### EPA Sustainable Materials Management Web Academy

Keeping Food Out of the Landfill: Policy Ideas for States and Localities

October 20, 2016

https://www.epa.gov/smm/sustainable-materials-managementweb-academy

#### Our Speakers:



Emily Broad Leib
Director of the Food Law
and Policy Clinic and Deputy
Director of the Center for
Health Law and Policy
Innovation, Harvard Law
School



Christina Rice
Clinical Fellow,
Harvard Food Law and Policy Clinic



Jill Mahoney
Extern,
Harvard Food Law and
Policy Clinic



Marina Shkuratov Harvard Law School, J.D. Candidate, Class of 2018



Sydney A. Montgomery Harvard Law School, J.D. Candidate, Class of 2018



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# KEEPING FOOD OUT OF THE LANDFILL

**POLICY IDEAS FOR STATES & LOCALITIES** 

October 20, 2016

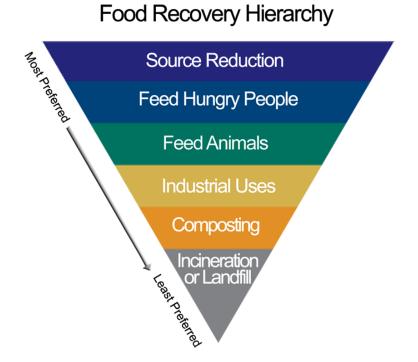


- Serve clients
- Train students
- 4 Main Policy Areas:
  - Community Empowerment
  - Sustainable Food Production
  - Food Access & Obesity Prevention



#### Overview

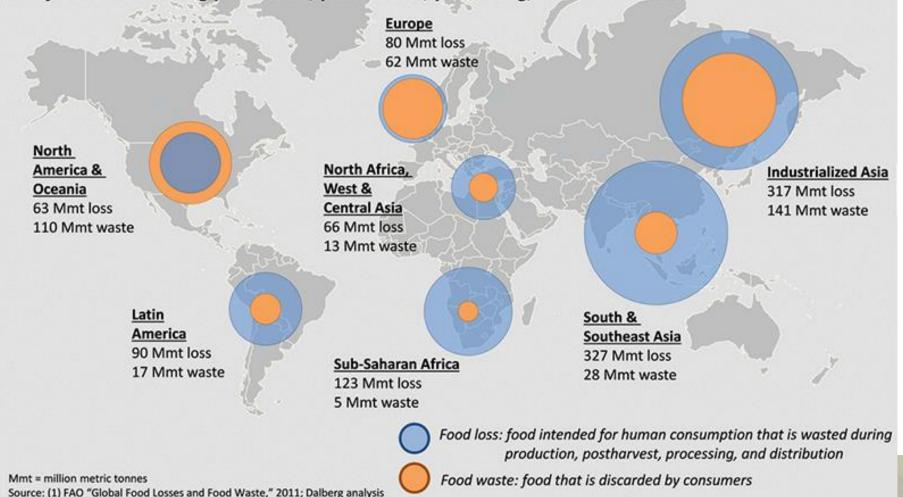
- Impacts of Food Waste
- Genesis of the Toolkit
- Toolkit Overview
- Toolkit Sections

