



Food Rescue



FOOD RESCUE

HOW TO START A PROGRAM IN YOUR DISTRICT

- Elaine Fiore, Sustainability Educator, Magnet Coordinator, Food Rescue Champion
- Darlene Moppert, Program Manager, Food & Nutrition Services, Broward County Schools
- Vered Roberts, Principal, Beachside Montessori Village, Broward County Schools
- Beth Spratt, Outreach Coordinator – Farm to School, Division of Food, Nutrition and Wellness Florida Department of Agriculture and Consumer Services



SCHOOLS ACROSS U.S. THROW AWAY ONE BILLION UNOPENED FOOD ITEMS PER YEAR!!!



Feed People, Not Landfills



We teach our students that food has nutritional value.....
but then we train them to treat it as trash by not providing an
alternative.



Public Law 104-210
104th Congress

An Act

To encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals by giving the Model Good Samaritan Food Donation Act the full force and effect of law.

Oct. 1, 1996
[H.R. 2428]

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,

SECTION 1. CONVERSION TO PERMANENT LAW OF MODEL GOOD SAMARITAN FOOD DONATION ACT AND TRANSFER OF THAT ACT TO CHILD NUTRITION ACT OF 1966.

(a) CONVERSION TO PERMANENT LAW.—Title IV of the National and Community Service Act of 1990 is amended—

(1) by striking the title heading and sections 401 and 403 (42 U.S.C. 12671 and 12673); and

(2) in section 402 (42 U.S.C. 12672)—

(A) in the section heading, by striking “MODEL” and inserting “BILL EMERSON”;

(B) in subsection (a), by striking “Good Samaritan” and inserting “Bill Emerson Good Samaritan”;

(C) in subsection (b)(7), to read as follows:

“(7) GROSS NEGLIGENCE.—The term ‘gross negligence’ means voluntary and conscious conduct (including a failure to act) by a person who, at the time of the conduct, knew that the conduct was likely to be harmful to the health or well-being of another person.”;

(D) by striking subsection (c) and inserting the following:

“(c) LIABILITY FOR DAMAGES FROM DONATED FOOD AND GROCERY PRODUCTS.—

“(1) LIABILITY OF PERSON OR GLEANER.—A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.

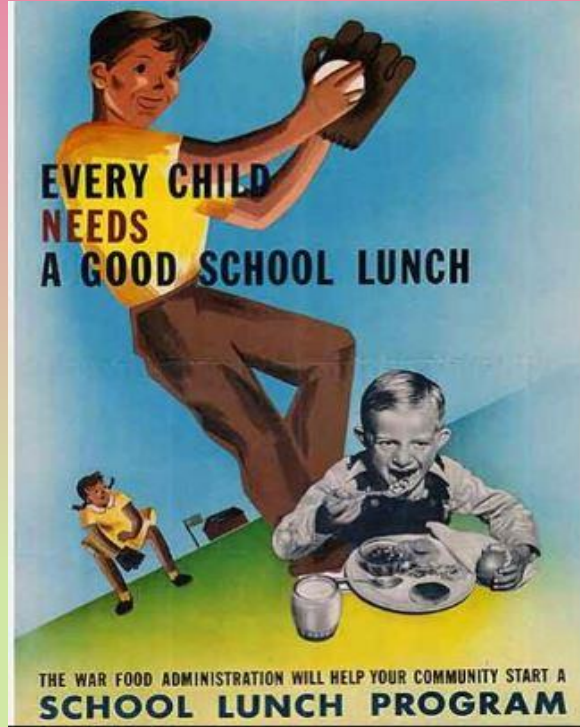
“(2) LIABILITY OF NONPROFIT ORGANIZATION.—A nonprofit organization shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the nonprofit organization received as a donation in good faith from a person or gleaner for ultimate distribution to needy individuals.

WHY?

- The Federal Law was unclear about school food donations before November 2011, and while it is now clear, it is not widely known.
- Fear of time commitment to begin the program
- Concern meeting health department standards



Good News!



