

Expanding Opportunities for Donating Food

Lorenzo Macaluso



The Center for EcoTechnology helps
people and businesses save energy and
reduce waste.



U.S FOOD WASTE

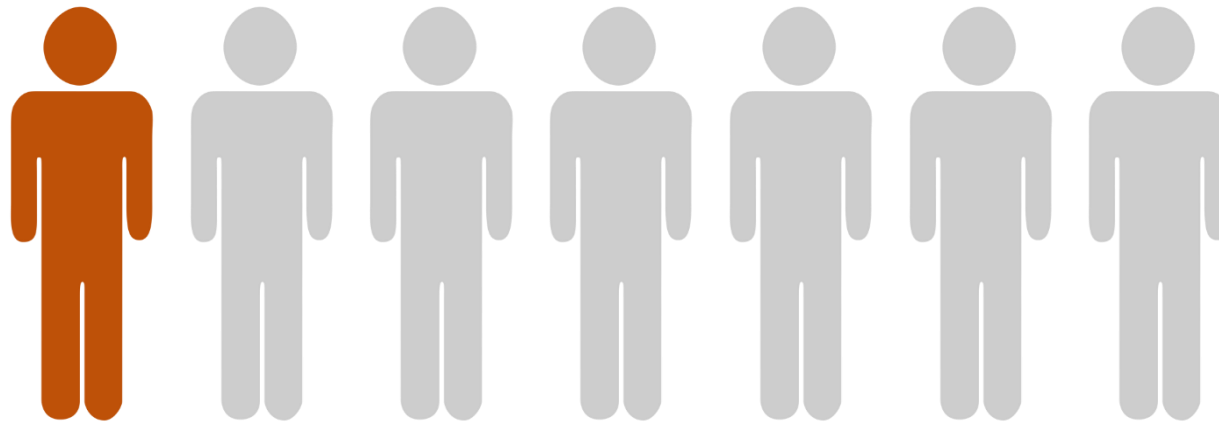
Did you know?

- 30-40% is wasted
- Valued at \$165 billion annually
- Rotting food in landfills releases greenhouse gases

