



FOOD: TOO GOOD TO WASTE & EPA TOOLS FOR FOOD RECOVERY

Sustainable Materials Management

Food Recovery Challenge



Changing how we think about our resources today for our children's tomorrow

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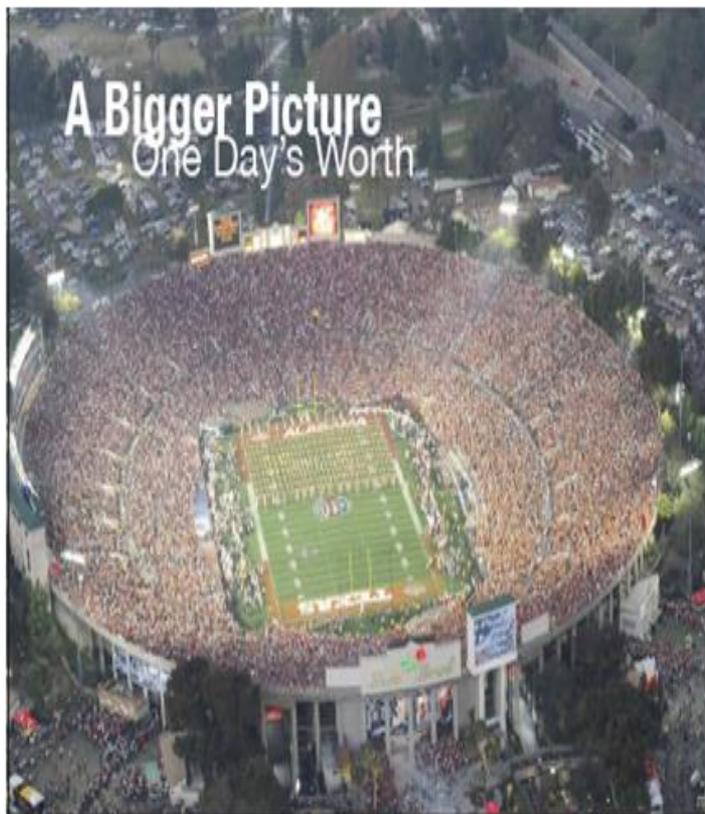
MoDNR Solid Waste Forum

OVERVIEW

- Food Waste Stats
- Food Too Good To Waste
- Demonstration of Tools
- Discussion



Food is Simply Too Good to Waste!



In the US....

- Costs **\$165 billion annually**
- **42% of US GHG emissions** relate to the food system
- **1 in 7 American Households** are food insecure
- **Single largest & least recovered MSW stream**

Prevention is the Key: Cost Savings and Environmental Impacts



Every food item we throw away results in a large amount of invisible embedded energy and other resources being wasted.

Solutions: Reducing Wasted Food

LAST SEPTEMBER!

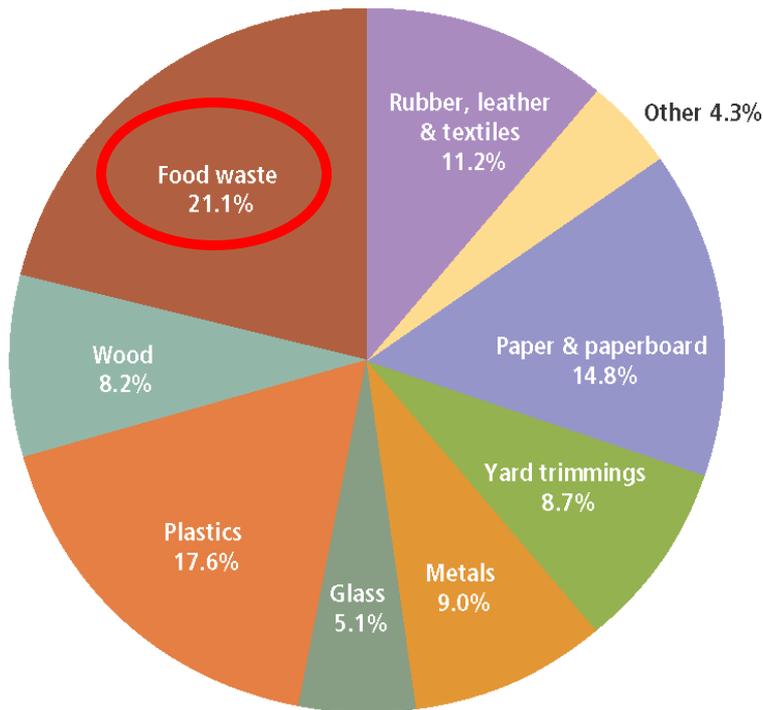
USDA and EPA Join with Private Sector,
Charitable Organizations to Set
**Nation's First Food Waste
Reduction Goals**

- 50% reduction by 2030
- new partnerships
- improve food security; conserve natural resources

