

The background image shows a food recovery operation. On the left, the open trunk of a silver car is visible. In the center, a person wearing a black hoodie, a white face mask, and white gloves is standing next to a blue recycling bin. To the right, there are several white metal shelving units filled with stacks of brown cardboard food containers. The entire scene is set against a light-colored brick wall.

**RI FOOD
POLICY
COUNCIL**



FOOD RECOVERY FOR RHODE ISLAND BUSINESSES

Monday, May 22 • 12pm



**Rescuing
Leftover
Cuisine**



MEANS Database

OUR GOAL TODAY

To provide **relevant information, credible resources, and answer questions about how to manage surplus food** from events, restaurants, and other institutional settings *easily and responsibly.*



MEANS Database



**Rescuing
Leftover
Cuisine**



TOPICS WE WILL COVER

- Why donate your surplus food?
- Liability protection
- Tax benefits
- Food safety and handling
- Logistics
 - Working with *MEANS Database*
 - Working with *Rescuing Leftover Cuisine*
- Additional recycling sources
- Q&A



MEANS Database



**Rescuing
Leftover
Cuisine**



RI FOOD POLICY COUNCIL



RIFPC's mission is to build a more **equitable, accessible, economically vibrant, and environmentally sustainable food system** in Rhode Island.

Core Issues



Food Access & Nutrition

Building equitable, culturally-relevant solutions to food and nutrition access problems.



Food Business & Economy

Empowering farmers, aquaculturists, fishers, and food entrepreneurs to thrive.



Food, Climate, & Environment

Addressing issues at the intersection of climate change and food systems.



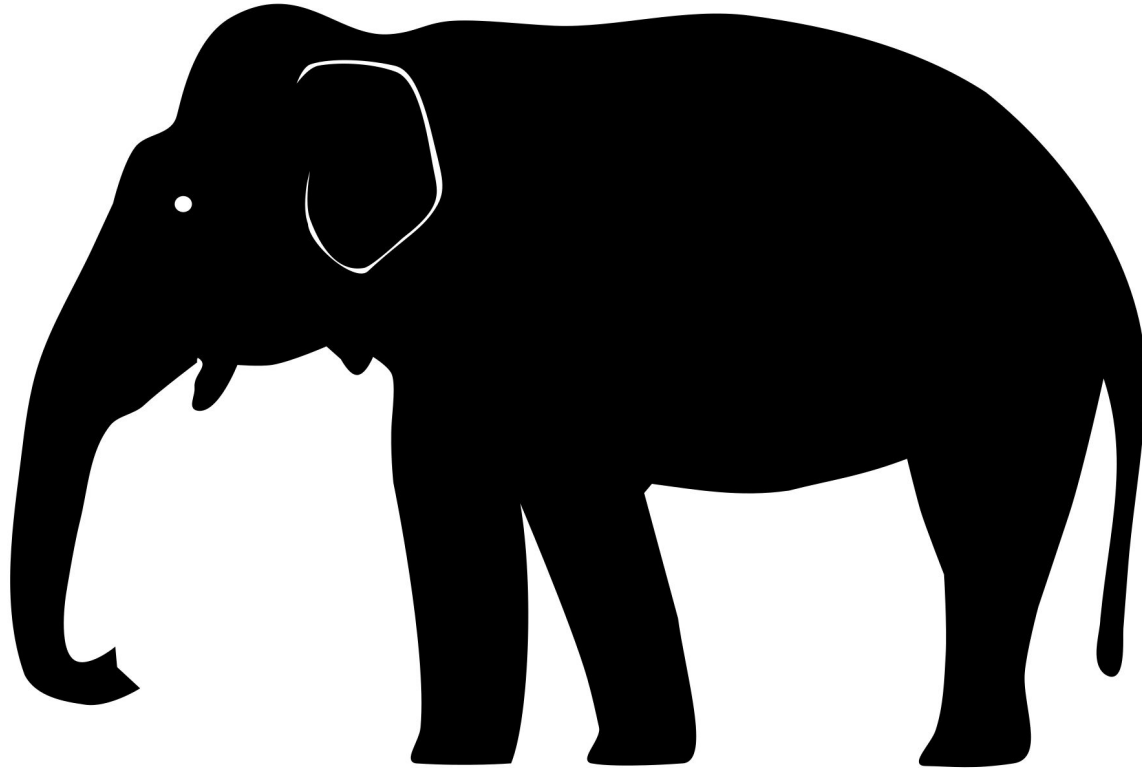
Food Education & Workforce

Growing educated stakeholders, informed youth, and a robust food sector workforce.