Source: NRDC

CLIMATE  CENTRAL

HUMAN IMPACT

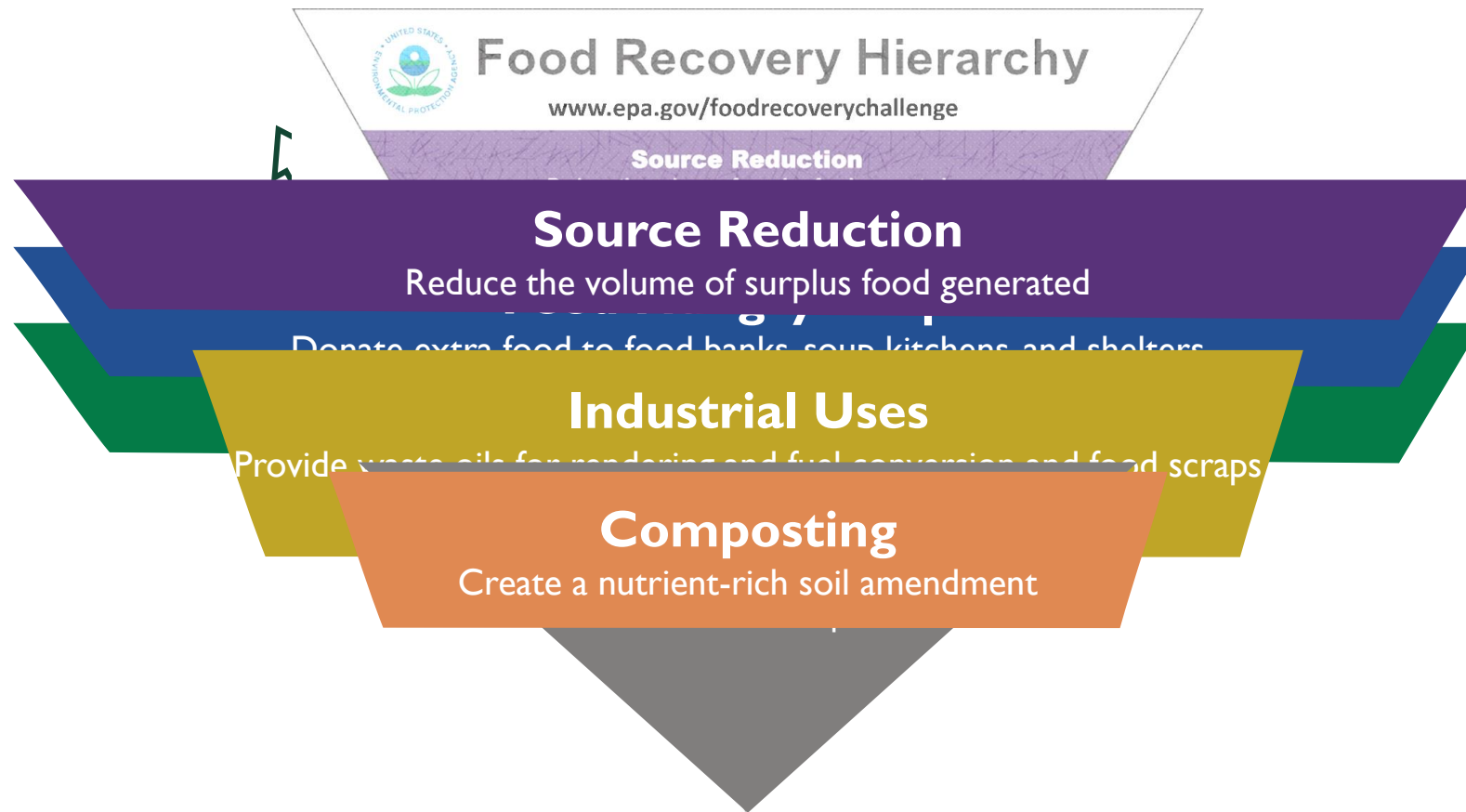


1 In 7 People Are Food Insecure

CUT FOOD WASTE IN HALF BY 2030



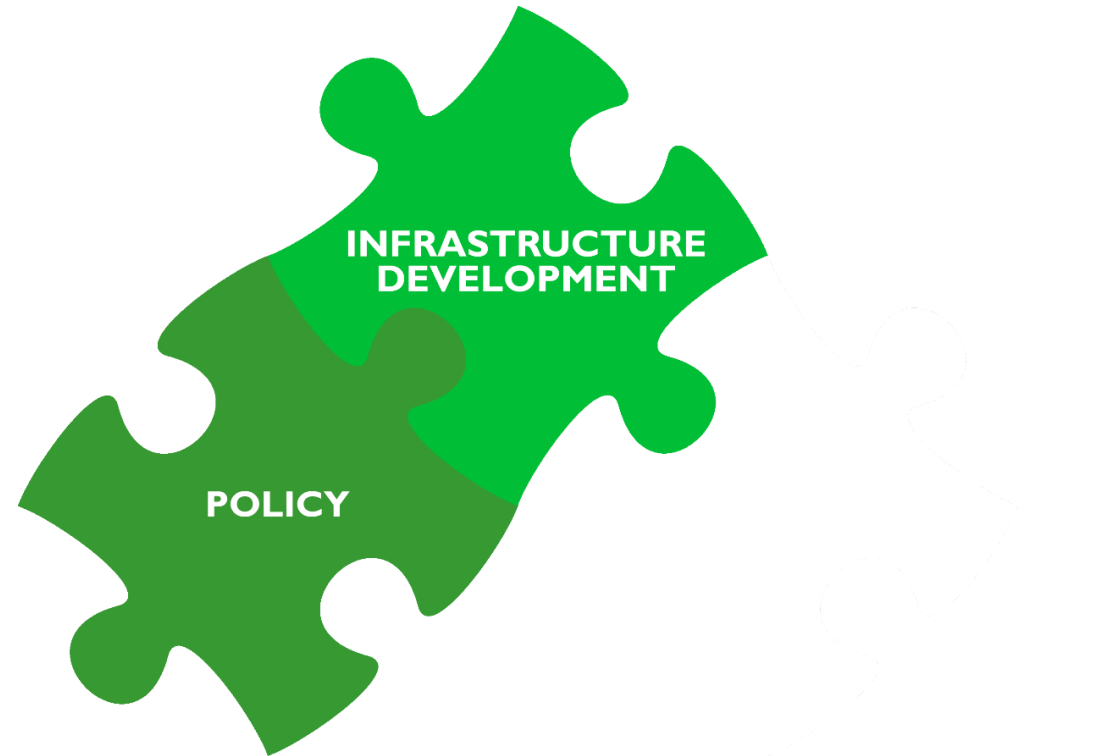
OUR APPROACH TO ADDRESSING WASTED FOOD



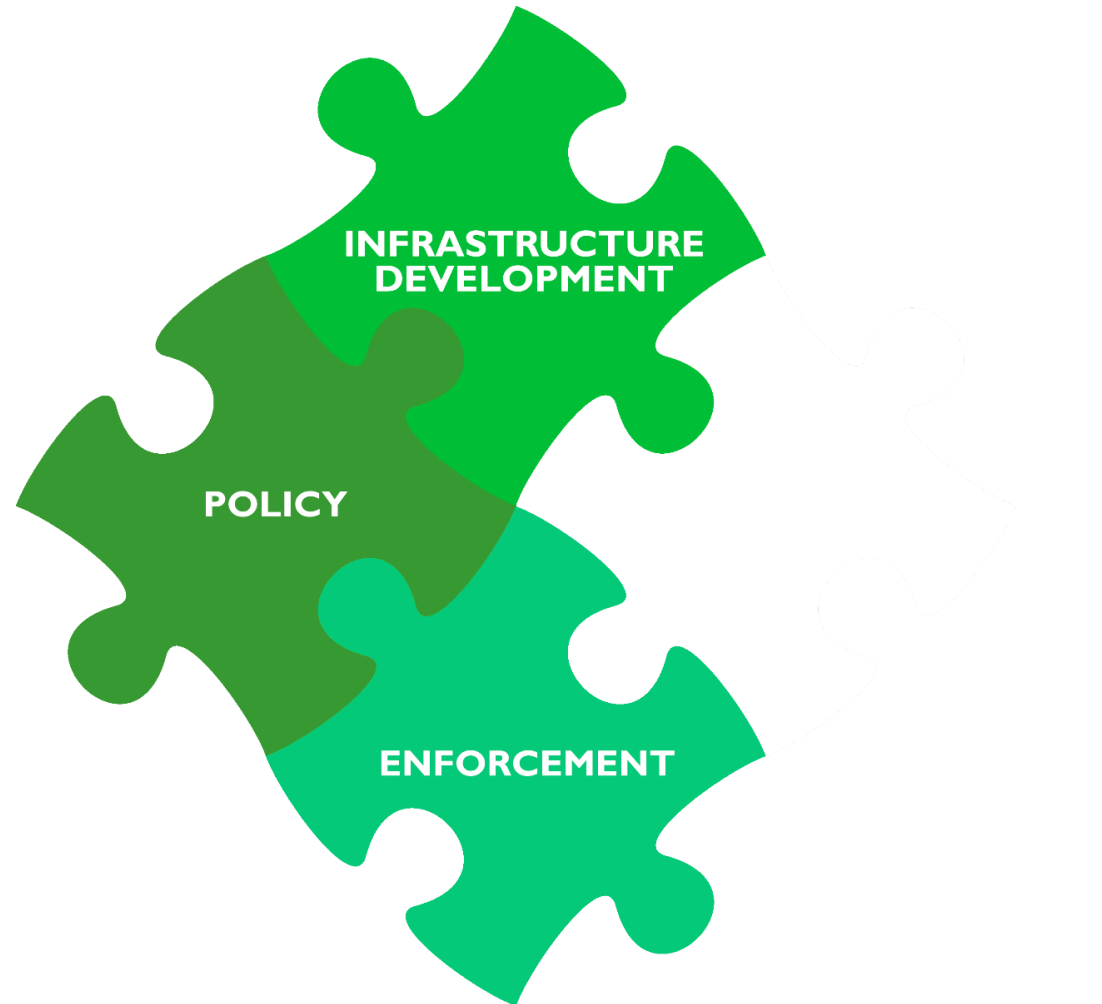
