COVID-19 - Wasted Food Resources (National)

This document was created for the EPA-led Food:Too Good to Waste Peer Network to share resources, websites, tools, etc. related to emerging issues around wasted food and the COVID-19 pandemic. If you know of a resource that should be added, please contact <u>fabiano.claudia@epa.gov</u>.

General

- ReFED's website keeping a running list of links and resources
- <u>USDA Coronavirus page</u> main page with links to lots of USDA resources and programs (includes FAQs on food access, food safety, etc.)
- EPA's Sustainable Management of Food During COVID-19
- MAZON's 50-state Food Resource Guide
- Harvard Food Law and Policy Clinic resources

Funding

- <u>USDA Farmers to Families Food Box Distribution Program</u> USDA will purchase and distribute up to \$3 billion of agricultural products to those in need, partnering with regional and local distributors. (Applications were due May 1.)
- <u>ReFED's COVID-19 Food Waste Solutions Fund</u> ReFED anticipates making a minimum of \$1 million of grants in May to a portfolio of organizations that will in the next 90 days drive impact of more than a total of 10 million pounds of food waste prevented or 8.3 million meals rescued. Our aim is to continue raising up to \$10 million of donations that will be quickly regranted by ReFED to organizations in a position to make a major impact over the next few months. **Applications due May 18** (with a potential subsequent round later in May).
- FEMA's Purchase and Distribution of Food Eligible for Public Assistance
- <u>ReFED's Directory of Fundable Initiatives</u>
- <u>Kroger Zero Hunger Zero Waste Emergency Covid-19 Response Fund</u>

Food Donation & Recovery

- Donating Excess Food During the COVID-19 National Emergency (Harvard Law School Food Law and Policy Clinic)- fact sheet
- Food Rescue US app and Food Rescue US's response to COVID-19
- Feeding America's Meal Connect app

- <u>An open letter to food donation and food recovery networks</u> written and signed by a number of food safety researchers, urging food donation to continue
- Guidance for social distancing at food distribution sites (DC Food Policy Council)
- Food Recovery Network's response to COVID including a Food Recovery guide, a food donor form to gather information from food donors about what food they have to donate and assist the food recovery process, and a hunger-fighting partner agency form to collect information about the needs of hunger-fighting nonprofits and to pair them with local food donors who get in touch.

Food Access/Assistance

- Feeding America webpage and Feeding America Food Bank Finder
- <u>Hunger Free America</u> has created a national database of <u>Food Distribution Sites</u> which is being updated constantly.
 - In order to be included, food assistance orgs should fill out this <u>survey</u> (the following categories are being sought: Soup kitchen, Food pantry, Meal delivery, School meals site, Restaurant providing free meals, Senior-only service hours, Senior shopping assistance, and Farmers Market)
 - <u>COVID-19 School Meal Distribution Sites.xlsx</u>
- <u>USDA Covid Waivers By State</u> (SNAP, WIC, Child Nutrition Program, etc.)- USDA intends to use all available program flexibilities and contingencies to serve program participants across 15 nutrition programs. USDA has begun to issue waivers to ease program operations and protect the health of participants.
- USDA Meals for Kids site finder info on meal sites in 37 states (as of 4/30)
- <u>USDA National Hunger Hotline</u> remains a helpful resource for people seeking food assistance. The hotline, operated by Hunger Free America, can be reached Monday through Friday between 7 a.m. to 10 p.m. ET. at 1-866-3-HUNGRY (1-866-348-6479) or 1-877-8-HAMBRE (1-877-842-6273) (for Spanish).
- <u>Ample Harvest food pantry database</u>
- Feeding People in their Homes: Opportunities to Bolster Home Food Delivery for Vulnerable Communities (Harvard Law School Food Law and Policy Clinic) - <u>fact sheet</u> & <u>blog post</u>
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Safety

- <u>FDA Food Safety and the Coronavirus Disease 2019</u> (FDA)- webpage with Qs and As, mostly geared toward food industry
- FDA Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services
- FDA Shopping for Food During the COVID-19 Pandemic Information for Consumers
- USDA Coronavirus page (USDA) FAQs on food safety and other topics

- <u>Virginia Cooperative Extension's Guidelines</u> for Food Services, Grocery, Food Banks, Farmers Markets, and Community Gardens (in English and Spanish)
- <u>NC State Extension's Food Safety Resources</u> (in English and Spanish): Fact sheets, FAQs and best practices, social media about cleaning, disinfecting, receiving, packaging,etc.
 - Food safety for home and communities (food safety, dining out, grocery shopping)
 - Food safety for retail, grocery stores, food banks, and farms
- <u>Cornell's Institute for Food Safety Food Industry Resources</u>, including "virtual office hours" for people in the food industry to get live feedback from experts
- Directory of Local Health Departments
- <u>Keeping Fruits and Vegetables Safe from Coronavirus</u> (Ample Harvest)- blog post
- Serious Eats' Food Safety and Coronavirus Guide
- Handling groceries at home: Live Science article

Food Service & Retail/Farmers Markets

- <u>See also Food Safety Section</u> of this doc
- <u>Food Industry List of Resources</u> massive spreadsheet with tons of resources geared toward the food industry