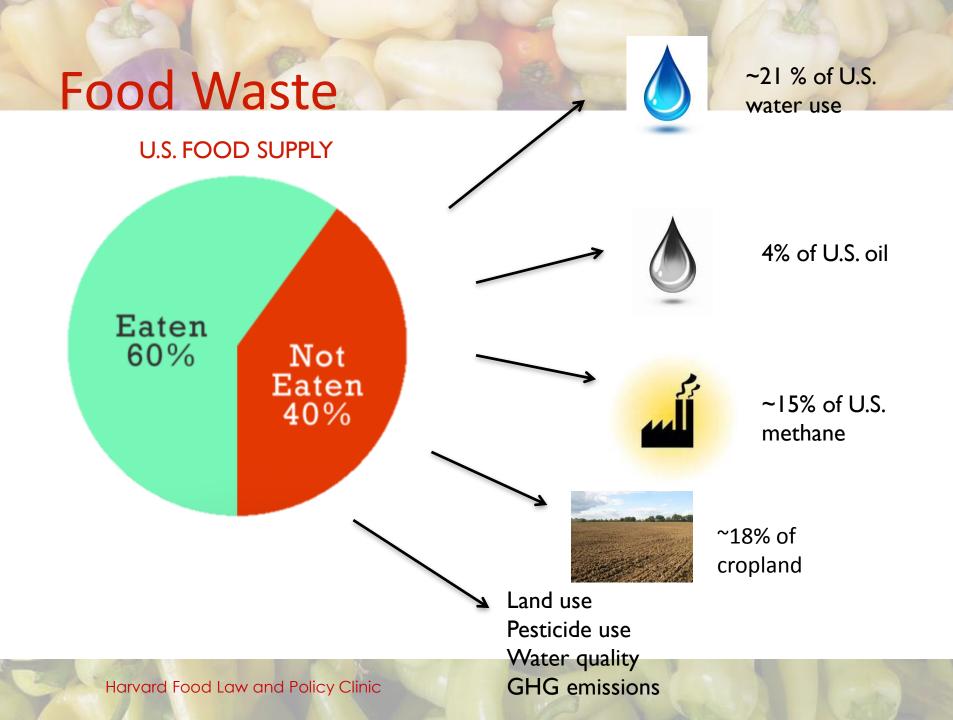


#### Globally: 1.3 billion tons food loss/waste

#### Food waste and food loss around the world, millions of metric tons1

Unlike consumer driven waste in the developed world, over 90% of all wastage in developing Asia and Africa occurs during production, postharvest, processing, and distribution





National Food Waste Reduction Goal 50% by 2030



#### **Genesis of the Toolkit**

- Food waste is a problem with solutions
- National, state, & local opportunities
- States and localities are well-positioned to identify ways to reduce food waste



#### Liability Protections - July 2015

Businesses and nonprofits that provide or receive donated food are generally well-protected by laws designed to provide immunity from liability related to such donations. The federal Bill Emerson Good Samaritan Food

Donation Act provides liability protection for food donors: and Massachusetts' Good Samaritan law provides additional liability protection to businesses in the state.

#### The Emerson Good Samaritan Act

The Bill Emerson Good Samaritan Food Donation Act (the Emerson Act) provides a federal baseline of protection for food donors. The Emerson Act covers individuals, businesses, non-profit organizations, and the officers of businesses and non-profit organizations. It also covers gleaners-individuals that harvest donated agricultural crops to a nonprofit organization that distributes to the needy. These individuals and businesses are protected so long as they donate qualifying types of food in good faith.

- . Qualifying Food: The donated food must be "apparently wholesome" or an "apparently fit grocery product" and meet "all quality and labeling standards imposed by Federal, State, and local laws and regulations," even if it is not "readily marketable due to appearance, age, freshness, grade, size, surplus, o other conditions."
- Exception for Reconditioned Food: Even if a food does not meet all applicable standards, the donor can still be protected by the Emerson Act as long as (s)he follows all of the Act's reconditioning
  - The donor informs the nonprofit of the nonconforming nature of the product
- The nonprofit agrees to recondition the item so that it is compliant; and The nonprofit knows the standards for reconditioning the item.5

The Emerson Act protects most but not all donations of qualifying food. In order to get protection, the transaction must be structured such that:

- The donor donates to a non-profit organization.5
  - 2) This nonprofit organization that receives the donated food distributes it to needy populations.7
- Direct donations from the donor to needy individuals do not seem to be protected by the Act.<sup>8</sup> The ultimate recipients do not pay for this donated food. However, if one nonprofit donates food to another nonprofit for distribution, the Act allows the first nonprofit to charge the distributing

nonprofit a nominal fee to cover handling and processing costs. So long as these criteria are met, the Emerson Act is quite protective of donors, and does not hold a donor liable unless the donor acts with gross negligence or intentional misconduct.11

. Gross Negligence involves "voluntary and conscious conduct (including a failure to act)" by a person of organization that knew when the donation was made that the donated food was likely to have harmful health impacts. 12

Legal Guide to Food Recovery, U. ARK. L.L.M. DEP'T OF ASSIC. & FOOD LAW 10 (2013), available at http://law.uark.edu/documents/2013/06/Legal-Guide-To-Food-Recovery.pdf.

