Waste Management Strategies in Schools

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CalRecycle

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StopWaste
Food Waste Management Strategies
Helping School Districts Waste Less Food

Funded by a Food Waste Prevention and Rescue Grant from the Department of Resources Recycling and Recovery (CalRecycle) through California Climate Investments.
Presenters

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Angelina Vergara | StopWaste Schools Program Manager

Nancy Deming | Oakland USD Custodial & Nutrition Services Sustainability Manager
I. Three Strategies on Reducing Food Waste: From State to County, Students to School District

II. Food Waste Prevention/Reduction Scenarios & Resources

III. Q&A
California Laws & Policies Supporting Food Recovery in K-12 Schools

Presented by: Kyle Pogue
CalRecycle, Environmental Program Manager
Tons Disposed in California

Approximately 5.6 Million Tons

- Food: 18%
- Mixed Residue: 3%
- HHW: 0.4%
- Inerts and Other: 20%
- Special Waste: 5%
- Paper: 17%
- Plastic: 10%
- Electronic: 1%
- Metal: 3%
- Glass: 3%
- Other Organic: 19%
Measuring 20%

ALL DISCARDED FOOD (INCLUDES BEVERAGES)

EDIBLE FOOD

POTENTIALLY DONATABLE
VEGETATIVE
ANIMAL MEAT
ANIMAL NON-MEAT
PREPARED PERISHABLE
PACKAGED NON-PERISHABLE

NOT DONATABLE
MEAT
NON-MEAT

INEDIBLE PARTS

INEDIBLE
4.7 MILLION CALIFORNIANS ARE FOOD INSECURE

1 out of every 8 Californians does not know where their next meal will come from.
One in five children in California go to bed hungry every night.
BARRIERS TO DONATION: LIABILITY CONCERNS

From the 2016 Food Waste Reduction Alliance Report:

- **Restaurant Sector**: 39% cite liability concerns as a barrier to donation
- **Retail/Wholesale Sector**: 25% cite liability concerns as a barrier to donation
- **Manufacturing Sector**: 50% cite liability concerns as a barrier to donation
Expands provisions to persons and gleaners.

Specifies liability protection applies to the donation of food that is fit for consumption that has exceeded the labeled shelf life date.

Authorizes permitted food donors to engage in direct donation.
  - USDA does not allow for direct donation.

Enforcement officials shall promote the recovery of food fit for human consumption during normal routine inspections.
A local educational agency may do both of the following to minimize waste and to reduce food insecurity:

❖ Provide sharing tables where food service staff, pupils, and faculty may return appropriate food items and make those food items available to pupils during the course of a regular school meal time.

❖ Allow the food placed on the sharing tables that is not taken by a pupil during the course of a regular school meal time to be donated to a food bank or any other nonprofit charitable organization.
CDE Guidance
Reuse of Share Table Items

- Made available to pupils during the course of a regular school meal time
- Donated to a non-profit charitable organization
- Served and claimed for reimbursement during another meal service
  - Only when allowable by the LEHD
  - Documentation required
- Donated to the other child nutrition programs
  - Only when allowable by the LEHD
  - Documentation required
Guidance on Donation of Leftover Food in Child Nutrition Programs

• CNP-02-2018: https://www.cde.ca.gov/ls/nu/sn/cnp022018.asp
• CalCode Section 114079
• CalCode Section 113980
• SP 11-2012, CACFP 05-2012, and SFSP 07-2012
  — Donation to a non-profit charitable organization
  — Tax exempt under Section 501(c)(3) of the Internal Revenue Code of 1986
50% Reduction in the statewide disposal of organic waste (from the 2014 level) by 2020

75% Reduction in the statewide disposal of organic waste (from the 2014 level) by 2025

20% Of currently disposed edible food must be recovered for human consumption by 2025
Policy Overview

- Jurisdiction edible food recovery program
- Commercial edible food generators
- Food recovery organizations and services
Commercial Edible Food Generators

**Tier 1**

- Wholesale Food Market
- Food Service Distributor
- Grocery Stores
  - Facilities ≥ 7,500 sq. ft.
- Supermarkets

**Starts 2022**

**Tier 2**

- Restaurants
  - Facilities ≥ 5,000 sq. ft.
- Hotels
  - with on-site food facility and ≥ 200 rooms
- Local Education Agencies
  - with on-site food facility
- Large Venues and Events
- State Agencies with cafeterias
- Health Facilities
  - with ≥ 100 beds and on-site food facility

**Starts 2024**
Edible Food Generator Requirements

Edible food generators shall arrange for their edible food that would otherwise be disposed to be recovered for human consumption.