MARKET DEVELOPMENT



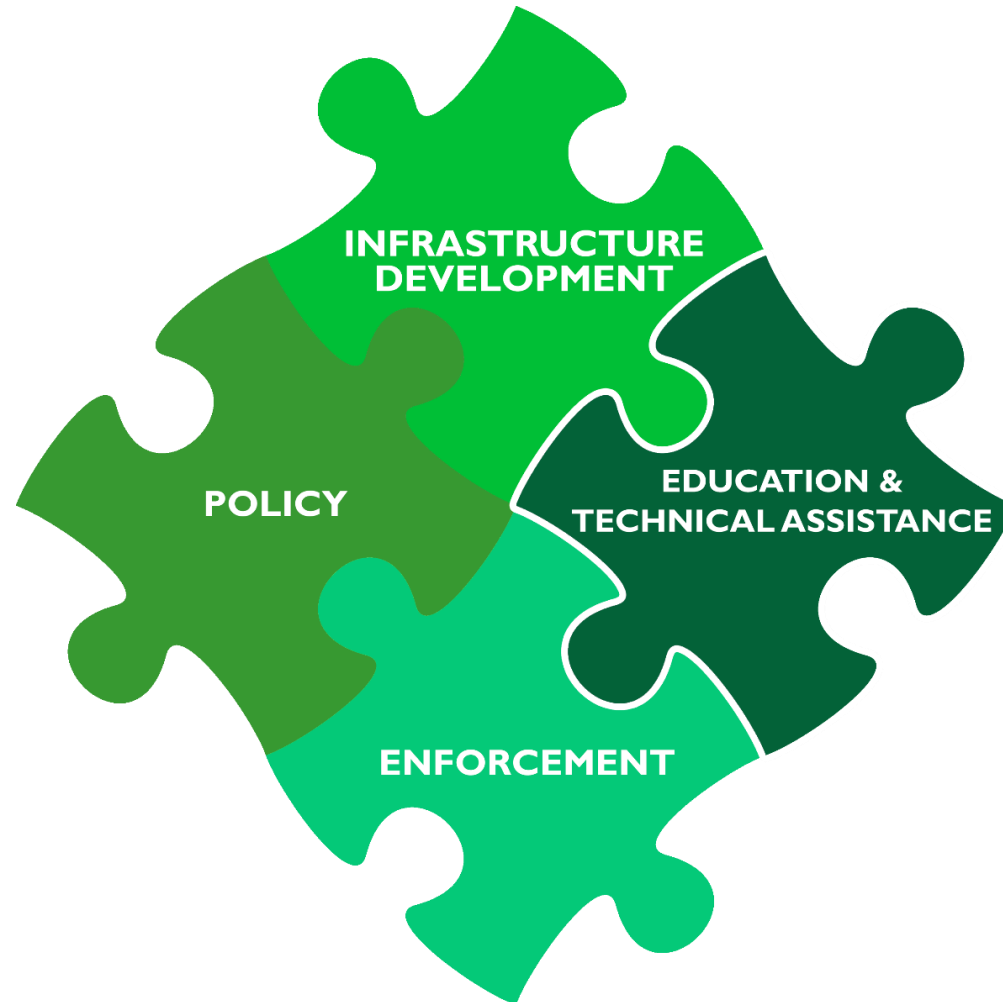
MARKET DEVELOPMENT



MARKET DEVELOPMENT



MARKET DEVELOPMENT



GROWTH OF FOOD RESCUE

- Vermont: 50% increase in donated food
- Massachusetts: 20% increase in donated food



FREE ASSISTANCE FOR BUSINESSES & INSTITUTIONS



RecyclingWorks MA is funded by MassDEP, delivered under
contract by the Center for EcoTechnology
recyclingworksma.com

SUPERMARKET FOOD WASTE ESTIMATOR

	Average Measurement		Material
Full-Time Employees	3,000	lbs/employee/yr	Food waste
Disposed Waste	63	% of disposed food by weight	Food waste

