

# FOOD INSECURITY

**Westerly, Rhode Island**



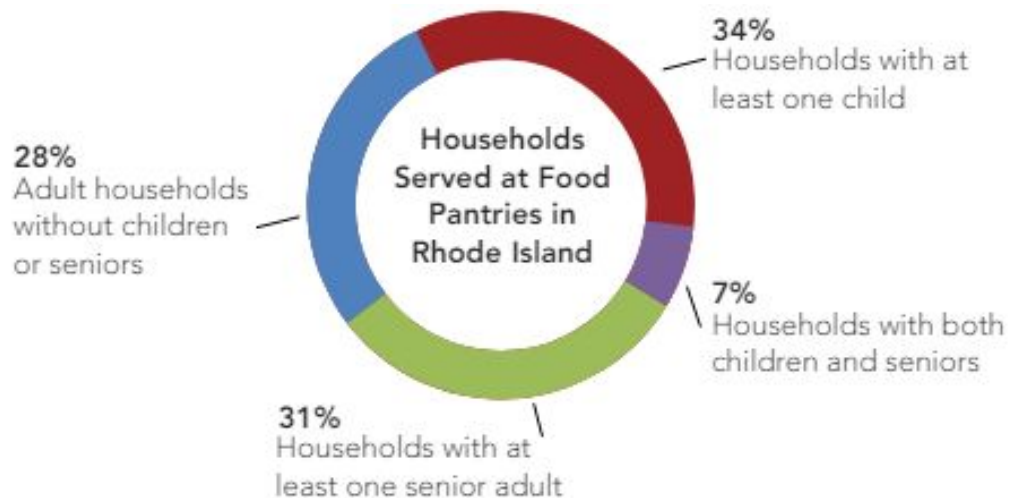
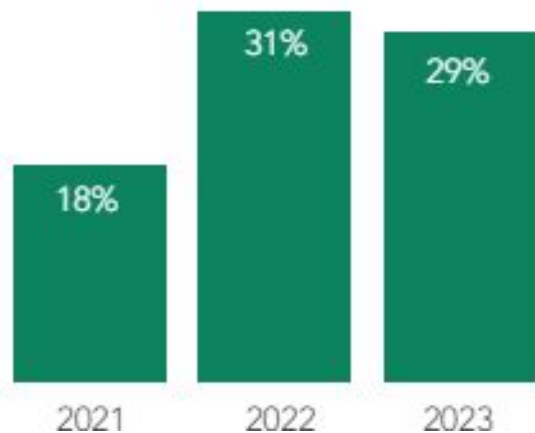
## FOOD INSECURITIES

- The condition of not having access to sufficient food, or food of an adequate quality, to meet one's basic needs.
- According to [The Westerly Sun](#), about one out of every six Rhode Island households struggles to put enough food on the table.

# DATA



**Prevalence of Food Insecurity among  
All Households in Rhode Island**



# VISION AND MISSION

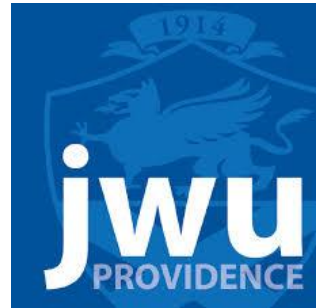
**The primary goal of our organization is to tackle the problem of food waste while also supporting individuals who are food insecure and in need.**





# JOHNSON & WALES UNIVERSITY

- **Started as a club to eliminate food waste about 2.5 years**
- **Have two self service fridges currently located at Harborside and DOWNCITY Campus**
- **The Fridge is filled at 8:30pm on Wednesday and emptied out at 8:00am Monday morning**
- **Judgement free zone**
- **They have 7% of food wasted on Monday morning**
- **8330lb was reduced and or recycled from the landfill**

