

## Food: Too Good to Waste Peer Learning Call

Next call- April 16, 2020, 1:00 – 2:30 pm Eastern, call in # 571-429-6099, code 52721939

Name	Org	Email
Claudia Fabiano	EPA Headquarters	<a href="mailto:Fabiano.claudia@epa.gov">Fabiano.claudia@epa.gov</a>
Jenny Stephenson	EPA Region 9	<a href="mailto:Stephenson.jenny@epa.gov">Stephenson.jenny@epa.gov</a>
Julie Schilf	EPA Region 5	<a href="mailto:Schilf.julie@epa.gov">Schilf.julie@epa.gov</a>
Lorraine Graves	EPA Region 2	<a href="mailto:Graves.lorraine@epa.gov">Graves.lorraine@epa.gov</a>
Andre Villasenor	EPA Region 9	<a href="mailto:Villasenor.andre@epa.gov">Villasenor.andre@epa.gov</a>
Penny Harrell	EPA Region 7	<a href="mailto:Harrell.penny@epa.gov">Harrell.penny@epa.gov</a>
Julia Heath	City of Oakland	<a href="mailto:JHeath@oaklandca.gov">JHeath@oaklandca.gov</a>
Lesly Baesens	City of Denver	<a href="mailto:Lesly.Baesens@denvergov.org">Lesly.Baesens@denvergov.org</a>
Cher Mohring	Hamilton County, OH	<a href="mailto:Cherrie.Mohring@hamilton-co.org">Cherrie.Mohring@hamilton-co.org</a>
Angela Rivera	Hamilton County, OH	<a href="mailto:angela.rivera@hamilton-co.org">angela.rivera@hamilton-co.org</a>
Maricelle Cardenas	Stop Waste	<a href="mailto:mcardenas@stopwaste.org">mcardenas@stopwaste.org</a>
Veronica Fincher	Seattle Public Utilities	<a href="mailto:Veronica.Fincher@seattle.gov">Veronica.Fincher@seattle.gov</a>
Geertje Grootenhuis	San Diego Food System Alliance	<a href="mailto:geertje@sdfsa.org">geertje@sdfsa.org</a>
Shaunna Sutcliffe	Gresham, Oregon	<a href="mailto:Shaunna.Sutcliffe@greshamoregon.gov">Shaunna.Sutcliffe@greshamoregon.gov</a>

Reminder- call notes and presentations can be found on [Google drive](#)

### Round Robin- COVID-19 effects on food waste and food recovery

- Grocery stores might have less waste because customers are buying more than usual
- There might be more waste at home due to current over-purchasing
- Food access issues with schools closing
- Julie- was on a Food Policy Council call- we should think about the issue of handling food waste that may have been contaminated – managing the food whether it's as a waste or able to be donated
- People are trading food on buy nothing, FB groups, neighborhood listservs, NextDoor, and mutual aid groups
- Penny - spoke to a contact at a Feeding America food bank- Harvesters of Kansas City:
  - Food banks are getting fewer donations from grocery stores right now and also have fewer volunteers (many are over 60).
  - Places of worship and community organizations through which food banks distribute food are or will be closed, in part because many of the volunteers they rely on are over age 60 and in a risk category.
  - Food banks are getting fewer donations due to food and fund drives held in schools, at events and at companies where people are encouraged to work from home have been cancelled.
  - Rather than rely on volunteers, food banks may have to use more paid staff. Rather than relying on donations, food banks may need to purchase pallets of food. Rather than distribute food through small church food pantries, they may need to do fewer

and larger drive through mobile pantries in conjunction with our community partners.

- Many restaurants don't know they can donate, and some are probably donating to their employees first and freezing some food if they have to suddenly close.
- Shaunna- their pantries have too much food but not enough people/volunteers to process it
- Julie- one of their food banks was planning to have a drive through distribution day. In 3 hours they distributed to 3000 families. However people became unruly, so the food banks want to reach out to the emergency mgmt for help at future events.
- Lesly- they put together a list of pantries in a google doc including hours of operation, whether they've changed the way they're delivering food, etc. They are reminding businesses that they can donate safely and not be liable. University students could volunteer instead of older volunteers who are more at risk. They are also convening emergency stakeholder groups regularly to see how they can support everyone. Pantries need boxes because they are delivering now and they also need supplies like hand sanitizer. They also sent [a letter out](#) to restaurants about donation.
- Geertje- food banks sent out calls for excess food to restaurants- said they will pick up prepared food as long as its frozen. Seen a lot of interest from funding community who want to fund food banks. A foundation set up a covid community fund and already have \$3 million and want to fund emergency food assistance. Could be used to hire more staff. SDFSA is scaling back on food waste messaging and not going to have Ecochallenge next month. Thinking about other ways to educate people on how to cook what you have at home.
- Shaunna- Need to get info out about what to do with all the food you have at home, storage for longer freshness, cooking with pantry staples, etc.
- Angela – considering making short videos on storing perishables
- Maricelle- shifting messaging- they have some short videos about storage at [stopfoodwaste.org](#). Just launched spring campaign on the connection between climate change and food (launched Monday on BART and digital channels). Going back to storage tips, cooking with basics in your pantry.
- Geertje-another useful piece of info to share could be recipes for immunity boosting foods that also utilize scraps (broth, etc). General tips for how to support your local food system. Farmers markets are closing but farms and farm stands are not. Some counties are including farmers markets as an "essential" business to remain open.
- Julie- Their food policy council is targeting the following topics- emergency food assistance; impacts on producers; disruptions to small biz; financial support- loans, investments; workers impacted in F&B industry- including physical and mental wellbeing resources.
- Andre- putting together a newsletter for FRC participants related to COVID - would love to see articles about issues related to COVID as it relates to different parts of the food recovery hierarchy.
- Julia - hasn't seed much social media out of Oakland. Only one church has closed, was ready to distribute food; school district is distributing food. Food banks need volunteers, they're making sure that everyone who's waiting in line stands 6 feet apart.
- Maricelle- more organized school districts are working on food distribution piece. Also seeing some informal organizing sites/groups, hoping those will pick up and step in.

- Jenny- what's the future of school food share. She was working on one in Nevada that's now screeched to a halt. Anyone have a sense for when will it be back up again?
  - Annalisa- Health Dept kept saying it was no more contagious than the flu. Protocol was that only if there was a known case of norovirus would school food share be impacted. But two school districts totally paused it because they were worried about public perception. May partly depend on science about how it can be transmitted via food.
- Shaunna- Runs a FB group Eat Smart Waste Less Challenge- she will open it up publicly and let anyone join. Will focus on Portland resources but also storage, preservation, etc.

**Next Steps:**

Add and share COVID-related resources to this [google doc](#)