Federal Food Initiatives and Efforts

Federal Environmental Symposium
Day 2, Track 4, Sustainability II, Breakout Sessions 5&6 (12:45-1:45pm)
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Sustainable Management of Food

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The Extraordinary Life and Times of Strawberry

- https://youtu.be/jKQPL16WjHs
EPA’s Facts and Figures Food Waste Estimates

Total MSW Landfilled (by material), 2015
(138 million tons)

- Food 22.0%
- Plastics 18.9%
- Metals 9.5%
- Glass 5.1%
- Yard trimmings 7.8%
- Paper & paperboard 13.3%
- Other 4.5%
- Rubber, leather & textiles 10.9%

**How much food is wasted in the U.S.?**

- Percentage of food that goes uneaten each year: **31%**
- Percentage of waste thrown away that is food: **22%**
- Cost of the food that goes uneaten each year: **$161.6 BILLION**
- Amount of food waste that is composted: **2.1 MILLION TONS**
- Number of Americans from households that don’t always have enough to eat: **40 MILLION**

By 2030:
Let’s cut the amount of food we waste in half.

#NoWastedFood
APRIL IS “WINNING ON REDUCING FOOD WASTE” MONTH

30-40% OF ALL AVAILABLE FOOD IN THE U.S. IS WASTED

Do your part. Join your federal partners in reducing food waste.
WINNING ON REDUCING FOOD WASTE
FY 2019-2020 FEDERAL INTERAGENCY STRATEGY

PRIORITy AREA 1: Enhance Interagency Coordination

PRIORITy AREA 2: Increase Consumer Education and Outreach Efforts

PRIORITy AREA 3: Improve Coordination and Guidance on Food Loss and Waste Measurement

PRIORITy AREA 4: Clarify and Communicate Information on Food Safety, Food Date Labels, and Food Donations

PRIORITy AREA 5: Collaborate with Private Industry to Reduce Food Loss and Waste Across the Supply Chain

PRIORITy AREA 6: Encourage Food Waste Reduction by Federal Agencies in their Respective Facilities
How Federal Agencies Can Reduce Food Waste

- Lead by Example!
- Use Contract Language
- Initiate Facility Compost Programs
- Education, Outreach, Communication
- Event Planning
- Volunteers & Green Teams
- Find a Champion!
Food Recovery Challenge

1,000+ **FRC** Participants & Endorsers

_Grocers, educational institutions, restaurants, faith organizations, sports and entertainment venues, and hospitality businesses_

If food is part of your operations, join the Food Recovery Challenge!

EPA Headquarters Facilities Efforts

• Compost Collection
EPA Headquarters Facilities Efforts

Sample Pilot Compost Signage

**COMPOSTABLE MATERIAL**
- Milk Cartons
- Paper Towels & Food-soiled Paper Products
- All Food Scraps & Coffee Grounds
- Plants

**PAPER TOWELS ONLY!**
- Compostable waste also OK
- NO TRASH!
- No plastic, styrafoam, etc.
- Garbage goes in trash can located in the hall or pantry.

For more information, visit:
http://www.epa.gov/composting

Questions?
Email: HHC@composting- Retreat

Rev: 2/28/14
Ways to Reduce Wasted Food at Home

• Meal Plan

• Shop your Refrigerator

• Store fruits and vegetables properly

• Freeze, preserve, or can surplus fruits and vegetables

• Use up produce that’s past its prime in soups, casseroles, stir fries, sauces, baked goods, pancakes or smoothies.

• Learn the difference between “sell-by,” “use-by,” “best-by,” and expiration dates
Learn More About Reducing Wasted Food

Sustainable Management of Food

Understanding the Issues

What Businesses, Institutions, and Other Organizations Can Do

What Individuals Can Do

FURTHER WITH FOOD

Center for Food Loss and Waste Solutions

SAVETHETHEFOOD.COM
Available Tools and Resources
Thank you!

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