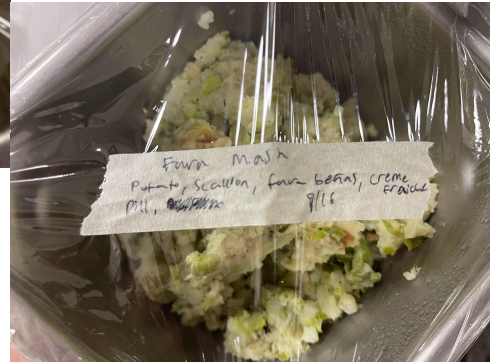
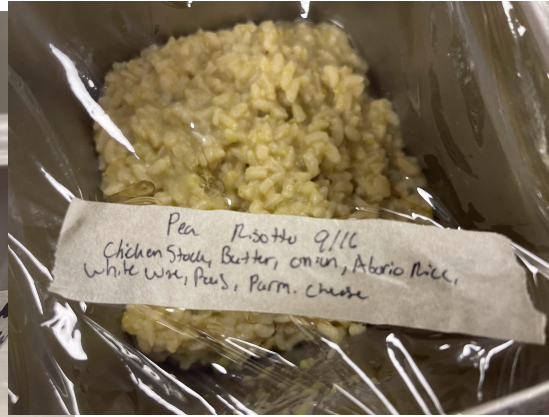
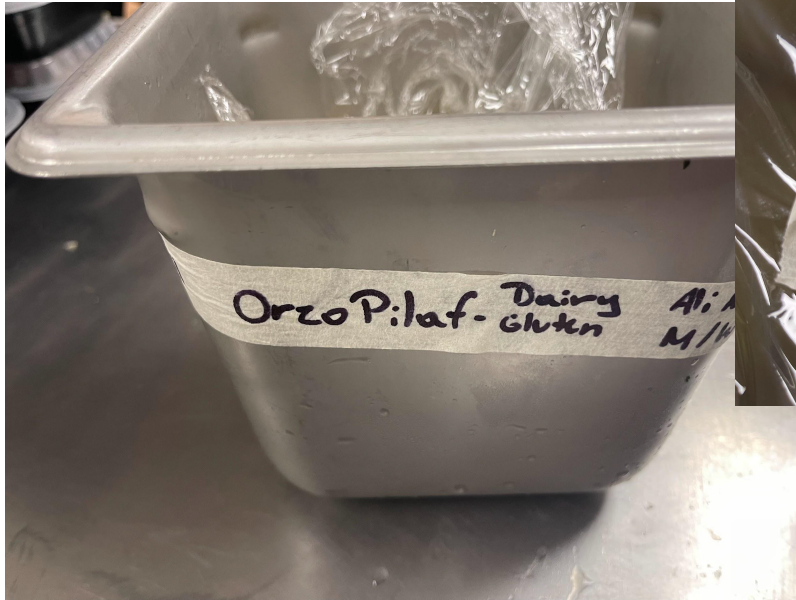


