Oct 28, 2026

Announcements:

- Reminder! Sign up for the Manatee County Landfill tour - 10am on December 16th (RSVP here)
- End of year dates - November 18th and NO VIRTUAL MEETING in December (only the landfill tour!)

Presentation: Sunshine Community Harvest with Dr. Anne Miller

Full presentation slides are here

- 2 organizations = Sunshine Community Compost + Community Harvest SRQ
- Organizations merged March 2026 and are now Sunshine Community Harvest
- Strategic collaboration for greater community impact
- Partnered with Sarasota hospital - recovering food 3x weekly
- 500,000 lbs milestone hit summer 2026
- Transition Sarasota - what could a community look like if it were self-sustainable?
    - Name eventually changed to Community Harvest SRQ
- Divert food from landfills
- Educate residents, students, businesses on sustainable food practices
- Expand access to fresh, local food
- Build volunteer networks
- Address the full cycle of the local food system, from soil health to food access
- Respond more effectively to rising environmental and food system challenges
- Reach more neighborhoods, schools and community partners
- Leverage shared expertise
- Reduce duplication efforts
- Shared beliefs that simple, hands-on action build a more resilient, healthier community
- Food Rescue Programs
    - Suncoast Gleaning Project
    - Farmers Market Produce Recovery
    - Suncoast Fruit Rescue
- Composting
    - Community Drop off sites
    - Fee-for-service
- Education & Community Engagement
    - Conversations, workshops, tours

- Food Rescue
    - Local, fresh food
    - Support local farmers
    - Suncoast Gleaning Project: Volunteers harvest surplus produce directly from local farms
        - Nourishes families
        - Supports growers
        - Builds community through hands-on stewardship
- Farmers Market Produce Recovery
    - Recover unsold, nutrient-dense produce and deliver to food pantries and community partners
    - Reduces waste
    - Supports local growers
    - Ensures that the hard work of farmers directly benefits neighbors experiencing food insecurity
    - Farmers can take market value and report on their taxes
- Suncoast Fruit Rescue
    - Harvest excess fruit from backyard and neighborhood trees
    - Neighbor-to-neighbor effort
    - Reduces waste, strengthens resilience, turns overlooked resources into community benefit
- Community Composting
    - Make it easy for residents, businesses and community partners to divert scraps
    - Drop off sites across Sarasota, supported through voluntary community contributions. Participants receive a code so they can access the bins.
    - Keeps composting rooted in local stewardship
    - Community-powered approach to reducing waste and regenerating healthy soil
    - Sites: Arlington Park, Gillespie Park, WSLR Radio Station, Pinecraft Front Yard, Limelight Community Garden
    - Equal amount of mulch on top of scraps donated
    - Volunteers help manage scraps
    - Looking for youth organizations that can “adopt” these sites to free up time for staff, which will allow expansion
        - Great for Girl Scouts, Boy Scouts, 4H, etc.
    - Fee-For-Service
        - Partner with restaurants, nonprofits, small businesses, churches to divert food scraps from the landfill
        - Reliable collection services off-site

- Education and Community Engagement Programs
    - Hands on learning
    - Interactive education
    - Shift norms
    - Reduce upstream waste
    - Empower residents to take simple, meaningful actions
    - Spark creative problem solving
    - Builds lasting connections
    - Now the City of Sarasota is discussing the issue of composting and municipal waste (different sets of rules depending on how food scraps are categorized)
        - Limits will be set on state regulations
        - First reading to commission will be in December
        - Current focus is educating residents to let them know what steps they can take to reduce food waste
    - Eat Local Week
        - 15th Annual Eat Local Week: annual celebration of Sarasota-Manatee foodshed
        - Bring community together
        - This year: The Farmer and the Fisher
        - Putting together some local events that week
- For more information: Info@SunshineCommunityHarvest.org
- Question: Can you present this information to Broward County? (Susan Steinhauser) YES.
- Question: How did the merger work financially? Any pointers? (Megan Greer)
    - Gulf Coast Community Foundation (through I3 Program) provided financial consultants to help guide this process.
    - Compost brought revenue stream, which was new for part of the new merged organization
    - 4.5 month process to file paperwork

Presentation: Florida Composting Council with Xavier, Chris and Gary Bilbro

Notes:

- Xavier, Chapter Director of FL Composting Council
- FL Composting Council
    - state chapter of the US Composting Council
    - Organized under Recycle Florida Today's 501c3 with its own board, budget and website

    - Brings together composters, haulers, suppliers, local governments
    - Promotes composting industry and reduction, reuse, recycling of the organic component of Florida's waste stream
    - Infrastructure development, quality and ethical operations, operator training, legislative and regulatory advocacy, public education
- Why composting matters in FL
    - 3rd largest state by population
    - 18th in the nation for agriculture
    - Sand is what most Florida soils are made of
    - Solid waste disposal rates are rising
    - Fertilizer and water costs keep climbing
        - When landscapers apply fertilizers, they usually apply 40-80% more than they need, knowing most of it will come off with the next rain.
    - New compound companies and capital are coming to Florida
    - Helps reserve water - compost absorbs and prevent runoff
- Goals
    - Grow membership
    - Advocate in Tallahassee
    - Expand food waste composting
        - Treat food waste as a recoverable material, not trash
    - Train operators
        - Courses, facility tours and equipment demo days
    - Shape smart regulation
        - Engage on FDEP rules, including Chapter 62-709 F.A.C.
    - Grow compost use
        - Partner with UF/IFAS on research and markets
- A stronger voice in Tallahassee
    - Represent Florida Composting Industry
    - Support statewide International Compost Awareness Week
    - Proposed significant updates to the Farm Products Bill (SB 211, 2025 session) to support organics and composting
    - Board, Advocacy Committee and lobbyist working together year-round
- Events, training and outreach
    - Annual business meetings
    - Compost site tours and demo days at Circular Services, Sarasota
    - Monthly newsletter, legislative updates and industry news (pilot programs, new innovations, etc.)
    - Regional events and member networking around the state
- What's next

    - Feb. 1-4, 2027 USCC Compost 2027 in Jacksonville, FL
    - Mar. 8-9, 2027 Capitol Recycles Day in Tallahassee
        - Recycling and composting industry to educate and spread our voice in tallahassee
    - Mar. 2027 Compost Operators Training Course
        - Mid to late March, preliminary site: UF/IFAS Mid-Florida Research and Education Center in Apopka
- Members Across FL
    - 66 members
    - 50+ companies, agencies, farms and universities
    - 15 Platinum and diamond sponsoring members
- Who belongs to the FLCC
    - Composters, soil producers
        - Circular services, nature coast soils, o-town compost, renuable
    - Tree debris and land clearing
    - Haulers and waste services
    - Equipment suppliers
    - Compostable products
    - Local government
    - Universities and research
        - University of Florida UF/IFAS
    - Consultants and engineers
    - Farms and community growers
- What matters to Florida Composting
    - Clean feedback
    - Food waste diversion
    - Markets and compost use
    - Permitting and siting
    - Funding and infrastructure
    - Workforce and training
- Industry issues
    - Clean Feedstock & Contamination
        - Good compost starts with clean inputs
        - Plastics, glass, other contaminants
        - PFAS “Forever chemicals” are drawing scrutiny to some feedstocks and packaging
        - Clear labeling of certified compostable products helps haulers and processors
        - Testing programs like USCC’s Seal of Testing Assurance build buyer confidence

        - Educating residents and businesses is the first line of defense
- Question: For nonprofits that want to stay up to date with what you're doing, can a nonprofit be a member? What does membership look like? (Susan Steinhauser)
    - Nonprofit memberships exist, which is the entry-level category
    - Cost is $50
    - Will receive access to newsletter, calendar, educational information
    - Please also follow on social media
- Just made a steering committee member of the Zero Food Waste Coalition
    - December event is coming up

Grants: Any grants to share out?

- Apply for an SBIR Contract: https://www.epa.gov/sbir/how-apply-sbir-contract
    - Closes Nov 8, 2026
- Will open soon: SARE Food Waste shared at recent event
    - WWF and ReFed will release grants soon to help reduce household food waste, other grants will open for composting.
    - Details will be announced in November
    - Link is here

Roundtable Updates:

- Joanna - we had great webinars during Food Waste Prevention Week
    - 19 webinars were executed
    - One was rescheduled and will be held soon
    - Thank you to everyone who presented and participated!
    - Webinars will be posted on the website soon
- Savannah Bennett - Homegrown Hillsborough
    - Annual conference is next month
    - Link to register: https://www.eventbrite.com/e/2026-annual-homegrown-hillsborough-conference-tickets-1995467764801?aff=oddtdtcreator&keep_tld=true
    - Can volunteer in exchange for a ticket
    - Renuable is doing composting at the event and will lead a lecture
- Megan - Food rescue and recovery program launched with foodrecovery.org in Colorado. Already executed the first recoveries!
- Susan Steinhauser
    - Broward County, Solid Waste Authority
    - Plan recently published
    - Communications company is developing curriculum for the schools

    - Pilot program in each city to recycle
    - Want to make sure organics is also included in the plan
- Next month's meeting is on Nov. 18th - Harvard Food Law & Policy Clinic will be presenting
    - Will share about gap analysis and areas of interest the group voted on (Tax incentives and K-12 schools)

Sep 23, 2026

Announcements:

- Results from the vote (Florida Gap Analysis)
    - Close call between Tax incentives and K-12 support (refrigeration)
        - Winner by 2% is K-12 support
        - More to come after we speak with our Harvard team
- Sign up for the December Manatee County landfill tour here
    - Dec. 16th, 10-11 AM
- Food Waste Prevention Week
    - Sign this! Support Standardizing and Clarifying Food Expiration Date Labels: https://zerofoodwastecoalition.org/224229-2/
- You're invited: **Florida SARE Food Loss and Waste Workshop on October 5, 2026 in Orlando, Florida**. This one day workshop will be held at the Disney Four Seasons from 8:30 AM to 4 PM. RSVP here
    - There will be a special focus on food loss and waste activities in the hospitality sector for this event.
    - Stephanie will be presenting!

Presentation: Orange County Public Schools (OCPS, Sustainability Manager, Food & Nutrition Services - Karena Bozarth

- Sustainability Plan > includes a full team (Green School initiatives, school gardens, etc.) > back in 2015 came up with a sustainability plan
    - Waste Reduction
        - Food and Nutrition services reducing food waste, through food recovery with the use of share tables
    - Water Conservation
    - Health and Wellness

    - Energy Conservation
    - Transportation
- Earth Days at OCPS:
    - Became a formal event after seeing how school were participating
        - Ex: Karena went to visit a High School and saw that they made a full day of activities
        - Designed a treat - Earth Choco Delight (like a dirt pudding!)
            - Celebrate their efforts with composting and food recovery
            - 2024: 141K lbs composting, 97K lbs share tables
            - 2025: 249K composting, 97K share tables
            - Included a classroom activity
                - Mint could be propagated
                - Milk carton garden activity
                - Lots of fun!
            - 2026: Plastic free lunch day across all schools
    - Food Waste Prevention Week
        - Involved since 2023
            - 18-35 school that are enrolled in food recovery and composting, takes all number reported during the week of FWPW
        - Share links to FWPW and USDA Food Loss and Waste
    - Gleaning Field Trips with FDACS and Society of St. Andrew
        - Started in 2024
        - 6 successful field trips
            - Connecting students to food sources
            - Tasting
            - Resource conservation
            - Nutrition education
            - Community engagement
            - Opportunity to expand recovery to school pantries
        - First field trip will be in about a month
            - Lots of planning involved
            - Some challenges
                - Months ahead
                    - Trying to coordinate with harvest dates
                    - Need approval and transportation
                - Host locations
                    - Risk Management must approve
                - Transportation to the farm
                    - Can’t pay for transportation to farm

            - School must hire a charter bus
        - Question: do any results get shared with county officials?
            - Karena is not sure > K-12 is public
            - Report out diversion to school board

Presentation: Florida Impact to End Hunger - Asheena Moses, State-wide outreach manager

- Mission is to end hunger for all floridians
    - Advocacy, outreach and education
    - Tallahassee and DC
- Nutrition Education
- What is happening with food?
    - Impact to SNAP under HR 1
        - $187B cuts to SNAP through 2034
        - FL will owe $1B starting 2028
            - Due to high error rates
        - Families have seen reduction of benefits
    - State wide initiative
        - Florida Healthy SNAP policy implemented
            - Cannot order candy, soda, certain prepared desserts
    - Need incentives to eat healthy like the Fresh Access Bucks program
- Food Recovery to Food Security
    - Florida Impact helped to connect to OCPS
        - Connected OCPS & FoodRecovery.org
    - Both Asheena and Kim (CEO) met at OCPS
        - Help make the connections
    - Scale the model: A Statewide School Food Recovery Network
        - Could this happen in other districts?
        - Take to legislation for a state-wide model
    - Local Impact to Statewide Change:
        - Looking for connections to school districts
        - Bring new districts to the table
        - Share tables are there > systems are there > need to show the state that it can work
- Question: What is the error rate around SNAP? What is it?
    - Number from state agencies that administer SNAP program

        - Not fraud - mistakes made (ex: over and under payment of family)
        - FL 15% error rate
            - If a state has an error rate of 6%, they will have to pay a portion of participant benefits
                - Right now it's 100% from Federal Gov't
                - Some money will need to be paid for by each state
                - If states can get under 12%, and no penalty if changed within 2 years

Grants: Any grants to share out?

- Maria:
    - Foundation for A healthy saint pete https://healthystpete.foundation/together-with-our-community/
    - Funds in limited zip codes
    - On-going grants - community making grant

Roundtable Updates:

- Megan:
    - Got a grant for the City of Ft. Collins with FoodRecovey.org to launch a program
    - Re-start food system/ food recovery work in CO
- City of Tampa, Solid Waste:
    - Giveaway for Food Waste Prevention Week
        - Inspired by a product in NZ
        - Custom tape that says "EAT ME" - to eat first and add a date
- Beth:
    - Educated Choices Program
        - Free education
        - Partnering with Food Waste Prevention Week with Florida Green Schools - how early education and share tables can be implemented everywhere!
- Joanna: SENFC will be hosting a
    - Peeling the Onion - large scale event food recovery during FWPW
- Chris Perry
    - https://www.epa.gov/sbir/how-apply-sbir-contract#topics

Aug 26, 2026

Announcements:

- Drum roll…! Florida Gap Analysis is ready! Will be sent out with notes after today's meeting. Please read through and we'll vote in Sept. on which initiative we'd like to support as a coalition.
- New fall dates - mark you calendar for November 18th and December 16th
- NEW! 10am tour the Manatee County Landfill on Dec. 16th (details to come) - not in the Tampa Bay area? Consider reaching out to your county's landfill and schedule a tour in December (we can help promote).

Presentation: Understanding SNAP Changes - Feeding Tampa Bay

View SNAP Changes English and Spanish

- Conducted SNAP listening sessions in English & Spanish in Hillsborough, Pinellas, and Polk counties
- Partnered with USF, who will be publishing this as research
- Across all counties heard that SNAP benefits were being reduced, and people didn't understand why
- In Hillsborough County: people expressed appreciation for Feeding Tampa Bay being located nearby and serving as a one-stop shop. Individuals experienced benefits were being cut and difficulty navigating the system. Lots of families in this county.
- In Polk County: lots of seniors in this county expressed difficulty navigating the SNAP system.
    - Example of an individual who tried to apply for SNAP, spent 4-5 months trying to get benefits started. Was on hold on the phone for an hour and a half, only received benefits for a month and a half because she started working.
- In Pinellas County: high population of unhoused individuals
    - Example of a young person who requested information about education/training programs, and still lost SNAP benefits because it took too long to receive enrollment information.
- Parents of teenagers (ages 14-18) and seniors (ages 55-64) have to show that they are working and/or volunteering.
    - These are 2 new groups of people that have to show proof of this as a requirement for SNAP.
    - This is a challenge for many people - might have a disability, some people are going to their doctors asking for notes to help exempt them from this requirement. Examples: those dealing with chronic illnesses who cannot work/volunteer easily.

    - DCF is managing this case-by-case. When it's time for renewal (every 6 months), many individuals are learning about these new requirements to continue to receive SNAP benefits.
- Vulnerable communities: Veterans, unhoused, youth transitioning out of foster care (these communities are no longer exempt from work/volunteering requirements for SNAP)
- Feeding Tampa Bay (FTB) has technology to communicate better with DCF to help increase communication for individuals in need of SNAP
- Immigration laws are changing, and affecting SNAP benefits for their household.
- This summer, educators weren't able to receive benefits that they have been able to in the past due to the challenging system to enroll, forcing them to miss deadlines and not receive benefits over the summer when they do not receive a paycheck.
- FTB is able to share other resources in the community - library, pantries, etc.
- The number of FL residents who receive federal food assistance dropped by 23% during the past year
- Question from Asheena, Florida Impact: communication with DCF has been communicating that there aren't any changes, and there aren't any new requirements. Seems to be not consistent with what people are experiencing. Have there been conversations about healthy choice food waivers?
    - Some families expressed angst with restrictions. Comments from individuals about how produce is so expensive. The benefits don't cover enough fresh fruit/vegetables. People who receive SNAP report using every benefit they receive to put as much food on the table as possible.
- Question: Any projections to what the increase in food insecurity for children will look like?
    - There is no formula to help project numbers, but funding for SNAP is going to continuously be reduced, which will result in an increase of people being dropped off SNAP. Next year if FL cannot decrease the current administrative error rate, FL may have to pay 1 billion dollars to fund these benefits. What will FL do to ensure this doesn't happen?

Presentation: Blue Zones Project Jacksonville

- Works with work sites, restaurants, and grocery stores
- Blue Zones Project has been in Jacksonville over the last 4 years

- To empower everyone, everywhere, to live longer
- Blue Zones Longevity Hot Spots (where people tend to have high numbers of people to live to 100 years)
    - Blue zones include Loma Linda, California; Nicoya Peninsula, Costa Rica; Sardinia Italy; Ikaria, Greece; Okinawa, Japan
- 9 commonalities that all blue zone residents were observed to have in their lifestyles. Known as the Power 9.
    - Move naturally, purpose, down shift, 80% rule (eat until you're only 80% full), plant slant, wine at 5, right tribe, loved ones first, belong
    - Core 4: Move, right outlook, eat wisely, connect
- Life Radius: Almost all Americans spend 90% of their lives within 20 miles of home
    - Focus on implementing permanent and semi-permanent change to where people frequent and spend majority of their waking lives
- 3 pillars: people, places, policy
    - People: workshops, social groups, volunteer programs, civic organizations, faith-based organizations, engage media and drive PR and community awareness
    - Places: restaurants, grocery stores, schools, worksites. How can these environments help people eat healthy?)
        - Recently partnered with the city to install bike racks to restaurants to make it easier for people to bike there
        - Collard green festival - over 500 people in attendance, local chefs participated in a cookoff. Introduced produce in a fun way. Provided health care and dental screenings.
    - Work - how can we make work healthier for people? Are there places for people to decompress?
    - Schools - memorial traffic garden to a student that was hit by a car, this helped provided education to students on how to navigate traffic around the school
    - Policy: built environment, food systems, tobacco policy, alcohol policy
        - Food systems: farmers - how can we get them connected to restaurants and grocery stores? How can we talk to them about surplus and prevent food waste?
- This is a fully funded project, all services are free to the community
- Question: Could you share about the Corner at Debs Store?
    - Corner store that was open in Jacksonville over 50+ years, located in a food desert
    - The family couldn't continue with the business. Goodwill stepped in and bought the building and restored it.

    - Created a community corner - grocery store on first floor, other community resources like career center on second floor
    - Link to website: https://thecorneratdebsstore.org/
- Question: Does the Corner Store sell produce or is it given away?
    - It is sold at the store
    - Jacksonville has a lot of food deserts, Blue Zones Project is also working with other smaller corner stores to bring refrigeration so they can sell produce since there are no other grocery stores nearby
    - They also connect them with FL Fresh Access
    - Society of St. Andrew has produce to give away for free

Food Waste Prevention Week Updates:

- Webinars are posted: https://foodwastepreventionweek.com/webinars/
    - 20 free webinars during FWPW 2026 (9/28 - 10/4)
    - If you register, please attend!
- If you have not signed up to be a partner yet, please do so!
    - https://foodwastepreventionweek.com/become-a-partner-form/
- Webinar: Sustainable Events Network - Thursday, Oct. 1st 4 pm ET
    - Zero food waste at large scale events
- We will probably have a SoSA glean during FWPW! Will share details when opportunities arise. Website: endhunger.org/volunteer
- If you/your organization is doing anything to celebrate FWPW, please send it to Emily by mid-September, and we can share out with the coalition.

