



Food Recovery _____

TOOLKIT





TABLE OF CONTENTS

Welcome & Thank You

Impact

Owner/Manager Info

Why Food Waste Matters

Liability Protections

Tax Incentives

Have Food to Donate?

Food Safety Guidelines

How to Donate

Contact Info



WELCOME & THANK YOU

Thank you for your interest in being a food recovery partner with Just Food.

In 2022, Just Food had over 58,000 visits from local residents. The need in our community is greater than ever and businesses and organizations like yours help to make the work we do possible.

This digital toolkit is designed to help you understand food recovery and how you can make the biggest impact to food insecurity in Douglas County.

SOCIAL IMPACT

In Douglas County, 15.9% of households experience food insecurity. We have one of the 10 highest food insecurity rates in Kansas. Donating excess food helps reduce this burden. Additionally, restaurant employees are likely to be food insecure, as well. Being mindful of our waste can increase their buy-in with company principles and culture.

CONSUMERS CARE

Based on a recent survey, over 70% of consumers in Lawrence indicate that food waste is important to them. Joining as a food recovery partner shows that you care too, and that you are taking steps to reduce your own food waste. By sharing your story and encouraging consumers to be more mindful of the food they consume at your establishments, you can attract like-minded customers and create a community that works together to reduce the negative social and environmental impacts of food waste.

ENVIRONMENTAL IMPACT

It is estimated in the United States, over 40% of all produced food is wasted. Globally, food waste is the third largest contributor to greenhouse gas emissions. Reducing the waste sent to the landfill is environmentally responsible.

OWNER/MANAGER INFO



WHY FOOD WASTE MATTERS

Eliminating food waste can be a key contributor to reducing hunger in Douglas County. This includes reducing the amount of food sent to landfills as well as the donation of unsold, but still usable food to those in our community who are hungry.

LIABILITY PROTECTIONS

As an entity donating in good faith, you are protected from liability for the donated food. The Bill Emerson Good Samaritan Food Donation Act of 1996 encourages the donation of food and grocery products to nonprofit organizations for distribution to needy individuals. The Act exempts "persons and gleaners" who make good faith donations of food to nonprofit organizations that feed the hungry from liability for injuries arising from the consumption of donated food. Persons and gleaners shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.

TAX INCENTIVES

You can receive Federal tax incentives for donating food to an authorized 501(c)3 nonprofit entity (such as Just Food). An enhanced tax deduction allows eligible businesses to deduct the fair market value of the weight of donated food.

In order to receive this deduction, you can obtain a receipt from Just Food upon donation.

FOOD RECOVERY POSTERS

We have created flyers for you to print and post in your business to let staff know about the program and what items we can accept. You can download these flyers at the following links, or we're happy to deliver to you, as well:

[Food Recovery Flyer](#)

[Freight Recovery Flyer](#)

HAVE FOOD TO DONATE?

We're happy to take any of the following food items as well as items that may not be included on this list. If you have questions about whether or not we may be able to accept a specific item, please email us at operations@justfoodks.org

DAIRY



- Eggs
- Whole Milk
- Non-Fat Milk
- Skim Milk
- Milk Alternative
- Soft Cheese
- Hard Cheese
- Yogurt

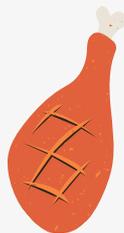
CANNED GOODS



- Tuna
- Beans
- Fruit
- Vegetables
- Tomatoes
- Peanut Butter

PROTEINS

- Deli Meat
- Frozen Ground Meat
- Frozen Beef, Pork, Poultry
- Frozen Seafood
- Fresh & Cooked Meat



GRAINS

- Bread
- Bagel
- Cereal
- White Rice
- Brown Rice
- Dry Pasta
- Tortilla
- Quinoa



PRODUCE

- Fruits
- Vegetables
- Bagged Salad Mix



PREPARED FOODS

Any prepared foods



FOOD SAFETY GUIDELINES



- Any prepared food must be held at 41° F or lower prior to donating. Frozen goods should be held at 10° F or lower.
- Buffet Items (anything that has touched heat) are allowed, as long as the containers were not partially consumed.
- All buffet items must be treated with regard to KDHE cooling specifications - from hot holding temp of 135° F or higher to 70° F within 2 hours, and to 41° F within the next 4 hours.
- Any food that was held between 41° F and 135° F for more than 3 hours cannot be accepted.
- Containers should be labeled with any common allergens (if possible) and date of production.
- Prepared food that is more than 7 days old cannot be accepted.

HOW TO DONATE

To become a Food Recovery Partner, please:

- Email Paul at operations@justfoodks.org.
- Email Chetan at production@justfoodks.org.
- Call Chetan at (785) 979-4753

Once you are a part of our food recovery network, you can call, text, or email (contact information below) to set up pickups.

If you are able to deliver your donated items, we are able to accept donations Monday through Friday from 9am to 3pm. Please bring all deliveries to the back door of Just food, at:

1000 E 11th Street, Lawrence, KS 66046

CONTACT INFO

Email: operations@justfoodks.org or production@justfoodks.org.

Phone: (785) 856-7030 or (785) 979-4753

Text: (913) 636-6477 or (785) 979-4753
