

JOIN THE FOOD RECOVERY CHALLENGE
AND

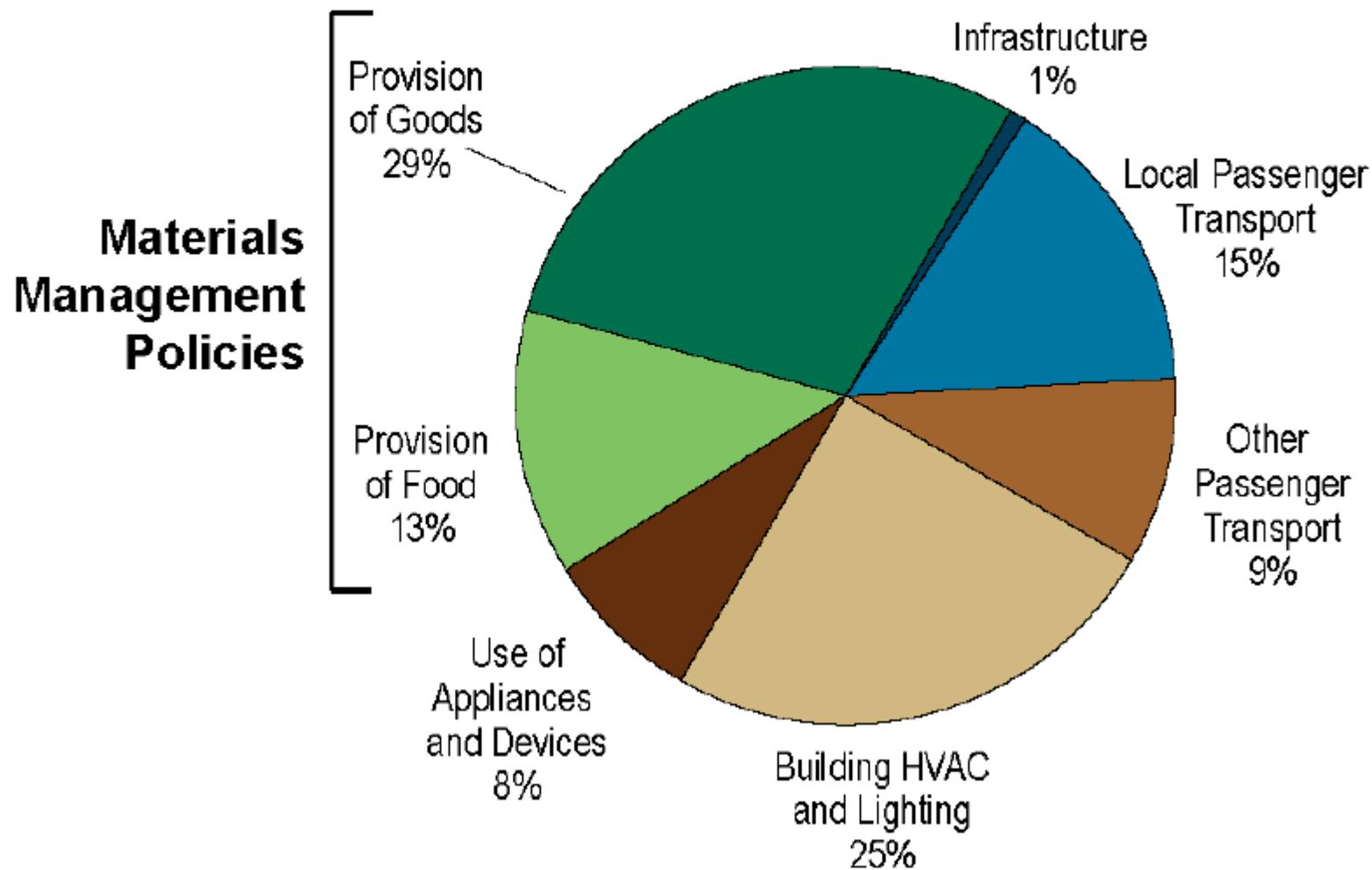
Reduce Your Foodprint!

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Statistics: Statistics not generated by the EPA have not been verified for accuracy by the EPA.

Opinion: The opinions expressed in this message do not necessarily represent the views of the US government.

Figure 3
Systems-Based View of U.S. GHG Emissions (2006):
Highlighting Materials Management



 EPA Act On Climate



Reduce food waste

13 percent of carbon pollution emissions in the United States are associated with growing, manufacturing, transporting, and disposing of food. By reducing the amount of food we waste, we can reduce carbon pollution.