+

www.law.cornell.edu
42 U.S. Code § 1791
- Bill Emerson Good Samaritan Food Donation Act



=

School Food Rescue Programs





United States Department of Agriculture

Office of Communications

1400 Independence Ave, SW
Washington, DC 20250-1300
(202) 720-4623
oc.news@usda.gov
www.usda.gov

News Release

Release No. 0257.15

Contact:

Office of Communications (202)720-4623

USDA and EPA Join with Private Sector, Charitable Organizations to Set Nation's First Food Waste Reduction Goals

NEW YORK, Sept. 16, 2015 – Today, Agriculture Secretary Tom Vilsack and Environmental Protection Agency Deputy Administrator Stan Meiburg announced the United States' first-ever national food waste reduction goal, calling for a 50-percent reduction by 2030. As part of the effort, the federal government will lead a new partnership with charitable organizations, faith-based organizations, the private sector and local, state and tribal governments to reduce food loss and waste in order to improve overall food security and conserve our nation's natural resources. The announcement occurs just one week before world leaders gather at the United Nations General Assembly in New York to address sustainable development practices, including sustainable production and consumption. As the global population continues to grow, so does the need for food waste reduction.

"The United States enjoys the most productive and abundant food supply on earth, but too much of this food goes to waste," said Agriculture Secretary Tom Vilsack. "An average family of four leaves more than two million calories, worth nearly \$1500, uneaten each year. Our new reduction goal demonstrates America's leadership on a global level in getting wholesome food to people who need it, protecting our natural resources, cutting environmental pollution and promoting innovative approaches for reducing food loss and waste."

Food loss and waste in the United States accounts for approximately 31 percent—or 133 billion pounds—of the overall food supply available to retailers and consumers and has far-reaching impacts on food security, resource conservation and climate change. Food loss and waste is single largest component of disposed U.S. municipal solid waste, and accounts for a significant portion of U.S. methane emissions. Landfills are the third largest source of methane in the United States. Furthermore, experts have projected that reducing food losses by just 15 percent would provide enough food for more than 25 million Americans every year, helping to sharply reduce incidences of food insecurity for millions.

"Let's feed people, not landfills. By reducing wasted food in landfills, we cut harmful methane emissions that fuel climate change, conserve our natural resources, and protect our planet for future generations" said EPA Administrator Gina McCarthy. "Today's announcement presents a major environmental, social and public health opportunity for the U.S., and we're proud to be part of a national effort to reduce the food that goes into landfills."

Ongoing federal initiatives are already building momentum for long-term success. In 2013, USDA and EPA launched the U.S. Food Waste Challenge, creating a platform for leaders and organizations across the food chain to share best practices on ways to reduce, recover, and recycle food loss and waste. By the end of 2014, the U.S. Food Waste Challenge had over 4,000 active participants, well surpassing its initial goal of reaching 1,000 participants by 2020.



