environment & Conservation through the Food Recovery Challenge and wish you future success to prevent and divert food waste.

Sincerely,

Kathleen Salyer, Deputy Director  
Office of Resource Conservation and Recovery

cc: Ms. Carol Monell  
Mr. Thornell Cheeks



**TN**

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# Questions?

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