



# Zero Food Waste Forum Program Guide

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# Zero Food Waste Forum

Brought to you by:

Northern California Recycling Association

Gold Rush Chapter, Solid Waste Association of North America

U.C. Berkeley Basic Needs Committee

Food, Equity, Entrepreneurship and Development

Ugly Fruit & Veg Campaign



## Thanks to our sponsors

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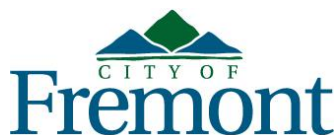
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# Thanks to our volunteers + staff

## **Zero Food Waste Forum Steering Committee**

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Nicole Angiel  
Avana Andrade  
Cassie Bartholomew  
Susan Blachman  
Derek Crutchfield  
Jack Johnson  
Carolyn Lasar  
Laura McKaughan  
Susan Miller Davis  
John Moore  
Marie Mourad  
Alyson Schill

## **Zero Food Waste Forum Volunteers**

Ruth Abbe  
Nik Balachandran  
Susan Blachman  
Julia Edelman  
Danielle Epifani  
Alex Hoffman Bradley  
Leonard Jenkins  
Debra Kaufman  
Zahra Kelly  
Sarah Koplowicz  
Carolyn Lasar  
Laura McKaughan  
Susan Miller Davis  
John Moore  
Marie Mourad  
Jessica Robinson  
Roheen Safir

## **NCRA Staff**

Juliana Gerber

# Zero Food Waste Forum

## Program, Speakers & Bios

### **Registration & Breakfast: 8:00-8:30 am**

Food provided by FoodShift

Coffee provided by 1951 Coffee

**Food Shift** is a leading innovator in creating models for a healthier food system and reducing wasted food.

**1951 Coffee** is a non-profit specialty coffee organization seeking to promote the well-being of the refugee community in the San Francisco Bay Area by providing job training and employment to refugees and asylees while educating the surrounding community about refugee life and issues.

### **Welcome 8:30 - 8:45 am**

### **Session 1: 8:45-10:00 am**

#### **Setting the Stage – Legislative and Policy Changes on the Horizon (SB 1383, AB1219...)**

- Martine Boswell, CalRecycle, SB 1383 - The State's Perspective and What's Next
- Justin Malan, Ecoconsult, Educating Food Waste Generators About AB1219
- Melissa Romero, CAW, Food Waste Prevention, Recovery and Reuse Legislation and Regulation -- current and future

**Martine Boswell** is an Environmental Scientist in CalRecycle's Statewide Technical and Analytical Research Branch. She serves as CalRecycle's technical specialist on food waste, and provides scientific analysis on food systems and climate change. Martine is also highly engaged in statewide efforts to increase safe surplus food donation in California, and is a member of the CalRecycle team tasked with developing regulations for the edible food recovery component of SB 1383. She received her bachelor's degree in environmental studies from the University of California Santa Cruz, and her master's in environmental studies from the University of Pennsylvania.

For more information see

CalRecycle GGRF Grant Programs—including Food Waste Prevention and Rescue:

<https://www.calrecycle.ca.gov/Climate/GrantsLoans/>

Martine Boswell

Environmental Scientist

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**Justin Malan** was born and raised in Cape Town, South Africa. He graduated from the University of Cape Town with a Bachelor's Degree in Law and Public Administration and a Masters Degree in Environmental Studies.

Justin and his wife sailed a circuitous route to the USA in their home-built sailboat. They settled in California in 1986 and have been living in Sacramento ever since, except for 2007 when they sailed with their family across the Pacific. After working for several years in State government and in the California Legislature, Justin started his environmental advocacy and consulting firm – Ecoconsult. For almost three decades, Justin has worked extensively with the California Legislature, public interest groups and state regulatory agencies.

**Ecoconsult** is a full-service government affairs, political strategy and environmental advocacy firm located downtown Sacramento, California. Established in 1994, Ecoconsult has represented a wide array of environmental, health, green industry, resources and transportation clients before both the State Legislature and regulatory agencies. Ecoconsult currently represents the California Environmental Health Administrators; NRDC; StopWaste.Org; Community Alliance with Family Farmers; Heal the Bay; CERES; CRYQ Energy; the Pacific Coast Shellfish Growers' Association; Clean Seas Lobbying Coalition; and the California Compost Coalition.

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As Policy Associate at Californians Against Waste, **Melissa Romero's** areas of focus are food waste reduction, assisting the development of local food packaging ordinances, enforcement and implementation of previously passed legislation, and general support for CAW sponsored legislation. In 2017 Melissa assisted in the development of the updated California Good Samaritan Food Donation Act (AB 1219) and the Food Waste Reduction and Date Labeling Act (AB 954).

Founded in 1977, **Californians Against Waste** is a non-profit environmental research and advocacy organization that identifies, develops, promotes and monitors policy solutions to pollution and conservation problems posing a threat to public health and the environment. Californians Against Waste's history has demonstrated it to be the nation's oldest, largest and most effective non-profit environmental organization advocating for the implementation of waste reduction and recycling policies and programs.

