DECREASING WASTED FOOD IN CONNECTICUT

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APR 26 16
• Serve clients
• Train students
• 4 Main Policy Areas:
  ➢ Community Empowerment
  ➢ Sustainable Food Production
  ➢ Food Access & Obesity Prevention
  ➢ Reducing Food Waste
National Food Waste Reduction Goal

50% by 2030
Credit: U.S. Environmental Protection Agency
Confusion over expiration dates is a leading cause of food waste.
Significant food waste

- **Businesses** lose $900 million each year (2001 data)
- **Consumers** waste up to $2,275 per household on food thrown away* (2011 data)
Expiration Dates in Connecticut

• **Foods that require a label:** Milk, cream, yogurt, soft cheese, and other dairy products such as cream cheese and sour cream must be marked with a last sale date.
  – “Keep Refrigerated”
  – “Keep Refrigerated After Opening"

• **Voluntary version of the Uniform Open Dating Regulation**
  – “Sell by”
  – “Best if Used by”
NYC Repealed Date Labeling Law

If milk is handled properly, it will still be safe to consume even after the expiration date passes...
Better Food Dating System On Labels Could Save Billions of Dollars
Tax Incentives and Liability Protections

• Goals:
  – Encourage more food donation
  – Offset costs of food recovery
  – Incentivize innovation and entrepreneurship
Food Recovery

• Only 10% recovered in US
• Barriers:
  – Liability /bad publicity concerns
  – Distribution, storage, transportation costs
  – $, time to glean, collect, package, distribute

Table 9. Barriers to Donating Food

<table>
<thead>
<tr>
<th></th>
<th>Manufacturing</th>
<th>Retail and Wholesale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Transportation constraints</td>
<td>63%</td>
<td>42%</td>
</tr>
<tr>
<td>Liability concerns</td>
<td>50%</td>
<td>67%</td>
</tr>
<tr>
<td>Insufficient storage and refrigeration at food banks</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Regulatory constraints</td>
<td>50%</td>
<td>17%</td>
</tr>
<tr>
<td>Insufficient on-site storage and refrigeration</td>
<td>38%</td>
<td>33%</td>
</tr>
</tbody>
</table>

Federal Tax Incentives

- Shortfalls of current system:
  - Hurts small donors
  - Hampers innovative food recovery models
  - Fails to cover costs of harvesting, transporting, and storing surplus food
State Level Tax Incentives

- **Arizona**: State tax deduction for *restaurants* donating food to non-profits that regularly serve free meals to needy and indigent.
- **Colorado**: State tax credit for business that donates *agricultural crops (grains, fruit, vegetables), livestock, eggs, dairy* to non-profit hunger relief organizations.
Liability Protections

• Bill Emerson Good Samaritan Food Donation Act
Connecticut Liability Protections

• Protects donors and non-profits; Extra protection for establishments with hot prepared foods to donation to temporary emergency shelters during states of emergency
Food Scraps for Animal Feed

- **Connecticut**: allows the feeding of animal-derived waste to swine provided that it has been properly heat-treated and fed by a licensed facility.
  - All other waste may be fed to swine without heat-treatment.
  - Individuals may feed household garbage to their own swine without heat-treating it and without obtaining a permit.
THANK YOU!

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