



# Food Waste

- What: Food Waste
- Why:
  - Food waste is an unusual topic in the sense that we don't think much of it. But it is a problem. According to the Natural Resources Defense Council (NRDC), 40% of food in the United States does NOT get eaten. This results in a loss in \$165 billion each and every year, more substance in methane-producing landfills, and all this food could have fed over 160 million people. Food waste has a huge impact negatively on climate change because all of the water, energy, feed (for animals), land, and fuel/energy for the transportation of the product is wasted. Furthermore, the waste food that wastes all of the things stated above also gets put in a landfill and from then on, the decomposing food produces methane: a greenhouse gas that is about 25x better than CO<sub>2</sub> at retaining heat energy. There must be a positive change! ([Wasted - How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill](#))
- Who:
  - Predominantly grocery stores and supermarkets but also restaurants

## SLOW ROAD TO ZERO:

*A Report Card on U.S. Supermarkets' Path to Zero Food Waste*

RANK	COMPANY	COMMITMENTS	TRACKING/ TRANSPARENCY	PREVENTION	TOTAL	GRADE
1	 KROGER	5	5	5	15	A
2	 AD USA	5	5	5	15	A
3	 WALMART	5	4	5	14	A
4	 WHOLE FOODS	3	3	4	10	B
5	 TARGET	4	3	3	10	B
6	 ALDI	4	3	3	10	B
7	 ALBERTSONS	3	3	3	9	C
8	 TRADER JOE'S	2	1	2	5	D
9	 COSTCO	2	1	2	5	D
10	 PUBLIX	1	1	2	4	D

FULL REPORT AVAILABLE AT: [WWW.GROCERYWASTE.COM](http://WWW.GROCERYWASTE.COM)



- Where:
  - Mostly any local grocery store or supermarket (even restaurants too)
  - If it's Kroger, AD USA, or Walmart, they are probably doing a better job so focus on the ones that need help
  - People would need to communicate with the restaurant to see how much food they are wasting, if any.
- When:
  - Anytime!
- How:
  - Communicate with the store's/restaurants 'manager' **first** to see if they are experiencing food waste
  - **After** that, if they are wasting food, an idea could be collaborating with the local grocery store/supermarket/restaurant to get the food to another place that could use the food (help donate the food) (be communicating with the store/restaurant manager and the manager of the other place through the whole process to make it as easy on them as possible) (find ways to transport the food too) (**\*In the US, the Good Samaritan Act Provides Liability and Protection For Food Donations\*** [USDA](#))
    - Shelters
    - Food banks
    - Shop kitchens
    - Salvage stores (stores of 'expired,' yet still good food)
    - Places where they convert the food waste into a biogas/biofuel from this biomass (anaerobic digesters) (renewable energy source but does have some CO<sub>2</sub> emissions)
    - Soil companies that can use the organic food waste for compost that will eventually return the nutrients back into the environment
    - Wasted food can be made into animal feed for farms or pets
  - Work with the store/restaurant to make suggestions about food waste
    - Make a section regarding "ugly" or "expiring" foods for a discount
    - Do NOT overstock the shelves
    - Ask them respectfully to partner with the larger food donation groups like Feeding America



- Instead of the food going straight into the landfill to produce methane put it into an **composter** so that the nutrients return to the environment in a natural and productive way
- Links for more information:
  - [Food Waste Activism and Dumpster Diving Resource Guide](#): Everything there is to food waste and dumpster diving safely and legally
  - [Dumpsters.com](#): Information about the food waste problem and ways to improve it
  - [Center for Biological Diversity](#): Key finding and recommendations about food waste
  - [NRDC Issue Paper](#): Lots of information about every aspect of food waste
  - [MoveForHunger.org](#): More information about food waste