# JOHNSON & WALES UNIVERSITY OVERVIEW



# FOOD COMES LABELED

Food comes labeled and properly cooled below 41 degrees F





FOOD IS MADE INTO NEW DISHES



# CURRENT CONTAINERS USED FOR REPACKING

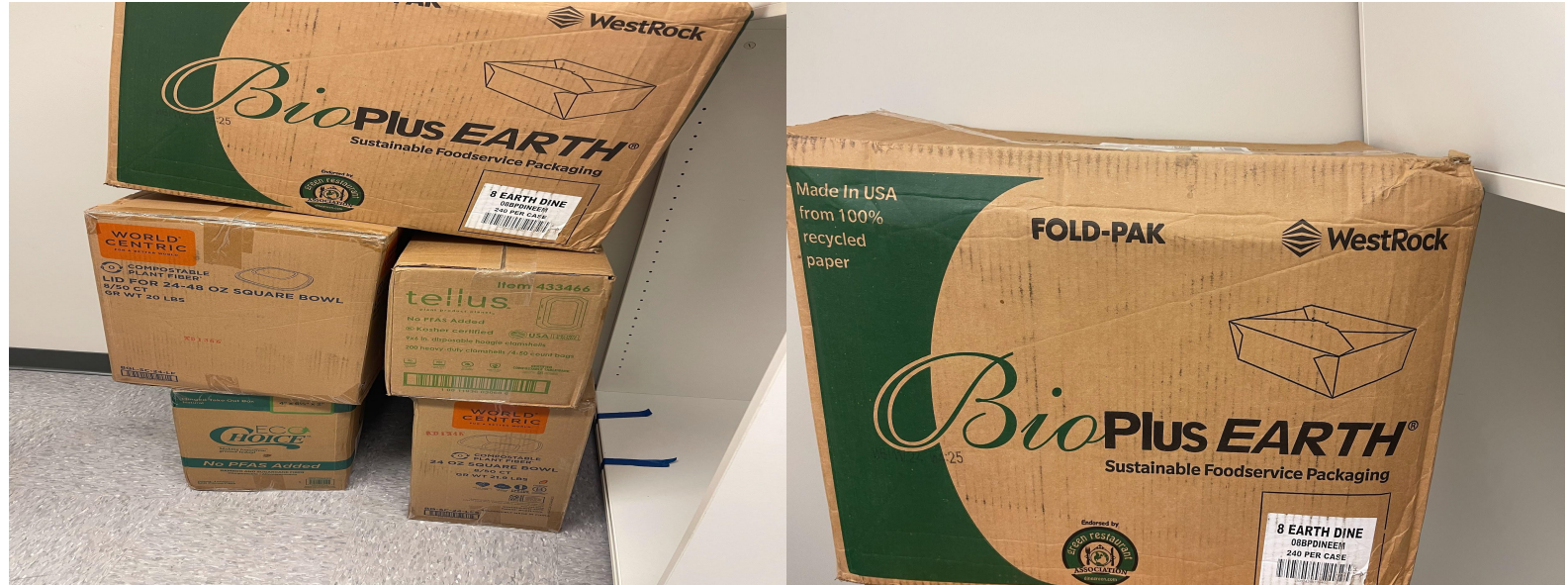
Current containers are not biodegradable



