



Food Waste in the U.S.

Most people don't realize how much food they throw away every day—from uneaten leftovers to spoiled produce.

Over **63 million tons** of food is sent to landfills each year, and only about 4% of all food we throw away gets diverted to composting.



STL1

Food Insecurity in the U.S.

Donated, untouched food that would have otherwise gone to waste supports the hungry. In 2019, 10% of Americans suffered from food insecurity.

In Florida, **2.3 million people are facing hunger everyday** – with 1 in 7 children facing hunger.

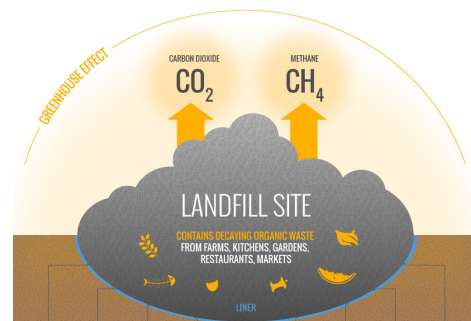


STL2

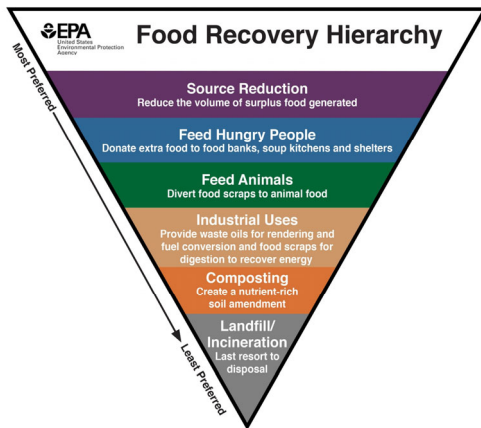
Greenhouse Gas Emissions

Landfills are the third-largest contributor of methane in the U.S. with methane emissions as a major cause of global warming.

Methane is a GHG is emitted from decaying organic matter in landfills and **methane is 80x more potent than CO₂**.



Food Recovery Hierarchy



Source Reduction

- Reduce the volume of surplus food generated

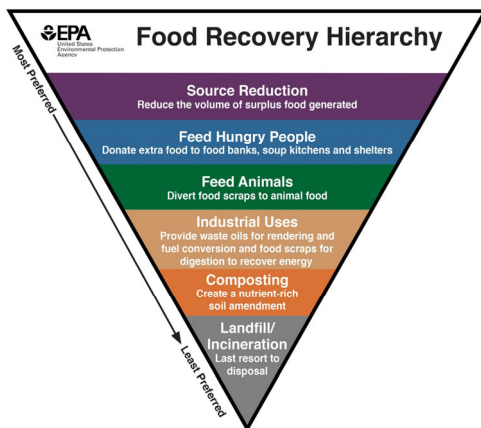
Feed Hungry People

- Donate extra food to food banks, soup kitchens, and shelters

Feed Animals

- Food scraps as animal feed

Food Recovery Hierarchy



Industrial Uses

- Provide waste oils for rendering/fuel conversion, & food scraps for biodiesel and natural gas

Composting

- Create a nutrient-rich soil amendment

Landfill/Incineration

- Last resort to disposal

Diversion of Perishable & Non-perishable Food

Edible Food

- Bread of the Mighty
- GO See The City
- MEANS Database



Diversion – Food Scraps

Food “not fit for human consumption”

- Hog farmers



Diversion – What's Left?

Moldy, spoiled, rotten, rejected by hog farmer

Licensed food waste collectors:

- Beaten Path Compost
- Organix



Good Samaritan Act

Bill Emerson Good Samaritan Food Donation Act of 1996:

- Provides protection for companies that donate food to nonprofits that feed the hungry.
- Also, provided liability protection for food banks.



Mandatory Commercial Recycling Ordinance

Commercial establishments generating 15% or more by volume of the following **designated recyclable materials** in their waste stream are required to separate and recycle these materials.

Containers:

- ▶ Metal Cans (steel and aluminum)
- ▶ Glass Bottles & Jars
- ▶ Plastic Bottles, Jugs & Jars

Papers:

- ▶ Corrugated Cardboard
- ▶ Mixed Office Paper



Straw & Stirrer Ban & Accessories by Request Only

Single use accessories?

Prepared food providers shall not provide single-use plastic food accessories (**such as plastic utensils, condiment packets, portion cups**) for dine-in, take-out or delivery, **unless** the single-use food accessory is specifically **requested by the customer** or is provided at a customer self-serve station.

Plastic Straws & Stirrers?

A ban on single-use plastic straws and stirrers by food service providers and retail establishments. Gainesville's Single-Use Plastic Straw and Stirrer Ban went into effect on January 1, 2020.

Single-Use Plastic Food Accessories By Request Only

Examples:

- ◆ Plastic Utensils
- ◆ Condiment Packets
- ◆ Portion Cups



Food Waste ZW Ordinances

EFFECTIVE 6/1/2023 - Commercial establishments that generate one cubic yard of food waste or more per week shall separate food waste from the waste stream and collect food waste in containers that are separate from garbage and recovered materials.



2 x 96 gallon carts = roughly one cubic yard

Food Diversion ZW Ordinances

EFFECTIVE 6/1/2023 - **Food retailers that occupy at least 25,000 sq. ft.** (including but not limited to grocery stores, convenience stores, meat markets, poultry markets, fish and related aquatic food markets, and produce markets) shall divert food or food waste from the waste stream following the hierarchy below (listed in order of priority):

- ▶ Feeding hungry people;
- ▶ Feeding animals;
- ▶ Providing for industrial uses; and/or
- ▶ Composting.

EFFECTIVE: 1/1/2024 - **Food service establishments that occupy at least 4,500 sq. ft., businesses with a commercial kitchen(s) where the kitchen(s) occupies at least 1,000 sq. ft.**

Go Further; Go Zero Waste

Always **opt for durables.**

- Making reusable silverware available will reduce your waste-hauling burden and can give you the Green Marketing Edge™®©



Go Further; Go Zero Waste

Containers should be **reused**, whenever possible.

- Recycling is great, but reuse is better
- Life Unplastic – great example



Can someone else use this bucket?
Yes!

Your Partners

Organizations Involved in the Food Waste Initiative



MEANS Database
Waste less, feed more



Contact Info

- ▶ waste@gainesvillefl.gov
- ▶ 352-334-2330
- ▶ www.gainesvillefl.gov/ZeroWaste

Mike Heimbach, Sustainability Manager

Tom Strickland, Recycling Coordinator

Matt Buszko, Zero Waste Specialist

