County of Santa Clara

Recycling and Waste Reduction Commission of Santa Clara County Recycling and Waste Reduction Division

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Ad Hoc Food Rescue Subcommittee of the RWRC's Technical Advisory Committee

MEETING AGENDA

DATE: Thursday, July 23, 2015

TIME: 9:30 a.m. – 12:00 noon.

LOCATION: Vector Control Building

1580 Berger Drive San Jose, CA 95112

(** Denotes item on which action may be taken)

- 1. Call to Order and Introductions**
- 2. Public Presentations

At this time persons may address the Committee on any matter not on this agenda. All statements that require a response will be referred to staff for a reply in writing.

- 3. Discuss Final Report and Recommendations to TAC
- 4. Grant Opportunity
 - a. CalRecycle's <u>Greenhouse Gas Reduction grants</u> GHG grant cycle that highlights the Organics Grant's ability to partner with a food rescue organization partner with Compost/AD Facility?
- 5. Discussion about Super Bowl 50 if time permits
- 6. Adjourn**

CALL-IN OPTION

Toll-free Call in number is (877) 336-1831 Participant Code is 802898

Next Meeting: TBD

Food Rescue Efforts & Recommendations in Santa Clara County

Summary: Task Three May 21, 2015

Report compiled by:

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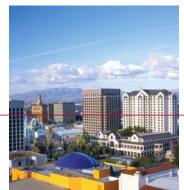
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1.Introduction

California's Silicon Valley is one of the wealthiest places in the United States where job growth, income, and venture capital flourish at or near record highs. But a darker trend is emerging reflected in these recent figures: Food stamp participation hit a 10-year high in 2012

and the average income for Hispanics, who make up one in four Silicon Valley residents, fell to about \$19,000 per year in 2012— a 2% decrease from 2010. Santa Clara County is part of Silicon Valley and the reality of its almost 2 million residents contributed to these sobering statistics.

One in 4 people in Santa Clara and San Mateo Counties struggle to attain adequate nutrition and 1 in 3 children are at risk of hunger. In 2013 there were an estimated additional 125 million meals1 needed to meet the needs of low-income families in Santa Clara County beyond food purchases and food assistance programs. While regional food assistance programs and food rescue programs are doing alotproviding much needed assistance to those in need, there are still many challenges to be addressed, food and people are still falling through the cracks.



Commented [RL1]: Is it possible to know how much nonedible food is landfilled? Food vs organics?

Using this report as a guide, Santa Clara County can increase the efficiency and effectiveness of food rescue efforts as a means to both feed people in need while also diverting food from the landfill and avoiding the environmental consequences of wasted food. The following report gives a summary of food rescue efforts in Santa Clara County, recommendations to improve food rescue, and examples of successful programs for inspiration.

This is a summary of Task 3 deliverables and will be included as a chapter in the formal final report.

¹ Information received over phone from Caitlin Kerk, Public Relations & Communications at Second Harvest Food Bank.

2.Summary of Food Rescue Efforts in Santa Clara County

This list of existing food rescue services should not be viewed as a comprehensive list of all programs and efforts in the county, but rather a highlighting of key players and organizations. We acknowledge that there are important individuals and agencies involved in food rescue in the region who are not listed here.

2.1Second Harvest Food Bank

Second Harvest Food Bank is one of the largest food banks in the nation and operates in Santa Clara and San Mateo Counties, providing food to almost 175,000 people in Santa Clara County per month². The Food Bank runs a Grocery Rescue Program in which they pick up unsalable but still edible items from grocery stores including Target and SaveMart. They also receive unsalable, surplus, and items approaching their date labels from large-scale food producers including manufacturers, distributors, schools and institutions, and growers and packers. While they do not accept prepared foods, they do accept excess produce from neighborhood gardens and orchards and work closely with Village Harvest, a volunteer-based gleaning group.

Second Harvest Food Bank has done impressive work to establish several alternative distribution programs that give out food in-at_new sites and in new ways to reach underserved populations. For example, their Kids NOW (Nutrition on Weekends) program provides healthy food to children and

families each Friday to sustain them over the weekend for over the weekend, when free or reduced-cost school lunches aren't available. Their Operation Brown Bag program distributes a weekly bag of groceries to low-income seniors and homebound individuals. A complete listing of the Food Bank's specialized programs can be seen here.



A food distribution at Second Harvest Food Bank.

Second Harvest Food Bank also offers free food safety trainings for smaller agencies to better equip them to handle donations.

² Information received over phone from Caitlin Kerk, Public Relations & Communications at Second Harvest Food Bank.

