

Reducing Food Waste: why it matters to business and what you can do

Washington County Green Business Symposium
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Elaine Blatt | Oregon Department of Environmental Quality

Why food waste?

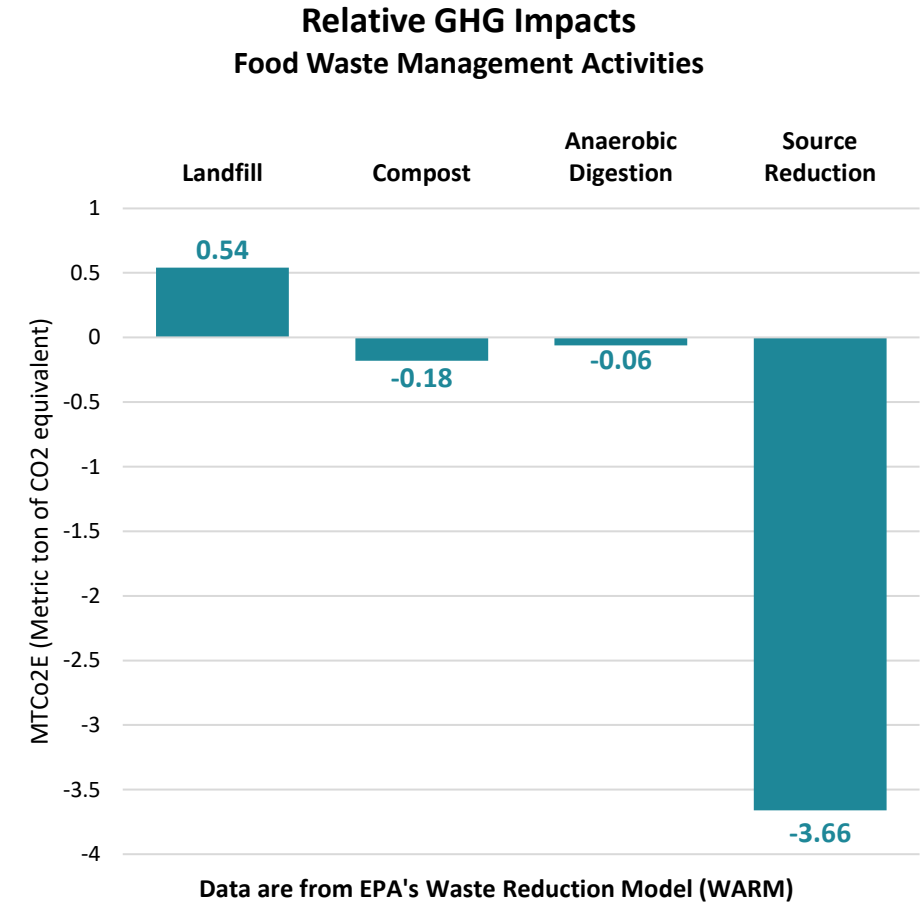
25-40%

OF ALL FOOD

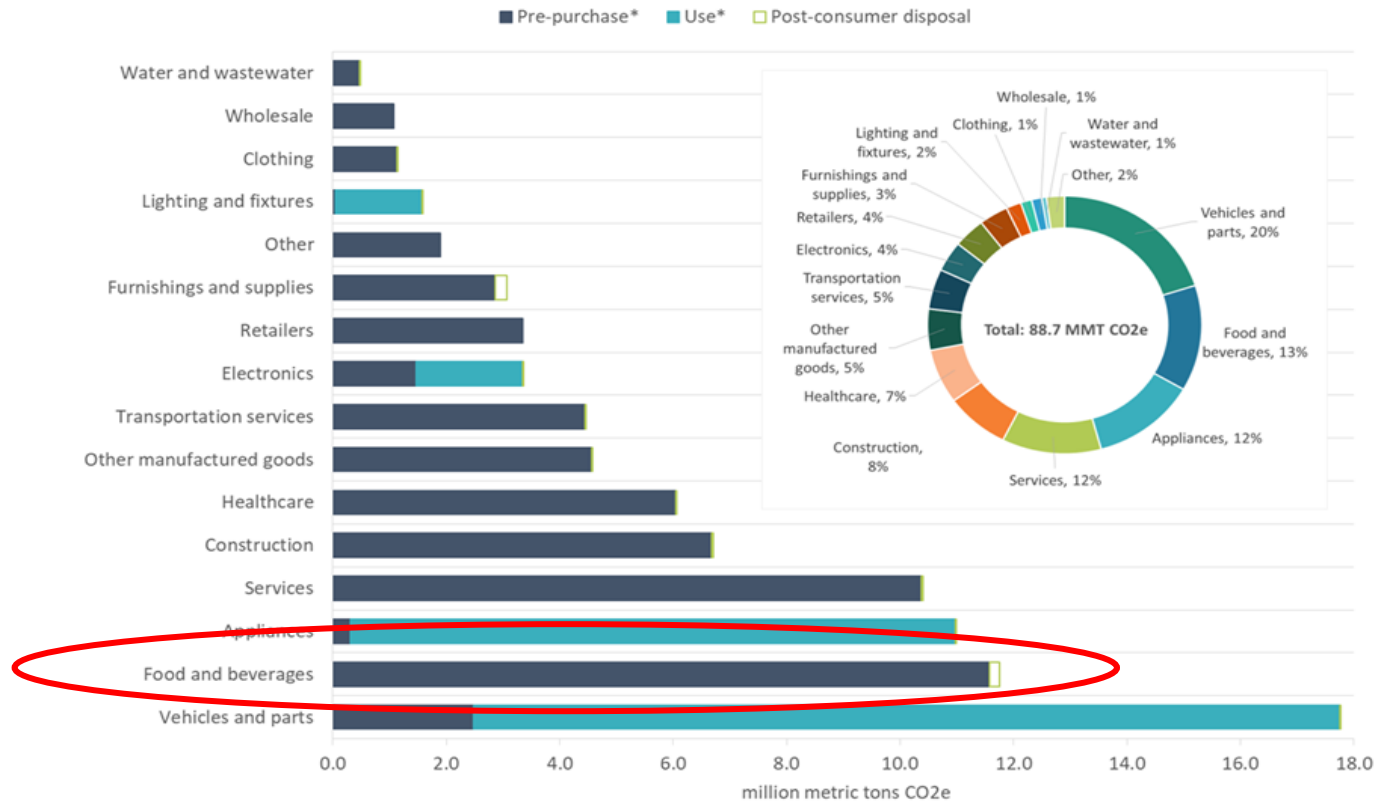
grown or
imported into the
U.S. for human
consumption is
never eaten



Why prevention?



