



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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Lana Suarez

U.S. Environmental Protection Agency
Sustainable Management of Food

Lee Cliburn

U.S. Department of Agriculture
USDA Farmers Market, Market Manager

The Extraordinary Life and Times of Strawberry

- <https://youtu.be/jKQPL16WjHs>



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:

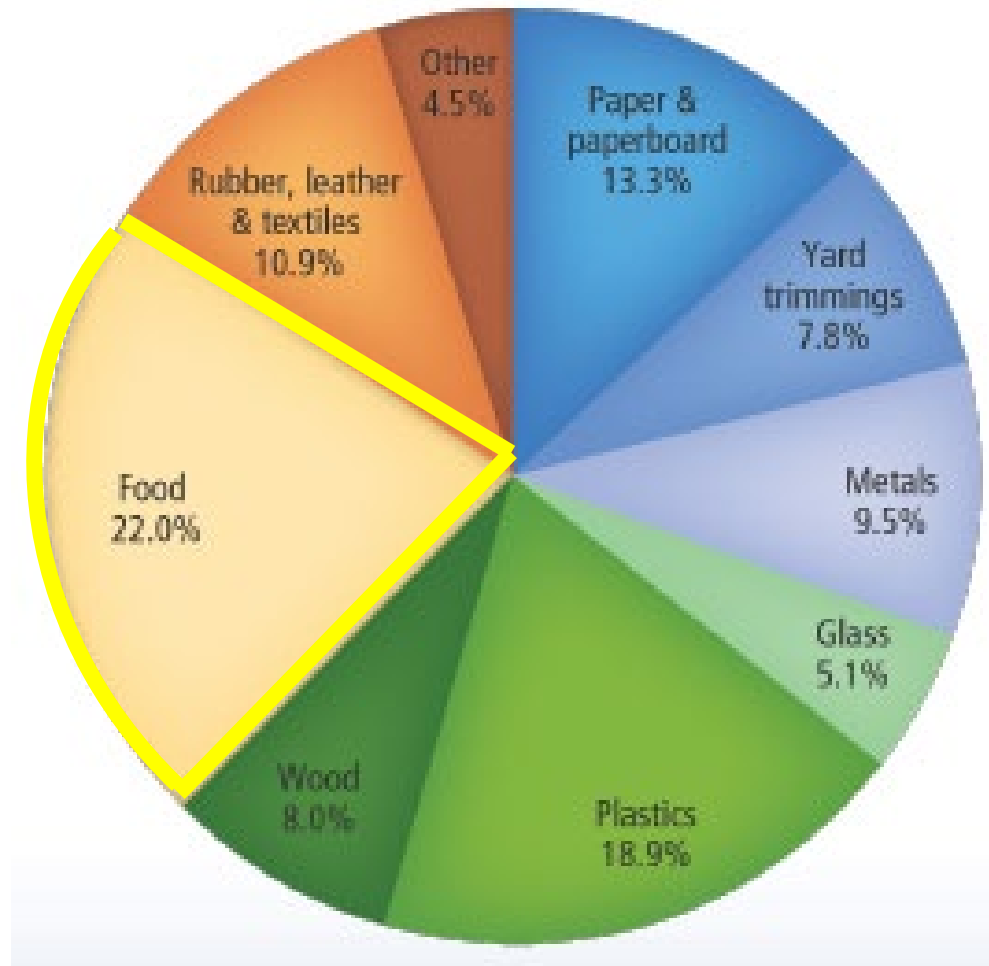
**2.1
MILLION TONS**

Number of Americans from households that don't always have enough to eat:

**40
MILLION**

EPA's Facts and Figures Food Waste Estimates

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



<https://www.epa.gov/facts-and-figures-about-materials-waste-and-recycling/food-material-specific-data>





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

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!

