

BUSINESS OPERATIONAL PLAN FOR SURPLUS EDIBLE FOOD

FOOD WASTE PREVENTION AND
EDIBLE FOOD DONATION

LAX

Introduction

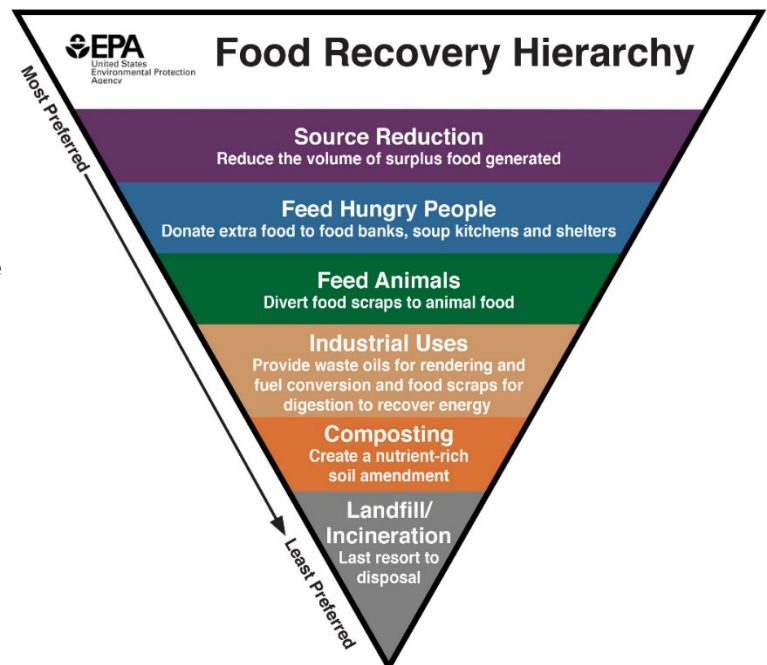
To support concessionaires with implementing LAX's Food Donation Policy and compliance with SB 1383 regulations, LAWA offers a template Business Operational Plan for Surplus Edible Food (BOPSEF). The template BOPSEF has been developed to provide an easy-to-use and customizable template for concessionaires creating BOPSEFs. Concessionaires can pick which waste prevention and food donation strategies to implement to meet their unique situations and are not required to implement all the strategies in this tool. The spirit of the LAX Food Donation Policy is not to encourage or create excess edible food.

Food Waste Background

Food service establishments generate a significant amount of wasted food and packaging. Between 4 and 10% of food purchased by food service operations in the U.S. is thrown out before reaching the plate. Benefits of reducing the amount of food disposal include:

- Save money by reducing over-purchasing and disposal costs
- Reduce environmental impacts
- Support efforts to eliminate hunger
- Reduce health and odor concerns with food disposal
- Support community waste reduction efforts
- Increase tax benefits by donating food

The Food Recovery Hierarchy prioritizes actions organizations can take to prevent and divert wasted food. The top levels of the hierarchy are the best ways to prevent and divert food waste because they create the most benefits for the environment, society, and the economy. The BOPSEF focuses on the top two levels of the Food Recovery Hierarchy: Source Reduction and Feed Hungry People.



Source Reduction

Source reduction, or waste prevention, is the most effective way of reducing the environmental impact because it prevents unneeded materials from ever being created. Waste prevention saves the most money by reducing purchasing costs, handling costs, and disposal fees.

CHECKLIST OF FOOD WASTE PREVENTION STRATEGIES

This checklist identifies common strategies that food service establishments can use to prevent food waste, such as purchasing policies, storage techniques, food reuse/repurposing, and staff training. Some are applicable to all types of food service establishments, and others are specific to certain types. Select the strategies your business will implement.

All Food Service Establishments

- Conduct a wasted food and packaging assessment using the EPA's Food and Packaging Waste Prevention Tool or another waste tracking tool
- Adjust food purchasing policies to reduce excess food purchasing
- Use just-in-time purchasing software to reduce unnecessary purchasing by only ordering what is needed when it is needed
- Train staff to reduce prep waste and improper cooking (for example, refine knife skills to have more efficient food preparation)
- Employ multiple training strategies to increase effectiveness (for example, in-person training as well as posted signs)
- Offer recognition or incentives to staff who help to significantly reduce waste or come up with new strategies to reduce waste
- Modify food preparation methods to minimize waste (for example, heat soups or prepare food in smaller portions)
- Store food properly to reduce spoilage
- Use reusable service ware instead of disposable service ware
- Purchase items in bulk to reduce packaging
- Donate excess food (see page 4)
- Organize food products so that employees can easily use older products first, find products when needed, and monitor inventory levels

Lounges

- Identify which buffet items are regularly wasted and reduce the quantity of those items prepared
- Implement a tray-less system
- Reduce serving utensil size

Made-to-Order

- Repurpose leftover kitchen food following food safety guidelines (for example, reuse day-old bread for croutons or leftover vegetables as a pizza topping)

Grab-and-Go and Quick Service

- Identify which grab-and-go items are not regularly being purchased and reduce the quantity of those items prepared
- Reduce to-go item packaging
- Use packaging that is compostable or recyclable

Menu-Driven

- Identify which menu items are being wasted on a regular basis and reduce the quantity or portions of those items prepared
- Repurpose leftover kitchen food following food safety guidelines (for example, reuse day-old bread for croutons or leftover vegetables as a pizza topping)

Feed Hungry People: Edible Food Donation

Food recovery is the act of saving, redistributing and/or donating excess food to feed people, not landfills. Surplus edible food can be donated to any food recovery program such as the LAX Harvest Food Donation (steve.dietz@foodtodonate.com), the USO (jill@BobHopeUSO.org), or given to your employees. If your business plans to donate surplus edible food, please complete the sections below.

- Surplus edible food will be donated to: _____
- Food Eligible for Recovery: (e.g. quarter pans of rice and beans leftover at the end of the day from the service line, excess food in holding from an event, inventory items that are dated but edible, etc.) _____

- Staff Roles and Zero Waste Champion
 - Staff responsible for food donation identification: _____
 - Staff responsible for food donation repackaging: _____
 - Food Donation Leaders: _____

- Pick-Up Logistics
 - Food Donation Agency Contact Name and Number: _____

 - Regular Day and Time for food donation pickups: _____

- Food Recovery Records
 - Food recovery records will be kept at: _____

*Required for completion.

This Business Operational for Surplus Edible Food has been adopted by
General Manager Name:

Signature: _____

Date: _____