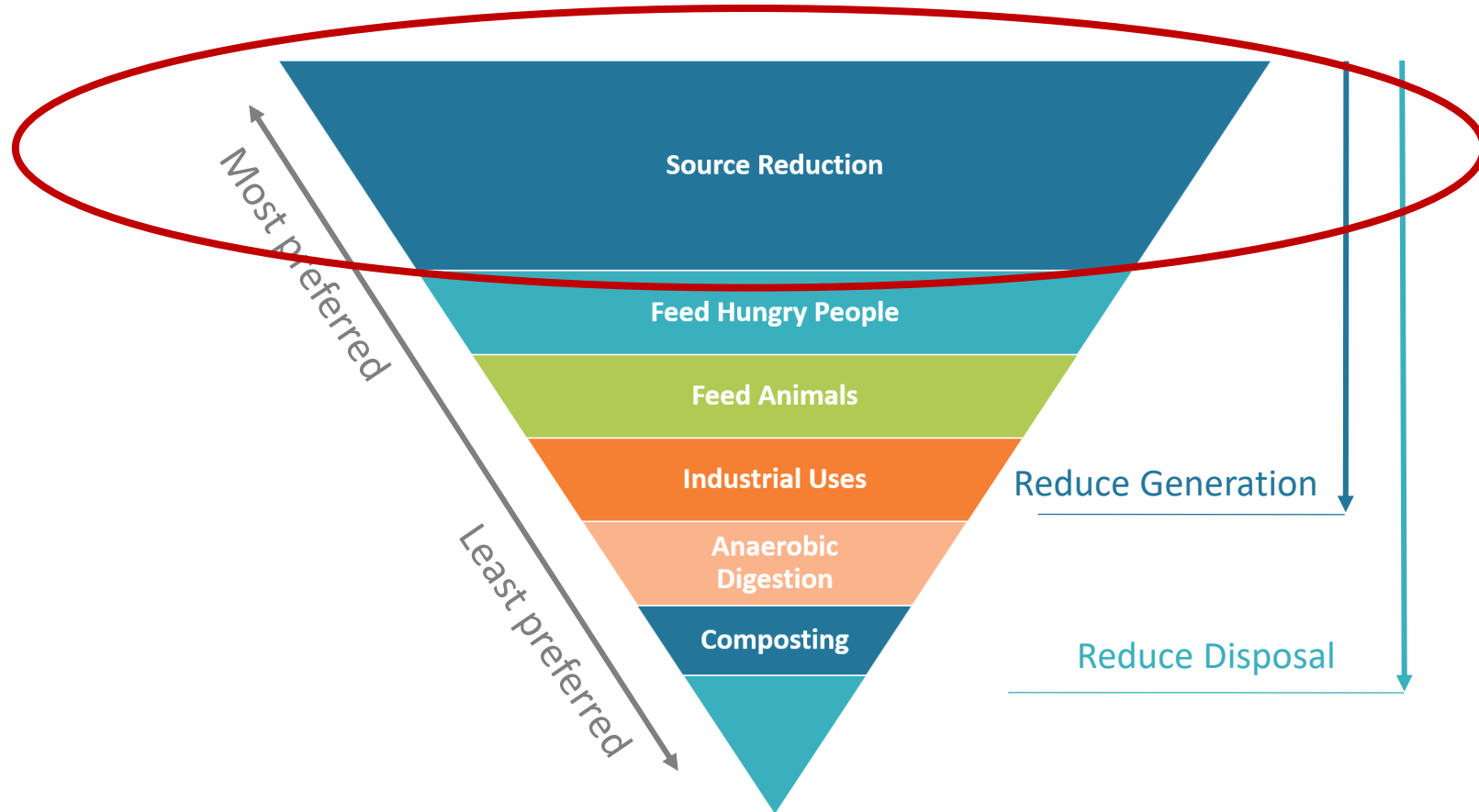
Why prevention?



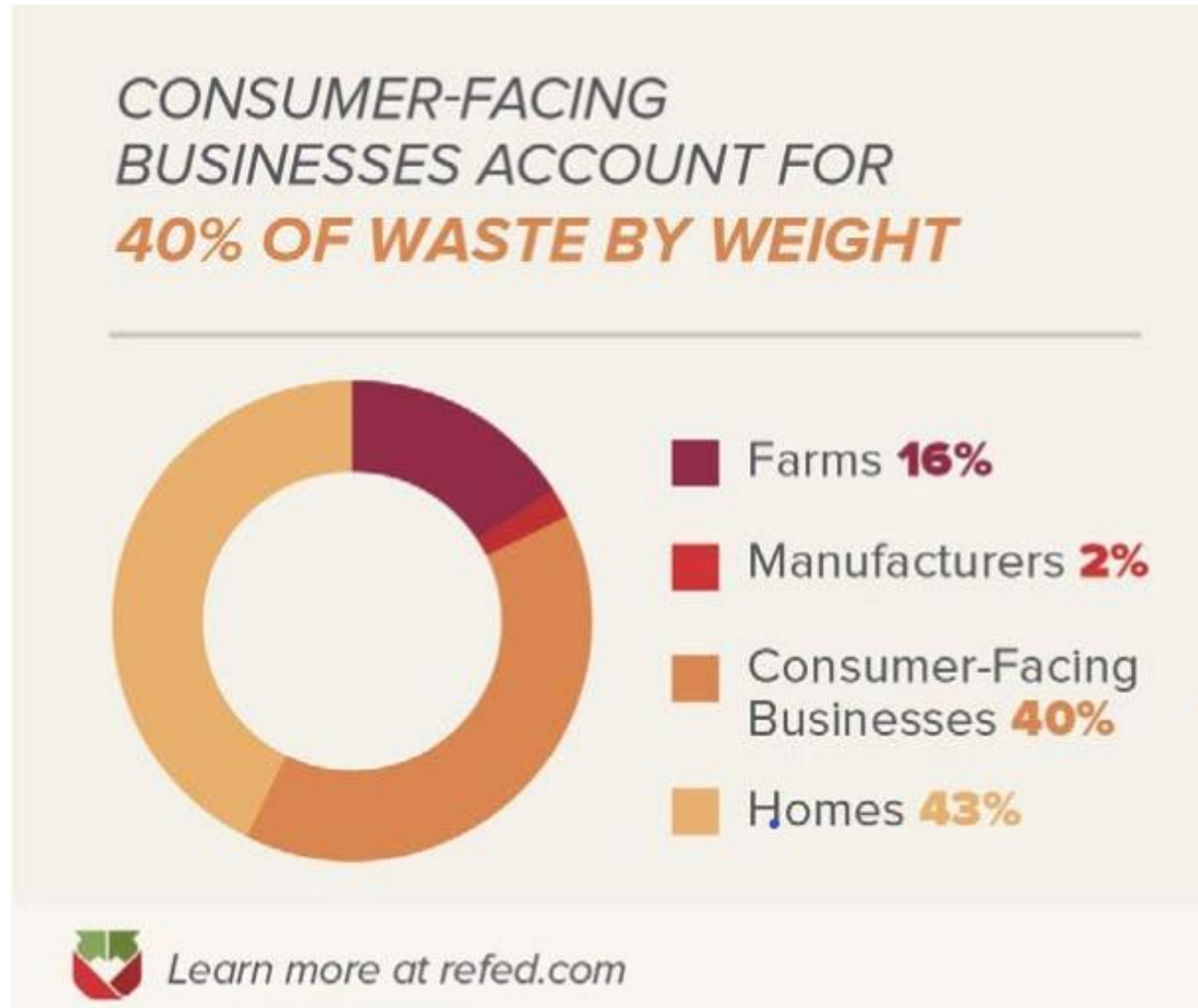
* "Pre-purchase" are all emissions that occur prior to final purchase, including production, supply chain, transport, retail and wholesale. "Use" refers to emissions resulting from the use of vehicles, appliances, electronics and lighting. Other categories (e.g., food and clothing) have use phase emissions that are accounted for elsewhere. For example, emissions from cooking and laundering are both assigned to the category of "appliances", which include ranges and clothes dryers.

