

# **Food Waste and Food Recovery: A Downtown Eugene Experience**

By

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Real World Eugene

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## 1.0 Introduction

For our project, we were approached by the City of Eugene's Downtown Manager, Eric Brown, and Waste Manager, Michael Wisth, to address the issue of food being wasted in downtown Eugene. Right now, 40 million pounds of food are being tossed into the landfill every year ("Residential Food Waste Collection"). Meanwhile, Lane County has one of the highest food insecurity rates in the entire state of Oregon (Dunne). This is a real pressing issue. Through this 10-week project, we wanted to find ways to bridge this gap as best as we could and develop recommendations for a possible program to be implemented.

Downtown Eugene's business district has developed an increasing public health issue: a mismatch between tons of food waste and those facing food insecurity. Food that is thrown into dumpsters creates a safety hazard because when people go dumpster diving, they are at risk of being cut by sharp objects. Additionally, food scraps in the trash and on the streets attract vermin which can carry disease into the community. This combination makes walking around downtown during the day and at night less of an attraction for our fellow community members and visitors. Alongside the fact that food being thrown out is a health hazard, many people in Eugene are food insecure. The focus of our project is connecting recoverable food to those that are food insecure and, by default, create a clean and welcoming downtown. This project was expansive as it covered multiple disciplines within the city of Eugene. As a team, we reached out to multiple stakeholders and conducted extensive research to best guide our recommendations.

## 1.1 Meet the Team



We are a group of students attending the University of Oregon who all registered for the Planning, Public Policy and Management Course, Real World Eugene, for the Fall 2019-2020 term. This course was an applied course, and through it we had the opportunity to team up with the City of Eugene via community partners to work on recovering food in downtown Eugene.

**Aeron** (Far Right) - Aeron is an undergraduate student majoring in Environmental Studies and minoring in Political Science. He plans to graduate in the fall of 2020. Aeron is passionate about helping work toward transformational change in our political and socioeconomic systems, inclusive urban design, and social justice. In his time outside of classes and coursework, Aeron is involved in the Sunrise Movement, a congressional campaign, and loves to spend time on the family blueberry farm he grew up on.

**Madeline Reznick** (Second from right) - Madeline is a fourth year undergraduate student at the University of Oregon. She is majoring in Planning Public Policy and Management and minoring in Business and Environmental Studies. She plans to graduate in June 2020 and advocate for a sustainable, healthy future. She aims to do this by improving the way communities view

transportation, natural resources, and environmental stewardship. In her free time, she likes to get outside, eat Sizzle Pie, and ride the EmX!

**Alena Lidey** (Middle) - Alena is a senior attending the University of Oregon and plans to graduate this upcoming Spring 2020 term. She is majoring in Planning, Public Policy, and Management and minoring in Global Health. Her passion is to change the healthcare system beginning with a bottom-up approach and with a focus on prevention. She believes access to health is a human right not a privilege. In her free time, she enjoys going on new adventures, trying new restaurants, and spending time with her family and friends.

**Aimée Marquez** (Second from left) - Aimée is a 5th year undergraduate at the University of Oregon. She is studying Philosophy and Planning, Public Policy, & Management along with a minor in Spanish. She will be graduating in June 2020. As an indigenous woman, her career objective is to combat healthcare inequalities and barriers as she plans to become a doctor to work with low-income, communities of color. Some of her interests outside of school include spending time at bookstores, running, and finding ways to be involved with the local community.

**Larissa Huhta** (Far Left) - Larissa is a senior at the University of Oregon in the School of Planning, Public Policy, and Management. She plans to graduate this upcoming winter term, in March 2020. Her passion is to standardize emergency response outside of the Incident Command System to ensure emergency management operates similarly in all states. In her free time, she enjoys spending time outside snowboarding and waterskiing and being with friends and family.

## 1.2 Purpose

The purpose of this project is to understand how to best recover excess food and give it to organizations that work with those that are food insecure. In order to do this, we needed to better understand what the current situation was which we will elaborate more in the methodology. Our final deliverable is this report with our five guiding principles as recommendations per request of our community partners.

## 1.3 Research Question

How can we connect excess, recoverable food from restaurants and businesses in the designated downtown Eugene area to people who experience food insecurity and foster an inviting and clean downtown?

## 1.4 Stakeholders

There were many stakeholders involved in our project. From interviews, reference, and clarifying questions, these were all the people involved in the completion of this project:

### Instructor

Bethany Steiner

### Community Partners

Jason Dedrick, Policy Analyst

Michael Wisth, Waste Manager

Eric Brown, Downtown Manager

### City and County Staff

Sgt Julie Smith, Police Officer

Sue Yellowtail, Environmental Health Specialist

Ed Russo, Business Liaison, City of Eugene

### Businesses Interviewed

Horsehead, Bar

Spectrum, Bar

Barn Light, Coffee shop

Noisette, Coffee shop

Perugino, Coffee shop

Theo's, Coffee shop

Vero, Coffee shop

Ambrosia, Restaurant

Mezza Luna, Restaurant

Sizzle Pie, Restaurant

Falling Sky, Restaurant

TOGOs, Restaurant

Sushi Ya, Restaurant

541 Sushi, Restaurant

The Kiva, Grocery Store

Whole Foods

### Organizations Interviewed

Community Outreach through Radical

Empowerment (CORE)

Burrito Brigade

Food for Lane County

Food Not Bombs

The Mission

## 2.0 Methodology

Conducted interviews in person, over the phone, and via email.

- Consulted city officials
  - Eugene Police Department
  - Business Liaison (Appendix A)
  - Food Handling Specialist (Appendix B)
  
- We identified 60 businesses, reached out to 30 businesses and were able to interview 16 businesses
  - Business Questions (Appendix C)
  - Businesses with kitchens secondary to primary income stream
    - Varied amount of physical leftover food and food waste between businesses.
    - Little established connection with organizations.
    - Varied amount of existing personal donation connections.
  - Grocery Stores
    - Large amount of temporal variability of food waste.
    - Substantial connections with organizations.
  - Restaurants
    - Varied amount of food waste between restaurants.
    - Varied number of donation connections with organizations
  - Cafes
    - Varied but minimal amounts of excess food.
    - Daily disposal varied amounts of baked goods.
    - Large amount of coffee grounds and steamed liquids.
  
- Interviewed 5 benevolent organizations
  - Organization Questions (Appendix D)
  
- Researched case studies to understand what programs in other cities were successful.
  - List of Cities (Appendix E)




## 2.1 Defining Terms

Throughout this report, we will be using various key terms that are defined below:

**Food Waste:** Food that is wasted by being uneaten.

**Recoverable Food:** Food that is headed toward the trash or compost but could be redistributed for consumption.

**Compost Food:** Food that is unrecoverable/inedible.

**Trashed Food:** No food or organic material should  up in the trash.

**Food Business:** Grocery store, coffee shop, restaurant, bar, or any other business that sells a menu of food is included in this definition.

**Benevolent Organization:** Any person organized and existing for charitable, benevolent, eleemosynary, humane, patriotic, religious, philanthropic, recreational, social, educational, civic, fraternal or other nonprofit purposes. *See section 4.0 Current Food Codes, Laws, Policies for more.*



## 3.0 Findings

### 3.1 Current Food Codes, Laws, Policies

Through conducting online research and having completed a phone interview with Lane County's Environmental Health Specialist and food inspector, Sue Yellowtail, we compiled a section on all current food policies pertaining to benevolent food organizations and recovering food in Eugene, Oregon. Currently all food policies stem from the FDA's 2013 Food Code Manual. Essentially states get to choose which parts of this manual they incorporate in their practices. Oregon has adapted its own version which can be found online as the Food Policies Manual which was finalized in September 2012. There are no policies on how often this manual should be updated. As far as laws and policies in regards to recovering food there really are none. The focus in the manual is on how to get rid of food which usually means in the trash. There is ORS 624.116 which declares that anyone/business/volunteer group may donate food to a benevolent organization. The regulations on this food falls into a grey area, however, it does include what food this includes. Essentially, there is confusion as these policies are grey on the process of recovering food and businesses need guidance on how to do it or they just simply won't.