Rescuing Leftover Cuisine

Let's talk about the elephant in the room...



All 175
of them.



Food Loss is *everyone's* problem

Up to 40% of food

FEEDS LANDFILLS

31% of Rhode Island households

FACE FOOD INSECURITY

Methane Gasses from food in landfills

HURTS OUR PLANET & HEALTH

Rhode Island's Central Landfill

MAY FILL UP BY 2040





Our Solution

We incentivize businesses to partner with RLC to donate surplus food with complete flexibility.

We invite nonprofits of all capacities to sign up as Recipient Partners, a free service. We aim to serve people with compassion & dignity.

We inspire volunteerism for individuals and groups as Rescuers. We offer paid opportunities as well.

We have a tech-driven solution, utilizing our purpose-built web application to increase our impact while making food rescue and redistribution increasingly easier, consistent and proficient over time.





Our Impact

As of May 2023

11M+

**POUNDS
RESCUED**

9.2M+

**MEALS
PROVIDED**

4M+

**EMISSIONS
PREVENTED**

450+

**ORGS
SERVED**

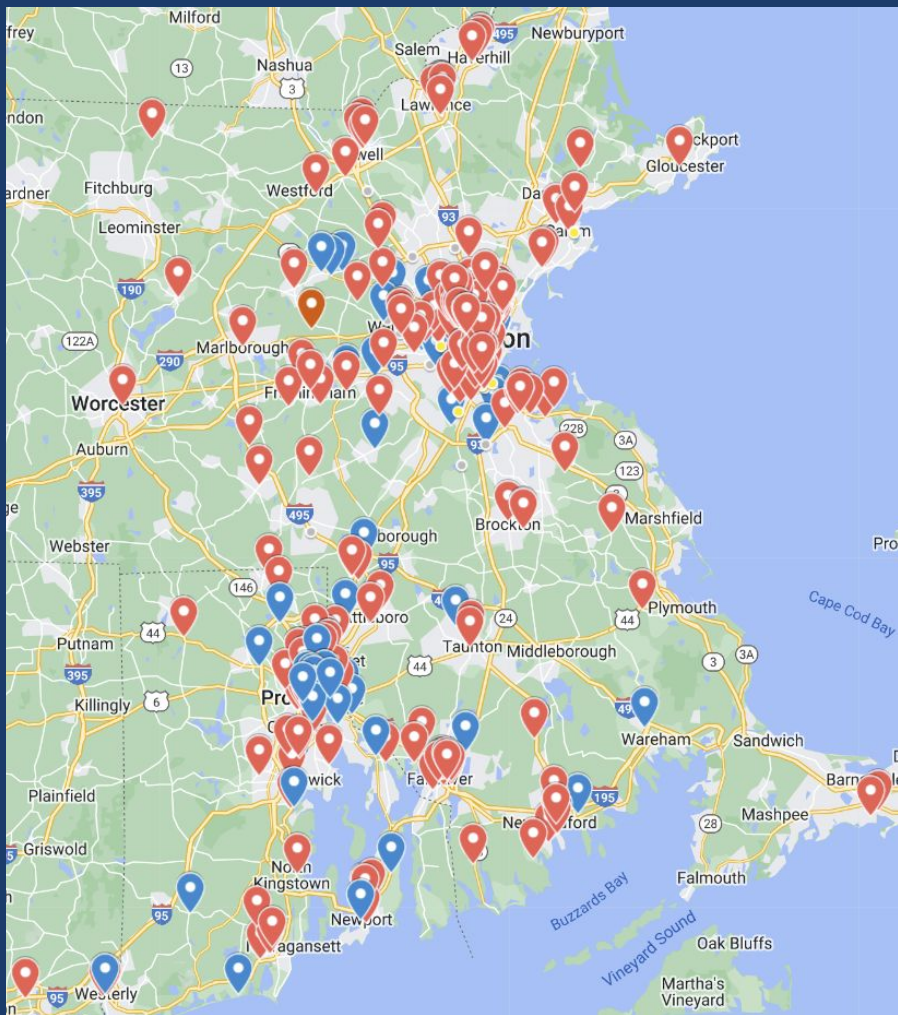
800+

**DONOR
PARTNERS**

9,000+

**FOOD
RESCUERS**





Our Local Impact

May 2023

MA

Since 2016

RI

Since 3.17.21

900+

168

Rescuers

18.9K

1.7K

Food Rescue Events

986.7K

50.1K

Pounds of food

822.2K

41.7K

Meals Provided

305K

16.4K

GHG Pounds Prevented

184

21

Food Donor Partners

143

41

Nonprofit partners

+ 350 MA Homes (direct service)

We operate all day, every day, spanning over 100 miles between Westerly, RI and Lawrence, MA.



Donate your surplus food as a business



You package your surplus food prior to pickup



An RLC Rescuer picks it up at the scheduled time



The Rescuer delivers it directly to the nonprofit recipient



Your donations are properly stored or immediately distributed

**In a nutshell, you could compare us to a rideshare platform
...for surplus food donations!**



My Account

[Dashboard](#)[Contacts](#)[Documents](#)

Donations

[Upcoming Donations](#)[Donation History](#)[Donation Receipts](#)[Invoices](#)**DIG INN**

Dig Inn Boylston

557 Boylston St.
Boston, MA 02116

The restaurant is across the street from Copley Square, next to Chipotle. Park on the street, in front of the store. Please meet the staff at the entrance so they don't need to walk to your car.