Food Service

- National Restaurant Association resources including Restaurant Reopening Guidance
- James Beard resources for restaurants including daily James Beard restaurant industry support webinars & Advocacy Toolkit for Restaurants
- Lee Initiative to support restaurant employees
- <u>COVID-19 and Food Waste Prevention</u> for Food Service industry (LeanPath)- helpful tips
- FDA Flexibilities Provided to the Food Industry to Support Food Supply Chain and Meet Consumer Demand During COVID-19
 - <u>FDA's Temporary Policy Regarding Nutrition Labeling of Certain Packaged Food</u>
 provides restaurants and food manufacturers with flexibility regarding nutrition labeling so that they can sell certain packaged foods during the COVID-19 pandemic. (This guidance does not apply to foods prepared by restaurants.)
 - <u>FDA's Temporary Policy Regarding Nutrition Labeling of Standard Menu Items in</u> <u>Chain Restaurants and Similar Retail Food Establishments</u> - provides flexibility regarding menu labeling requirements applicable to chain restaurants and similar retail food establishments that sell standard menu items covered under the menu labeling provisions of section 403(q)(5)(H) of the Federal Food, Drug, and Cosmetic Act (FD&C Act)
 - FDA's Temporary Policy Regarding Packaging and Labeling of Shell Eggs Sold by Retail Food Establishments - provides flexibility regarding packaging and labeling of eggs sold in retail establishments & <u>Temporary Policy Regarding</u> <u>Enforcement of 21 CFR Part 118 (the Egg Safety Rule)</u> - provides flexibility to

egg producers who normally supply eggs to food services establishments to sell to retail establishments

- FDA Fact Sheet on Safety Distributing Unused Human Food for Animal Food Use During COVID-19 (for restaurants)
- USDA Temporary Allowances for Food Labels Going to Retail

Retail/Farmers Markets

- FMI Best Practices Documents for the food industry
- <u>Adaptable grocery store signage</u> about safety and social distancing
- <u>COVID-19 Farmers Market Advocacy Toolkit</u> to help communities advocate for farmers markets to remain open during emergency orders related to the COVID-19 pandemic

Farms & Producers

- <u>USDA Farmers to Families Food Box Distribution Program</u> USDA will purchase and distribute up to \$3 billion of agricultural products to those in need, partnering with regional and local distributors.
- USDA Covid-19 Federal Rural Resource Guide
- <u>Forager-</u> connects wholesale and retail buyers with independent farmers and artisan suppliers so that buyers can source more locally and suppliers can sell more of what they have and continue to produce in an especially important time of need..
- <u>Cornell's Pro-Dairy website</u>, including <u>article about reducing milk production</u> and <u>using</u> <u>milk as a fertilizer</u>
- Map of pork processing plants operating status

Data/Connecting Stakeholders

- <u>EPA's Excess Food Opportunities Map</u>- identifies and displays facility-specific information for over one million potential generators and recipients of excess food in the industrial, commercial and institutional sectors and also provides estimates of excess food for each generator. Can be used to identify new partnerships, connections, or facilities that can take excess food.
- <u>Food TBD- Food & Covid-19 online community</u> online platform with a goal of exploring how the food system is being affected by the Covid-19 pandemic (international).
- <u>ReFED's Food Waste Innovator Database</u> compilation of commercial and nonprofit entities turning the food waste problem into an opportunity for economic, social, and environmental impacts. Innovators are grouped by prevention, recovery, and recycling solutions.

- <u>FMI/Eightfold TalentExchange</u> <u>technology platform</u> that helps workers impacted by COVID-19 connect with the right jobs
- <u>Get Shift Done</u> app that connects the hospitality workforce with local non-profits to serve and provide hunger relief to communities.

Preventing Wasted Food in Homes

Planning

- USDA Food Planning with MyPlate
- Quarantine Food Calculator helps calculate grocery needs
- Save The Food Meal Prep Mate
- Ends + Stems (meal planning service)

Storage tips

- Save The Food interactive storage guide
- <u>Stop Food Waste Storage and Revival Videos</u>
- <u>FoodKeeper App</u>- info on how long food can last if stored properly
- Save The Food's Alexa skill storage & freshness info
- Save The Food- The Art of Freezing
- <u>The Refrigerator Demystified</u>- graphic on proper storage in fridge & freezer

Recipes

Using up what you have

These have been uploaded to Further With Food (this link has them all under the tag "recipes)

- <u>New York Times Self-Quarantine Recipes</u>
- https://www.bettycrocker.com/how-to/dinner-ideas-using-what-you-have-on-hand
- https://www.allrecipes.com/recipes/14503/everyday-cooking/everyday-leftovers/
- https://www.savethefood.com/cook-it
- <u>https://www.bigoven.com/recipes/leftover</u> (pick 3 ingredients and it will give you suggested recipes)
- <u>https://zerowastechef.com/recipe-index/</u>
- <u>Rock What You've Got –</u> downloadable recipe book
- <u>https://www.cookscountry.com/articles/2254-great-tasting-recipes-that-use-5-or-fewer-ingredients</u>
- <u>https://www.cookscountry.com/collections/20-recipes-that-use-5-ingredients-or-less</u>
- <u>https://zerowastechef.com/2020/03/17/lockdown-cooking-humble-dishes-from-staples/</u>