### 3.2 Findings from Businesses (Appendix F)

Outlined below are the themes pulled from our business data. We broke all the businesses we reached out to into a few different categories. The difference between ownership type local v chain, was important to include because we found significant variance between the two. Also, by separating our businesses into four subcategories: Bars, Restaurants, Coffee Shops, and Grocery Stores we were able to further understand the relationship these businesses are having with recoverable food.

#### 3.2.1 Key Findings Specific To Ownership Type

1. Local
  - Likely to have either both personal connections and organization connections for food donations or solely personal connections for food donations
  - Adaptable to changing context
2. Chain
  - Likely to have solely organization connections for food donations

- Rigid in terms of company policy

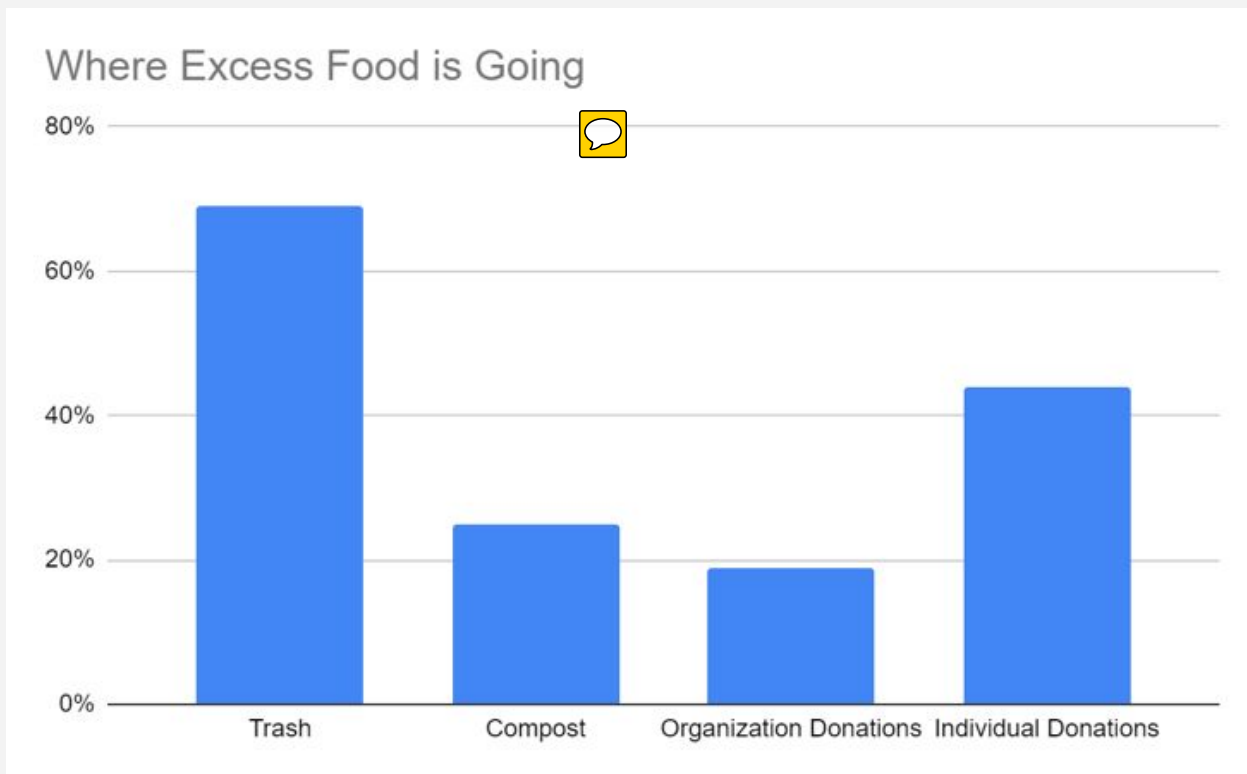
### *3.2.2 Key Findings by Businesses Categories*

1. Restaurants
  - a. Have varied amounts of leftover food
2. Bars
  - a. Usually cook to order, so limited excess food.
3. Coffee Shops
  - a. Have varied amounts of excess food
4. Grocery Stores
  - a. Have large amounts of food. Most of it needs to be temperature

### *3.2.3 Where Excess Food Is Going*

Through the process of interacting with businesses, it became clear that there are 3 ways businesses deal with the existence of excess food: donations--whether it be to organizations or individuals, composting, or putting it in the trash.

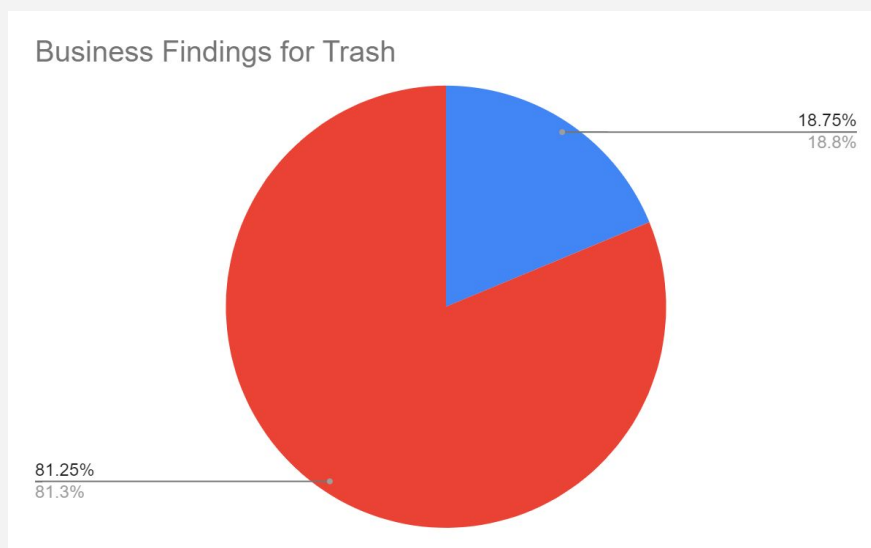
There is some hesitation associated with businesses fearing that there are many associated liabilities to donating food. Businesses do not have the resources to spend time to figure out what each code specifically means. As a result, businesses shy away from donating.




1. *Trash*

Businesses throw away food for several reasons. Two important reasons are that it may be the only option within the establishment, and it may be the easiest of the options. In many cases, past-date food items are thrown out even though some organizations can use them for a certain period after their expiration date. In two cases, businesses simply threw away food because it was not **reusable** or there was not enough to warrant saving.