BENEFITS

- Environment
- Feed local hungry, not landfill
 - Teaching value of food



ADDRESSES ENVIRONMENTAL CONCERNS



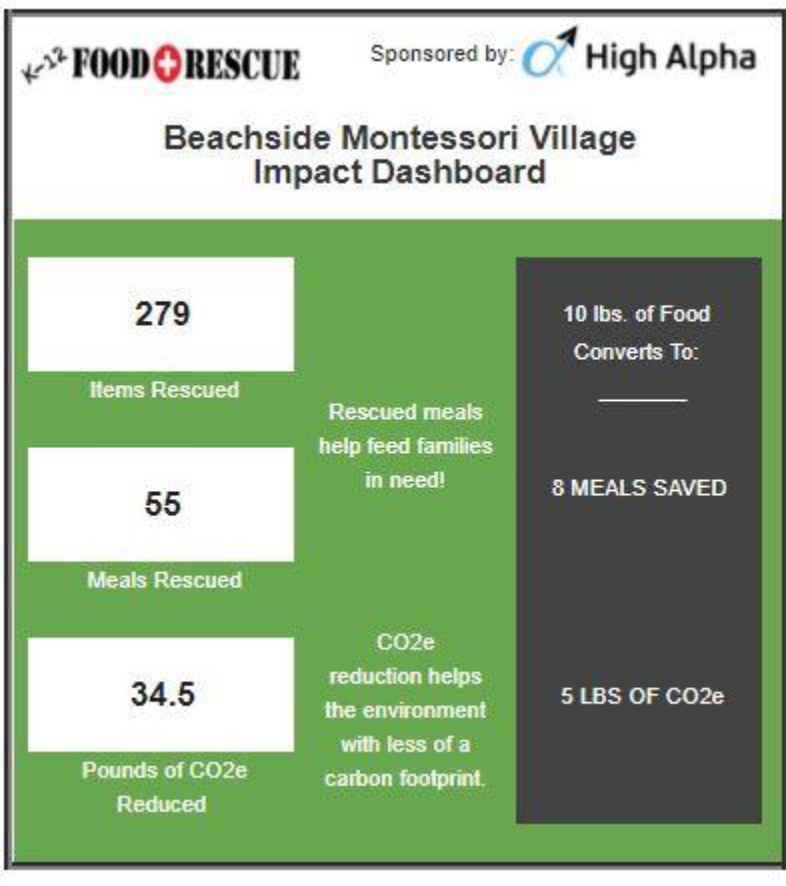


CASE STUDY: BEACHSIDE MONTESSORI VILLAGE



- **Sustainability class studying food systems**
- **Food in landfill creates methane gas, 21 times more potent than CO₂.**
- **BMV threw away on average 52,020 unopened food items. Releasing over 6,000lbs. of greenhouse gas each year.**





HOW DID WE DO IT?

- School Based Team
- Supplies: Refrigerator & salad bar cart (B-stock)
- Volunteers
- Spread the word: School assemblies
- Food Share & Donate 3 times/week



ONE ACTION



Empowers children to reduce greenhouse gases and
feed the hungry.

For assistance in beginning a program in your district:

elaine.fiore@browardschools.com



FDACS' Food Recovery Program in Schools

- Helps students improve their access to wholesome foods;
- Provides surplus food to local volunteer and nonprofit organizations for distribution;
- Offers healthier food options to those in need; and
- Reduces food waste.



Food Recovery Strategies

Source Reduction

School Nutrition Professionals:

| | |
|---|----------------------------------|
| Buy what you need (USDA Food Buying Guide) | Market you meals |
| Give kids a choice | Cut fruit into smaller pieces |

