



Altamont Settlement Agreement
Education Advisory Board
Final Grant Report

Purpose of Grant: **Expanding Capacity for Waste Food Reduction in Alameda County**

Grant Objectives: Funds from this grant will be used to develop recommendations for CalRecycle’s stakeholder input and rulemaking process for SB 1383 related to edible food recovery, explore opportunities to replicate successful food recovery models and create a crowd-sourced map and database of Food Assistance Organizations, Food Recovery Organizations and Wasted Food Prevention and Recovery Resources.

Grant Period: **July 1, 2017 – June 30, 2018**

GRANT OUTCOMES AND DEMONSTRATED PROGRESS

The food waste reduction and food recovery field is undergoing rapid change, locally and nationally. As a result, we revised our action plan along the way to leverage those changes. Some of the initiatives we had proposed were already underway, others were premature due to timing of rulemaking and processes among public entities, and new needs and opportunities presented themselves. So, within each task, we slightly altered and tailored our activities to create the highest value interventions.

We refined and regrouped our activities into the three areas:

- Support for on-the-ground efforts to address wasted edible food prevention & recovery
- Policy analysis and advocacy
- Education and outreach to raise awareness regarding food recovery around food recovery

As a result of AEAB funding, we were able to achieve the following significant outcomes:

On-the-Ground Efforts

We provided significant support to a new organization, the Berkeley Food Network (BFN), which is leveraging new models of food recovery and food assistance. We provided critical strategic planning, subject matter expertise, connections and resources to BFN.



- We helped BFN achieve these critical milestones:
 - Securing a viable, affordable physical space in Berkeley to serve as a hub to expand local capacity for recovered food, which BFN expects to be finalized by September 2018.
 - Developing a Hub Kitchen pilot project to utilize prepared food that is currently being discarded, and will also innovate on reduced packaging waste in food distribution. The pilot will launch in September 2018 with funding provided in part by the AEAB.
 - Developing key partnerships with food recovery organizations like RePlate, local institutions like Bauman College, and potential food donors like Starbucks.
- Assisting All-In to identify potential donors for its upcoming Oakland pilot by analyzing data on commercial operators and estimates of surplus food collected and created as part of our research culminating in NCRA's StopWaste-funded study, *Commercial Food Waste Reduction in Alameda County*.
- Connecting the City of Alameda Public Works Department, FoodShift and the Alameda Food Bank to collaborate on ways to increase surplus food recovery in Alameda.
- Brokering numerous conversations between regarding surplus food donation for animal consumption, including with Tiny Farms and the Oakland Zoo, resulting in a new relationship between Tiny Farms and the Oakland Coliseum.

Policy and Advocacy

We influenced the SB 1383 rule-making process to reflect the needs and priorities of food recovery organizations in Alameda County through direct involvement in SB 1383 workshops, and promoting awareness and engagement in the process by local organizations.



- Our input contributed to CalRecycle’s decision to include animal feed as a recovery destination in the regulatory language.
- We provided review and input on a local food donation guide being developed by StopWaste, and enlisted the engagement of local environmental health staff in the City of Berkeley, which operates separately from the Alameda County Environmental Health Department.
- We provided input to the City of Berkeley’s Zero Waste Commission regarding the desirability and timeliness of a proposal to promote a food donation law modeled on French law. We leveraged knowledge of the SB 1383 process to provide advice.

Education and Outreach

- In recognition of the needs of local jurisdictions, we conceived, planned, and began organizing a [Zero Food Waste Forum](#) under the auspices of NCRA, scheduled for October 16, 2018, to assist local jurisdictions to tools and knowledge needed to meet SB 1383 requirements when they are issued. Progress to date includes:



- Assembled steering committee
- Created work plan
- Drafted program:
 - Selected date & location (World Food Day Tuesday October 16, 2018)
 - Began identifying and soliciting sponsors (fiscal sponsor: NCRA, co-sponsors: SWANA Gold Coast Chapter)
 - Publicizing the Forum via NCRA newsletter
 - Released call for presenters in May 2018 and currently evaluating proposals and selecting presenters
- We authored regular blog posts shared via the NCRA E-News to disseminate information on local food waste reduction and food recovery developments, including the following topics:
 - March 2018: [Alameda County Food Bank – Big Slices of the Food Recovery Pie](#) featuring ACCFB’s local donation program from distributors and manufacturers