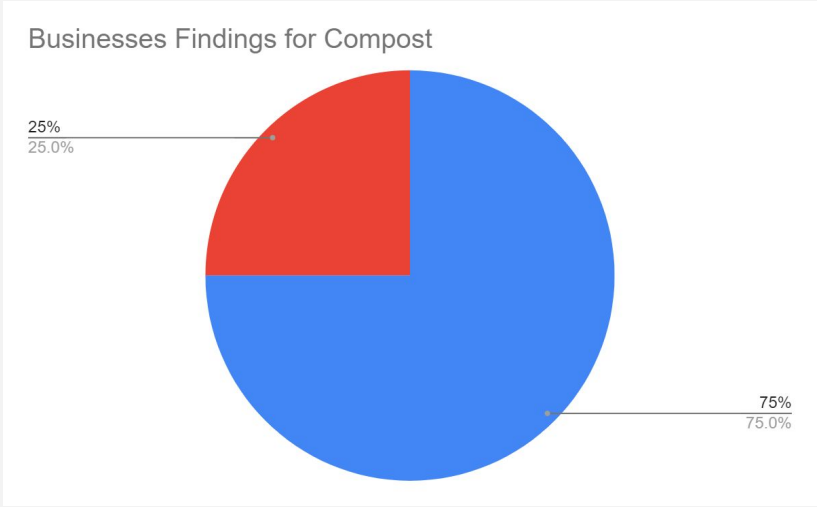
81.25% Toss into Trash & 18.75% Don't Trash



2. *Compost*

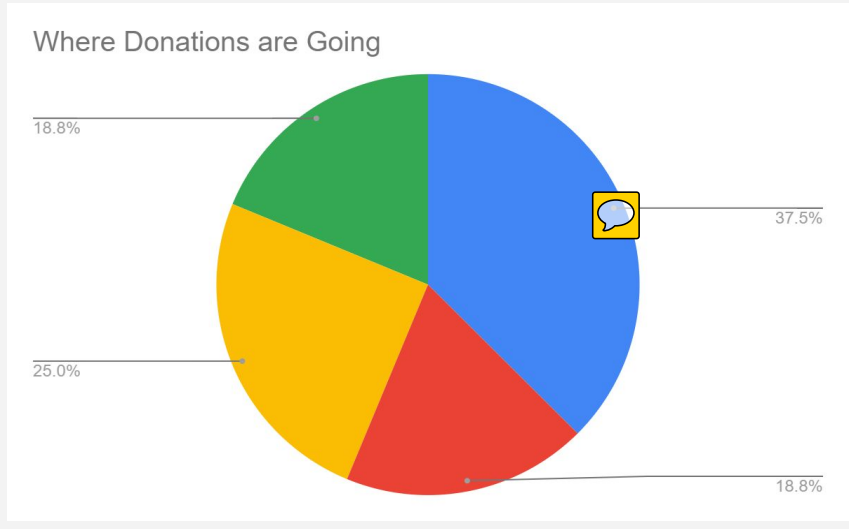
The majority of the businesses we spoke to who compost are connected with Love Food Not Waste. Some businesses didn't know about the program. More research has to be done to gauge what percentage of composted food could be recovered. 

25% Compost & 75% Don't Compost



3. *Donate*

Many businesses have formal and informal processes of food donation, which will be explored in the next section..



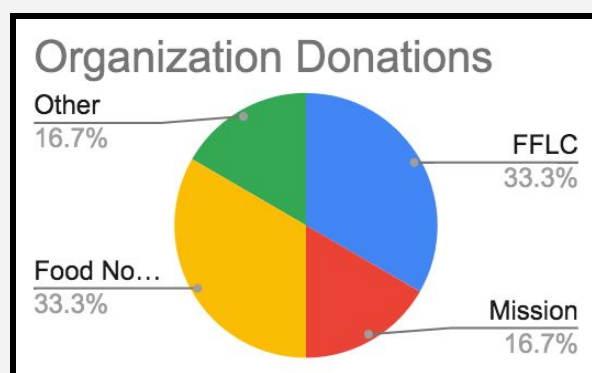
18.75% to Organizations; 37.5% to Don't Donate; 25% to Employees; 18.75% to Individual

### 3.2.4 Current Leftover Food Donations

Most of the places we got answers from currently have existing connections. The smaller the business, the more individualized the connection. Some examples of this is food given to employees, and personal connections with individual people, families, and farmers. The bigger the business, the more likely it is that they are connected to organizations with at least semi-consistent donation services.

#### Donations to Organizations

Four restaurants that experience excess food have some sort of infrastructure to donate excess food on a semi-regular basis. Organizations, Food for Lane County, Food Not Bombs, and Lane County mission are the organizations discussed with businesses. Businesses noted that this system works best when the organizations are consistent in their picking up services.

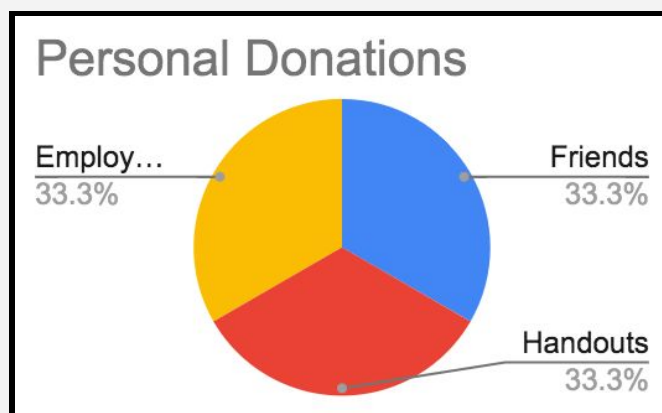


#### Personal Donation

The exact amount of excess food cannot be predicted. Because of this, many food businesses have developed personal relationships with local families, individuals in the transient community, and employees to ensure the recoverable food still ends up being eaten.

In some cases, employees take as much excess food with them as they can because they know it would otherwise be put in the trash, but if they cannot find people who will take the food, it sometimes ends up in the trash anyway.

Finally, many businesses set up infrastructure to allow employees to take home food for the same reasons.



### 3.2.5 On-The-Ground Challenges to Donating Leftover Food

1. Storage was a barrier and a challenge that came up for businesses in our research.
2. Knowledge of exactly what could be donated was incomplete and inconsistent.
3. A lack of connections with organizations or people.
4. Business policy that requires food to be put in the trash that eliminates the possibility of recovering food or composting food when recovery is not possible.
5. Inconsistency in excess food
6. Some of the excess food that could technically still be given out is of questionable quality.


## 3.3 Findings From Local Organizations

Talking with the organizations helped us to understand how they're already having a positive impact on food recovery downtown. The organizations we interviewed in connection with downtown, were FFL, NB, the Mission, CORE, and Burrito Brigade. We were able to understand what these organizations get as donations from businesses, what resources they need, and need to function.

Feedback from 5 groups have shed light on the issue they have been facing with food code policies. The understanding of food code policies that govern benevolent organizations limits the

kinds of foods they can handle and new city codes make them feel like they are being regulated out of the locations they need to operate. The codes are vague for organizations and as a result, they abide by the laws they can understand.

### *3.3.1 Donations*

1. Variety in types of food and amounts of food
  - a. Variety of types of food varies based mainly on an organization's access to transportation requirements 
  - b. Some organizations only accept donations of a certain amount due to the labor and resource intensity of transporting food
  - c. Trying to create balanced meals for people can be a challenge, and in order to make that happen sometimes volunteers/coordinators have to buy ingredients themselves, or solicit donations of specific ingredients.
2. Serving mainly vegan food
  - a. The simplest code to abide by is that vegan food is virtually unregulated, due to the fact that dairy and meat handling laws are irrelevant. For this reason, food organizations are limited to accepting and distributing vegan donations as the code makes the most sense to them.


### *3.3.2 Resources*

1. Connections
  - a. There are many connections that are currently in place, but they are largely dependent on individual people (meaning the connection might not last if certain people aren't working at businesses or volunteering for orgs)
  - b. Physically connecting food to the organizations can be a challenge, including both recovered food and quality ingredient donations. There isn't a network that includes all downtown businesses and organizations



### *3.3.3 Needs*

1. Capacity to take on more food



- a. The majority of the organizations we talked with have the capacity to take on more food, and the rest of them said they wish they could take on more food. That would require infrastructure, resources, and/or monetary support to make this happen.
  - b. Storage is a barrier 
2. Monetary support
- a. With infrastructure the city requires of humanitarian food organizations, support in terms of meeting those requirements would help them operate and serve people. (hand-washing stations, etc)
  - b. Consistent funding would allow organizations to close the gap between recoverable food and recovered food, and in doing so they would help decrease food insecurity in our community. Funding would help to ensure flexibility and consistency.

