

# Reducing Food Waste in Encinitas

## *Finding the Cause of Waste*

For **every meal served** the average restaurant **wastes half a pound** of food. In the landfill, this waste releases potent greenhouse gasses contributing to climate change, on top of the wasted labor, resources, land and energy that went into producing and distributing that food.

This guide is designed to help you reduce food waste in your business, rescue edible food and make you aware of the existing and upcoming laws around food waste. Through these simple waste reduction practices, your business can save money and contribute to the health and resilience of our community and planet.

### Benefits of Reducing Food Waste:



*Creating a positive image for your business*



*Saving money*



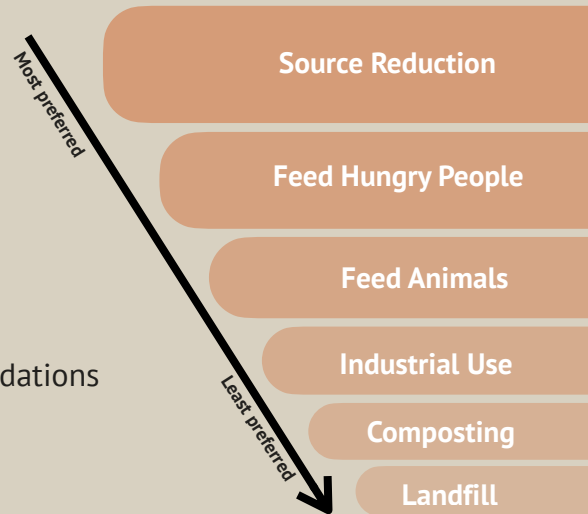
*Providing food to those in need*



*Improving the health of the environment*

### Food Recovery Hierarchy

*The EPA's Food Recovery Hierarchy helps guide priorities for managing excess food.*



### Steps to Reduce Food Waste

1. **EXAMINE** - Start by examining and tracking your waste
2. **PREVENT** - Implement food waste prevention recommendations
3. **RESCUE** - Implement an edible food recovery program
4. **RECYCLE** - Set up organics recycling service

### Laws Around Waste Management

<b>AB341</b>	Businesses generating over 4 CY of solid waste per week must recycle.
<b>AB1826</b>	Businesses generating over 2 CY of solid waste per week must divert organics.
<b>AB827</b>	Businesses must provide recycling and organics bins and signage for customers in front of house and/or back of house bussing station.
<b>SB1383</b>	AB1826 qualifying businesses must divert organics via EDCO's organic recycling program or self-haul to an organics diversion facility. Businesses that meet certain criteria are required to establish edible food recovery in addition.

For more details on these regulations visit [www.calrecycle.ca.gov](http://www.calrecycle.ca.gov).

**Questions?** Contact [recycling@encinitasca.gov](mailto:recycling@encinitasca.gov), call 760-633-2859, or visit the [City of Encinitas Zero Waste pages](#) for more information (or scan QR code to the right.)



*DISCLAIMER: This information does not reflect the entirety of solutions that are available. No single entity or product is endorsed.*

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## *Solutions to Waste*

Over half the restaurants in a 2017 study achieved a **savings of \$6** for every **\$1 invested** in food waste reduction practices.

### Sources of Food Waste

Kitchen (Back of house)	Dining Area (Front of house)
<ul style="list-style-type: none"> <li>• Over ordering</li> <li>• Over production</li> <li>• Spoilage</li> <li>• Trim waste</li> </ul>	<ul style="list-style-type: none"> <li>• Menu options</li> <li>• Portion sizes</li> <li>• Offer vs. request policies</li> <li>• Food presentation</li> </ul>

### STEP 1: EXAMINE

Understand the What, Why, Where and When of food waste with the following **tracking techniques**:

#### 1. Waste Assessment Guide:

[EPA's Guide to Conducting and Analyzing a Food Waste Assessment](#)

#### 2. Pen and Paper Tracking:

[EPA's Tracking Sheet Template](#)

#### 3. Digital Food Waste Tracking Technologies:

Examples are: [Phood](#), [Leanpath](#), [Winnow](#)

### STEP 2: PREVENT

#### Purchasing



1. Adjust purchasing with demand and request flexibility from provider.
2. Practice consistent inventory management procedures.
3. Buy in bulk, buy seasonal, buy local and opt for imperfect produce.

