

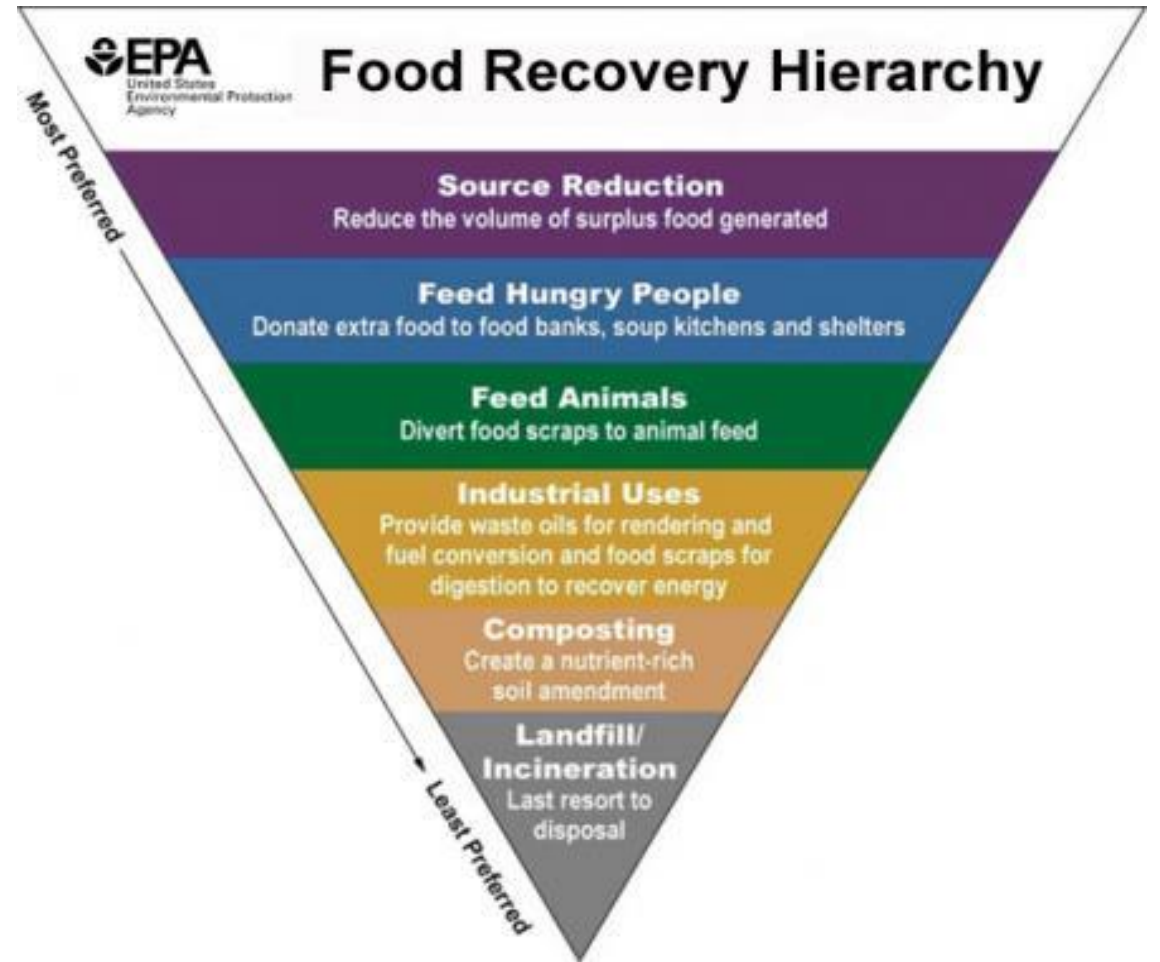
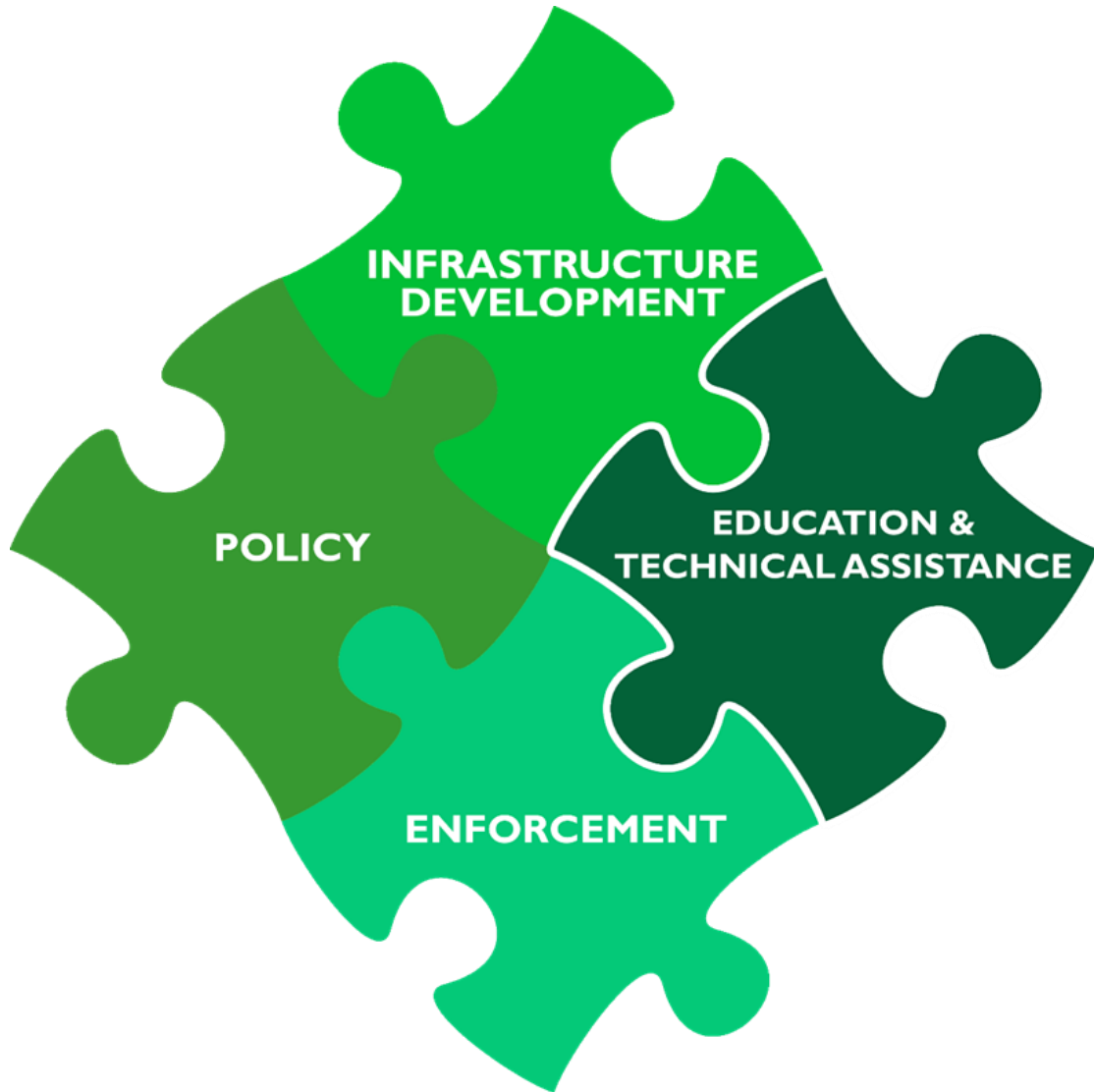
Connecticut Food Policy Council
Center for EcoTechnology
September 13, 2018