<sup>42</sup> U.S.C.A. §1791 (West 2015).

Jd. 61791/b)(5).

There is an exception for mislabeled food products that are "not readily marketable," which can also be protected so long as the donor explains the mislabeling to the donee, and the donee has sufficient knowledge to and does recondition the product to meet applicable standards. (d. §1791(b)(1-2).

The Act defines a non-profit as an incorporated or unincorporated entity that satisfies these requirements: (1) operates "for religious, charitable, or educational purposes" and (2) "does not provide net earnings to, or operate in any other manner for the benefit of any officer, employee, or shareholder." 42 U.S.C.A. §1791(b)(9) (West 2015).

ld. \$1791(b)(3)

<sup>11</sup> ld. §1791(c)(3).

## Keeping Food Out of the Landfill:

Policy Ideas for States and Localities





Release Date: Monday, October 24, 2016

#### **Toolkit Table of Contents**

- 1. Liability Protection for Food Donations
- 2. Tax Incentives for Food Donations
- 3. Date Labeling
- 4. Food Safety for Food Donations
- 5. Food Waste Reduction in K-12 Schools
- 6. Feeding Food Scraps to Livestock
- 7. Organic Waste Bans & Waste Recycling Laws
- 8. Government Support for Food Waste Reduction



# TAX INCENTIVES FOR FOOD DONATIONS

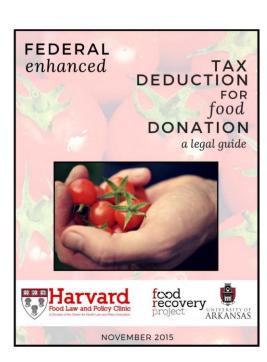
#### **Overview of Tax Incentives**

- Cost is a major barrier to food donation
- Tax incentives are cost effective & economically beneficial
- A win-win for all parties involved
- Overview:
  - Federal tax incentives
  - State tax incentives
  - Recommendations



#### **Federal Tax Incentives**

- (1) General Deduction
  - Eligibility requirements:
    - Used for charitable purpose
    - Recipient must be a qualified 501(c)(3) non-profit
- (2) Enhanced Deduction
  - Eligibility requirements:
    - Recipient must be a qualified 501(c)(3)
    - Donation used for the care of the ill, needy, or infants
    - Donate food free of charge
    - Recipient must provide a written statement to the donor
    - Food must be in compliance with the Food, Drug, and Cosmetic Act (FDCA)



#### **General v. Enhanced Deductions**

- Let's take a bag of potatoes. You bought it for \$30 and would normally sell it for \$100...
  - Basis value = \$30
  - FMV = \$100
  - Expected Profit Margin = \$70
- General Deduction
  - Limited to the basis value of \$30
- Enhanced Deduction
  - o The lesser of :
    - 1. Basis Value x  $2 = $30 \times 2 = $60$

or

2. Basis Value + (expected profit margin / 2) = \$30 + 70/2 = \$65

#### **Existing State Tax Incentives**

Arizona, California, Colorado, Iowa, Kentucky, Missouri, Oregon, South Carolina, Virginia, Washington DC

**Table 1: Existing State-Level Tax Incentives** 

Legislation	Deduction or Credit	Benefit	Eligible Donors	Eligible Food	Eligible Recipients
Arizona Ariz. Rev. Stat. Ann. § 42-5074	Deduction	Gross proceeds of sales or gross income from donated food	Restaurants	Prepared food, drink, or condiment	Nonprofits that regularly serve free meals to the needy and indigent at no cost
Arizona Ariz. Rev. Stat. Ann. § 43-1025	Deduction	Full wholesale market price, or the most recent sale price (whichever is greater) of donated crops	Taxpayer engaged in the business of farming or processing agricultural crops	Agricultural crops	Nonprofits located in Arizona whose use of the crop is related to their tax-exempt status
California CAL. REV. & TAX. CODE § 17053.88	Credit	10% of inventory cost	Taxpayer responsible for planting, managing, and harvesting crops	Fresh produce	Food banks located in California
California CAL. REV. & TAX. CODE § 17053.12	Credit	50% of transportation costs	Taxpayer engaged in the business of processing, distributing, or selling agricultural products	Agricultural crops	Nonprofits
Virginia VA. CODE ANN. § 58.1-439.12:12	Credit	30% of market value	Any person engaged in the business of farming	Food crops (grains, fruits, nuts, or vegetables)	Nonprofit food bank engaged in providing food to the needy; food can be sold to the needy or other nonprofits

