



Use Food Well Washington Plan

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Washington State Department of Ecology



RCW 70A.205.715

- Outlines essential plan requirements
- Required independent analysis of Washington food flows
- Required Ecology to work with other agencies and subject matter experts for plan development



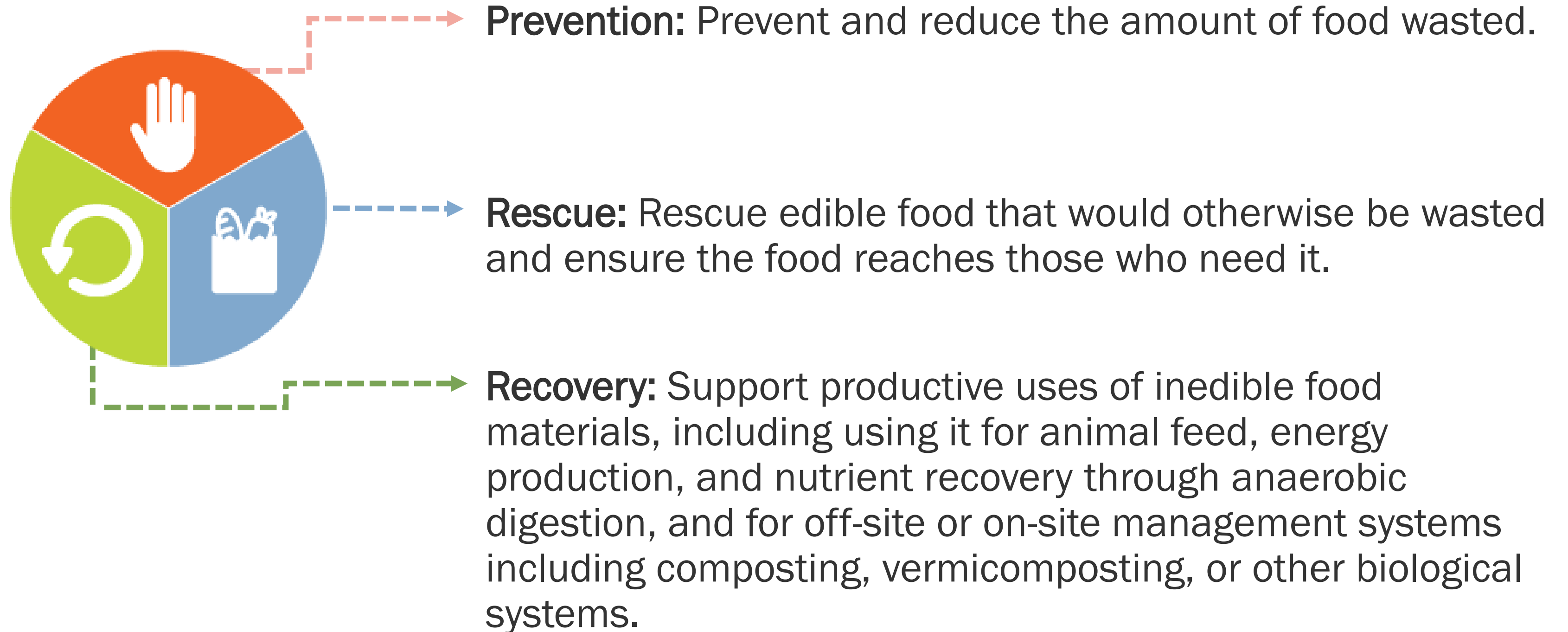
Definitions

Food waste: Waste from fruits, vegetables, meats, dairy products, fish, shellfish, nuts, seeds, grains, and similar materials that result from the storage, preparation, cooking, handling, selling, or serving of food for human consumption.

“Food waste” includes, but is not limited to, excess, spoiled, or unusable food and includes inedible parts commonly associated with food preparation such as pits, shells, bones, and peels. “Food waste” does not include dead animals not intended for human consumption or animal excrement.

Wasted food: The edible portion of food waste.

Strategies



Washington is aligned with global, national, and regional goals to reduce food waste by 50 percent by 2030:



Global

SDG Target 13.2



United States

U.S. EPA & USDA



Regional

CA, OR, WA, and B.C.



Washington Goals and Alignment

Goal 1: Reduce food waste **generated** by 50 percent by 2030.

Goal 2: Reduce at least half of edible food waste by 2030.

2030 Food waste reduction goals



Goal 1

Reduce food waste generated by 50 percent by 2030.