Prepared food

[Update Information](#)[View Calendar](#)**1118**

Donations Provided

**60914**

Pounds Rescued

**50762**

Meals Served

Upcoming Donations

[View All Upcoming](#)

August
02
Tuesday

Boston (Back Bay) Restaurant > Jamaica Plain shelter. 4 mi, 20 min drive.
9:00 AM EDT

[Cancel Donation](#)

August
03
Wednesday

Boston (Back Bay) Restaurant > South End Org. 2 mi, 13 min.
9:30 AM EDT

[Cancel Donation](#)

August
04
Thursday

Boston (Back Bay) Restaurant > Roxbury Crossing Org. 2 mi, 10 min drive.
9:30 AM EDT

[Cancel Donation](#)

One-Off Donations

[New One-Off Pickup](#)[Request a One-Time Donation with RLC](#)

Recurring Donation Schedule

[New Recurring Pickup](#)**Sunday**

9:30 AM
10:00 EDT

Boston (Back Bay) Restaurant > Boston shelter. 0.5 mi, 3 min drive.
Greater Boston Area (Suffolk County + nearby Norfolk and Middlesex Counties), Massachusetts

[Manage](#)

Donating surplus food with RLC is *easy*

Flexibility: We accept all types of food fit for consumption. No donation is too large or too small.

Reliability: Food safety & handling is our #1 priority. Fully insured.

Coordination: RLC serves as the one point of contact on behalf of all of the organizations your food is donated to.

Streamlined Technology: Each partner is equipped with your own online portal to schedule & cancel pickups, measure real-time social & environmental impact, glean metrics & qualitative data, download food donation receipts, and more.

Food donation is **great** for business – *and encouraged*

PR:

- ★ Recognition through gained publicity
- ★ Positive brand association

Liability Protections:

- ★ 1996: Federal Emerson Act
- ★ 2019: Rhode Island Food Donation Act
- ★ 2021: Food Donation Improvement Act
- ★ RLC also provides a hold harmless clause

Save Money:

- ★ Reduced disposal costs by aligning with State solid waste reduction programs.
- ★ Food vendors are eligible for Federal enhanced tax incentives.



“RLC has been a great partner to work with as we try to divert food from the waste stream. The team is helpful and responsive, and the online dashboard is a useful tool to facilitate communication between all of the organizations and volunteers needed to get food to people!