2.2Gleaning

Santa Clara County has many neighborhood fruit trees, with over 3,000 fruit trees within a 1.5 mile radius of San Jose State University. Village Harvest, a volunteer-based gleaning group, has picked and donated over 200,000 Ibspounds of unharvested fruit from homes and small farms in 2014. Garden to Table, based in San Jose, is another group that mobilizes volunteers to glean fruit from neglected trees. In addition to picking up and donating 500 Ibspounds of fruit each week, their efforts also include gardening and nutrition education, policy work, and operating a small-scale farm.



Village Harvest gleaning persimmons.

2.3Volunteer-Based Food **Rescue Organizations**

There are several volunteer-based food rescue groups in Santa Clara County.

Peninsula Food Runners operates in Santa Clara and San Mateo counties and uses a volunteer network to collect surplus food from grocery stores, restaurants, caterers, and other food service businesses. They deliver 30,000 meals per week to families and individuals in need.

Santa Clara University has a student-led chapter of the national Food Recovery Network, which collects leftover prepared food from the dining services and donates it to Martha's Kitchen, a soup kitchen in San Jose. The Santa Clara University Food Recovery Network was founded in May 2014 and has donated 830 pounds of food to date. Stanford has their own student-led food rescue group as well, called Stanford Project on Hunger (SPOON), which donates to Urban Ministries in Palo Alto. SPOON rescued and donated 12,500 lbspounds of food from dining halls during 2011-2012.

Food rescue extends beyond schools to sports games, events, and more. Rock and Wrap it Up! operates nationally to redistribute food from sport games, concerts, hotels, schools, and film sets. Through the program "Sports Wrap!" the group organizes the logistics to rescue

Commented [RL2]: What is the relevance to being near SJSU?

food from Levi's Stadium after sports games and donates it to Martha's Kitchen in San Jose. Over 75 sports franchises have partnered with Rock and Wrap It Up's "Sport's Wrap!"

2.4Food Rescue Technology Platforms

Peninsula Food Runners uses a <u>web platform</u> and is currently developing a smartphone app to coordinate volunteers and the collection and redistribution of surplus food. Food assistance

agencies who would like food and volunteers who would like to help transport the food can sign up through this platform, and once a donor submits a donation pick-up request, the app automatically matches the donor with recipient organizations based on location, facility size, kind of food and hours of operation. Once the match has been made, an email and text message is automatically sent to volunteers to transport the food. The food rescue is typically completed within an hour.

Similarly, Waste No Food, focused in San Jose and the South Bay Area, allows donors to post when they have surplus food, and nonprofits who sign up on the platform are notified when extra food is available and can arrange a pick up. Through this app, Waste No Food has facilitated the rescue and donation of 150,000 meals to date.

Recycle Stuff is a website developed by San Jose State University and lists sites which accept donated food in the Silicon Valley area.



Zero Percent is a Chicago-based food rescue platform that matches food donors with recipients through a user-friendly mobile or web app. To date, they have enrolled 298 donors and 250 nonprofits in the platform to donate 570,000 meals. They successfully pick up 98% of all requests.

Recycle Where is a website recently developed by StopWaste.Org, SF Environment, and Zero Waste Palo Alto that gives information on how to recycle goods, including sites which accept donated food.

Commented [RL3]: Is this 75 nationally? Bay Area or statewide? Is this 75 nationally? Bay Area or statewide?

Commented [RL4]: Not sure that either of these need to be included at this time

2.5 Donations from Corporations

Large Santa Clara County technology companies like Google, LinkedIn, and Pinterest often have multiple cafeterias and eateries on site that generate consistent quantities of high-quality surplus food. Google donates surplus food from 40 of its cafes through the Chefs to End Hunger program. In this program, Google's produce and dairy distributor, LA & SF Specialty, drops off donation packaging supplies - including boxes and foil sheet pans - when food is dropped off at the Google campus each day. Filled donation boxes are picked up by LA & SF Specialty daily in refrigerated trucks during subsequent food drop offs, and brought back to their refrigerated warehouse in Alameda. About 1,000 pounds of food - including prepared vegetables, meats, starches, and desserts - is then distributed to 40 local agencies per week from the warehouse. This model efficiently redistributes food by utilizing existing transportation and refrigeration infrastructure.

2.6 Direct Partnerships

While food assistance organizations may receive food donations from a food rescue group, often these organizations have direct partnerships with local food businesses. For example, Sunnyvale Community Services staff picks up surplus items from Target three times per week, including nonperishable goods, frozen meat, produce, snacks, cleaning supplies, and occasionally even bicycles to redistribute to individuals and families. Similarly, Neighbors Helping Neighbors in Palo Alto partners with a chef and picks up extra catered food to feed 5-30 people through their hot meal program.



Sorting produce at Sunnyvale Community Services.