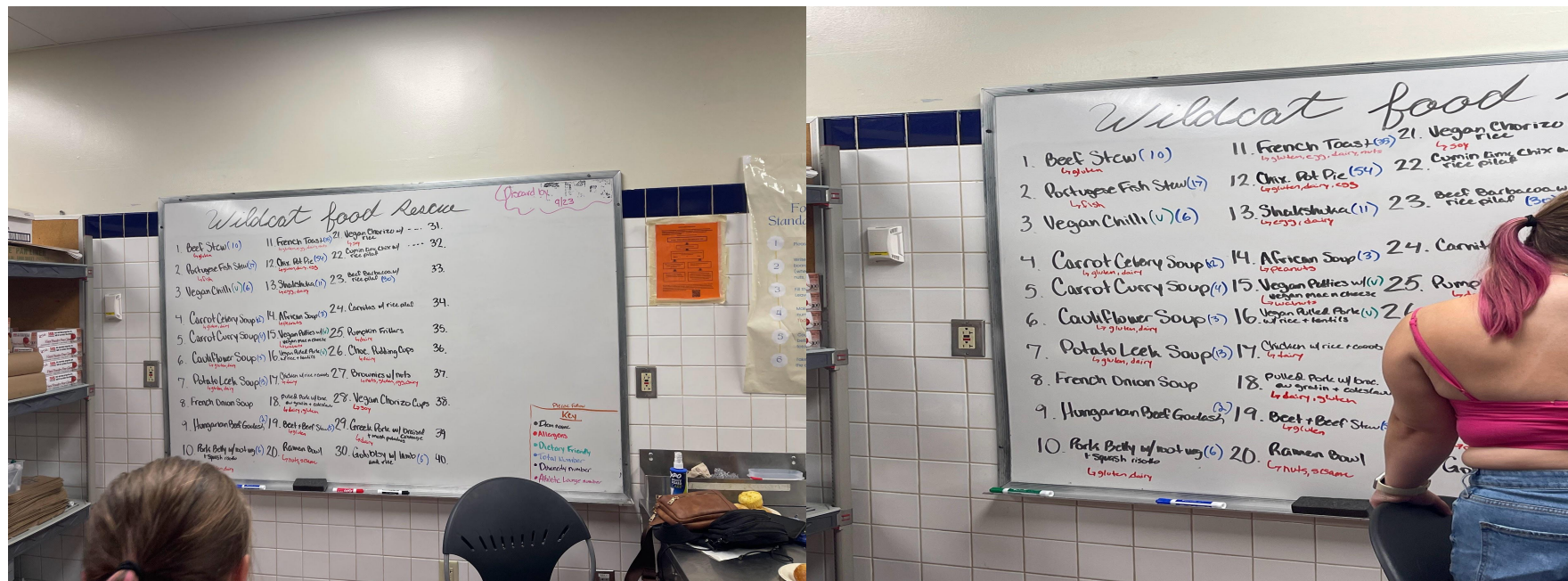


# NEW CONTAINERS THEY ARE MOVING TO

New containers will be eco friendly, biodegradable, and are safe for pig farms

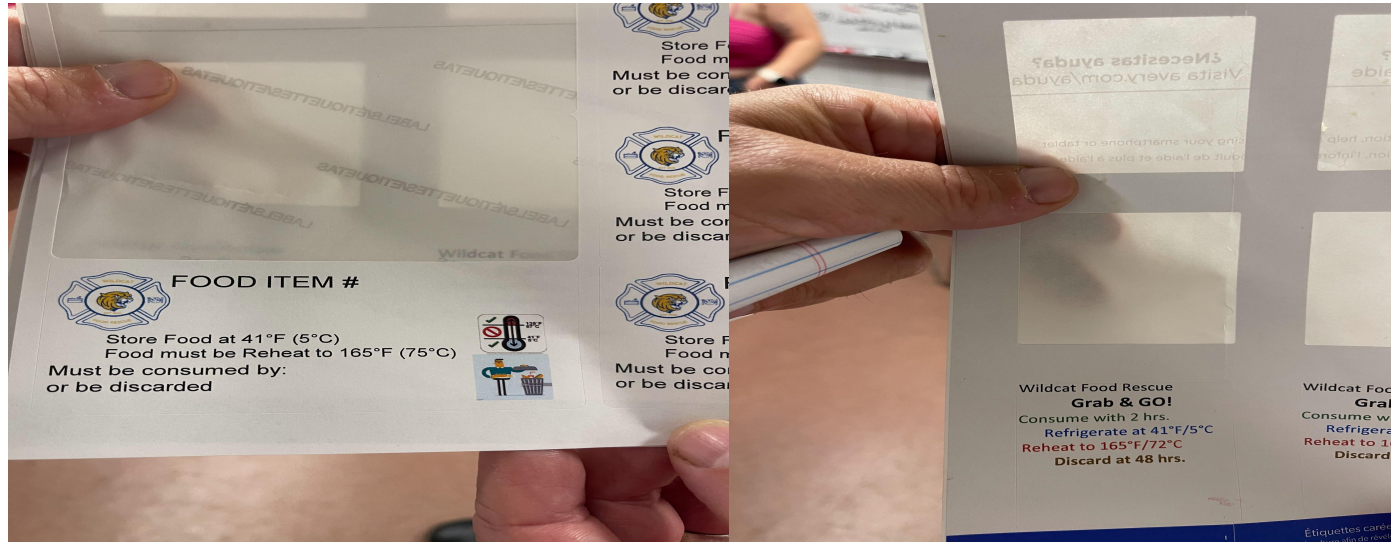


# MENU IS CREATED BY THE STUDENTS



# FOOD IS NUMBERED AND LABELED WITH A QR CODE

- Containers are labeled with a number and a QR code
- QR code can be scanned and linked to list allergies contained in the dish