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## Session 2: 10:30-12:00

### Financing and Implementing Innovative Rescue & Recovery Programs

#### San Diego

- Barbara Hamilton, San Diego Food System Alliance, Coordinating a County Fighting Food Waste Around the Food Recovery Hierarchy

#### Los Angeles

- Iesha Siler, LA Food Policy Council, Lessons from LA: Innovative Public-Private Partnerships to Promote Food Rescue, part 1
- Alyson Schill, LA Food Policy Council, Lessons from LA: Innovative Public-Private Partnerships to Promote Food Rescue, part 2

#### Silicon Valley

- Robin Martin, Silicon Valley Food Rescue, Joint Venture Silicon Valley

#### Alameda County

- Annalisa Belliss, StopWaste, Partnering with Businesses, Schools and Food Recovery Organizations to Reduce Wasted Food
- Nancy Deming, Oakland Unified School District, Food Waste Prevention in Schools

**Barbara Hamilton** serves as Director of Strategic Initiatives for the San Diego Food System Alliance, with a current focus on collaboration and engagement in both reducing food waste and increasing food donation to people in need across San Diego County.

A LEED Green Associate with a Master of Applied Science in Environmental Policy and Management, Barbara has built diverse experience over the past 12 years in sustainability program management and development via her sustainability consulting business: Eco-Stream.

Barbara has served as Chair for the Novation Environmental Advisory Group, a nation-wide advisory working to green the supply chain. She chaired the San Diego Nutrition in Healthcare Leadership Team, working to support healthy, sustainable food in the healthcare sector, as well as participating in regional, state, and national collaborative efforts with Health Care Without Harm supporting more sustainable meat production and consumption.

The **San Diego Food System Alliance** is dedicated to developing and maintaining an equitable, healthy and sustainable food system for the benefit of all people in San Diego County. Their network consists of more than 120 groups with 40 Voting Members representing a diverse cross section of the food system including: distribution, health, food security, philanthropy, production, education and government.

They create a space for conversation and collaboration by facilitating 6 Working Groups around the following areas: [Healthy Food Access](#), [Reducing Barriers to Farming](#), [Food Recovery](#), [Urban Agriculture](#), [Sustainable and Local Seafood](#) and Good Food Procurement. Through regular convenings they are able to highlight intersections among members to increase efforts around good food and catalyze solutions for system level changes through [advocacy](#), educational campaigns, [community events](#) and special initiatives.

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Follow us on [Facebook](#), [Twitter](#), [Instagram](#)

**Ilesha Siler** is a Senior Policy Associate for the LA Food Policy Council, acting as the staff liaison to the Working Groups of Food Waste Prevention & Rescue and Good Food Purchasing Policy. She previously staffed the Urban Agriculture Working Group, where she facilitated the establishment of the Urban Agriculture Incentive Zone in LA City; and the Farmers For All Working, where the most recent policy win was an ordinance requiring EBT acceptance at all farmers market in the City of Los Angeles.

Prior to joining the LA Food Policy Council, Ilesha worked as a legislative deputy for City of Los Angeles Councilwoman Jan Perry, where she focused on policies addressing food access, public safety, and parks and recreation. Her multi-ethnic background sparked her interest in exploring and working across cultures, taking her into communities throughout Los Angeles, Washington D.C., New York City and abroad in Chile, India, and Morocco.

Ilesha holds a B.S. in Public Policy, Planning and Development from the University of Southern California, and a Masters in Public Health, with an emphasis on Urbanism and the Built Environment, from Columbia University. Her graduate thesis was focused on how Community Supported Agriculture (CSA) could serve as a way for low-income communities to increase their access to fresh, local, organic produce and connect with local farmers. She was born and raised in Pasadena, where she is still a resident and an active member in Transition Pasadena and the New Horizon School Peace Garden.

The [Los Angeles Food Policy Council](#) (LAFPC) is a collective impact initiative, working to make Southern California a Good Food region for everyone—where food is healthy, affordable, fair and sustainable.

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**Twitter:** [@goodfoodla](#) **Facebook:** [Los Angeles Food Policy Council](#) **Instagram:** [@lagoodfood](#)  
[www.goodfoodla.org](http://www.goodfoodla.org)

**Alyson Schill** serves on the steering committee of the LA Food Policy Council's Food Waste Prevention and Rescue working group and strives to bridge the gap between public and private entities involved in surplus food management.

She is a co-founder for the LA-based donation matching technology platform, ReFeed, which serves to connect all entities in the food donation landscape. After over 10 years of working in event management and sustainability in Taiwan, New York, LA and across the US, she



approaches solutions from a standpoint of unity in abundance and behavioral change through personal connection.

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**Robin Franz Martin** came to Joint Venture's Food Rescue Initiative in 2017 to head the A La Carte pilot program, bringing 20 years of experience in public health and community team building. Most recently she led volunteer building projects for LifeMoves, Bay Area, an organization committed to ending the cycle of homelessness in Santa Clara and San Mateo Counties.

Robin started her career with the NAACP working on urban environmental health issues, later working in Boston at the Education Development Center on national and international public health issues, and as Executive Director of the Central Square Business Association. She also founded a summer camp program for at-risk middle school students, fostering personal and social change through exposure to sustainable agriculture and healthy food options.

In 2007, Robin began work in emergency preparedness in Central Ohio, developing and directing the Medical Reserve Corps of Franklin County as a coordinated emergency response team serving the 1.2 million residents during power outages, severe storms, and disease outbreaks. During the H1N1 public health response, Robin coordinated the volunteer response to the event for the state capital, including thousands of staffing assignments at the vaccination clinics, and received national attention for her best practices in volunteer management.

In Silicon Valley she continues to fulfill her passion for community involvement through her work with the Girl Scouts, LifeMoves, and Project Happiness. She holds a B.S. from the University of Michigan.

