

DCFRWG Notes
March 2, 2018

Attendees:

Josh Singer- DC DPR
Emmett McKinney- Nashville Food Waste Initiative (works for Env Law Institute)
Rachael Jackson- Eat or Toss
Meggan Davis- DC DGS
Hannah Cather - FRN
Amy Kelley- DC Sierra Club Zero Waste Committee, Revolve
Danielle Tergis- Tergis group
Mark Frieden- Crossbow Strategies
Shaylah Brown- Georgetown University
Cathy Plume- DC Sierra Club Zero Waste Committee, DC Recycler Blog
Claudia Fabiano- EPA
Howard Lee - DC DPW
Kate Urbank- Food Rescue US
Amy Bachman- DC Central Kitchen
Paloma Lobato- FRN
Chloe King- WWF
(phone) Daniella- consultant/ compost and FW reduction enthusiast
(phone) Virginia Streeter- ILSR- Composting for Community Program

Updates

- DC zero waste at schools- would be good if parents of DCPS students wrote DC gov to put pressure asking for this.
- Save Good Food Act petition- delivered the signatures to the Council on March 1st. Getting signatures from businesses provided an opportunity to educate businesses on the Act. Hopefully will go before the Finance and Revenue Committee. Would be great to have more letters of support.
- Bloom- Class A biosolid created by DC Water at Blue Plains- Sierra Club had concerns with metal content; DC Water will have to do additional testing.
- National Wildlife Foundation offered to do a training on advocacy (we'll have Chris Weiss do one so may not need this, but will put on list for future potential presentation)
- Amy Bachman met with group We Food (Finnish). Creating a grocery store that is all donated food and sold for cheap, run by volunteers. Profits are invested back into community.
 - Currently if donated food is sold, it won't be covered by Good Samaritan Act or get tax incentives
 - Link to their facebook Page, scroll down on newsfeed for BBC video in english
 - <https://www.facebook.com/WeFoodSuomi>
 - <https://www.facebook.com/bbcnews/videos/10155376810052217/>

- [Food Waste Weekend](#)- clergy nationwide will be including food waste in their sermons. Is there a role for us?
- Food Recovery Week 2018- partnering with Community Food Rescue (Montgomery County, MD). Mark calendars for Oct 14-20.
 - World Food Day- Oct 16
 - Smithsonian Weekend - dates?
 - DC State Fair- date?
- Bea Johnson- [Zero Waste Speaker at AU- April 17](#)
- DPW will have food waste drop off table at Rooting DC; farmers markets will open up soon for food waste drop off in each ward (but three operate all year and accept food waste)
- Food Rescue US- is trying to pilot food rescue from DCPS and DPR in summer. Really hard to predict how many kids show up to eat on any given day. DC Central Kitchen may also try to rescue excess meals.
 - She needs volunteers
 - Could work with faith orgs to get volunteers- for ex, Interfaith Power and Light
 - Could be a good blog post for our website
 - Lyft might be a potential partner for Food Rescue US
 - There is not a current good solution for what to do with leftover milk- has to be temperature controlled
 - WWF- Ecorise grants can be given to buy fridges at schools so the milk can be stored
- DPR developing zero waste policies for rec centers

Nashville Food Waste Initiative - Emmett McKinney

- Nashville Food Rescue Landscape Analysis [summary](#) and [full report](#), and [Emmett's slide deck](#)
- This is NRDC's project in Nashville; city has provided some funding but initiative is privately funded
- Focused on prepared food rescue
- Developing strategies and tools to serve as models around the country
- Summer 2017- food rescue capacity analysis- NRDC
 - Meal gap: 19.3 million meals (2015)
 - 16.4% of Nashville pop is food insecure
 - 45% is being met by donations (almost all of it from one food bank)
 - Remaining gap is 10 million meals; 23% of meal gap could be met by rescue from restaurants, institutions and caterers
- Nashville Food Rescue Landscape Analysis
 - Identified 60 LMOs (last mile orgs) - groups that are serving the food to people- talked to 28 of them
 - Also spoke to institutions and restaurants

- Research Qs- what are the current rescue and donation practices of LMOs; what challenges; what interest do they have in expanding donation for prepared foods; interest in smartphone app
- Findings- LMOs are very diverse.
 - Food focused nonprofits- shelters, soup kitchens
 - Other service orgs- health services, employment help (moving food isn't main objective)
 - Transitional housing orgs- house between 10-25 people
 - All wanted to receive more prepared food
 - Half said more food would allow them to serve more food; other half said they'd need more staff, funding etc. (i.e., more food alone won't allow them to serve more meals without other resources as well, but would allow them to focus on other services)
 - Barriers- funding, staffing, storage
 - Currently able to obtain the food they need (donations or purchase)
 - Most donations are during biz hours (8 am to 6 pm). But excess food is often available after biz close or after events end at night
 - Few LMOs have staff or volunteers to pick up donations at night or weekends
- Institutions (refers to hospitals, schools, stadiums, hotels, etc.)
 - Strong potential among institutions that do large batch prep
 - The ones that currently donate are very interested in expanding; the ones that don't currently donate aren't that enthusiastic. Take away- need to get get over the hump of just getting started
 - Challenges- logistical (ex- arenas want one nonprofit that can come and be given access to the necessary areas, can't have multiple individuals doing pick up); liability fears; lack of knowledge of potential orgs (Second Harvest is the big org that does food rescue in town but they don't do prepared food, and institutions aren't aware of others that do)
 - TN liability protections don't go as far as federal protections (but federal law trumps state law anyway)
 - Kate- often finds that if she can name drop an org who's donating that makes other potential donors more comfortable
- Restaurants and Caterers
 - Same thing- ones that already donate are very interested in continuing; ones that don't are ambivalent (fewer staff than institutions)
 - Tipping fees are cheap
 - Excess food likely to be available weekends or sporadically
 - Challenges- staff time, cold storage space (including price of pans- sometimes they can be used and returned), food safety concerns, perceived reliability of partners
 - NRDC is developing packaging pilot- bags, aluminum, pans, reusable clear plastic pans
 - Working with health inspectors

- Smartphone app
 - Nonprofits are generally enthusiastic but restaurants and institutions were less interested
 - But still need people
- Shared concerns among donors and LMOs: food safety, staff time, cold storage space, cost of packaging
- “Nashville is a relationship based town”- it’s about building trust between people; not sure an app would work well here because of that
- Moving fwd- developing materials on tax incentives, liability protections, and Metro guidance on safe food donation; considering a packaging pilot; working with health inspectors; would consider an app again if there was enough food being donated (Nashville is not there yet); want to spur dialogue about finding needs; expand public recognition through the Mayor’s food recovery challenge
- @NashFoodWaste; Emmett- foodwaste@eli.org; nashvillefoodsaver.com - hosted by Nashville Originals (trade assoc of Nashville restaurants)

Subgroup Updates

Policy

- looking for more business letters in support of the Save Good Food Act
- DPW is having oversight hearing next Thurs - wants someone to testify. Orgs get 5 min to talk, individuals get 3 min. March 8, 10 am, Wilson Building. Can also submit written testimony.
- Backyard composting act- still moving along
- Daniella is translating Harvard Food Recovery in DC guide to Spanish

Events

- Happy hour- we should have it at a restaurant or bar that does food recovery; will also advertise better

Communications

- Plugging away at website
- Need more blog posts- any kind of announcement can be a blog post

Restaurants/Rescue Dish

- Will meet 3/13 at Teasm. Danielle will help them figure out how to approach restaurants.