### Recommendations: State Tax Incentives

- Tax credits instead of tax deductions (e.g., lowa)
- Place only reasonable limits on amount a business can claim per year (e.g., Missouri & California)
- Create tax incentive eligibility requirements that suit the state
- Provide the incentive even when nonprofit food recovery organizations charge for food (e.g., Virginia)
- Offer additional credits for transportation & processing (e.g.,
   California & South Carolina)





#### **DATE LABELING**

### **Roadmap: Date Labels**

- What are date labels?
- Current (lack of) federal law
- Variability of current state law



State and local-level recommendations



### Date Labels - What are They?







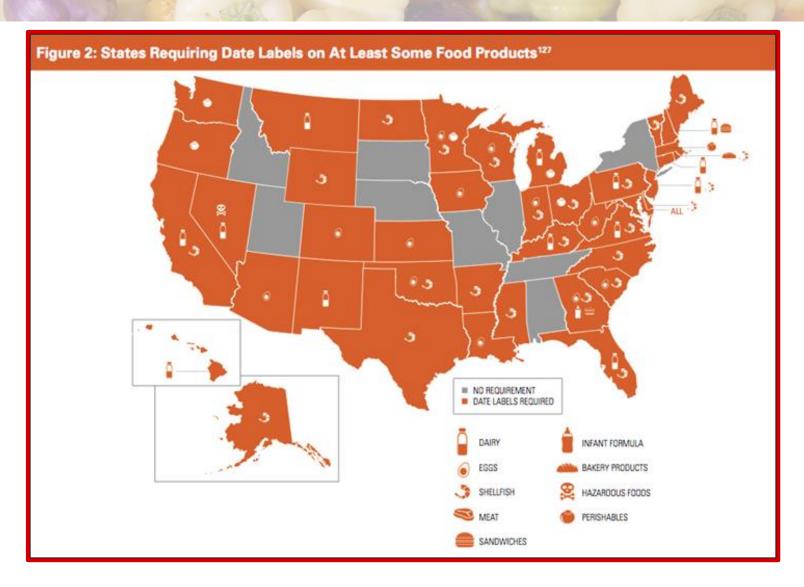


#### **Current Date Label Law**

- No federal law regulating date labels (except for infant formula)
- State law for date labels and sale/donation of past-date foods varies widely



#### **State Laws Requiring Date Labeling**



#### State Laws on Sale/Donation of Past-Date Foods



### **Proposed Federal Legislation**

#### **Federal Date Labeling Act of 2016**

- Standard quality label ("best if used by")
- Standard safety label ("expires on")
  - List/criteria for specific foods
- Reduce barriers to sale/donation after the quality date
- Education campaign for consumers

#### **Recommendations: Date Labels**

- Eliminate confusion by standardizing date labels
  - E.g. California
- Change laws to eliminate bans on selling/donating past-date foods
  - E.g. New York City
- Liability protections for past-date food donations
  - E.g. Massachusetts
- Support date label education
  - E.g. Connecticut



# FOOD WASTE REDUCTION IN K-12 SCHOOLS

## Reduce, Recover, Recycle : A Roadmap

- Why is it important to talk about school food waste?
- Regulations: Federal and State
- The 3R's of School Food Waste
  - Reduce food waste in schools
  - Recover food to be donated and repurposed
  - Recycle food via composting

### The Issue: Why is it important?

- Nearly 25% of all elementary school lunches are thrown in the trash each year.
- Reducing school food waste will ultimately save schools money.
- Reducing waste has important educational benefits for children and trains students to value food as a resource.
- Some school food waste is due to a misunderstanding of the regulations in place surrounding school meals.