2.7Working Groups

<u>Feeding Silicon Valley</u> is a partnership that launched in San Jose in January 2015 to address the problems of wasted food and hunger in Santa Clara County. Members include Silicon Valley Talent Partnership, City of San Jose Homelessness Response Team, Waste No Food, Team San Jose, food donors, and recipients. This group worked with the Santa Clara County

Commented [RL5]: Would be nice to keep this food in Santa Clara County

Department of Environmental Health to develop <u>food safety guidelines for donating foods</u> and is now working to promote and engage new users in the Waste No Food app.

<u>The Santa Clara Food System Alliance</u> was developed by <u>The Health Trust</u> in 2011, and works to develop a sustainable local food system in the South Bay and Northern San Benito counties. The group discusses and takes action on topics such as food access and the preservation of farm lands.

3. Key Principles for Recommendations

- Increase the capacity of food assistance groups to adequately rescue and redistribute food before encouraging more or new donations.
- Develop and invest in community-driven solutions that are rooted in evidence of what the community needs
- Nurture cross sector collaboration and leverage existing resources and efforts.
- Aim for the highest quality and most nutritious food first (organic where possible).
- Ensure that the surplus food and/or revenue generated from surplus food benefits those who are most disadvantaged in our communities.
- Address the systemic challenges that lead to hunger and poverty.

4. Recommendations

The following recommendations are in direct response to the barriers and insights shared with and identified by Food Shift through surveys and interviews with key stakeholders in Santa Clara County. Additionally, Food Shift brings to these recommendations our own experience, background knowledge, and a deep understanding of the challenges, opportunities, and players within the complex ecosystem around food production, food waste, and food access. The goal of these recommendations is to increase the efficiency and effectiveness of food rescue services in Santa Clara County in order to increase food access and reduce the environmental impacts of wasted food. The recommendations are listed in our suggested order of priority and implementation, as well as organized into project phases.

One of the major findings of this research, as discussed in the "Food Rescue Services & Barriers in Santa Clara County" report, is that food assistance groups typically receive enough food. Their biggest challenges are related to not having the capacity to pick up, process, and distribute food donations. Therefore, it is essential to invest in food rescue infrastructure and capacity first before encouraging additional and varied kinds of donations.

4.1 Groundwork: Movement Building & Coordination

GOAL: Establish a structure within which recommendations can be discussed, coordinated, executed, and measured.

4.1.1 Hire a county-level Food Rescue Coordinator.

Thirty-eight percent (38%) of food assistance organizations reported that a county-level Food Rescue Coordinator is a key solution to improving food rescue within their organization. We recommend hiring a full-time two year coordinator who would be responsible for bringing together a cross-sector working group to discuss, prioritize, track, and ensure implementation of food rescue solutions. The coordinator would align participants toward a common vision, engage and connect key players, secure funding, ensure execution of action, track impact, and create systems to support the food rescue ecosystem. This role could be housed within Second Harvest Food Bank, the Feeding Silicon Valley working group, or another organization and funded through a private corporation or the AmeriCorps VISTA program.

4.1.2 Establish a regional working group.

Twenty-seven out of the 85 individuals surveyed, ranging from food service businesses to food assistance organizations to sustainability professionals, expressed interest in joining a working group to address issues and solutions about wasted food and hunger. This working group could operate on a city or county level and should build upon or collaborate with Feeding Silicon Valley and other existing efforts for maximum impact.



Hunger in Alameda County has grown over recent years, with Alameda County Community Food Bank now serving 1 in 5 residents. In response, Alameda County Supervisor Wilma Chan initiated the All In to End Hunger 2020 campaign, a campaign with the bold but realistic goal to end hunger in Alameda County by 2020. This campaign brings together a diverse working group of organizations and individuals to set goals, raise funds, and carry out action in pursuit of a hunger-free Alameda County.

The working group and its actions will be strengthened by having

diversity and participation from a broad range of sectors including: local officials, food service businesses, technology companies, food rescue and assistance groups, academia, waste management, community representatives, public health, environmental groups, foundations, and others. Everyone has a role to play.

The working group will allow for the creation of a focused vision, collective fundraising toward a common goal, the sharing of resources and skills across sectors, and the critical engagement of community allies that will more effectively be able to implement sustainable solutions. This working group is an opportunity for the county to demonstrate their commitment to these issues and give everyone a space to contribute their knowledge and resourcesgifts. This report can be utilized to orient the working group around the barriers and as a starting point to discuss solutions.

4.2Food Rescue & Access: Increasing Infrastructure & Capacity

GOAL: Improve the capacity of food assistance organizations to handle the receiving, processing, and distributing of food to those in need. It is essential to address the capacity and infrastructure challenges of the current food rescue system before increasing demand for their services by encouraging additional donations.