# FOOD IS ORGANIZED READY FOR DISTRIBUTION

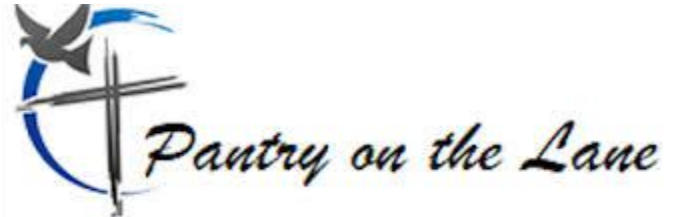
- Food will be distributed to three coolers
- Two on the Harborside Campus and one located at Downcity



WESTERLY HIGH SCHOOL

## WESTERLY CULINARY ARTS FOOD INSECURITY PROGRAM

- We would like to start in Fall of 2024
- Service students enrolled in Westerly School Department
- Leigh Wentworth from Aramark is on board
- Mark Benson from Pantry on the Lane is assisting with the initiative
- Fridge locations will be within schools.



## HOW IT WORKS

- Aramark, Pantry on the Lane and Culinary Arts Program collaboration
- Flash Freeze the food in our Blast Chiller
- Repurpose foods
- Label containers with ingredients and allergies
- Fridge located in Westerly Schools
- People help themselves
- Empty Fridge on a given day



## BENEFITS

- Assist with those who have food insecurities
- Work based learning for our students
- Community Service
- Senior Project
- Citizenship
- Industry Partners eventually join
- Bring the community together
- Reduce food waste in the landfill

A blue square logo with a white torn corner at the top right. The text "WE GOT FOOD COVERED" is written in white, with "WE GOT FOOD" on the top line and "COVERED" on the bottom line in a larger font. Below the text are four small white dots.

WE GOT FOOD  
COVERED

# SEPTEMBER 18TH 2024

- Chef Zach and I visited JWU
- We watched the process of packing
- 10-15 Volunteers repacking food
- 50% of the food came from one of their dining rooms
- 50% came from their culinary/baking & pastry classrooms
- All food that was utilized where labeled

# WESTERLY HIGH SCHOOL PACKING





# TURN TO 10





# VIDEO TURN TO 10



# WESTERLY HIGH SCHOOL DATA

Food Item	Date	Load Count	Weight	Total Weight	Waste	Saved
Roasted Chicken & Poached Potatoes	2/26	20	12oz	15lb	5lb	10lb
Roasted Chicken with Rice Pilaf	2/26	20	12oz	15lb	4lb	11lb
Pulled Pork Mac and Cheese	3/5	20	11.6oz	14.5lb		
Shaved Steak with Rice Pilaf	3/5	20	10.2oz	12.75lb		

# PROCESS

# STAND OPERATION PROCEDURE

**Westerly, Rhode Island**



# PROCESS/STANDARD OPERATING PROCEDURE

- **Receive food from industry partners on specific days.**
- **Ensure food is properly labeled.**
- **Check and record the temperature of food upon receiving.**
- **Weigh food**
- **Store food in the walk-in fridge or freezer.**
- **Students will research recipes using the received ingredients.**
- **Create dishes with the donated ingredients.**
- **Cool food using the blast chiller.**
- **Monitor the temperature in the blast chiller.**
- **Package the food appropriately.**
- **Label food with the nine allergens and a list of known ingredients.**

# PROCESS/STANDARD OPERATING PROCEDURE CONTINUED

- **Return food to the cooler.**
- **Load package food on a given day into a Cambro Unit into the truck**
- **Deliver food to destination (school) fridge**
- **Prior to loading the fridge make sure the fridge is working properly and is at the proper temperature**
- **Load food into the fridge**
- **Monitor the temperature of the cooler through a wireless digital temperature thermometer (Sensaphone)**
- **Return to fridge within the allotted time frame (expiration date)**
- **Remove food and bring it back to school**
- **Weigh food and then discard**