Roundtable Updates:

- City of Tampa: Food waste prevention survey was sent to all residents (form of a postcard) in Tampa, through a grant with Ohio State University. Giving away Amazon gift cards if they fill it out. Please fill it out!
- Hillsborough County: installed first ever food scrap dropoff station open to the public, promotion will start soon. No signup or registration required.
- Resilient and Regenerative Food Systems Working Group: Tour of Ruskin Aquaculture Facility, Thursday December December 10th 9:30-11:30am. Event will have limited capacity.
- Sustainable Events Network, partner showcase Sept. 10th from 11 am - 12 pm. Totally free event. Registration link: https://senfc.org/event-6777151

Jun 24, 2026

Announcements:

- FDACS Annual School Food Recovery Survey here
- No meeting July 22nd - instead join us for lunch in St. Pete **RSVP here**

Presentation: Homegrown Hillsborough

Link to slides

- Public-private partnership with Hillsborough County extension and WellBuilt Cities (nonprofit)
- What is a food system?
    - Includes all processes and infrastructure involved in feeding a population (production, processing, distribution, marketing, consumption, resource management)
- Food System Components
    - Sectors (physical) and assets (immaterial)
    - We want intersectional work that involves both
- What is Homegrown Hillsborough?
    - Peer to peer learning network of community members with mission to grow strong food system
- Collective Impact Model (definitions from collectiveimpactforum.org)
    - Brings people together in a structured way to achieve social change
    - Network of community members, organizations, institutions, who advance equity by learning together, aligning, and integrating actions to achieve population and systems level change
    - Common agenda for change, shared measurement for data and results, mutually reinforcing activities, open and continuous communications, a backbone coordinating organizations
- Homegrown HIllsborough Framework (Social Capital)
    - Peer to peer learning network powered by social capital, made of: Trust, reciprocity, common agenda
    - Phase 1 - Community Engagement and Outreach
        - Established new partnerships
    - Phase 2 - Partnership Summits and Network Facilitations
        - Monthly partnership summits, lectures, interactive activities, tours
    - Phase 3 - Implementation (2025 - current)
        - Working groups - established through members voting process, leadership development
        - Mini grants for network projects
        - Everyone takes a turn on the leadership carousel

- Current Activities
    - Working groups
        - 5 community leaders, including 2 paid co-chairs
        - Meet monthly and have a budget to accomplish goals
        - Continuing education stipends
        - Topics determined by members at end of 2024
            - Economic Development
            - Food Access
            - Food Production
        - All Meetings are open to the public and hybrid
    - Emerging Professionals Program
        - One for students (internship) and one for network partners (experience in local food systems field)
        - Help grow capacity
        - Funded through USF
    - Summer School - applications are currently open
        - Homegrown Hillsborough University - online courses that are self-paced
        - 2026 cohort - submit applications by July 1st, attend sessions July 14 and 23
        - platform.homegrownhillsborough.com
- 2nd Annual Conference
    - Nov. 17-19
        - 17th: practicum experiences
        - 18th: educational sessions
        - 19th: brunch and trade show
    - Seeking people who want to be a lecturer, host a panel, table at a trade show, or be a practicum sit
    - More information: homegrownhillsborough.com (discounted tickets/scholarships may become available as the date gets closer)
- Subscribe to the newsletter: homegrownhillsborough.com/connect

Presentation: Food System Collaborative - Lucy Shanker Vehslage
Lucy@foodsystemscollaborative.com

- Sits between public and private sectors
- Focused on helping corporations scale and implement food donation processes, creating food systems-related SER and social impact strategies, supporting nonprofits in coalition building, making it easier and more efficient to donate quality food

- Work closely with Zero Food Waste Coalition and Rethink Food
- Food Donation Improvement Act
    - Federal legislation that makes it similar for companies and restaurants to safely donate food
    - Successfully advocated for its passage (signed into law on Dec. 23, 2022)
    - Began working on implementation and education campaign in partnership with nonprofit partners, including the Food Recovery Network
- Food Rescue Locator: foodrescuelocator.com
    - Want to make it easier for companies to donate food
    - Website already existed, just needed updating
    - In partnership with Food Rescue Alliance, EPA, Food Law and Policy Clinic (Harvard Law School), Food Recovery Network, Food Systems Collaborative
    - Search the directory for places that can accept food, receiving hours, what they can accept/types of food they rescue, etc.
    - Add Organization - submission form if you want to add an organization to the directory
    - Nominate an organization - you can nominate another food rescue group that you think would be a great fit for the directory
- The Food Policy Debrief: Foodpolicydebrief.substack.com
    - A monthly newsletter breaking down the chaos that is currently the US food system
    - Lives in Substack
    - What you can expect by subscribing:
        - Accessible opportunities for you to advocate for positive change
        - Highlights of companies using their platforms for good
        - Stand-out stories of the people, organizations, and companies impacting the food system
        - (Actually understandable) explanations of important policy updates
    - Recent issue went out June 10
- Stay connected
    - www.linkedin.com/company/food-policy-debrief/
    - www.linkedin.com/company/foodsystemscollaborative/
- Question about Food Recovery Network
    - Another nonprofit that works primarily on college campuses

Grant opportunities:

Community Food & Agriculture Grants

NIFA has released several upcoming funding opportunities focused on strengthening food systems, advancing agricultural innovation, and supporting community-based work. Explore a few highlighted programs below and visit the full site for additional details.

- **Community Food Projects Competitive Grants Program (CFPCGP):** Supports community-driven efforts to address food and nutrition insecurity, with a focus on building long-term, self-sustaining local food systems and engaging food-insecure communities. ***Deadline: July 16th, 2026***
- **Urban, Indoor, and Emerging Agriculture:** Funds research, education, and extension projects that advance urban and indoor agriculture solutions across the food value chain—from production to distribution and markets. ***Deadline: July 27th, 2026***
- **Gus Schumacher Nutrition Incentive Program:** Supports projects that help low-income and SNAP participants purchase more fruits and vegetables by providing incentives at the point of sale, improving nutrition and reducing food insecurity. ***Deadline: June 16, 2026***

Food and Agriculture Service Learning Program: Aims to improve children's nutrition and agricultural knowledge through hands-on learning, while strengthening connections between schools, communities, and food systems. ***Deadline: July 20th, 2026***

- **Integrated Research, Education, and Extension Competitive Grants:** Supports comprehensive, cross-sector projects that combine research, education, and extension to address complex agricultural and food system challenges. ***Deadline: July 13th, 2026***

Food Waste Prevention Week Updates:

- Poster contest: https://foodwastepreventionweek.com/k-12-student-art-contest/
- Become a partner: foodwastepreventionweek.com
  - Toolkit will be ready in July
- Webinar committee has already reached out to those participating in webinars
  - Check your spam folder if you haven't seen an email yet
  - If you received an email, the committee needs confirmation by July 7th

Roundtable Updates:

- Dr. Anne Miller - Community Harvest SRQ just merged with Sunshine Community Compost in the Sarasota County area, and will be moving to Manatee County soon. Now named Sunshine Community Harvest.
  - Food waste prevention, education
- Joanna Berens - Sustainable Events Network (FL & Caribbean) tomorrow (June 25) from 11 am - 12 pm ET there is a webinar on composting at events.
  - To register: SENFC.org

- Mark Anthony - Southeastern Food Bank. Lots of watermelons to be donated (red and yellow), about 1-2 loads. Reach out to Mark if you're interested: Mark@southeasternfoodbank.com
- Don't forget our in-person meet up next month on July 22nd in St. Pete! (No virtual meeting in July).
- Next virtual meeting: August 26th.
    - 2 Presentations: Blue Zones Jacksonville- Carla Reddick, Organization & Well-Being Coordinator and Understanding SNAP Changes - Lorena Hardwick, Feeding Tampa Bay

May 27, 2026

Announcements:

- You're invited to join us for lunch! July 22nd at 12pm at the Grand Central Brewhouse in St. Pete
- **RSVP here**



Presentation: FIFA 2026

- 2026 World Cup across 3 countries, 16 cities
- What does it mean for sustainability?
    - Human Rights & Sustainability
        - 3 driving pillars: Social, Environmental, Economic
        - FIFA works closely with the host city - government agencies, nonprofits, etc.
    - What is happening at the stadiums:
        - 7 pillars within sustainability:
            - Infrastructure/operations (ex: new building or renovations that support LEED or other certifications),
                - Athlete training sites (universities, mall, stadiums) - with a representative who receive a training
            - Understanding the businesses at stadiums and around tournament
                - Promoting renewable energy
                - Collecting data
                - Post- event: Produce an emissions inventory

            - Food recovery is critical!
        - Supporting climate projects - Arbor Day Foundation, planting 1 million trees across North America
            - Each 16 host cities have a community project
    - Reduce local air pollution from local sites
        - Ex: Using battery generators
    - Reducing waste and prompting circular management
        - Team does not own waste operations at the stadiums
        - Construction materials, metals, textiles, balls, massage tables, bibs, etc.
        - FIFA advises, only to divert waste
            - Each stadium are different
            - Each have different vendors/rights
        - Fear around litigation, but each site (stadium) who work with an existing nonprofit will continue
        - 3 host cities in Mexico - all new!
    - Water efficiency and conservation
    - Promotion and protection of animals
        - Protocols to protect animals that might be on site or near stadium - respecting and protecting animals to relocate
    - Raising awareness around key environmental topics and action
- Food Rescue South Florida is supporting food recovery at Hard Rock Stadium.
    - Ellen shared that FIFA is very organized

Presentation: UF/IFAS Extension Sarasota, Waste Reduction

Presentation Link is here

- Randy is a member of Green Sports Alliance (shared that FIFA is present)
- Let's Make Some Black Gold - popular class
    - Focused on recycling, composting, food waste reduction, etc.
    - Statewide recycling rate - 49%, Sarasota County 51%
    - Goal:75% recycling rate by 2020 (many are still trying to reach this goal)
- 3 E's of food waste:
    - Excessive
    - Expensive
    - Environmentally Harmful

        - Solutions - Food Recovery Hierarchy- source reduction, feed hungry people, feed animals, compost, anaerobic digestion, send to landfill (last)
- Offers lots of classes - very popular (Let's Make Some Black Gold!)
        - Issue of food waste
        - How to build a compost pile
        - Screening your composting
        - Geobin composting bin
        - Browns + Greens + Water + Air = Compost
    - Learn to Build a Worm Bin
        - Learn basics of vermicomposting
        - Worm Biology. Did you know worms do not have eyes and ears?
    - Offer classes online & in-person
        - Youth Programs & School Projects
        - Community Education - HOAs, condo associations
        - Event Composting (ex: NCAA rowing at Nathan Benderson Park)
        - Bring a compost bin to your next meeting!
        - Citizen Science Studies in 2024 and 2018
        - UF/IFAS Composting Consortium - with Renuable, Apple Rabbit, etc. to unlock solutions around the state
    - What is happening now?
        - More calls from different city governments - more conversations - real movement happening!
        - Conversation with landfill managers
        - Procurement opportunities
        - Sarasota County - moving towards bio-solids
    - Chris - wondering what is going on at fraternities? Unsure what is happening in Gainesville
    - Xavier - Where to send a compost sample at UF? Randy wants to work with Xavier to send this off
        - Testing Website: https://soilslab.ifas.ufl.edu/extension-soil-testing-laboratory/
        - Testing form: https://soilslab.ifas.ufl.edu/media/soilslabifasufledu/docs/Compost-Test-Submission-Form.pdf
    - Maddie - Progress in Sarasota - any conversation about handling compostable disposables? Unsure

Grant opportunities:

LINK IS HERE: grants.endingwastedfood.org

Eligible applicants include nonprofits, tribal and local governments, U.S. territories and states, and higher education institutions.

The NHWFPP will develop, launch, and implement a coordinated, nationwide effort to reduce wasted food in households by 10% per capita nationally and by 20% per capita in communities supported through grants by 2030. To this end, two grant opportunities are now available:

- **Innovator Grants ($75K–$300K):** Support focused creative, locally tailored strategies to motivate target audiences to prevent wasted food.
- **Catalyst Grants ($300K–$750K):** Support larger-scale projects to implement household wasted food prevention strategies across a variety of communities.

WWF will award around 15 or more grants focused on wasted food prevention — helping households buy, store, prepare, and use food in ways that prevent food from being thrown in the trash.
This initiative will target parents of children under 18, and young adults ages 18 to 35.

Applications are due September 1. To learn more:
➡ Visit the landing page: grants.endingwastedfood.org
➡ Join the info webinar: Thursday, May 28, 2-3 PM ET —tinyurl.com/RFAwebinarEWF

If anyone wants to partner, Renuable is interested in applying: hello@liverenuable.com

Food Waste Prevention Week:

If you or your organization is not already a Partner or Friend of Food Waste Prevention Week (Sep 28-Oct 4, 2026), please join. No cost; only commitment! This public awareness campaign has morphed from a FL initiative to a worldwide public awareness campaign in just 6 years. Our webinar committee is now reviewing the 40 applications we've received in order to curate a robust agenda of FREE webinars that will cover an array of perspectives on zero food waste initiatives. There are art contests, cooking contests, tool kit for social media posts and guidance on how to host a live event too, plus more.

https://foodwastepreventionweek.com

Apr 22, 2026

Announcements:

- Happy Earth Day!

Presentation: Tampa Bay Regional Planning Council- Food Systems- Caleb Quaid & Maria Sgambati

- Resilient and Regenerative Food Systems Working Group
- Maria Sgambati - Healthy Planet, Healthy People. Currently a higher education instructor in the Tampa Bay area.
- Caleb Quaid - Regenerative Shift. Focuses on clean energy.
- Regional Planning Council
    - 10 regional planning councils in FL
    - Make connections between local and state governments
    - 23 Municipalities, 6 counties, 3 Ex-officios, 3 Gubernatorial Appointees, over 90 partner organizations
- Regional Resiliency Coalition
    - Started in 2019, modeled after similar SE FL Climate Compact
    - Writing of Regional Resiliency Action Plan happened 2020-2021
- Goal 8: Food systems become more sustainable and resilient, and access to healthy food is improved
- Link to Regional Resiliency Action Plan: https://tbrpc.org/about/services/resiliency-planning/rrap/
- Regional Collaboration Actions & Local Action Menu has 7 local action items to carry forward food resiliency including
    - Supporting collaborations with universities schools, hospitals
    - Implement programs to encourage composting
    - Explore grants to develop small hyper-local grocery stores and neighborhood markets
- The opportunity at regional level is to get best practices in front of stakeholders who want to take action
- Caleb: What can we do or learn from in regards to food waste?
    - Awareness and funding are always needed. There is little grant funding for food recovery on the local level. Advocacy is a large piece of this to educate and raise awareness. There is a waste crisis - landfill is full, we are spending money shipping waste out to other areas, etc. Our work won't be able to grow without the backing of local leaders.
        - consider treating current issues vs. prevention. Current challenge with the regional council is to describe food waste situations with easy-to-understand language.
        - for larger food waste diversion grants, consider partnering with other organizations or with regional council to increase probability of receiving funding

    - What projects or initiatives are in the works? Or have been successful already? Any successful partnerships?
        - Regional planning council - so far not too many projects yet. Some funding has been in the process for projects to partner with USF. Projects have to pass through several layers of approval before they can start. Seems to be a slow moving process.
        - EPA gave over 20 regions over 1 million dollars to look at air quality. Tampa Regional Council did great work with this grant. They need regional stakeholder groups like ours (FFRC) to partner with to bring projects to life.
    - Southeast Florida Climate Compact: https://southeastfloridaclimatecompact.org

Presentation: USF Future of Food Think Tank - Miranda Mattingly and David Himmelgreen

- USF Research Development Institute - designed to empower interdisciplinary research teams to pursue large-scale, center-level grant funding and elevating those submissions
    - Miranda helps build teams, tools, networks to make this successful
    - Recommended ACRE (AgriCluster Resilience and Expansion) training
    - Focuses on different areas, but food is top priority. Research and education and turning it into practice and action.
- USF Future of Food Think Tank
    - Collaborative body of researchers, educators, students, growers, business owners, community leaders, industry partners, local government and healthcare organizations across a 10 county Tampa Bay region
    - Works to co-create solutions that prioritize local community investment and resilience
    - Efforts through data-driven discoveries, capacity building evaluation, training, and modeling
    - Systems-level tools and infrastructure development
    - 265 Members, 94 Partners, 14 Colleges, 4 Centers
    - Focus areas:
        - Local food systems and regenerative agriculture
        - Food as medicine, health and community
        - Food systems research and evaluation
        - Food and nutrition literacy and education
    - 5 working groups
        - Local Food Economy
        - Novel Approaches to Agriculture

        - Education and Training
        - Holistic Human Health
        - Emergency Response
    - Featured Projects
        - Food as Medicine, Health and Community Assessment
        - AI-Integrated Food as Medicine Recipe Bank
        - Emergency Food Response Business Continuity Training
        - Expansion of County Food Mapping Initiative
        - Sowing Strategic Stories: Marketing Novel Approaches of Agriculture in Tampa Bay
        - Local Food System Education Inventory
    - Timeline
        - Vision developed in Jan. 2025
        - Has created working groups, set objectives, pilot projects
        - Currently have developed business plan to support hub concept & regional network mapping
    - Future of Food Think Tank hubs
        - Demonstration Agriculture Space
        - Food Pharmacy
        - Tampa Bay Regional Food System Database
        - Agritech Lab
        - Campus Hub
    - Looking to work towards a network-to-network model to bring together leaders across the food system as part of the Food Resiliency Hub Network to identify what does the region as a whole need
    - Questions
        - Maria: Miranda & David will be presenting at the Regional Planning Council in May. Some community scholarships are available. Link here: https://tbrpc.org/summit2026/#:~:text=REGISTER%20FOR%20THE%20SUMMIT,SPONSOR%20THE%20SUMMIT
        - Food Pharmacy - do they incorporate meals? Or will it happen in the future? There is a lack of meal programs in our community.
            - They are thinking about it, need to go through focus groups with students
            - Prepared meals are delivered to seniors, Feeding Tampa Bay also ran a pilot. Cost is always the biggest challenge. Current studies at USF related to food insecurity and connection to academic performance and graduation.

Medically tailored meals and groceries, especially produce, is the priority.
    - Spring Convening on May 19th at TGH Tampa Well
    - Join a Working Group

Grant opportunities:

- In 2026, NBCUniversal Local Impact Grants will award $2.5 million to nonprofit organizations in 11 NBC and Telemundo-owned television station markets. The grant program will provide unrestricted funds to eligible nonprofits with total expenses between $100,000 and $1,000,000. Applications will be accepted from March 24 – April 24, 2026
    - https://www.localimpactgrants.com/

Food Waste Prevention Week:

- Interested in having a webinar during Food Waste Prevention Week (Sept 28-Oct 4, 2026)?
    - Early April, 2026 - "Expression of Interest Form" for Webinars is available now!(priority will be given to panel discussions around a relevant topic vs. single presenter sessions)
- Emily & Steph are working on a potential fly-in in DC during FWPW

Roundtable:

- Who's going to the ReFed Summit next month?
- Vacation Donations
    - Recently has received so much food within a few blocks

Mar 25, 2026

Presentation: Harvard Food Law and Policy Clinic

Presented by April Love and Johnny Thompson

State Policy Toolkit:

- Provide legal advice to nonprofits, nonprofits, government agencies
- Building organic waste bans, opportunities to promote food donation, supporting organic waste, etc
- Each section includes a background, components of model policies, model legislation on various policy topics
- Organic Waste Bans:

    - Best Practices - apply tiered and phased approach
    - Model states: CT, NY RI and others who have adopted state organic waste bans
- Food Donation requirements:
    - Tiered approach
    - Provide grants
    - Promote education and outreach
    - Model states: CA and NY include donation components
- Disposal surcharge fees:
    - Commits funds to food diversion
    - Invest money into local communities
    - Revisit fees periodically
    - Model state: Indian funded recycling infrastructure with new jobs + 45K tons
- Food Safety Guidance
    - Model state: Texas
- Food waste in K12 schools
    - What foods can be donated
    - How to mandate share tables
    - How to fun education programming
    - Model state: Rhode Island
- Tax incentives:
    - Tax strategies to incentivize food donation
    - Financial barriers
        - Extra cost = no donation
    - Tax deductions vs. tax credits
        - Tax credits - reduce $ for $
        - Tax deduction to taxable income base
        - Florida does not have income tax
        - Targets smaller organizations can’t have them with a tax deduction
    - Current landscape
        - Federal - charitable donations
        - Enhanced deductions
        - Florida does not have any tax incentive
    - State Tax Considerations
        - Use tax credits over deductions
            - More effective for small farms and low-margin businesses
            - Provides a predictable benefit
            - Credits can be refundable
        - Set reasonable limits:

                - Cap percentage of food waste claimed
                - Set annual limits per business per state
                - Allows states to prepare budgets
            - Define value and scope
                - What do we want to credit? Paid for good or fair market value?
                    - Less complicated with FMV
                - Consider covering logistics
                - Include eligibility when nonprofits charge small fees
                - Tailor incentives to state needs
                    - Target specific barriers
                    - Focus on key donors
            - Case Study: California
                - One program provides tax payers a credit
                - For every dollar towards donation = $7-8 of food donated
                - Every year is about $10 million of dollars donated
    - Florida recommendation:
        - Tax credit against corporate income tax
        - Refundable credit structure
    - Question:
    - Do we know which FL legislators would be most receptive to pursuing tax incentives on behalf of the state?
        - Maxwell Frost
    - Do you have a sense of how much Florida businesses benefit tax wise under IRS Code 170 and how much further Florida business can benefit via these state considerations you discuss?
        - Not known at this time
    - Incentives for retailers from the state budget? Yes, they get $7-8 back
        - There could be a set amount forward/cap
- How to incentivize small farms?
    - Federal tax guide: Tax deduction vs tax credit
    - Review page 30
- Additional resources:
    - Gleaning Guide: https://chlpi.org/wp-content/uploads/2022/04/Gleaning-Legal-Memo.pdf
- ReFed:
    - https://insights-engine.refed.org/solution-database/gleaning
    - https://policyfinder.refed.org/
- Additional thought shared by Dr. Miranda Mattingly:

    - While not an exact policy or tax question, it might be beneficial to compare the tax benefits/cost savings for such a proposal with the challenges the state will face as it adapts to proposed changes in SNAP policy. We recently hosted an event on these proposed changes— presentation from Sky Beard, Director of No Kid Hungry Florida, wherein she details how states will be required to take on more of this cost, the impact on state budgets, and whether states will be able to do so without reductions in eligibility or (partial) elimination of aspects of the program. I realize SNAP is not food recovery; however, if the proposed tax benefits could help bring more food back into the community through donations, etc. , there might be a case to make as to how these two areas interconnect.