2015 Baseline Data



1,158,746 tons
food waste generated

2030 Target Goal



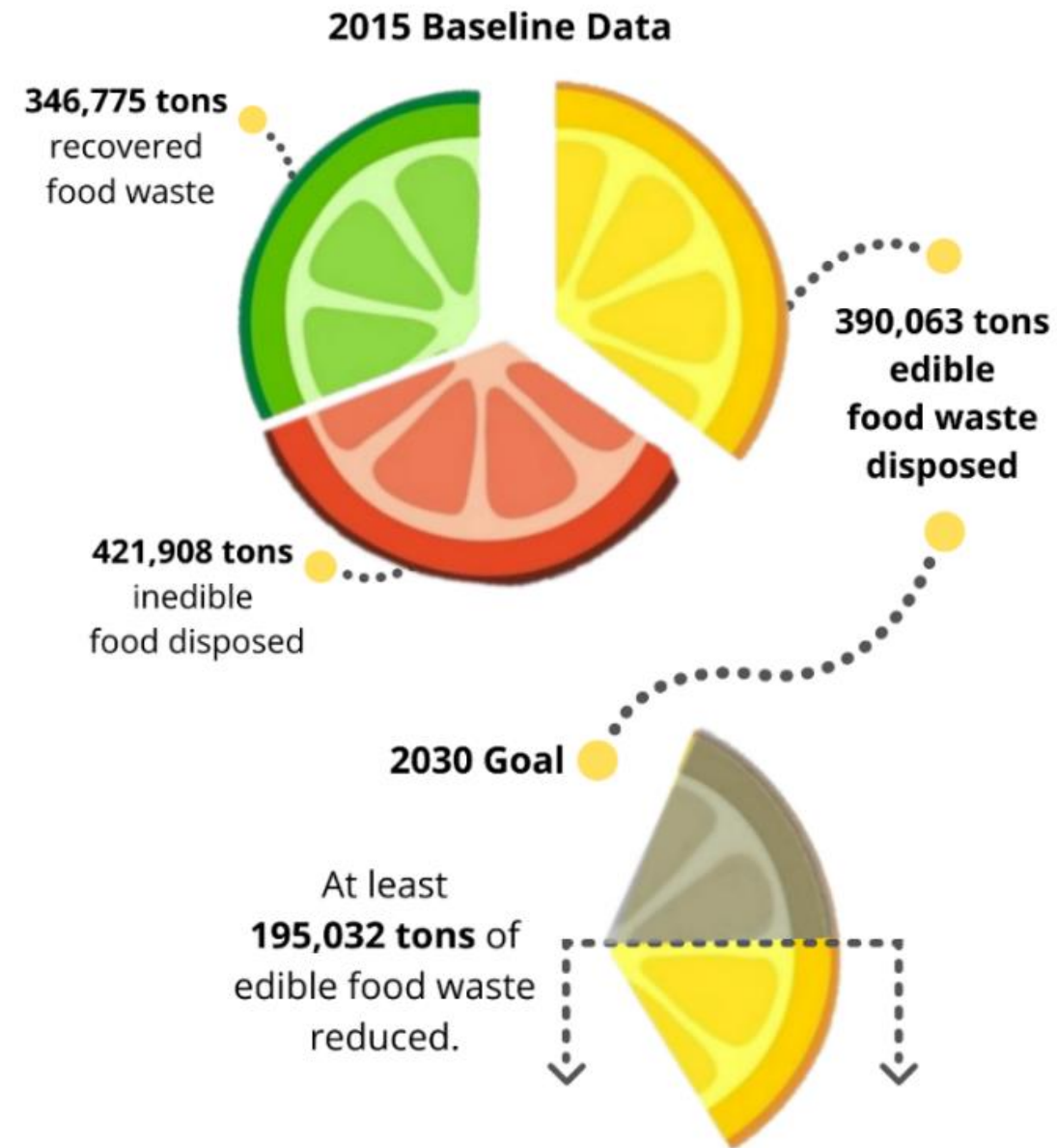
579,373 tons or less
food waste generated