#actonclimate

www.epa.gov

PROVISION OF FOOD

Table 4: Emissions Related to Provision of Food

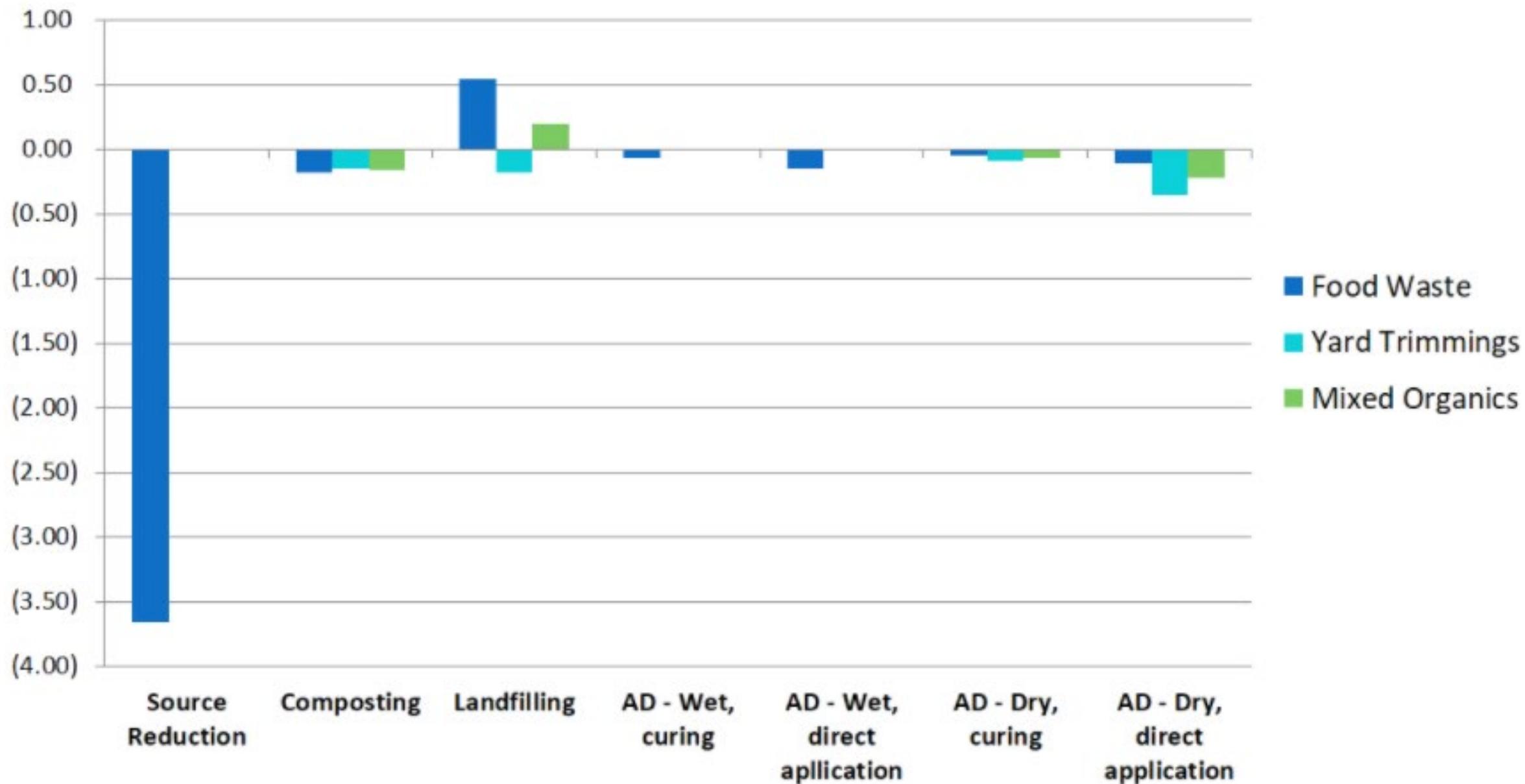
Source	Sector	Emissions (MMTCO ₂ E)
Agriculture sector direct emissions*	<i>Agriculture</i>	533.3
Food processing sector energy use	<i>Electric Power and Industry</i>	113.1
Food-related freight	<i>Transportation</i>	112.3
Agriculture sector electricity use	<i>Electric Power</i>	62.3
Wastewater treatment**	<i>Commercial</i>	27.7
HFC emissions from refrigeration and refrigerated transport	<i>Industry</i>	16.6
Composting	<i>Commercial</i>	3.3
Upstream industrial sector fossil fuel combustion	<i>Industry</i>	26.1
Total Emissions from Provision of Food		895

* *Except emissions from infrastructure construction.*

** *Except from pulp and paper manufacturing and ethanol production.*

Organics Results – With Source Reduction

Greenhouse Gas Emissions (MTCO₂e/short ton)



Nutrient Pollution (Nitrogen and Phosphorus)



Too much nitrogen and phosphorus in the water can have diverse and far-reaching impacts on public health, the environment and the economy. Photo credit: Bill Yates.

<http://www.epa.gov/polluted-runoff-nonpoint-source-pollution/nonpoint-source-agriculture>

<http://www3.epa.gov/region9/animalwaste/problem.html>

<http://water.epa.gov/type/watersheds/named/msbasin/hypoxia101.cfm>

http://www.epa.gov/sites/production/files/2015-09/documents/2009_01_22_305b_2004report_2004_305breport.pdf

Pesticides (eg Atrazine)



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON D.C., 20460

OFFICE OF
CHEMICAL SAFETY AND
POLLUTION PREVENTION

DP Barcode: D418317

PC Code: 080803

Date: April 12, 2016

MEMORANDUM

Subject: Refined Ecological Risk Assessment for Atrazine

To: Marianne Mannix, Chemical Review Manager
Kelly Sherman, Branch Chief
Risk Management and Implementation Branch 3
Pesticide Re-evaluation Division (7508P)

From: Frank T. Farruggia, Ph.D., Biologist
Colleen M. Rossmeisl, D.V.M., M.S., Biologist
James A. Hetrick, Ph.D., Senior Science Advisor
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Dana Spatz, M.S., Branch Chief
Environmental Risk Branch III
Environmental Fate and Effects Division (7507P)

Attached is the preliminary ecological risk assessment conducted by the Environmental Fate and Effects Division for the Registration Review of Atrazine.

REFINED ECOLOGICAL RISK ASSESSMENT FOR ATRAZINE

This refined assessment presents the ecological risks posed by the use of the herbicide atrazine. Based on the results from hundreds of toxicity studies on the effects of atrazine on plants and animals, over 20 years of surface water monitoring data, and higher tier aquatic exposure models, this risk assessment concludes that aquatic plant communities are impacted in many areas where atrazine use is heaviest, and there is potential chronic risk to fish, amphibians, and aquatic invertebrates in these same locations. In the terrestrial environment, there are risk concerns for mammals, birds, reptiles, plants and plant communities across the country for many of the atrazine uses. EPA levels of concern for chronic risk are exceeded by as much as 22, 198, and 62 times for birds, mammals, and fish, respectively. For aquatic phase amphibians, a weight of evidence analysis concluded there is potential for chronic risks to amphibians based on multiple effects endpoint concentrations compared to measured and predicted surface water concentrations. The breadth of terrestrial plant species and families potentially impacted by atrazine use at current labeled rates, as well as reduced rates of 0.5 and 0.25 lbs. ai./A, suggest that terrestrial plant biodiversity and communities are likely to be impacted from off-field exposures via runoff and spray drift. Average atrazine concentrations in water at or above 5 µg/L for several weeks are predicted to lead to reproductive effects in fish, while a 60-day average of 3.4 µg/L has a high probability of impacting aquatic plant community primary productivity, structure and function.