Presentation: Grant Opportunities:

- **Florida Blue - Food Security due April 22, 2026**

Roundtable updates:

- Joanna: Webinar chair for Food Waste Prevention Week (FWPW)
    - Shifted from April to October
    - Interested form forthcoming
    - May 22 expression of interest for due
- Megan: Society of St. Andrew
    - Gleaning opportunities - visit the website to see upcoming cleaning opportunities: Endhunger.org
- Joey: Question about Food Waste Prevention Week
    - More information here: https://foodwastepreventionweek.com/
    - Sign up to be a partner!

Feb 25, 2026

Announcements:

- Last call! Need more photos for our website! Add them here
- Are you a Food Waste Prevention Week Partner? Become a partner NOW!
- Next month: TWO meetings
    - Harvard Food Law & Policy Center
    - (Date & Time TBD): Townhall with Senator Rick Scott

Presentation: Florida Legislative Updates - Willie Puz, Recycle Florida Today

Full presentation is here

- Solid Waste Authority of Palm Beach County
- Legislative Committee Chair of Recycle Florida Today
- Governor - Floridians 1st budget recommended 117.4B (2% increase over current year)
- Senate - budget (delayed its roll out due to align with the House) Recommended 115B, does not fully fund key priorities
- Recycling bills:
    - CS/SB 240: Auxiliary Containers by Environment and Natural Resources
    - HB 575: Auxiliary Containers (hasn't been heard in a committee yet)
        - Both of these bills define "auxiliary container", preempts regulation of auxiliary containers to the state, allows for glass rules at beaches and parks
    - HB 629: Regulation of Auxiliary Containers
    - SB 958: Local Regulation of Drinking Stars and Stirrers (passed its first committee 1/20, hasn't been heard in second of 3 committees)
    - HB 865: Local Regulation of Drinking Straws and Stirrers
        - Both of these promote uniformity of drinking straw and stirrer regulations and must be based on government policy driven by science
    - SB 912: Battery Collection and Recovery
    - HB 1067: Battery Collection and Disposal
        - Creating "Safe Battery Collection and Recovery Act", define terms "battery stewardship organization" and "covered battery", requires a producer or retailer to fulfill certain requirements, requires a BSO operating in this state to submit a battery stewardship plan
    - SB 262: Storage and Disposal of Prescription Drugs and Sharps
    - CS/HB 607: Industries and Professional Activities (passed its first and second committees, no action in its 3rd)
    - HB 5001 General Appropriation Act (passed the house floor, amended by the senate and passed the senate floor, request for conference)
        - Special categories support for food banks from general revenue fund
        - Grants and aids to local governments and nonstate entities
        - Special categories grants and aids
    - SPB 2500L Appropriations (conference was requested)

        - Special categories for farmers feeding Florida and for food banks
    - CS/CS/CS/SB 290: Dept of Agriculture and Consumer Services (passed 3 committees, passed senate floor, in messages to the house)
    - CS/CS/HB 433: Dept of Agriculture and Consumer Services (Passed 3rd committee)
        - Creates a Farmers Feeding FL program to coordinate with Feeding FL
    - CS/HB 607: Industries and Professional Activities (passed first 2 committees, no action in its 3rd)
    - SB 534: Hunger-Free Campus Pilot Program (passed in 1st committee, no action in 2nd)
    - HB 391: Public Postsecondary Reports on Pell Grant Eligibility and Food Insecurity (Has not been heard yet in a committee)
        - Identify the 3 state universities in the FL College system that have the highest percentage of pell grant eligible students
    - SB 1464: Food and Plastic Waste Reduction (Hasn't been heard in a committee)
    - HB 1523: Food Waste Reduction (Hasn't been heard in a committee)
        - Requires Dept of Ed to develop a 3 year pilot program in cooperation with Dept of Ag to redistribute edible cafeteria food
    - CS/CS/HB 1245: Biosolids Management (passed 3rd committee)
    - CS/CS/CS/SB 1294: Biosolids Management (passed 3rd committee)
        - Requires University of FL's Institute of Food and Ag Sciences to publish and make publicly available recommended agronomic rates for the reuse of Class AA biosolids fertilizer and compost products
    - Federal Food Waste Bills (Very low chance of passing)
        - Local Food Recycling and Regenerative Opportunities Act (H.R. 3166)
        - Reduce Food Loss and Waste Act of 2025 (S. 835)
        - No Time To Waste Act (S. 1395)
        - No Time to Waste Act (H.R. 2883)
        - Research for Healthy Soils Act (H.R. 3991)
- How to research or follow bills:
    - MyFloridaHouse.gov (state)

        - "Bill" at top of page, then "Tracking" tab
    - FlSenate.gov (state) *Recommended by Willie
        - "Bill" at top of page, then "Tracker" tab
    - TheFloridaChannel.org (state)
    - GovTrack.us (federal)
    - Legiscan.com (federal)

Presentation: National Sustainable Agriculture Research and Education - Food Loss & Waste - Sarah Bellaire, SARE

- National SARE Food Loss & Waste Workshop Coordinator
- Receive funding to host 10 food loss and waste workshops
- SARE has 4 regions in the country
- Looking at states with highest FLW (food loss & waste) per capita
- Selected 2 regions - southern and northeastern, to host workshops
- 4 main stakeholder groups: state gov't, local gov't, nonprofits, tribal organizations
- Goal of 75 attendees
- Each workshop will be a 1-day event, focused on a specific topic (composting, food recovery to increase food security, farm to school, etc.)
    - Presentations from variety of local and state projects, lunch and presentation from a national nonprofit, networking, additional presentations, facilitated discussion
- Upcoming workshops:
    - April: KY, TN, VA
    - May: NC, WV, DE
    - June: NH, MA, ME
    - September: FL *
        - Group recommended to Sarah to not plan events in FL during Hurricane season, especially Sept-Oct
- Goals: Facilitate relationship building across sectors, increase FLW knowledge, spark ideas and actions to reduce FLW, in line with national goal to reduce FLW by 50% by 2030
- Discussion questions:
    - What FLW topic would you like a workshop to focus on?
        - Grant opportunities that are available for food recovery organizations in FL
        - Tourism, conventions, conferences, property managers - how we can work in food recovery in these industries that are big in FL

        - Bottom line cost savings with any topic (could include tax savings) vs. social responsibility or climate change
    - What stakeholders would benefit from a one day workshop that have historically been less engaged on FLW?
        - Farmers could learn more about liability involved with food donations, and include economic relief for them. How the system can work for them in general.
        - Professionals in the industries stated above (Tourism, hospitality, etc.)
        - Amusement parks

Grant Opportunities:

- **Wawa Foundation**
- **Costco**
- **Chick-fil-A**

Roundtable updates:

- Working on zoning and city codes in Sarasota. Currently composting isn't defined in the code. March 2nd, will be going to the city commission with moving forward with zoning and code amendments. Hoping this will increase composting in the community. Suggested sharing any documents with the group in the future if it's possible to have people sign that can't be there in person.
- Zero Waste Miami, have already hosted workshops to identify projects. The final workshop is on food sharing and outreach/incentive plans to promote food sharing. Workshop is next Friday, March 6 , 9 am - 5 pm at FIU (11200 SW 8th St, Miami, FL 33199). You can register here: https://forms.gle/Vr2LhYFcWVVWyMF49.
- Food Waste Prevention Week (FWPW) Sept. 28-Oct 4, 2026. The Expression of Interest form will launch in April to create or participate in a panel discussion that will be offered as a webinar during FWPW (deadline is May 22). Also, please sign up to be a partner if you haven't yet (it's free!) at foodwastepreventionweek.com
- Created a guide and universal resources local to the Tampa Bay area. If you're interested in seeing it, please contact Danny.
- If you want to learn more about composting in FL, event coming up in Apopka, FL on March 25 from 9 am - 3 pm including a panel
  Event website here:
  https://www.eventbrite.com/e/compost-consortium-tickets-1981794656165
    - Over 18,000 lbs of food composted from South Beach Wine & Food Festival over the weekend!

Jan 28, 2026

Announcements:

- Need more photos for our website! Add them here
- Are you a Food Waste Prevention Week Partner? Become a partner NOW!
- Does anyone want to give a presentation next month?

Presentation: Michael (Mike) Ross from Chartwells at the University of Miami -

Impact Report is here

- VP of Operations at the University of Miami
    - Chartwells is part of Compass Group (larger company throughout the US)
- University of Miami is aiming for Zero Food Waste by 2035
- 3 different approaches to food waste: Food Donations, Waste Not & Composting
- Food Donations:
    - Miami Rescue Mission has received donations for the last 11 years - 138,000 pounds donated!
    - 28 restaurants on campus
    - Currently partnering with Food Recovery Network and Campus Kitchens to involve students with creative ideas and solutions
- Waste Not - track and measure food waste (green waste, burnt food, etc.)
- Compost for Life partnership - started with green waste and now accepting animal/meat waste
    - Pulper to grind everything up on campus to provide to Compost For Life
    - Walk in cooler that holds compost
    - The arboretum uses old coffee grinds - faculty can also pick up!
    - Banana peels used from smoothies for arboretum
    - Challenge: Composting in Miami is difficult - used to be hauled to Orlando
- Coming soon! Second resident dining hall that will have a LARGER facility for composting
- Dedicated week for Food Waste Prevention:
    - Food audit for 1 week, tracking waste
    - Weigh the week before and after
    - Result: Students take less food from line
- Advice to other universities and colleges: BE PATIENT

- Takes time to figure it out
- Doing it right is not easy, but once systems are in place, it works
- Finding the right staff/people can take time
- Get students involved - they are creative!

Presentation: RescueRoute with Hanna Layton and Oliver Johnson

Presentation is here

- Hannah Layton is with Epic-Cure and Oliver Johnson with FoodRecover.org
- Starting to onboard with RescueRoute's beta test
- Collaborative effort between both organizations for the last 2 years
- Problem:
    - Amount of food lost during transportation is in the millions
        - Not a lot of tracking of food loss during transportation
    - Whole truckloads of good food get rejected daily
        - Wrong delivery time
        - Imperfections
    - When load is rejected, it goes to the landfill
    - Food insecurity is on the rise to about 13.5% of households in the US
- Shared opportunity
    - Fill this gap
    - Mobile app will auto connect drivers with nearby nonprofits
    - Result in a ton of food being directed to local organizations
- Objectives: Track and reduce the amount of food lost/wasted during transportation
- Target audience: Third Party Logistic companies, truck drivers and eventually expand nationwide
- Goals for Impact: Gather baseline data, create an easy intervention point, engage more partners and create easy pathways for product owner to donate/receive donation
- Oliver shared how to use the App with a tutorial walk through
    - Only a mobile app not a web-based app for the time being
- Looking to build out features like messaging, receipts, etc.
- Looking for more partners:
    - Logistic companies
    - Brokers
    - Truck drivers
    - Food Aid Organizations
    - Policy Work & Support
    - Funding

- Looking for nonprofit beta users! Join now: https://oqutyfvg.paperform.co/
    - Need to be able to take pallets
    - Florida based
    - Pallet jack
    - Loading dock and/or forklift
    - Refrigeration capacity

Roundtable Updates:

- Emily - FoodRecovery.org - in 2025 rescued 35 million pounds of food for Floridians! That is enough for 1 pound per person!
- Lisa Johnson - SARE- putting on a workshop in Florida - aiming to engage leaders in Florida

Dec 17, 2025

Announcements:

- Harvard Food Law and Policy Clinic is interested in supporting our advocacy!
- In the works: A virtual town hall with a staffer from Senator Rick Scott's office in March, hosted by FFRC (likely either 3/20 or 3/27)

Presentation: Waste Not Florida - Kelly

Waste Not Presentation is here

- Joined Waste Not one year ago
    - Focuses preliminary on operations
    - Getting the food in and out Operate how to get food in and ou
- Waste Not has a small facility, small property surrounded by residential homes
    - Open 7 days a week
    - Primary goal to rescue food and move all the food the same day generally between 8:30am -12pm (all food in and out)
    - Located in Clay County since 1990, but serves surrounding counties as well
    - Mission: fight hunger and poverty every day by rescuing food and other items
    - Vision: No food is wasted, no person is hungry
    - Waste Not also provides hygiene products for street outreach & connection to a shower truck

    - Local Partnerships
        - established a partnership with Lutheran social services & Habitat for Humanity
        - School programs > a lot of support to teacher stores and school stores (shopping for families)
    -
    - Focusing on needs for each community, not saturating one area with the same service - meet organizations and how they are interacting with community, making an effort to find ways to find each community to have a variety of resources (ie. prepared food, not just pantries)
        - Would love to offer support outside Clay
    - Next year: building on current programs
    - Two part time employees, & one full time staff member + 300 volunteers - 180 are very active
    - Who benefits: Children + ALICE families
    - Resources are becoming more scare + the need it greater > we are re-evaluating how we are distributing food
    - Goals: increase visibility, increase fundraising, improve facilities
    - Favorite memory: Watching volunteers create one time emergency food baskets - seeing them choose items based on the individual or family needs
- Questions:
    - How did they find out about local food security numbers? Created a task force to understand current food insecurity rates

Presentation: Food Waste Prevention Week- Elaine Fiore

- Behavior Change Lead, Food Waste for Americas- WRAP America: wrap.ngo
- Food Waste Prevention Week grew organically from Florida
    - 2026 will be during International Day of Awareness of Food Loss and Waste (Sept 29, 2026)
    - FWPW: Sept 28- Oct 4, 2026
    - Multi-prong event with a social media campaign - contract with an ad agency to create social media posts, website & gamify content
    - In 2025:
        - Webinars - 35 total with 2000 attendees!
        - 30 in-person events in 2025 throughout the country
    - Student engagement - and at universities
    - This year's focus: local heroes!
    - Last year 39 Florida partners > we need to beat Washington state this year!

    - Sign up to partner here
    - Map available on website to see other partners nearby
- WWF, ReFED, US Compost Council, Ad Council & WRAP - New campaign
    - National campaign on wasted food
    - Evaluating existing research
        - Current behaviors
        - Target audiences
    - Ad council will craft a national campaign
    - 25 targeted communities
    - Save the Food was an awareness campaign, and this is more focused on action
        - Opportunity for localized efforts
    - Examples of campaigns in United States from WRAP:
        - https://www.campwastenot.com/
        - www.wildaboutsavingfood.com
- Question: Has WRAP, Waste Not or FWPW focused on policy?
    - FWPW: Not the focus at this time
        - Policy needs to include education - ex: date labeling
    - Waste Not has not been able to focus on policy due to capacity
        - However, now looking at the policy for restaurants to have a plan in place to donate surplus, etc.

Grant Opportunities:

- ReFed: Catalytic Grant Fund

Roundtable Updates:

- Karena: This is the 3rd year for OCPS to coordinate before winter break donations - 4 refrigerated trailers to drop product, all trailers are brought to FNS office and United Against Poverty to pick it all up - last year was 8,100 pounds of milk, juice and produce!
- Austin: Leaving City of Gainesville=, but starting a new position as the Recycling Coordinator for City of St. Petersburg
- Maria: Co-chair Tampa Bay Regional Planning Council - launched this year, leadership summit this year, larger planning around food system overall in Tampa Bay area
- Megan: Relocated back to Colorado, working for a pay- it-forward cafe (chore or volunteer for a meal), everyone eats together > looking at what they can do around food waste, including a free fridge & campus food waste

Nov 19, 2025

Announcements:

- Update: we didn't get accepted for the Zero Food Waste Coalition's State Policy Pilot.
- In the works: A virtual town hall with a staffer from Senator Rick Scott's office in March, hosted by FFRC (likely either 3/20 or 3/27)
- In the works: ZFWC x FWPW in DC "Fly-in" event to continue advocating for the Food Date Labeling Act
- Andrew (Volunteer) will start in December to assist with website updates!

Presentation: Sustainable Events Network Florida & Caribbean (SENFC)

Presentation slides are here

    - SENFC.org Home → Initiatives: info. On Zero Food Waste & Bill Emerson Good Samaritan Food Donation Act, Food Rescue, Reuse & recycle
    - Events Industry Council - https://eventscouncil.org/Sustainability/CSE for more info on principles, standards, sustainable infographics
    - Hotelkitcken.org - great resource for commercial catering food rescue
- Recent successful food rescues
    - Must plan in advance! Don't wait until event is over
        - South Beach Wine & Food Festival (Feb 2025) South Beach
        - Tortuga Music Festival (Apr 2025) Ft. Lauderdale
        - America's Food & Beverage Show (Sept 2025) Miami
        - Pittsburgh Walk of Fame Launch Lunch (Oct 2025) Pittsburgh
    - 300 person lunch - 50 meals were rescued! No event is too small to rescue food.
- Renuable - Residential and commercial composting
        - Encourages donors to use composting as last option
        - Rescued 5,000 lbs. Of beef from events in the past - lots of opportunity to do more!
        - Start with back of house for largest impact

        - Then start talking to vendors and procuring compostable service wares (make sure you understand what is accepted and not)
        - Plan for a waste goalie or back of house sorting team
        - If you're doing front of house sorting, organize a team ahead of time
        - Don't "green hush" (when you're not telling people about your sustainable practices) - make sure to use it in your storytelling and marketing for the event
        - Try composting at your next event, it takes lots of repetition to grow and scale
- What to expect as a SENFC Member
    - Access to a network of regional collaborators focused on greener events
    - Education on sustainable event topics
        - Making a business case for food waste prevention at events
        - Navigating the transportation to plant-forward menus
        - Harnessing the power of AI for good
    - Virtual statewide networking to share ongoing sustainability efforts
    - As SENFC grows, so does the potential!
    - How to join:
        - 2 levels of membership: Individual membership ($22 annually), Corporate membership ($88 annually) - includes access for 4 employees
        - Now is a great time to join!
        - Current corporate members: https://senfc.org/corporate-members
- Q&A:
    - Do you have recommendations for a company that provides good compostable materials for events?
        - Recommendations for several companies (bio bags, click eat, among others)
        - Recommends keeping an eye out for BPI certification - will guarantee that it will break down in a composter
        - Some caterers are willing to send the food in the original serving trays. After the food is served, they bring the trays back to the venue. This is the best option for local venues that you build a relationship with.
        - Green Paper Products is what her team has used in the past
        - Please don't send organics to the landfill!

        - Community Harvest SRQ has used reusable crates in fresh food recovery to use and exchange
    - Any experience working with Aramark to propose composting for an upcoming event at the Tampa Convention Center? (April 2026)
        - they should be open to doing it since it's easy and "off their plate". Renuable would be happy to provide those composting services.
        - also working on another event at the convention center, would be a great motivator if multiple events express interest in these practices.
        - Our waste diversion team is connecting with the TCC to discuss food waste opportunities (thanks to Renuable!), feel free to include us in any further conversations!