#### **Federal Regulation of School Food**

- Meal Reimbursement Programs
  - National School Lunch Program
  - School Breakfast Program
  - A La Carte Foods, Snacks and Vending
- Food Waste Initiatives
  - EPA Food Recovery Challenge
  - USDA and EPA Food Waste Challenges
  - USDA webinars

### State Regulation of School Food

- States enforce compliance with food safety regulations
  - State agency can conduct food inspections
  - Local departments of health can enforce regulations
- Schools have to follow a food safety program if they are a part of the National School Lunch Program.
- States can have their own nutrition requirements above the federal rules (e.g. Massachusetts)

- Increasing lunch and breakfast meal times and putting lunch after recess will cut back on wasted food.
  - Studies prove that students with less time to eat, waste more.

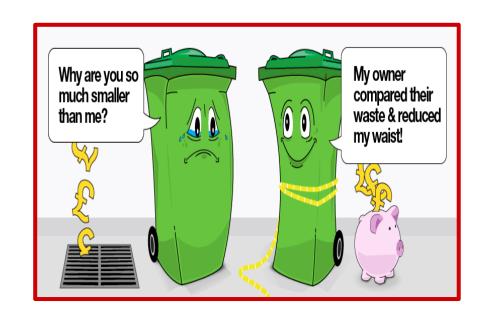
	25 minute lunch	20 minute lunch
% of Total Meal Consumed	77.2%	64.4%
% of Vegetables Consumed	46.6%	34.8%

Elementary school students waste 30% less food when lunch is after recess.

- Encourage students to only take the food they know they will eat.
  - Consider banning trays.
    - E.g. University of Michigan
  - Implement Offer Versus Serve
    - Allows students participating in FSLP/SBP to decline up to two types of food they know they will not eat.
    - Mandatory in high schools
    - Implement this in elementary schools and middle schools



- Conduct food waste audits to track how much food is being wasted.
- Two types of audits:
  - Back-of-the-Kitchen waste audits
  - Plate Waste audits
    - E.g. Fayetteville,
       Arkansas' plate waste
       audit helped identify
       most wasted foods



#### **Recovering Food**

- Create share tables to allow food that goes uneaten by one student to be eaten by another student.
- States can create guidance documents on share tables
  - E.g. California Department of Education
  - E.g. Indiana State
     Department of Health



#### **Recovering Food**

- Donate food to food banks or local food pantries.
- USDA supports the donation of surplus food.
- The National School Lunch Act explicitly allows schools to donate leftovers from the NSLP / SBP
  - E.g. Wichita, Kansas
  - E.g. Sanborn Elementary
     School Andover,
     Massachusetts

42 U.S.C. § 1758 (I)(1)

Each school and local educational agency participating in the school lunch program under this chapter may donate any food not consumed under such program to eligible local food banks or charitable organizations.

### **Recovering Food**

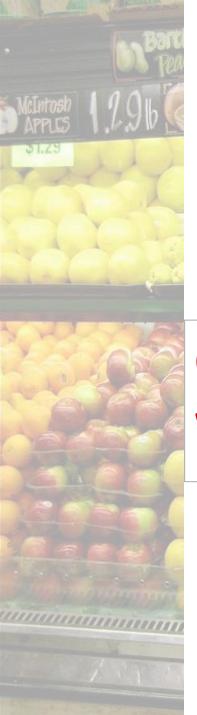
- Partner with a nonprofit, such as Food Bus
  - bringing leftover food to a local food pantry once a week
  - organizing a pop-up pantry
  - bringing leftover food from one school to another nearby.



#### **Recycling Food Waste**

- Encourage composting programs.
- Composting can be on-site or off-site
  - States can provide guidance documents and provide funding to schools that would like to build a composting program.
    - E.g. Connecticut
    - E.g. Cuyahoga County, Ohio
  - Cities and school-districts can partner with companies and farmers for off-site composting.
    - E.g. Charleston County, South Carolina





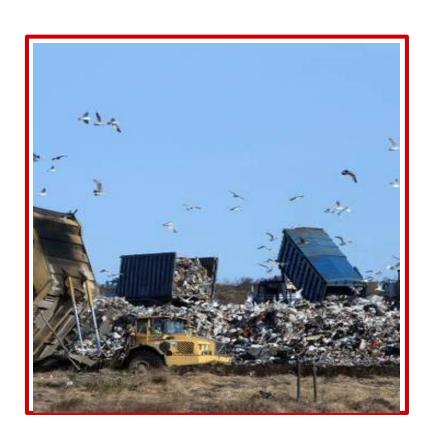
# ORGANIC WASTE BANS AND WASTE RECYCLING LAWS