The **Joint Venture Silicon Valley Food Rescue** initiative is working to alleviate hunger in the region by eliminating food waste and distributing surplus food to those in need. One initiative is A La Carte, a food truck collecting excess food from corporations and university campuses and delivering it directly to those in need. Links to Silicon Valley social media sites for the food rescue pilot program:

<https://twitter.com/ALaCarteSV>  
[facebook.com/alacartesyv](https://facebook.com/alacartesyv)

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<https://jointventure.org/initiatives/silicon-valley-food-rescue>



**Annalisa Belliss** is a Program Services Specialist at StopWaste specializing in Food Waste Reduction. Over the last 5 years she has worked with school communities across Alameda County on the Stop Food Waste Action Project; with school districts to institutionalize food share tables and the Smart Cafeteria Initiative; and with businesses to track and reduce wasted food through the Smart Kitchen Initiative.

[StopWaste](#) is a public agency responsible for increasing recycling and reducing waste in Alameda County by helping businesses, residents and schools waste less, recycle more and use water, energy and other resources efficiently. They do this through projects at home, at work and at school. They are a public agency governed by the Alameda County Waste Management Authority, the Alameda County Source Reduction and Recycling Board, and the Energy Council. You can find them and access their resources online at [StopWaste.org](#).

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**Nancy Deming's** passion and objective in her work is to serve the community by developing, educating, implementing, and maintaining sustainable initiatives that will effect positive changes to our environment. Her work focus is with k-12 schools and school districts on waste reduction and sorting programs. Nancy has developed and continues to expand on comprehensive initiatives to reduce and recover edible school food that would otherwise be sent to the landfill or for composting. She is the Sustainability Manager for Oakland Unified School District Custodial and Nutrition Services Departments and works as well with schools and school districts in Alameda and Central Contra Costa Counties.

[ousd.org/greengloves](http://ousd.org/greengloves)  
[www.biocycle.net/2018/03/12/k-12-school-food-recovery-roadmap/](http://www.biocycle.net/2018/03/12/k-12-school-food-recovery-roadmap/)

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*Recycle Smart Schools Program*  
*Central Contra Costa Solid Waste Authority*  
*Alameda County Schools and Districts*

### **Lunch & Working Groups: 12 - 1:30**

- Dana Frasz, Food Shift, The Power of Social Enterprise: addressing food waste through economic opportunity
- Breakout Session 1: 12:30 - 1:00
- Breakout Session 2: 1:00-1:30

#### **Breakout Topics:**

- Education & Outreach
- Groups, businesses & governments working together
- Prevention & Reduction
- Measurement & Compliance
- Rescue/Recovery Logistics -- getting surplus food to the right people: rescue, recovery, working with grocery stores & produce markets, schools, paid edible food recovery, prepared food recovery, working with food banks

**Dana Frasz** is a visionary and determined systems thinker with 15 years of food recovery and entrepreneurship experience. Acknowledging that the current food system was leaving both food and people falling through the cracks, Dana launched Food Shift in 2012, and The Food Shift Kitchen social enterprise in 2016. Dana leads Food Shift in developing models that strengthen food recovery infrastructure, provide jobs, and improve access to nutrition. Food Shift is a key educator, innovator, and leader within the movement toward a more sustainable use of food and resources.

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#### **About [Food Shift](#) and The Food Shift Kitchen:**

Since its launch in 2012, Food Shift has played an important role as a leader in the movement to reduce wasted food, and as an innovator in creating models for a healthier food system.

In 2016, Food Shift launched The Food Shift Kitchen (TFSK), a unique social enterprise that recovers produce that would have otherwise been wasted due to cosmetic imperfections, and transforms it into nutritious food products that are donated to food insecure communities, or sold through catering services to generate revenue for the program. TFSK provides a six-month culinary training and certification program for formerly homeless individuals facing high barriers to employment. Apprentices in the program learn valuable work-ready skills to increase their confidence in the workplace, support future employment, and strengthen their long-term economic security.

Food alone won't solve hunger. Food Shift is working toward collaborative, systemic solutions to address the root causes of wasted food and food insecurity. This is part of Food Shift's holistic vision for a more sustainable food system-- one that eliminates waste, feeds the hungry, and creates economic opportunity for all.

### Session 3: 1:30--3:00

#### Innovative Measurement Tools to Prevent and Reduce Food Waste

- Darby Hoover, NRDC, Food Matters: What We Waste and How We Can Expand the Amount of Food We Rescue
- Wendi Shafir, LEED, AP Sustainability, 3 Measurement Options for Wasted Food Lead to Source Reduction
- Nate Clark, Spoiler Alert, Operational KPIs and data-driven approaches to drive food waste reduction
- Steven Finn, LeanPath, The Measurement Gap: Gathering and Using Data to Drive Behavior Change and Food Waste Prevention

**Darby Hoover** is a Senior Resource Specialist at the Natural Resources Defense Council. She specializes in issues related to wasted food prevention, composting, anaerobic digestion, zero waste, recycling, and sustainable packaging. Darby's previous work includes helping to manage NRDC's sustainability initiatives with sports and entertainment organizations, including Major League Baseball, the National Basketball Association, the National Hockey League, the Academy Awards, and the GRAMMY Awards. Her publications include NRDC's "[Estimating the Quantities and Types of Food Waste at the City Level](#)," "[Guide to Composting at Sports Venues](#)," and "[Game Changer: How the Sports Industry is Saving the Environment](#)." Darby received her bachelor's degree from Stanford University and her master's in Energy and Resources from U.C. Berkeley.