If you have **35 full-time employees**, then:

$3,000 \text{ lbs/employee/year} * 35 \text{ full-time employees} = 105,000 \text{ lbs food waste generated/year}$

$105,000 \text{ lbs/year} \div 52 \text{ weeks/year} = 2,019 \text{ lbs/week} = 1 \text{ ton of food waste per week}$

If you fill **1 trash dumpster at 4 cubic yards 2 times per week**, then:

$450 \text{ lbs} * (1 \text{ trash dumpster} * 4 \text{ yd}^3 * 2 \text{ pickups/week}) = 3,600 \text{ lbs of total disposed waste/week}$

$3,600 \text{ lbs} * 63\% \text{ of total waste} = 2,268 \text{ lbs/week} = 1.1 \text{ tons of food waste in one week}$

FOOD DONATION GUIDANCE

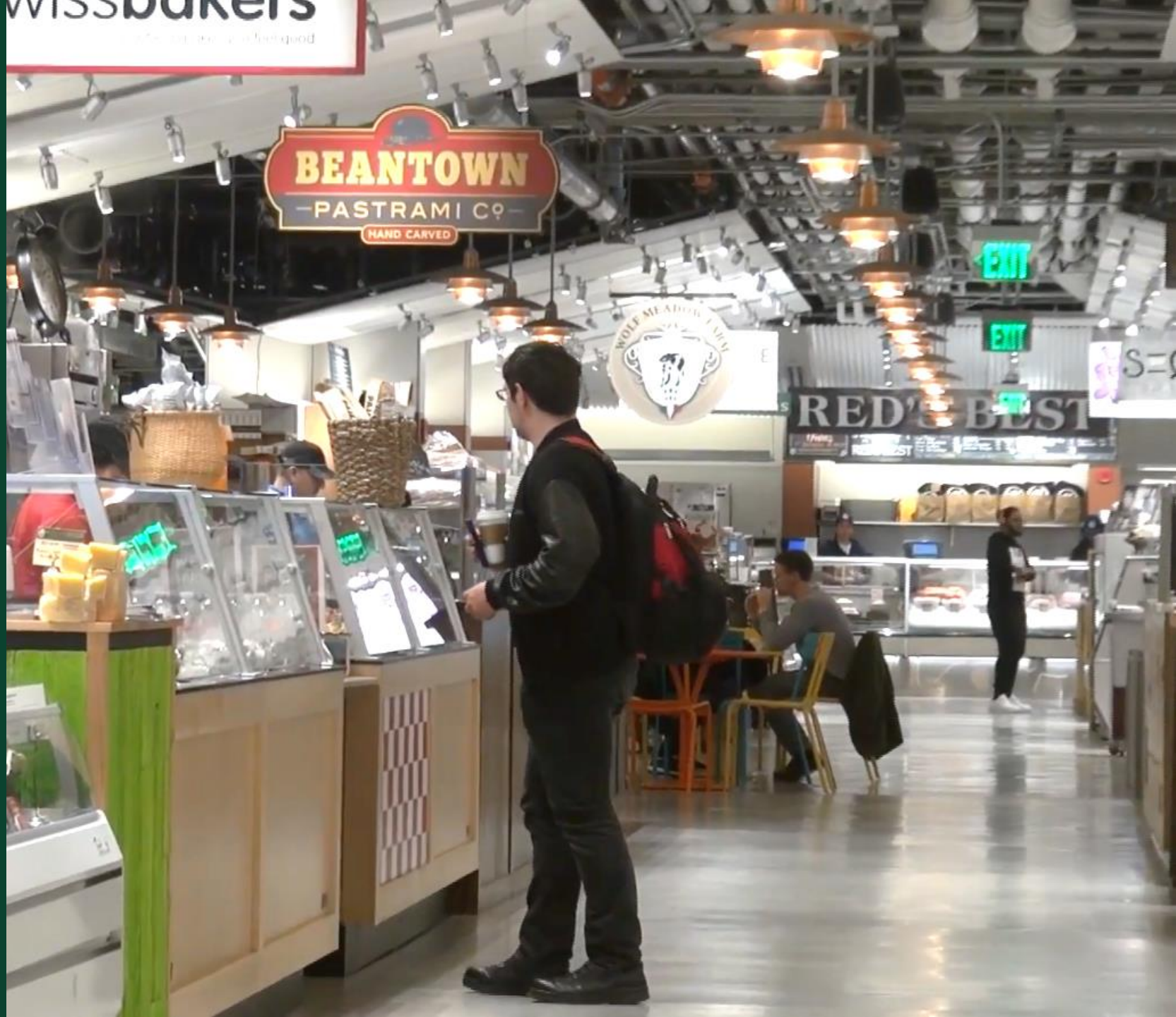
<https://wastedfood.cetonline.org/toolbox/>

