



FOOD WASTE



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#86FOODWASTE

FALL 2019 • RESTAURANTKITCHEN.ORG

NATIONAL
RESTAURANT
ASSOCIATION



FIGHTING
FOOD WASTE
IN RESTAURANTS

DONATION GUIDANCE



How
SMALL STEPS
can have a
BIG IMPACT
on reducing
waste and
**PROTECTING
THE PLANET**

01. Menu Redesign Concepts
- 02. Donation Guidance**
03. Customer Communication
04. Procurement Best Practices
05. Employee Engagement
06. Diversion Resources
07. Food Waste Self Audit

WHITE PAPER
INFO SERIES

02

It's never good for your bottom line when you have lots of leftover food you can't use or sell. Whether it's due to a slow week, over-production, or accidental over-ordering, if you find lots of edible ingredients in your walk-in, it might be time to donate them to a local food bank, soup kitchen, or shelter. By donating edible surplus food, you can help supply nutritious food to hungry people in your community and help minimize the amount of edible food you send to the landfill. If you follow state and local food-safety laws, you will be fully protected from liability by the Bill Emerson Good Samaritan Act of 1996! Also, you can get a nice tax deduction if you track your donations appropriately throughout the year and donate to a qualified charity.

A combined effort with





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1. DESIGNATE DONATION LEADS

Appoint one or two staff members as leads in your food-donation efforts. Their responsibilities should include:

- Learning what can be donated and **how to safely prepare the food for donation** (i.e., maintain the cold chain, handle food safely).
- Establishing and maintaining a positive relationship with food-recovery partners.
- Communicating with internal brand-management representatives or those at the franchise management company.
- Actively monitoring food-donation handling and pick-up.
- Benchmarking and communicating the program's success to staff (and the internal tax department).

2. IDENTIFY FOOD RECOVERY PARTNERS

Most large cities have multiple food rescue-and-recovery organizations that will work with you to schedule pick-ups, provide you with supplies, and educate staff on proper food-donation practices. Look at the [U.S. Department of Agriculture](#), [Feeding America](#), and [Further with Food](#) for advice on finding and choosing a food donation partner. National Restaurant Association partner [Food Donation Connection](#) can help link restaurants with local organizations as well.

When looking for a donation partner, ensure they can meet the following expectations:

- can establish a regular pick-up process that fits your food-generation schedule
- provide on-property contacts for urgent matters
- accept your food items
- provide detailed safe-food-handling practices
- supply appropriate documentation to collect a [tax incentive for your donation](#), if eligible.



CREATE
YOUR OWN
DONATION
PROGRAM



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CREATE YOUR OWN DONATION PROGRAM

(continued)

3. SAFELY HANDLE FOOD DONATIONS

Food safety is critical! Be sure to follow correct food cooling and handling procedures along with your food donation partner's labeling-and-storage requirements. Remember to get the food out of the **"temperature danger zone"** quickly. That means bringing the temperature of hot foods below 70°F within two hours and to 41°F or below within the next four hours. Also, always keep refrigerated food below 41°F and frozen food at 0°F or below.

4. INFORM & TRAIN ALL STAFF

Employees will need to be trained on the partners' operating procedures and reminded of food-safety requirements. This can be accomplished through multiple hands-on practice runs with relevant staff. While this exercise can add a bit of time and labor, most chefs and staff are glad to see their food being used to feed the local community.

5. GATHER & ANALYZE DATA

Tracking the weight and frequency of your donations will help you see trends that can inform better procurement and management of your food week by week. Your local food-rescue partner may be able to help in this effort, so don't be afraid to ask! While it's great to donate to your community partners, you may be able to save on your own costs by using this data to inform purchasing or food production decisions. In addition to volume or weight measures, consider tracking the following indicators of program success:

- Cost savings by month/quarter/year from reduced waste hauling, if applicable.
- Percentage of food donated vs. food procured in pounds or dollars.
- Percentage of food donated vs. food disposed in pounds.
- Number of staff trained on food-rescue best practices.
- Number of meals donated, when possible.

FOOD RESCUE + RECOVERY ORGANIZATIONS TO HELP YOUR BUSINESS DONATE

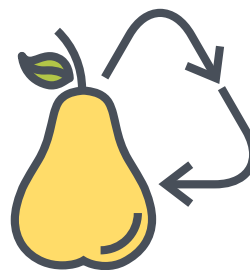
Wasted Food Programs and Resources Across the United States

The Environmental Protection Agency compiled this list of national resources that can help you find information in your community about recycling, pollution prevention, food rescue, food donation, and composting.

MEANS Database

Join the MEANS network if you are a business with food to donate or a food bank/pantry who can organize their own food pick up.

LIABILITY PROTECTION AND DONATION GUIDANCE



- The [Bill Emerson Good Samaritan Food Donation Act](#) was created to encourage the donation of food and grocery products to qualified nonprofit organizations and provides liability protection to food donors.
- [Internal Revenue Code 170\(e\)\(3\)](#) provides enhanced tax deductions to businesses to encourage donations of fit and wholesome food to qualified nonprofit organizations serving the poor and needy.
- The [U.S. Federal Food Donation Act of 2008](#) specifies procurement contract language encouraging federal agencies and contractors of federal agencies to donate excess wholesome food to eligible nonprofit organizations to feed food-insecure people in the United States.

EARNING TAX DEDUCTIONS THROUGH FOOD DONATION



Did you know you can also earn tax deductions from donating food?

The Path Act of 2015: [Federal Business Tax Incentives for Food Donation Guide](#) outlines how to take credit for your donations.

- Download [summary](#).