The Center for EcoTechnology (CET)
helps people and businesses in New
England save energy and reduce waste.



Our Approach to Addressing Wasted Food



Free Technical Assistance for Businesses & Institutions



Fresh Market and Foodshare



Visit our website for more examples:
<https://wastedfood.cetonline.org/case-studies/>

Sheraton Hartford Hotel at Bradley Airport



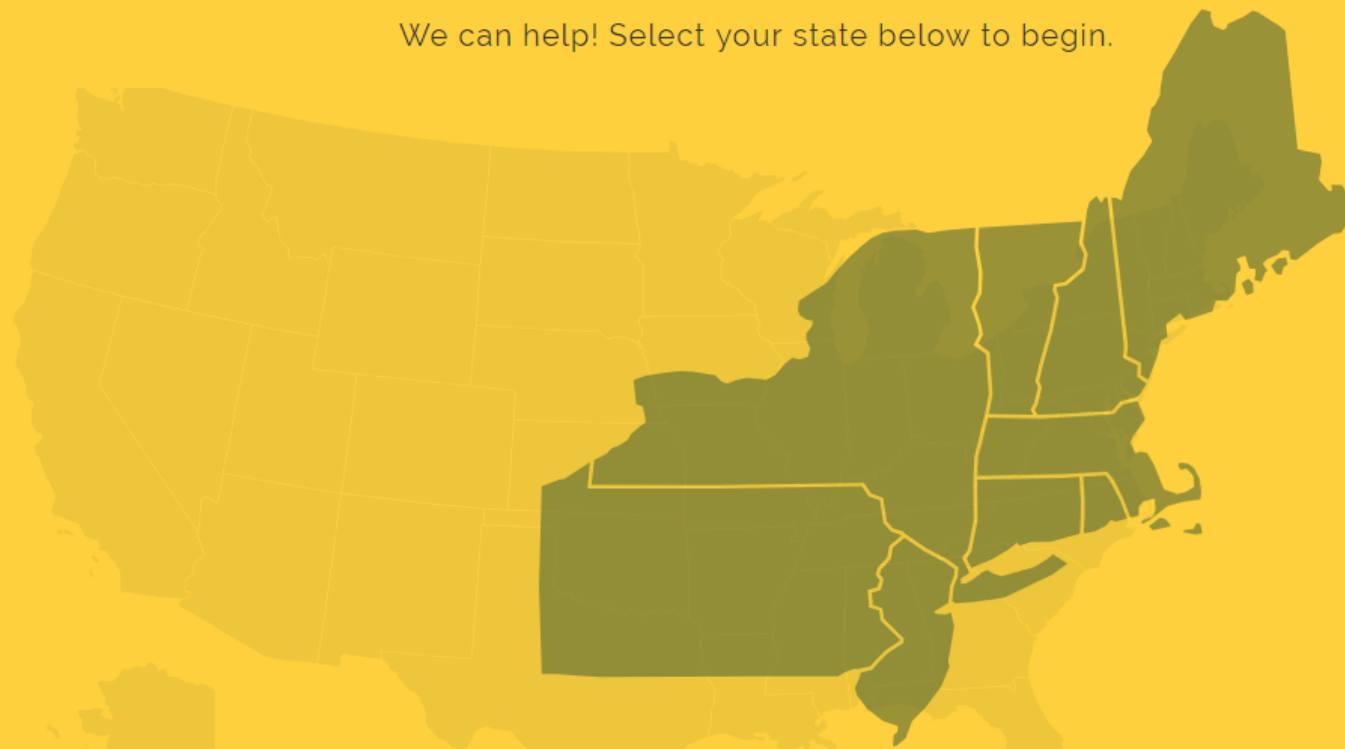
Visit our website for more examples:
<https://wastedfood.cetonline.org/case-studies/>

Center for EcoTechnology Wasted Food Solutions



Do You Need Assistance With Wasted Food?

We can help! Select your state below to begin.



www.wastedfood.cetonline.org

888-813-8552

wastedfood@cetonline.org

Resources for Connecticut



<https://wastedfood.cetonline.org/states/connecticut/>



Department of
ENERGY & ENVIRONMENTAL PROTECTION

Food Waste Reduction and Recovery

[Why Does It Matter?](#)

[EPA Food Recovery Hierarchy](#)

[Food Banks and Rescue Programs](#)

[Food Donation: Liability and Food Safety](#)

[Preventing Wasted Food at Home](#)

[Preventing Wasted Food at School](#)



[Preventing Wasted Food at Food Businesses](#)

[EPA Food Recovery Challenge](#)

[U.S. Food Waste Challenge](#)

[Gleaning Crops from Local Farms / Survey](#)