2015 Oregon GHGs emissions by category + lifecycle stage

Oregon DEQ – laser-focused on prevention



Opportunity



Did you know?

Food costs are **28% to 35%** of all restaurant revenue

4% to 10% of food purchased is thrown away before reaching the customer's plate

The true cost of wasted food for a business is **10-20 times** the cost of waste disposal

17% of meals are left uneaten by diners



The business case for food waste reduction

For each \$1
invested,
\$7 of financial
benefit realized



Your customers care



- **72% of U.S. diners care about how food waste is handled.**
- **47% are would be willing to spend more money at a place that tries to reduce its food waste.**
- **87% of consumers will have a more positive image of a business that supports social or environmental issues.**

Source: Unilever; Forbes



Oregon Restaurant and Lodging Association



Wasted Food Wasted Money



Save money. Save resources. Be a leader.

Join other Oregon businesses and be part of the solution to stop wasted food.

Each year, an estimated 25 to 40 percent of all food produced or imported for consumption in the United States is never eaten. That's as much as 63 million tons of wasted food. Of that food, 40 percent is estimated to come from consumer-facing businesses—businesses like yours. And that wasted food means wasted money, by some estimates as much as \$57 billion annually for U.S. businesses.

The good news is that reducing waste isn't hard and really pays off.

Studies show that nearly all businesses that try to reduce their wasted food through waste measurement, employee training, and waste prevention practices experienced a positive return on investment. Over half of businesses studied had more than a 1,400% return on investment—a \$14 return on every dollar invested. It's as simple as joining other Oregon businesses in taking four simple steps.

4 STEPS TO SAVE MONEY

- Figure out where you are wasting food and how much that waste is costing you. Is it coming from spoilage, preparation or plate waste? Check out our simple measurement tools to get started and take the one-week measurement challenge.
- Engage staff to identify and make small shifts in how you do business. Changes in purchasing, storage, food preparation, training, inventory management, or merchandising practices can save money and waste less food.
- Share your knowledge with your waste is coming from. Find the strategies that are right for you. The free Wasted Food Wasted Money Resource Guide provides simple, step-by-step solutions.
- Document your progress by tracking purchasing and waste so you can see how much you saved. You'll be pleasantly surprised!