- Contracting with food recovery organizations or food recovery services that will collect their edible food.
- Self-hauling edible food to a food recovery organization.
CalRecycle Food Waste Prevention and Rescue Grants

Alameda County Waste Management Authority
Partnering with All In, Oakland USD, and Livermore Valley Joint USD
- Expand efforts to divert surplus school food by utilizing share tables.
- Donate surplus from school kitchens and cafeterias to local food recovery organizations.

Fresno Metro Ministry
Partnering with Community Food Bank and doubling food recoveries from school sites
~ 30 new schools (Fresno USD & Central USD)
Thank You!

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Environmental Program Manager
Statewide Technical and Analytical Resources Branch
(916) 341-6246
Kyle.Pogue@CalRecycle.ca.gov
## Alameda County Waste Management Authority aka StopWaste

### Specific Goals

<table>
<thead>
<tr>
<th>Division</th>
<th>Organics</th>
<th>Packaging</th>
<th>Built Environment</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>REDESIGN</strong></td>
<td>Increase in materials optimization</td>
<td>Increasing adoption of the How2Recycle label by major brands and greater recognition by consumers</td>
<td>Increase in presence of environmentally certified building materials</td>
</tr>
<tr>
<td><strong>RETHINK</strong></td>
<td>Increase in awareness</td>
<td>Not selected as a priority</td>
<td>Not selected as a priority</td>
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<tr>
<td><strong>REDUCE / REUSE</strong></td>
<td>10% increase of families likely to reduce food waste at home</td>
<td>50% reduction in all single-use bags distributed by newly affected stores</td>
<td>&lt;45% waste generated by construction and demolition projects in landfill</td>
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<td>&lt;20% organics in landfill</td>
<td>&lt; 5% recyclables in landfill</td>
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</table>

### Indicators

- **UPSTREAM**
  - Increase in materials optimization
  - Increase in awareness
  - Less waste generated
  - Increase in proper sorting

- **DOWNSTREAM**
StopWaste K-12 Smart Cafeteria Initiative (SCI)

SCI Participating School Districts → Food Share Tables → Food to Families & School Community (selected sites) → All In → Recovery Partners
Students and School Champions: Influencers of Behavior Change

COMMUNITY BASED SOCIAL MARKETING:

- Posters and Murals are Billboards
- Assemblies & District Board Presentations are Whole Group Presentations
- Classroom Presentations are our Small Group Presentations

INFLUENCE STRATEGIES

Low

High

One-On-One
Leveraging School Partnerships, Teacher and Student Champions
StopWaste Educational Centers
Assessing Missed Opportunities: Chaperone Program
4Rs Student Action Project: StopFoodWaste Curriculum
Waste Audits
Example of food waste in schools
StopWaste Ambassador Program (Middle & High School)
High School Waste Audit

Landfill Bin Contents by Weight March 2016

- 50% Compostable Materials
- 25% Unopened, Edible Food
- 21% Landfill
- 4% Recyclable Materials
Stop Food Waste School-Wide Challenges Provide Student Engagement
Students Take Action!
StopWaste High School Ambassadors rolling out an entire school district!
StopWaste Ambassador Program: Sustainability Dinners

Sustainability Dinner
FIERCE & City of Fremont
Fremont Teen Center
Metrics: Family Surveys & Home Fridge Audits

<table>
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<tr>
<td><strong>REDESIGN</strong></td>
<td>Increasing state and local policies addressing reduction of wasted food</td>
<td>Increasing adoption of the How2Recycle label by major brands and greater recognition by consumers</td>
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EPISODE 101:
FOOD SHARE TABLES
OUSD Nutrition Services CalRecycle Grant Work

Food Share Tables Improvements
Student And Staff Education

- Milk not required
- Take it to go

MILK does a body good, but only if you **DRINK IT!**

*Please take milk **ONLY** if you want it!*

*Milk is **NOT** required when you take a main entrée and ½ cup of fruit or vegetables*
### Oakland Unified School District

**DAILY PRODUCTION RECORD**

**K12 BREAKFAST Menu Production Sheet**

**ON SITE K12 & ALL SATELLITE KITCHENS**

**Offer-vs.-Serve:** No

**SATELLITE** - counts are due to the central kitchen by the 10th

#### Leftover Codes (L.O.)
- R-Re-serve
- T- Toss

#### SCHOOL NAME________________________

Site # 035 Sch. Kitchen:_____________________

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Recipe Description</th>
<th>Portion Size</th>
<th>Food Cook Temp.</th>
<th>Serving Temp.</th>
<th>Qty Prepared</th>
<th>Students Served</th>
<th>Adult Served</th>
<th>Kitchen L.O.</th>
<th>Food Share Table</th>
<th>Re-Serve</th>
<th>Food Share Table</th>
<th>Toss</th>
</tr>
</thead>
<tbody>
<tr>
<td>002251</td>
<td>Pancake, Mini Blueberry</td>
<td>A: 1 EACH</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>002218</td>
<td>Concha, Strawberry</td>
<td>A: 2.25 oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2</td>
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</table>
**Food Donation Tracking Log**

