TOO GOOD TO WASTE!

REDUCING FOOD WASTE AT YOUR MARKET

SEPTEMBER 20, 2018
5:30-7:30PM
CITY HEIGHTS
LIVE WELL COMMUNITY MARKET PROGRAM
A QUICK OVERVIEW

- Introductions
- Background: The Problem
- Why Should I Reduce Food Waste?
- What Can I Do? *Reduce, Donate, Compost*
- Resources
- Q & A
“Wasted, surplus, or excess food” are terms often used to describe food that is thrown away. It is not spoiled or bad food. It is unsold food from retail stores, untouched prepared food from restaurants, grocery stores, cafeterias, processing facilities, etc. (EPA, 2018).
THE PROBLEM

• **40%** of food in the United States goes uneaten and ends up in our landfill

• Americans wasted more than **39 million tons** of food in 2015

• In San Diego alone, over **1/2 a million tons** of food is wasted every year

https://www.epa.gov/sustainable-management-food/sustainable-management-food-basics#why
WHY SHOULD I TRY TO REDUCE FOOD WASTE AT MY MARKET?
URBAN FOOD ENVIRONMENTS

HELPs THE ENVIRONMENT

Reduces Greenhouse Gas
Wasted food rots and produces methane gas which is bad for the planet.

Makes Healthy Soils
Properly composted food waste puts nutrients back in the ground for healthy soils.
SAVES YOU MONEY

Pay Less for Trash Pick Up
Keep wasted food out of the garbage.

Tax Reduction
When you donate food.

Spend Less When You Waste Less
URBAN FOOD ENVIRONMENTS

HELPs PEOPLE

Fight Hunger
Donating food to food rescue organizations can help feed hungry people.

In San Diego County,
1 in 5 people are food insecure and almost 1/2 million people live in poverty.
URBAN FOOD ENVIRONMENTS

DISCUSSION

HOW ARE YOU REDUCING FOOD WASTE AT YOUR MARKET NOW?

Food Recovery Hierarchy

- Source Reduction
- Feed Hungry People
- Feed Animals
- Industrial Uses
- Composting
- Landfill/Incineration

Most preferred
Least preferred
SOURCE REDUCTION

Create a Food Audit
- Track what is being thrown out and why (weight, number, reason, whether food is edible)
- Identify the most wasted to least wasted items
- Based on results, consider reducing order of low sold or tossed items

Purchasing
- Take an accurate inventory and base orders off what you have
- Send smaller orders to your suppliers but more frequently
- Increase regular communication with suppliers
DONATION

Where to Donate

- Use 2-1-1 San Diego to locate a donation site
- Many food banks and pantries will pick-up from you

What to Donate

- Almost everything!
- Fresh produce without significant decay
- Canned, bulk, full or partial cases, past best buy/sell buy dates*, etc.
- Remember safe food handling practices (see guide)

You're protected from liability!

Bill Emerson Good Samaritan Food Donation Act
COMPOST

Uh Oh! It's Spoiled Now!

Produce still doesn't have to go in the trash! **Food 2 Soil** will provide carts and pick them up to turn your produce scraps into healthy soil!

**SCRAP GENERATORS**

**BUSINESSES**

- **WE'LL PROVIDE CARTS FOR KITCHEN SCRAP**
  - What goes in the carts?

- **WE'LL PICK THEM UP EVERY WEEK**
  - $15 per cart per pickup. Billed monthly

- **AND COOK SOME STEAMING COMPOST**
  - Scraps will be composted at a community hub located within a few miles from your business
RESOURCES

Reduce
Donate
Compost

Take a look at your folder for specific San Diego resources to help you reduce food waste at your market. We're here for you!
QUESTIONS?
THANK YOU!

Elle Mari, Director
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