



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



WHAT IS FOOD WASTE?

“**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).

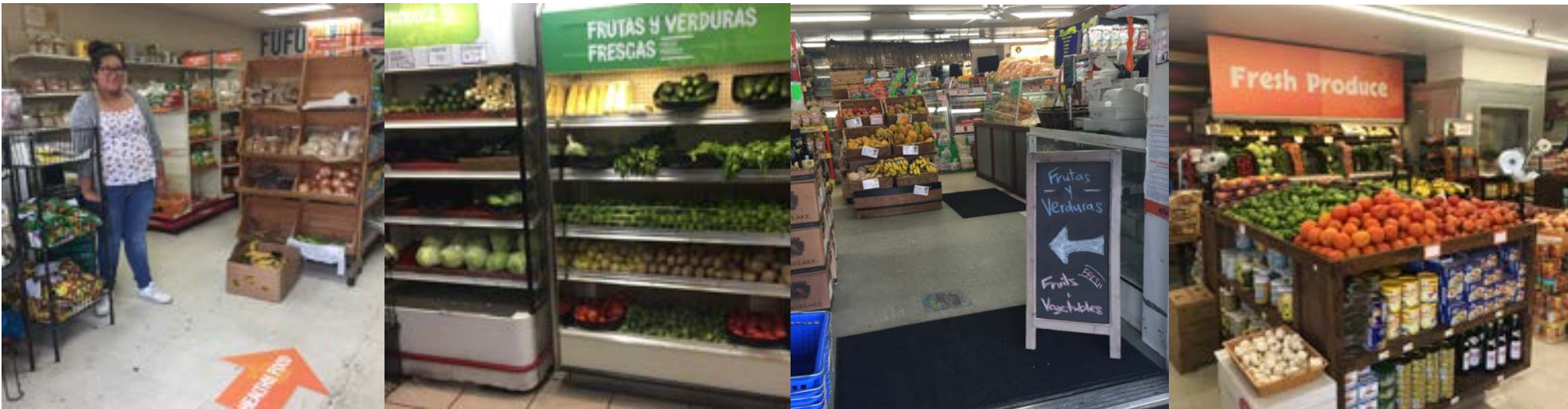


THE PROBLEM

- **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



WHY SHOULD I TRY TO REDUCE FOOD WASTE AT MY MARKET?



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.



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TOO GOOD TO WASTE WORKSHOP

**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**



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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.



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SAN DIEGO

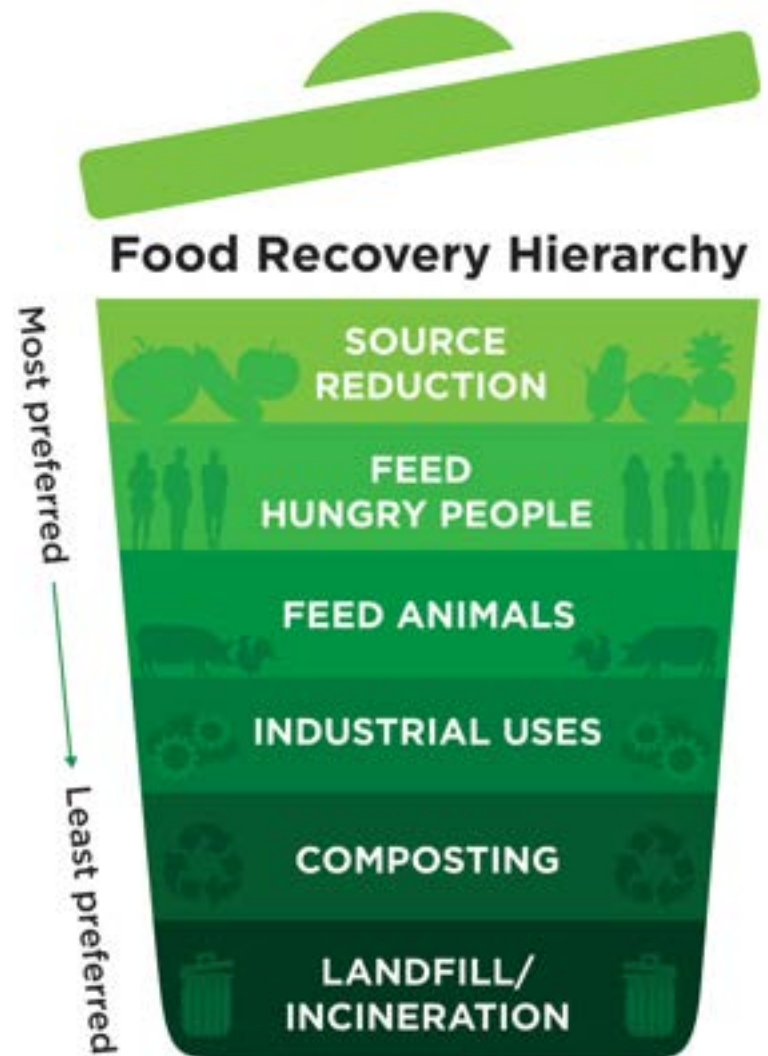
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DISCUSSION