# PROCESS/STANDARD OPERATING PROCEDURE CONTINUED

## **Rhode Island Health Department Procedures**

### **Community Fridge Guidelines**

[Community Fridge Guidelines](#)

### **Standard Operating Procedure DOH**

[DOH SOP](#)

# LIABILITY

**Westerly, Rhode Island**



# LIABILITY

- **The Federal Bill Emerson Good Samaritan Food Donation Act (Public Law 104-210) protects donors from liability when donating to nonprofit organizations and protects donors from civil and criminal liability should the product, donated in good faith, later cause harm to the needy recipient.**
- **PLAW-104publ210.**



# FACILITY

**Westerly, Rhode Island**



# CULINARY EQUIPMENT



Blast Chiller



Ecolab Vegetable Wash



# CULINARY EQUIPMENT



# GENERAL INFORMATION

**Westerly, Rhode Island**



# CERTIFICATES

## **Chef Zach's Servsafe Manager Certificate**

[https://drive.google.com/file/d/1DV1slU2R2\\_dhJt557Zs-0rLHITEvosev/view?usp=drive\\_link](https://drive.google.com/file/d/1DV1slU2R2_dhJt557Zs-0rLHITEvosev/view?usp=drive_link)

## **Food Business Licence**

[https://drive.google.com/file/d/1uTedhoarbpA6N3WnLWSAVopLeHj0Z0tD/view?usp=drive\\_link](https://drive.google.com/file/d/1uTedhoarbpA6N3WnLWSAVopLeHj0Z0tD/view?usp=drive_link)

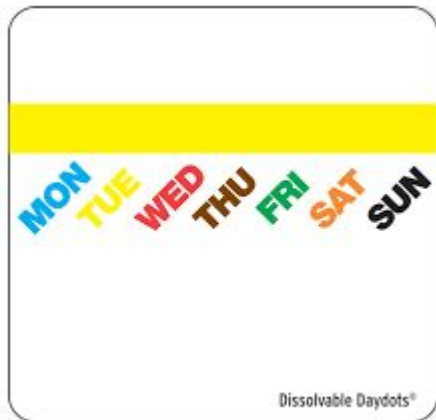
## **Chef Jamie Finkelstein Certified Food Safety Manager**

[https://drive.google.com/file/d/1Ze2C7F34kj5\\_W-oIt040pVWCkX1bDaCi/view?usp=drive\\_link](https://drive.google.com/file/d/1Ze2C7F34kj5_W-oIt040pVWCkX1bDaCi/view?usp=drive_link)

## **Chef Jamie Finkelstein Servsafe Manager Certificate**

[https://drive.google.com/file/d/1Hn2oZWaRvqICibw1\\_K5CTuHw9IV9RxJs/view?usp=drive\\_link](https://drive.google.com/file/d/1Hn2oZWaRvqICibw1_K5CTuHw9IV9RxJs/view?usp=drive_link)

# FOOD LABELING



<b>MON</b> LUNES • LUNDI	ITEM: _____	
	EMP: _____	QTY: _____
	DATE: _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
	USE BY: _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
 <b>DISSOLVABLES</b>		



# RESOURCES

## Community Fridge Guidelines

[https://drive.google.com/file/d/1ndHwt6z1wltonMCJA1xT6uoPNyQbsuo3/view?usp=drive\\_link](https://drive.google.com/file/d/1ndHwt6z1wltonMCJA1xT6uoPNyQbsuo3/view?usp=drive_link)

## Receiving Cooling Log:

[https://drive.google.com/file/d/1eIX6F0YhALBu\\_kD6VCccwj4ji\\_Z5cWc0/view?usp=drive\\_link](https://drive.google.com/file/d/1eIX6F0YhALBu_kD6VCccwj4ji_Z5cWc0/view?usp=drive_link)