4.2.1 Establish a grant program to increase the capacity and infrastructure of food rescue and redistribution efforts.

Only 1 out of 23 food assistance organizations surveyed reported that difficulty finding food donors is a top challenge for them. Instead, the majority of food assistance organizations reported that limited staff or volunteers (60%), storage or refrigeration space (43%), and/or transportation (43%) to pick up, process, and distribute the donations were among their top challenges.



StopWaste Org has a Food Waste Prevention Grant program to support food waste prevention and recovery projects. Some of these funds have gone towards supporting programs in purchasing infrastructure to store and transport donated food. In 2013, the program granted \$95,000 to nonprofits and schools.

The results are clear - the desire to collect and redistribute

surplus food exists but investment in the infrastructure and capacity is necessary in order for groups to adequately make use of and distribute this food. A grant program for food assistance agencies to support operations and capacity will allow them to improve and expand their feeding programs to better meet community needs.

4.2.2 Identify underutilized community assets like vehicles and storage.

Investing in human and infrastructure capacity is essential in order to effectively expand food rescue efforts, reduce wasted food and feed more people. Rather than putting additional vehicles on the road, renting expensive storage, or buying new refrigeration, taking advantage of existing infrastructure that is not being fully utilized is a smart, cost-effective, and environmentally efficient way to leverage available assets toward solving community challenges.



Give Something Back Office Supplies is a B Corporation that delivers office supplies throughout California, and has set up a model to utilize their empty trucks on the road to transport food donations to food banks. Veritable Vegetable, also a B Corporation, is an organic produce distributor that offers space in its refrigerated hybrid trucks to move product for others.

These underutilized volunteers, spaces and vehicles in Santa Clara County should first be identified and

mapped, and then could potentially be entered into a web or mobile platform to alert community organizations about when they are available in real time. The process of identifying resources will also connect key stakeholders and may inspire additional partnerships and programs to emerge that creatively utilize existing resources.

4.2.3 Explore and support technology for food rescue.

Thirty-two percent (32%) of food security/rescue organizations and 43% of food service businesses reported that a web/mobile food rescue platform would be a top solution to improve food rescue for their operations. Having an effective technology in place will streamline communication, transportation, storage, and tracking processes for both food recipients and donors. Aside from being used as a matching tool between surplus food and need, there is—an opportunity to utilize a technology to connect organizations with available storage, refrigeration, and/or trucks to store and transport food.

In addition to previously highlighted food rescue technologies in Santa Clara County, there are tools and technologies outside of food rescue that move people, money, and products efficiently like Uber, Paypal, and FedEx. Leveraging existing platforms and systems for food rescue efforts is an opportunity to engage unlikely partners and build upon expertise and

Commented [RL6]: specifically call out working with local business groups as a key method of finding underutilized assets

Commented [RL7]: Better define to be more clear – should this just say mobile app or are there other technologies that could be of use?

models that already operate smoothly. We recommend inviting logistics, innovation, and

technology companies to the table to discuss customization, expansion or leveraging of these tools to improve food rescue and redistribution efforts.

4.2.4 Create an inter-agency food sharing network.

Multiple food assistance organizations reported that since food rescue donations are unpredictable in type and quantity, they often receive too much or too little of a certain kind of food to meet their client's needs. On an informal basis, some groups have contacts with other organizations and coordinate exchanges of donated food as needed.

FREE GRAPEFRUIT! 350 POUNDS OF RUBY GRAPEFRUIT, DELICIOUS AND JUICY – SAN FRANCISCO (GOOD EGGS)



CropMobster is a community exchange web platform based in Sonoma County that has been successful in allowing farmers or other food producers to post free or discounted surplus food, in addition to other trades, events, or job opportunities.

Thirty-six percent (36%) of food assistance/rescue organizations

surveyed reported that it would be helpful to have a system to easily share and trade surplus food to equalize food distribution between agencies. For example, food assistance groups could have an email listserv between agencies and/or a web/mobile platform to which to post their requests for additional food and unneeded surplus food. The county-level Food Rescue Coordinator may also be able to provide coordination support for this network.

4.2.5 Provide food safety trainings for food assistance organizations.

Twenty-six (26%) of food security/rescue organizations listed liability or food safety as a top challenge in relation to rescued food. In Food Shift's experience, many organizations who receive donated food are concerned about donors' food safety and liability fears rather than their own internal lack of food safety knowledge. Second Harvest Food Bank currently has a program to provide free food safety trainings for agencies. We recommend scaling up, replicating, and/or marketing a subsidized version of this program in order for all food assistance agencies to be trained. This would help food assistance organizations confidently speak to donors about their food safety qualifications in order to encourage food donation partnerships.

4.3Addressing the Gaps: Research & Develop New Models

GOAL: Assess gaps in the existing food assistance system, and take action to serve populations left out of current models.