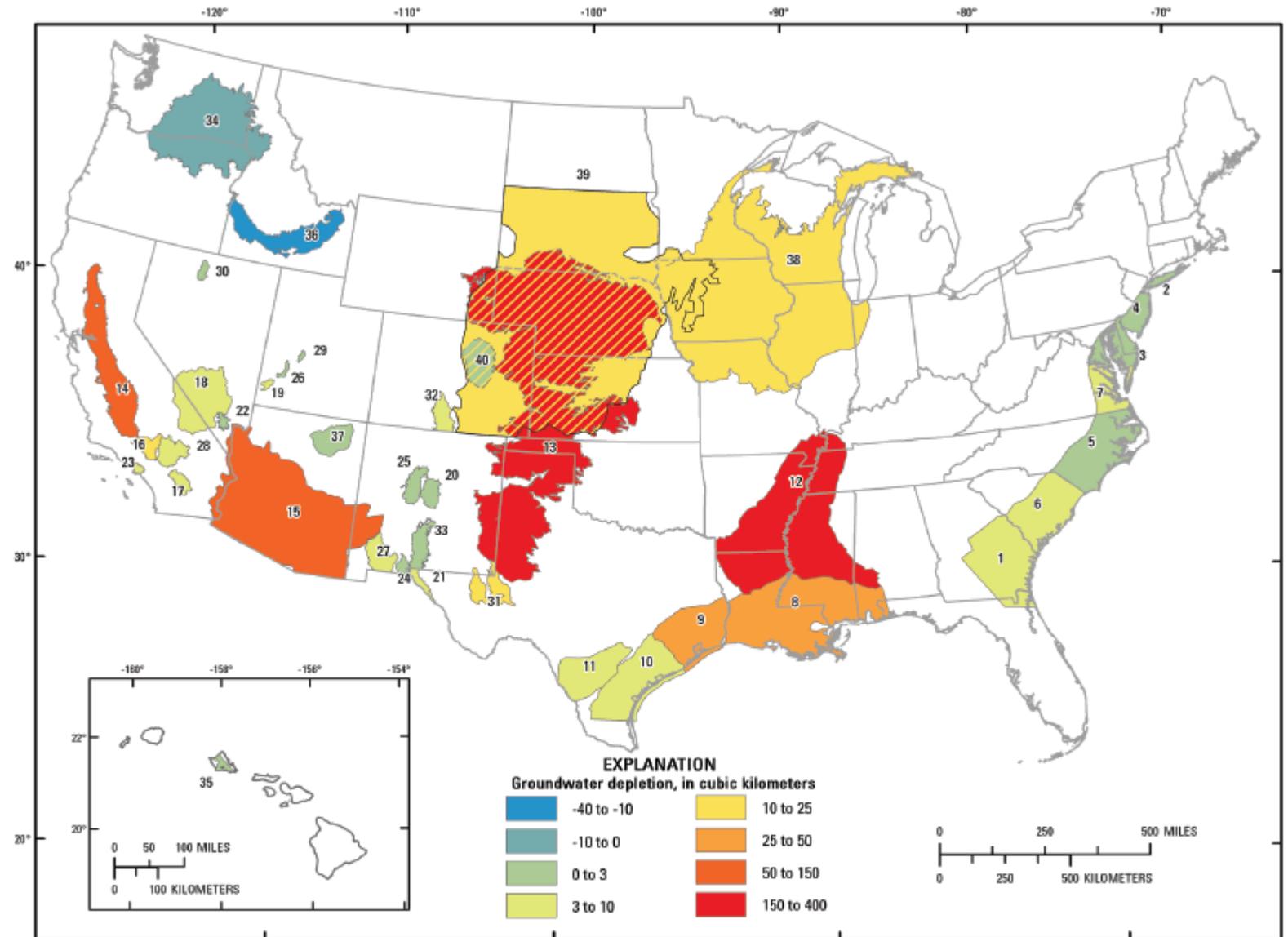


Frank T. Farruggia, Ph.D.
Colleen M. Rossmeisl, D.V.M., M.S.
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Melanie Biscoe, M.E.M.

Environmental Risk Branch III
Environmental Fate and Effects Division
Office of Pesticide Programs
U.S. Environmental Protection Agency

April 12, 2016

WATER



Base from U.S. Geological Survey digital data, 1972, 1:2,000,000
Albers Equal-Area Conic Projection
Standard parallels 29° 30' N and 45° 30' N, central meridian 96° 00' W

Figure 2. Map of the United States (excluding Alaska) showing cumulative groundwater depletion, 1900 through 2008, in 40 assessed aquifer systems or subareas. Index numbers are defined in table 1. Colors are hatched in the Dakota aquifer (area 39) where the aquifer overlaps with other aquifers having different values of depletion.

<https://water.usgs.gov/edu/gwdepletion.html>



Deforestation



<http://archive.epa.gov/ncer/biodiversity/web/html/background.html>



U.S. FOOD WASTE ACCOUNTS FOR:

25%
of all
our fresh
water use.

Enough
energy to
power the
country for
more than
a week.

Enough
land to feed
the world's
hungry.



31%

Percent of food supply that goes uneaten.

\$161.6 billion

The estimated total value of food loss at the retail and consumer levels in 2010.





In the U.S.:

3 out of 10 lbs. food wasted.

1 out of 10 households with children are food insecure.