## Hot Holding Log:

[https://drive.google.com/file/d/1\\_37crHNuGs3r5S9Q6726RLtSQTGkbKoR/view?usp=drive\\_link](https://drive.google.com/file/d/1_37crHNuGs3r5S9Q6726RLtSQTGkbKoR/view?usp=drive_link)

## Time Temperature Cooling Log:

[https://drive.google.com/file/d/1e5KP0kJqEglun\\_gNJW1VtXr\\_a7QWPeRa/view?usp=drive\\_link](https://drive.google.com/file/d/1e5KP0kJqEglun_gNJW1VtXr_a7QWPeRa/view?usp=drive_link)

# INSPECTION REPORTS

Department of Health Food Safety Report

[https://drive.google.com/file/d/12-G8LBpMeA9e7w-Ys5VlVc8VUceLnFQX/view?usp=drive\\_link](https://drive.google.com/file/d/12-G8LBpMeA9e7w-Ys5VlVc8VUceLnFQX/view?usp=drive_link)

Department of Health Food Safety Report

[https://drive.google.com/file/d/1P7TjHTSCWv7P4iLS\\_FnLI-fgoqd4JJ6V/view?usp=drive\\_link](https://drive.google.com/file/d/1P7TjHTSCWv7P4iLS_FnLI-fgoqd4JJ6V/view?usp=drive_link)

Department of Health Food Safety Report

[https://drive.google.com/file/d/1W\\_663dACthIrNzgIa4RZ8b3Dkwldu12/view?usp=drive\\_link](https://drive.google.com/file/d/1W_663dACthIrNzgIa4RZ8b3Dkwldu12/view?usp=drive_link)



# LOGO

**Westerly, Rhode Island**



# FOOD RESCUE LOGO



# LABEL

- Labels will list all ingredients including the 9 allergies
- Label will go over edge of container to make sure the product can not be tampered with.
- Offer paper bags in or near fridge
- Seven Days from starts of when the food has been cooked
- Meals and discard date changes weekly



Consume within 2hrs  
or refridgerate  
below 41F/5C

## Chicken Noodle Soup

INGREDIENTS: CHICKEN BROTH,  
CHICKEN, NOODLES, CARROTS,  
ONIONS, CELERY, PARSLEY,  
SALT and PEPPER

CONTAINS: WHEAT

Made at Westerly High School,  
23 Highland Avenue, Westerly RI 02891

Discard by: \_\_\_\_\_



# FRIDGE LOCATION

**Westerly, Rhode Island**



# WESTERLY HIGH SCHOOL

- Meet with Ms. Moulin on September 26th 2024
- Location at Westerly High School would be in the guidance suite



# SPRINGBROOK ELEMENTARY SCHOOL

**To be determined?**

**SCHOOL RENOVATIONS MAY IMPACT LOCATION**

# WESTERLY MIDDLE SCHOOL

**Behind cafeteria near loading dock**

# STATE STREET SCHOOL

**To be determined?**

**SCHOOL RENOVATIONS MAY IMPACT LOCATION**



# DUNNS COVER

**To be determined?**

**SCHOOL RENOVATIONS MAY IMPACT LOCATION**

## FUTURE COST FACTORS

- **Larger Blast Chiller**
- **Electricity**
- **Additional Fridges**



# COST/OTHER FACTOR

- **Time**
- **Containers**
- **Fridge**
- **Labels**
- **Electricity**
- **Grants**
  - **WEEF Grant**
  - **URI**
  - **USDA**
  - **Alan Shawn Feinstein Grant**



# NEXT INITIATIVE

**Westerly, Rhode Island**



# URI CLASS FOOD RECOVERY FOR RHODE ISLAND (FRRI)



Changing the way Rhode Islanders think about their food

# NEXT INITIATIVE

- Work in partnership with the RI School Recycling Project
- Start recycling all items in the cafeteria through the school district
- Potential reduction of waste to the landfill by 86%