HOW ARE YOU REDUCING
FOOD WASTE AT YOUR
MARKET NOW?



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



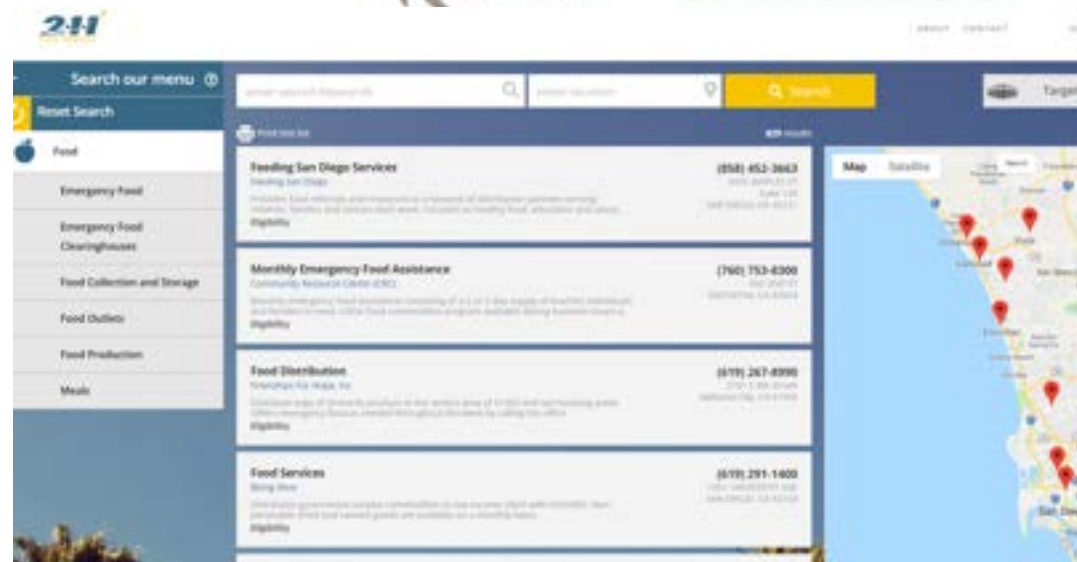
DONATION

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



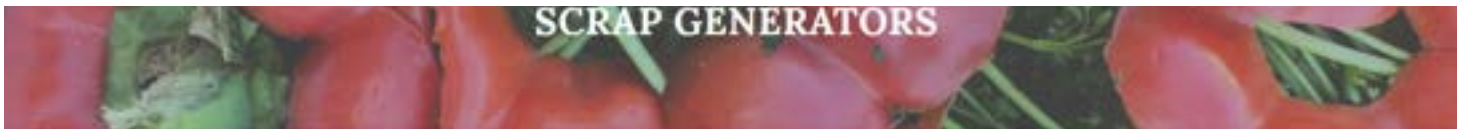
COMPOST



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!



BUSINESSES



WE'LL PROVIDE CARTS FOR KITCHEN SCRAPS

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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The *Live Well Community Market Program* is a program of *Live Well San Diego: Healthy Works* and implemented by University of California, San Diego Center for Community Health. This work supports *Live Well San Diego*, the County vision for a region that is Building Better Health, Living Safely, and Thriving. Made possible with funding from the Centers for Disease Control and Prevention and by the USDA SNAP-Ed, an equal opportunity provider and employer.