



Riverside County Nutrition Action Plan

Food Recovery Project

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Wasted Food

- **In the U.S.**

- USDA estimates that the amount of food that was not eaten at the retail and consumer levels in the baseline year of 2010 represented 31% of the available food supply, totaling about 133 billion pounds of food worth an estimated \$162 billion.
- When food is disposed in a landfill, it rots and becomes a significant source of methane – a potent greenhouse gas with 21 times the global warming potential of carbon dioxide

- **In schools:**

- 40% of school cafeteria food is thrown out (landfill or compost)
- 76% of wasted food is fresh milk, fruits and vegetables – highly valued food items in food banks

The Truth About Donated Food

DID YOU
KNOW?

- Any food facility may donate food to a food bank or to another nonprofit organization for distribution to persons free of charge.
- A permitted food facility that donates food would not be subject to civil or criminal liability or penalty for violation of any laws, regulations or ordinances regulating the labeling or packaging of the donated product or, with respect to any other laws, regulations or ordinances, for a violation occurring after the time of donation.
- As a food facility donating food, California state law protects you!

Recently Approved Recycling and Food Waste Legislation

AB 1219

Protects food donors from legal liability to encourage food donations.

- Expands protection to persons and gleaners who donate food.

AB 954

Promotes widespread use of two standard phrases for food date labels:

- “BEST if Used by” (relates to freshness)
- “USE by” (relates to food safety)
 - Discouraging consumer visible “sell by dates” often mistaken as relating to food safety

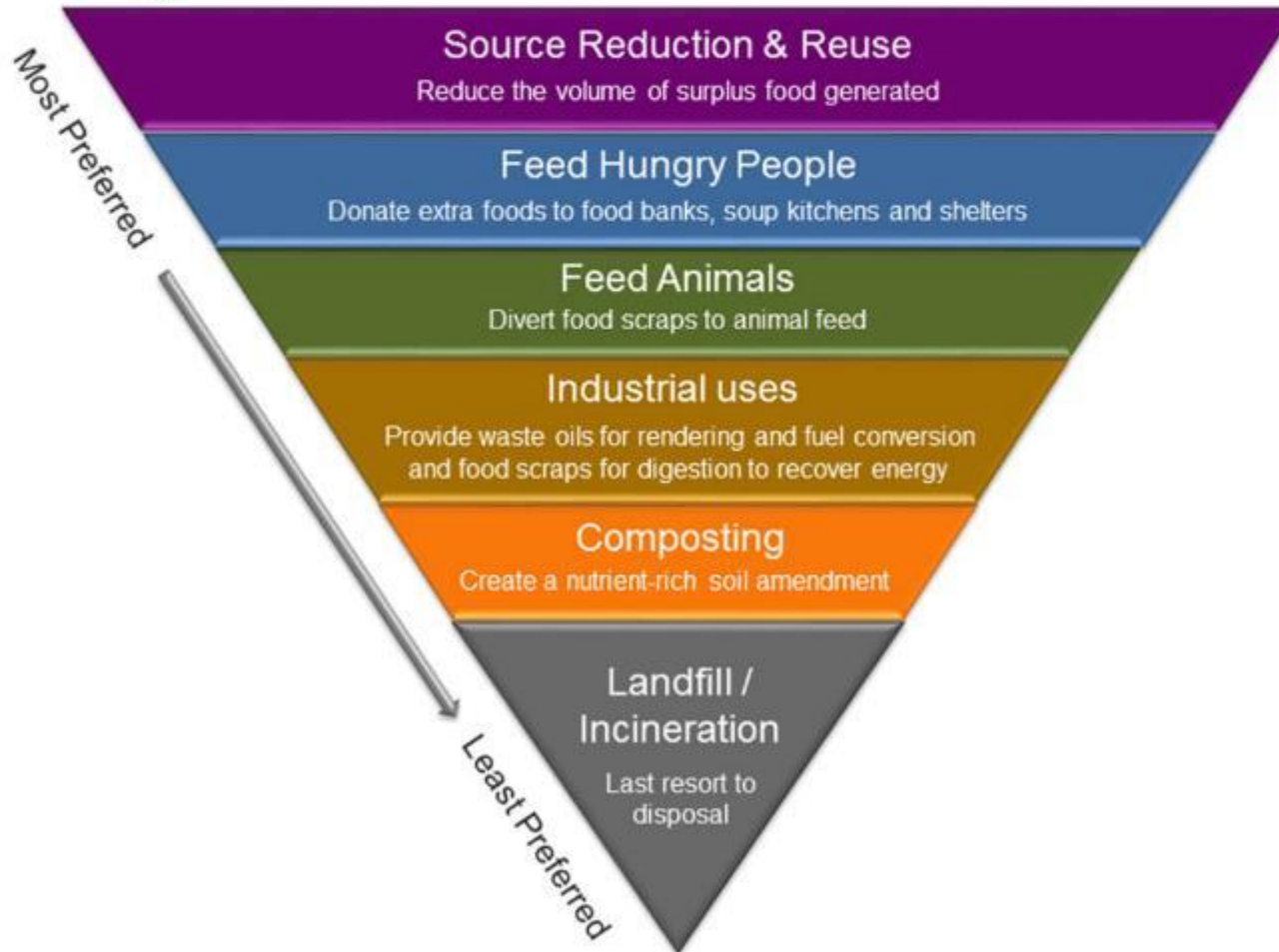
SB 557

Allows public schools to donate food items to food banks, and makes surplus food available to students during meal time through share tables.

Food Recovery Hierarchy



Food Recovery Hierarchy



Food Waste Prevention and Recovery Principles

- **Education**

- Public/Nonprofit sector outreach
- Schools
- Cause Marketing/Brand Strategy

- **Prevention**

- Purchase amount
- Lunch schedule (after recess; longer period)
- Purchase choice
- Community garden
- Food presentation (served in most appetizing order)
- Encourage reuse (food share)

- **Redirect**

- Identify good partner(s)
- Create process to rescue food
- Inspire participation
- Create process for pick up (transport)

- **Minimize**

- Cost (donations/volunteers)
- Environmental impact

Riverside CNAP Vision Statement

Riverside County: A healthy community where everyone has access to nutritious foods and lives an active lifestyle.

CNAP Goals and Objectives

Goal collectively agreed on by CNAP members:

- Food Recovery and Distribution Encouraged and Supported
 - Commitments:
 - Provide infrastructure for food recovery and distribution.
 - Provide nutrition education about healthy food options and food waste prevention for various populations.
 - Provide awareness and resources on impact of food security and how it can mitigate poverty.

Action Plan Categories

1. Education and Awareness on Food Waste Prevention

- Cost of waste:
 - Dollars of food
 - Environment
 - Social responsibility
 - Meal planning
- Facts about school foods:
 - Share table / donation
 - Summer meals
- Recognize the problem (Awareness)
 - Visualize/infographic

Action Plan Categories

2. Developing Implementation Plan for Food Recovery

- Outreach with cities to target populations to implement food waste program
- Increase communications with local schools and districts
- Identify needs and resources
- Create outreach list

How to Plan for Action



Vision

Goal

Objectives

Strategies

Tactics

What Questions Do You Have?

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