Presentation: FDACS (Florida Department of Agriculture and Consumer Services), Food Recovery Presentation slides are here

- Division of Food, Nutrition and Wellness: covers several programs like summer feeding, supplement food, emergency food programs, WIC/farmers market program
    - Ensure that every child in FL has daily access to healthy meals
    - Increase awareness and consumption of FL's agricultural commodities
    - Reduce food insecurity among FL's most vulnerable populations
    - Encourage healthy lifestyles among FL residents
    - Ongoing newsletter, updated info on the website to provide tools for FL residents
- FDACS' Role in Food Recovery
    - Funding from state budget
    - Education and outreach - focused on schools
    - Identify organizations interested in food recovery (Food Recovery Resource Guide) - on website
    - Increase public awareness of the program
    - Provide direct or indirect support to food recovery programs
        - Society of St. Andrew
        - Public Schools
    - Reports annually to the President of the Senate and Speaker of the House
- Legislative Organizational Partnerships
    - One of the ways to receive funding
    - Contract Farm Share (27.7 million pounds of produce)

    - Feeding Florida (48.6 million pounds with private donations)
- Directory: Florida's Food Recovery Resource Guide 2025 (published a month ago) FDACS.gov/foodrecovery
- Schools:
    - Research
    - Resources
    - Technical Assistance
    - Guidance
    - Field Trips (gleaning)
        - Society of St. Andrew + Orange County Public Schools
- 2024 - 2025 Annual Survey of 506 responses
    - Increase in share tables (almost double!)
    - Decrease in food waste audits
    - 36 participating counties
        - Top participating counties: Broward, Hillsborough, Palm Beach
    - 622 school food pantries
    - 1,056 share tables
    - 230 Student Food Waste Audits
- 622 School Food Pantries
    - Most items are coming from feeding organizations (66%)
    - Donations are second (28%)
    - Cafeteria (8%)
    - Other (22%)
- 230 Student Food Waste Audits
    - Which foods were most likely to go uneaten?
        - Vegetables (80%), milk (48%), fruit (38%), grain/bread, protein
- 1,056 Share Tables
    - What types of food are allowed on the share table?
        - Shelf stable (37%), Refrigerated foods (28%), Fresh produce (27%), Other
- What is OVS?
    - Offer vs. Served
    - Goal: reduce food waste while allowing students to choose the foods they want to eat
    - Applies to menu planning and meal services
    - Allows students to decline some of the foods/food components offered in a reimbursable lunch or breakfast
- Food Recovery Program for Schools

        - Guide - how to set up share tables, includes USDA guidance, templates how to keep food temperatures, how to communicate with principals, etc.
    - Materials are ready to share awareness of Share Tables
        - Stickers also motivated students at schools
        - Students seeing where food comes from helps them reduce waste, and increase appreciation
    - FarmtoschoolFL.com
        - Resources
        - Info about the conference April 7-9 (FL Farm to School Conference)

Grant Opportunities:

Roundtable updates:

- 2025 Annual Homegrown Hillsborough Conference Coming up! 1st week of December
    - https://www.eventbrite.com/e/2025-annual-homegrown-hillsborough-conference-tickets-1754922373059?aff=oddtdtcreator

Oct 29, 2025

Announcements:

- In the works: A virtual town hall with a staffer from Senator Rick Scott's office in March, hosted by FFRC
- In the works: ZFWC x FWPW in DC "Fly-in" event to continue advocating for the Food Date Labeling Act
- Andrew (Volunteer) will start in December to assist with website updates!

Presentation: Indian River County /Treasure Coast Community Fridges

- Recent community outreach support:
    - Sunrise Rotary - many volunteers
    - Vero Beach Chamber of Commerce - attending events to get the word out into the community
    - Audubon House
    - Restaurant and Distilleries - recently had a liquor tasting event, but had 100 cases of water, so that was donated to the community fridge

    - Florida Ag- UF/IFAS - partner for peanut butter drive - they didn't know what to do with their 300+ jars, so that was donated to the local fridges
    - Community Churches - receive $1,500 (two times a year) - very helpful
- Events and donations:
    - Can Castle - 3rd annual event this friday
        - Competition to collect canned goods
        - Most cans and biggest castle they can make out of the cans
        - 8,700 cans so far!!
    - Event Recovered Food
    - Peanut Butter
    - Community Church of Vero Beach
- Challenges:
    - Volunteers - more food to donate than volunteers
        - Many snow birds
        - Burn out
    - Continued donations
        - New partner: Chik- Fil-a!
    - Government shut down
        - Canned goods come from food bank
        - Unable to get food due to shutdown, so no food going to community fridges
    - Fundraisers
        - Honey tasting
        - Working with Audubon - Black tie dinner, fundraiser
    - Continued Next Steps:
        - "Don't throw it away after your stay" program (big thanks to Diane with Vacation Donations - who inspired this pilot program from hotels
        - Recycle Florida Today - new license plate
            - Need to sell 3,000 by next October
            - Commercial vehicle is eligible for license plates
    - **To do: Sue and Tom (Tamiami Food Rescue)**
        - **Sue to follow up with Diane Daniel**

Presentation: City of Gainesville -Zero Waste Specialist

- Food Waste Reduction Efforts in Gainesville
    - Community residents approached the commission in 2020
    - Formation of the Zero Waste Subcommittee
        - Fall 2020
        - City council members, public works, etc

    - Curbside Food Waste Pilot Program
        - Beaten Path Compost
        - Residential subsidy bucket swa[
        - USDA grant funded for 18 months
        - City service for free to residents
            - Cost was covered by solid waste fund
            - Slowly expanded to 700 homes in 2025
    - Passage/Enactment
        - Prescription take back program
        - Single use plastic food accessory by request only
        - Public litter receptacles
        - Standardization of waste decals
        - Expanded ban on foam containers
        - Ban on international release of confetti and glitter, balloons
        - Ordinance- Commercial establishments with cubic yard of food waste need to do something else other than throw away
            - Expanded to food retailers that occupy at least 25,000 sq ft
            - Food service establishments with 4500 sq ft with a commercial kitchen shall divert food or food waste from waste stream
        - Food Waste at Multi Family Properties
            - Passed on June 2024
            - Some outright refusing
            - Must provide collection of food waste
            - With signage
            - At least one indoor food waste storage container
    - Created education materials
        - Road to Zero Food Waste
        - MFP Education Materials - toolkit for managers and property owners
            - How to become compliant
    - To haul waste in city - use one of the waste collectors below
        - Beaten Path, Renuable, O-Town compost, Organix Recycling Denali, GFL environmental (commercial and residential)
        - Only collecting food waste (scraps)
        - Possibly Publix at the end of the year to start hauling
    - Fun! Pumpkin composting drop off with O-Town compost to collect organic material at multiple collection areas
- Challenges with ordinances
    - Sq footage is hard to measure, maybe use seating capacity instead

    - Longer phase-in period for to allow for educational efforts
    - Some ordinances are more difficult to enforce (ie single use plastic)
    - Rushed to get new ordinances passed - could have used more time for editing
    - Need more flexibility
        - Lease transition plans - currently with set dates and doesn't offer flexibility for a variety of dates
        - Alternatives to plastic straws
        - Food Diversion - hierarchy provides food waste generators with options
- Key Lessons learned:
    - Field of Dreams philosophy is an unsound method
        - Build it and they will come - is not an efficient approach
        - Better options to phase in implementation gradually
    - Enforcement plan from the beginning
        - How will it be enforced?
        - Develop enforcement strategies
    - Education funding
        - Prior to ordinances in place
        - Flyers cost money to print
        - Radio time, streaming ads, bus benches = $$$
- Curbside program coming to an end - very expensive to maintain
    - Similar to apartments and restaurants - future is unknown
        - Focus on back of house first before front of house

Grant Opportunities:

Nordstrom Cares - closes Oct 31

Southern SARE - call for pre-proposals

Roundtable updates: What is happening with Government Shut Down?

- Sunny from Epic-Cure: All funding cuts hitting full force, now down to only 17%
    - Trying to connect to new sources
    - Working on building new partnerships
    - USDA cuts to funding was more detrimental than government shut down
    - 10% increase at distribution
- Diane Daniel: Now is the opportunity to do media > TV is ideal
- Emily: Consider writing a letter to the editor
- Sue: This is the time to go to companies that continue to throw away > hit the pavement!

- Austin: Created a spreadsheet with options in Gainesville - including food banks and networks in town (Gainesville). Alachua County (article linked) is looking at creating a food hub with farmers
- Joanna: Major brands - like Marriott and Hilton - have sustainability goals to reach - connect with the catering department. Some may push back, but others may like the PR opportunity. Be tenacious!

Sep 24, 2025

Announcements:

- Welcome Stephanie as our new co-chair!
- Initial conversations with Zero Food Waste Coalition to have a joint webinar featuring Senator Rick Scott (re: Food Date Labeling Act) - stay tuned!
    - Continue to support this effort. Sign on letter (Deadline Oct. 17)
    - The letter has already been signed on behalf of the FFRC
- Tampa folks:
    - Subject: Tampa Bay Resilient and Regenerative Food Systems Work Group
    - Thursday, September 25, 2025 10:30 AM-12:00 PM https://us02web.zoom.us/j/87447170679?pwd=bXLLgEVzUuitbZKBcNRA5xjaWbU8s4.1
    - Emily will be presenting about the FFRC

Presentation: Bigadan (Biogas Denmark) Bioenergy Orlando - Jenny Jaegal - Business Development Manager, Bigadan Americas Presentation is here

- HQ in Denmark, and provides local solutions for un-donatable food waste through biogas technology
- Developing projects in US: NC and FL (Orlando)
    - Orlando: near Orange County Landfill, will be open within the next 2 years
    - Incoming feedstock: food waste, organic by products, agricultural residue
    - Outgoing products: bio-methane (injected into natural gas grid or land/maritime transportation), biogenic CO2 (food and beverage), bio-fertilizers (farms)
- Transforms food waste into renewable energy and circular fertilizer

- Supplies carbon-neutral compressed biogas to Arla's (4th largest dairy company)
- Separation is needed before the waste enters the process
- Jenny will follow up regarding question about gas refinement

Website Workshop: https://www.floridafoodrecovery.org/

What is missing on our site?

- LinkedIn is linked, what about Facebook/Instagram?
    - Currently we don't have anyone to manage Facebook/Instagram accounts
- Search bar - food banks Florida Keys, nothing showed up
- Monroe County Public Schools should be added
- A few Pinellas County schools donate surplus but certainly not all and not nearly enough, but they do have a handful still donating after Tampa Bay Network to End Hunger began the effort
- Under 'The Basics' where it talks about Federal Protection I'd love to see educational info about safety, freshness and the 'expiration' date challenges. This comes up A LOT for us and is a frustrating hurdle.

What information should we add?

- Events tab - could include FWPW, conferences/meetings, etc.
- Distribution photos, not just the recovery.
- Could we add the link to the platform for FoodRecovery.org?
    - It is on the site, we should make sure it's easier to find
    - Currently listed under Resources (scroll towards bottom)
- Could consider a member spotlight / showcase members of the coalition on the home page
- No dates listed for FWPW (located under Resources - Learn)

What needs a "refresh?" Tag line? Mission?

- Are all stats current?

Other comments:

- Overall: aesthetically pleasing, easy to navigate
- Hard to find food donation connection
- Could have a drop-down menu with the different organizations

Follow up: Need 4 volunteers who can sign up to “comb through” different sections by Oct 15. We have 2 potential volunteers outside of today’s attendees who will be able to assist with the website.

1. Home, Organizations page, Contact page: Chris Perry
2. Nonprofit, Government & Education: Chris Perry
3. Resources, Learn, Reduce Waste: Diane
4. Get Involved & FAQ: Diane

Grant Opportunities: Farm to School SY26 Grant and City of Winter Garden (Orlando)

Roundtable updates:

- Asheena - grant for Winter Garden
- Sunny Mulford - bulk food donations are significantly down compared to previous months, especially this time of year. Roughly 50% off regular volume.
    - Emily - FoodRecovery.org team has observed food companies are now selling to secondary markets instead of donating. Also experiencing a drop in donations.
- We applied for a grant through Zero Food Waste Coalition - Advocacy Pilot Program on behalf of the FFRC.

Jul 23, 2025

Announcements:

- Quarterly grant meeting will be moved to standing agenda item during monthly meeting
- No meeting in August (little late-summer siesta)

Presentations:

- **Melody Tuschel - Recycling Coordinator and Outreach, Monroe County Solid Waste Management -** Slide Presentation is here
- Started a food waste and compost program at Stanley Switklik Elem K-5
    - Science Department with a teacher
    - Food waste with DIY compost bins (Oct 2024)
        - Students made them over 5 days (3 units total)
        - Collected from cafeteria
        - Drilled holes and added paper - made by students

    - Used mixture (castings) for soil bed (raised beds)
        - Made a worm tea & fertilizer
        - After a full year - full circle from scraps to snacks
        - Beautiful cucumbers, tomatoes, strawberry plants
    - Biggest challenge:
        - Schools are so busy
        - Need a school champion to take time out of his curriculum
    - Cost was low:
        - Bins repurposed and worms were Melody's

- **Porch Communities - Jennifer Kready - Slides are here**
    - Nonprofit between neighbors and pantries
    - Mobilize neighbors for monthly food drives
    - Started in 2010 in Chapel Hill, NC
        - From 3 chapters to over 57 chapters in 16 states
        - 500 neighborhoods participating
        - Pantries & schools participating
    - In Florida: Pine Crest is most active (almost 8,000 pounds collected this year so far)
    - Part of the hunger relief landscape at grassroots level
        - Monthly food drivers
        - Neighborhood based giving
    - 376,863 pounds of food donated
        - Average to be about 145-275 pounds per month
        - Purchased fresh produce from local farms
    - How PORCH benefits pantries
        - Consistent, reliable, tailored support, coordination, minimal staff involvement (even can weigh in advance)
        - Pantries are key players with network, trusted resource, turns community members to active members
        - Provides branded postcards and social media
            - Tailored emails for organizations
    - To recruit these PORCH chapter volunteers
        - Chapter leader
        - Neighborhood coordinators
        - Student ambassadors
        - 3- week onboarding journey
            - Interest meeting, agreement and 2 onboarding sessions
    - How we support a PORCH chapter

        - Technology
        - Fiscal sponsorship
        - Financial booking
        - Marking
        - Fun merch and swag
        - Notecards, postcards
        - Yard signs
    - Challenges:
        - Communications
        - Some times a lull at 3-4 month mark
        - Making sure pantry list is really fulfilled
        - Can't cover all the gaps with federal

Grant Opportunities: None shared

Roundtable updates:

- Chris with FDEP is looking for FFRC folks willing to support college and university outreach.
- Diane: State is doing a food waste in travel sector (around tourism) > OH is doing a food waste report
- Joanna: Webinar chair of food waste prevention
    - New dates!
    - Sept 28- Oct 4, 2026 to align with international food loss and waste
- City of Tampa (Edgar and Tessa): Selected with OH with research shared by Diane > starting in 2026 - collecting samples and data in the city as well as an education campaign and see those effects
    - Will share out communication materials (at home education for residents)
- Emily started a new position as the Director of the Manatee Food Security Network (will continue to lead this group and continues her work with FoodRecovery.org)

Jun 25, 2025

Announcements:

- Quarterly grant meeting will be moved to standing agenda item during monthly meeting

- No meeting in August (little late-summer siesta)

Presentations:

- **Florida DEP - Chris Perry**
    - Upcoming official data release in July
    - Food recovered dropped from 6% to 4%
        - 3.7 million tons in landfill, we recycled about 150,000
- HB295: Bill has passed in house and senate
    - Governor to sign
    - Develop a new goal for waste reduction and recycling plan by next July (2026)
    - Specify minimum requirement & waste diversion
    - Don't currently have numbers to report the full amount of food recovered
        - Reach out to Jennifer- FDEP Recycling team (reporting season in February) > to provide diversion information
            - Food must be generated HERE (not food diverted from out of state)
        - Jennifer Ciaravella, Florida Department of Environmental Protection, Permitting & Compliance Assistance Program
            - Jennifer.Ciaravella@FloridaDEP.gov
            - 850-245-8706
    - Released a capacity study of landfills in Florida
        - 2025 Capacity Study
        - Understanding "away from home" study (ie tourism affects waste)
        - May help move inform future choices around policy

- **Stamp out Hunger with USPS - Mr. Al Friedman -**
    - Food drive is the second Saturday in May
        - Started about 35-40 years ago
        - Evolved into a nationwide program
    - President for Florida & SE USA for over 20 years
    - Opened up to universities
        - "Leave it before you leave"
        - Dorms set up barrels to donate food to drop off canned goods and nonperishable
        - Successful program
    - 2025 food drive: 50 million collected across the country
        - 8 million pounds collected by Florida

        - Largest 1 day food collection in the country
        - Local postal service will pick it up from the mailbox
    - How to produce more volume?
        - Wherever the food is collected stays local
        - Neighbor helping neighbor
        - Does not take open food
        - No charge for food banks > encourage them to be 501c3
        - Pressure on news media, letter carriers, advertisements, etc
            - Went to Tallahassee to get more funding to notify the public to promote program
            - Noticed that by providing a plastic bag a few days before, triples the amount of donating food
            - Asked all legislators to bring a bag of food during May drop off, not as successful this first year, but know that it will expand in grow in the future
    - Plastic bags:
        - Can any bag be used? No
            - Must have specific approval for bags (so it's not just a walmart bag that might be trying to promote a company), so can't use Publix bags and it will be picked up by USPS carriers
- Transportation: Stephanie with Move for Hunger said they can support transportation
    - Al asked her to make a flyer in March
    - Send to email & then send out to every branch president

Announcements:

- Grants:
    - https://drphillips.org/apply-for-grants-11/
- Roundtable updates:
    - Lynda with Florida Keys Children's Shelter - Received a grant with arts council to create a garden (herbs and butterfly program)
    - Community Harvest SRQ - new Executive Director was hired!

May 28, 2025

Announcements:

- AI note-taking is no longer allowed due to the high consumption of water resources required to operate AI and the accuracy of the note taking ability. If you can't attend, please read the notes here afterwards and adjust any settings so the AI notetaker does not attend.
- No meeting in August (little late-summer siesta)

Presentations:

SWFL Fresh- Asmaa Odeh- Project Director

Summary:

- Southwest Regional Planning Council: https://www.swfrpc.org/
    - Focus on agricultural and food systems projects
    - Total of 10 across the state
    - Includes 6 counties: Collier, Hendry, Glades, Sarasota, Charlotte, Lee
    - Worked closely with UF/IFAS Extension
- Agriculture Economic Development Projects: 2018-2021
    - EDA Disaster Recovery Sustainability study
    - SW Planning Council awarded a Healthiest Cities and Counties Challenge plan
    - A Resiliency strategy
    - USDA AMS: SWFL Fresh: Choose Local, Choose Fresh (brand recognition that are produced in the 6 county region)
        - Includes items like fresh fish, honey, produce, etc.
        - Website: https://www.swflfresh.com/
- Authentic Community Engagement: research, collecting data and analyzing surveys (paid participants)
- Final measures: Build engagement and support, developed a portfolio of policies and system changes
- Food Policy is now embedded in Collaboratory based in Collier
- Has connected with SW Growers to raise awareness and support promotion
- Takes 5-10 years for policies to take place and this is still in the early stages
-
    - Still seeking digital food hubs
- Question: Have any policies been implemented?
    - Unclear, maybe in Pinellas, but many have explored resiliency plans (due to hurricanes and floods)
    - Backyard chicken ordinance was approved

Tamiami Food Rescue/ Last Mile - Tom Fernandez

Summary:

- Based in Sarasota
- As a result of the FFRC, connected with 360 Eats and World Central Kitchen
- Part of Food Rescue Hero Network
    - Celebrating 10 year anniversary
    - 22 Food Rescues and expanding
    - Started Last Mile Food Rescue in 2020
    - 30% growth year over year
    - About 5 million pounds in 2025
    - Still part of the board
- Vision: We dare to imagine a future without hunger and wasted food
- How we work: mobilize volunteers in Cincinnati, need about 6,000 across Florida, deliver for free to nonprofits
- Funded privately with personal funds – no cost for nonprofits to receive
- Uses an app - created by 412 Food Rescue
    - Uses the power of technology to connect volunteers with food rescues through our food rescue hero app
    - Licensed app
- Benefits of donating:
    - Save money
    - Measurable impact
    - Positive brand image
    - Reduce overhead for nonprofits since volunteers drop off
        - Ex: transfer food budget to be able to admit another resident in a drug treatment program
- Tamiami Food Rescue:
    - Phase 1: Tampa to Naples
    - Phase 2: TBD rest of Florida
    - Key priorities: food donor engagement (start small and dream big)
        - Fundraising
        - Finding pro-bono volunteers in Orlando, Jacksonville and Miami
- FFRC:
    - What are best practices? Joint funding? Connecting with like-minded people
- Question: How to participate?
    - Download app - Food Rescue Hero app, choose Sarasota
    - Need volunteer drivers and skill positions
    - Reach out directly to Tom!