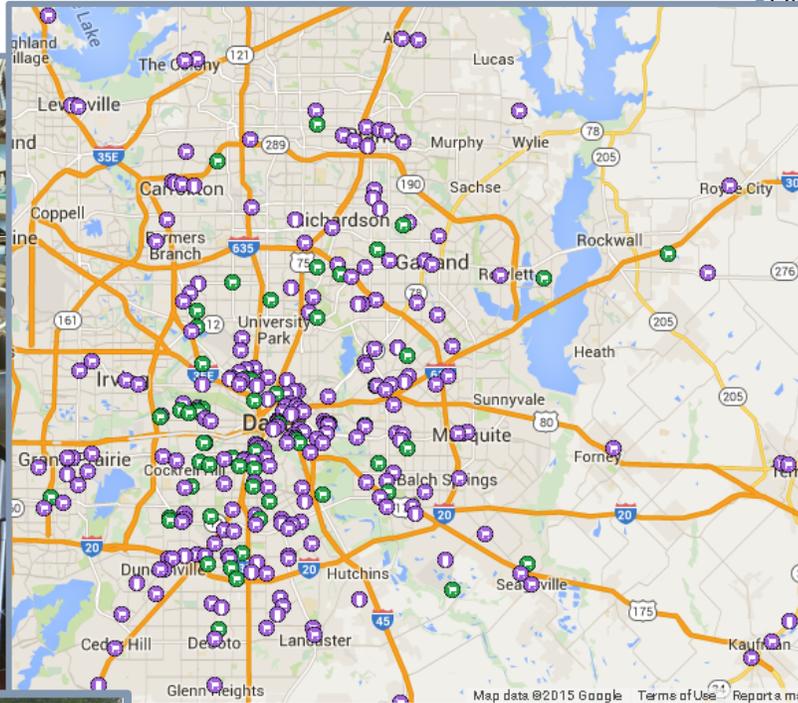


Sustainable Materials Management



CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

Donate



OUT OF DATE PRODUCT DISTRIBUTION GUIDELINES

PROTEIN			
	Best/use by date*	Exp. Date**	Notes
Retail Pack	6 months	n/a	Styrofoam Tray - Store Wrapped
Commercial Pack - Whole	1 year	1 year	Roasts, Turkeys, Hams, etc.
Commercial Pack - Sliced/	6 months	6 months	Deli Meats, Hamburgers, etc.
	2 years	2 years	Peanut Butter, Canned Tuna, Ham, etc.
VEGETABLES			
	18 months	1 year	
	2 years	18 months	
	by inspection	by inspection	
	2 days	Zero Days	
Packaged Sliced /	4 months	3 months	Commercial Pack - Retail Deli Donation
Packaged Block	6 months	4 months	Refrigerated and by inspection
	8 weeks	4 weeks	
CANNED GOODS			
	2 years	18 months	
	18 months	1 year	
	4 months	2 months	
	6 months	3 months	



Donatable



Texas Regs

§228.83. Donation of Foods.

(a) Previous service. Foods which have been previously served to a consumer may not be donated.

[Share table items should be limited to those items that are packaged i.e. milk, chips, packaged sliced apples. Buffet items or catering items, such as trays of foods, should not be donated if they have been openly served to a consumer.]

(b) Time/temperature controlled for safety foods. A time/temperature control for safety food may be donated if:

- (1) the food has been kept at or above 57 degrees Celsius (135 degree Fahrenheit) during hot holding and service, and subsequently refrigerated to meet the time and temperature requirements under §228.75(d) and (e) of this title;
- (2) the donor can substantiate that the food recipient has the facilities to meet the transportation, storage, and reheating requirements of these rules;
- (3) the temperature of the food is at or below 5 degrees Celsius (41 degrees Fahrenheit) at the time of donation, and is protected from contamination; and
- (4) if the food is to be transported by the recipient directly to a consumer, the recipient need meet only the transportation requirements, including holding temperatures, under these rules.

[Any food previously and properly held hot must be cooled before donated; therefore, the food shall be transported by the recipient at 41°F.]

(c) Labeling. Donated foods shall be labeled with the name of the food, the source of the food, and the date of preparation.

(d) Shelf life. Donated time/temperature controlled for safety foods may not exceed the shelf life for leftover foods outlined in these rules.

(e) Damaged foods. Heavily rim or seam-dented canned foods, or packaged foods without the manufacturer's complete labeling, shall not be donated.

(f) Distressed foods. Foods which are considered distressed, such as foods which have been subjected to fire, flooding, excessive heat, smoke, radiation, other environmental contamination, or prolonged storage shall not be directly donated for consumption by the consumer. Such foods may be sold or donated to a licensed food salvage establishment if permitted under the provisions of the Health and Safety Code, Chapter 432.

GUIDELINES FOR DONATING FOOD & HANDLING SURPLUS FOODS

Austin,
TX

b. Donating Potentially Hazardous Foods. Other foods as described below are considered *Potentially Hazardous* due to health considerations. To prepare, store or receive potentially hazardous foods requires a permit from the Austin/Travis County Health and Human Services Department. Permits are also required for mobile food vending units from which prepackaged foods prepared in permitted kitchens are distributed for free or for sale directly to the consumer. (This is distinct from delivery drivers of food directly ordered from food establishments.) The forms for food handlers, food managers, and food service providers, can be found at this address:

<http://www.austintexas.gov/department/food-establishment-requirements>

For Potentially Hazardous food donations outside of Travis County, please consult the appropriate local health authority for rules.

Note: permits are only required for donor and recipient establishments and do not exist for or apply to food runners/delivery volunteers.

As per [Texas Food Establishment Rules](#), foods to be donated must meet the following criteria (for specifics, see the end of this document):

If foods that are considered *potentially hazardous* (ex. cut tomatoes or melons, dairy products, fresh shell eggs, meats, cooked foods, etc.) are served, they may be donated under the following conditions:

- Cooling process for hot food: Stored potentially hazardous food must be cooled to 71 degrees Fahrenheit within 2 hours and cooled to 41 degrees within the next 4 hours for a total of 6 hours.
- Hot food must be maintained hot at 135 degrees Fahrenheit or above prior to and during service (with the limited exception of transport as detailed below in section 5).
- Cold food must be maintained cold at 41 degrees Fahrenheit or below prior to and during service (with the limited exception of transport as detailed below in section 5).
- The donor has verified that the person receiving the food (recipient) has the proper facilities to meet all the requirements during transport, storage, and reheating the potentially hazardous food to maintain a proper temperature. (see section 5)

Massachusetts

Food Storage Needs by Food Type		
Food Type	Storage Requirements	Non-Acceptable Conditions
Prepared Foods	41°F or lower 0°F or lower	Stored between 40-140°F more than 2 hours Previously reheated foods Foods previously served
Chilled Perishable Packaged Foods (e.g. dairy, juice)	41°F or lower	Stored between 40-140°F more than 2 hours Damaged or bulging packaging Stored in non-food grade packaging
Meat, Poultry, Fish (Unfrozen)	41°F or lower	Stored between 40-140°F more than 2 hours Stored in non-food grade packaging
Meat, Poultry, Fish (Frozen)	0°F or lower	Stored between 40-140°F more than 2 hours Severe freezer burn Defrosted product
Fresh Produce (Whole)	Stored in a cool, dry and clean area	Significant Decay
Fresh Produce (Cut)	Stored at 41°F or lower	Stored between 40-140°F more than 2 hours Color change or decay
Baked Goods	Stored in a cool, dry and clean area	Stored in non-food grade packaging Moldy or stale products
Canned/Boxed	Stored in a cool, dry	Damaged or bulging packaging

