

Save Money by Reducing Food Waste

Dear food establishment managers,

We invite you to join the City / County of _____ in reducing food waste. You are a key partner in this endeavor and we can't do it without you

Research shows that for every \$1 that restaurants invest in reducing waste in their kitchen, they can realize **\$14 in cost savings**.¹ Reducing food waste and practicing safe food handling in your food establishment can save money, help your community, and help the environment.

CONSIDER THESE FACTS:



10.5%

Up to 10.5% of all food waste in the United States comes from restaurants



12.7M

The U.S. food service sector generates 12.7 million tons of food waste annually, and contributes greenhouse gas emissions equivalent to the emissions of 1.37 million passenger vehicles



\$103.4B

That wasted restaurant food adds up to a cost of more than \$103.4 billion annually*

*ReFed Insights Engine, "12.7 Million Surplus Food Tons," <https://tinyurl.com/bfkavmf2> (accessed June 2021).

Take a look at the recommendations to save money and reduce food waste on the back of this handout.

We encourage you to use these resources to create a culture of food waste reduction at your restaurant. If you would like additional materials with guidance on safe food donations, just ask your health inspector. Please reach out with any questions.

Sincerely,
<CITY DEPARTMENT>

¹ Champions 12.3, "The Business Case for Reducing Food Loss and Waste," March 2017, <https://champions123.org/publication/business-case-reducing-food-loss-and-waste>.



INSERT YOUR
CITY LOGO
HERE

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How can your food establishment reduce food waste?

Consider a time when food in your kitchen spoiled and was no longer safe or servable. The food might have spoiled for a number of reasons like improper storage or inventory management. Or it might have happened because there was no maintenance log of refrigerator temperature and the fridge wasn't keeping the food cold enough.

There are lots of common food safety violations that can lead to food waste, hefty fines, and profit loss. Always ensure that your staff are practicing safe food handling, monitoring temperatures of all foods, properly storing and labeling food, and tracking food inventory.

Want additional ideas to save money by reducing food waste? Try these:

- Keep an updated inventory of food purchases. Adapt purchasing practices to reduce or eliminate the purchase of foods that often are not used, are stored inappropriately, or reach the end of their life before use. Assign staff to look through the pantry, fridge, freezer twice per week and create menu items for foods that need to be used.
- Create clear directions on the front of every fridge, freezer, and pantry for all staff to follow
- Think about portion sizes when storing or serving food. Consider shallow containers and separate food into smaller containers for storage. This is also a great strategy for making food donations easier to prepare.
- Regularly share your strategies to reduce food waste and save money with your staff to create a culture of waste reduction.
- Purchase more ice baths or other cooling equipment and make sure that all staff are trained in effectively using the equipment and tracking use.
- Keep several thermometers on site to frequently measure food temperatures.
- Consider doing an in-house waste audit to understand how much of your food is going to waste. The US EPA has some great step-by-step instructions for how to do a waste audit.
- Do you have surplus edible food? Consider donating! Food facilities are protected from liability if they donate in good faith to a non-profit organization. Food facilities can also get tax incentives for donating surplus food. Share updates about where the food is donated with staff regularly to help them understand the importance of donating food.
- Still have inedible food scraps at the end of the day? Consider composting your scraps or partnering with a local farmer to ensure those food scraps don't end up in the landfill!

There are lots of options in CITY including:

- <Company information>
- <Company information>

For more information on food safety or food waste, visit <WEBSITE>



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CITY LOGO
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