- Question: Asheena from impact to end hunger
    - Looking to start after school feeding program
    - Looking for donations

Roundtable:

- Sunny from Epic-Cure: looking for a donor - anaerobic digestion
    - First time having to landfill items
    - Too expensive to package and transport to a compost facility
    - Melody: Fertile Earth Farm in Homestead, Florida. Dr. Lanette Sobel, owner
    - Danny: Darling Ingredients - they take milk and dairy products
- Asheena: budget was passed to cut SNAP and Medicaid - waiting to see if it will be passed in the Senate
    - $300 billion cuts over the next 10 years
    - States having to pick up costs & benefits
    - Decrease in Fresh Access Bucks
    - Reach out to Senators: Ashley Moody and Rick Scott

Apr 23, 2025

Announcements:

- Optional grant discussion tomorrow at 10am EST (reminder with link will be sent later today)

Presentation: Global Shapers/ Visit Jacksonville - Emma Carlo

- National accounts manager with Visit Jacksonville
- Food Access in Jax
    - 20.1 of Duval County residents are food insecure (about 191,000 residents)
    - Largest city by square miles
    - Current examples of current food rescue initiatives in Jacksonville: FoodRecovery.org, Feeding Northeast Florida, WasteNot WantNot, UNF Center for Nutrition, SENFC, among others
    - Noticed the amount of waste in the hospitality industry - joined Sustainable Events Network Florida & the Caribbean (SENFC) > offer educational events to make them more sustainable
    - Food Access Jax Intatitive

- Global Shapers (under the world economic forum) > 25 active members in Jax, young professionals
- Create a project template that is easy to follow for other hubs around the country to follow their own food recovery programs
- Applied for a $5,000 to improve food recovery efforts in Jax
- Focused on outreach during the first half of the year (Ex: Beaches Rotaract)
- Interested in input on best practices, scaling, measuring impact, engaging local community to get more involved

Presentation: Sunshine Organics & Compost- Chris Kelcourse

- Community program: landfills are reaching capacity; 30% of landfills is food waste or organics
    - Unhealthy soil practices - not enough supply of topsoil to offset the rate of soil degradation
    - Meanwhile food insecurity in underserved areas, reduced access to food
- EPA Report in 2023:
    - Landfills are the third largest source of methane
    - Food waste causes emission than anything else in the landfill
- Amount of wasted food is the same as 50 million gas powered cars
- 5 R's of Zero Food Waste:
    - Refuse
    - Reduce
    - Reuse
    - Recycle
    - Rot > Sunshine Organics & Compost
        - COMMERCIAL company
        - One of the only facilities in the whole state
- Compost has two rolls: removes food from landfill and improves our soil
    - Increases "black-gold" to create healthy soil
    - Helps with weather mitigation (holds more water; reduces erosion)
    - Encourages smart waste management
    - Reduces food waste; diverts waste from landfills
    - Reduce greenhouse gas emissions
        - Facility has capacity to reduce greenhouse gases by 52,800 metric tons & sequester carbon (23,600 tons of carbon every year)
        - Can produce biochar > which can be mixed into sand media in a water filter design to improve the nutrient removal
    - How we make compost: we take in organics = food scraps, landscape waste and food chips

        - We put organics into long piles where microbes form
            - we water turn and monitor piles for 3 months
            - After 3 months we screen piles to make fresh compost, ready for farmers/gardeners, parks and forests
    - How to support composting:
        - Get a home compost
        - Encourage your favorite restaurant to compost
        - Buy OMRI or STA certified soil
        - Ask local leaders to update policies
    - Key benefits:
        - Improved soil structure
        - Nutrient savings - min 50%
        - Water savings between 25-50% annually
        - Reduction of plant loss
        - May reduce pesticide usage
        - Increased pollinators
- Question: Is Sunshine coming to Gainesville?
    - It is very complicated to find the right spot; very long permitting process - very hard to do
- Question: Are schools someone you partner with?
    - Willing to partner with the schools
    - City of Jacksonville got a grant with WWF to partner with 4-5 schools to start in SY 2025-2026
    - Will bring compost to Sunshine Compost

Subcommittee updates: Outreach and expansion to new partners (Danny, Jonathan and Chris Perry)

- Florida colleges and universities > diving into research
    - Decided to break it up geographically
    - Starting with survey questions
    - Success: review meal plans > shows representatives on campus

Roundtable updates (group share):

- Sunny: how are local farms being affected by USDA ($22 million) cuts?
- Sunny: Got thousands of pounds of bad meat BUT was able to find a company to take it after it gets de-packaged (win for the landfill!)
- OCPS diverted 15,000 pounds through composting and food recovery during Food Waste Prevention Week this year!!

Mar 26, 2025

Announcements:

- Anyone have expertise in ServeSafe? Looking for someone to donate their time (ideally in the Tampa Bay area) - reach out to Tom Fernandez
- Food Waste Prevention Week- April 7-13, 2025
    - Sign up to be a partner & attend webinars and in person events
    - If you want anything listed on the FFRC (our coalition's website), please email me
- 2025 Goals: No volunteers to help move this initiative forward (yet)
    - Update: Chris Perry offered to take lead, and Jonathan Bartos offered to work with Chris
    - Emily to follow up connecting Chris & Jonathan

Presentation: World Wildlife Fund - Food Waste in Schools - SJ Schanwald (oversees Food Waste Warriors) - fwwstaff@wwfus.org

Slides are here

- Food Waste Warriors - created in 2018
    - Measuring can be a powerful tool
    - Cafeterias to classroom
    - Encourage schools to engage with students > focus on impact of food waste through experiential learning
    - Curriculum available on website (K-12) > ex: how to conduct a food waste audit in school, how to use voice for policy changes, etc.
    - 600 schools across 31 states
- Why school food?
    - National School lunch program serves 20.2 million meals a day
    - 2019 loss of $9.7 million per DAY, waste & loss of nutrition (avoiding plate waste and disposal)
- Share Tables:
    - Low-lift way to decrease waste
    - Offer vs serve: 3 out of 5 meal components to qualify for reimbursable meals
    - Backpack program: free groceries over the weekend, kid-friendly meals

    - Share tables: uneaten food items like (milk, unopened items) > having clear signage, need cooler or bus bins with ice to keep food at temp > offered as extra food for students to grab
        - Remain compliant with local & state health and safety codes
    - Standard Operating Procedures (SOPs) with other state standards
        - Will share out after meeting
- Questions:
    - If I want to bring a classroom into a cafeteria, how do I do that?
        - Depends on school district
        - Stars with a food waste audit > share results with students
        - Choose 1-2 ideas for solutions
        - Get students engaged in changes
        - Open source curriculum available on the website

Presentation: Blue Zones Jacksonville - Carla

- CEO - National Geographic scholar who discovered 5 different places where people lived over 100 years old
    - Okinawa, Japan
    - Loma Linda, CA
    - Ikaria, Greece
- Jacksonville Project - 5 year project
    - 5 zip codes (east, north and west side of Jacksonville)
    - Used Gallop data
    - People, Places and Policy:
        - People: Faith-based organizations
        - Policy: food system, built environment
        - Places: restaurants, grocers, schools, etc
    - Focus on work that is already being done
    - Launched 1 year ago
        - Making healthy choices easier
        - Living better & longer
    - Smoke-Free Parks
    - 1 Foxy Lady Cafe > approved Blue Zone Restaurant
        - Provide healthier options
- Emily came to visit in the early part of year 1 to discuss food waste
    - Grocery store “First Table Saturday” can come grab free food
- Looking at how convenient stores can offer more healthy foods

Question: How was Jacksonville picked?

- Invitation, not application
- First survey with Gallop > based on results, invitation

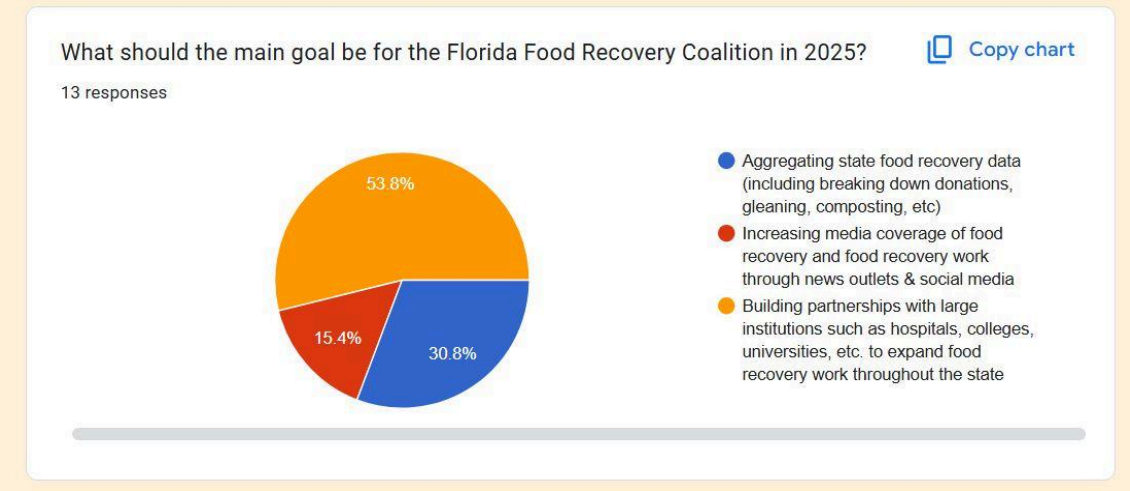
Roundtable:

- Diane Daniel: Great success this month
    - Branded donation bins in lodging facilities & property management office
    - Picking up directly
- Tom Fernandez: Tamiami Food Rescue
    - Successful first donation with Tropicana with Feeding Tampa Bay
- Danny Gallagher: EPA Region 4 grant (paused)
    - No approval for funding
    - Did get approval to create a Tampa Bay Food Waste Guide

Feb 26, 2025

Announcements:

- Would you like to present May 28th?
- Results from our 2025



Presentation: Collaboratory with Maureen Gleason, Partnership Manager

- Community Foundation
    - Focused on SW Florida dissolve all major social problems by 2040
    - 4 focuses: Fund Development & Management; Grantmaking; Community Leadership; Capacity Building
- Focused on community leadership and capacity building

    - Maureen focuses on bringing people together for collective impact
    - Future Makers Coalition
    - Health & Wellness Coalition
    - Home Coalition
    - Place Coalition
    - Environment Coalition
- Serves Charlotte, Hendry, Lee, Glades, Collier
- Transform SW FL to be among the healthiest communities in the nation by exceeding the 90th percentile by 2040
    - Active living: Enabling adults and children on active lifestyles
    - Health System:Provide high quality and access to care (preventable hospital stays, ratio to dentists, prenatal, etc.)
    - Food Access and Nutrition: Ensure that adults and children of all income level have access to fresh and healthful food
        - Food Policy Team
        - Aim to go after funding opportunities together
        - Focusing on food insecure & living in a food desert
    - Behavioral health: Ensure that essential human services are available for mental health and substance abuse treatment programs

Questions:

- Connection to mammogram services for Monroe County? No, but will look into it and follow up with Melody
- How should we be thinking about funding?
    - Shared about the school gardens and the work happening at schools
    - Prefers work that spans all 5 counties
    - No competitive grant cycle anymore
    - How can we work to go for bigger dollars

Roundtable updates:

- Food Waste Prevention Week
    - Host a webinar > last day to apply!
    - Become a partner
- Debris Free Oceans - Zero Waste Miami - Amanda
    - Launched January 2024
    - Speaker series is both online and in-person

Jan 22, 2025

Announcements:

- Planning a Food Recovery Symposium in the Tampa area
    - Would you like to help plan? Attend?
    - Offer a volunteer opportunity for participants the day before or after?
    - Tentative date: April 7th
    - Location: Florida Polytechnic University (Lakeland, FL)
    - If yes, reach out to Emily
- Reminder: TWO optional meetings for the Florida Food Recovery Coalition (reminders will be sent out)
    - Grants - 1/23 at 10am EST
    - Big picture meeting 1/30 at 10am EST

Presentation:

Food Rescue US - South Florida - Ellen Bowen

Ellen from Food Rescue US presented on their operations in South Florida, highlighting their use of technology to track rescues and the impact of their work. Since starting in 2018, they have rescued over 13 million pounds of food, providing over 10,000 meals and offsetting 30,000 tons of CO2. They work with various donors, including hotels and stadiums, and have over 36 rescuers. Ellen also mentioned their collaboration with Miami Dade public schools on a Share Table program. The meeting concluded with a discussion on upcoming events and opportunities for volunteer involvement.

Transcripts

https://otter.ai/u/8R45CXku8194pk7wd_KJ-_upYaI?view=transcript

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Food Rescue US Presentation

- Ellen Bowen introduces herself as the site director for Food Rescue US in South Florida.
- Ellen explains the organization's model, which includes large-scale rescues from stadiums and hotels.
- Ellen highlights the use of technology, such as the Food Rescue US app, to track rescues and their impact.

- Ellen shares statistics on food insecurity in Florida and the environmental benefits of food recovery.

Impact and Expansion of Food Rescue US

- Ellen discusses the organization's impact, including over 13 million pounds of food rescued and over 10,000 meals provided.
- Ellen mentions the use of social media, particularly Instagram, to recruit donors, receiving agencies, and volunteers.
- Ellen shares a testimonial from a rescuer and discusses the Share Table program with Miami Dade public schools.
- Ellen provides updates on the organization's growth and the need for more volunteers and site directors.

Q&A

- Speaker 2 opens the floor for questions, and Melody asks about marketing reinforcement for donor businesses.
- Ellen explains the use of social media to promote donors and the positive impact on receiving agencies.
- Diane inquires about rescuing food from short-term rental properties, and Ellen explains the challenges and safety concerns.
- Ellen provides contact information for those interested in volunteering or starting a new site.
- Ellen discusses the increasing competition in the non-profit sector, mentioning companies like Too Good To Go that offer technology and tracking services.

National Food Recovery Alliance and Collaboration

- National Food Recovery Alliance, which aims to address common challenges faced by food banks.
- The discussion includes the idea of partnerships where different organizations can handle food collection on days when food banks are closed.
- Emily encourages participants to join the National Food Recovery Alliance and mentions an interest form available since January 13.

Updates and Challenges from Participants

- Participate in Food Waste Prevention Week, either by reposting on social media or organizing events.
- Sunny shares a significant challenge with receiving large quantities of half and half from Danone, which is difficult to distribute due to packaging issues.

- Sunny mentions the need to dispose of 30 pallets of half and half and seeks suggestions for handling the excess.

Solutions and Support for Food Waste Issues

- Emily suggests contacting William at Food Recovery and Farm Share for potential solutions to the half and half issue.
- Ellen mentions Farm Link, a group of college students who might be able to handle large quantities of food.
- The conversation highlights the broader issue of excess dairy production and the challenges it creates for food recovery organizations.
- Sunny emphasizes the importance of refusing donations that are not feasible to distribute and the need for creative solutions.

Positive Achievements and Future Plans

- Emily shares a positive note about moving 29 million pounds of food in Florida and over 80 million pounds nationwide in 202 with FoodRecovery.org
- The success is attributed to the expansion of the large donation team and the efforts of various organizations.
- Emily reminds participants of the next meeting on February 26 and encourages them to join optional meetings for further discussions.

Nov 20, 2024

Announcements:

- Need speakers for the February 26th meeting – interested? Email Emily (emilygrant@foodrecovery.org)

Presentation: PeelON - Ramji Moturu

In the News - article

- Packaging company to extend shelf life
- Reduce plastic problem
- 60% of produce spoilage happens in the supply chain
    - 61% happening during packaging, warehouse, handling, transportation, etc.
- Currently using a lot of plastic and ice to prevent spoilage

    - So much ice used to keep produce, etc.
- Problems with current packaging
    - Loss of freshness
    - 15% loss of moisture
    - 30% spoilage
- PeelOn packaging can extend up to 3 weeks
    - Antimicrobial
    - Breathable
    - Bio-compatible
    - Non-toxic, no microplastics
- Environmental benefits (reducing water and fuel savings), economic benefits, and food waste reduction
- Offering bulk crate liners and bags
    - Working in US, India and Europe
- Question: understanding compostable bags
    - Home compostable bags - made from oils (partially still made from fossil fuels, but “leftover” parts)
        - Base polymer and filler (is plant based)
- Question: Challenges?
    - Supply chain is not interested in sustainable solutions
    - Need to monetize and provide benefits - reducing spoilage and saves money
        - Packers are saving $1 per box!
        - Every load is $6,000 - big profit
    - For the ice packaging – accustomed to this
        - Needs to change - so used to see ice (happens in the retail market)
        - How to educate
- Question: Marketing strategy?
    - Brought down pricing
    - But still 10% more than current plastics
    - But extends shelf life, reduces spoilage
    - Not currently working in frozen > focused fresh
- Question? Working with large retailers?
    - Working more with bulk packaging, rather than directly with retailers

Presentation: Southeastern Food Bank - Mark Anthony

- Started in his garage
    - Now with semi-trucks!
    - Supports 85+ partners
        - Animal shelters, food banks, government agencies, cities

        - Partnering with Orange and Lake county
        - Located in western Orlando
        - Moves a lot of product - every 2-3 days
            - Working with distributors in Alabama and Georgia
    - Supports work out of the country
        - Working in the DR, Jamaica, Haiti
    - Food For Families - food is coming from Publix
        - 1200 families (3x a year)
            - Thanksgiving, Christmas and spring
    - SOS - program that supports seniors
        - Mobile home parks
    - Christian-based organization
    - Feeding Friends
        - Fresh produce, meat, box of groceries
    - Association of the Independent Food Banks
        - Founder
        - Opportunity to share with more food banks
        - rejectedloads.com
    - Question: which counties?
        - 13 representatives, representing 28 counties
            - Looking for connections in Tallahassee and Jacksonville
            - Needs sub-distributor
    - Also receiving some non-food product:
        - CVS, etc.
    - Sunny from Epic-Cure shared how great of a partner they are!

Roundtable updates:

- Anne- Community Harvest SRQ - hiring an Executive Director (30 hrs a week)
    - Needs to live in Sarasota or Manatee county
    - info@communityharvestsrq.org
- Asheena Moses - summer EBT continues to be a challenge
    - About 3 million children can benefit from this program
    - Will be a challenge to get Florida on board
    - Will share flier
- Mark Anthony - In need of funding
    - Starting next year FFRC will have quarterly meetings to discuss grant opportunities

Oct 23, 2024

Announcements:

- Need speakers for the February 26th meeting – interested?
- Food Waste Prevention Week is offering a session on how to host an in-person event
    - Join us on November 7 at 11 AM PST / 2 PM EST to discover tips and strategies to host an engaging event while capturing content that extends your impact long after the event ends. Register now
- Needs assessment from Hurricane Debby, Helene and Milton
    - Survey is here
- Epic-Cure: support@epic-cure.org
    - Want FEMA Supplies? Tarps, etc email Sunny with Epic-Cure

Presentation: Shelby Lewis with the City of Tampa - Home Biodigester Program

- Received a USDA Composting and Food Waste Reduction Cooperative grant
- Had planned to originally work with a composting company, but plans changed and circled back to USDA to re-work the grant program
- Revised revision of grant:
    - 2023 backyard biodigesters (Home Biogas)
    - $80,000
    - 100 residents
    - $24,000 match
    - Received 200 applications
        - Many community gardens and home gardeners
- 100% food waste diversion
    - Averaging 1-3 gallons of food waste per week
    - Challenges with manure access and set up (need 25 gallons to start system); took 3-4 hours to set up
    - Supplied kitchen bins to community gardens > to take home > return to community gardens
    - Also used funding to buy to-go containers to reduce single use plastics

Presentation: Chris Wilson - Rumbella

Rolled out Rumbella in UAE:

- Noticed 60% food waste, 20% poverty

3 sustainability goals with platform: Rumbella was founded with the mission of addressing inefficiencies in food production and sales

- food waste prevention: Marketplace to put surplus food on platform for consumers to buy
    - Vendors include coffee shops, restaurants, hotels, households too
    - Production (usually not fit for marketplace)
    - Usually 50% off, makes sure they get customer quickly
    - Manages deliveries and finding customers
    - UberEats in UAE
- donations: End of day, removed from marketplace
    - Works to donation partners to pick up at end of the day (working with food banks in UAE)
- Merchants - upload items like off-cuts of meats, etc.
- Monitor what is happening on the platform
    - Share data with vendors
- University were great pilot programs

Roundtable:

- Joanna: FWPW - call for webinars
    - www.foodwastepreventionweek.com (sign up to partner)
- Diane Daniel
    - Needs a used vehicle
    - Not focused on Vacation Donation as the coastal communities she works with were devastated from Hurricane Helene
- Emily: FoodRecovery.org > donated about 60,000 pounds of food to Manatee County post- hurricane Milton

Aug 28, 2024

Summary: Cameron from 360 Eats discussed their nonprofit's efforts in food recovery, highlighting the need for fresh produce and starches. They rescue 2000-4000 pounds of food weekly, serving 400 meals across Clearwater and St. Petersburg. Cameron shared his personal journey into food waste and the challenges of food insecurity. The organization also runs a composting program and a culinary training program. Edgar from the city of Tampa was set to present on the home bio digester program but will present in October due to technical issues. The meeting also covered the Food Date Labeling Act and a need for warehouse space for Epicure in St. Augustine.

Presentation:

Introduction to 360 Eats- Cameron

- Cameron introduces 360 Eats, a nonprofit based in Clearwater, providing meals for food-insecure individuals in Pinellas County.
- Cameron explains the partnership with local food providers and the process of turning rescued food into nutritious meals.
- The food truck, called the community kitchen, serves 400 meals weekly across Clearwater and St. Petersburg.
- Cameron shares his personal journey of discovering food waste and the inspiration behind starting 360 Eats.

Challenges and Solutions in Food Recovery

- Cameron discusses the reasons for food waste, such as minor packaging damage and food deserts.
- He highlights the food insecurity in Pinellas and Hillsborough Counties, with 12.2% and 11.4% of residents, respectively, reporting food insecurity.
- Cameron explains the focus on reducing food waste and the importance of sustainability in their operations.
- The community kitchen aims to serve meals in a dignified way, addressing the shame and embarrassment often associated with food assistance.

Programs and Impact of 360 Eats

- Cameron outlines the food rescue program, which involves rescuing surplus food from local food providers.
- The community kitchen program serves high-quality, nutritious meals in a mobile and accessible way.
- The sprouting food program involves donating food scraps to local community gardens for composting.
- The culinary training program provides paid internships for young adults, aiming to help them secure jobs in the culinary industry.

Q&A and Closing Remarks

- Cheryl asks about the sustainability of 360 Eats, and Cameron explains the reliance on grants, catering services, and individual donations.
- Diane congratulates Cameron on the catering service and mentions a previous connection with Stacy, the former sous chef.
- Tom inquires about the payment model for community meals, and Cameron clarifies that meals are free and funded through sponsorships and donations.

