



What is StopWaste’s role in this collaboration to develop a food recovery service sector?

StopWaste will leverage our existing connections with Alameda County’s food waste generating businesses such as grocers, caterers, institutional dining, corporate cafeterias, etc. through our programs that focus on reducing organics via food waste prevention and recycling; in addition to promoting food recovery as a solution to feeding people and diverting good, edible surplus food from going to waste in landfills. The agency is already working on developing food donation guidance tools for businesses in partnership with the Alameda County Environmental Health Department. The guidance tools can be used by other ALL IN partners to increase awareness and participation in food donation, which is currently underutilized as an option by most food generating businesses. This is especially the case with prepared foods due to misconceptions about liability and safe food handling procedures.

Why is this an important initiative to support?

The initiative addresses one of the largest environmental, social, and economic challenges of our time- wasted food. In 2015, approximately 45% of discarded materials sent to landfill from Alameda County schools and businesses was food waste and food soiled paper. We need a multi-pronged approach to keeping organics; especially edible food grown to feed people, out of landfill. This requires innovative, upstream activities like the prevention and recovery of edible food.

The Life cycle of food accounts for 13-15% of GHG emissions nationwide.

Non-profit and for profit organizations are working independently on rescuing surplus food including some prepared food, but the effort and communication between businesses and schools is disjointed. Many food generating businesses are interested in donating more food, but don't know how to get started or have concerns about consistent pick up. With new state-wide legislation to reduce organics through AB1826 and local ordinances, such as Alameda County's Mandatory Organics Recycling Ordinance, there's building momentum, and financial and social motivation for businesses to participate in food donation.

What makes Alameda County's efforts unique from other food recovery and/or waste reduction efforts you're aware of?

The partners involved represent a broad spectrum of environmental and social sectors in private, public, and non-profit entities. Across the food supply chain, from farm to fork, there is building momentum and resources focused on preventing food waste and recovering edible food. StopWaste will be launching a county-wide food waste prevention campaign for residents in 2017. School Districts are launching food share tables and school food donation programs, while food service operators are participating in programs like Smart Kitchen Initiative, tracking

pre-consumer food waste to better understand and quantify how much food waste is generated in the kitchen, and what can be done with food that's prepared but not served.

What do you see as critical next steps for this collaboration?

Defining roles and intended outcomes since each partner has varying motivation and drivers to participate in this collaborative effort.

Partner asset mapping to prevent recreating work that's already being done or in progress.

Assessing what food is out there that's not being donated through food waste tracking or measurement and determine whether the food recovery organizations nearby can or want to use it. A food recovery workforce development sector will only grow if the food recovery organizations can actually use the recovered food.

Determine infrastructure needs such as refrigeration trucks, standard operating procedures for recovering food safely, food storage needs at both ends from donor to recipient.



What is Waste Management's role in this collaboration to develop a food recovery service sector?

Waste Management is motivated to reduce food waste going to the landfill. As a collection agency we're aware of large volume organics generators, and can provide introduction to this effort for potential waste reduction and food recovery. Because Waste Management is a service provider in Oakland, we touch a lot of partners and potential partners and look forward to introducing more business partners to this effort.

Why is this an important initiative to support?

Having higher and better uses for organics, like food, is important. Being able to redirect food for feeding people and ultimately keeping it out of the landfill to reduce waste. This initiative addresses social, environmental, and economic issues of food waste through job creation, decreasing greenhouse gas emissions, and changing the paradigm around production and waste.

What makes Alameda County's efforts unique from other food recovery and/or waste reduction efforts you're aware of?

The people who are at the table and the collaborative process we're embarking on positions us for success. For example, our relationship with Civicorps resulted in the workforce development aspect coming to the table. The partners involved have important relationships and

connections that can help make this effort a success.

What do you see as critical next steps for this collaboration?

Putting the pieces together. Identify businesses to be part of the pilot who can help refine our approach. Identify routing that's cost effective. Identify economic benefits for donors as well as communication/marketing around Good Samaritan protections. As well as who food will go to, and how will we reach them?