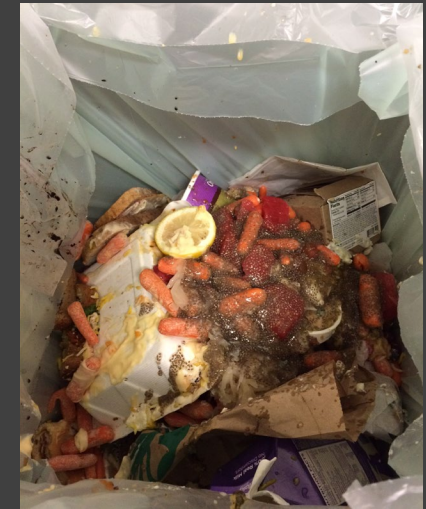
<https://www.epa.gov/sustainable-management-food/food-recovery-challenge-frc>





EPA Headquarters Facilities Efforts

- Compost Collection



EPA Headquarters Facilities Efforts

Sample Pilot Compost Signage



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



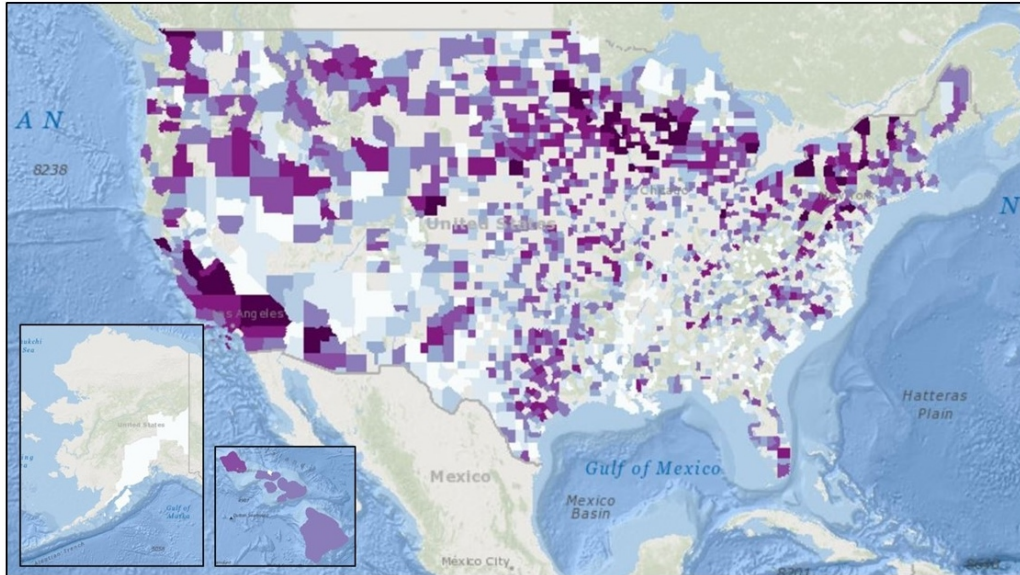
Center for Food Loss
and Waste Solutions