Record of Shipment and Receipt of Donated Food												
Date:		Transport Driver (Print Name):										
Donor Facility:						Person-in-Charge:						
Address:						Phone:		FAX:				
Food Distribution Organization (FDO):						Person-in-Charge:						
Address:						Phone:		FAX:				
Donors Data: Print name of shipment overseer:						FDO Receiving Facility: Print name of person overseeing receiving						
Food Item	Condition before transport	Comments	Temp. Departure	at	Time Departure	of	Condition receipt	at	Temp arrival	at	Time at arrival	Comments

Agreement to Partner

We, the undersigned, need

FROM: _____
(Date)

At the end of this time, both parties will review the partnership and renew or terminate the relationship.

AS PARTNERS, WE PLEDGE TO:

- Abide by agreements we have made;
- Provide management and supervision necessary to oversee staff performance regarding: monitoring and maintaining safe food temperatures; protecting food from contamination by hands, equipment and utensils, sick workers and other sources of hazards;
- Promptly communicate unsatisfactory conditions, situations, or performance to the partner; and
- Acknowledge each other's satisfactory performance.

(Signature and date, donor representative)

(Print name of donor representative)

(Signature and date, food distribution organization representative)

(Print name of food distribution organization representative)

LA County

Our Vision: A Healthy and Sustainable Environment for the Residents of Los Angeles County

Food Facility Operators Food Donation Guidelines, continued

Protection from Contamination

Food must be protected from potential contamination at all times through the use of sanitary, food-grade containers, and by ensuring that transport vehicles are clean and free of vermin.

Questions?

For more information, please contact Environmental Health at (626) 430-5200 during business hours, 8 am to 5 pm, Monday through Friday; call the 24-hour Hotline at (888) 700-9995; or e-mail ehmail@ph.lacounty.gov.

State and Federal Food Donation Statutes

California Health and Safety Code, Section 114432

Any food facility may donate food to a food bank or to any other nonprofit charitable organization for distribution to persons free of charge.

California Health and Safety Code, Section 114433

No food facility that donates food as permitted by Section 114432 shall 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 laws, regulations, or ordinances, for a violation occurring after the time of donation.

California Civil Code, Section 1714.25(a)

Except for injury resulting from negligence or a willful act in the preparation or handling of donated food, no food facility that donates any food that is fit for human consumption at the time it was donated to a nonprofit charitable organization or a food bank shall be liable for any damage or injury resulting from the consumption of the donated food. The immunity from civil liability provided by this subdivision applies regardless of compliance with any laws, regulations, or ordinances regulating the packaging or labeling of food, and regardless of compliance with any laws, regulations, or ordinances regulating the storage or handling of the food by the donee after the donation of food.

United State Code, Bill Emerson Good Samaritan Food Donation Act, Title 42, Chapter 13A, Section 1791

(c)(1) A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of a apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.

(f) This section shall not be construed to create any liability. Nothing in this section shall be construed to supersede State or local health regulations.

Los Angeles County Department of Public Health • Environmental Health
www.publichealth.lacounty.gov/eh

5050 Commerce Drive, Baldwin Park, CA 01705 • (626) 430-5200



11/08/2013

Our Vision: A Healthy and Sustainable Environment for the Residents of Los Angeles County

Food Facility Operators Food Donation Delivery Form

Perishable Food Item(s) (Continue Items on Back of This Page if Needed)	Quantity (lbs.)	DONOR Temperature at holding	Time Taken	RECEIVER Temperature at receipt	Time Taken	Accepted
						YES or NO
						YES or NO
						YES or NO
						YES or NO
						YES or NO

Donated From:

Name of Facility or Event	Public Health Permit #
Address	Phone #
Delivered by (Print Name)	

Transported By (if other than donor or recipient):

Name of Delivery Organization	Public Health Permit # (if applicable)
Address	Phone #
Delivered by (Print Name)	

Donated To:

Name of Facility or Organization	Public Health Permit # (if applicable)
Address	Phone #
Received by (Print Name)	

I acknowledge that the food item(s) listed above meet the temperature holding requirements for potentially hazardous foods, as defined in Section 113871 of the California Retail Food Code.

Donor Signature	Date
Recipient Signature	Date

Los Angeles County Department of Public Health • Environmental Health
www.publichealth.lacounty.gov/eh

5050 Commerce Drive, Baldwin Park, CA 01705 • (626) 430-5200



11/08/2013

Our Vision: A Healthy and Sustainable Environment for the Residents of Los Angeles County

Food Facility Operators Safe Food Donation

Hotels, restaurants, other food facilities, and catered events can be a valuable resource for food banks and other charitable organizations that serve those in need. A public health permit is not required, donating or receiving surplus foods must be done in a safe manner to avoid food safety risks. The Los Angeles County Department of Public Health has prepared the following food safety guidelines to help facilitate donations.

Donating:

Only permitted facilities, food distributors, or limited to foods or food portions intended for a consumer. Individuals are not permitted to provide uncooked, pre-prepared on site by approved facilities.



Receiving:

Facilities receiving donated foods must be familiar with food safety and have a public health permit, the food must be properly served and consumed.



Temperature control must always remain at 35°F or above for hot foods, prior to transport is available, foods intended for transport to the venue. If refrigerated food items should be labeled with a date and time of preparation. If refrigerated food items are to be out of temperature controls consisting of whole produce, canned products can be delivered anytime prior to the controls or delivery times.



Proper temperatures at the time of delivery or food transporter. The person receiving should also check the temperature of the food at the time that the food is received. See the Delivery Form on page 3 for a checklist of items that should be captured upon delivering.