### *3.3.4 Knowledge and Ideas for How to Move Forward*

Some of the smaller, more guerilla-type organizations are concerned about restrictive  policies, and communicated with us that their ability to fill an important role in the food system of Eugene relies on their ability to go where people are and give out the food that people need. The organizations have a ton of great ideas  that would help close the gap between recoverable food and recovered food.

## **4.0 Recommended Programmatic Guiding Principles**

Within this portion of the report we are starting to look at responses to the problem outlined above. These responses are aimed at specific solutions outlined by the businesses and organizations we interviewed. We have identified principles that should be included in the program the City of Eugene implements based off our key findings, and referencing current case studies with specific ideas backing up each principle.

## 4.1 Food Policies Need To Be Clear to Business and Organizations

### 4.1.1 Overview

In order to move past the ambiguity of the food code policies, policies need to be made clearer for both businesses and benevolent organizations.

### 4.1.2 Issue Solved

The vague understanding of the codes has limited both business and organization operations and it is important to inform both of the impact they can make while following codes.

### 4.1.3 Recommendations

*Recommendation - Promote a solid understanding policies for businesses and organizations on the City of Eugene Website*

In order to move past this hesitation, it is vital that the codes that matter to donations are made clear by the City. This can be done by the use of city staff to disclose which codes matter and making the information easily accessible and understandable.

*Recommendation - Engage Directly with Businesses and Organizations About Food Policies in Working Groups*

By informing businesses and organizations of policies and the Good Samaritan Law, fear could be reduced and more action can be taken to recover food.

*Recommendation - Ensure Food Organizations Have Policies In Place That Protect Their Operations.*

Organizations cannot operate with strict ordinances. By allowing organizations to operate as they need, more impact can be made.

### 4.1.4 Case Studies

#### University of Arkansas, Legal Guide to Food Recovery

The Legal Guide to Food Recovery is utilized in many cities across the United States. It includes understanding of the policies affecting food recovery.

#### New York City, Mayor's Food Challenge

The Mayor's Food Challenge is a New York City program that hosts working groups with businesses to improve food management and code understandings

## 4.2 Business Needs and Incentivization

### *4.2.1 Overview*

The 16 businesses we interviewed were interested and motivated to make an impact on the community. These businesses were also eager to either partake in donating food, being part of a food distribution program, or any other method/system used for the collection of recoverable food. It is important to balance both the drive to provide food for those who are food insecure and the financial priorities of the business, so offering incentives will be a noble component of a program.

Providing these stakeholders with various forms of incentivization ensures longevity and quality of service. It is key to approach this program with an understanding that businesses prioritize their financial objectives first, so in order to make progress, one must balance the needs and incentives of each business participant.

### *4.2.2 Issues Solved*

After conducting some research, we have provided two recommendations to best incentivize businesses in order to ensure long-term participation. We would like to highlight that both of these incentives are monetary, but other types of incentives are not to be excluded. One of these recommendations also offers positive environmental benefits as well. The program must also be easy and adaptable for each business.

### *4.2.3 Recommendations*

#### *Recommendation - Emphasize Reduced Garbage Disposal Rates*

The first method is to assess the garbage disposal costs of the business. This would provide some insight as to how the business can modify their practices. Oftentimes, this cost could be decreased by donating food or composting. By engaging in these alternative practices, the business will be able to save money and make a direct, positive impact on the community. Emphasizing this would be a good way to hook businesses to participate in a program that will allow them to reap some benefits as well. On top of reduced costs, there will be a decrease in the need for security and supervision of garbage disposal sites.

*Recommendation - Tax Write-offs*

The second form of incentivization is to increase opportunities for tax write-offs. Oftentimes, through donating or collaborating with a nonprofit, the nonprofit is able to provide one with a tax write-off slip. Through this method, it will be easier to maintain business participation in a program because of the opportunity to save money by participating in a program. The process to attain a tax write-off slip needs to be explicit and promoted to businesses.

*Recommendation – Make the collection of recoverable food easy and convenient*

An easy way to incentivize businesses to participate is to make the collection of recoverable food simple, convenient, and adaptable to the flow of each business. Some organizations and businesses in Eugene are already trying to make this happen through the use of bins. It would be beneficial for bins to be color-coded and label appropriately to avoid confusion and possible contamination.

*Recommendation - Communicate Positive Impact of Recovering Food*

Businesses need to be informed on the impact their participation is having on the local community. Sharing with the businesses the positive results will create the feeling of an authentic relationship. This is important because this reassurance develops trust, which is important in order to be able to sustain a program. Sometimes, there can be some hesitation to participate because of lack of consistency of a program, so sharing consistent updates to the businesses cultivates accountability and motivation.

#### 4.2.4 Case Studies

##### Nashville, Food Saver Challenge

The Food Saver Challenge is a City of Nashville program that educates and challenges businesses to reduce, reuse, and donate recoverable food.

##### Harvard Food Law and Policy Clinic's Tax Deduction for Food Donation

A legal guide revealing tax incentives for businesses.

## 4.3 A System of Communication

### 4.3.1 Overview

The third guiding principle to recover food is a system of communication. A city-endorsed connection needs to exist between businesses' recoverable food and benevolent organizations.

### 4.3.2 Issues Solved

There is currently a disconnect that is leaving recoverable food off of plates. The current connections in downtown are limited by word of mouth communication and proximity. These two forums are not the most effective.

### 4.3.3 Recommendations

#### *Recommendation - Develop an Online Communication system*

This communication system needs to be descriptive and organized, and allow businesses and benevolent organizations to communicate effectively and clearly. This system will allow businesses to notify benevolent organizations that recoverable food is available (also the type, quantity, and 'shelf date'). Organizations can then confirm they need donations. This can be done via a texting system or a simple app. An online communication system is adaptable to the changing stakeholder's needs, and can be scaled up to encompass all of Eugene instead of the downtown focus of this project.

### 4.3.4 Case Studies

#### Atlanta, Goodr

Goodr is an Atlanta-based company that provides a streamlined service to funnel surplus food from restaurants to nonprofits that provide meals to the hungry using an App.

#### Extra Food.org

Food Recovery program in Marin County: By rescuing excess fresh food from businesses and immediately delivering it to nonprofits serving vulnerable children, adults, and families.

## 4.4 Informational Campaigns

### 4.4.1 Overview

A fourth guiding principle to recover food from the trash would be through informational campaigns. Businesses need to know what they can do with their food and there is a disparity in the information they are given.

### 4.4.2 Issue Solved

We found that some businesses are focused on getting rid of the food at that moment and many were not aware of what to do with the excess food they have or that a lot of it could be recovered

and donated. Some businesses were not aware of the variety of organizations accepting recoverable food. We noticed a big barrier for businesses was the concern of liability due to vague food policies which paralyzed them from donating.

#### *4.4.3 Recommendation*

##### *Recommendation - Utilize Informational Campaigns*

A potential solution to this would be informational campaigns. An informational campaign is a policy tool that is the least invasive from a government perspective. It allows for freedom of choice to participate in a program/idea or not. These informational campaigns would focus on informing and educating businesses on what their options are with excess food whether it be composting or donating. This includes telling businesses what the current food policies are in an easy cheat sheet that summarizes key points and is easy to understand. Businesses need this process of recovering food to be as easy and simple as possible - which can be outlined in an informational handout. Informational handouts can also include what foods are recoverable like vegan food, for example. The informational campaigns will also emphasize which organizations are accepting recoverable food as well as address and contact information. the goal would be to create a culture of recovering food that starts at businesses and organizations but eventually spreads out to our entire community through education.

#### *4.4.4. Case Studies*

##### New York City, Mayor's Food Challenge

The Mayor's Food Challenge is a New York City program that hosts working groups with businesses to urge extra food to be donated to benevolent organizations.

## 4.5 Organization Needs and Involvement

### *4.5.1 Overview*

The fifth, and final, guiding principle is to incorporate the needs and direct involvement of organizations in a program to recover food in Downtown Eugene. Organizations are currently the biggest players in making sure excess food gets to people who need it, and all of the orgs that are involved in food recovery and food distribution in downtown eugene are important parts of the downtown food system.