#### Storing



1. Implement best storage and handling to maximize usage of all items.
2. Make sure all staff are following "first in first out" storage process.
3. Put in place a descriptive labeling system.

#### Preparing



1. Refine knife skills to reduce waste during trimming and cutting.
2. Utilize 'root to stalk' and 'nose to tail' methods to get the most out of your ingredients.
3. Implement just-in-time systems to reduce overproduction.

#### Menu and Serving:



1. Identify and drop poor performers.
2. Maximize cross-utilization of ingredients and re-purpose leftovers into new dishes.
3. Offer specials to utilize ingredients before spoiling.
4. Reduce portion sizes and serve complimentary appetizers and sides only if the customer is interested.

**TIP:** *Establish a feedback loop between the front and back of the house by creating an atmosphere that invites recommendation and input. This provides for continuous insight into further improvements and will increase buy-in from your staff.*

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## Food Rescue Options

*By donating food, restaurants can help feed adults and children who are struggling with hunger, and at the same time, act as good stewards of our environment's health by reducing the amount of food that ends up in our landfill.*  
- Community Resource Center



**In California, millions are food insecure.**



- 1 in 8 Californians
- 1 in 5 children

### STEP 3: RESCUE

**Donating is easy**

1. Identify type and amount of extra food

2. Determine packaging and storage requirements

3. Understand frequency of donation need

4. Select a food rescue partner

5. Establish process and transportation plan.

### No Need for Liability Concerns

No lawsuit related to donated food has ever been filed in U.S. history. To learn more about the liability protections that exist at Federal and State levels, access [Food Donations FAO & State Law Protections](#).

### Tax Incentives - Giving Saves You Money

If your business donates food to a charitable organization, you can potentially claim a deduction. Your business must generate taxable income and retain a donation record from the charitable organization. To learn more, access [Tax Deduction for Food Donation: A Legal Guide](#).



Rescue Agencies	Contact
<a href="#">Feeding San Diego</a> / download <a href="#">MealConnect</a> app	Kate Garret - <a href="mailto:kgarrett@feedingsandiego.org">kgarrett@feedingsandiego.org</a>
<a href="#">San Diego Food Bank</a>	Kayla Thomson - <a href="mailto:kthomson@sandiegofoodbank.org">kthomson@sandiegofoodbank.org</a>
<a href="#">Community Resource Center</a>	Yanira Frias - <a href="mailto:yfrias@crcncc.org">yfrias@crcncc.org</a>

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**WASTE LESS FROM LAND TO SEA**

Food Donation Resources	Location
<a href="#">Guide to Food Rescue</a>	CET & Solana Center
<a href="#">County's food donation guide</a>	County of San Diego

Further Food Waste Prevention Resources	Location
<a href="#">Guide to Food Waste Reduction</a>	CET Food Waste Tool Box
<a href="#">Guide to Food Waste Separation</a>	CET Food Waste Tool Box
<a href="#">50 food waste prevention ideas</a>	LeanPath
<a href="#">Reducing Wasted Food &amp; Packaging: A Guide for Restaurants</a>	EPA
<a href="#">A Guide on How to Conduct and Analyze Food Waste Assessment</a>	EPA

### STEP 4: RECYCLE

#### Organics Recycling

Coming the summer of 2021, EDCO's new Organics Recycling Program will collect food scraps and landscape waste mixed together in a green organics container.

#### A few examples of organic materials that should be placed in the green cart:

- Fruits and vegetables including peels, pits and rinds
- Bread, pasta and other grains
- Dairy products and egg shells
- Coffee grounds and tea leaves
- Meats and bones and all prepared food in general
- Food soiled paper products and napkins

[See EDCO's website for more details on their program.](#)