Food Date Labeling Act and Sign-On Letter

- The Food Date Labeling Act, which aims to simplify food date labeling with two stamps to indicate freshness.
- It is confusing when there are 60 different date labels used by various companies, and the goal is to get a Republican to sign on in Florida.
- Encourage members to sign the sign-on letter, either as an organization or as an individual, to support the initiative.
- The Zero Food Waste Coalition is pushing for the act to standardize food date labels to make it clear for individuals.

Epicure's Need for New Warehouse Space

- Epicure is a food recovery organization, and they need a new warehouse space in St. Augustine area – if you have any connections, please reach out to Sunny at: support@epic-cure.org

Open Floor for Sharing Updates and Challenges

- Chris shares information about grants and encourages participants to email their updates for inclusion in the notes.
- Jonathan suggests pulling together information on available grants and invites participants to reply all to share details.
- Sue shares her excitement about a new recycling initiative with a specialized Florida license plate and invites interested participants to email her for more information.

June 26, 2024

Agenda:

- Reminder: No July meeting
- Too Good to Go - Sarah Soteroff
    - **Presentation: Too Good to Go**
        - explains how the company reduces food waste by partnering with businesses to map available food and reduce waste.
        - the company's mission to reduce food waste by selling surplus food to consumers through their app.
        - importance of monetary incentives for sources to reduce food waste and the impact on the environment.

        - Business example: National Donut store and other partners are motivated by environmental impact, not just monetary gains.
    - Reducing food waste through a mobile app
        - Currently in Orlando, Tampa and Miami
        - filtering options based on dietary needs and proximity
        - In the future: Too Good to Go aims to enter the grocery space to address food waste, starting with a location-based app.
        - highlights the benefits of reducing food waste for local businesses, including increased revenue and new customers.
        - the challenges of reducing food waste, including consumer education and the need for laws to support sustainable practices - and lots of bakery items/bread available; diversity of food is a challenge
    - Food waste reduction and quality control in the food delivery industry.
        - acknowledges the challenge of monitoring quality of food sold through the app with over 20,000 stores.
        - Quality control measures include user feedback
    - Sustainability and marketing strategies for a food waste reduction platform.
        - emphasizes the importance of direct partnerships with influencers
        - Pays for content - ie a video of someone opening their bag - wants to keep content genuine
    - Discussion around the effectiveness of using sports stars as brand ambassadors.
        - Especially if they promote for free
    - Reducing food waste in Florida through various initiatives.
        - Sarah shares insights on food recovery in Florida, encouraging collaboration and connection among attendees.
- Roundtable
    - Success story from SoSA - blueberry bush rescue in Winter Haven, FL

May 22, 2024

Agenda:

- Move for Hunger - refresher - Ruth Solomon & Kramer
- Farm Share - Ciara Cruz

Meeting Notes

Ruth and Kramer from Move for Hunger discussed their organization's mission to reduce food waste and provide meals to those in need through partnerships with moving companies and third-party logistics companies. Emily shared her volunteer experience with Stacy at 360 Eat, while Kramer highlighted the organization's fresh food initiative. In Florida, Ciara from FarmShare and Speaker 1 from Move for Hunger stressed the need for organizations to work together to reduce food waste and provide food to those in need. Speakers discussed the process of recovering food from moving companies and donating it to local food banks, emphasizing the importance of reducing environmental issues through food recovery and donation. Overall, the conversation focused on the various ways organizations can collaborate to fight hunger and reduce food waste.

Transcripts

https://otter.ai/u/5aAHtYT581xU9OBI1qulwiACTNI?view=transcript

https://otter.ai/u/muW1NzIrghNIjPIk-doPK5IeG_U?view=transcript

Action Items

- [ ] Kramer/Ruth from Move for Hunger to follow up individually with Joyce about their food drive programs.
- [ ] Kramer/Ruth from Move for Hunger to provide their contact information sheet to Emily to share with attendees.
- [ ] Kramer/Ruth from Move for Hunger to connect Ciara from FarmShare with their team to discuss food drive opportunities.
- [ ] Emily will share presentations and notes from the meeting.
- [ ] Emily will provide data on the economic impacts of food recovery for her advocacy efforts.

Outline

Move for Hunger

- Ruth greets everyone, mentions warm weather in New York.
- Speaker 1 introduces the call and explains they will try using AI for note-taking.
- Presenters Ruth and Kramer from Move for Hunger share their presentation.

Food recovery and transportation solutions for hunger relief.

- Kramer, Food Recovery Program Manager at move for hunger, discussed the organization's mission to mobilize transportation networks to deliver surplus food to communities in need.
- Move for Hunger has delivered over 42 million pounds of food to food banks across North America since its inception in 2009, with a goal of delivering 15 million pounds in its 15th year.
- Launched a fresh food initiative in 2020 to reduce waste and increase delivery to food insecure areas.
- Transportation of 120,000 pounds of donated products in Florida, equivalent to 99,000 meals.
- Company has transported 4.2 million pounds of donated goods across the country, including food banks, moving companies, and third-party logistics companies.

Food recovery and donation logistics.

- Kramer and Ruth discuss the food recovery program, including donation bags and pickup process.
- Questions arise about who packages donated food, and how long it takes for pickup.
- Ruth explains how to donate food to a local food bank, including sending an email with pickup details.
- Ruth also offers to find a receiving agency for donated food, with contacts across the country.

Leveraging partnerships for food drives in multifamily properties.

- Speaker 2 expresses admiration for the nonprofit's food recovery efforts, requests one-on-one conversation.
- Speaker 3 explains that their company is fully remote and doesn't own any assets, instead leveraging partnerships and connections in the industry.
- Speaker 7 asks about buying in from apartment complexes for food drives, and Speaker 3 mentions that it's a challenge to get high-level management to opt in, but they can connect Speaker 7 with their multifamily team for help.

Food recovery and collaboration among organizations.

- Speaker 5 details multifamily property engagement strategies for food drive success.
- Speaker 1 highlights the importance of collaboration in food recovery, citing Move for Hunger and Musically Fed as examples.

- Speaker 6 from Farmshare shares a call from Food Rescue, asking for help with picking up leftover food after a concert.

Farm Share

Florida's only independent food bank, serving 67 counties with fresh produce and education.

- Florida's only independent Food Bank, serving 67 counties across the state.
- Nonprofit organization collects and distributes fresh produce to those in need across Florida.

Food distribution and donations to help communities.

- Partners with 2000+ agencies across Florida to distribute food and supplies after disasters.
- Partnering with local emergency management offices to reduce food waste and provide aid to families in need.

Food recovery and donation, tax benefits, and logistics.

- Ciara encourages individuals to call for pickup of donations, reducing costs for organizations.
- Statewide food procurement coordinator provided for contact, with capabilities of housing items across the state.
- Ciara explains how FarmShare works with agencies and donors to recover food and provide it to those in need.
- FarmShare offers different options for food distribution, including sending a box truck or allowing agencies to pick up food at their facilities.
- Ciara explains how items are distributed to partner agencies, including fresh produce and protein.

Hurricane preparedness and food waste reduction in Florida.

- Organization distributes shelf-stable food to 5000 households ahead of hurricane season.
- Tom Fernandez started a food rescue in Cincinnati and plans to expand in Florida.

Food waste reduction and its impact on Floridians.

- Speaker 2 suggests potential partnership with Senator Rick Scott's team for food recovery and waste reduction.
- Speaker 2 discusses the importance of reducing food waste in Florida, highlighting its impact on the environment and economy.
- Speaker 4 requests data on the economy to support advocacy efforts, with Speaker 2 offering to share compiled data with the group.

April 24, 2024

Notes/Agenda:

- Food Waste Prevention Week - how was it?
    - Diane > webinar on vacation donations
        - Went well, 75 signed up
        - Follow up from attendees > creating traction
    - Joyce Norris
        - Siesta Key > live music
            - First bin location for collection
        - Farmers Market produce recovery
            - Sponsorship
            - Dollar coupon > encouraged buyers
            - Honored farmers & increased food purchases
            - Sunshine Community Compost & Sunflower Discount Market (fundraiser)
    - Joanna: Webinar committee for FWPW
        - 22 webinars > successful
        - Currently gathering recordings
        - Lots of attendees
    - No press coverage
- **Presentation: Reduce Your Use Tampa Bay campaign**
    - Hillsborough County
        - City of Tampa - biggest city
        - 1.5 million residents
        - Waste Management hierarchy
            - How does it reduce? Reuse and recycle?
            - Part of comprehensive plan - adopted Jan 2022
            - 15% recycle, 41% landfill, 44% recovery in Hillsborough
        - State of Organics

                - Recovered materials > metals, paper, glass, plastic, textile, rubber materials
                - Food waste is not considered
                - Only franchise haulers can move food waste or recycle (only about 2% in 2022)
                - Background backyard composting workshop with UF/IFAS Extension > 875 attendees in 2023
            - Biosolids-yard solid waste
                - Mix with yard waste
                - Saves $1mil
                - Most is sold
            - Tampa Bay Regional Recycling Partnership
                - Campaigns to include county/city or unincorporated areas
                - Two campaigns > check service provider for accurate rules
                    - tampabayreclycles.com
                    - reduceyourusetampabay.org
                        - Earth Day events, TV events, etc
                        - Can take a pledge
                        - No cost to join, no commitment
                - Encourage residents to take a pledge
                - Award from the planning commission
                - Great partnership video with City of Tampa
                - No plastic bags
- **Presentation: UF's Field and Fork Pantry**
    - **fieldandfork@ufl.edu**
    - Hitchcock Field & Fork Pantry > campus food program at the University of Florida
    - Established in 2015 > expanded in 2019
    - 4 fridges + 2 freezers
    - Mission: more food secure campus
        - Free resource > need a valid Gator ID
        - Shop once a week (perishable and nonperishable
        - Free choice model
        - 88 students that work part-time & federal work study students (running check out) + volunteers (commit 1-2 hours)
        - Donation based > receive grant funding & foundation page for monetary donations
        - Pick up from Sam's club and Winn Dixie
            - Get Bread of Mighty donations

        - Compost at pantry > partnership with Field and Fork Garden (separate from pantry)
            - Harvest fresh produce and donate to pantry
            - Compost gets picked up by the farm
        - Gainesville Free Food > can pick up salvaged items and get it donated (for items they can't put out)
        - 318,371 pounds of food distributed
            - 27,891 visits
        - Biggest donors: Bread of the Mighty & Publix
            - Check nutrition labels, damage, etc.
            - They have a manual for volunteers to understand best buy, expired, etc.
        - Sustainability Manager - Matty (she/her)
            - Donations from on campus kitchen
            - Food Recovery Network on campus > recover tray items? Who will package? Who will add nutrition labels?
- Need presenters for August and September
    - Possibly OCPS - Karena in June
- Roundtable
    - Diane and Lynda - trying to partner Star of the Seas (food bank) in Key West and Key Largo
        - To work on vacation donations > opportunity for the youth at the children's shelter to volunteer
    - Sunny - Epic Cure
        - Meat & dairy waste > remember to donate to farms (hogs, etc)
        - So many farms reach out > cost is going up for farms
    - Austin
        - Developing diversion master doc? Has not been created before
        - Maintenance?
    - Joanna
        - SENFC > works with Tortuga Music Festival (with Live Nation & Rock the Ocean)
            - Catered festival food was recovered
            - Canned liquid death water recovered > Farm Share

Food Waste Prevention Week- April 1-7, 2024
Events are posted on our calendar here

March 27, 2024

Agenda/Notes:

- Announcements: Food Waste Prevention week & kick off Friday at 11am EST
    - Join the kick off event - March 29th at 11am
    - Video call link: https://meet.google.com/orf-bxii-qcx
    - Or dial: (US) +1 575-305-4715 PIN: 173 441 844#
    - More phone numbers: https://tel.meet/orf-bxii-qcx?pin=1851722479207
- UF Facilities/Operations
    - UF Waste & Recycling Overview, work closely with the Office of Sustainability
    - UF Zero Waste goal - divert at least 90% from the landfill
    - Averaging 52% diversion over the last 5 years, with variability (esp. Due to construction)
    - ZW is more of a journey than a destination and requires a massive culture shift focusing on upstream behaviors
    - UF generates 21k tons of waste annually (incl. C&D)
        - Doesn't include UF Health or UAA (Athletics)
    - Many recycling programs, incl. Paper towels, scrap metal, ceiling tiles, ewaste, pallets, food waste
        - Used to do film plastic but the market for the material wasn't there
    - Organics is the 4th largest component of waste stream every year
        - C&D is the largest
    - Composting - food waste and paper towels - program was impacted by covid and hasn't fully recovered
        - Pre-pandemic pre-consumer food diversion: dining halls on campus, PK Yonge, Shands, O'Connell Center, Greek houses, Krishna lunch. Post consumer food diversion at O'Connel and Reitz
        - Paper towel composting at most E&G (Educational and General) buildings on campus
        - Diverted around 1k tons a year (all organics, including FOG)(45 tons a month of food waste)
        - Post-pandemic - 29 tons per month diverted. Only active food waste recovery at three largest gator dining locations. Still diverting at Shands, PK, and Krishna
        - Paper towel composting waned due to staffing and health/contamination concerns
        - Also do composting at events on campus. "It's a small piece of the pie"
    - Current challenges and opportunities
        - The pandemic changed food service (how food is delivered, staffing challenges at UF and the food vendor, etc.)

        - UF's longstanding food vendor changed in 2022
        - Some leadership changes resulted in difficulty with buy-in
        - Working to re-engage pre-consumer diversion at all dining halls
        - O'Connell Center post-consumer food waste conversation getting restarted
    - Closing thoughts
        - Leadership is on board
        - Challenge to implement successful organics diversion on such a large scale and with so much turnover. Need to constantly train and retrain. Many moving pieces and requires
        - Watson C&D recipient of organics
            - But UF is actively looking for another processor
            - Current processor is precarious. Watson may be looking to exit the market
        - Needs from Coalition: advocate for more resources, such as commercial composters
        - UF Extension program offers free classes to teach the community about the benefit of food they may not be familiar with (to reduce potential food waste)
- Florida Keys Children's Shelter
    - Video
    - Nonprofit helping at-risk kids in the FL Keys for 35 years, including shelter
        - All services are provided free of charge
        - 60% funding from grants, 40% from private foundations
    - Keys are considered a rural community. Substance abuse, high cost of living, and low income plague a higher proportion of families in the Keys
    - The only licensed emergency shelter in the Keys
    - Offer residential and nonresidential programs, including counselors in schools and helping families (preventative measures)
    - Main facility in Tavernier
    - Also have a Transitional Living Program in Key West (for kids who age out of the foster system)
    - Have a nutritionist onboard
    - Have gardens to provide children with food system and nutrition info
    - Star of the Sea SOS food pantry
    - Due to the great distances and traffic in the Keys, transportation has become a challenge
- Roundtable & updates
    - April speakers: Danny Gallagher and Danielle Guess
    - May speaker: Ruth and Ciara

    - June and onward are still open
    - May take a month off from presentations at some point
    - Vacation Donations recently got some great press coverage, including NYT and Rent Responsibility
    - TooGood2Go will present in November to Pinellas / Tampa Bay
        - Pinellas Partners in Recycling https://pinellas.gov/boards-councils-and-committees/pinellas-partners-in-recycling/ Too Good to Go presenting on November 20, 2024.
        - Good to Go presenting on November 20, 2024
        - TooGood2Go is a food recovery / restaurant couponing app
            - Similar to GOSeeTheCity
        - There's some concern that the app is being misused. Companies potentially use it just as a promotional tool, rather than truly for discounting food / food recovery. Is there potential for "greenwashing" in the food recovery world?
        - "Mystery Boxes" are potentially not enticing

February 28, 2024

Agenda/ Notes:

- Epic- Cure presented by Sunny
    - Opened in 2019 their first warehouse. 21 million lbs of food diverted since then
    - Their services include rescuing food, processing, and gleaning
    - 2 warehouses (Putnam County, St. Johns County). Serve NE Florida (including some in service in Duval County)
    - Direct to public distributions. People can come shop
    - Also distribute from 17 sites each week
    - Three 45-ft long freezer units
    - Act as both a food pantry and food bank
    - Given out over 100k lbs of food to other agencies
    - Offer cooking classes to middle school and veterans. School kids get exposed to new foods/ingredients and get paid to cook for Elks Club members
    - Reject Pallet Project: missed a stop, receiving hours were missed, etc. - truck driver off-loads to landfills when large distributors reject load (can be 40,000+ pounds dumped at landfills)

    - Connect immediately to large-scale food banks using FoodRecovery.org's tech/app (Have identified network of 15 largest brokers / food banks in Florida)
    - Searching for funding - need about $100K to build out
    - Not enough data about the scope of the problem, but it's a known issue
- FoodRecovery.org presented by Emily
    - Link to presentation
    - Guidebooks: Food donors and nonprofit recipients
    - Director of FL Operations
    - Changed name from MEANS Database (operated under that name from 2015-2024) to FoodRecovery.org
    - Free to donate - free to receive
    - 3300 + partnerships
    - Donors are completely protected from liability when using the platform
    - 40 million hungry Americans - roughly 40% of food is wasted - the platform works to match excess and need
    - If a nonprofit or business is interested in receiving/giving donations, they sign up on the website
    - Nonprofit must give the EIN to confirm it is a nonprofit
    - No selling of donated food
    - First come, first serve. As app notifications come in, you must claim it to get the food
        - Working with Boston University and Penn State on Fairness project to give slow-to-respond businesses a chance at receiving more donations
    - The platform/app eliminates the need for calling around or googling who can receive the donations
    - Thanks to additional grant funding, FoodRecovery.org can now hire drivers to deliver the food
    - Reject Pallet project
    - School Food Recovery in the Orlando area
    - florida@foodrecovery.org 202-449-1507

Food Waste Prevention Week 2024: Anything to add to our calendar?

- Announcements:
    - FWPW
        - Elaine:
            - 70 partners registered to date (goal is 100) Pulled ahead of Washington with 63!

                - LauderAle Brewery in Fort Lauderdale will be hosting a Bread to Tap event on Saturday, April 6th from 5-7:30 p.m.
                - Vizcaya Village Farmers Market in Miami with be hosting a Food Waste Prevention Week event and school garden almanac release party on Sunday, April 7th from 9:00-12:00 p.m.
                - Visit website for details about Cooking Challenge and Restaurant initiatives during the week (Get Involved)
                - Last Partner Info Session is Tuesday, March 5. Register on the website. Alternatively, a recording of the Partner Info Session is available on the Partner Portal Page
            - Great content shareable on social media to promote FWPW
            - Add local events if they aren't on the list in the notes yet
                - Gainesville/UF looking to add a local gleaning event
                - FFRC will have a Food Waste Prevention Week kickoff event March 29th
                - March 30th Indian Rocks beach, VacationDonations food drive
    - This **year will have an increased focus on campus/event food** waste: two presentations from UF (and others!)
    - Should FFRC add Instagram?
                - Discuss in subcommittee - social media needs active management. Do we want to do that?
    - TransitionSarasota is rebranding to CommunityHarvestSRQ - to make it more clear what they do
    - VacationDonations (Diane) and CommunityHarvestSRQ (Joyce) will have food donation boxes in Siesta Key
    - VacationDonation experienced pantry rejecting perishables - saying they "legally can't."
                - Perhaps the resistance comes from their corporate level, not at the local level
    - March 9th, Florida Food Show with SE Produce Council (at the Tampa Convention Center)
        - Farmers and exhibitors from South and Southeast regions
        - 50,000 lbs of fresh produce to be packed up and distributed after
        - Need volunteers (from 5:30 pm - 8-ish or later, depending on how many volunteers they get)

January 24, 2024

Agenda & Notes:

- **Announcements: MEANS Database is… FoodRecovery.org**
- New email: emilygrant@foodrecovery.org
    - New website: https://foodrecovery.org/
    - *Calendar updates will be coming from new email (add to your contacts!)
- **What are our 2024 goals?**
    - FWPW April 1-7, 2024
        - Let us know if you're hosting any FL events
        - Virtual kick-off event March 29th at 11am
        - Community Meal Event with 360 Eats and FoodRecovery.org - April 4 - sponsoring ~200 meals
        - City of Tampa at New World Brewery - April 6
        - Moderating a panel discussion on community fridges (date TBD)
        - VIRTUAL Webinar: Wednesday April 3, 1:15 pm - 3pm
            - SENFC's: Buffet 2.0
            - FIU Food Demo
        - Sue - Virtual "Pack the Pantry" Party, community fridge
        - Diane -
            - Webinar (TBD) VacationDonations.com - short term rentals;
            - Saturday, March 30, citywide food drive aimed at catching mass checkout time
        - Asheena - FL Impact Agriculture Club - work with O-Town compost to get school's food waste turned into material for school gardens
        - It's not too late to add events. Check with https://www.foodwastepreventionweek.com/
    - Panhandle Food Recovery: Society of Saint Andrew, FDEP, MEANS – anyone else?
        - SE Recycling Conference
    - Discussion question: Is there something else we'd like to focus on as a coalition?
        - Ex: food diversion on college/university campuses? UNF?
        - City of Gainesville > UF diverts to some degree
        - Events/Outreach?
        - Vacation Donations is a great resource that we could support, but they are not yet getting the traction they'd like > might be too soon to push this project wider
        - Continuing with events > SENFC are doing this for 8 years
            - Uphill battle, but worth it!
            - Public education/outreach can happen at all events, big and small
        - Strengthen relationships with composters and farmers