- Identifying food for donation
- Food Donation Legal Fact Sheets
- Documenting procedures for proper storage and management of donated food
- Building a relationship with partner food rescue organizations
- Food transportation



Boston Public Market

- Partnerships with Lovin' Spoonfuls, Food for Free, and The Greater Boston Food Bank
 - First month donated 17,000 meals
 - Composted 14 tons of food scraps



Fresh Market

- Partnerships with local food rescue organization, Foodshare
 - Started donating baked goods
 - Expanded to other foods including produce
 - 16.37 tons, 27,283 meals



FOOD DONATION TECHNOLOGY



Waste Less, Feed More

www.meansdatabase.com

FOOD
for all



Spoiler Alert



FOOD RESCUE US

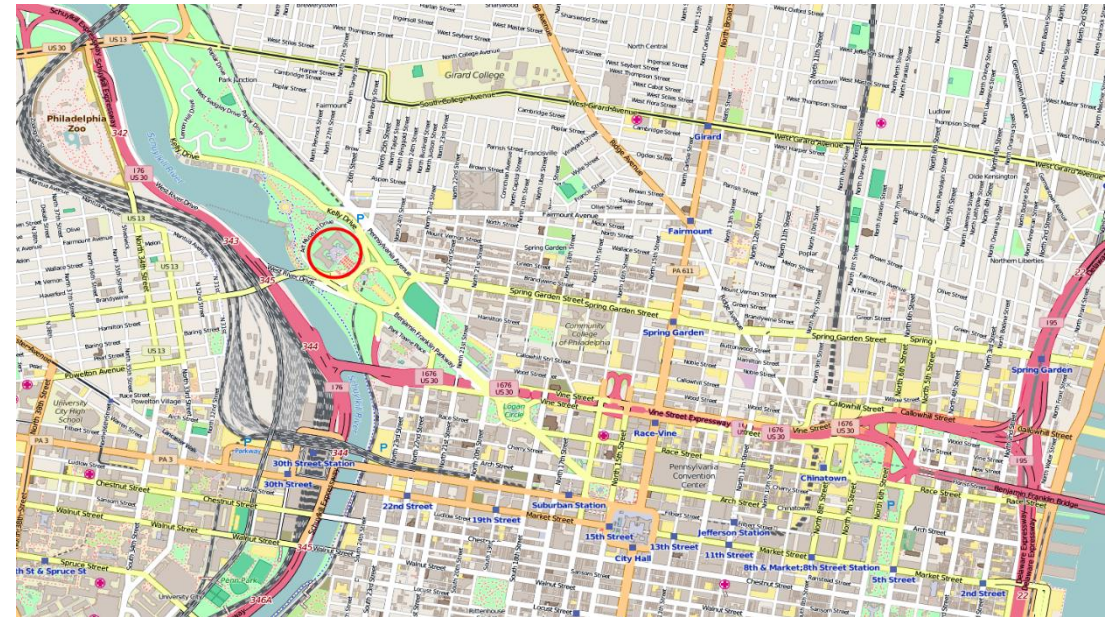
FOOD TRANSPORTATION

lovin'
spoonfuls
a food rescue



PHILABUNDANCE

- Grocers Against Hunger
- Partnership with over 200 grocers
- Small, many, and random