Flyer front

BY SAVING MONEY, YOU'RE SOLVING A LARGER PROBLEM.

While reducing wasted food will improve your bottom line, small shifts in your business can lead to big changes in addressing the significant environmental, economic and social problem that affects Oregonians and generations to come.

Know the Facts

- In the U.S., nearly \$28 billion—close to Oregon's entire GDP—is spent annually growing, processing and preparing food that is never eaten.
- One in six people living in Oregon is food insecure.
- Two percent of energy use in the U.S. is dedicated to growing, manufacturing, transporting, refrigerating, and cooking food that is never eaten, or enough electricity to power all of the homes in Oregon for the next 30 years.
- Twenty-five percent of the fresh water supply in the U.S. is used to produce food that is never eaten.
- Food contributes to 15 percent of Oregon's consumption-based greenhouse gas emissions. Only our use of vehicles contributes more to Oregon's carbon footprint.

DID YOU KNOW?

- The true cost of wasted food for a business is 10-20 times the cost of waste disposal.
- 4% to 80% of food purchased is thrown away before reaching the customer's plate.
- Food costs are 28% to 38% of all restaurant revenue.
- 17% of meals are left uneaten by diners.

WASTED FOOD WASTED MONEY RESOURCE GUIDE

Name of local government and Oregon Department of Environmental Quality have created a resource guide to help your business measure, identify and solve food waste challenges. This guide is designed for businesses of every type and size.

www.website.com

Join other Oregon businesses and be part of the solution to stop wasted food. **Save money. Save resources. Be a leader.**

Visit www.website.com for more information.

Flyer back

BUSINESSES THAT REDUCE WASTED FOOD SAVE MONEY.

Studies prove it. The first step is to identify where you're wasting food. Intel Cafés tracked their food waste for one year and discovered that their biggest waste sources were trim waste and overproduction. By making small changes to fix these problems, they reduced their per meal cost by more than 13 percent! In an industry where food costs average 28 to 35 percent of revenue, these savings are a substantial boost to profitability.

Learn how your business can save money with the free Wasted Food Wasted Money Resource Guide.

Data from 2010 study.

Learn how to save money by checking out the free Wasted Food Wasted Money resource guide. Visit www.website.com for more information.

Save money. Save resources. Be a leader.

Postcard front

WASTED FOOD WASTED MONEY

Each year, an estimated 30-40% of all food in the United States is never eaten. That's as much as 63 million tons of wasted food!

Join Oregon businesses and be part of the solution to stop wasted food.

www.website.com

Postcard back



RESTAURANT RESOURCE GUIDE

NOVEMBER 2017

Wasted food means wasted money. Every year, food service businesses in the United States lose as much as \$57 billion through wasted food. But, the good news is that your business can take simple, but effective steps to reduce your wasted food. Studies show that nearly all businesses that try to reduce their wasted food through measurement, employee training, and kitchen best practices experienced a positive return on investment. Check out the resources listed in this guide and see how much money your business can save.

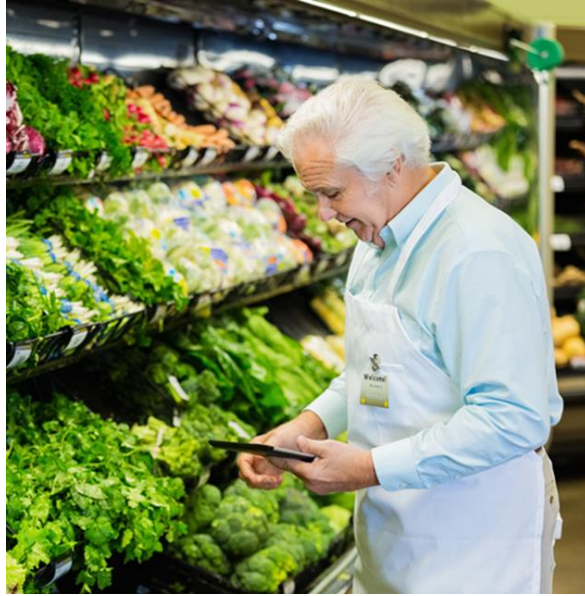


GROCERY STORE RESOURCE GUIDE

Wasted food means wasted money. Every year, food service businesses in the United States lose as much as \$57 billion through wasted food. But, the good news is that your business can take simple, but effective steps to reduce your wasted food. Studies show that nearly all businesses that try to reduce their wasted food through measurement, employee training, and kitchen best practices experienced a positive return on investment. Check out the resources listed in this guide and see how much money your business can save.