Overview document for the reports referenced can be found here:

<https://assets.nrdc.org/sites/default/files/food-matters-ib.pdf>

And the reports referenced are available here: <https://www.nrdc.org/resources/food-matters-what-we-waste-and-how-we-can-expand-amount-food-we-rescue>

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**Wendi Shafir** has been working in the environmental field for over 25 years. For the past 15 years she has been a leader promoting sustainability, pollution prevention and waste prevention, with a focus on food. An environmental engineer by training, Wendi is also a LEED (Leadership in Energy and Environmental Design) accredited professional with experience in green building. Providing technical assistance and access to resources, she has helped many organizations, industry sectors as well as all levels of government to realize efficiencies while reducing their environmental footprint. Strategies feature saving water and energy, minimizing chemical use and regulatory burden, reducing waste and meeting customer expectations while saving money.

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**Nate Clark** is the Marketing Manager at [Spoiler Alert](#), a Boston-based technology company that helps food businesses manage unsold inventory. Spoiler Alert works with operators of food distribution centers and partners with companies like Sysco and HelloFresh to enable item-level tracking and reporting of food recovery and waste diversion activities, while also facilitating food donations, discounted sales, and organics recycling to local, regional, and national networks of outlets (activities that collectively support compliance with California's SB 1383). Prior to joining Spoiler Alert, Nate worked at ReFED, where he helped to develop a database of over 500 innovative organizations developing food waste reduction solutions. Nate has also held staff positions at two nonprofits and BioCycle magazine.

- Spoiler Alert webinar: [How to leverage unsold inventory to drive business value](#)
- Spoiler Alert webinar: [Operational KPIs to improve shrink management and drive waste reduction](#)
- Spoiler Alert eBook: [A Strategic Guide for Using Data to Drive Food Loss and Waste Reductions](#)
- Spoiler Alert blog: [How holistic management of unsold food inventory drives business value](#)

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**Steven Finn** is the Vice President of Food Waste Prevention for LeanPath. In this role, he leads teams in helping their clients take control of their food waste, reducing waste and costs while engaging employees to institute a culture of food waste prevention. He is also a member of the LeanPath leadership team with extensive experience and expertise in food waste reduction and prevention strategies, speaking frequently at industry events and providing education and leadership for their clients.

Most recently, Steven was the Managing Director of ResponsEcology, a sustainability and change management consulting firm helping organizations to reduce waste and drive transformational culture change with triple bottom line impact. Steven combines 25 years of strategy and control experience in the supply chain sector with a passion for sustainability and conscious capitalism. He has conducted extensive research into the problems of food security, water security, and global food waste, and has developed innovative public-private partnerships to capture and redistribute excess food to mitigate hunger.

Steven holds a BA in Economics from the University of Delaware, an MBA in Finance from West Virginia University, and the MSOD and MPHIL degrees in Organizational Dynamics from the University of Pennsylvania. He teaches "Global Pennovation"—a project-based graduate class at the University of Pennsylvania focusing on innovation for sustainability in which a multi-disciplinary group of students works to contribute to one of the world's most pressing sustainability problems. Steve is a frequent speaker on global food waste and food recovery

topics and has served on three non-profit boards in the food sector. He is the author of the blog "FoodForThoughtfulAction."

**Steven M. Finn**

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**Coffee Break: 3:00-3:30**

**Hosted by ReGrained**

[ReGrained](http://ReGrained.com) is a local company working on creative solutions to fight food waste.

We focus on "upcycling" would-be-wasted ingredients and turning them into healthy and delicious snacks! We're a Certified B Corp, 1% For the Planet, and use compostable packaging. Today we produce 3 flavors of tasty/nutritious snack bars made with upcycled brewers' grain. But we're not stopping at bars. SuperGrain<sup>+</sup> flour is as versatile as it is delicious. Savory to sweet - the possibilities are seemingly endless.

**Session 4: 3:30-4:30**

**Breakout Session 2**

- Breakout Session 3: 3:30 - 4:00
- Breakout Session 4: 4:00-4:30

**Breakout Topics:**

- Education & Outreach
- Groups, businesses & governments working together
- Prevention & Reduction
- Measurement & Compliance
- Rescue/Recovery Logistics -- getting surplus food to the right people: rescue, recovery, working with grocery stores & produce markets, schools, paid edible food recovery, prepared food recovery, working with food banks

**5-7 pm Tech Showcase**

- BuffetGo
- ChowMatch
- Common Compost
- COPIA
- LeanPath
- Olio
- Recyclist
- RePlate
- Spoiler Alert

The **BuffetGO** app offers supermarkets, restaurants and bakeries a chance to sell their surplus unsold food at a discount to BuffetGO users in the minutes before closing time. Participating eateries carbon footprints will be reduced while adding revenue to their businesses that they were literally "throwing away".

**BuffetGO** users will be rescuing perfectly fresh and delicious food from going to landfills, thereby eliminating methane gas which is almost 30x more potent than CO2!

The process is seamless. The customer goes online or on the mobile app, pays for the item to receive a voucher, and will arrive at the participating establishment during the designated pick up time specified to grab their food.

Please download the **BuffetGO** app on the Apple App Store or Android Google Play Store and check out the website ([www.buffetgousa.com](http://www.buffetgousa.com)) to learn more!