### *4.5.2 Issue Solved*

But even with the current status organizations are super important but they are stretched thin for storage, operational space, their ability to exist in downtown/go where people need them, transportation, and their ability to respond and adapt.

Key findings: Currently many are constrained, resource/volunteers... in order to expand the recovery of good in downtown Eugene,


Barriers: budgets, sometimes limited connections,

#### 4.5.3 Recommendations

##### *Recommendation - Ensure Adequate Monetary Support*

The first of these recommendations is to ensure adequate monetary support so that organizations can be consistent, flexible, provide well-balanced quality meals, and access to the spaces they need.

##### *Recommendation - Get Involved In The Transportation Of Food*

The second is to either directly or indirectly  involved with the transportation of food from businesses to organizations as well as between organizations.

##### *Recommendation - Invest In The Involvement Of People From Organizations*

The third recommendation is to bring people from the organizations into the process of designing a program, and in the program itself. Investing in their involvement in the program will help ensure the success and longevity of getting recoverable food to people.

#### 4.5.4 Case Studies

##### Washington, DC, Mobility For Good

Mobility For Good is a Washington DC program that provides volunteers of benevolent organizations with Zipcars to aid with pick up of donations.

##### Portland, Oregon

In 2012, Portland updated its zoning code to make food distribution an accessory use in all zones.

## 5.0 Conclusions

The City of Eugene, local businesses, and organizations need to all work together to create a long-lasting and impactful program. It is crucial to incorporate input from all stakeholders in order to have a clear vision of what will be necessary and best for each entity. It is important to keep in mind that there are already organizations on the ground doing the work, which is why it is important to listen and incorporate all voices. The program must be cohesive in a manner that incorporates all moving parts of this grand project.

As highlighted above, the key findings we have provided should serve as a guide to assist in developing a cohesive, efficient, and malleable program. To reiterate, the key findings for businesses are: incentives, consistency in pickups, alternatives regarding services, infrastructure, and to be included in the planning process. Similarly, organizations have similar aspirations, such as varying needs in policies, capacity for food, types of food, and the need for monetary support. To create a successful program, it will need to effectively bridge the gap between these two entities. This can be done by utilizing some of the above ideas and by incorporating all stakeholders in meetings when looking to implement a program.

All in all, this project served as a stepping stone in the right direction. The city of Eugene is in an advantageous position to combat food insecurity because there are organizations and businesses willing to put in the time and energy to make this happen. There is much potential for Eugene to transform its overall environmental and physical health while fostering a sense of unity and collaboration.



## 11.0 Appendix

- Health Inspector Questions And Answers(A)
- Business Liaison Questions (B)
- Business Questions (C)
- Organization Questions (D)
- List of Case Studies (E)
- Business Data (F)
- Organization Answers
  - Burrito Brigade (G)
  - Food Not Bombs (H)
  - CORE (I)
  - Food For Lane County (J)
- Guiding Principle Handout (K)

### *Appendix A: Health Inspector Questions & Answers*

#### Food Handling:

- Sue Yellowtail - Environmental Health Specialist
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  - Email: [Brian.K.Johnson@co.lane.or.us](mailto:Brian.K.Johnson@co.lane.or.us)
  - Phone: (541) 682-4008
1. Are there any current regulations in Lane County that businesses must follow when donating excess food?
    - a. Depends on the food and who they are donating it to no regulations per say, benevolent guides
    - b. Food Code Oregon Food Rules
    - c. State of OR adapted 2009 Food Code
      - i. Part of OR administrator's rules
      - ii. Google oregon food code
      - iii. As a local county we follow the state rules, they do have a fact sheet for approved sources
    - d. Regulations go back to food safety
    - e. Any donations from a licensed restaurant/food facility, it has to be hot over 135 degrees or above or at 41 and below
    - f. Food for lane county keeps temperature logs
    - g. If its hazardous needs to be date marked for 7 days

- i. Packaging important (dented cans)
  - ii. Food has to come from approved sources
    - 1. EX: eggs have to come from Oregon approved agricultural producer, egg handlers license
    - 2. EX: meat has to have a USDA stamp
  - h. Food for lane county had procedures in place
    - i. People they are serving have compromised health so poor food increases food-borne illness risk
    - ii. Licensed by them
    - iii. Their kitchens are licensed
    - iv. Nonprofit
  - i. If so, what are they?
  - j. Is there a specific protocol that businesses must follow when handing out excess food to the general public?
- 2. Are there currently food waste policies? If so, how often are they updated? (try to get date of last update on policies if applicable)
  - a. Most updated food policies
  - b. Last update was 2012
  - c. Depends on the state on how often to update
  - d. State chooses to look at the latest
  - e. Look at the FDA
    - i. State chooses to update based off of this
    - ii. State of Oregon food codes
- 3. Do local businesses have more leeway than big-chain businesses when disposing of food waste? Is this more at the business level (up to their discretion).
  - a. No
  - b. All regulated under the state food codes 2012 food codes (based on 2009 food codes)
  - c. Some may be regulated by OR dept of agricultural if wholesale
    - i. EX: Fisherman's market regulated by OR
  - d. Food has to be safe to donate
  - e. Wherever it's going, needs refrigeration, datemarking
- 4. Has there been any discussion around revamping disposal sites such as dumpsters to combat public health issues such as vermin infestation?
  - a. No, they can only regulate or give recommendations to food facilities based on the food code

- b. Chpt 6 of the food code -- talks about waste containers & dumpsters
    - i. Just require they have one and that it be covered
  - c. Locked gate with dumpster within
  - d. Up to facility to keep dumpster areas clean/organized
  - e. Dumpster lids may be open -- not critical food safety violation
    - i. Priority violations vs priority foundation violations
    - ii. Core violations -- not critical
5. Have you noticed a disconnect between what the food handling/donation policies state, and how businesses interpret these policies?
- a. No pretty straight forward
  - b. Food code is very user-friendly
  - c. More complex food regulations -- cooling/reheating (why they go out and educate)
  - d. Education primary tool
  - e. What about with food waste?
    - i. Food waste not a part of food handling → food is for immediate consumption
    - ii. Not so much food safety for donating
6. What deems food to be recoverable?
- a. Can't donate spoiled food
  - b. Food that is expired
  - c. Food for Lane County
    - i. Food rescue express
      - 1. Food that has been prepared in the kitchen but not served
      - 2. Pr-prepared foods
      - 3. Hazardous → needs to be kept under temp control
        - a. Dae marked for 7 days
      - 4. Protocol for keeping track of temperatures and time left out

Have to think of the end user, people who are experiencing food insecurities → those groups of people tend to be immune compromised

Do you have any recommendations?

- 1. County employee can't recommend restaurants do anything with their food waste (liability)
- 2. Have to stay in their role (box they have to stay in)
- 3. Churches are doing breakfasts

- a. Kitchen's are licensed
- 4. Food For Lane County

*Appendix B: Business Liaison Questions*

1. What is the best way to incentivize business participation?
  - a. What is the best way to contact businesses?
  - b. When?
2. Do you think businesses care about food insecurity?
  - a. What do Eugene businesses care about the most?
  - b. How do they express that?
3. How open have businesses been in the past to student projects?
4. What do you think could be done about the issue?

*Appendix C: Business Questions*

1. Name and Position
2. Hours of Operation
3. How much and what types of extra food isn't sold?
  - a. (Ask for quantitative amount (weight?))
4. How much and what types of food goes in the trash?
  - a. (Ask for a quantitative amount (weight?))
5. How much and what types of food gets composted?
  - a. (Ask for a quantitative amount (weight?))
6. How much and what types of extra food is donated?
  - a. (Ask for a quantitative amount (weight?))
  - b. Is it handed out?
  - c. Is it given to an organization?
    - i. If so? Who? What organizations are you connected to with this kind of thing?
7. What is your business policy around food disposal?
  - a. Are employees trained in this?