[Additional Resources](#)

"Throwing away food is like stealing from the tables of the poor, the hungry"

~ Pope Francis, World Environment Day, 2013

Legal Fact Sheet

Connecticut Food Donation: Tax Incentives for Businesses

Created by the Harvard Food Law and Policy Clinic, June 2016


Federal tax incentives make food donation less costly for businesses. These tax incentives have been extraordinarily successful in motivating food donation. Prior to 2015, federal tax incentives for food donations were limited to C-corporations.¹ After the incentives were temporarily expanded to cover more businesses in 2005, food donations across the country rose by 137% in 2006.² Congress subsequently made the expansion permanent in 2015,³ providing all businesses with added incentive to increase food donations and prevent food waste.

While some states have enacted state-level tax incentives,⁴ Connecticut has no such state-level policy. Therefore, Connecticut businesses are only eligible for federal tax incentives, which are available in the form of general and enhanced tax deductions. This guide will discuss both types of deductions.

Wasted Food Solutions Toolbox

Source Reduction of Food Waste Best Management Practices

- Waste Tracking
- Food Purchasing & Procurement
- Reduction Strategies
 - Front-of-house
 - Back-of-house



 **CET CENTER FOR ECOTECHNOLOGY**

Source Reduction of Food Waste Best Management Practices

The Center for EcoTechnology (CET) developed this original document under contract to MassDEP as part of MassDEP's RecyclingWorks in Massachusetts program. This best management practice is for the source reduction of food waste at institutional foodservice operations. CET and MassDEP interviewed universities and colleges, hospitals, corporate cafeterias, and other foodservice operations, as well as providers of waste-tracking services. Stakeholders were interviewed on their strategies for reducing wasted food. In addition, two stakeholder meetings were held for additional feedback. The information gained from interviews and stakeholder meetings was used to create this guidance document.

The US EPA's [Food Recovery Hierarchy](#) ranks source reduction at the top of its priorities as a strategy to reduce wasted food. Businesses should consider how each strategy on the EPA hierarchy can contribute to a comprehensive food waste reduction plan. While this guidance focused on source reduction, other CET guidance addresses [food donation](#) and [source separation](#) of food material for composting, anaerobic digestion or animal feed.

Why should my business reduce food waste?
According to [ReFED](#), each year businesses in the US throw away 25 million tons of food, and spend roughly \$57 billion dollars on growing, processing, transporting, and disposing of food that is never consumed. In Massachusetts, food



Wasted Food Solutions Toolbox

Food Waste Estimator

Colleges and Universities

[Click here](#) for a printable, fill-in version of this Commercial Food Waste Disposal Ban threshold estimation guide for colleges and universities.

	Average Measurement		Material
Meals served	0.35	lbs/meal	Food waste
Students ¹ [Residential]	141.75	lbs/student/year	Food waste
Students ² [Non-Residential]	37.8	lbs/student/year	Food waste

If you have **734 students living on campus**, then:

$141.75 \text{ lbs/student/year} * 734 \text{ residential students} = 104,045 \text{ lbs/year}$

$104,045 \text{ lbs/year} \div 52 \text{ weeks/year} = 2,001 \text{ lbs/week} = 1 \text{ ton of food waste per week}$

Supermarkets and Grocery Stores

[Click here](#) for a printable, fill-in version of this Commercial Food Waste Disposal Ban threshold estimation guide for supermarkets and grocery stores.

	Average Measurement		Material
Full-Time Employees	3,000	lbs/employee/yr	Food waste
Disposed Waste	63	% of disposed food by weight	Food waste

If you have **35 full-time employees**, then:

$3,000 \text{ lbs/employee/year} * 35 \text{ full-time employees} = 105,000 \text{ lbs food waste generated/year}$

$105,000 \text{ lbs/year} \div 52 \text{ weeks/year} = 2,019 \text{ lbs/week} = 1 \text{ ton of food waste per week}$

<https://recyclingworksma.com/food-waste-estimation-guide>

QUESTIONS?

Coryanne Mansell

Center for EcoTechnology

Program Specialist

coryanne.mansell@cetonline.org

413-586-7350 x238