**Reduce**

**Reuse**

**Recycle**



**RHODE ISLAND SCHOOL  
RECYCLING PROJECT**

# HOW TO SORT FOOD WASTE

**Share Table:** Food that is still edible to share with and be repurposed (food insecurity program)

**Liquid Bucket:** Liquid items that can be emptied down the drain (5 gallon bucket)

**Recycling Bins:** Diverting Recyclables containers from the landfill

**Compost Bin:** Non shareable food that can be taken to a organic waste processing facility (Black Earth Compost)

**Trash Bin:** non food items, non recyclable item

# HOW MUCH FOOD DOES YOUR SCHOOL WASTE

Using the online food waste calculator tool, this data represents Westerly High School.

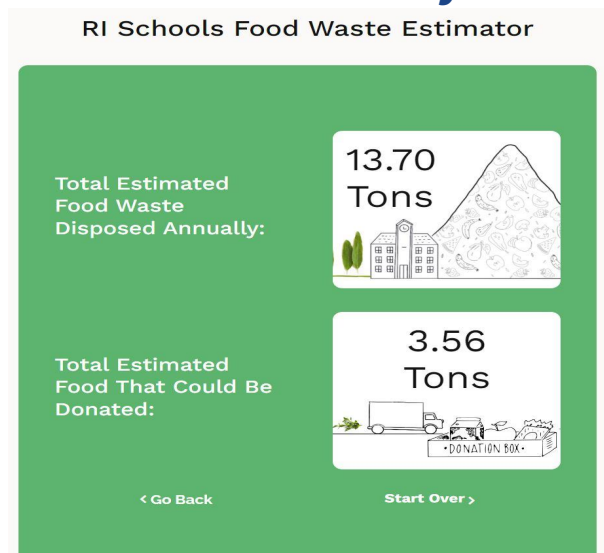


<https://rirecyclingclub.org/calculator/>



# HOW MUCH FOOD DOES YOUR SCHOOL WASTE

Using the online food waste calculator tool, this data represents Westerly Middle School.



<https://rirecyclingclub.org/calculator/>

# HOW MUCH FOOD DOES YOUR SCHOOL WASTE

Using the online food waste calculator tool, this data represents State Street Schools.



<https://rirecyclingclub.org/calculator/>

# HOW MUCH FOOD DOES YOUR SCHOOL WASTE

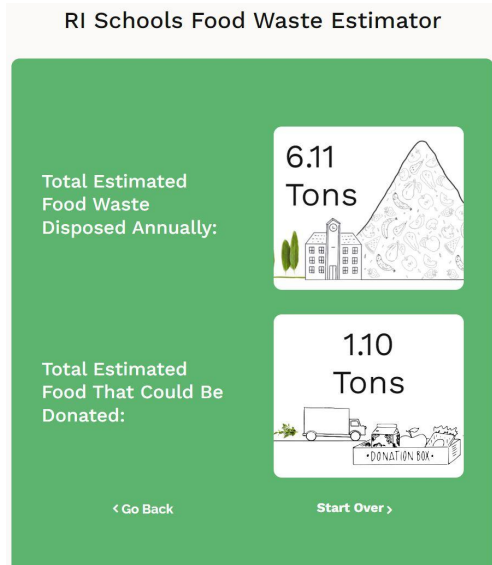
**Using the online food waste calculator tool, this data represents Dunns Corner School.**



<https://rirecyclingclub.org/calculator/>

# HOW MUCH FOOD DOES YOUR SCHOOL WASTE

Using the online food waste calculator tool, this data represents Springbrook Elementary School.



<https://rirecyclingclub.org/calculator/>

# LINKS AND RESOURCES

[RISRC Assessment of Wasted Food in RI Public Schools](#)

<https://rirecyclingclub.org/>

<https://reportcard.ride.ri.gov/202223/SchoolProfile?SchCode=36113&DistCode=36>