4.3.1 Research food needs of food assistance agencies.

While the 25 food assistance organizations that we surveyed tended to have enough food, a more extensive study is needed that engages more food assistance groups, ensures for equal representation between geography and size of operations, and involves statistical expertise. Which food assistance groups need more food? What types of food are needed? How might agencies better meet the needs of their communities if they had the resources to do so? Carrying out this large-scale survey will allow for strategic food rescue efforts through first identifying the quantity, type, and location of food needed by each community organization before soliciting more and new donations. The research could potentially be conducted by a student group from a local university.

4.3.2 Research food access barriers and opportunities for vulnerable populations.

Many people are left out of current food assistance programs for a variety of reasons including not having the means or availability to get to the service during operating hours, feeling stigmatized by the services, or being unaware of available programs and services. Second Harvest Food Bank calculated that there are approximately 125 million missing meals per year in Santa Clara County, meaning that this amount of additional meals is needed yearly by low-income families and not covered by purchases or food assistance programs. Meanwhile, we know that there is no shortage of surplus food available from backyard fruit trees, catered events, businesses, and institutions to provide some or all of these 125 million meals.

We recommend identifying individuals who are left out of the current food assistance models and exploring why current programs are not meeting their needs. Are there time and location constraints? Dietary restrictions? Complex or lengthy enrollment processes? How would they ideally access their food, what ideas do they have, and what are the limitations? Understanding the barriers around food access for residents will allow for innovation and investment to be rooted in evidence of what the community needs. In addition to allowing for critical community insights, this research is an opportunity to engage community leaders and gain community buy-in for potential programs. The county could partner with a local university to implement this research.

4.3.3 Expand innovative food access programs that feed people left out of current models.

Based on our research, food assistance groups in Santa Clara County generally receive enough food donations. Meanwhile, there are still many people who are skipping meals and still-while businesses throughout the region that have additional surplus food. In order to utilize the abundance of surplus food in our region, it's clear we need new ways to effectively distribute food to reach those who are food insecure undernourished.

Part of reaching underserved communities may involve working with Second Harvest Food Bank to scale up their existing specialized <u>programs</u>. The Food Bank has done impressive work to establish several alternative distribution programs that give out food <u>in-at_new</u> sites and in new ways to reach underserved populations, including children and seniors. These programs may need more sites, different/longer hours of operations, and/or more staffing to better meet the needs of the community.

We also suggest exploring new innovative models in response to community insights that would increase food access in certain neighborhoods or for certain populations who are food insecure. These innovative efforts include healthy corner store conversion, a non-profit grocery store, increasing food stamp value at farmers' markets, or developing new distribution sites at schools or churches. The Los Angeles school district has implemented a program to give out surplus food to families after school. Expanding programs like these and developing new ones that address community barriers to food access is essential to reducing hunger and an opportunity to utilize more quality food that might otherwise be wasted.

4.3.4 Support social enterprise food rescue models that are financially sustainable and provide jobs.

Thirty-five years ago there were 400 food assistance organizations; now there are more than 50,000³, yet the problems of wasted food and hunger persist and in fact are greater than ever before. While rescuing and redistributing food is a necessary response to the crisis of hunger in the short-term, it is not a long-term solution to address food insecurity in our communities. Food alone will not solve hunger. A free meal is only a temporary fix to a complex problem rooted in unemployment and structural inequality. The

We recommend that the county support and encourage food assistance organizations to explore ways they can generate revenue and provide jobs from their services. <u>Food Donation Connection</u>, for example, is a for-profit food rescue company that charges a percentage of the food donor's tax deduction. DC Central Kitchen generates over \$5 million in revenue each year through their catering program. <u>Fare & Square</u> sells nutritious food staples at a low cost

³ Data from "A Place at the Table" documentary (2012).

and accepts food stamps. Revenue from these programs allows for job creation, expanded food rescue, and increased financial sustainability. The county can replicate and learn from these proven models to pilot holistic models within communities in Santa Clara County.

4.4 Government & Municipalities: Increasing Nutritious Donations

GOAL: Increase the nutrition and/or quantity of surplus food donated through government actions.

4.4.1 Support AB 234
legislation that
streamlines the
donation process of instreamlining the donation
process for gleaned fruit.



DC Central Kitchen is a social enterprise that rescues food that would otherwise go to waste; trains unemployed, formerly homeless, and formerly incarcerated individuals to process and cook the food; and distributes meals to local community members in need. Last year, DC Central Kitchen recovered over 800,000 pounds of food, distributed 1.7 million meals, and trained and graduated 85 students who had a 90% job placement rate.