Press Releases:

Check us out in the Los Angeles Times! - <http://www.latimes.com/food/dailydish/la-dd-food-waste-buffet-20161010-snap-story.html>

Check us out in the Huffington post - [http://www.huffingtonpost.com/entry/buffetgo-app-buy-buffet-leftovers-discount-cheap-food\\_us\\_57fbe86be4b0e655eab6b6d9](http://www.huffingtonpost.com/entry/buffetgo-app-buy-buffet-leftovers-discount-cheap-food_us_57fbe86be4b0e655eab6b6d9)

Check us out in Martha Stewart - <http://www.marthastewart.com/1507123/buffetgo-helps-eliminate-food-waste-selling-leftovers>

Check us out on nbc chicago - <http://www.nbcchicago.com/news/local/buffetgo-chicago-baker-miller-food-waste-395311341.html> -

Business insider - <http://www.businessinsider.com/seamless-like-app-buffetgo-2016-10> -



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The **ChowMatch** technology is currently used in over 500 U.S. cities and towns to streamline the food recovery and distribution process. A key component of the ChowMatch technology is that it is designed to operate without a full time dispatcher.

ChowMatch is also being used in counties throughout California including San Mateo County, Santa Clara County, Orange County, Kern County, and parts of San Francisco and Alameda. ChowMatch is adding 150 new cities annually.

Current ChowMatch customers include non-profits, municipalities, foundations, corporations, universities and county governments. Organizations that support ChowMatch provide a free service to pick up food from donors and drop off at a recipient agency. There is no charge to the donor or recipient for this service.

Come visit us at the Tech Showcase to learn how the ChowMatch technology supports different food recovery models throughout the U.S. For organizations new to food recovery, we also provide consulting and education related to starting a food recovery program.

You can also learn more about us at [ChowMatch.com](http://ChowMatch.com).

**Common Compost** is a sustainable food recycling and composting service provider located in Oakland, California. We're dedicated to increasing access to high quality, locally produced compost for urban agricultural projects. Our programs encourage food processors to think more holistically about food waste and help them to reclaim it as a renewable resource for community gardens, farms, and city soil. We work to keep the process hyper local, managing food waste on-site and creating closer relationships between food waste generators and nearby urban agricultural projects. AND we compost using the power of worms!

Kourtnii Brown

Founder and Director, Common Compost

[www.commoncompost.org](http://www.commoncompost.org)

Instagram: [@compostlocal](https://www.instagram.com/compostlocal)

Facebook: [/commoncompost](https://www.facebook.com/commoncompost)

*"All the fertile areas of this planet have at least once passed through the bodies of earthworms."  
-- Charles Darwin*



SB 1383 will require California 20% of currently disposed food waste to be recovered for human consumption. Copia's tech-enabled platform will help businesses comply.

## Here's How Copia Works



### Food Businesses

Use Copia's app to scan in all types of edible surplus for donation. Copia can redistribute 100% of excess food.



### Drivers

Drivers are dispatched to pick up the food and are instantly matched and routed to the nearest nonprofit(s).



### Nonprofits

Local nonprofits receive the food donation in less than 30 minutes and send testimonials and photos of the people served.

## How Copia will Help Businesses Comply with SB 1383



### Easy to Use App

Users love the simplicity and operational-ease of Copia's platform. Food donations are entered with just three taps of a button.



### Real-time Data

Track surplus trends at a category-level on your dashboard and report all donation data with a single export to prove surplus food fed people in need.



### A Single, Integrated Solution

Copia's streamlined solution captures donation data while automating pickup and delivery logistics – eliminating the need to manage multiple stakeholders.



### 1 in 4 people

In the Bay Area are food insecure.

## Why Act Now?

There is an urgent need for food donation. Early adopters of food recovery programs will help feed the 1 in 4 people in the Bay Area who face hunger on a daily basis. California protects food businesses from liability now more than ever through the California Good Samaritan Food Donation Act.

### Ready to get started?

Contact us at (650) 651 – 8018 or [Sales@GoCopia.com](mailto:Sales@GoCopia.com)



### Kelsey Galles

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## LEANPATH

**LeanPath** is the leading global provider of integrated hardware and software solutions for food waste prevention in foodservice institutions. Currently operating in 25 countries and more than one thousand sites, our vision is to ensure a sustainable future by eliminating global food waste, and our mission is to make food waste prevention everyday practice in the world's kitchens. Recognizing that wasted food is wasted opportunity on many fronts, we bring passion, experience, and unparalleled technology to culinary teams, empowering them to prevent food waste, increase margins, and reduce environmental impact. We "tackle" food waste by "tracking" it. Our measurement-focused approach enables organizations to capture and store critical data associated with every food waste transaction, allowing managers to analyze that data for actionable operational changes while building a culture of food waste prevention.

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## OLIO

**OLIO** connects neighbours with each other and with local businesses so surplus food can be shared, not thrown away. This could be food nearing its sell-by date in local stores, spare home-grown vegetables, bread from your baker, or the groceries in your fridge when you go away. For your convenience, OLIO can also be used for non-food household items too.

OLIO is super easy to use! To make an item available, simply open the app, add a photo, description, and when and where the item is available for pick-up.

To access items, simply browse the listings available near you, request whatever takes your fancy and arrange a pick-up via private messaging.

Here at OLIO we believe that small actions can lead to big change. Collectively – one rescued cupcake, carrot or bottle of lotion at a time – we can build a more sustainable future where our most precious resources are shared, not thrown away. Join today!