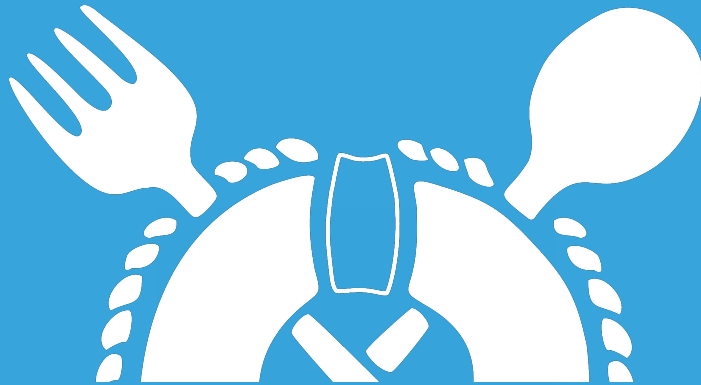
- Gina C., Boston Public Market Association

“Rescuing Leftover Cuisine has been a key part in allowing Dig’s food to reach further and to make a larger impact on the communities we serve. RLC has demonstrated excellent organization and commitment, and we are grateful for this partnership.
- Doh Byun, Dig

“You and your team have been an absolute pleasure to work with.
- Tom H., Levy Restaurants

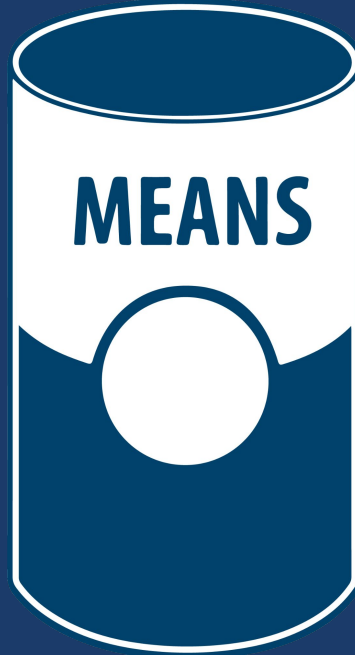
“Working with RLC has been an absolute pleasure for the team here at Convene. Thanks to all the amazing rescuers, we are able to see our leftover food be put to good use. RLC, we can't thank you enough!
- Allie Courtney, Convene





FEED PEOPLE, NOT LANDFILLS.

Dana Siles, Partnerships Director
dana@rescuingleftovercuisine.org



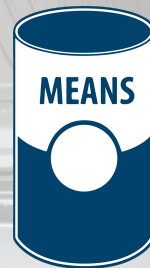
Matching
Excess
And
Need for
Stability

Who we are

MEANS Database connects organizations with excess food to communities in need. Our online platform facilitates communication and logistical support to transport food donations.

MEANS has two major goals: to reduce food waste and reroute excess food to those facing food insecurity.

- Free to donate
- Find recipients quickly
- Protected from liability
- 3000 + Nationwide partnerships
- Enhanced tax deduction



Our work in Rhode Island

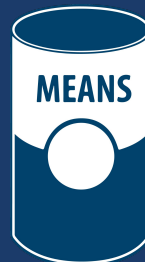
Rhode to End
Hunger initiative

Community Meal
Program

First EPA grant
with RLC!

Continued recovery &
expansion into MA

63,656
pounds
recovered in RI!



Food Donation Act of 2021

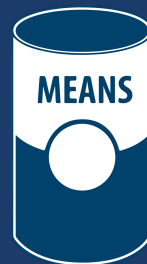
“Shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product.”

Who does this include?

- Retail grocer
- Wholesaler
- Agricultural producer
- Restaurant
- Caterer
- School food authority
- Institution of higher education

Who can you donate to?

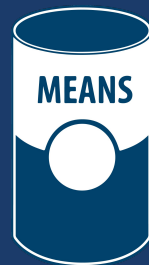
- Nonprofits who will distribute the food to individuals
- Now, directly to individuals as well!





“We have been using the MEANS Database for about 4 years now and I will say that it is the easiest way to donate food. The fact that we are donating and not just throwing it away is a great feeling in its own. To know that we are feeding people out there in the community our food that we make in our kitchen. I think other people should use this platform because it is super easy to navigate and the feeling you get when you have donated a couple 100lbs of food to people is overwhelming. Thank you for being able to help us give back.”

