# DC Food Recovery Working Group and the Save Good Food ACt

By Josh Singer

# DC Food Recovery Working Group

# <u>History</u>

- Started in December 2015
- Over 40 for profit, non profit, gov agencies, and food bank members
- Organized as a self sustaining, independent, volunteer cooperative
- Mission
  - Promote and build partnerships with the food recovery programs and organizations happening already
  - 2. Develop new city wide food recovery initiatives

dcfoodrecovery.org www.facebook.com/dcfoodrecovery/

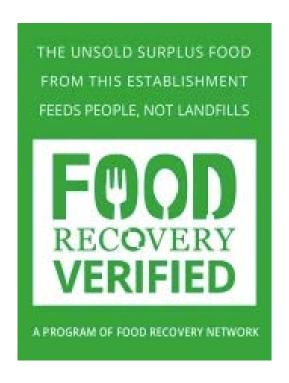
## 2016 Initiatives

- DC's First Food Runner Program
  - Food Rescue US (foodrescue.us)
- Resource Network Website
  - DC Food Recovery Resource Guides
- Outreach and Events
  - Week of Actions, tabling, listserv
- Policy Work Save Good Food Act
- Business Incentive Research
- Created self-sustaining bylaws and coop structure

## **2017 Initiatives**

- FRN Restaurant Food Recovery Verification Program
- DGS Share Table Guidance
- Launching a EPA Food Good to Waste Program
- Outreach and Events
  - City wide advertising Campaign
- Working with Harvard Food Law and Policy to create DC food recovery resource guides
- Compost Rebates/Incentive Programs





# Liability, Laws, Regulations and Incentives

#### The Federal Bill Emerson Good Samaritan Food Donation Act of 1996

- Extends liability coverage to anyone donating food in good faith to a non profit
- No one has ever been sued for donating food since this bill

#### Federal Enhanced Tax Incentives

Tax donations for businesses to donate food to 501c3 non profits

#### Food Crop Donation Tax Credit

Tax credit for VA farmers to donate extra crops

#### DC Food Policies

- Extend the same liability coverage as Bill Emerson Act
- DC's Food Code allows donation of unserved food

### DGS/DOH Shared Table Guidance

- DC's Food Code allows re-serving "not potentially hazardous" food on a share table
- Re-serving "potentially hazardous" foods (e.g. Milk) requires applying for a DOH variance



# Date labeling



# "Best By" "Sell By" "Used By" "Best if Used By"

- In 1970s there was a movement for federal safety food date labeling standards
  - This movement failed
  - Date labels fell back to the states who have many different standards
  - Decision fell to manufacturers to:
    - select which label to use
    - how to calculate date
  - Manufacturers moved away from standards of safety
  - Moved towards standards to protect "consumer experience, peak freshness, and brand integrity

#### Result

- We have an arboritary date labeling system not based on science or health
- No one understands the system
- Prevents people from many states from donating food past its "Peak Freshness"
- Causes consumers to throw away food still good to buy more

# **Up and Coming Legislation**

#### The Save Good Amendment Act of 2017

- Providing a tax credit for grocery stores, restaurants, and urban farms that donate healthy foods to charitable organizations;
- Expanding liability protections for food donors that donate directly to individuals, and for non-profit organizations that charge a small fee to cover the handling and preparation of food donations;
- Requiring DOH to only require date labels on food products where there is an increased safety risk related to when the date passes; and
- Requiring DOH and the Office of Waste Diversion (in DPW) to develop a food donation guide, including safety regulations, best practices, and a list of organizations that accept donated food. DOH will also have to train health inspectors on the information in the guide.

## Maryland Food Donation Pilot Program

Farmer tax credits for food donations

## Food Date Labeling Act of 2016

Create national date labeling standard

- Josh Singer
- Co-Director of DC Food Recovery Working Group
- dcfoodrecovery@gmail.com
- dcfoodrecovery.org
- www.facebook.com/dcfoodrecovery/