- April 2018: [New Horizons in Food Rescue Around California](#), highlighting innovative food recovery programs that may become more relevant as SB 1383 rolls out
- May 2018: [Fodder For Thought: Recovering Food and Feeding Animals](#), highlighting local programs that recover food for animals or may be donation sites
- June 2018: updates on SB 1383 (not posted online yet)

QUOTES AND STORIES

We have had a number of communications with entities in Alameda County that give us hope that our work has helped address the problem of wasted food. Here are two specific quotes:



"The NCRA Zero Food Waste team has provided invaluable support to BFN during the past year. They have helped to conceptualize, scope, plan, build community partnerships and organize two key pilots utilizing surplus food in Berkeley: the BFN Hub Kitchen project (we are grateful for 2018-19 funding from the Altamont Education Advisory Board) and BFN's planned pop-up meal program. The team has also been instrumental at providing supporting data and letters of support to city staff and citizen councils in our efforts to secure a cost-effective warehouse space for our planned food hub. The team has also brought our BFN network members new opportunities to connect with food donors, as well as to donate surplus food from our feeding programs to animal operations, and has brought a wealth of energy and ideas to build a robust food recovery component to BFN's work." ~ Sara Webber, Executive Director, Berkeley Food Network



"We did get an initial load of bread from Larry, about 20lbs. Unfortunately Helen's supply dried up. We realized that the process for procuring bread from small sources like Larry won't be sustainable for us, but we have kept in touch with the ACCFB, and they have put us in touch with the Oakland Coliseum where we are now exploring the option to take excess hotdog buns in bulk. I'll keep you posted as that progresses!" ~ Andrew Brentano, Founder, Tiny Farms:

APPENDICES

APPENDIX A: DETAILED ACTIVITIES, COURSE CORRECTIONS AND KEY LEARNINGS

This section provides detailed information on our activities, and highlights our course corrections against the original proposed scope of work, demonstrating where we placed effort and emphasis in an attempt to have the highest value impact.

Our key learnings center on the fact that there will be significant change and opportunity for increasing food recovery and reducing food waste during the next 3-5 years in light of new state legislation (AB 1219 and SB 1383), and enterprises (both nonprofit and for-profit) coming online. Local jurisdictions will be playing a more active role in coming years, and we expect them to require support. There is need for local coordination of efforts to scale food recovery and make it safe and efficient, and we believe the BFN hub offers a promising community model. Finally, Information gaps remain significant - among market players and related to potential resources available.

Task 1

Proposed: Catalogue the existing food recovery infrastructure in each community and identify specific opportunities for each community in Alameda County to comply with the requirements of SB 1383

Most communities are not yet ready to make specific commitments of resources against SB 1383 compliance, and since the regulations are still being developed, it is not yet possible to determine definitively how each community might best approach compliance. We decided instead to attend SB 1383 workshops hosted by CalRecycle and submit comments to strengthen the regulatory language, specifically around edible wasted food. We also raised awareness of the rulemaking process among local organizations, and acted as a funnel for feedback to CalRecycle.

We determined that local jurisdictions in Alameda County and Northern California can greatly benefit from learning about various compliance approaches to SB 1383 edible food recovery requirements, so we conceived, planned and began organizing a Zero Food Waste Forum under the auspices of NCRA. The Forum will take place on October 16, 2018.

