



U.S. Food Waste Challenge Webinar

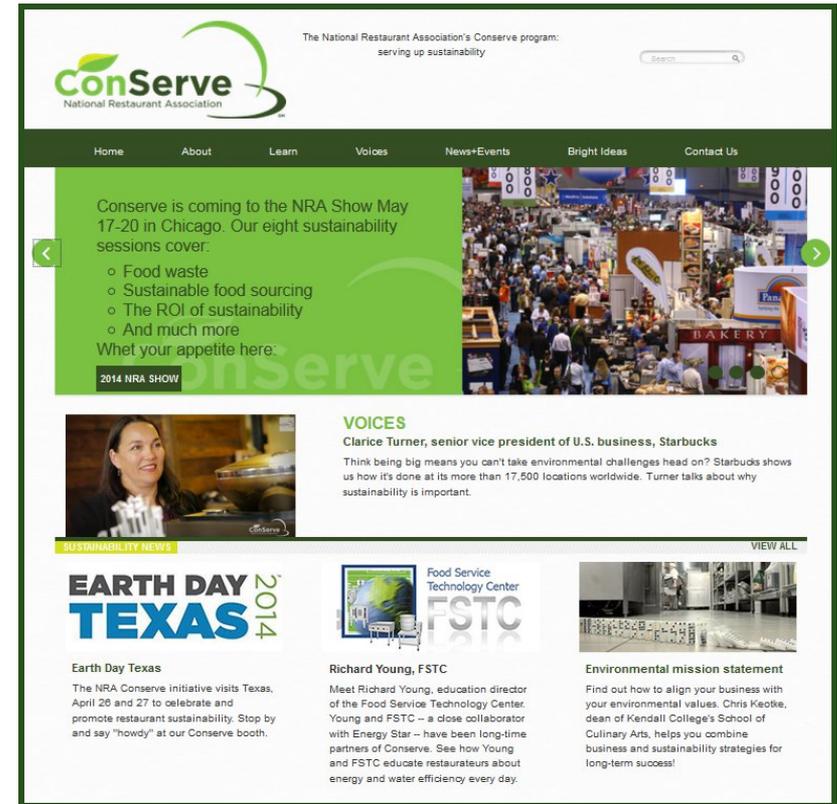
Laura Abshire
Director, Sustainability Policy
National Restaurant Association

[Restaurant.org/Conserve](https://www.restaurant.org/Conserve)

Conserve Program



- Free sustainability education
- Videos and best practices in water, energy, and waste
- “Conserve Conversations” & blogs with industry leaders
- Ask the Expert Q&A under voices - Restaurant.org/Conserve
- Monthly newsletter – Bright Ideas



Restaurant.org/Conserve

New Report

Is your restaurant business currently using/doing any of the following?

Track the amount of food waste on a regular basis (% yes):

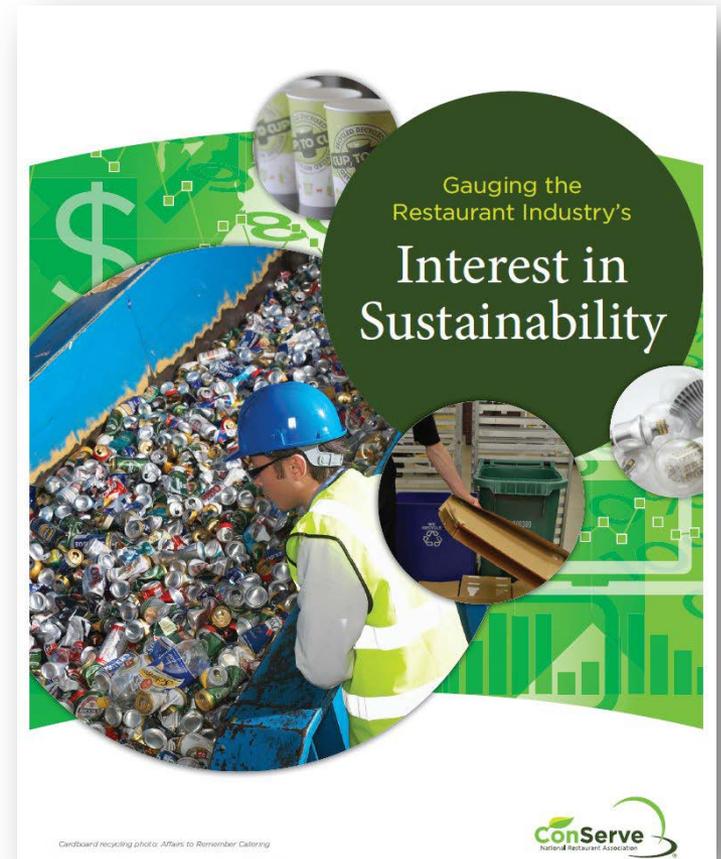
- QSR: 79
- FSR: 70

Donate leftover food:

- QSR: 25
- FSR: 20

Compost food waste:

- QSR: 15
- FSR: 19



QSR = quick-service restaurant

FSR = full-service restaurant

Food Waste Reduction Alliance

Industry partnership to reduce food waste



Shared goals

Reduce: prevent food loss

Reuse: donate food

Recycle: unavoidable waste



BEST PRACTICES &
EMERGING SOLUTIONS

FOOD WASTE
REDUCTION ALLIANCE

TOOLKIT

www.foodwastealliance.org

INTRODUCTION TO THE FOOD WASTE CHALLENGE



NATIONAL RESTAURANT ASSOCIATION	FOOD MARKETING INSTITUTE	GROCERY MANUFACTURERS ASSOCIATION
Aramark Corporation	Delhaize America	Campbell Soup Company
Darden Restaurants	Hannaford Supermarkets	ConAgra Foods, Inc.
McDonald's Usa	Publix Super Markets, Inc.	Del Monte Foods
Sodexo	Safeway Inc.	General Mills, Inc.
The Cheesecake Factory	The Kroger Co.	Hillshire Brands Company
Wendy's QSCC, Inc.	Wegmans Food Markets, Inc.	Kellogg Company
Yum! Brands	Weis Markets, Inc.	Nature's Best
		Nestlé USA, Inc.
		Unilever



GETTING STARTED: BEST PRACTICES TO KEEP FOOD OUT OF LANDFILLS

There are some tools you can leverage to get you started:

1. Conduct a Waste Characterization Audit
2. Establish Standard Operating Procedures
3. Develop and/or Strengthen Relationships with waste providers, donation agencies, etc.



SOLUTIONS TO DONATION BARRIERS

Barriers to Donation

The following table outlines the specific types of barriers that companies reportedly face. The most common barrier highlighted by each sector is bolded:

TYPES OF BARRIERS	MANUFACTURING	RETAIL & WHOLESALE
Transportation constraints	63%	42%
Liability concerns	50%	67%
Insufficient storage & refrigeration at food banks	50%	50%
Regulatory constraints	50%	17%
Insufficient on-site storage & refrigeration	38%	33%



REDUCING FOOD WASTE GENERATION

Reduction of Food Waste in Food Service

In food service, companies must practice these three requirements in unison:

- **Supply Chain:** Whatever goes into a restaurant should be designed to be 1) reusable, 2) recyclable OR 3) compostable.
- **Operations:** Staff should be provided with 1) as many reusable food prep items as possible, 2) clearly marked containers to place recyclable and compostable materials and 3) comprehensive training on processes and material types.
- **Facilities:** Hauling services or reverse logistics should be available to haul away 1) items for reuse, 2) recyclables and 3) compostable material.

REDUCING FOOD WASTE GENERATION

Durable, high-tech, and wireless.

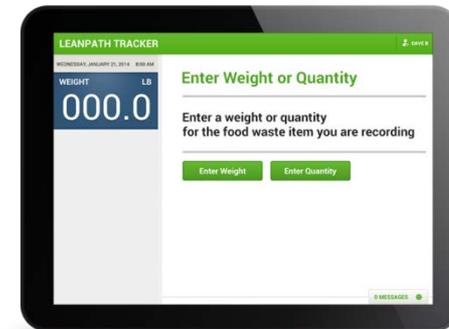
LeanPath Example Automated Monitoring (1-Step, Real Time)

- Camera to capture food waste photos
- Scale connected to an encased touch-screen tablet device
- Configured to your operation: customize culinary staff, food types, stations, pan weights, etc.



LeanPath Example

For Restaurants: Mobile360



New FWRA Assessment Report

- Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Restaurants
- BSR – Business for Social Responsibility
- To be released soon
- The report analyzes survey data on food waste donation, reuse and recycling, and disposal by the industry. It also characterizes barriers to higher rates of donation, reuse, and recycling in these sectors.

www.foodwastealliance.org

Contact Conserve

Conserve@restaurant.org



Laura Abshire

Director of Sustainability

Labshire@restaurant.org



Jeff Clark

Conserve Program Director

jclark@restaurant.org