            - Farmers Alliance grant for under-resourced, underserved farmers to help them work with school systems
            - More education around food recovery - can be small things like recipe cards. Don't have to be webinars
        - Collier County - Recycling competitions bring out good results. Can we lean into college rivalries for food waste prevention/diversion? - https://www.foodrecoverynetwork.org/ - could be done during Food Waste Prevention Week?
        - Pantry education on receiving perishables? Could be combined with community fridges?
            - Can we help pantries get the resources they need to have adequate refrigeration?
        - Indian River - There's a community fridge on campus. Food from cooking classes goes into the community fridge.
        - Sharing grant successes? What grants have you received? How much were they?
        - **"Okie dokie, artichokies!"** Planning committee will discuss further and determine what to focus on for later part of year (since Food Waste Prevention Week comes first)

- VOTE: Continue the format of 2 presentations per meeting?
    - Done via poll function in Google Meet
        - 9 yes
        - 1 no
        - 1 maybe
    - 3 more yes votes verbal/chat
- Feb 28th, next meeting: we need two presenters to give ~15 min talks
    - Even if you don't have a polished presentation, just sign up to tell us what you're doing
    - Kathy - Florida Organic Growers - presenting on the Organic Food and Farming Summit event
    - Epic Cure
- March 27th - 2 presenters
    - Another?
    - Emily - FoodRecovery.org
- Matt will ask UF's Office of Sustainability if they'd like to speak? Danielle Guess from UF's on campus pantry?
- **Housekeeping**
    - Website updates

        - check our beautiful website to make sure your org is listed there, if you want it to. Email Emily to get your info added.
        - Can someone volunteer to help with the website? 1 hour a month commitment (Can Jill do it?)
    - Update current invites/members (1-2 volunteers)
        - Diane

December 13, 2023

Agenda:

- **Presentation by Kelly Stainner with Society of St. Andrew**
    - Mission: Society of St. Andrew brings people together to harvest and share healthy food, reduce food waste and build caring communities by offering nourishment to hungry neighbors.
    - Started in in 1979; Florida started in 1995
        - Florida can glean year-round
    - Gleaning is going into the fields after farmers have harvested OR:
        - Primarily warehouse salvage
        - Backyard gleaning - glean fruit trees
        - Farmers Markets - donating excess produce after farmers markets
    - Bridging the gap between food waste (40-70% at farm wasted) and the need is high
    - Receiving nonprofits such as food banks, church pantries, soup kitchens, homeless shelters, veterans programs
    - Food is ALWAYS FREE; donated food cannot be resold
    - Over 80 million pounds since 1995 in Florida
    - Outcomes: Reduces methane gas from reduction of food in the landfill, decreases in miles from farm to fork, increases dietetic variety, neighbors helping neighbors
    - Harvest of Hope: Mission trips within the US
    - Additional program: Christmas cards, hunger-focused bible studies, advent devotionals
    - Question: Gainesville area?
        - Someone covering Hastings and Jacksonville
        - Not directly working Gainesville volunteers and farms
            - Currently partnering with Citra (for peaches and grapes)
    - Question: Connecting with Joyce from Transition Sarasota re: gleaning
    - Glean after Tampa-based conference with the “best of the best” produce
        - March 9, 2024
- **Presentation by Mat Buszo with the City of Gainesville**

    - Zero Waste Ordinances
    - Road to Zero Waste (mailers)
        - Apartments and condos
        - Focus on recycling, how to compost, creating a lease transition plan, collection frequency
            - Composting required starting in June 2024
    - Food Service Establishment
        - Reducing single use (with plastic straws)
        - Focusing on commercial collection frequency, public litter receptacles, single-use plastic cutlery by request only
        - Stopping waste BEFORE it happens
    - Zero Waste Resolution – goal by 2040
    - Why care? Engaged citizens asking for what they want
    - Multi-family residential property reuse plan
        - Notice to tenants at least one month in advance
        - Location to donate on site
        - Weather protection plan
        - Identify local reuse organization
    - Recycling Program and Education
        - Downstream
        - Post educational signs
        - Focus on benefits
    - Food Waste
        - No commercial composting (yet)
        - Curbside composting (small scale)
            - Pilot program for last 2 years
            - 400 households
            - Then sold to gardens and private residencies
- Next meeting: Jan 24th (New year focus)
- Announcements
    - Biden-Harris Administration Announces Draft of the National Strategy to Reduce U.S. Food Loss and Waste
    - Diane: Expanding the food drive in Clearwater
    - Lana: Florida Local Food Project
        - Sue - spearhead Food Recovery Group within FOG
        - To share more resources
        - Kick off training - Jan 18th
        - Community Fest: Growing Together Event in Miami
        - FOG's Organic Food and Farming Summit

November 29, 2023

Agenda:

- We are invited to join the Zero Food Waste Coalition. Can anyone join and represent FFRC? Sue Flak is attending regularly - thank you!
- Presentations - Diane Daniel, Vacation Donations (vacationdonations.org)
    - Pinellas County has a goal of Zero Waste by 2050
    - Located in Indian Rocks Beach (Pinellas County)
        - Provided legitimacy & validation
    - Provides resources where to drop off food and toys
    - We show you how and where. You take it from there!
    - Sand Key condo residents made a collection bin for departing vacationers
        - Collect nonperishables, and drop off to pantries
    - Occasional food drives - at vacation rentals & condos
        - Collected 28 bags of food for pantries
    - Plumlee Vacation Rentals put a donation bin in its lobby at two rental locations
    - Hosting information for different communities
        - Ex: vacationdonations.org/sarasota (for specific locations)
    - Unopened items only
    - Food drives coming up in January and February
    - Need to demand that it is taken care of with the property managers
        - Cleaners do not always want items
- Florida Organic Growers, Kathy Anderson & Lana Chehabeddine
    - Florida Local Food Project: “Creating connections among local food actors to establish relationships and increase local foods in our communities”
    - Making more fresh local food available, funded by the USDA
    - Nonprofit, started in 1987
    - Two programs: Quality Certification Services and FOG Education & Outreach team
    - Focusing on the farm and restaurant sector
        - Production, promoting, providing and selling local foods in all Florida
        - Timeline Feb 2023- 2025
    - Advisory community with UF, Florida Food Policy and Feeding Florida

    - Member and Partner Benefits: including newsletters, exclusive events, showcasing products, getting featured on their network, and more!
    - Need to be based in Florida or along the GA border
    - Platform- Florida Local Food Network
        - Using hylo
        - Discussion, project, event, group
        - Offers a feed to see what is happening - announcements, upcoming events, etc
        - Access to a member directory; includes a map
    - Opportunities for involvement: Virtual trainings, On Farm Events (not limited to organic of large-scale operations), Food Celebration Days, Symposiums in Oct 2024- Sept 2025
    - Tampa: https://foginfo.org/summit/
    - Get involved by signing up, sharing about the project and schedule a meeting with Lana and Kathy

October 25, 2023

Agenda:

- Presentation from Willie Puz
- Updates, reminder and roundtable
    - Join Linkedin Group
    - Join us to plan for Food Waste Prevention Week 2024

Notes:

Presentation from Willie Puz

Q- how do we make bills more enticing to get passed?

- Ans-Find out local legislators for your county. Find a champion (using key words on the various bill sites).

Q- how to make environmental bills pass?

- Ans-what's the current buzzwords. Right now it's a blue economy. If it impacts multiple counties, maybe better.
- plan on 3 years from proposal to passing.
- Date labeling bill-hopefully federal traction more than state.

From Joanna- Idea is to visit and show support for food waste bills. Reach out to bill sponsor and offer support + supporters

Resources:

- Florida House: MyFloridaHouse.gov; “Bill” at top of page / “Tracking” tab
- Florida Senate: FlSenate.gov; “Go to Bill” at top of page / “Tracker” tab
- Federal Bills: GovTrack.us; search by bill number or name, topic, legislator
- Florida League of Cities: FloridaLeagueOfCities.com; “Advocacy”
- Florida Association of Counties: fl-counties.com; “Advocacy”
- Watch Committee Meetings live onThe Florida Channel: thefloridachannel.org
- National Waste and Recycling Association (NWRA)
    - WasteRecycling.org; “Advocacy”
- Solid Waste Association of North America (SWANA)
    - SWANA.org; “Advocacy” (Member)

September 27, 2023

Agenda:

- Presentation: SENFC by Sue Flak
- Presentation: Florida Impact to End Hunger by Asheena Moses

Notes:

- Sustainable Events Network Florida and Caribbean (SENFC)
    - Advocates for sustainable practices within the events industry
    - Food rescue, recycling, composting, stakeholder engagement, sustainable practices
    - Education is the key - educating everyone, back of house, front of house, employees, volunteers, etc. - all involved in events
        - Breaking muscle memory - helping people unlearn wasteful habits
        - Need buy-in at all levels, having gung-ho managers is not enough
    - Zero Food Waste committee food waste pilot in 2016 video: https://vimeo.com/344851590
    - Event food waste reduction happens when we align with event organizers to coordinate in advance
    - Food & Wine Festival in Miami also showcases creative uses of rescued food
    - Need to have dedicated driver with a truck

    - Not just food is diverted from these events - beverages (incl. palettes of unopened drinks), towels, giveaway, etc. - companies don't want to pay to ship it back, so there's an opportunity for recovery/diversion
    - Q: "do/should event permits include sustainability language?"
        - A: "starting to see it more in some places."
    - Q: "Is there a minimum amount of unused food that is expected in order for this service?"
        - A: "no, but the important thing is to follow correct food handling guidelines"
    - Don't forget your local community fridges
- Florida Impact to End Hunger by Asheena Moses
    - Statewide anti-hunger organization
        - Dedicated to advancing health equity by ending hunger for all Floridians
        - Worked since 1979, established school breakfast program, after school meals, and summer meals for students
    - FL poverty rate - 13.3%
        - FL median income $57k, not enough to sustain a family
    - What we do: Advocate, Connect, Educate
    - End of February is Children's Week
    - Voices for Healthy Kids - expand fresh access bucks to double SNAP benefits for healthy options
    - Health Retail Incentive Program - trying to pass this incentive program for the last five years
        - Encourage retailers to provide more healthy produce in underserved areas
    - Advocate for the Farm Bill
        - Governs everything we do foodwise
        - Govt shutdown partly influenced by govt. indecision on farm bill spending
    - More on Farm Bill
        - "Closing the Meal Gap" Act
        - "Enhanced Access to SNAP" Act
        - "SNAP Plus" Act
        - "Lift the Bar" Act
        - "School Meals Expansion" Act
        - more counties are opting in
        - Uphill battle in FL getting legislature passed
            - Need to start in small places, boots on the ground: "We want to infect the entire state with good"

    - Connected sponsors to sites to feed more children
    - Family Dinner Table / Food Access coalition
        - Spoke directly to community members and stakeholders (and educated about community resources available)
        - Completed community needs assessment in Madison County, Homestead, and Hillsborough County
    - Community Engagement
        - A lot of families want to eat healthy but don't have the resources to do so
        - "So many misconceptions about SNAP. We're trying to break those myths"
        - People don't take advantage of programs because they don't know they exist
    - 5% of food for the hungry comes from the private sector
    - 95% comes from federal programs and could vanish
    - 3 main programs - National School Lunch Program, WIC, and SNAP
    - SNAP
        - the largest safety net program
        - 60% of participants are in families with children
        - Lifted ½ million people out of poverty
    - Educate the community - Nutrition Education, Resource Fairs, Farm to School
        - Bridge the gap between what the doctor wants for you and what you can do
        - Attend resource fairs with info about food banks, nutrition, etc.
        - Farm to School video from Ft. Braden Elementary in Leon County: https://www.youtube.com/watch?v=7XB6zq_KUJc&t
    - Q: "how to get people engaged in eating healthy when they think they're too busy?"
        - A: teach ways to preserve food and utilize shelf-stable food. The important thing is to really talk to the community. We try not to assume what people need. We try to ask questions and tailor our program to the needs of the community
- Announcements:
    - October just one presenter: Recycle Florida Today
    - The coalition is starting a social media presence
        - Starting with LinkedIn - https://www.linkedin.com/groups/12893319/
        - Want it to be a place to share wonderful things the coalition members are doing
        - Could use 1-2 hours of help managing it

    - Food Waste Prevention week (April, 2024) planning starts
        - Last year FIU, in-person brew event, Society of St Andrew gleaning, etc.
    - Oct 4th, 2:15 pm planning meeting
    - Bella Delgado: 5 schools awarded share table award; will announce later
    - **Oct 25th, next meeting**

Announcements:

- Open spots to present November 29th and December 13th
- Join LinkedIn Group - Florida Food Recovery Coalition
- Join the social media & outreach submittee, headed by Tamanna (tamannam@hotmail.com)
    - Time spent per month 1-2 hours
    - How? Reposting material on LinkedIn & inviting more members to join LinkedIn group
- Join the planning meetings for Food Waste Prevention Week (April)
    - Meet 2x per month
    - Organize, plan and roll out FWPW 2024
        - **Next planning meeting Oct 4 at 2:15 pm EST**

August 23, 2023

Agenda:

- Presentation: United Against Poverty by Marianne
    - Video
    - Presentation
    - Purpose: to inspire and empower people living in poverty to lift themselves and their families to economic stability
    - Started in 2003 in South Vero Beach
    - Locations: Orlando, St. Lucie, Indian River County (North and South)
        - North Indian River county - newest campus with a health center
        - Have emergency pantries at each location
    - Help with the big five: food, transportation, housing, health care and child care, including the STEP program- Successful Training Employment Program
    - 2.6 million households in FL that meet ALICE
    - Focus on crisis stabilization, shared grocery program, education and success training for employment

        - 29 different non-profits have access to their space to help people who are struggling-health clinics, food, job employment
    - Fleet of trucks - pick up from from various locations throughout the US
        - Pick up discounted products, damage, “wrong label” etc.
- Presentation: FDEP by Chris
    - Document with resources
    - Question: federal composting program?
        - $300 million available through federal administration
        - Best for compiling for data
        - Education and outreach program
        - Focus on how program will continue
    - Question: Available for individuals? Some, yes. Ideally, partner with an agency/nonprofit
- Announcements:
    - Joined the Zero Food Waste Coalition, want to participate? Join a working group, description below.
        - Federal Policy Working Group: Farm Bill Priorities and Food Date Labeling: The federal policy workstream will work on advancing the Food Date Labeling Act and Farm Bill priorities at the federal level through written support, Hill and stakeholder meetings, and sign-on letters. This workstream will also work to identify opportunities for federal advocacy interest from members.
        - State Policy Working Group: The State policy workstream will provide a platform for sharing and understanding ZFWC member
    - Asheena: Updates from FRAC, please reach out to Asheena to support Farm Bill efforts (amoses@flimpact.org_
- Any other events this fall? Add to the list above.
- Ahead:
    - Continue presentations - anyone else to sign up? (November and December are open)
    - Participate in Food Waste Prevention Week
    - Next meeting Sept 27

July 26, 2023

To Do:

Share local events from around the state – conferences, events, festivals, etc. that might be good for us to partner and support.

Agenda:

- Presentation from Xavier at Renuable
    - Full service vertically integrated company. Diff. hubs all over Florida.
    - Not a strong infrastructure in FL around waste
    - Problem: Earth is in Danger, No Infrastructure, Limited Education
        - Food that goes bad, for every 10 pds of food sent to landfill composting would save 9 pds of GHG reduction.
        - According to the EPA more organic waste is sent than any other kind; about 45%.
        - Landfill doesn't degrade food because of the way it's stored.
        - The backyard is dangerous because of the process of pathogen reduction. 180 degrees for 15 days.
        - monitoring temp is very important
    - Goal is to change the conversation on how food waste is a problem. Compost is a solution
    - Solutions: We take your food waste, we process it, we change the world
    - Sustainable landscaping with regenerative practices
        - Compost to close the food systems loop.
        - take from community farms and gardens,in the meal prep, collect food scraps and pick it up weekly or biweekly to create healthy compost.
        - give it back to local farms and gardens to reuse
        - Contract with Broward County
        - Includes a youth curriculum
    - Sustainable products such as toothbrushes, etc.
    - Paid subscription program
    - Resources:
        - https://floridaforce.org/facilities/
        - https://floridaforce.org/resources/ilsr-compsoting/
- Question: how do you get people to participate?
    - It's a subscription basis; corporations get a dashboard of ghg saved composting fruit tree produce-planning maintenance costs, composting fruit from fruit trees.
- Question: what are municipalities doing to encourage residential composting?
    - Tampa almost had a drop off program subsidized through the usda grant. miami dade county. not wise to roll out to everyone as there may be contamination first heavy education.
- Question: Is contamination making composting hard?
    - ordinances passed in the city of Gainesville, more than a cubic yard then you are required to separate it and nowhere to send it.

    - Gamify challenges with stickers

Discussion: Fall project?

- Over the summer, event planning from conferences: 3 conferences at Hyatt coconut point in Bonita Springs. 2nd-had no excess food to donate. 3rd (florida festival of events-Joanna leading an event on food waste)- in a month or so, we will be collecting right after lunch partnering with Food rescue US to collect the food. (Krishna Sachdeva). Amanda from Naples compost will be there.
- Possible winter event: Sarasota EcoSummit (Joyce has details
    - Starting Dec 2nd

Next meeting August 23rd

- Presentations from: United Against Poverty, Florida Impact to End Hunger and FDEP

June 28, 2023

Agenda:

- **Buddy System (15 min presentation)** www.buddysystemmia.com
    - “Take what you need, leave what you can”
    - Miami Community Fridge Initiative (10 total across Miami-Dade)
    - Stock daily
    - 1,200 volunteers
    - Serving about 5,000 community members
    - Homebound Food Access program
        - Pair a volunteer with older adults to access food pantry on behalf of their “buddy”
        - 400 households
        - 80% is rescued food, remainder from Feeding South Florida
    - Looking to move to a larger space
    - 300,000 pounds rescued per year
    - 2 New Community Fridges opening
    - Began in 2020
    - Seeking Miami-Dade school connection/Karena

- **Blue Zones Project Jacksonville (15 min presentation)**
  https://bluezonesprojectjacksonville.com/
    - Community based health solution
    - Combining diet/activity/emotional well-being
    - 75 other projects across USA
    - Longevity based approach
    - Environmental impacts on health considered
    - People. Places, & Policies are 3 pillars of project
    - Active anti-tobacco campaign
    - 5 year project in Jacksonville
    - Connected to local nonprofits
    - 5 focus zip codes needing improvement
    - Life Expectancy improvement as goal

Update from Florida Recycle Today - successful presentation + food recovery

- 20 minute presentation available for members
- Food recovery during event was successful/50 lbs.total diverted
- WM is interested in coalition
- Upcoming conference w/SENFC opportunity for additional recovery effort

- Roundtable updates:
    - Joyce Norris - Mango recovery is in full swing
    - Asheena - FL IMPACT lobbying heavily on Farm Bill due to limits on SNAP

Positive Website Feedback:

“Good morning,

I wanted to send some positive feedback- I was teaching an environmental science lesson to some elementary students and when they were doing a webquest on sustainability they ended up on the Florida Food Recovery Coalition website. Part of their project was learning about sustainability & our food systems, and they thought I should let you know that we were using it as a resource and found some great information so thanks :)

Sincerely,

Ms. Platt & Josie, Keira, Matt, and Lynnsey”

May 24, 2023

Agenda:

- Summer Presentations (in-person, virtual & hybrid)
    - Food Policy Council: June 30, 12pm
        - Emily & Monica
        - Register: https://us06web.zoom.us/meeting/register/tZEqd-6opjksHdAUtxnBcyiacYAzRT3pjMlz
    - Recycling Florida Today: June 20
        - Emily (virtual) and Sue (in-person)
    - FL Festivals & Events Association Conference: August 22-24
        - Volunteer?
    - Organization presentations
        - Share about your FL work
- Other participation opportunities
    - EPA’s Food Too Good to Waste Call: May 25 (Virtual)
        - Edgar Castro Tello
    - UAP - 20th Celebratory Anniversary events: July 28
        - Marianne Fortin
    - Florida Impact has been advocating for food access in Farm Bill: Ongoing (Washington DC)
        - Asheena
    - Florida PTA State Conference: July 13-16
        - Elaine and Bela
    - National Ag in the Classroom: June 26-29
        - Bela (attending)

General Notes:

<u>Conferences</u>

- ReFED Summit Takeaways:
    - Sodexo Toolkit: Sodexo_Food_Recovery_Donation_Guide.pdf - Google Drive
    - State Policy Toolkit: FLPC_Waste_Reduction_Tool_Kit_v6 (1).pdf - Google Drive

- City of Hollywood - Sustainability Office. Joanna presented during the commissioner meeting and appealed to the commission to consider ongoing event food rescue. One of the commissioners suggested strongly encouraging food rescue during permitted events.
    - Joanna's Contact: joannaberens@bellsouth.net
- Bridgett Luther introduced herself and is interested in connecting with composters.
- With SoSA, Metropolitan Ministries, Joyce rescued **1,800 lbs of tomatoes** with one day's notice.
- Time slots open in June, July, August for presenting during coalition meetings.
    - June 28th: Chris Perry - Looking at Other States (15 minutes)
    - June 28th: Monica Ospina - USDA Composting Grant (15 minutes)
    - July 26: Xavier - Renuable LLC: Composting (15 minutes)
    - July 26: **VACANT**
    - August 23: Marianne Fortin - UAP (15 minutes)
    - August 23: Asheena Moses - FL Impact (15 minutes)
- Nearing our first anniversary! Advocating for the group through conferences.
- Looking for presenters to represent the coalition in any of the above conferences.
    - 2-3 hour commitment (virtual)
    - Emily has prepared presentations

April 26, 2023

Agenda:

- Presentation: Go See the City
- Presentation: Move for Hunger
- Roundtable

General Notes:

Roundtable updates

- Edgar- Tatum (intern) started an infographic to help people reduce waste at home, on the go, or both. It'll be on tampa.gov/foodwaste!
- Emily- FWPW was successful! Lots of events, It's a Good Friday to Reduce Food Waste went well, 2 school food recovery webinars had a great turn out, and the Grove to Tap event with 360 Eats and the City of Tampa was fantastic!
- Kelly- Rebecca did a great glean with the City of Orlando for FWPW!