We put our efforts behind supporting the emerging, innovative food recovery hub model being pioneered by BFN, that can serve as a model for other communities, and engaged in the following activities in support of BFN:

- Conducted field research and collected technical and financial specs on the Family Meals program of Food for Free in Boston to serve as a model for the Hub Kitchen pilot
 - Coordinated numerous planning meetings related to sourcing recovered food and garnering community support
- Drafted the Hub Kitchen pilot plan and application for funding

- Brokered local partnerships with RePlate and Bauman College
- Supported a team from the Haas Social Sector Solutions program at UC Berkeley to gather key data and statistics on food insecurity in Berkeley, and to develop business plans, operating models and pitch decks for BFN's hub
- Monitored new food recovery efforts by the Alameda County Community Food Bank that can align with and support BFN's mission
- Studied food recovery programs throughout the US that can serve as models for BFN (ie Tufts, Harvard, Food for Free, Daily Table, and DC Kitchen) and collected data on budgets and operations to inform BFN's operational model
- Evaluated feasibility of setting up pop-up feeding events in Berkeley in partnership with BFN and Re-Plate using rescued prepared foods
- Engaged in direct advocacy with Berkeley commissions, Council Members and staff, securing letters in support of rental space for BFN's food hub

The team also continued to monitor developments in the food recovery space to identify resources that could support further on-the-ground expansion. We have shared these resources with numerous local organizations.

These include:

- Apps that enable restaurants to sell leftovers at the end of the day--we identified a number of these apps throughout the world and met with developers of one that just came online in Berkeley, [TooLow](#). We are helping publicize this option to BFN members
- Online platforms that enables [commercial kitchens to rent their space](#)(co-cooking, which could be useful to BFN when it has its own commercial kitchen)
- Digital wholesale platforms that intercept and sells oversupplied food to restaurants, hospitals, and institutional facilities--[foodmaven](#) and [spoileralert](#)
- Reusable and compostable containers in which to distribute prepared recovered food--[gobox](#), Center for Environmental Health's report, [Avoiding Hidden Hazards: A Purchaser's Guide to Safer Foodware](#) and [Responsible Purchasing Network](#)
- Food delivery services partnering with food banks ([DoorDash](#) & [UberEats](#) among others)
- Apps that enable individuals to share extra food ([Olio](#))
- Technologies that can extend food shelf life -- [BluWrap](#), [Edipeel](#), & [Super Bag](#), among others
- Model programs, such as [Daily Table](#), selling healthy affordable food in a Boston food desert; Food for Those in Need, a program rescuing prepared food and creating ready to eat meals at Tufts University; [DC Central Kitchen](#) and [LA Central Kitchen](#) which provide job training and repurpose rescued food and [Salvation Army's DMG Foods](#), a grocery store in a Baltimore food desert with in-store job training and food education

- Resources for measuring food loss and waste -- [food loss and waste protocol](#)

Task 2

Proposed: Conduct follow up research on surplus food generators, including food manufacturers, industrial kitchens, farmers' markets, and produce distributors

We conducted outreach to each of the major categories, including Sysco, farmer's markets, and wholesale markets and determined that further research is not required as solutions, primarily from All-In and the ACCFB are emerging to address the surplus food in these areas.

We determined that a physical location to receive donations, such as the planned BFN hub, will be critical to scaling food recovery locally.

Task 3

Proposed: Create crowd-sourced map and database of feeding operations (beyond those that are members of the Food Bank)

We identified a plethora of online maps highlighting feeding operations already exist (Appendix B). We also learned of a statewide guide being issued by the California Department of Environmental Health, the [Safe Surplus Food Donation Toolkit](#), as part of a new outreach effort. The toolkit promotes three specific maps/resources: [Sustainable America](#), [Feeding America](#) and [Ample Harvest](#).

Since this toolkit will be shared statewide, and locally, with food businesses, we determined that the most effective approach would be to encourage participation by local organizations at existing sites, rather than create a new map.

We conducted outreach to a variety of local feeding programs to share the toolkit and to encourage them to self-populate the resources being highlighted.

Task 4

Proposed: Connect food rescue organizations to animal feeding operations for food not appropriate for human consumption

We identified several in-county animal feeding operations interested in using food not appropriate for human consumption as animal feed and have been helping connect them to food rescue organizations with appropriate material, including:

Pursuant to number of conversations and connections we brokered, Tiny Farms Inc, an Alameda County-based business raising crickets for animal and human consumption has been in conversation with the Oakland Coliseum to explore large-scale donation of stale hot dog buns.