RESCUING
FOOD FOR
NEW YORK'S
HUNGRY
**CITY
HARVEST**

SCHOOL

INFORMATION SHARING - ASSOCIATIONS



LEGAL FACT SHEETS



Legal Fact Sheet for Massachusetts Food Donation: Date Labeling Laws - July 2015

Date labels are the dates on food packaging that are accompanied by phrases such as "use by," "best before," "sell by," "enjoy by," and "expires on." Date labels can lead to food waste because they are misleading to consumers and result in safe, wholesome food being needlessly thrown away. Furthermore, date labels impact food donation in Massachusetts, because Massachusetts state law sets additional conditions on the sale or donation of any food once the labeled date has passed.

Federal Law on Date Labels

There currently is no federal law regulating date labels.¹ Congress has, however, passed legislation delegating general authority to the FDA and the USDA to ensure food safety and protect consumers from deceptive or misleading food labeling.² Unfortunately, the FDA and the USDA have not interpreted this authority to allow them to regulate date labels, thus:

- The FDA does not require date labels on foods, other than infant formula.³
- The USDA does not require date labels on foods under its purview, including meats, poultry, and egg products.⁴ If, however, USDA-regulated foods are dated, either as required under state law (see below) or voluntarily, they must include: (1) a day and month (and year for frozen or shelf-stable products) and (2) an explanatory phrase, such as "sell by" or "use before."⁵

Massachusetts State Law on Date Labels

Because federal law is so limited, states have broad discretion to regulate date labels. As a result, inconsistent date labeling laws exist across the country.⁶ What has been consistent, however, is food manufacturers' practice of basing these dates on optimal food quality and freshness, not on food safety.⁷ Despite this fact, many consumers continue to believe date labels are related to food safety.⁸ However, no link has been shown between eating food after its labeled date and foodborne illness.⁹

Massachusetts state law on date labels is among the strictest in the country. Many states have chosen either not to regulate date labels at all or to regulate only one or two foods, such as milk or shellfish.¹⁰ In contrast, Massachusetts generally requires all prepackaged "perishable" (a shelf life of 60 days or less) or "semi-perishable" (a shelf life greater than 60 days but less than 90 days) foods to have date labels.¹¹ Despite that general requirement, the following categories of foods are exempt from Massachusetts' date labeling requirements:¹²

- Fresh meat, poultry, fish, fruits, and vegetables that are sold either unpackaged or in a container allowing "sensory examination" (for example, raw chicken or fish selected from a display case);
- Salt and crystallized refined sugar;

¹ See Food Product Dating, U.S. DEPT OF AGRIC. FOOD SAFETY & INSPECTION SERV., <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating> (last visited February 25, 2015).

² 21 U.S.C.A. § 331(b) (2015); 21 U.S.C.A. § 343 (2015); 21 U.S.C.A. § 463(a) (2015); 21 U.S.C.A. § 607(c) (2015); 21 U.S.C.A. § 1043 (2015).

³ FDA Basics, FOOD AND DRUG ADMIN., <http://www.fda.gov/AboutFDA/Transparency/Basics/ucm210073.htm> (last updated Jun. 8, 2015); 21 C.F.R. § 107.20 (2013).

⁴ See *supra* note 1. The USDA does, however, require a "pack date" for poultry and a "lot number" or "pack date" for egg products certified by the USDA. HARVARD FOOD LAW & POLICY CLINIC AND NAT'L RES. DIR. COUNCIL, THE DATING GAME: HOW CONFUSING FOOD DATE LABELS LEAD TO FOOD WASTE IN AMERICA 11 (2013).

⁵ 9 C.F.R. §317.8(b)(32)(i) (2013); 9 C.F.R. § 317.8(b)(32)(2) (2013).

⁶ HARVARD FOOD LAW & POLICY CLINIC AND NAT'L RES. DIR. COUNCIL, *supra* note 4, at 14 fig. 4.

⁷ See *id.* at 17.

⁸ *Id.* at 19.

⁹ See *id.* at 19-20.

¹⁰ See *id.* at 14 fig. 4.

¹¹ See 105 MASS. CODE REGS. 520.119 (2015).