If you want to help us reducing food waste by becoming a Food Waste Hero or if you just want to have a chat or grab a coffee with Leonard our Californian Market Maker, please get in touch with him via email: [Leonard@olioex.com](mailto:Leonard@olioex.com)

To learn more watch

<https://www.youtube.com/watch?v=AdVt92QOUSQ&feature=youtu.be>

<https://www.youtube.com/watch?v=DH5OC34-u>

## **RECYCLIST**

**Recyclist's** Commercial Outreach Tracker is a cloud-based web and mobile app platform used by cities and counties across California to manage compliance with AB 341, AB 1826 and now SB 1383. Stop by Recyclist at the Tech Showcase to see how the Commercial Outreach Tracker will facilitate jurisdictional compliance with the Recordkeeping, Reporting, Implementation Record and Enforcement requirements of the law, which include (per the latest draft regulation):

- Identifying generators
- Tracking education and outreach to generators
- Recording waivers issued
- Establishing a system for self-hauler reporting
- Maintaining a detailed list of food recovery organizations and services
- Monitoring compliance of generators, recovery services and organizations
- Tracking annual inspections and compliance reviews
- Issuing notices of violation, following up every 90 days, imposing penalties
- Keeping centralized records for 5 years and providing access on demand within 1 business day

As California faces the food waste issue head on, it's critical that we make actual change, not just more spreadsheets. Recyclist designs data-driven, user-friendly solutions that free up the valuable time that recycling professionals need to run successful programs. We look forward to working with jurisdictions and haulers to ease the administrative burden of SB 1383 and to support the important work of recovering food and diverting organics from landfill.

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## **REPLATE**

**Replate** is a nonprofit that matches and delivers surplus food from businesses with communities in need. Our platform makes it simple for businesses to donate their surplus food consistently and liability free. We have partnered with nonprofit organizations to receive food donations, based on their need and capacity, rather than sending edible food to the waste stream. Replate makes it seamless to rescue food and close the gap between food waste and food insecurity across the United States.

Replate's technology is supportive to Senate Bill No. 1383 initiative to reduce organic waste in landfill because it offers donors an easy and incentivized way to manage food donations. All donors have to do is log into their account, request a pick up for the correct day and time window, type in a brief description of their donation, and package up their food. A Food Rescuer will show up at the business to retrieve the donation and bring to a nearby nonprofit organization that is preselected. Donors have the option of claiming the donation on their taxes as a charitable contribution.

Our platform provides real time messaging with potential and live food donors, tracks donations as they travel and progress, automatically optimizes routes, and ensures they reach their destination within two hours of the placed order. The minimum time it takes to complete a

donation delivery is 30 minutes and the maximum is 2 hours, and our average completion time is about 1 hour. If all of our Food Rescuers are occupied with donations, we have a third party delivery company on hand to complete all donations. We aspire to decrease that number by increasing our fleet of drivers and better optimizing our routes.

Not only are we tracking our donation delivery data, we also capture the amount of food donated and the environmental impacts of this diversion. As of today, Replate has recovered 1.7 million pounds of food, created 1.41 million meals, saved 471 thousand gallons of water and diverted 23 million pounds of CO2. As Replate continues to scale, these numbers will increase rapidly and reduce the amount of harmful emissions entering the atmosphere, save precious resources all while nourishing the hungry bellies in our local communities.

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### **SPOILER ALERT**

Spoiler Alert is a Boston-based technology company that offers software and professional services to help food businesses recover more value from unsold inventory. We work with operators of food distribution centers and partner with companies like Sysco and HelloFresh to enable item-level tracking and reporting of food recovery and waste diversion activities, while also facilitating food donations, discounted sales, and organics recycling to local, regional, and national networks of outlets. Our ultimate goal is to help companies analyze, manage, and mitigate the negative impacts of unsold inventory and waste.

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**[Find out how Spoiler Alert helps food businesses manage unsold inventory.](#)**  
**[Sign up for our newsletter!](#)**

### **OTHER RESOURCES**

[Further With Food](#) is a virtual resource center providing information about food loss and waste in the United States and about solutions dedicated to reducing it. It offers a broad spectrum of users – such as businesses, government entities, investors, NGOs, academics, and individuals —a platform to find and share information about proven solutions and innovative new approaches to reduce the volume of surplus food generated, feed hungry people, and divert food and scraps to the highest beneficial use.

[HomeBiogas 2.0](#) is a small scale user-friendly appliance that utilizes naturally-occurring bacteria to transform food waste into clean, renewable cooking gas and liquid fertilizer. It is shipped in a small box and takes 1 hour to install.

For more information contact

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# Background Information

Excerpted from [“Commercial Food Waste Reduction in Alameda County: Opportunities for Preventing and Recovering Wasted Food from Businesses and Institutions”](#) NCRA June 2017

## The Imperative of Reducing Wasted Food

Wasted food is not a new phenomenon, but rather a unique and complex challenge inherent to the supply chain of perishable products. In recent years, attention has been coalescing on the critical problem, with a spate of new funding, research, data initiatives, industry alliances, government agencies and business/non-profit initiatives emerging.

Wasted food is a global problem. The [Food and Agriculture Organization of the United Nations estimates](#) that one-third of all food produced for human consumption worldwide is lost or wasted. If wasted food were a country, it would be the third highest emitter of carbon dioxide equivalents after the U.S. and China. Worldwide, wasted food uses 28 percent of the world's agricultural area, and has direct economic consequences of at least \$750 billion<sup>1</sup>.

In the U.S., the [Natural Resources Defense Council \(NRDC\) cites alarming statistics](#). Overall, 40 percent of all food goes uneaten. Producing the wasted food consumes 10 percent of the total U.S. energy budget, 50 percent of U.S. land, 80 percent of all freshwater consumed, equal to \$165 billion annually. NRDC also points to the human cost of food loss, citing that “reducing food losses by just 15 percent would be enough food to feed more than 25 million Americans every year at a time when one in six Americans lack a secure supply of food to their tables.”<sup>2</sup> According to a more recent study, residents in 3 cities (Denver, Nashville and New York City) “the average amount of edible food wasted per capita (includes typically edible and questionably edible) was 2.5 pounds per person per week...(and) at the household level...edible food wasted was 6.0 pounds per household per week.”<sup>3</sup>

In 2015, the UN established a Sustainable Development Goal of halving food loss and waste by 2030, and the US Department of Agriculture (USDA) and US Environmental Protection Agency (US EPA) followed suit.