#### Overview

- Over 97% of food waste ends up in landfills
- Food waste in landfills produces large amounts of methane and
   135 million tons of greenhouse gases each year

#### Overview:

- Profile of state and municipal organic waste bans & waste recycling laws
- Recommendations



#### **Existing Laws**

- 5 states have implemented state-level waste bans/recycling laws.
- Organic Waste Bans
  - Ban waste from landfills; entity determines alternative action
  - E.g., Rhode Island, Massachusetts, Connecticut, Vermont
- Waste Recycling Laws
  - Require entities to take specific action with their waste
    - Composting or anaerobic digestion
  - E.g., California
- Each prohibit certain entities that generate specified amounts of food waste from sending waste to landfills

### **State Organic Waste Bans**

	Connecticut	Vermont	Massachusetts	Rhode Island
Food Waste Generators Covered	Commercial food wholesaler or distributor, industrial food manufacturer or processor, supermarket, resort or conference center.	Any individual, partnership, company, corporation, association, unincorporated association, joint venture, trust, municipality, the State of Vermont or any agency, department, or subdivision of the State, federal agency, or any other legal or commercial entity.	Any individual, partnership, association, firm, company, corporation, department, agency, group, public body (including a city, town, district, county, authority, state, federal, or other governmental unit).	Commercial food wholesaler or distributor, industrial food manufacturer or processor, supermarket, resort or conference center, banquet hall, restaurant, religious institution, military installation, prison, corporation, hospital or other medical care institution, casino, and covered educational facility.
Waste Production Threshold to be Covered	2014: 104 tons/year 2020: 52 tons/year	2014: 104 tons/year 2015: 52 tons/year 2016: 26 tons/years 2017: 18 tons/year 2020: Food scraps banned from landfill completely	*Generators are covered only for weeks during which they meet the threshold	2016: 104 tons/year 2018: 52 tons/year for covered educational facilities
Distance Exemptions	20 miles	20 miles	None	15 miles

#### **California**

- CA waste recycling law covers:
  - Generators that produce 8 cubic yards per week
    - 2017: 4 cubic yards per week
    - 2020: 2 cubic yards per week
- Distance exemptions for rural jurisdictions
- Educational campaigns
  - Emphasize source reduction & food donation



### Recommendations: Organic Waste Bans & Waste Recycling Laws

- Phase out exemptions based on distance from a processing facility (e.g., Vermont)
- Phase in additional categories of waste generators (e.g., Vermont)
- Eliminate exemptions based on the cost of composting (e.g., Rhode Island)
- Incorporate language encouraging diversion through methods other than composting (e.g., Vermont, San Francisco, CA, & Folsom, CA)
- Provide guidance and education to covered generators (e.g., Massachusetts)
- Utilize financial incentives to divert waste (e.g., Vermont)

#### **Additional FLPC Resources**

- The Dating Game: How Confusing Food Date Labels Lead to Food Waste in America
  - https://www.nrdc.org/sites/default/files/dating-game-report.pdf
- EXPIRED? Food Waste in America
  - <a href="http://notreallyexpired.com/">http://notreallyexpired.com/</a>
- Federal Enhanced Tax Deduction for Food Donation: A Legal Guide
  - https://law.uark.edu/service-outreach/food-recoveryproject/FederalEnhancedTaxDeductionforFoodv2.pdf
- Leftovers for Livestock: A Legal Guide for Using Food Scraps as Animal Feed
  - http://www.chlpi.org/wp-content/uploads/2013/12/Leftovers-for-Livestock A-Legal-Guide August-2016.pdf

# Stay Connected with the Food Law and Policy Clinic

flpc@law.harvard.edu www.chlpi.org/flpc

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#### Questions?



Emily Broad-Leib
Director of the Food
Law
and Policy Clinic and
Deputy Director of the
Center for Health Law
and Policy Innovation,
Harvard Law School



Christina Rice
Clinical Fellow,
Harvard Food Law and
Policy Clinic



Jill Mahoney
Extern,
Harvard Food Law and
Policy Clinic



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