Best Practices for Diverting, Preventing & Managing Wasted Food

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- Leads NYSP2I’s Food Waste Diversion
- Background in lean manufacturing and sustainability
- Assists companies on process assessments and recommendations for P2 improvements
New York State Pollution Prevention Institute

- HQ at RIT
- Established in 2008
- $3.9M in annual NYS funding administered through the NYS Department of Environmental Conservation

Focus areas include:

- Sustainable Manufacturing Assessments
- Supply Chain Sustainability
- Technology Commercialization
- Food Waste Diversion
- Outreach & Education
- Research & Development
- Emerging Contaminants
Impact of Wasted Food

Farms → Retail → Households → Consumed
Food Recovery Hierarchy

- Source Reduction
- Feed Hungry People
- Feed Animals
- Industrial Uses
- Compost
- Landfill/Incineration
Alternative Use Opportunities and Nutritional Assessment for Spent Grain Flour

**Challenge:**
- Identify use opportunities for spent grain flour from Rise Products

**Solution:**
- Conducted product testing
- Performed analysis of lab results and consumer trends

**Results:**
- Flours were high in protein and fiber, and low in carbohydrates, while staying whole grain
- Flours aligned with many of the trends observed, e.g. clean labeling
Restaurant Food Waste Diversion Pilot

- **Challenge:**
  - Expand food waste management efforts at Outback restaurants

- **Solution:**
  - Conducted food waste diversion trial
  - Created improvement plan
  - Developed a diversion program for future store locations

- **Results:**
  - Pilot store ready to scale up efforts
  - Other locations can leverage tools developed to replicate
Municipal Food Waste Composting Pilot

- **Challenge:**
  - Reduce community landfill waste through composting in the Village of Clifton Springs

- **Solution:**
  - Developed an implementation plan for scale up
  - Collaborated with Cornell Waste Management Institute to conduct a food waste composting trial

- **Results:**
  - Approximately 2,000 lb. of food waste collected each month from three local businesses
  - Community has the plans available for future upgrades
How to get started (part 1)

1. Set goals
2. Connect with local partners
3. Estimate food waste
4. Characterize waste stream
How to get started
(part 2)

Consider options → Train and pilot process → Reflect and grow
Municipality Planning Guide: Food Waste Management in your Community

Step 1: Organizing your Food Waste Management Plan

Step 2: Defining your Plan and Establishing Objectives

Step 3: Implementing the Plan

Available at nysp2i.rit.edu/resources
Food Waste Prevention – Best Practices

- Buy with a purpose
- Creative use and reuse of ingredients
- Empower staff and track progress
- Update and refine menu
- Offer/display smaller portions
- Tackle opportunities one at a time
Success with Food Waste

Wegmans

Wegmans is a family-owned, regional supermarket chain founded in 1916 by the Wegman family. Wegmans, currently one of the largest private companies in the United States (2017 annual sales of $8.7 billion), operates 95 stores and employs 48,000 people. Wegmans stores

Success with Food Waste

The Red Fern

The Red Fern is an entirely vegan eatery in Rochester that was founded upon principals of health, ethics, environment, and social consciousness. The restaurant creates meals from scratch, using locally-sourced and organic ingredients when possible. Menu offerings include entrees, sandwiches, salads,

Success with Food Waste

Genesee Brewing Company in Rochester is home to New York State’s oldest brewery, founded in 1878, and an affiliated pub-style restaurant with approximately 140 employees, called the Genesee Brew House.

Success with Food Waste

Acolie

Acolie is a sustainably operated restaurant located in the heart of Greenwich Village which sources local and seasonal ingredients to serve delicious and nutritious meals in reusable glass jars.
Food Waste Essentials e-book

Understanding Sources
Managing the System
Prevention Opportunities
Donation Best Practices
Recycling Basics

Available at nysp2i.rit.edu/resources
Food Waste Estimator

Available at nysp2i.rit.edu/resources
Organic Resource Locator

Resource Locator

1. Choose Layer:
   - CAFO
   - Hospitality
   - Food Processors
   - Restaurants
   - Institutions
   - Retail
   - Anaerobic Digesters
   - BUD
   - Compost Sites
   - Food Banks
   - Grease Trap Waste

2. Choose a Radius and Location:
   - 5 miles

Choose Location From Map

Run Search

Query results will be highlighted on the map
Organic Resource Locator

Available at nysp2i.rit.edu/resources
Assistance for NYS Companies, Municipalities & Non-Profits

- Must be NY-based
- Typical project cost range is $15-$50k
- NYSP2I funding offsets most of the project cost to the organization
  - Expenses are non-capital expenses
  - RIT’s engineering, technical and project management services
- Post-project reporting
- Typical project takes about 2-6 months
Food Waste Program Projects

- **Clients:** Restaurants, haulers, municipalities, organics processors, start-ups, institutions, etc.

- **We Offer:**
  - Food waste strategy development and implementation
  - Technology assessment and validation
  - Guidance on improved food recovery and food waste management practices
  - Customized education and training
Empire State Development selected RIT in 2018 to administer a grant program aimed at reducing food waste in landfills.

$4M available over a 2-year period or until funding runs out.

Reimbursement up to 44% of eligible equipment expenses.

Eligible projects must divert food waste from landfills or incinerators.

More info available at: https://www.rit.edu/affiliate/nysp2i/collaborations
EPA Food Recovery Challenge

- Who Should Participate
- Why Get Involved
- How to Join

epa.gov/sustainable-management-food/food-recovery-challenge-frc
NYS Food Donation and Food Scraps Recycling Law – Effective January 1, 2022

Receive law announcements and other news: surveymonkey.com/r/D67Z23J

Learn more about the law: dec.ny.gov/chemical/114499.html

Submit your questions via email: FoodScrapsLaw@dec.ny.gov