<https://www.oregon.gov/deq/mm/wpcampaigns/Pages/Wasted-Food-Wasted-Money.aspx>

Achieving prevention at scale – commercial



**PACIFIC
COAST**
Food Waste
Commitment

**Pacific Coast
COLLABORATIVE**



<https://pacificcoastcollaborative.org/food-waste/>

State-wide campaign



Take Simple Steps

All around the state people are taking simple steps to cut down on wasted food & wasted money

Reduce Spoilage

- Store food that will go bad soonest in visible part of fridge or pantry
- Keep track of what you have at home or what you need to use up before it goes bad
- Create meals from what you have on hand
- Finish all your leftovers
- Freeze for later use
- Monitor temperature in fridge to make sure it's at best setting to preserve your food
- Check fridge and pantry before you shop

reinforce less common steps that residents are likely to do more often

Grocery stores, farmers markets, restaurants and more!

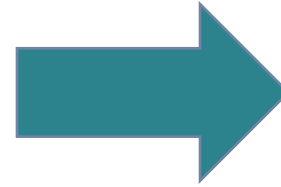
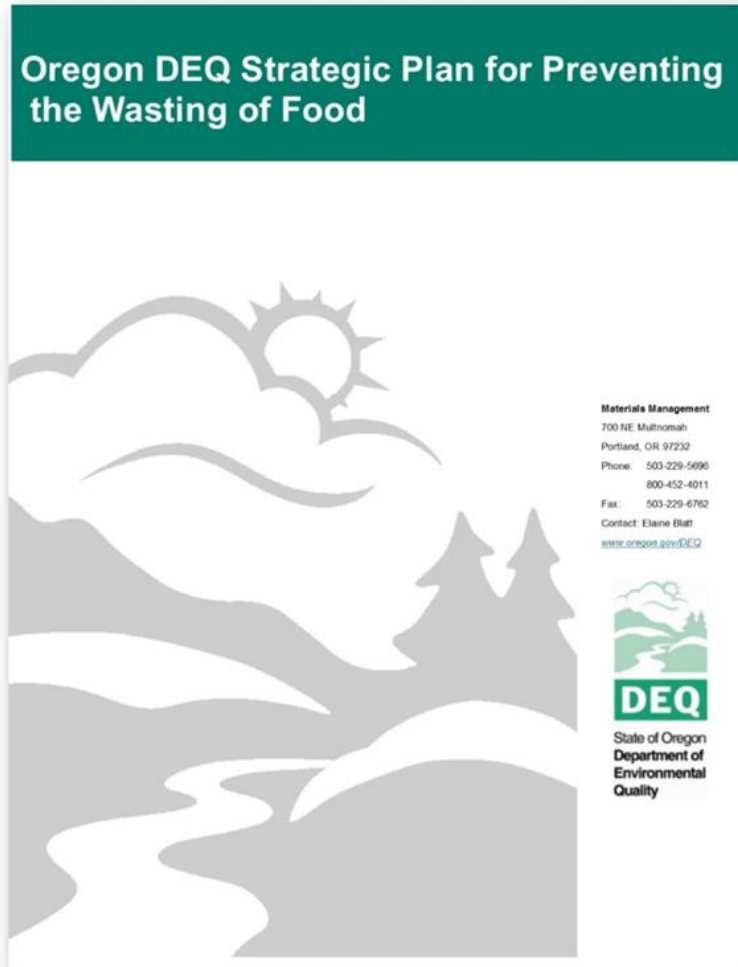


Evolving focus – food systems

- Soil health; markets for compost
- Systems resilience
- Support for localized efforts, including support for local business responses
- Source reduction as an adaptation response to climate change
- Production techniques that might produce food with longer “shelf life”



New strategic planning process



- Consider the full lifecycle of food
- Engage partners and be more inclusive
- Foster collaborative partnerships

Thanks!

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Oregon's 2050 Vision for Materials Management:

Oregonians in 2050 produce and use materials responsibly – conserving resources – protecting the environment – living well