Task 5

Proposed: Connect school districts and corporate cafeterias to program resources offered through StopWaste and Nancy Deming

We learned that StopWaste and Nancy Deming are conducting systematic outreach to school districts and corporate cafeterias to program resources, so there was no need for our team to take on this task.

We made connections between Nancy Deming and Piedmont Unified and Hayward Unified. In the case of Piedmont, the connection has led to a contract to engage the resources Nancy offers at PUSD (as part of a broader City of Piedmont contract), to address outreach, education and infrastructure for improved food waste diversion and source separation.

Task 6

Proposed: Create & distribute educational materials on Good Samaritan Law, tax benefits & recipients to food businesses

We learned that StopWaste was developing a Food Donation Guide. We reviewed and provided feedback to StopWaste on their document, and made connections to local health inspectors in Berkeley and on the UC Berkeley campus (separate operations from Alameda County Health Department).

We also learned that pursuant to AB1219, the California Good Samaritan Food Donation Act, the California State Department of Environmental Health issued a food donation guide. AB 1219 passed in 2017 and is designed to strengthen the state's food donor protection laws in order to maximize food donation. It clarifies that food donated past the date label printed on the product is not gross negligence, extends protections to good faith donors, and requires Environmental Health Officers, during inspections of food facilities, to promote the recovery of food for people by highlighting the laws which exist to protect food donors. We were able to share this resource locally beyond Environmental Health, and ensure that local recipient organizations were aware of the resources it is highlighting to food businesses.

We also provided input to the Berkeley Zero Waste Commissioners on the issue of whether the City should adopt an ordinance making it illegal for grocery stores to throw away edible or usable food, similar to the French law. Using data from our 2017 report, as well as knowledge of emerging SB 1383 regulations, we were able to make recommendations to Berkeley regarding its direction. Supermarkets are already the biggest current donors of surplus food in Alameda County, working mostly via the ACCFB Grocery Rescue program. Any model ordinance would need to address a broader group of generators, to meet emerging SB 1383 rules as well as to practically have an impact in Berkeley based on the (imperfect) estimates we have. The team determined that until Berkeley has a physical hub that can accept surplus food donations and SB 1383 rulemaking is completed, it does not make sense for the City of Berkeley to adopt such an ordinance.

APPENDIX B: SITES WITH MAPS/LOCATORS FOR FOOD DONATION

[Ample Harvest](#) allows you to search food pantries by zip code and shows the location on an interactive map.

[The Campus Kitchen Project](#) partners with high schools, colleges and universities to share on-campus kitchen space, recover food from cafeterias and engage students as volunteers who prepare and deliver meals to the community.

[Earth's 911](#) provides local resources on recycling, pollution prevention and environmental information based on your zip code.

Built by and for foragers, Falling Fruit is an interactive map of the overlooked culinary bounty of the city streets. It aspires to be the most comprehensive map of its kind.
<https://fallingfruit.org/>

[Feeding America](#) has a map of their own Feeding America member food banks. Some of these food banks might have a minimum donation size requirement for pick up.

[Find a Composter](#) near you using this tool.

[Find a Food Pantry](#) near you using this tool.

[Food Connect](#) helps organizations with excess food find local charities who can use the food.

[Food Cowboy](#) connects wholesalers to charities to recover rejected food deliveries.

[The Food Recovery Network](#) recovers meals from college dining halls and delivers them to local partners to distribute to the community.

This [Homeless Shelter Directory](#) allows you to search homeless shelters and services by city.

[MEANS](#) is a live match making map where donors can post donations and nonprofits can get alerts.

Rock and Wrap It Up's [Hungerpedia](#) is a live downloadable directory of agencies in need of contributions.

US EPA

<https://www.epa.gov/sustainable-management-food/wasted-food-programs-and-resources-a-cross-united-states#resources>

Find your [state's health and environmental agencies](#) for more information.

Share Cities Website of food sharing activities worldwide; includes a map
<http://sharecity.ie/research/sharecity100-database/>

[Sustainable America](#) has a live interactive map of food rescue non-profits that can take your donations.