- Sarah at FLIK in Smithfield, RI





MEANS Database

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See our RI work in action!

Ripe Opportunities for Food Waste

Rhode Island Food Policy Council
May 22, 2023



**We help people and businesses save
energy and reduce waste**



Center for EcoTechnology Partners



The Irene E. & George A.
Davis Foundation



CLEAResult



The Claneil Foundation

CENTER FOR ECOTECHNOLOGY



ECOBUILDING BARGAINS



Department of Environmental Conservation





FOOD SCRAPS RESTOS DE ALIMENTOS



ALL FOOD SCRAPS

Fruit & vegetable peels
Dairy, eggs, grains, bread
Meat, fish, poultry
Bones, shells



TODOS LOS RESTOS DE ALIMENTOS

Pieles de frutass y vegetales
Lácteos, huevos, granos, pan
Carne, pescado, aves
Huesos, cáscaras

NO

Tissues, napkins, paper towels
Packaging & utensils
Coffee cups, wrappers
Plastic, metal, glass



NO

Pañuelos de papel,
servilletas, papel toalla
Envases y utensilios
Taza de café, envoltorios
Plástico, metal, cristal

LEARN MORE AT
PHILADELPHIASTREETS.COM



Technical Assistance



Throwing Away Food and Money

How Feeding the Connecticut Community
Feeds Your Bottom Line

In 2019 U.S. businesses generated approximately 50 million tons of surplus food – the equivalent to 80 billion meals, representing a \$244 billion loss across the foodservice, retail, manufacturing and farm sectors (ReFED). Food makes up over 20% of all waste disposed in Connecticut and represents the single largest opportunity to divert waste from disposal.

A grocery store with a weekly compactor pick-up could save over \$4,900 in disposal costs, donate over 81,000 meals, and realize a tax deduction of over \$325,000.*
Here's how:

Disposal Cost Avoidance

The Importance of Food Donation in Rhode Island



Food surplus represents a cost saving opportunity that can benefit not only local businesses but also the entire community.



Content Development

Case for Preventing, Donating, Recycling Food Waste

Wesleyan Sustainability Office | Oct 25, 2022



Capacity Building

Meeting You Where You Are:

Evaluate
existing
waste
streams

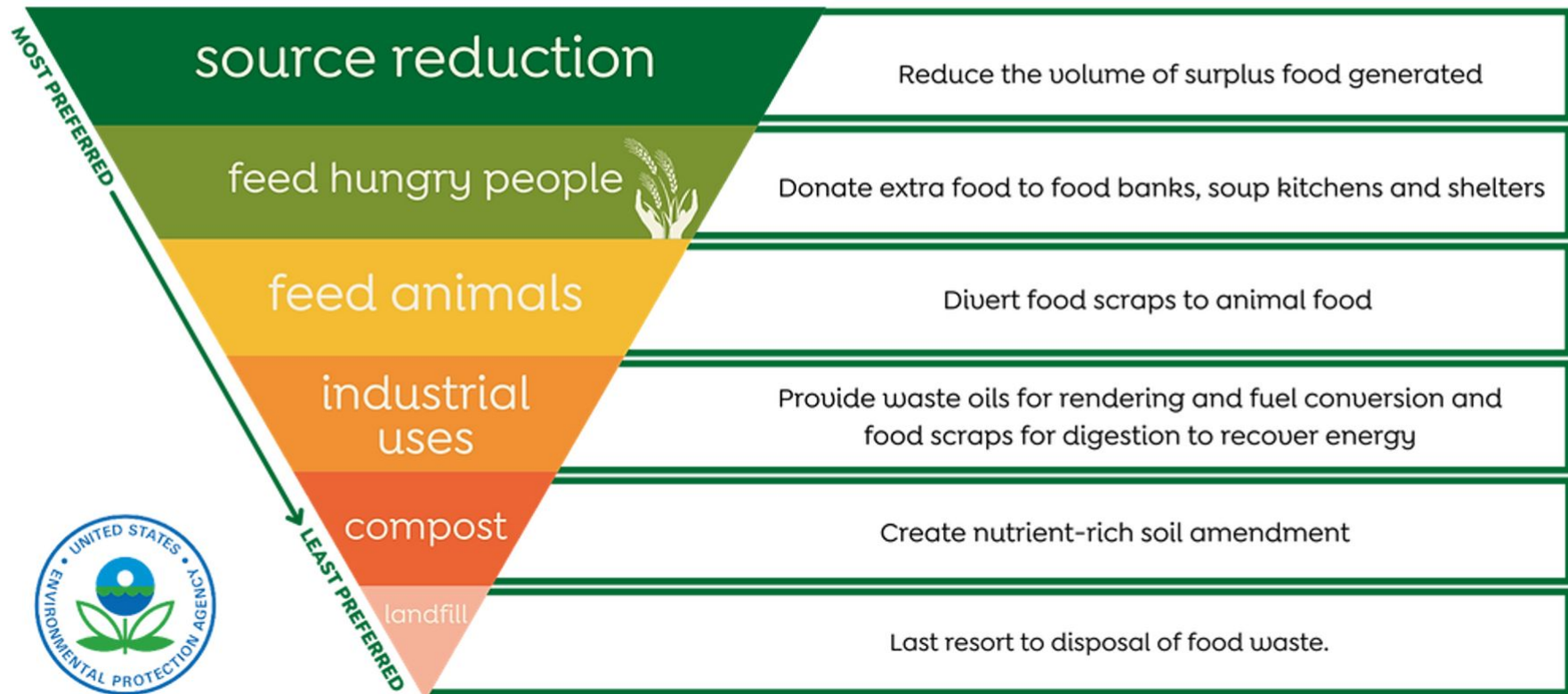
Identify
opportunities
to prevent,
recover, and
divert waste