AB 1990 is a California law that

came into effect on January 1st, 2015, and permits backyard growers to legally sell produce to restaurants, corner stores, farmers markets, and directly from their homes. In Santa Clara County, people will need to complete a self-certification registration process to sell their produce. The passing of AB 234 will ensure that residents who are donating or selling a small amount of produce will not be discouraged from doing so with the added step of the registration process. In particular, AB 234 will exempt residents from the self-certification program who are donating their produce or who are making low volume transactions to a permitted food facility.

4.4.2 Create a model ordinance that provides clarity on exceptions to the franchise.

Based on our interviews of public agency staff and service providers, we know that some rescue or salvage activities have the potential to conflict with exclusive franchises. None of the service providers interviewed would want to negatively impact food rescue activities through strict enforcement of their franchises (which could prevent food rescue groups from picking up surplus food). However, some public agency staff have had to "look the other way"

Commented [RL8]: There are additional proposed revisions since this bill was introduced earlier this year. Staff has not had a chance to read through it and fully comprehend the proposed changes. It is still going through the legislative approval process.

Commented [RL9]: Add a sentence or two about what San Mateo County is doing in this section

Commented [RL10]: Has this been a problem in SCC? If not, I suggest dropping this

Commented [RL11]:

Commented [RL12R11]:

and allow food rescue activities to move forward (even if they could be considered a franchise violation). Since rescuing food to feed hungry people is a priority for the county, it may be

desirable to clarify that food rescue is a legitimate and desirable activity through adoption of a resolution, ordinance or franchise exemption at the county and municipal level. This way, food rescue organizations are not operating in a "gray area" and public agency staff and service providers do not have to "look the other way" in enforcing their franchises. Attachments 7.1 and 7.3 provide model language for a resolution and franchise exemption.

4.4.3 Prioritize food rescue over composting.

Since we know that feeding hungry people is higher on the food recovery hierarchy than composting, we recommend that the county and the cities in the county prioritize food rescue over composting. In reaching out to organics generators, public agency staff and service providers can include information about how to donate surplus food. Based on our interviews with service providers and public agency staff, we know that they are willing to provide information to their customers on donating surplus food and that there is not a general



awareness about this issue among their customers.

The amount of money, energy and labor used to produce edible food is significant. Just like we would prefer to see an antique oak door reused rather than chipped for fuel, we would rather see a carefully prepared meal eaten rather than composted.

Displaying Rock and Wrap it Up's Whole Earth Calculator on the county website will help quantify and illustrate the benefits of food rescue and costs of food disposal. Wasted food is very costly (economically and environmentally) and the greenhouse gas benefits of waste reduction over composting are significant.

We recommend providing information about food rescue services along with the greenhouse gas and cost benefits of food rescue over composting to all commercial customers within the county. Attachment 7.2 provides a sample calculation of the greenhouse gas reduction benefits of food rescue in Santa Clara County. Based on this estimate, if just 10 percent of

discarded food was rescued and distributed to people, as much as 26 million meals could be served and 25 million pounds of greenhouse gases could be reduced.

4.5 Food Producers: Increasing Nutritious Donations

GOAL: Increase the nutritional value and/or quantity of donations through actions that engage entities with surplus food.

4.5.1 Spread awareness among food service businesses about food donor protections and how to safely donate foods.

Over half (61%) of businesses surveyed reported that they are concerned about liability when they consider donating food and 53% listed food safety or liability as a top challenge to donating food. Many businesses are unaware that the National Good Samaritan Act protects donors from liability when they donate food to a nonprofit. A recent report reveals there has never been an attempted or successful lawsuit regarding attempts to get around the Good Samaritan Act. There is clearly a gap in knowledge about these protections for food donors.

We recommend that the county incorporate donation guidelines, donation tax incentives, and information about the Good Samaritan Act into the Santa Clara County Department of Environmental Health's food safety certification training program at food safety certification training program. http://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx As discussed in the previous "Summary of Food Rescue Efforts in Santa Clara County" section, Ending Hunger in Silicon Valley has already created food donation food safety materials, developed in conjunction with the Santa Clara County Department of Environmental Health, which could be incorporated

into the food safety trainings.

4.5.2 Curate a widely-available list of organizations that accept food donations in Santa Clara County.

Thirty-one percent (31%) of businesses surveyed reported that being unaware of how or where to donate was a main barrier to setting up a food donation program. A transparent, publicly available information source would expand access to food sources and food distribution sites and would enhance efficiency. In particular, we recommend the county create and/or promote a frequently-updated list of organizations in Santa Clara County that accept food donations. It would be beneficial to work with a website partner like Recycle Stuff or Recycle Where, and delegate a point person in Santa Clara County to add and routinely update local food-receiving agencies on this website, as well as promote this site to Santa Clara County businesses. This site could also be included as a resource in food safety trainings.

Commented [RL13]: These subheadings don't seem to match 4.5 Title - maybe change heading to be more relevant to subheadings?