- <u>https://www.realsimple.com/food-recipes/recipe-collections-favorites/popular-ingredients/recipes-using-kitchen-staples</u>
- <u>https://www.cbc.ca/life/food/some-for-now-some-for-later-23-recipes-that-make-the-most-of-your-grocery-run-1.5509986</u>

Cooking for one:

- https://onedishkitchen.com/cooking-for-one-recipes/
- <u>http://www.pbs.org/food/theme/cooking-for-one/</u>
- https://www.foodnetwork.com/topics/for-one

Other resources for households

- <u>Olio App</u>- to share food through no-contact pick-ups with neighbors
- Eat or Toss helps determine whether produce is safe to eat
- <u>Food Matters Action Kit</u> (CEC)- several activities that can be done with kids at home around food waste (available in Spanish and French too)
- <u>Kroger Zero Hunger Zero Waste</u>- fridge and freezer storage tips, meal prep, meal planning tips, recipes
- <u>Stop Waste's Ten-Minute Fridge Reality Check</u> evaluate wasted food in your fridge and get tips to reduce waste (see also <u>youtube video</u>)

Composting

- <u>US Composting Council resources</u> for compost manufacturers, collectors and others
- <u>Resources for Organics Recycling Operations</u> (BioCycle)
- <u>COVID-19 Resources for Composters & Food Scrap Collectors</u> Institute for Local Self Reliance has developed these resources to help food scrap collectors and composters respond to evolving conditions during the COVID-19 pandemic.
- NERC COVID-19 Guide for Community Composting

General/News

- Eater's Guide to Coronavirus and the Food World (Eater) constantly updated
- <u>How coronavirus is disrupting US waste and recycling</u> (WasteDive)- constantly updated with links to articles

Webinars

- ReFED Series: <u>Better Together: Food System Best Practices for Navigating COVID-19</u>
 May 13 FINANCE: Organizational Financial Health During and After COVID-19
- May 21 @ 1:15 pm Eastern: <u>Reopen strong: The new realities-and opportunities-of</u> food waste prevention (LeanPath)
- CDFA is pleased to announce the **CDFA Food Systems Finance Webinar Series**, a free, exclusive online series connecting businesses and projects within the food system to a variety of development finance tools. Each installment of this series will explore how the development finance toolbox can be used to generate investment in the food system to address various focus areas, such as disaster relief, neighborhood redevelopment, entrepreneurs, and more. This year's webinars include:
 - April 16- Disaster Recovery for the Food System
 - May 28- The Landscape of Food Systems Finance
 - July 30- Neighborhood Revitalization Through Food Systems Finance
 - September 29- Financing Food Systems Entrepreneurs

Past Webinars

FYI, as some may have recordings you can access.

- James Beard restaurant industry support webinars (25 past webinars)
- April 7: Composting IS an essential service: Experiences and recommendations from around the country (USCC) (U.S. Composting Council COVID-19 resource page)
- April 8: Food Rescue at Home: Reducing Food Waste and Reusing Leftovers (<u>Univ. of IL</u> <u>Extension</u>)
- April 9 and March 27: California Resource Recovery Association (CRRA) hosting COVID-19 RESOURCE ROUNDTABLE WEBINARS (<u>CRRA COVID-19 resource page</u>)
- April 9: FAO the <u>Hand-in-Hand Initiative</u>. This Initiative lies at the heart of FAO's efforts to contribute to the achievement of the Sustainable Development Goals and its strategy for addressing COVID-19 in the worst-affected developing countries.
- April 14: Navigating Covid-19 for Small-Scale Food Scrap Collectors: Drop-off and Curbside (USCC/ILSR) (U.S. Composting Council COVID-19 resource page)
- April 15: American Biogas Council: <u>Digesting Dumped Dairy</u> (free for ABC members, a fee for anyone else)
- April 15 & 22 & 29, May 6 <u>ReFED webinar series</u>- April 15- LOGISTICS: Connecting Food and Transportation Surpluses and Shortages Caused by COVID-19; April 22-LABOR: Connecting Labor Surpluses and Shortages During COVID-19; April 29 -SAFETY: Safe Operations & Food Handling During COVID-19; May 6- GOVERNMENT: Getting Government Support During COVID-19.
- April 21: The re-emergence of the "Victory Garden": Selling compost in the current economic environment, Home/Vermicomposting Considerations (USCC) (<u>U.S.</u> <u>Composting Council COVID-19 resource page</u>)
- April 29: The Impact of COVID-19 on the Food Supply & Feeding the Hungry

- April 30: <u>How Atlanta's Hometown Heroes are Responding to the COVID-19 Pandemic:</u> <u>Feeding People, Feeding Soils</u>
- May 5: Indigenous Chefs in the Time of COVID
- May 7: US Hunger and the Broken Food System: Covid-19 & Beyond