2030 Food waste reduction goals

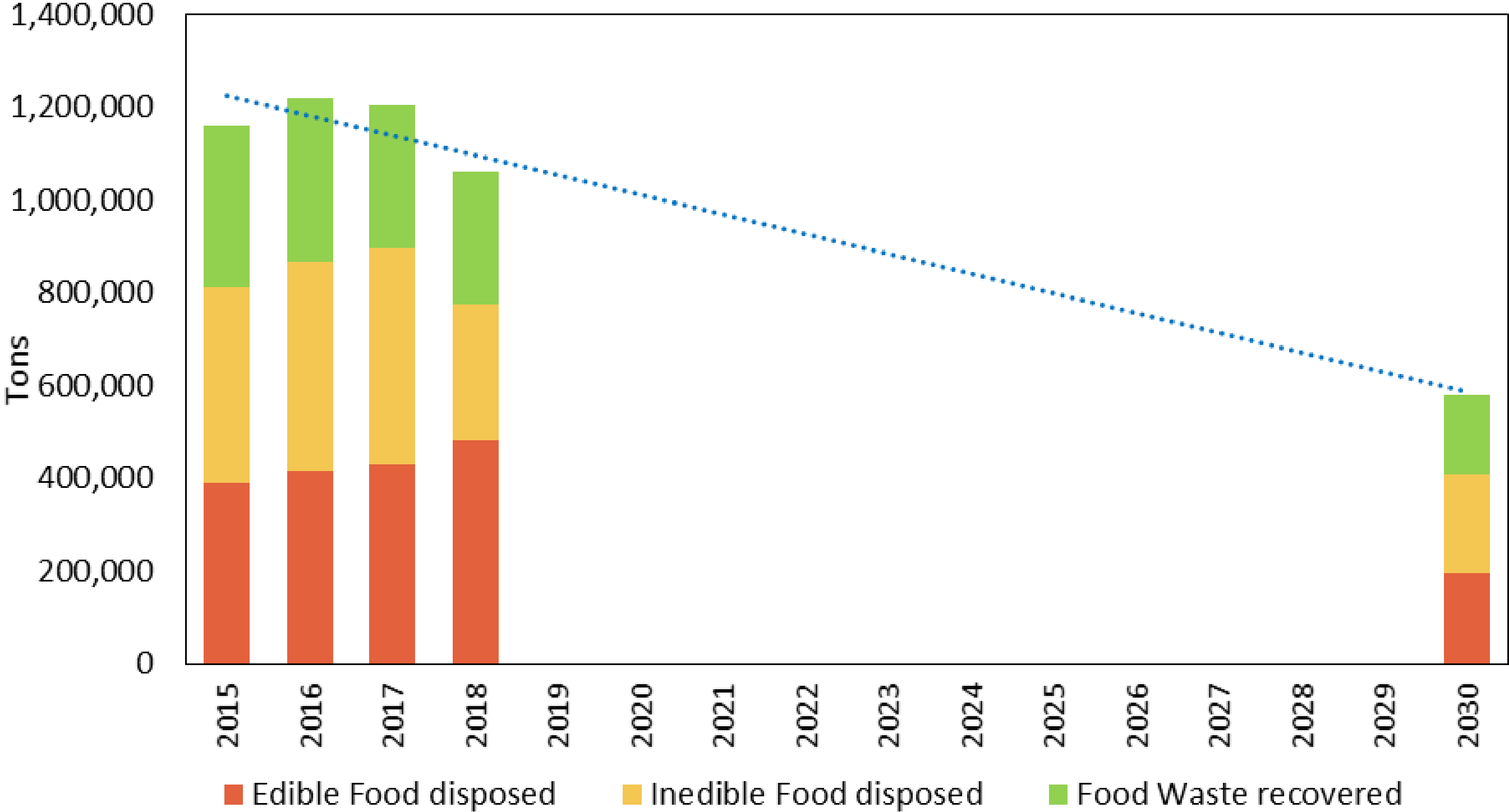


Goal 2

Reduce at least half of edible food waste by 2030.




Food Waste Generated in Washington with 2030 Target



Use Food Well Washington Plan Development




30 recommendations to meet the 2030 food waste reduction goals



Use Food Well Washington Plan

A roadmap to a more resilient food system through food waste reduction

Solid Waste Management Program
Washington State Department of Ecology
Headquarters
Olympia, Washington
December 2021, Publication 21-07-027



Federal policy (4)

State policy (9)

Funding (4)

Public education (2)

Infrastructure development (11)

Use Food Well Washington Plan net benefits



Environmental Benefits

The *UFWW Plan* has the potential to annually reduce food waste generated in Washington by 1.3 million tons.

This reduces greenhouse gas emissions by over 1.9 million metric tons.

The US EPA Waste Reduction Model estimates this reduction is equivalent to the energy needed to power over 346,000 homes annually.



Social Benefits

The *UFWW Plan* has the potential to reduce edible food waste by at least 295,000 tons per year.

This is critical when over 2 million Washingtonians experienced food insecurity in 2020.



Economic Benefits

Full implementation of the recommendations would create \$4 in benefits for every \$1 spent, and potentially garner net benefits of over \$1 billion annually in Washington.

