CT DEEP – Solid Waste Advisory Committee

June 26, 2018



Center for EcoTechnology in Connecticut

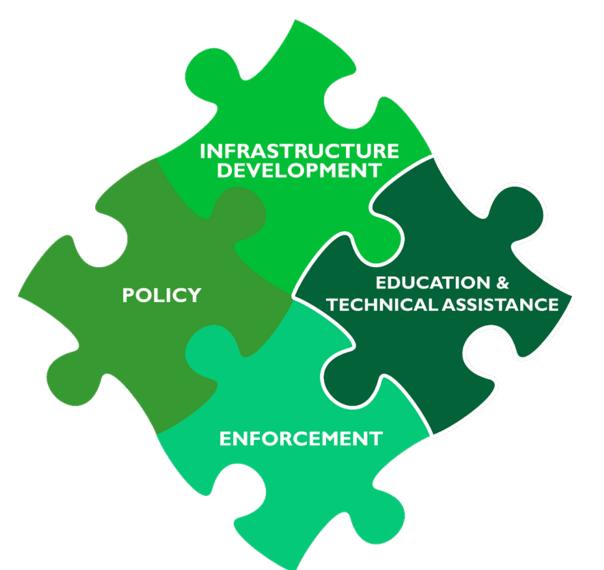


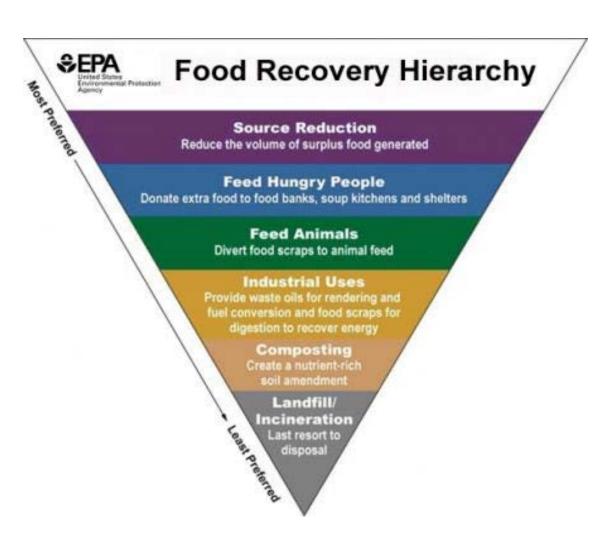


The Center for EcoTechnology (CET) helps people and businesses in New England save energy and reduce waste.



Our Approach to Addressing Wasted Food





Free Technical Assistance for Businesses & Institutions



Keep wasted food out of the trash in Connecticut!

The Center for EcoTechnology provides free assistance to help businesses and institutions implement programs to divert wasted food from disposal.

- Donate your surplus food to help reduce hunger.
- Redirect your food scraps to feed animals, create a soil amendment, or produce energy.

If you would like to take advantage of our assistance, collaborate, or just learn more, please feel free to contact us.

413.727.3142 | recycle@cetonline.org

www.cetonline.org/connecticut



The Center for EcoTechnology helps people and businesses save energy and reduce waste. We make green make sense.

Sheraton Hartford Hotel at Bradley Airport





Visit our website for more examples: https://wastedfood.cetonline.org/case-studies/

Center for EcoTechnology Wasted Food Solutions



Wasted Food Solutions





www.wastedfood.cetonline.org 888-813-8552 wastedfood@cetonline.org

Resources for Connecticut



https://wastedfood.cetonline.org/states/connecticut/



Food Waste Reduction and Recovery

Why Does It Matter?

EPA Food Recovery Hierarchy

Food Banks and Rescue Programs

Food Donation: Liability and Food Safety

Preventing Wasted Food at Home

Preventing Wasted Food at School



Preventing Wasted Food at Food Businesses

EPA Food Recovery Challenge

U.S. Food Waste Challenge

Gleaning Crops from Local Farms / Survey

Additional Resources

"Throwing away food is like stealing from the tables of the poor, the hungry"

~ Pope Francis, World Environment Day, 2013



Created by the Harvard Food Law and Policy Clinic, June 2016

Federal tax incentives make food donation less costly for businesses. These tax incentives have been extraordinarily successful in motivating food donation. Prior to 2015, federal tax incentives for food donations were limited to C-corporations. After the incentives were temporarily expanded to cover more businesses in 2005, food donations across the country rose by 137% in 2006. Congress subsequently made the expansion permanent in 2015, providing all businesses with added incentive to increase food donations and prevent food waste.

While some states have enacted state-level tax incentives, *Connecticut has no such state-level policy. Therefore, Connecticut businesses are only eligible for federal tax incentives, which are available in the form of general and enhanced tax deductions. This guide will discuss both types of deductions.