- i. If so, why do you train them?
8. What are the reasons for throwing out food?
9. Would you be open to donating recoverable food if there was infrastructure and a system for it?
  - a. What kind of infrastructure would be helpful?
  - b. How would describe the current infrastructure for dealing with excess food?
10. Do you have any ideas about what would be most helpful for you to reduce food waste?
  - a. In terms of...
    - i. Connecting excess food to food insecure people?
    - ii. Purchasing less/reusing all viable food?
11. How would you describe the term food waste?
12. Do you have additional thoughts/comments?
13. Do you have any questions?

*Appendix D: Organization Questions*

Organizations:

1. What is the most commonly donated food?
  - a. How do the donations get to the center?
2. Are donations consistent?
  - a. How often from suppliers?
    - i. What businesses?
  - b. From many different or few big ones?
3. Is there capacity to handle more food donations?
  - a. Would that involve more workers?
  - b. About how much more food?
4. What food code policies influence what is allowed to be used?
  - a. Do you ever have to turn donations away?
  - b. Throw away?
5. What is the prep process for the food?
  - a. What prep is involved before distribution?
6. How often is food distribution?

- a. Do people come to you or you go to them?

*Appendix E: List of Case Studies*

1. Feed Hungry People -EPA
2. Extra Food.org
3. Mayor's Food Challenge
4. Mobility For Good
5. Food Saver Challenge
6. Portland Zoning
7. Harvard Food Law and Policy Clinic's Tax Deduction for Food Donation

*Business Data (F)*

Provided below is a link to the data that was collected. There is a lot of data provided, but should be easily digestible.

Food Waste Data

[https://docs.google.com/spreadsheets/d/174O-J4LF9Vtum6ds0\\_H6PziS-KGzshhKmOh-9Qi6z4k/edit?usp=sharing](https://docs.google.com/spreadsheets/d/174O-J4LF9Vtum6ds0_H6PziS-KGzshhKmOh-9Qi6z4k/edit?usp=sharing)

Organization Answers

*Appendix G: Burrito Brigade*

Vegan Organization

- Renting 1st St Church 4 years, use kitchen, bbq on weekends,
- Buys: rice, beans, tortillas, from GRANT
- Jen has ideas for improving food recovery

**What is the most commonly donated food?**

Veggies from Saturday Market

**How do the donations get to the center?**

Picked up by personal car

**Are donations consistent?**

Not really

**How often from suppliers?**

Once a week

**What businesses?**

Random ones, not consistent

**Is there capacity to handle more food donations?**

YES

**Would that involve more workers?**

YES

**About how much more food?**

Endless

**What food code policies influence what is allowed to be used?**

Vegan

Wrapped

Good Samaritan Law

**Do you ever have to turn donations away? Throw away?**

rarely

Refuse non vegan

**What is the prep process for the food?**

Chopping, cutting, and cooking beans (beans at another location with vats to cook 20 lbs)

**What prep is involved before distribution?**

Cooking rice and beans

**How often is food distribution?**

Once a week

**Do people come to you or you go to them?**

Walk around downtown

**What makes a good food system?**

Connection

Community value

Education

## Adaptability

### *Appendix H: Food Not Bombs*

#### **What is the most commonly donated food?**

- Produce #1
  - From local gardens
  - Sundance
  - Kiva
- Common
  - Rice
  - Monetary (supports infrastructure)
- VEGGIE SCRAPS ARE MOST USEFUL

#### **How do the donations get to the center?**

- Individual volunteers drive and pick up food on their way home

#### **Are donations consistent?**

- As things come up
  - So no
    - They make meals on the fly
      - Rarely know what they are going to make before the day of

#### **How often from suppliers?**

- Depends, as things come up

#### **What businesses? From many different or few big ones?**

- Some businesses consistent
  - Kiva- consistent- weekly
    - Has a box ready
  - Soytrato
    - All the tempe
- Mostly from businesses as things come up
  - Mostly local restaurant connections
  - Sometimes farms
- Imperfect produce from co-ops and grocery stores



**Is there capacity to handle more food donations? Would that involve more workers?**

**About how much more food?**

- Yes, **more people to pick up**
  - People are not consistent
    - Especially with picking up, distribution, and cooking
  - **Could be open to industrial kitchen**

**What food code policies influence what is allowed to be used?**

- **Food handlers affects a lot**
- **Vegan food is exempt from regulation so FNB is 100% vegan**
- **They have to comply with having a hand washing sink and bathroom(?)**
- Would be helpful to get help with these requirements
- Permits become annoying

**Do you ever have to turn donations away? no**

**Throw away?**

- No- freeze if can't use immediately- they really emphasize using every piece that's donated

**What is the prep process for the food?**

- At home kitchen
  - Washing food
  - Making
  - Cleaning up

**What prep is involved before distribution?**

- Cooking in kitchen
- Best supported with a bigger kitchen
- Open to industrial kitchen idea
- Used to cook at Campbell Hall

**How often is food distribution?**

- Every friday
- Never had left overs

**Do people come to you or you go to them?**

- They come to us, we seek out donors/they find us
  - Facebook message most common
- They feed at the same location on the park blocks

*Appendix I: CORE*

**What is the most commonly donated food?**

The Director of Outreach (Dylan Weil) plans out the meal a month in advance based on seasonal availability of local food, participant feedback of what they would like to see at the next street feed as well as feasibility based on the space we have to store and prepare food.

The easiest things for us to find from local vendors and business are produce and bread. The hardest things for us to obtain are meat and dairy. In an effort to ensure the quality of our meals we do not take donations that are already prepared food due. Participants have reported they really appreciate that we serve them home cooked meals that are well rounded.

*How do the donations get to the center?*

We do not currently have a permanent space. Street Feed is cohoused in Spectrum once a month. CORE staff pick donations up, a couple days before street feed.

**Are donations consistent?**

Donations are more consistent in the spring and summer months for produce from local farms, from what we can tell. We have only been having street feed for 6 months. Anywhere from 80%-90% of our meal is donated. Depending on how much is donated it costs CORE anywhere from \$0.50 to \$1.50 per meal for street feed.

**How does your pick up (or obtaining) of donated food look like?**

We arrange a time usually the Friday or Saturday before Street feed.

*Are there any current obstacles you face in picking up/delivering food?*

Space, we simply do not have the space/refrigeration to store items more than a couple of days.

**Is there capacity to handle more food donations?**

Not unless we had a permanent accessible space in downtown or in the Westside Jefferson area.

*Would that involve more workers?*

Unsure, all of our staff are volunteers at the moment, since CORE does not currently have funding to run our program.

*About how much more food?*

Unsure. Long term we would like street feed to be happening a few times a week versus once a month.

*What other resources would be needed?*

In order to get to the place where we would be able to have street feed a couple times a week, we would need a permanent space and funding to pay staff as well as a larger food budget.

**What does your relationship look like with the City of Eugene? Lane County? In terms of support with services.**

We have made an effort to make sure all providers including the city of Eugene and Lane County Health and Human services staff are aware of what we are doing at CORE and Street Feed. Many of the other service providers who work at local nonprofits are also aware of what we are doing. We do not receive any funding from Lane County or the City of Eugene.

**What food code policies influence what is allowed to be used?**

~Sanitation policies

~Guidelines per Oregon Health Authority via Food Handlers program guidelines (hence the reason we cannot receive prepared food from just anyone)

*Do you ever have to turn donations away?*

Yes, per question number 7.

*Throw away?*

We strive to only take what we can use. We have not had to throw away donations currently, we do a lot of work on our end to tell donors exactly what we need and the quality of the donations (i.e. Fresh food, and not expired). We have had 6 street feeds to date and we have had ZERO FOOD WASTE.