Commented [RL14]: Its unlikely Dept. of Environmental Health can add this to Food Safety Training Classes. These are trainings approved by the state to meet the needs of food safety education, ensuring students understand basic principles related to ensuring food is stored, handled prepared and served safely (handwashing, sanitization, food temperatures, cross contamination, etc.). The Good Samaritan Act is out of our jurisdiction.

4.5.3 Integrate food donation guidelines and practices into internal processes within businesses and institutions.

In Food Shift's experience, current management influences the initiation and success of a business or institution's food donation program. As management changes, sometimes successful existing food donation programs are ended or largely scaled back, cutting off a food supply for the recipient agency. It is therefore essential to integrate donation guidelines into an entity's internal operating procedures, so as to ensure sustainability of donation programs throughout management changes. For example, catering companies could include an option to donate food on all outreach materials for their client's events. Schools and hospitals could incorporate donation



Ample Harvest is a website that connects backyard fruit growers with food assistance organizations that need donations of produce. Currently, 7.297 food pantries across the country are listed on their web platform to receive produce and as of 2011, over 20 million pounds had been donated.

guidelines into their internal operating procedures. Please see Attachment 7.3 for a sample contract provision surrounding food donations. We recommend that the county circulates this to local businesses and institutions.

4.5.4 Support and expand programs that utilize surplus produce from local farms and neighborhood fruit trees.

Santa Clara County has many neighborhood fruit trees, with over 3,000 fruit trees within a 1.5 mile radius of San Jose State University. Numerous groups, including Village Harvest and Garden to Table, make use of Santa Clara County's plentiful produce through gleaning and donating produce from homeowners' unharvested fruit trees. One gleaning group in the county said that they were operating beyond capacity, receiving more requests for harvests than they could possibly meet. There is clearly no shortage of underutilized fruit trees, and it is recommended that the county works with the existing gleaning groups to increase their capacity to harvest and make use of this produce, as well as unpicked produce from local farms. AB 1990 now allows gleaned produce to be sold to corner stores, restaurants, farmers'

markets, and from individuals' homes, which will open the door for more avenues to which to distribute the enormous supply of Santa Clara County's unpicked produce.

4.6Source Reduction: Prevention of Wasted Food

While waste prevention is beyond the scope of this report, source reduction is essential in order to limit resource use involved with food production. The United States produces over twice as much food as we need to feed every single person. While improving county-level food rescue, efforts must simultaneously work towards reducing the over purchasing and overproduction of food. This will curb the water, soil, energy, money, and human labor unnecessarily expended to produce excess food. Businesses can save significant money through waste reduction and

purchasing only what they need.



The StopWaste Smart Kitchen Initiative offers free assistance and Lean Path, a food waste tracking tool, to reduce pre-consumer food waste at mid- to high-volume food service operators in Alameda County, California, Lean Path is a proven method to cut pre-consumer food waste in half and reduce food costs by 2-6%.

5.Resources

- **5.1** A report by the Natural Resources Defense Council (NRDC) about how the U.S. is losing almost half of its food from farm to fork to landfill: http://www.nrdc.org/food/files/wasted-food-ip.pdf
- **5.2** A report by the United States Department of Agriculture (USDA) on the quantity, value, and calories associated with U.S. food loss:

http://www.ers.usda.gov/media/1282296/eib121.pdf

5.3 A 2015 report on statistics in Silicon Valley, including housing, health, environment, and more: http://siliconvalleyindicators.org/pdf/index2015.pdf

- **5.4** A 2014 report from the Santa Clara County Children's Agenda that provides data on children's access to healthy food, family situations, and education among other measures of health and well-being. The 2014 Data Book shows that the number of hungry children in our community has significantly risen over recent years to 153.7 million "missing meals" in 2014: http://storage.ugal.com/3283/2014DataBook.pdf
- **5.5** Data from the Insight Center for Community Economic Development's Elder Index, which is a measure of the cost of older adults' basic expenses, including food, housing, healthcare, and transportation. Forty-eight percent (48%) of adults over age 65 in Santa Clara County don't have enough income to meet their basic needs, which often requires them to choose between essential needs like medicine, food, and utilities: http://www.insightcced.org/communities/besa/cal-eesi/eesi/Detail.html?ref=44
- **5.6** An article about how Second Harvest Food Bank has programs in place to assist the almost half of Santa Clara County seniors who struggle to afford basic needs: http://www.shfb.org/Page.aspx?pid=918
- **5.7** A list of resources that Stanford University offers to nonprofits: http://www.gsb.stanford.edu/organizations/leverage-gsb/act-nonprofits