In the US, the federal [Bill Emerson Good Samaritan Food Donation Act \(1996\)](#)<sup>4</sup> was put into place decades ago to encourage the donation of food and grocery products to non-profit organizations by providing protection and standardizing exposure across states from civil and criminal liability for good-faith donations. However, contrary to the law's intent and 20 years on, despite no public record of [lawsuits related to donated food](#)<sup>5</sup>, liability concerns continue to inhibit the donation of surplus food.

Federal tax provisions also incentivize food donation. Since 1976, the IRS has allowed C corporations to earn an enhanced tax deduction for donating food. The 2015 Protecting

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<sup>1</sup> <http://www.fao.org/docrep/018/i3347e/i3347e.pdf>

<sup>2</sup> <https://www.nrdc.org/sites/default/files/wasted-food-IP.pdf>

<sup>3</sup> <https://www.nrdc.org/sites/default/files/food-waste-city-level-report.pdf>

<sup>4</sup> <https://www.gpo.gov/fdsys/pkg/PLAW-104publ210/pdf/PLAW-104publ210.pdf>

<sup>5</sup> “Food Recovery: a Legal Guide,” University of Arkansas School of Law, page 3  
<https://law.uark.edu/documents/2013/06/Legal-Guide-To-Food-Recovery.pdf>



Americans from Tax Hikes ([PATH Act](#))<sup>6</sup> extends the same benefits to all companies, increases the contributions cap from 10% to 15% of income, and allows favorable methods of valuing the donations.

In an attempt to address the problem of misleading expiration dates, most of which are not regulated by federal law and following an unsuccessful attempt at the federal level to pass a Food Date Labeling Act, manufacturer and retailer industry associations adopted a [voluntary industry standardized data labeling program](#) in early 2017, calling for a “BEST If Used By” label to describe product quality and a “USE By” label to flag potential food safety concerns.<sup>7</sup>

Efforts are underway to include food waste prevention and reduction elements including education, and research in the 2018 Farm Bill, though probably not date labeling.

As Dana Gunders, author of the widely distributed Natural Resources Defense Council (NRDC) report [Wasted: How America is Losing Up to 40% of its Food From Farm to Fork to Landfill](#),<sup>8</sup> reminds us, “the average American consumer wastes 10 times as much food as someone in Southeast Asia, up 50 percent from Americans in the 1970s. This means there was once a time when we wasted far less, and we can get back there again.”<sup>9</sup>

Due to the growing interest in and concern about this problem, considerable efforts are underway to address it. [Further With Food](#) is a virtual resource center providing information about food loss and waste in the United States and about solutions dedicated to reducing it.



Advertising over time reflects changing themes in the longstanding fight against food waste in the US – from wartime posters linking food waste to the war effort to recent *Save the Food* Ad Council collateral emphasizing environmental concerns.

<sup>6</sup> <https://www.pwc.com/us/en/tax-services/publications/insights/assets/pwc-enhanced-deduction-for-charitable-contributions-of-food-inventory.pdf>

<sup>7</sup> <http://www.gmaonline.org/news-events/newsroom/grocery-industry-launches-new-initiative-to-reduce-consumer-confusion-on-pr/>

<sup>8</sup> <https://www.nrdc.org/sites/default/files/wasted-food-IP.pdf>

<sup>9</sup> “Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill”, p. 4.

## Unique Dynamics of Wasted Food

The problem is shaped by a variety of complex and changing factors, including:

- Cultural norms, like consumer expectations regarding cosmetic perfection
- Confusing information like expiration date labeling.
- Public policies such as donation liability, tax treatment and climate policy
- Logistical challenges, like matching supply and demand for food donations in terms of time and geography.

Marketplace realities also contribute to food waste, where the diversity of supply and demand raises transaction costs and creates market development challenges.

- Food supply chains are volatile.
- Surplus food that often gets wasted is highly differentiated, ranging from perishable milk to shelf-stable flour, from bulk prepared foods to pre-packaged salads, from ready-to-eat bread to peels which could be made edible with processing, from sugary pastries to nutrient dense meat and vegetables.
- Demand for surplus food also varies, from food assistance organizations seeking nutritious items but often lacking handling and storage capacity, to resellers like Grocery Outlet buying overstock of shelf-stable products, to value-added/upcycling processors like [ReGrained](https://www.regrained.com)<sup>10</sup> buying spent brewery grain.

The broader environment of artificially cheap food, in which prices do not reflect the true costs of side effects such as pollution and resource depletion, reduce incentives to avoid waste. Cheap landfill fees also make the costs of discarding food less significant, and other costs of wasting food, such as greenhouse gas emissions of food in landfills and the loss of nutrition/calories for people, are not fully borne by surplus food generators. Wasted food increases the demand for food production and distribution services, lowering industry incentives to conserve. In other words, by wasting food we are creating a demand for more food.

Often front-line workers discarding food don't have the knowledge, training or incentives to reduce waste. There is also a chronic underestimation of wasted food in self-reported data. Food service organizations (chefs, caterers, school nutrition directors) often do not believe that they are wasting food until they actually measure it.

In the mind of consumers, cosmetic perfection is perceived as a proxy for safe or high quality food. This perception greatly limits opportunities to sell, recover or use imperfect produce. Generators of wasted food have liability and reputation concerns about their surplus food being reallocated to secondary markets. And this stigma affects the donated food, as well as the broader food assistance environment.