### **What is the prep process for the food?**

All food is stored, prepared and prepped in a commercial kitchen, in accordance to Oregon State Health Code regulations.

#### *8a. What prep is involved before distribution?*

CORE staff with food handlers care process, prep and prepare all food for street feed, directly before street feed.

### **How often is food distribution?**

Once a month.

#### *Do people come to you or you go to them?*

We flyer downtown, the Whitaker, Westside Jefferson, and some of West Eugene neighborhoods about a week before our event. We post our flyers via social media about a month before on event of various FB/IG pages. We also repost them about a week before the event. We hit the streets in downtown about an hour for our event. Street Feed exclusively serves food to 16-24 year olds who are at risk and or homeless. Street Feed runs from 6pm-8pm. After program shuts down we take out all leftovers to folks who are on the streets. This is how we have been able to obtain Zero food waste.

If you're asking about donations, we typically engage with businesses and ask them to donate. Lately we have had a couple people email us asking to donate.

### **Do you have any ideas/ways to make the process of delivering food waste to people who are food insecure a more smooth process?**

One of the major factors that makes CORE unique is that we put a lot of emphasis on the quality of food we serve. This can be a delicate balance ensuring that food is served with dignity, especially when dealing with food rescue that is to be served to folks who are food insecure and fulfilling the need.

What would be helpful to CORE is for:

- A dedicated space to serve meals in the Whiteaker, Downtown or Westside Jefferson area.
- Office Space
- Food Budget to purchase food for street feeds
- Leads on businesses that would donate quality ingredients
- Funding for a full time CORE staff member

- A connection to RAIN downtown, we have been trying to set up a meeting to see if we could have office space down there.

### *Appendix J: Food For Lane County*

#### 1. **What is the most commonly donated food?**

I have copy/pasted info that went to our board this month, to give you a snapshot of what we track, and where we are as far as food donations (receipts) and pounds distributed, and biggest donors. See below!

In a nutshell:

- **USDA:** this is food purchased for or donated to food banks from the USDA. We are a Partner Distributing Organization of Feeding America, the nation's food bank, which brokers this food from the USDA.
  - Right now about 45% of our inventory is USDA (federal) donations...this number is typically more like 25%. This massive increase is due to trade mitigation—as tariffs keep growers/producers from selling overseas, the govt is buying this food back and donating it to food banks through the USDA. We anticipate that this surplus will decline by Dec 2020.
  - Unfortunately we are seeing less and less local donation—the USDA has been a great supplement to this. Stores are learning how to reduce their loss (for example, if you buy a latte at a Safeway Starbucks, the milk used is close to expiration date, and would have used to have been donated to the food bank).
- **Oregon Food Bank:** OFB is the convener of food banks across Oregon. They are based in Portland, which is a huge donor base, is close to regional producers and growers. They provide a network of drivers to deliver food across the state to food banks. They broker donations and make bulk purchases for the statewide network, to ensure that we always have pantry staples and fresh produce to distribute. They also distribute USDA food to regional food banks.
- **Fresh Alliance:** This is food donated by local stores. We have a team of drivers that visits stores 5 days/week. It comes back to the warehouse and is sorted by volunteers and job trainees. They are checking for good dates, intact packaging, and quality of food to ensure that we are sending safe high quality food into the community.

FA food is made up of deli, dairy, produce, dry goods, and even other items—household cleaners, personal care, toys, decorations ...anything that they can't sell including seasonally out of date items and returns. I believe that almost all grocery stores and most "box" stores donate to FFLC this way, except Trader Joes, which donates to the Mission.

- **Fresh Rescue Express (FREX):** this is prepared food from UO catering and dining halls and the hospitals that was not served. Drivers pick this up multiple times a week. It is repacked into portions for a family of four, flash frozen and given out to partners. Or if it's fresh food (salad bar fixings, etc..) it's put out in the shopping cooler for pick up by agencies.

This is what I wrote about earlier—the food safety with this product is very challenging. We have to keep it at temp (41 degrees or cooler) during transportation, repacking, storage and distribution. Each type of product has a different date for how long it is food safe. We have to have ingredient lists to distribute it (foodbanking laws per the USDA), and we have to keep a sample on site for 7 years in case of a food poisoning or recall.

- **Local Donations:** We work with growers and producers to collect larger donations. We have such great support regionally! The Springfield Creamers (Nancy's Yogurt), Grain Millers, Glory Bee, BiMart, SnoTemp, Camas Mill...local farms, it's pretty rad. We have drivers that pick up, and we accept deliveries.

Additionally the food collected from food drives is very important. This food adds variety for our partners, and promotes a "shopping experience" at the pantries. I believe that last year the % of this food in our system was between 15-20%, which isn't huge—but is suuuper important (thank you for any donations you may have ever made!)

*1a. How do the donations get to the center?*

See above

## 2. **Are donations consistent?**

\*See above and the board report below.

Many donations are consistent—weekly and seasonally from stores, growers, producers. Some are one-time donations (eg, SnoTemp is holding product from a producer that can't sell it—they decide to donate to us.)

**3. How does your pick up of excess food look like?**

\*See above

*3a. Are there any current obstacles you face in picking up/delivering food?*

Right now we have three drivers out of commission for various reasons. This has been very taxing to our staff team, but is temporary.

We received a donation for a new truck. Our rolling stock is old, and we are slowly replacing vehicles as we can. We would like to purchase a sprinter van for the FREX pick up—with a cooler in the back. Our trucks are cooled, but are bulky, making maneuvering through campus slower, parking harder. If we had a smaller vehicle for FREX it would be faster, better gas mileage = more economical.

**4. Is there capacity to handle more food donations?**

Yes. With the new warehouse we have tons of capacity to take in more—more than 2x more space.

We are in the process of hiring a Food Resource Developer (FRD), who will begin to solicit more donations. With the decline in local donations from stores/producers, and an anticipated decrease in donations from USDA, we know we need to source additional food donations from other donors.

*4a. Would that involve more workers?*

Yes—the FRD, as well as increased capacity to sort/process fresh foods. Once the drivers team is fully staffed we think we would have the capacity to pick up additional donations.

*4b. About how much more food?—SEE ABOVE*

**5. What does your relationship look like with the City of Eugene? Lane County? In terms of support with services.**

We receive \$180,000 from Lane County towards food distribution, and another \$38,000 to support the Dining Room (mealsite).

We have great relationships with the City of Eugene and the County, and participate on the Human Services Commission, the Poverty and Homeless board, and other advisory and service committees

## 6. What food code policies influence what is allowed to be used?

*6a. Do you ever have to turn donations away?*

*6b. Throw away?*

Yes! Fresh Alliance has guidance for dates/packaging which we abide by. If the food comes from stores we sort it at FFLC—it costs stores a lot to sort waste. We try to coach them to sort and not give us waste, but we can't press too hard because this would turn away some stores. Especially now with the biodigester and waste services that actually pay stores for their waste. It is a tricky relationship, and contributes to increased waste coming from FFLC.

We also don't receive/distribute medicines, nutritional supplements, or alcohol, or any marijuana/CBD products (federally not legal, and we receive federal funding.)

Most fresh waste goes to pig farmers who in turn donate pork back to us! We try to minimize our waste at all turns, and spoke at length with the county and the city this summer about our efforts.

## 7. What is the prep process for the food?

7a. What prep is involved before distribution?

If it's prepared food, a tiny sample is taken, labeled with date, donor and ingredients, and flash frozen to be stored for 10 years. Volunteers in the Night Kitchen sanitize the surfaces, wash hands, use sterilized spoons/scoops, pack the food into plastic bags/buckets. Using info from the donor, labels are created (to identify allergens, etc.) Volunteers stick labels on the containers, which are either then flash frozen or taken to the cooler for distribution.