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Lunch</th>
<th>Snack</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit</td>
<td>Milk 1%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Fat Free</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lasagna</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk 1%</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Fat Free</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Notations:**
- **Breakfast**: Fresh Fruit, Milk 1%
- **Lunch**: Milk Fat Free
- **Snack**: Apple
- **Dinner**: Carrots, Cheese, Lasagna, Macaroni and Cheese, Milk 1%, Milk Fat Free
OUSD Nutrition Services CalRecycle Grant Work

Food Donation Tracking Log

- Melrose Leadership Academy Food Donation Program

Melrose Leadership Academy Food Donation Tracking Log Results:

- Kitchen Surplus Donated (Lbs)
- Food Share Surplus Donated (lbs)
- Food Share Surplus Reserved (lbs)

<table>
<thead>
<tr>
<th>Month</th>
<th>Kitchen Surplus</th>
<th>Food Share Surplus Donated</th>
<th>Food Share Surplus Reserved</th>
</tr>
</thead>
<tbody>
<tr>
<td>October</td>
<td>74.54</td>
<td>100.92</td>
<td>0</td>
</tr>
<tr>
<td>November</td>
<td>61.84</td>
<td>52.85</td>
<td>0</td>
</tr>
<tr>
<td>December</td>
<td>98.87</td>
<td>56.81</td>
<td>0</td>
</tr>
<tr>
<td>January</td>
<td>146.39</td>
<td>204.79</td>
<td>0.11</td>
</tr>
<tr>
<td>February</td>
<td>8.66</td>
<td>39.99</td>
<td>0</td>
</tr>
</tbody>
</table>

Food Share Table Milk Carton Donated: 628
OUSD Nutrition Services CalRecycle Grant Work

Food Donation Tracking Log

• Melrose Leadership Academy Food Donation Program

Melrose Leadership Academy Food Donation Tracking Log Results:

- Kitchen Surplus Donated (Lbs)
- Food Share Surplus Donated (lbs)
- Food Share Surplus Reserved (lbs)

Food Donation Total: **1323.41 lbs**
Food Reserved Total: **175.86 lbs**
LVJUSD Campus Catering District-Wide Effort

Thanksgiving & Holiday Food Rescue Missions.

- Thanksgiving Food Rescue Mission: 4032.4 lbs
- Holiday Break Food Rescue Mission: 859.6 lbs
- Spring Break Food Rescue Mission: TBD
Helping Schools Save Food:

**Food Share Table**

A Step-by-Step Guide for Alameda County Schools

Food waste is a national problem with approximately 40% of edible food ending up in landfills and never reaching a state, while many Americans lack reliable access to a sufficient amount of affordable, nutritious food. In Alameda County, hunger has increased seven times more than nationally. One out of five residents needs help from the Alameda County Community Food Bank; two thirds of those are need are children and seniors.

Schools can play an influential role in helping solve this problem, for example, by setting up a food share table and by contacting surplus food donors. Federal and state laws protect and encourage such actions. In California, SB 1380 establishes a state-wide goal to donate 35% of edible food currently being disposed of by the year 2025, while SB 567 allows schools to donate food that has been served but not eaten and placed on school share tables.

Thanks to the Oakland Unified School District for piloting the best practices shared in this guide and to the Alameda County Environmental Health Department for providing valuable guidance.

**Food Donation**

An Introduction for Alameda County Schools

Even with careful planning, schools and other organizations that serve prepared food typically have surplus edible food. Donating this food for people to eat may not only prevent waste but can also help alleviate hunger among those without reliable access to affordable, nutritious food.

Federal and state laws protect and encourage food donation. California recently passed three laws: AB 1219, the Good Samaritan Donation Act; protects donors of surplus food from liability; while SB 198 establishes a state-wide goal to recover and donate 35% of edible food currently going to waste by the year 2025. In addition, SB 567 explicitly allows public schools to donate food items that have been served but not eaten and placed on school share tables.

This guide provides an introductory resource, highlighting donation considerations and available resources to support your K-12 food donation program.

Thanks to the Oakland Unified School District for piloting the best practices shared in this guide, and to the Alameda County Department of Environmental Health for providing valuable guidance.
Any questions?

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