Create
customized
waste bin
signage

Conduct cost
analysis

No-Cost Waste Assistance

FOOD RECOVERY HIERARCHY:



Food Waste Prevention

Waste Tracking

Meal Planning

Food Purchasing and Procurement

Back-of-House Reduction Strategies

Front-of-House Reduction Strategies

Dining Area Design

wastedfood.cetonline.org/source-reduction-guidance

SHIBUYA EATERY

渋谷食堂



Source Separation in Kitchens

Container placement and color coding

Clear signage

Easily accessible and available bins

Good housekeeping practices





Educational signage for staff and customers

Collects 600-700 pounds of food scraps per week for composting

Reduced nuisance conditions in trash area



recyclingworksma.com/johnnys-luncheonette

Customizable Waste Bin Signage



FOOD SCRAPS RESTOS DE ALIMENTOS



ALL FOOD SCRAPS

Fruit & vegetable peels
Dairy, eggs, grains, bread
Meat, fish, poultry
Bones, shells
Tea bags
Paper products

NO

Coffee cups, wrappers
Plastic, metal, glass
Staples



TODOS LOS RESTOS DE ALIMENTOS

Pieles de frutass y vegetales
Lácteos, huevos, granos, pan
Carne, pescado, aves
Huesos, cáscaras
Bolsas de té
Productos de papel