If it's Fresh Alliance from the grocery stores, it's taken back to the warehouse and stored until either the night kitchen, or a sorting shift in the warehouse (same day/next day).

- In the night kitchen, volunteers sort meat, looking for intact packaging, good dates and visual cues that the meat might be bad. It is sorted into deli meat vs "meat", then flash frozen for distribution to pantries. Bad meats go into the dumpster.
- In the warehouse, volunteers sort food into banana boxes based on type of food. They use Fresh Alliance guidance to sort each type of food for distribution. Waste goes into either the pig farmer bin, or the



dumpster (pig farmers won't take personal yogurt containers, or other small packaged items—too much work)

- Please see this link to our website—expand the “Food Safety Resources” button on this page to see links to food safety guidelines for fresh, canned, prepared, etc foods.

<https://foodforlanecounty.org/agency-zone/>

Dry goods (from Fresh Alliance or food drivers): A team of volunteer sorters (5 days/week, 4 hour shifts) work to sort cans/dry goods. Looking for intact packaging, undamaged packaging, and severely dented/rusted/bulging cans. Waste goes into the garbage.

## 8. How often is food distribution?

*8a. Do people come to you or you go to them?*

We are open to partners 5-6 days/week (one pantry picks up on Saturdays once/mo.) We have partners coming into the warehouse between 8:30-4:30 daily. We try to have no more than 3 partners at a time picking up—sometimes there are more, sometimes less. Five partner agencies get deliveries—larger and rural pantries.

Each partner is allocated the pounds available to them based on the number of people they serve. We review this twice/year to make sure they are allowed proper amounts—our mission: Alleviate hunger by providing equitable access to food. We have 157 partners distributing food at 187 sites in Lane County.

## 9. Do you have any ideas/ways to make the process of delivering food waste to people who are food insecure a more smooth process?

We don't deliver waste to any agencies except pig farmers

*9a. Better communication?*

I think we have a great system. We hear that for our clients transportation is a barrier, as well as access—a pantry might not be open when someone is available to attend. A few things we do to mitigate this:

- Trillium Produce Plus: produce plus bread/other shelf stable items in schools, DHS office and community health clinics. Bringing food to where people are already going
- School pantries—Trust based relationships between schools and communities make this a good place to get food. We can only partner with 501c3s or faith based orgs, which can make this challenging.

- P2 (supplemental) partnerships—supplemental is in reference to the mission of the agency—they don't focus on food, but know that food supports the work they do in the community. This includes affordable housing agencies, shelters, HIV Alliance, NAMI, after school programs

We used to have a mobile pantry program—identifying communities that lacked services and bringing a popup pantry to them—incubating local groups to take over. We dreamed of having an actual rolling pantry that could visit people at their homes/neighborhoods—there's a model for this being used in many communities, and we've talked with housing providers about bringing something like this into affordable housing communities (many of which have an "Extra Helping" program that brings produce, bread and sometimes for into community centers). We don't have the capacity to run this program—we'd need a partner to run it.

We do so much more—nutrition education to teach others how to use the food available to them in the pantries or on limited SNAP supplemented budgets. We grow food and provide gardening education IN affordable housing communities to support self sufficiency. We operate a small job training program to give people the skills to get into living wage warehouse/manufacturing jobs. We know that these things address root causes of food insecurity—and there is room to grow some of these programs, which we are exploring.

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## **OPERATIONS AND FOOD RESOURCING**

### **Food Supply:**

Receipts for October this year were down slightly compared to October of last year by approximately 9%. With the combined shutdowns for the auction and bar code system go-live, roughly a truckload and a half of OFB product had to be cancelled. These shutdowns also impacted distribution as evidenced by approximately an 11% decline from the prior month.

Despite the reduction in receipts for October, USDA product continues to account for the single largest source of incoming food at 36% of total receipts.

Winter squash has started to move through the system and is a welcomed addition to variety. Increasing the frozen food supply remains challenging due in large part to industry consolidation and tighter food waste/inventory management. In an effort to hopefully offset this, OFB is working with Marion-Polk Food Share on potential large donation of frozen vegetables.

**Total Food Currently on Allocation at OFB (as of 11/6):**                    **414,420 lbs.**

**USDA Food Supply:**

Phase 1 2020 Trade Mitigation orders have been placed and will begin to arrive mid-January through March. Over 115 loads have been offered and accepted including frozen poultry and pork, soups/stews, fresh and frozen produce, and fresh and frozen eggs.

The commodity mix will be the same as listed in last month's report; however, word from the USDA came last week we will receive fresh milk through calendar year 2020. While volumes aren't certain, this indicates a relatively stable supply which is great news.

**Local Donations:**

Fresh Alliance and other retail grocery donations were up approx. 23% in October compared to September: 150,863 lbs. vs. 122,500 lbs. respectively. The top performers were:

1.     Market of Choice       29,948 lbs.
2.     Albertsons               26,257 lbs.
3.     Bi Mart                     20,512 lbs.

Totals in lbs. from our large donors:

Attune	N/A (3,224 lbs. were received on 11/1)
Bi Mart	20,512
Franz	18,731
GloryBee Foods	3,737
Lochmead Dairy	9,633
Oroweat	11,385
Spring Valley Dairy	N/A

Springfield Creamery 10,506**74,504****October 2019 STATISTICS****Compared to October 2018**

	Oct-19	Oct-18	Over/under PY %	Over/under PY lbs	% of Total Receipts
USDA product	253,157	91,708	176.0%	161,449	36.3%
OFB Donated Product	55,033	164,698	-66.6%	-109,665	7.9%
Food Drives	17,832	10,205	74.7%	7,627	2.6%
Fresh Alliance	98,793	113,814	-13.2%	-15,021	14.2%
Other Local Donations	165,818	258,367	-35.8%	-92,549	23.8%
CSFP	42,009	28,719	46.3%	13,290	6.0%
<b>Total Receipts</b>	<b>632,642</b>	<b>697,919</b>	<b>-9.4%</b>	<b>-65,277</b>	
<b>Total Pounds Distributed</b>	<b>591,446</b>	<b>771,213</b>	<b>-23.3%</b>	<b>-179,767</b>	<b>85%</b>

**Other Notes**

	Total for October 2019	% of total food received
All local donations	282,443	44.64%

	Total for October 2019	% Over/under prior month	Weeks' of inventory
Month end inventory	985,292	-0.61%	6.54

	Total for October 2019	% of total lbs distributed
Pounds of scrap/trash	33,338	6%

	Total for October 2019	% of total lbs received
Pounds of produce received	114,684	18%

### **Fiscal YTD Recap**

Select Receipts by type:

	Lbs	
USDA	1,234,367	
CSFP	83,697	
OFB Donated	495,494	
Food Drives	54,729	
Retail Grocery Recovery	483,429	
Produce (includes OFB, local, and retail)	785,354	
		% over/under same period 2018-19
<b>Fiscal YTD Total receipts</b>	<b>2,985,769</b>	<b>3.9%</b>
<b>Fiscal YTD Total Distribution</b>	<b>2,611,506</b>	<b>-2.7%</b>

*Appendix K: Guiding Principle Handout Link*

Part 1

<https://docs.google.com/drawings/d/1OggTwHglAKyxfu6DmEg97u3gCvgIY7D7gc4VirgGh7Y/edit?usp=sharing>

Part 2

<https://docs.google.com/drawings/d/1qMxSK3wnjPTVNEhFLVrPY66jXmW-USshPR1NkRRwB088/edit?usp=sharing>

## 12.0 Works Cited

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Food Donation Federal Tax Guide

<http://www.chlpi.org/wp-content/uploads/2013/12/Food-Donation-Fed-Tax-Guide-for-Pub-2.pdf>

Legal Guide To Food Recovery

<https://law.uark.edu/documents/2013/06/Legal-Guide-To-Food-Recovery.pdf>

Oregon's Food Sanitation Manual

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

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