Wasted Food Solutions Toolbox

Source Reduction of Food Waste Best Management Practices

- Waste Tracking
- Food Purchasing & Procurement
- Reduction Strategies
 - Front-of-house
 - Back-of-house



Source Reduction of Food Waste Best Management Practices

The Center for EcoTechnology (CET) developed this original document under contract to MassDEP as part of MassDEP's RecyclingWorks in Massachusetts program. This best management practice is for the source reduction of food waste at institutional foodservice operations. CET and MassDEP interviewed universities and colleges, hospitals, corporate cafeterias, and other foodservice operations, as well as providers of waste-tracking services. Stakeholders were interviewed on their strategies for reducing wasted food. In addition, two stakeholder meetings were held for additional feedback. The information gained from interviews and stakeholder meetings was used to create this guidance document.



The US EPA's Food Recovery Hierarchy ranks source reduction at the top of its priorities as a strategy to reduce wasted food. Businesses should consider how each strategy on the EPA hierarchy can contribute to a comprehensive food waste reduction plan. While this guidance focused on source reduction, other CET guidance addresses food donation and source separation of food material for composting, anaerobic digestion or animal feed.

Why should my business reduce food waste?

According to ReFED, each year businesses in the US throw away 25 million tons of food, and spend roughly \$57 billion dollars on growing, processing, transporting, and disposing of food that is never consumed. In Massachusetts, food



Wasted Food Solutions Toolbox

Food Waste Estimator

Colleges and Universities

Click here for a printable, fill-in version of this Commercial Food Waste Disposal Ban threshold estimation guide for colleges and universities.

	Average	Measurement	Material
Meals served	0.35	lbs/meal	Food waste
Students ¹ [Residential]	141.75	lbs/student/year	Food waste
Students ² [Non-Residential]	37.8	lbs/student/year	Food waste

If you have **734 students living on campus**, then:

141.75 lbs/student/year * 734 residential students = 104,045 lbs/year

104,045 lbs/year ÷ 52 weeks/year = 2,001 lbs/week = 1 ton of food waste per week

Supermarkets and Grocery Stores

Click here for a printable, fill-in version of this Commercial Food Waste Disposal Ban threshold estimation guide for supermarkets and grocery stores.

	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 lbs/employee/year * 35 full-time employees = 105,000 lbs food waste generated/year

105,000 lbs/year ÷ 52 weeks/year = 2,019 lbs/week = 1 ton of food waste per week

https://recyclingworksma.com/food-waste-estimation-guide

Wasted Food Solutions Toolbox

EPA Food Recovery Challenge



Environmental Topics

Laws & Regulations

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Sustainable Management of Food

Sustainable Management of Food Home

Basics

Food Recovery Hierarchy

Food Recovery Challenge

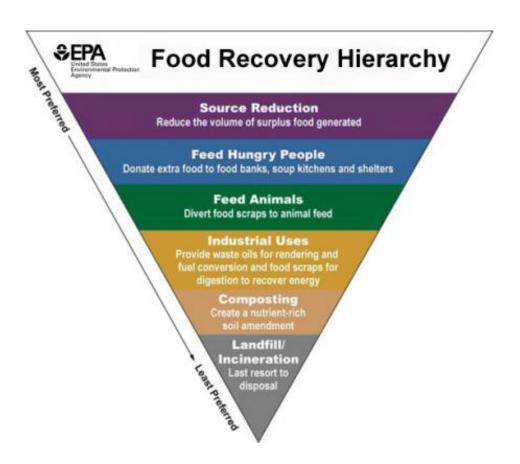
Food Recovery Challenge (FRC)

On this page

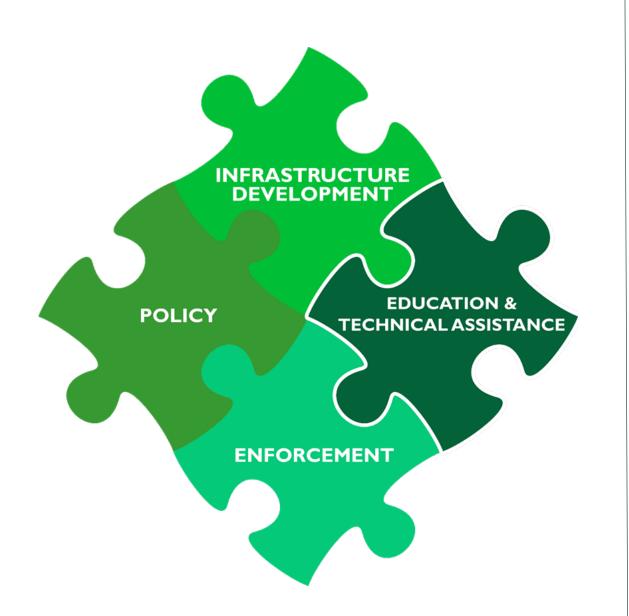
- Who Can Join
- Benefits of Joining as a Participant
- How to Join as a Participant
- Endorsing the FRC
- Who is Already a Part of the FRC?

As part of EPA's Food Recovery Challenge, organizations pledge to improve their sustainable food management practices and report their results. The FRC is part of EPA's





https://www.epa.gov/sustainable-management-food/food-recovery-challenge-frc





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QUESTIONS?

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