NO

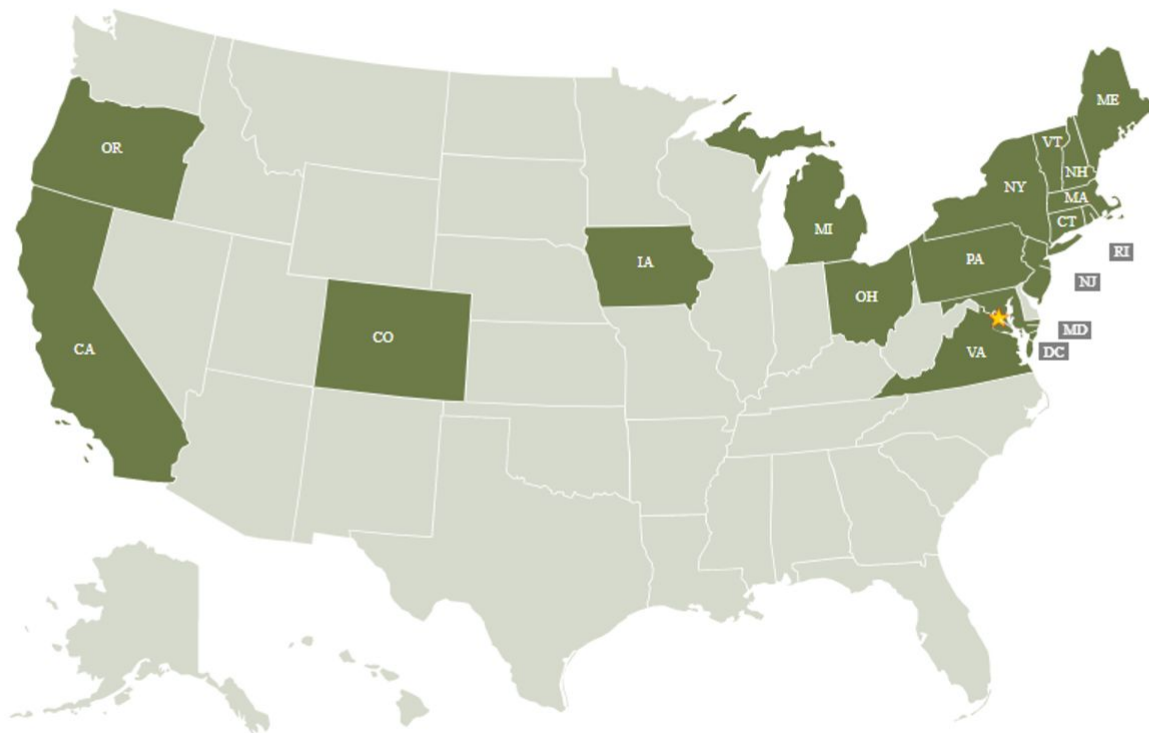
Taza de café, envoltorios
Plástico, metal, cristal
Grapas

Rhode Island



Do You Need Assistance With Wasted Food?

We can help! Select your state below to begin.



CALIFORNIA

COLORADO

CONNECTICUT

IOWA

MAINE

MARYLAND

MASSACHUSETTS

MICHIGAN

NEW
HAMPSHIRE

NEW JERSEY

NEW YORK

OHIO

OREGON

PENNSYLVANIA

RHODE ISLAND

VERMONT

VIRGINIA

WASHINGTON,
D.C.

Wasted Food Solutions

[About CET](#)[States](#)[Toolbox](#)[Service Providers](#)[Partner With Us](#)[CONTACT](#)

CALL US: (888) 813-8552



EMAIL: WASTEDFOOD@CETONLINE.ORG



Partner With Us

Learn how CET works with policy makers and businesses to implement wasted food solutions



Toolbox

View additional resources and best management practices for managing wasted food



Case Studies

Watch videos about how businesses have successfully implemented wasted food solutions



Service Providers

Learn how CET can help haulers, processors, and food rescue organizations



wastedfood.cetonline.org/toolbox

QUESTIONS?

Abbey Massaro

Waste Reduction Consultant

Abbey.Massaro@cetonline.org

Hotline: (888) 813-8552

www.centerforecotechnology.org

www.wastedfood.cetonline.org

What we're up to

Policy: RLC gave testimony at the U.S. Capitol Building to encourage passage of the Federal *Food Donation Improvement Act of 2021*, which was signed into law January 5, 2023.

RI Policy: One of RLC's goals is to help the State of Rhode Island be the first state in the country with **100% food security**.





RIFPC Wasted Food Subgroup of the Food Systems & Climate Work Group

One of our Current Goals: Creating tax credits, PR opportunities and other incentives for businesses that donate food beyond the existing federal legislation on behalf the State of RI.

- **HB5200, Article 6, Sections 4 and 5 for Food Products Donation Tax Credit** was introduced into the Governor's Budget Jan 2023.
- **H5803, Tax Credit for Food Donation** was introduced into RI State Legislature March 2023.

*"We strongly believe that donating excess food is a no-brainer. **More people need to be educated on the positive impact this has within our communities. Tax credits would help to do just that because let's face it, saving money always incentivizes people.***

Together we can do SO much better for our state and our planet!"

- Heather C. Zoller, Z pita chipz., RLC Food Donor Partner

Thank you to our community partners who support our work!



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THANK YOU!



MEANS Database



Rescuing Leftover Cuisine