Los Angeles County Department of Public Health • Environmental Health

5050 Commerce Drive, Baldwin Park, CA 01705 • (626) 430-5200



11/08/2013

- ♦ reduce waste ♦ feed the hungry ♦ pursue sustainability ♦ improve sanitation ♦ save money ♦
- ♦ shrink environmental footprint ♦ support local jobs ♦

Food Recovery

a legal guide

- ♦ build corporate conscience ♦ enhance community perception ♦ receive tax breaks ♦ do the right thing ♦

Waste Not, Want Not

Food recovery – the practice of preventing surplus foodstuffs from being dumped in the trash – takes numerous forms and provides a variety of social, economic, and environmental benefits. The highest and best form of food recovery involves collecting wholesome but unused or unsalable food for distribution to those in need. Additional food recovery efforts aim to further reduce waste and decrease resource burden by converting excess food for use in animal feed, composting, and biofuel production.

Engaging in food recovery is a straightforward and uplifting way to respond to a variety of difficult problems. Plus, by reducing disposal costs, improving worksite sanitation, and providing a way to access valuable tax credits, food recovery can provide direct and substantial benefits for participating enterprises. By implementing recovery programs, food-sector businesses can reduce the amount of material that enters into the waste stream, provide nutritious meals for hungry people in our communities, and lessen the environmental burdens associated with agricultural production, food disposal, and waste. Food recovery is consistent with a socially responsible and "green" business model. As such, it can help businesses garner good will in the community and with potential customers.

Produced by the
LL.M. Program in
Agricultural & Food Law
at the



UNIVERSITY OF
ARKANSAS

SCHOOL OF LAW

With generous support
from the
University of Arkansas



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UPDATE: Congress passed tax legislation Dec 2015:

<http://www.chlpi.org/america-can-finally-give-more-congress-passes-permanent-extension-of-enhanced-tax-deductions-for-food-donations/>

permanently extends the enhanced tax deduction, which was previously only available to C-corporations, to all business entities.

Allows a business to deduct the smaller of (a) twice the basis of the donated food or (b) the basis of the donated food plus one-half of the food's expected profit margin, if it were sold at its fair market value on a permanent basis.

Increases the annual cap from 10% to 15% of the donor's net income

Calculate 25% of the products Fair Market Value as the Basis Value.

One can calculate the FMV of these products by using the price of the same or substantially similar food items that are being sold by the business

Law:

http://docs.house.gov/billsthisweek/20151214/121515.250_xml.pdf

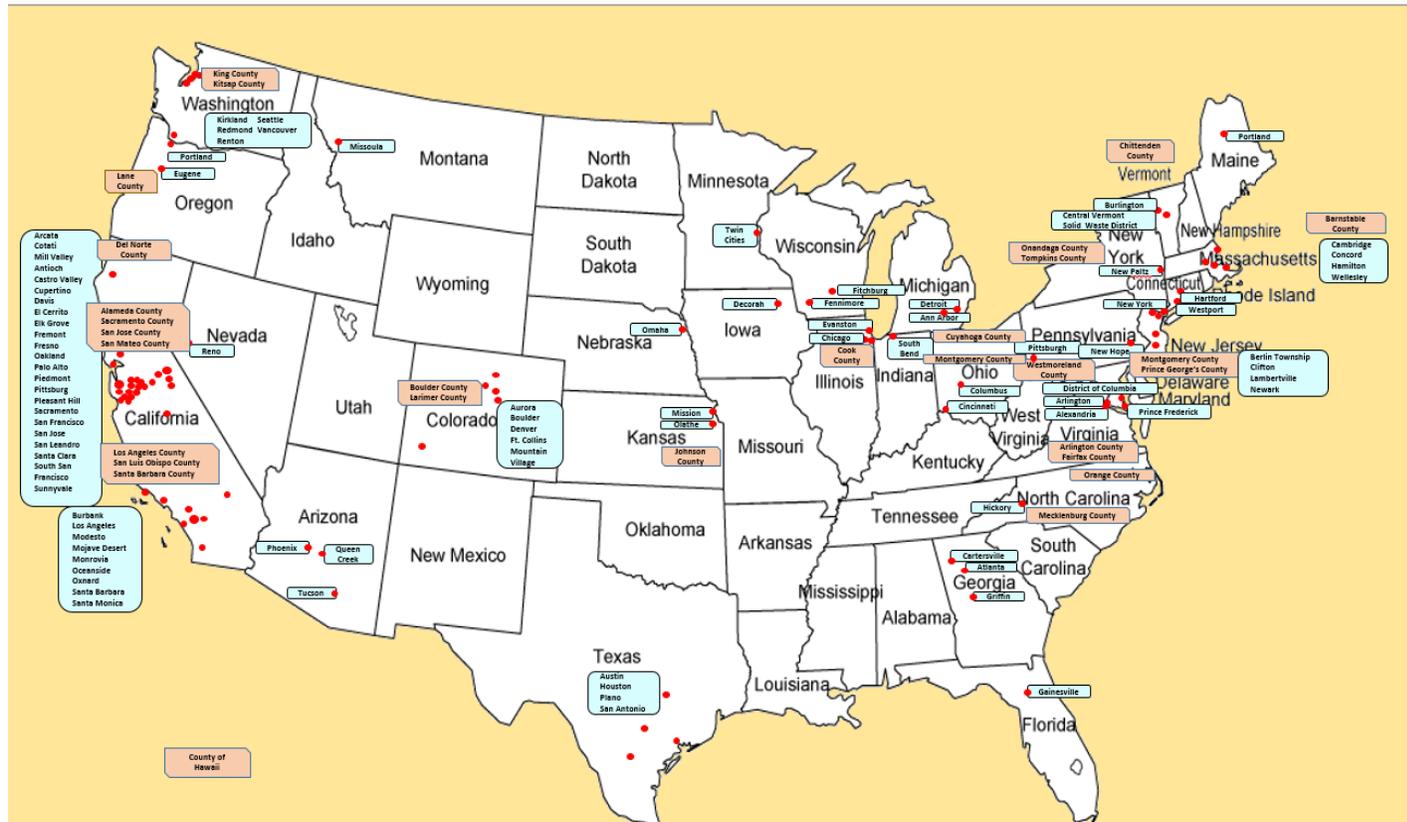
The image shows the cover of a book titled "FEDERAL enhanced TAX DEDUCTION FOR food DONATION a legal guide". The cover has a light pink background with a faint American flag pattern. At the top, the word "FEDERAL" is in a bold, black, sans-serif font, and "enhanced" is in a black, cursive font. To the right, "TAX DEDUCTION FOR food DONATION" is written in a mix of bold, black, sans-serif and cursive fonts. Below this, "a legal guide" is written in a smaller, black, cursive font. In the center, there is a photograph of a pair of hands holding several small, red cherry tomatoes. At the bottom of the cover, there are logos for "Harvard Food Law and Policy Clinic" (with a crest), "food recovery project" (with a stylized 'f'), and "UNIVERSITY OF ARKANSAS" (with a crest). The date "APRIL 2016" is printed at the bottom right.