¹² *Id.*

LEGAL FACT SHEETS



- Liability Protection
 - The Emerson Good Samaritan Act
 - State Liability Protection for Food Donation
- Date Labeling Laws
- Tax Incentives for Businesses
- Feeding Food Scraps to Animals



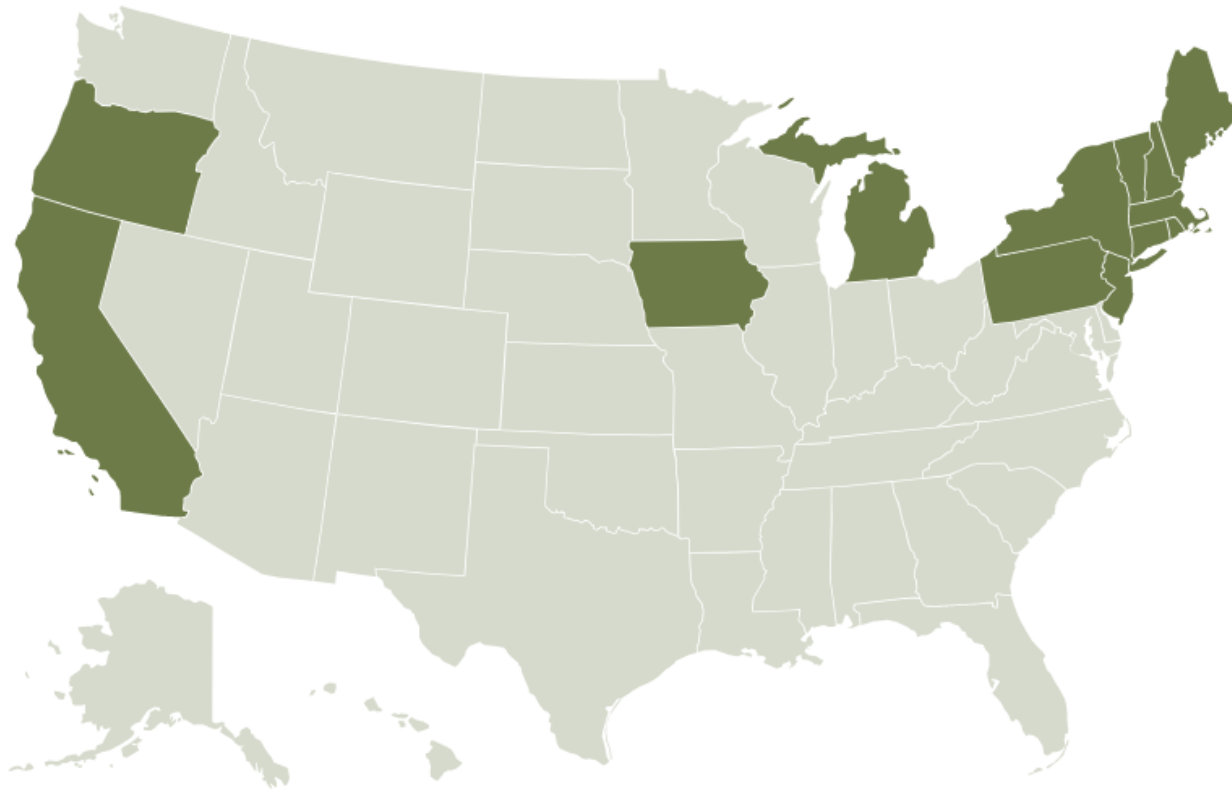
INFORMATION SHARING

- Mass Health Officers Association
- Rhode Island Environmental Health Association Yankee Conference
- CT Department of Health – Food Policy Council

WASTED FOOD SOLUTIONS

Do You Need Assistance With Wasted Food?

We can help! Select your state below to begin.



CALIFORNIA

CONNECTICUT

IOWA

MAINE

MASSACHUSETTS

MICHIGAN

NEW HAMPSHIRE

NEW JERSEY

NEW YORK

OREGON

PENNSYLVANIA

RHODE ISLAND

VERMONT

Thank you!



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<https://wastedfood.cetonline.org/>

<https://recyclingworksma.com/>