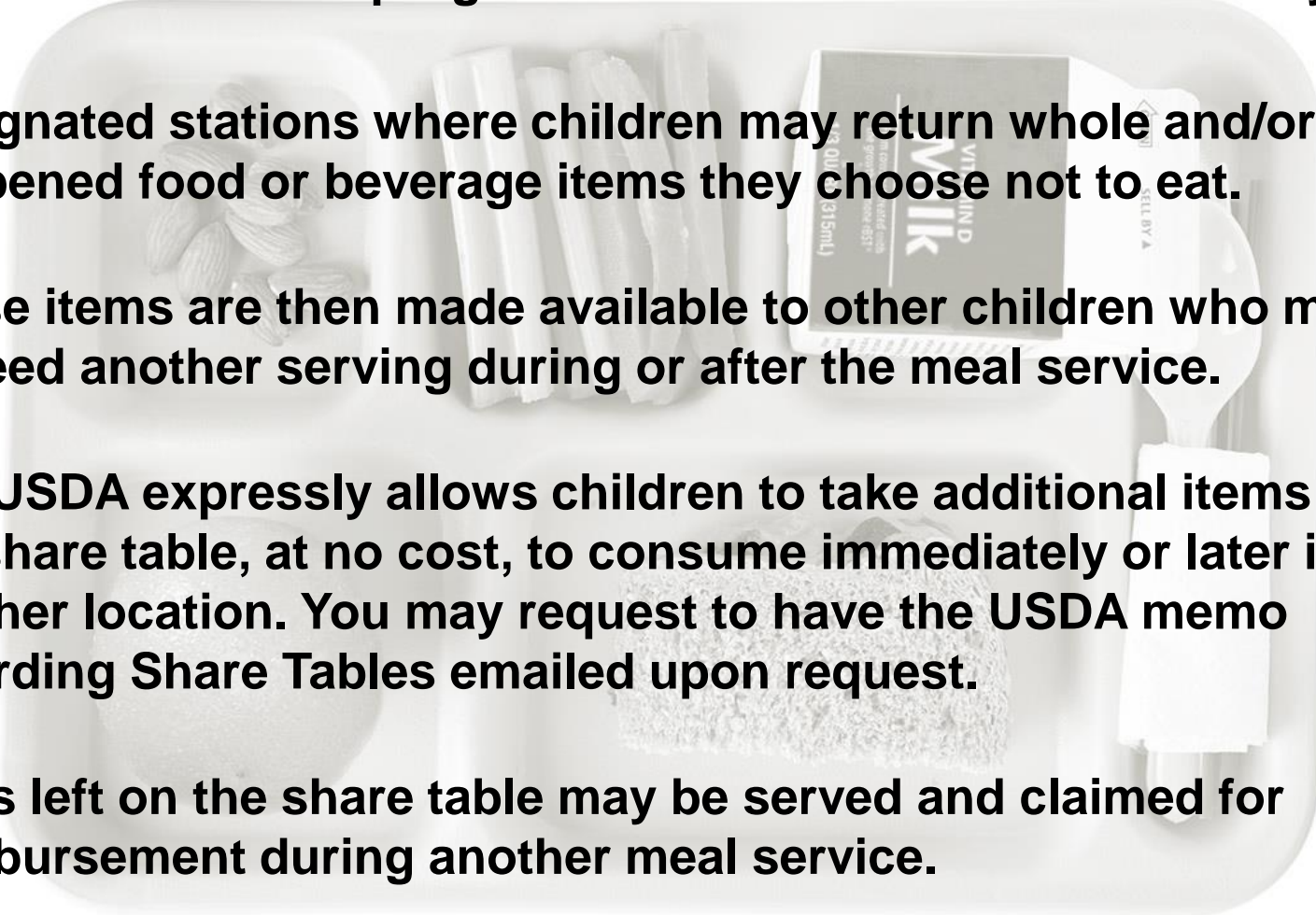
Teachers and Administrators:

| | |
|--|--|
| Do a class project - Student Food Waste Audit and Challenge | Learn about food - school gardens, FoodRescue.Net tracking tool |
| Visit local food producers | Schedule recess before lunch |

Food Recovery Strategies

Share Tables

- **Not a food donation program! A food waste reduction activity**
- **Designated stations where children may return whole and/or unopened food or beverage items they choose not to eat.**
- **These items are then made available to other children who may want or need another serving during or after the meal service.**
- **The USDA expressly allows children to take additional items from the share table, at no cost, to consume immediately or later in another location. You may request to have the USDA memo regarding Share Tables emailed upon request.**
- **Items left on the share table may be served and claimed for reimbursement during another meal service.**
- **Need approval from Local Health Department as counties differing have rules.**



Food Recovery Strategies

Donations: How Can Schools Donate Leftover Food to Food Bank and Pantries?

Step 1: Review the following:

- USDA memo **allowing for the donation of USDA foods** (regardless of program) to non-profit agencies (i.e. food pantries and soup kitchens).
- [Bill Emerson Good Samaritan Food Donation Act](#)
- [The Why Reduce Food Waste in Schools?](#) Flyer at FoodRescue.net.

Step 2: Contact your Food Service Director and discuss your plans for developing a food waste diversion program together.

- Bring copies of the USDA memo and the flyer.
- [Link to an open letter to school administrators](#) at FoodRescue.net.

Step 3: Reach out to your local health department. They can provide you with guidelines on how to donate food to a non-profit organization.

Step 4: Arrange a meeting between the school and a non-profit food pantry to discuss scheduling regular pick-ups. You may also want you to have a written agreement with the non-profit you wish to work with.

Step 5: Bring your plan to the school district. They can then make food donations from your school (or all schools) a district policy.

Copies of all resource (USDA memos, flyers, etc.) can be emailed upon request

For More Information On How Your School Can Reduce Food Waste, Please Contact:

Melanie Mason
Food Recovery Specialist
(850) 617-7165

Melanie.Mason@FreshFromFlorida.com



This institution is an equal opportunity provider.