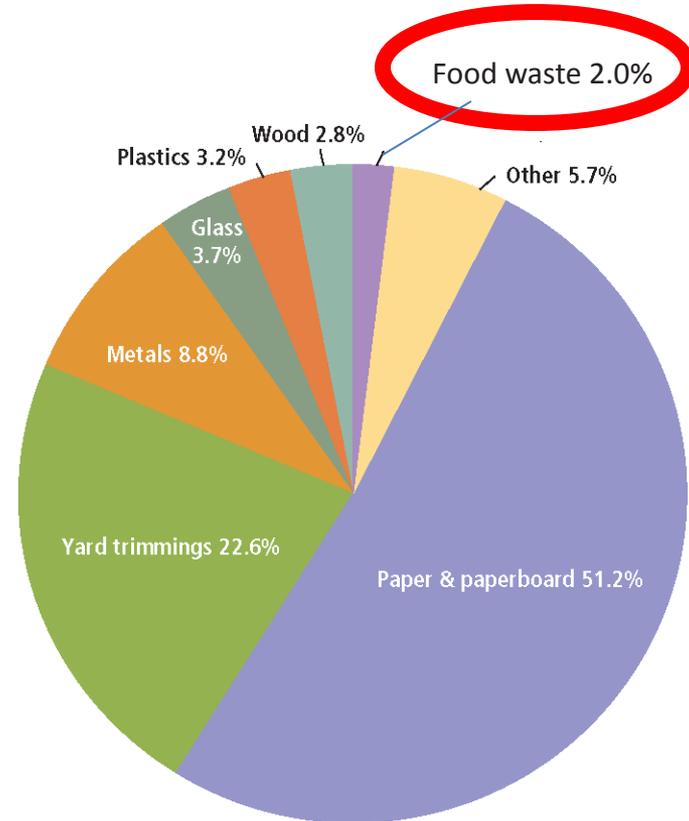


Our largest waste stream is the least recycled waste stream.

Total MSW Discards (after recycling)

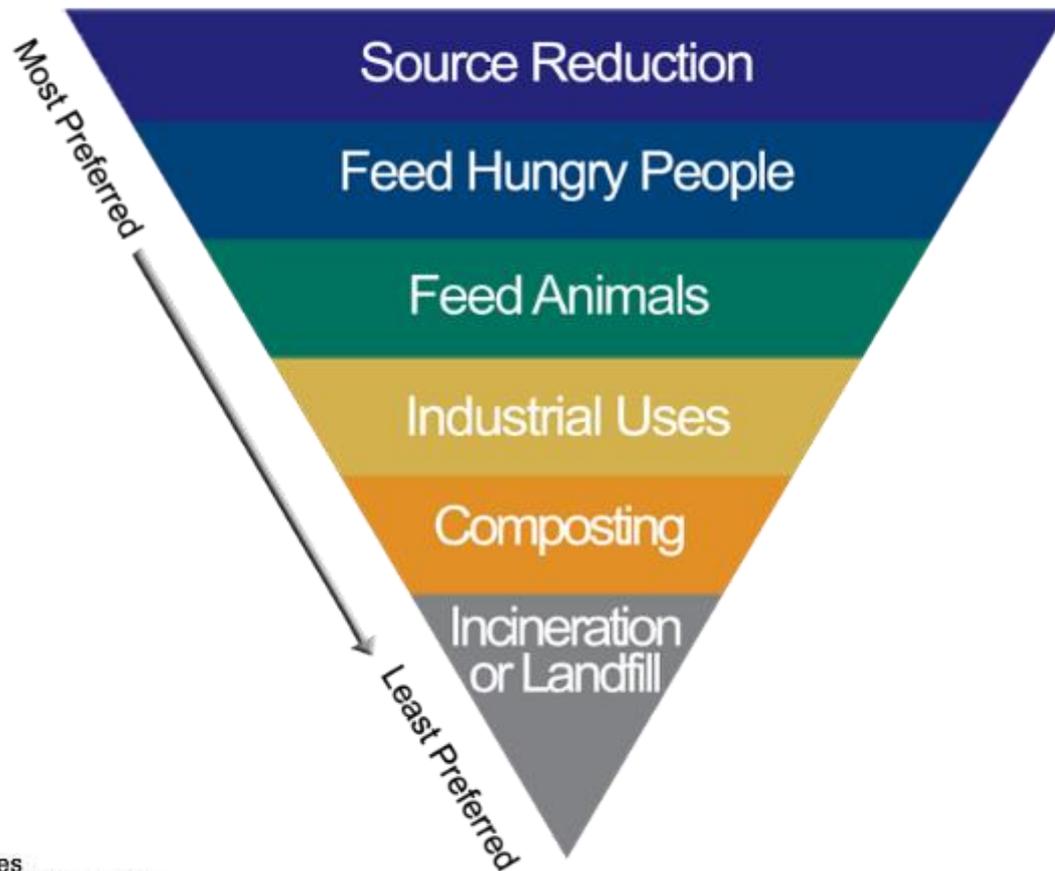


Total MSW Recovery (by material)



Solutions: Reducing Wasted Food

Food Recovery Hierarchy



SOLUTIONS: A Toolkit for Households



Take A Bite Out of Food Waste...

Five Easy Steps!

1. Assess it!
2. Commit to it!
3. Do it!
4. Track it!
5. Earn it!



Solutions: The Food Recovery Challenge

Challenges Organizations to:
reduce amount of food sent to landfills



Simple messages around 5 key behaviors

- **Get Smart:** See how much food (& money) you're throwing away
- **Smart Shopping:** Buy what you need
- **Smart Storage:** Keep fruits and vegetables fresh
- **Smart Prep:** Prep now, eat later
- **Smart Saving:** Eat what you buy

Saves a family of four about \$1500 per year!



Example Tips and Guides

- <http://www.westcoastclimateforum.com/food/wasteless>
- [http://makedirtnotwaste.org/sites/default/files/a-z food storage guide-web.pdf](http://makedirtnotwaste.org/sites/default/files/a-z_food_storage_guide-web.pdf)
- <http://makedirtnotwaste.org/at-home/food-storage-tips>



EPA.GOV/FOODRECOVERYCHALLENGE

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