In recognition of the challenges, the US EPA has developed to food recovery hierarchy to provide a framework for prioritizing solutions and investment.



<sup>10</sup> <https://www.regrained.com>



## California

California is a [national leader in food production](#),<sup>11</sup> and leads on climate policy and organics recycling, shaping the landscape for discarded and wasted food in and beyond the state.

- In 2006, the state established the world's first comprehensive program to achieve measurable greenhouse gas reductions under [AB 32](#).<sup>12</sup>
- In 2014, Governor Brown signed [AB 1826](#),<sup>13</sup> requiring businesses to recycle their organic materials and local jurisdictions to implement commercial organics diversion programs beginning in 2016, tied directly to greenhouse gas reduction goals.
- In 2016, [SB 1383](#)<sup>14</sup> was adopted which addresses short-lived climate pollutants and further prioritizes the state's commitment to reducing landfilling of organics, setting a goal of 75% reduction by 2025. SB 1383 requires 20 percent of edible food that is currently disposed in landfills and incinerators be recovered for human consumption by 2025. Rulemaking is underway to clarify how this law will be implemented and enforced.
- Existing state law allows a food facility to donate food to nonprofit charitable organizations as long as it is fit for human consumption at the time of the donation. In 2017 [AB 1219 The California Good Samaritan Food Donation Act](#),<sup>15</sup> authored by Assemblymember Susan Talamantes Eggman (D-Stockton), and signed by the Governor, strengthened and expanded the state's existing liability protections for food donors by requiring health inspectors to educate businesses about the laws that exist to protect food donors from liability. This is the first time that a state has mandated widespread outreach for food donation laws.<sup>16</sup>

To assist health inspectors in this effort, staff at a number of non-profits (the Public Health Alliance of Southern California, the California Conference of the Directors of Environmental Health, and the Center for Climate Change and Health, with support from The California Endowment) produced the [Safe Surplus Food Donation Toolkit](#), to educate food facilities about safe surplus food donation, including information on liability protections, state mandates, and safe surplus food donation practices. The Toolkit includes websites where food generators can find recipients of donated food.

## SB1383

"In September 2016, Governor Brown signed [SB 1383 \(Lara, Chapter 395, Statutes of 2016\)](#), establishing methane emissions reduction targets in a statewide effort to reduce emissions of short-lived climate pollutants (SLCP) in various sectors of California's economy. The bill codifies the California Air Resources Board's [Short-Lived Climate Pollutant Reduction Strategy](#), established pursuant to [SB 605 \(Lara, Chapter 523, Statutes of 2014\)](#), in order to achieve reductions in the statewide emissions of short-lived climate pollutants. Actions to reduce short-

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<sup>11</sup> <https://www.cdfa.ca.gov/statistics/>

<sup>12</sup> <https://www.arb.ca.gov/cc/ab32/ab32.htm>

<sup>13</sup> [http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill\\_id=201320140AB1826](http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=201320140AB1826)

<sup>14</sup> [https://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill\\_id=201520160SB1383](https://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=201520160SB1383)

<sup>15</sup> [https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill\\_id=201720180AB1219](https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201720180AB1219)

<sup>16</sup> <https://www.cawrecycles.org/recycling-news/s8dhppb5g2xdnz8x52jx8c5jcy7a8a>

lived climate pollutants are essential to address the many impacts of climate change on human health, especially in California's most at-risk communities, and on the environment.

“As it pertains to CalRecycle, SB 1383 establishes targets to achieve a 50 percent reduction in the level of the statewide disposal of organic waste from the 2014 level by 2020 and a 75 percent reduction by 2025. The law grants CalRecycle the regulatory authority required to achieve the organic waste disposal reduction targets and **establishes an additional target that not less than 20 percent of currently disposed edible food is recovered for human consumption by 2025.**

“Methane emissions resulting from the decomposition of organic waste in landfills are a significant source of greenhouse gas (GHG) emissions contributing to global climate change. Organic materials—including waste that can be readily prevented, recycled, or composted—account for a significant portion of California's overall waste stream. Food waste alone accounts for approximately 17-18 percent of total landfill disposal. Increasing food waste prevention, encouraging edible food rescue, and expanding the composting and in-vessel digestion of organic waste throughout the state will help reduce methane emissions from organic waste disposed in California's landfills. In addition, compost has numerous benefits including water conservation, improved soil health, and carbon sequestration. Anaerobic digestion produces biogas that can be used to create electricity or renewable transportation fuels. Food rescue has the added benefit of assisting Californians who are unable to secure adequate, healthy food by diverting edible food to food banks and pantries.

“SB 1383 builds upon California's leading commitments to reduce greenhouse gas emissions and air pollution statewide. Governor Brown identified reductions of short-lived climate pollutant emissions, including methane emissions, as one of [five key climate change strategy pillars](#) necessary to meet California's target to reduce GHG emissions 40 percent below 1990 levels by 2030 as established in [SB 32 \(Pavley, Chapter 249, Statutes of 2016\)](#). SB 1383 will further support California's efforts to achieve the statewide [75 percent recycling goal by 2020](#) established in [AB 341 \(Chesbro, Chapter 476, Statutes of 2011\)](#) and strengthen the implementation of [mandatory commercial organics recycling](#) established in [AB 1826 \(Chesbro, Chapter 727, Statutes of 2014\)](#).<sup>17</sup>

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<sup>17</sup> <https://www.calrecycle.ca.gov/climate/slcp>

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