

DC Food Recovery Working Group and the Save Good Food ACT

By

Josh Singer

DC Food Recovery Working Group

History

- 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
 1. 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



FOOD RESCUE US
formerly community plates

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 arbitrary 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
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