Non-market benefits



Total Impacts

	Cumulative Annual Costs	Cumulative Annual Gross Benefits	Cumulative Annual Net Benefits	Cumulative Annual Diversion Potential (tons)	Cumulative GHG reduction potential (MTCO2e)	Avoided SCC 2022
Federal policy	\$28 million	\$113 million	\$85 million	49,000	71,000	\$6 million
State policy	\$17 million	\$54 million	\$36 million	142,000	204,000	\$16 million
Funding	\$53 million	\$473 million	\$420 million	109,000	156,000	\$12 million
Public education	\$5 million	\$142 million	\$137 million	47,000	67,000	\$5 million
Infrastructure development	\$233 million	\$690 million	\$457 million	979,000	1,409,000	\$111 million
Grand total	\$344 million	\$1.5 billion	\$1.1 billion	1.3 million tons	1,907,000 MTCO2e	\$151 million

Helpful tips and tricks

Food sector icons



Farmers and ranchers



Transportation, storage, and logistics



Retail food businesses



Schools and institutions



Hunger relief organizations



Food service and hospitality



Community and residential



Food manufacturers and processors



Composters and anaerobic digesters



Local governments



Washington State Legislature



25. Support value-added food processing and manufacturing



Recommendation

Support value-added food processors and manufacturers by:

- Increasing incentives for sector development in rural and urban areas.
- Promoting innovations in de-packaging and re-packaging technology.
- Increasing understanding of regulations and best practices for value-added food processing and manufacturing.
- Assessing the opportunities for large-scale food donations and food preservation to prepare food at risk of spoilage for donation or resale.

Overview

Value-added food processing is the process of taking a raw commodity and changing its form to produce a high-quality end product. In Washington, this can look like a farmer making salsa out of some of their tomato crop, or a company purchasing food residuals from a manufacturing process and then upcycling them into baking and smoothie ingredients.

Value-added food processing has the potential to have a large role in food waste reduction work across the state. When fully implemented, this recommendation has the potential to annually divert 27,854 tons of food waste from the landfill, while generating annual net benefits of approximately \$40 million. To catalyze this work, this recommendation supports the following actions:



Federal policy recommendations

1. Strengthen the Bill Emerson Good Samaritan Food Donation Act
2. Support a national date labeling standard
3. Increase markets for lower-grade or “imperfect” produce
4. Improve federal tax incentives



U.S. Capitol Building
(U.S. Federal Government)

State policy recommendations

- ★ 5. Create the Washington Center for Sustainable Food Management
- 6. Continue support for Pacific Coast Food Waste Commitment
- 7. Connect UFWW Plan to the Food Policy Forum
- ★ 8. Research strategies and develop partnerships to prevent food from entering landfills



Washington State Capitol
(Department of Enterprise Services)

State policy recommendations

9. Improve regulatory certainty for organics management facilities
10. Develop an emergency food distribution plan for Washington schools
11. Support 20-minute seated lunch minimum in Washington elementary schools
12. Support recess before lunch in Washington elementary schools
13. Increase access to food waste reduction education in Washington schools



(Karolina Grabowska, Pexels)

Funding recommendations

14. Dedicate state grant funding for statewide food waste reduction
15. Increase funding for local health jurisdictions
16. Increase funding for local government food waste reduction
17. Build more farm to school partnerships

Public education recommendations

- ★ 18. Develop and maintain statewide food waste reduction campaigns
- ★ 19. Develop and maintain a statewide food waste contamination reduction campaign

I'M A
~~BAD~~
APPLE



**DON'T LET
GOOD FOOD
GO BAD.**

Hi, I'm a bad apple, and I can cost you real money. Spoiled food like me costs each household here in Oregon over **\$1,600** a year on average.

Learn More at: DontLetGoodFoodGoBad.org

SUPPORTED BY THE OREGON DEPARTMENT
OF ENVIRONMENTAL QUALITY



Poster from Oregon's new food waste reduction education campaign. (Oregon DEQ)

Infrastructure development recommendations



Cold storage facility
(Food Lifeline)

20. Increase use of food waste and wasted food data tracking
21. Develop and maintain maps of food and wasted food flows
22. Improve food donation transportation
23. Increase access to cold chain management
24. Build more community food hubs

Infrastructure development recommendations

25. Support-value added food processing and manufacturing
26. Increase infrastructure investment in Washington schools
27. Expand anaerobic digestion at water resource reclamation facilities, compost facilities, and farms
28. Develop high-solids anaerobic digesters for mixed organic residuals
29. Increase use of small-scale anaerobic digestion
30. Diversify food waste management systems



Next steps

- We all have an opportunity to use food well!
- Ecology will continue to:
 - Annually track data and progress
 - Work with agency partners and subject matter experts
 - Focus on implementing the Use Food Well Washington Plan
- Read the plan and more on our [webpage](#)
 - Stay connected by subscribing to the [email list](#)

Contact Information

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Beta Hatch staff inspect and research mealworms to process food waste and create added-value products. See more on page 79 of the *UFWW Plan*.
(Beta Hatch)



Questions?

Thank you!