<http://www.chlpi.org/wp-content/uploads/2013/12/Food-Donation-Fed-Tax-Guide-for-Pub-2.pdf>

EPA's Managing and Transforming Waste Streams Tool

Sharing how local & tribal governments can shift their community's solid waste stream away from disposal and towards waste reduction, materials reuse, and recovery...

Over 250 implementation examples featured



www.epa.gov/transforming-waste-tool

Sample of Food Waste Strategies

Over 40 out of 100 relate to Organics (food and/or yard)

Zero Waste Goals for Organics

Landfill Ban - Organics

Backyard / Neighborhood
Composting

Expanded Municipal Collection –
Food Scraps

Food Pickup for Donation

Food Gleaning for Donation

Food Waste Pickup for Composting

Food Waste Outreach & Prevention
(vendors)

Food Waste Outreach & Prevention
(consumers)

Food Waste Collection Program
with Private Haulers

Drop-Off Compostables

Compost Processing

Anaerobic Digestion

51. Food Waste Outreach & Prevention (vendors)

Sector: ICI

Conduct outreach to grocery stores, restaurants, school cafeterias and other food service vendors on opportunities and practices to prevent food waste.

Examples

- [County of San Diego, CA](#)

In 2015, the County of San Diego's Department of Public Works, Solid Waste Planning and Recycling Section partnered with the Department of Environmental Health and the Health and Human Services Agency to produce a [Food Donation Guide for Businesses \(PDF\)](#) and a [Safe Food Handling for Donation Checklist \(PDF\)](#) to distribute to local businesses. The guides are designed to promote safe food handling, source reduction, and food donation

- [Boulder County, CO](#)

The County and other local agencies fund a local nonprofit organization to coordinate a recycling and environmental education program for public schools, including a [Green Star Schools Program](#); this program provides training to cafeteria staff and students on how to reduce food waste, compost food scraps, and implement other zero waste practices

- [Cupertino, CA](#)

In 2012-2013, the City and its franchised hauler conducted food waste outreach to local grocers and markets through site visits, resulting in increased organics collection and composting; the City also expanded its stormwater compliance training for local businesses to encompass best practices for food recovery

EPA Waste Reduction Model (WARM)

Version 14

Waste Reduction Model (WARM) -- Inputs

Use this worksheet to describe the baseline and alternative waste management scenarios that you want to compare. The blue shaded areas indicate where you need to enter information.

1. Describe the baseline generation and management for the waste materials listed below. If the material is not generated in your community or you do not want to analyze it, leave it blank or enter 0. Make sure that the total quantity generated equals the total quantity managed.

2. Describe the alternative management scenario for the waste materials generated in the baseline. Any decrease in generation should be entered in the Source Reduction column. Any increase in generation should be entered in the Source Reduction column as a negative value. Make sure that the total quantity generated equals the total quantity managed.

Material	Tons Recycled	Tons Landfilled	Tons Combusted	Tons Composted	Tons Anaerobically Digested	Tons Generated	Tons Source Reduced	Tons Recycled	Tons Landfilled	Tons Combusted	Tons Composted	Tons Anaerobically Digested
Aluminum Cans				NA	NA	0.0					NA	NA
Aluminum Ingot				NA	NA	0.0					NA	NA
Steel Cans				NA	NA	0.0					NA	NA
Copper Wire				NA	NA	0.0					NA	NA
Glass				NA	NA	0.0					NA	NA
HDPE				NA	NA	0.0					NA	NA
Food Waste (non-meat)	NA					0.0		NA				
Food Waste (meat only)	NA					0.0		NA				
Beef	NA	1.0				1.0	1.0	NA				
Poultry	NA					0.0		NA				
Grains	NA					0.0		NA				
Bread	NA					0.0		NA				
Fruits and Vegetables	NA					0.0		NA				
Dairy Products	NA					0.0		NA				
Yard Trimmings	NA					0.0	NA	NA				
Grass	NA					0.0	NA	NA				
Leaves	NA					0.0	NA	NA				

<https://www.epa.gov/warm/basic-information-about-waste-reduction-model-warm>

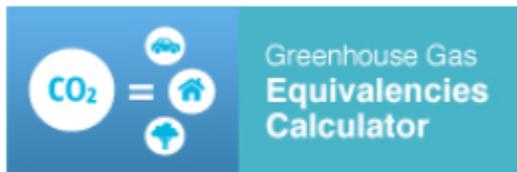
For additional food categories including pork, seafood, lamb, veal, and turkey, see:

https://www.epa.gov/sites/production/files/2016-03/documents/using_warm_efs_for_materials_and_pathways.pdf

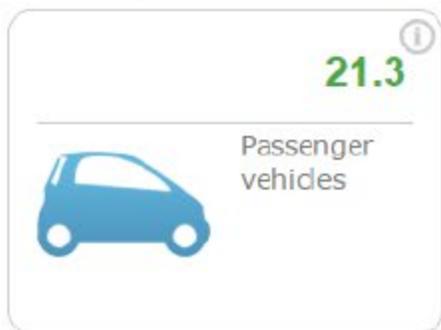
For GHG estimates for donation see:

https://www.epa.gov/sites/production/files/2016-04/documents/food_donation_guidance.pdf

Greenhouse Gas Equivalencies Calculator



Annual greenhouse gas emissions from

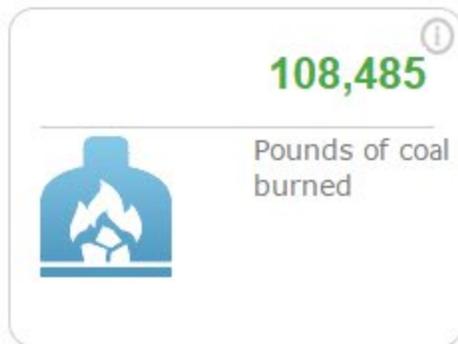


-or-

-or-

-or-

CO₂ emissions from



-or-

-or-

-or-

-or-

<https://www.epa.gov/energy/greenhouse-gas-equivalencies-calculator>

21% of American waste is **food**.
Let's feed people – not landfills.