6.Citations

- 6.1 https://www.shfb.org/ar-hungerstats
- 6.2 http://www.freegreatpicture.com/files/141/19102-hd-truck-truck.jpg
- 6.3 http://quickfacts.census.gov/qfd/states/06/06085.html
- 6.4 http://blogs.independent.co.uk/wp-content/uploads/2013/01/foodwaste-blog.jpg
- 6.5 http://www.dccentralkitchen.org/
- 6.6 http://www.grow-it-organically.com/images/compost-ingredients-scraps1-lg.jpg
- 6.7 http://www.sanjoseca.gov/images/pages/N9/Visitors%20Main%20Page.jpg
- 6.8 https://www.shfb.org/docs/aboutus/annualreport/p12_gilroy.jpg
- **6.9**http://www.goodnewsnetwork.org/wp-content/uploads/2014/11/900lbspounds-fresh-persimmons- Gleaning-Bounty-copy11.jpg
- 6.10 http://www.svcommunityservices.org/

7.Attachments

- 7.1 Sample Resolution in Support of Food Rescue Organizations
- 7.2 Sample Greenhouse Gas Estimate
- 7.3 Sample Franchise Exception and Contract Provision

7.1 Sample Resolution in Support of Food Rescue Organizations

WHEREAS, food insecurity and hunger are daily facts of life for millions of low-income residents in Santa Clara County; and

WHEREAS, 1 in 4 people in Santa Clara County struggle to attain adequate nutrition and 1 in 3 children are at risk of hunger; and

WHEREAS, 48 percent of adults over age 65 in Santa Clara County don't have enough income to meet their basic needs. That often forces them to choose between necessities like food, shelter, and medicine; and

WHEREAS, there is a growing awareness of the important public and private partnership role that community-based organizations, institutions of faith, and charities provide in assisting the hungry and food insecure people; and

WHEREAS, more than 60 local community based organizations in Santa Clara County rely on the support and efforts of volunteers to provide food assistance and services to vulnerable people; and

WHEREAS, 1,133,000 tons of solid waste were disposed by Santa Clara County communities in 2013 and as much as 15.5% or 170,000 tons were discarded food; and

WHEREAS, Santa Clara County [or City of xxx] recognizes that redistributing edible food to hungry people is a priority over diverting edible food to composting or anaerobic digestion.

NOW, THEREFORE, BE IT RESOLVED that the Board of Supervisors [or the City Council] hereby commits to work with its franchisees to amend its collection and processing franchise agreements to acknowledge food rescue as an exception to the exclusive franchises.

PASSED AND ADOPTED by the Board of Supervisors of the County of Santa Clara [or City Council of xxx], State of California this [day] of [month], [year] by the following vote:

vote:	
AYES:	
NOES:	
ABSENT:	

7.2 Sample Greenhouse Gas Estimate

SAMPLE CALCULATION ESTIMATING GREENHOUSE GAS BENEFITS OF FOOD RESCUE 1,133,000 170,000 Approximate Amount of Food Discarded (based on 15.5% - CalRecycle estimate) 17,000 34,000,000 Pounds of Recoverable Edible Food (assuming 10%) Estimated Greenhouse Gas Reduction using Rock and Wrap it Up Food Recovery Calculator http://eventmobi.com/rwu1/ 25,806,000 26,153,846 Meals 2,464 Equivalent Number of Passenger Vehicle removed from the road (using U.S. EPA Clean Energy Calculator) http://www.epa.gov/cleanenergy/energy-resources/calculator.html

7.3 Sample Franchise Exception and Contract Provision

SAMPLE FRANCHISE EXCEPTION

Exceptions to Franchises.

In addition to the limitations to the franchises referenced in the Agreement, the collection, processing and disposal of the following material is not exclusive to the franchises:

a. Surplus food donated to an operation committed to redistributing food to feed hungry people transported by persons or entities processing a valid permit, franchise, or license from the County [or City] to transport surplus food.

SAMPLE CATERING CONTRACT PROVISION

LEFTOVERS

All leftover food, prepared but not served, cannot be thrown away, but must go to an anti-hungerFood Rescue Organization agency.

In accordance with State Health Codes, Caterer reserves the right to discard any food items where there is a reasonable risk for food borne illness to occur.

Link to Bill Emerson "Good Samaritan Act" http://www.foodtodonate.com/Fdcmain/LegalLiabilities.aspx

Comments on Final Report

- Overall: Need to endure the report mentions the benefits of diverting the food waste from landfills, from a material diversion perspective. Lot of photos are nice, but not needed.
- Page 12: Second-to-last paragraph: 10 million to 40 million pounds; currently written it reads 10 pounds to 40,000,000 pounds
- Page 18: 2,464 passenger vehicles removed from the road? Shouldn't this be the
 equivalent of them staying on the road because we're saying what would happen if the
 material went to the landfill?

Throughout – reference on all quotes and quotes around other things where people were referenced – were those anecdotal or actual quotes?