SAVETHEFOOD.COM

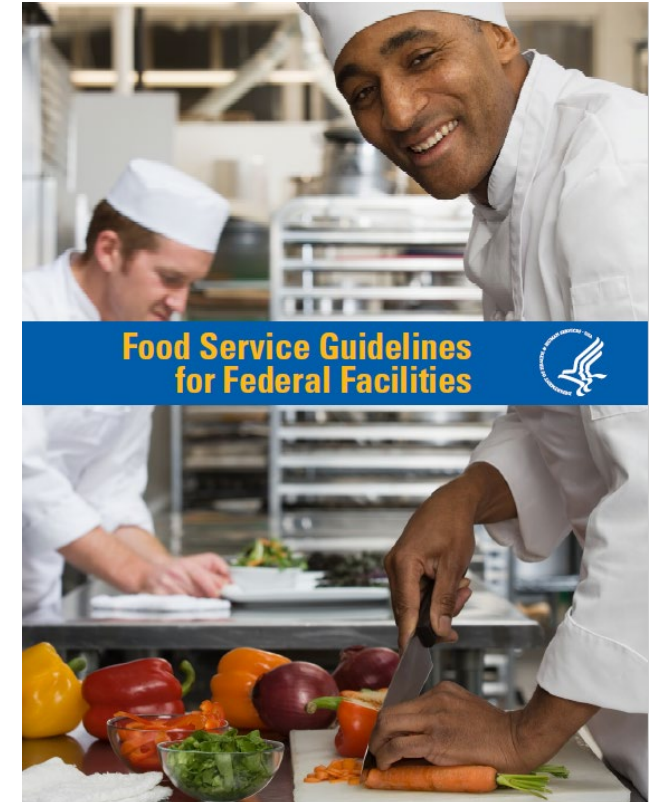
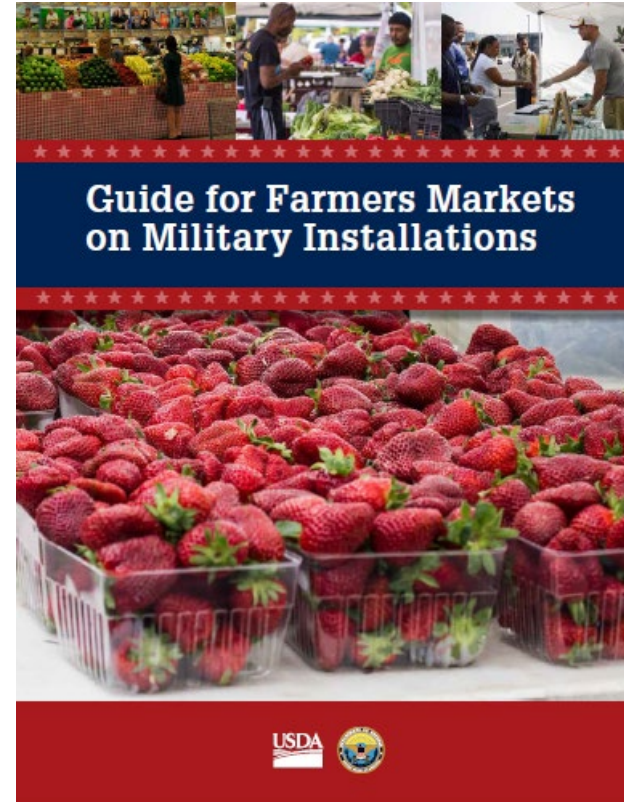
A vibrant outdoor farmers market scene. In the foreground, a woman in a blue jacket and a wide-brimmed hat is clapping. Behind her, a man in a grey jacket is also visible. They are standing near a stall with green plants. In the background, there are several tents: a yellow one labeled 'INFORMATION', a green one labeled 'FARMERS MARKET', and a white one with a colorful logo. A large crowd of people is walking around the market. On the right, a woman is holding a child, and another woman is eating. A large black speaker is visible on the right side. The overall atmosphere is lively and community-oriented.

USDA Farmers Market

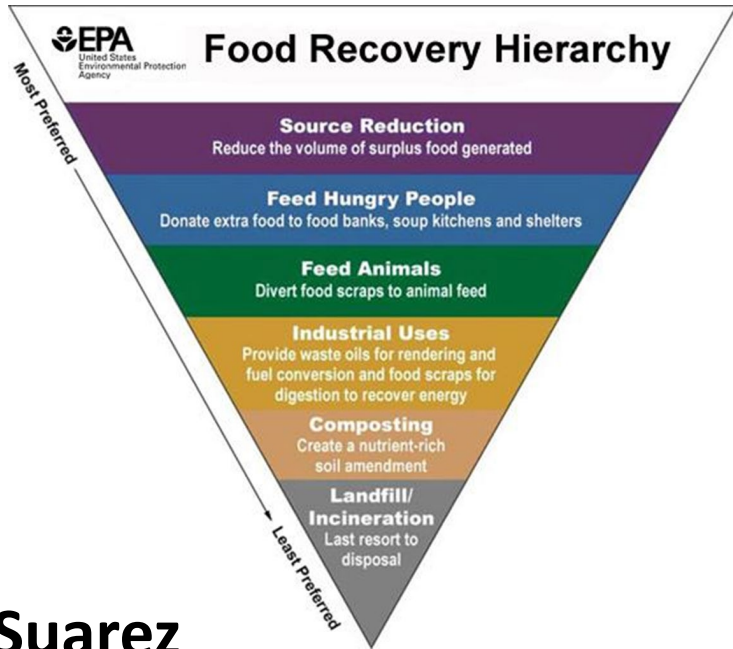
Available Tools and Resources



Excess Food Opportunities Map



Thank you!



Lana Suarez

suarez.lana@epa.gov

EPA Sustainable Management of Food
#NoWastedFood



Lee Cliburn

Lee.Cliburn@usda.gov

USDA Farmers Market, Market Manager
#USDAFarmersMkt