Food Stewardship Matters:

Reducing, donating and composting excess food protects the environment and cares for the global human family.

1/3 of all food in the United States goes uneaten each year. Let's ensure there's #NoWastedFood:



Shop your fridge and pantry first



Get creative with leftovers first



Store produce properly to keep fresh



Compost scraps and donate safe and untouched food to local food banks





By 2030:

Let's cut the amount of food we waste in half.



#NoWastedFood

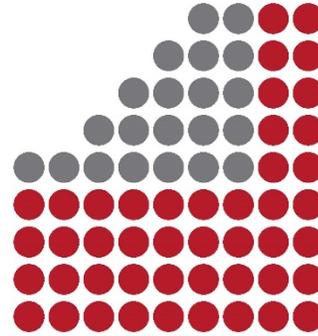
WHAT'S UP WITH ALL THE WASTED FOOD?

CONSIDER THE TOMATO...

31% of fresh tomatoes bought by U.S. households are thrown out—that's 21 tomatoes a year per person!

\$2.3
BILLION

Throwing out that many tomatoes costs us a bundle—**over \$2.3 billion a year.** If only it was just tomatoes... the cost of all U.S. household food waste = \$166 BILLION!



WASTED FOOD = WASTED RESOURCES

U.S. FOOD WASTE ACCOUNTS FOR:



By making small shifts in how we shop, store, and prepare food, we can keep the valuable resources used to produce and distribute food from going to waste.

Sources: USDA Economic Research Service(ERS) Total and Per Capita Value of Food Loss in the United State (2012); USDA ERS , The Value of Retail- and Consumer-Level Fruit and Vegetable Losses in the United States (2011); Venkat, The Climate Change and Economic Impacts of Food Waste in the United States (2012); Hall et al, The Progressive Increase of Food Waste In America and Its Environmental Impacts (2009)

The Greatest Crime in Christendom

To buy—to cook—to eat more than you need; to waste a single morsel of food that can be used—is a crime.

Ten million have died bravely on the field of battle. They at least had a chance. They gave their all willingly and unselfishly.

Over twenty million have died of starvation—without even a chance to fight. To these death has come only as a relief from torture worse than death—starvation.

It is *our* job—yours and ours—to *save* food so that the millions of starving people in Europe may have SOMETHING to eat.



Don't Waste Food

Eat Less Waste Nothing

Live Simply—avoid all food waste.

United States Food Administration
ILLINOIS EDUCATIONAL DIVISION
CHICAGO



Be Patriotic
sign your country's pledge to save the food

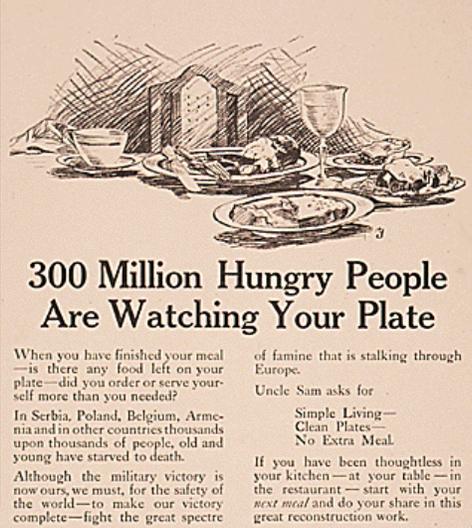
U.S. FOOD ADMINISTRATION

Food

- 1- buy it with thought
- 2- cook it with care
- 3- use less wheat & meat
- 4- buy local foods
- 5- serve just enough
- 6- use what is left

don't waste it

U.S. FOOD ADMINISTRATION



300 Million Hungry People Are Watching Your Plate

When you have finished your meal—is there any food left on your plate—did you order or serve yourself more than you needed?

In Serbia, Poland, Belgium, Armenia and in other countries thousands upon thousands of people, old and young have starved to death.

Although the military victory is now ours, we must, for the safety of the world—to make our victory complete—fight the great spectre of famine that is stalking through Europe.

Uncle Sam asks for

Simple Living—
Clean Plates—
No Extra Meal

If you have been thoughtless in your kitchen—at your table—in the restaurant—start with your *next meal* and do your share in this great reconstruction work.



don't waste food while others starve!

UNITED STATES FOOD ADMINISTRATION

SCUTTLEBUTT SAM SAYS—
WHO'S WASTING GOOD FOOD AROUND HERE?




The PRESIDENT says

"Hunger does not breed reform; it breeds madness and all the ugly distemper that makes an ordered life impossible The future belongs to those who prove themselves the true friends of mankind"

America's food pledge
20 million tons

Save Food
Don't Waste It

Join the national

FIGHT FOOD WASTE in the home

- Buy to save
- Serve to save
- Store to save

Sow the seeds of Victory!
plant & raise your own vegetables



WRITE TO THE NATIONAL WAR GARDEN COMMISSION—Washington, D.C. For information on planting, sowing & growing

Every Garden a Munition Plant



SAVE FOOD FOR WORLD RELIEF

That crust of bread you wasted—
That bit of meat you nibbled and left—
That plate of left-overs that are spoiling—

Each is small in itself—but the total waste is staggering. You can help.

Eat Less - Waste Nothing

UNITED STATES FOOD ADMINISTRATION
Illinois Educational Division
CHICAGO



Join Now!
EPA's Food Recovery Challenge

Sign up at epa.gov/reducefoodwaste and
click on *EPA's Food Recovery Challenge*