Move for Hunger- Jackie Godlewski, Fresh Fruit Program Manager

jackie@moveforhunger.org, moveforhunger.org

- SOSA are great partners! Thanks for introducing us!
- Mobilize transportation networks to connect surplus food to communities in need
- 33 million pounds moved!
- Established in 2009 in NJ, making food rescue a part of moving- non-perishables
- Connecting movers to local food banks and food pantries
- Great events- food drives, truck pulls, can the CEO, etc.
- Use trucking and transportation for fresh food- COVID initiative- working on new ways to move fresh food to food banks and food pantries
- Bulk transports
    - Fresh- 8,000+ pounds, up to 400 miles round trip, dry or reefer, 24 hour notice, farm site rescues.
    - Dry and non-perishable- 500+ pounds, advanced notice needed
- Working with gleaning orgs, farms, Food banks, food rescue orgs, etc. All for free
- Cold storage- how do we bring cold storage to the food? Bring temporary cold storage to the farms!
- Permanent cold storage- RI Fish Tank to redistribute fish and in NC with SOSA and ECU
- Looking at mobile cold storage as well

Go See the City- Aneshai Smith, CEO and Founder

hello@goseethecity.com, 407-455-8204

- Platform walkthrough and overview
- Platform focusing on food waste reduction and food donation
- Working with restaurants, nonprofits, and municipalities.
- Give data to municipalities to give data regarding food donation
- Working with consumers to reduce food waste at restaurants by giving them coupons to get unsold food before the restaurant closes at the end of the day
- Restaurants can switch between franchises and will keep analytics about food donated, food wasted, etc. All in compliance with CA SB 1383
- Restaurants that don't want to sell excess food, can donate the excess food. Food can be split between donation and commercialization.
- Municipalities can see the # of restaurants donating, demographic info, who is using the platform, etc.
- Users can see events, how much food they rescue, and collect badges
- Main customers outside of nonprofits- Restaurants, venues, and government

March 22, 2023

Agenda:

- Updating the directory
- Updates from planning team: presenting at Food Policy Council, research other food waste coalitions, diving deeper into events/festival food recovery, outreach to Florida Festival and Events Association and Florida Restaurant and Lodging Association
- Roundtable updates

General Notes:

Updating the directory

Presenting at the Food Policy Council

- Trying to present at the council to discuss the work we're doing
- Emily and Chris will present, others are welcome to join

Researching other Food Recovery Coalitions

- Chris and Emily were looking to see if there are other food recovery coalitions that are statewide initiatives
- Chris found some interesting documents from North Carolina and South Carolina, they have some initiatives.
- Joyce recommended looking into Food Rescue Hero- they have some good resources for volunteer recruitment and other frameworks.

Festival and Events food recovery

- Joanna has opportunities to recover food from events and festivals, Emily and MEANS have been engaged with them.
- Emily called for members to dive deeper into this, would the coalition like to be involved more?
- How can we support Joanna more as a coalition?
- Joyce wants to see what logistics are needed (reefer trucks, etc.) and who are the main contacts (restaurants, hotels, etc.)
    - Joanna works with the event planners and managers primarily, emphasis on buy in from all stakeholders.
    - There are concerns about refrigeration, but it can be worked around with logistics.

    - Move for Hunger and FarmLink were recommended with Kelly Stainner, these are for primarily pallets and large loads.
    - Want to invite Farm Link on a Coalition call to present
    - Joanna recommended the possibility of partnering with local transportation orgs to pick up items using coolers/ cooler bags, such as DoorDash
    - Timing and planning is everything
- Planning team will look into this more
- Majority of the coalition wants to focus on moving in this direction- let's recover more food from some events

Florida Festival and Events Association and Florida Restaurant and Lodging Association

- Chris looking to contact someone at the Florida Festival and Events Association and Florida Restaurant and Lodging Association
- Partnering with SENFC, Joanna has some connections, encouraging Chris to reach out!

Roundtable Updates

- Article in the Miami Herald about Food Rescue US!
- Sue Flak- Building a new fridge and a community garden on a college campus! Congratulations.
- Joanna Berens- South Beach Wine and Food Festival rescued 20,000 meals and 14,000 pounds of compost. Honda Classic recovered food partnership with MEANS! Hosting 2 FWPW events with FIU, such as the Knead to Dough Better, 4/11 at 4:15 pm EST
- Lots of webinars with FWPW!

February 22, 2023

General Notes:

Website rollout

- Website is ready to use and rolling out.
- Tech issues are in progress.
- Email was sent out though MEANS and posted on socials.
- Keep promoting the website and rolling it out. We want as many agencies as possible and organizations involved.

Toolkit walk through (great job everyone!!!)

- Toolkit access
    - Toolkit is accessible through those who have the link.
    - If demand grows for a communication kit, we may consider publishing it to the public via the website.
- Media overview
- Quick blurbs created for social media content/captions

Food Waste Prevention Week

- Kick off is 11-11:30 on 4/7.
- Going through google doc to discuss what ‘s happening in Florida.
- Sending the full version of the graphics and itinerary in a week to Elaine.
- Waiting on FSU student research to respond. There is a survey being sent out in collaboration with DEP and Food and Nutrition Association to increase workshop participation.
- There is a tap to bread virtual demonstration in collaboration with FIU. Joanna should hear back in the next couple of weeks to have an in person event. Joanna, share details with Elaine when it happens.

Updates

- SoSA is participating in the SE Produce Council to collect all the produce at the end. More than 100 volunteers are putting in time.
- FFRC included in the Honda classic this weekend.
- Joanna’s organization partner has scored a big win by officially collaborating with a chef at a large hotel in Hollywood, FL to regularly donate trays of food.

FYI:

- https://www.flsenate.gov/Session/Bill/2023/00739
- https://scdhec.gov/environment/recycling-waste-reduction/dont-waste-food-sc

Next meeting: March 22nd, 2023

January 23, 2023

General Notes:

Emergent matters

- None shared

Website rollout

- Members are meeting to create a communication toolkit
- You will receive:
    - Email template
    - Graphics for social media
    - Blurb for social media posts, newsletter, email, website, etc.
    - Press release
- We said the soft launch will be today, but because the website is already published this is less necessary.
- Please wait to share the website publicly after we complete the toolkit
- Only one domain name is working - the other three do not work (yet)
    - floridafoodrecovery.org

Food Waste Prevention Week

- Chris has started gathering resources for the Friday presentation about everything happening in Florida to promote the events in the upcoming week
- Share a brief description of what will be included for Florida with Chris, including photos, so he can prepare this
- Confirmed the brewery event: Saturday April 15 at 7venth Sun Brewery from 3-6 pm
- SENFC is doing trivia questions with Q&A about food waste during a previous networking event and shared the FFRC website and promoted the FWPW events, including this in January newsletter and will add this on social media.
- SENFC plans to partner with FIU to hold a local bread to tap event, but they are still determining if there is capacity to do this; ideally this will be student-oriented. If this falls through, they will support the other Saturday event at a brewery in Fort Lauderdale (Lauder-ale event is something Elaine shared with Joanna, so she needs more info from her). Tuesday April 11 SENFC webinar is still confirmed.
- Joanna and/or Chris will contact Elaine to learn more about how the events will be displayed on the FWPW website (ideally this will be a map with all the opportunities and events)
- FDEP FSU Sustainability Fellows are developing models/resources for school waste prevention. End goal is to create a 5-7 slide presentation that FDEP can use in the future.
- FL Impact to End Hunger has been working with a school in Orlando (Monarch Learning Academy) related to food justice and would like to work with Orlando Utilities Commission and the school to plan something for the FWPW.

    - Looking for ideas from the FFRC about how to encourage students to reduce food waste
    - Students created PSAs on food waste, she can send this to the group
    - Emily suggested asking Bela Delgado about school food waste prevention strategies and opportunities
- SoSA works a lot with Monarch Learning Academy and does gleaning events with students, she can connect Asheena with the Orlando Office of Sustainability. Students are invited to join the glean SoSA has planned on Saturday during FWPW. SoSA has done school wide gleans with 150 students, so she can arrange events like this.

Group Roundtable

- Farmshare is looking to hire a Florida based Procurement Manager. Email John any referrals or interest at john@farmshare.org
- SE Florida Annual Climate Conference took place in December and SENFC recovered food from the effect. Zero Food Waste Committee is helping recover food at VIP tents at a golf tournament. This event has a partnership with the Palm Beach Food Bank. Plan to promote this in their channel to encourage other golf tournament organizers to do the same.

Next meeting: 2/22 at 11am

January 4, 2023

<u>General Notes:</u>

Emergent matters

- Impact 100 recently provided refrigerated truck to Feed the Hungry program to transport produce (update from Joyce Norris; she will send more info)
- Rotate note taking responsibilities every three meetings/months: open to volunteers!

Website review and rollout date

- Edgar with the City of Tampa has agreed to help to maintain the website
- Good feedback from the survey
- Rollout date:
    - Soon to capture people before the end of season
    - Sometime this month; at the end of January - 1/23/23 tentatively for soft launch, but need more time to create the toolkit
    - Jan 11 is national milk day

    - Emily will nudge everyone else in the group for additional feedback
- Rollout strategy:
    - Share the website link; there are 4 different domain names
    - Create social media post to share out + email template
    - Soft launch first: roll it out before promotion to catch any technical issues
    - Audience for rollout: public, nonprofits, food waste prevention agencies, etc.
    - Add the website link to our organizational websites (if possible)
    - Targeted media promotion; local news media, FDEP coordinator listing statewide, UF/IFAS Communications, RFT website
    - Create a communications toolkit:
        - List of all domain names for website
        - Social media visuals
        - Email template(s)
        - Blurb, quick language to introduce the website link on member organization's website or newsletters
        - Standard press release
        - Form mini-subcommittee to develop this (Kelly W, Bela D, Monica O, Joyce N); meet on January 11 at 2 pm
        - Contacts:
            - Questions about the coalition: Emily
            - Questions about the website: Edgar
            - Use the general gmail account for inquiries: floridafoodrecoverycoalition@gmail.com

Food Waste Prevention Week

- Upcoming partner info sessions: Jan 24 and Feb 9
- Sue has completed community fridge video feature
- Friday Florida Food Recovery Day - "It's a Good Friday to Recover Food" (4/7/23) to introduce and launch the event so that folks can navigate and join the event(s) the next week; highlight the work of food recovery and the coalition as well
- Calendar of Events to show all that is happening throughout the week
- Promote website during the Florida Day
- Website: https://www.savethefoodfl.com/

Updates & roundtable

- FDACS finalized Farm to School conference dates: March 9-10

- MEANS Database moved almost half a million pounds of food in 2022, having increased 9 fold since 2021; excited for more food recovery in 2023! Emily will share annual report with those interested

Next meeting: January 4, 2023 at 11am

November 30, 2022

General Notes:

Website reveal and recommended edits

- Purchased 4 domains for the website:
    - Floridafoodrecovery.com
    - Floridafoodrecovery.org
    - Floridafoodrecoverycoalition.com
    - floridafoodrecoverycoalition.org
- Will send the website link in follow up email so that coalition members can share more feedback and recommendations for improvements
- Share feedback during month of Dec and publish publicly during January

Food Waste Prevention Week

- Bread to Tap event with Joanna Berens in partnership with FIU, incorporating gamification, scheduling on Wednesday or Thursday
- Gleaning event proposed with Society of St. Andrew and FDACS
    - Plan to glean on Friday or Saturday in Central Florida
- Bread to Tap event at brewery in St. Pete proposed.
- FDEP contacting Florida Sports teams to highlight what organizations are doing to support food recovery
- Highlight community fridge initiative with Susan Flak
- Plan to determine “run of show” by January
- Webinar subcommittee met prior to Thanksgiving to determine themes for the week; for the events industry, the webinar will take place on Tuesday
- School food waste prevention webinars planned for Tues. April 4, 2023 at 9:30-10:30 am and Wed. April 12, 2023 at 2:00-3:00 pm
- Lynda Weinstein proposed Bread to Tap event for Florida Keys and plans to contact local brewery to investigate interest/feasibility

Group Updates

- Joanna B: Working with Southeast FL Climate Compact - Palm Beach, Broward, Miami-Dade, and Monroe - to assist with food recovery at their conference at the

Broward Convention Center. Lots of enthusiasm and buy-in for this initiative for event food rescue. The venue and caterer are on-board for zero waste. Event takes place next week.
- Susan F: The Fellsmere Fridge was featured in Waste360.com, please view and share with others!! https://www.waste360.com/food-waste/indian-river-county-fla-community-fridge-tackles-two-food-related-problems
- Emily G: MEANS Database will do 2 information sessions for Sarasota County "Save Food Sarasota" and was featured on ABC news. Event will take place on Dec 5 and 6. Transition Sarasota, City of Sarasota, and UF/IFAS Extension are collaborating to host the event with MEANS.

Meeting Date: October 26, 2022

Next meeting: Nov 30, 2022 at 11 am

Our Mission and Vision Statements:
- Vision: Waste less, Feed Florida
- Mission: The Florida Food Recovery Coalition utilizes local community connections and an established state-wide network to increase food security, reduce food waste, and protect the environment.

Agenda:

- Immediate needs related to Hurricane Ian
- Coalition Leadership Shifts & Co-chair Opportunity
- Website Updates
- Florida Food Waste Prevention Week
- Group Share-out & updates

Overview:

Emily is now working as Florida Program Manager with MEANS Database

Gil has stepped back from leadership with Coalition due to limited capacity. Emily is currently the only chair for the Coalition and is exploring options for co-chairing the committee. Responsibilities include:

- Working with Emily to lead the group
- Planning meetings (1-2 per month)
- Joining and contributing to the ongoing projects

- Speak with Emily offline for questions and to learn more about the opportunity

Rebecca Brockman, Oliver Johnson, Chris Perry, and Emily Grant have been working on developing the website and logo. The website will be unveiled during the November meeting for feedback and further development.

Chris Perry has organized a subcommittee to plan for Florida Food Waste Prevention Week. Contact Chris at Christopher.Perry@dep.state.fl.us to get involved. Elaine Fiore organizes FWPW nationwide each year and the theme is games and will take place April 10-16, 2023. Your organization can participate as a sponsor. The week includes inn person events, community service opportunities, scheduling gleaning events for Apr 15, 2023, K-12 and college activities, opportunities for teachers. The goals for this year is to offer value to partners and increase social media following. In person events include the save the Food Fest with school district in Broward. Cameron Macleish has contact information for a brewery in St. Petersburg for a possible brewery event. Chris Perryplans to arrange in-person or virtual events focused on Florida.

List of Group share-outs and announcements:

- How does the FDACS fit in with the coalition? Does it make sense to approach the new commissioner after elections?
    - Many lobbying dollars are being spent on food recovery at the state level
    - FDACS has allocated a position dedicated to food recovery but it has not been filled yet
    - FDACS is well aware of the need for food recovery
    - Approaching the new commissioner could be a good PR opportunity so that FDACS is better aware of the coalition's work
    - Lynda Weinstein and Sherri Atwell will keep this on their radar
- Joanna Berens: Zero Waste at Events; large scale events is a huge opportunity to rescue food
- Cameron Macleish launched food truck with rescued food going into food insecure neighborhoods
- Sunshine Organics and Compost: own and operate a commercial composting facility, working with mostly landscapers and want to build more connections with the agriculture sector. Working in Jacksonville, FL and about to open a new facility in St. Johns in St. Augustine and plan to open a new facility in Central Florida.
    - SoSA has many contacts with farmers in the region and will help with this
    - Federal government issued 500 million dollar grant to companies that are creating alternatives to fertilizer and looking for companies that are creating soil amendments or fertilizer that will be available to farmers

immediately; want to modernize equipment to double the amount of organic compost and create compost faster, but the equipment is very expensive so the grant would help to purchase this. There is farmer interest in compost but not a consistent, quality supplier of food waste grade compost and biochar. They are the only company producing biochar in FL
    - Their need is more relationships with farmers and let them know that this is available
    - Meeting with Duval County schools to divert food waste from the landfill and turn it into compost
    - Karen Moore: DEP registers the SOPS for the yard waste and composting facilities in the state. They can help with regulations and connections.
- Buddy System, Kristin Guerin: Miami community fridges (10) in the city. Partners with many organizations and businesses to rescue and receive food to put back into the community. Homebound food access program for elderly or disabled people who cannot travel to the pantry. Just opened a new community food pantry that receives rescued food. Some upcoming events can be shared with the group and on the website.

Meeting Date: August 24, 2022

Next Meeting: October 26, 2022

Agenda:

- Emily: Vision and Mission are set (no additional feedback was received)
    - **Mission:** The Florida Food Recovery Coalition utilizes local community connections and an established state-wide network to increase food security, reduce food waste and protect the environment.
    - **Vision:** Waste less, Feed Florida
- Rebecca: Using Pumble (quick tutorial)
- Emily: Using the “Food Recovery Benefits for vendors” (attached) as a starting point to build a one-pager
- Emily & Rebecca: Creating a website

Overview:

Rebecca Brockman gave a quick tutorial on How to use Pumble and the various chat channels. General question answers and app download can be found here. We

welcome lurkers and those who just want to listen to our conversations about improving food waste reduction and recovery.

The idea of a website as a resource and library for food recovery work in Florida organized in one place so people can access it was discussed. For this, Coalition members are requested to give their: **Logo, Public Contact, Website, brief description of what you do, and 1 or 2 photos.** Additional requests included: info on opportunities for organizations and the public to support your work, as well as documentation, flyers, recordings, etc.

The coalition now has an email: floridafoodrecoverycoalition@gmail.com. All requested documentation is to go here.

Meeting Date: July 27, 2022

Next Date: August 24, 2022

Agenda:

- Guest speaker; Ned Scher from Project Dash
- Reviewing Vision and Mission Statement
- Food Recovery Directory

https://docs.google.com/spreadsheets/d/18V9PxWonYi0rjFAu31-aBlpIxqOMDbNWpFRgFCTIDFE/edit#gid=1547428904

- Flyers and Handouts

Overview:

The mission and vision statement for FFRC was discussed. **Mission:** The Florida Food Recovery Coalition utilizes local community connections and an established state-wide network to increase food security, reduce food waste and protect the environment. **Vision:** Waste less, Feed Florida. The Mission & Vision Statements will be put up to a vote in the next meeting.

Ned Scher from DoorDash's 'Project Dash' gave a presentation on their flagship food rescue initiative. All information from the slide show is on a pdf that is available upon request.

Q&A

What background checkers are done for the drivers?

- All drivers have criminal, sex offender, and motor vehicle background checks that goes back to 7-10 yrs; utilizes Checkr

Pickup Location limitations?

- No limits on pickup points, more the better to maximize driver time

Who do we contact for service and support?

- Unknown answer, contact ned@doordash.com

Is this available everywhere in FL? Way

- Available anywhere Doordash is available (some rural areas are excluded). Has a coverage made based on zip code.

Can we find out what other orgs utilize this?

- Contact team at doordash to pull that information

How do you assign drivers?

- Drivers that have been working for over 60 days and that have never been blocked.

Do you have any municipal partnerships?

- Yes, in a few states. EX: Pennsylvania (CSFP), Relationship with various govt entities

Do the drivers bring the boxes to the house, Like carrying the box in the house for a disabled individual?

- Likely something that can be done, but needs to be reviewed with operations. Submit this in the special instructions for the driver to know.

What role does door dash play in getting food to organizations and not individuals?

- Working on developing this. Currently partners with other food recovery software companies with Doordash working on logistics. Trying to do this on a larger scale and is running a small pilot this quarter.

Are there larger deliveries from restaurants to communities?

- Doordash has the capabilities for this. Nonprofits will place deliveries for restaurants (from restaurant to nonprofit), but this is still in development.

How do organizations set up w/ doordash to recover food from venues?

- Currently focusing on delivering from non-profit hubs due to the nuance of picking up from other organizations, like venues. However, doordash is developing a model to cater to this.