

FOOD WASTE MATTERS



COMMUNITY IMPACTS

- 15.9% of Douglas County residents are considered food insecure, meaning they don't have a reliable source of food.
- At the same time, it is estimated that 40% of all food produced in the U.S. is wasted.
- Just 1/3 of the total food we waste would be enough to provide all of the calorie needs for those who are food insecure.



Our restaurant proudly participates in Purposeful Plates, an initiative to reduce our food waste by making mindful choices in the kitchen and donating food that we don't serve to those who need it.

Food Waste —
It's Everyone's Responsibility.



Lawrence • Douglas County

PUBLIC HEALTH
Advancing Health for All



FOOD WASTE MATTERS



ENVIRONMENTAL IMPACT

Food waste is an environmental challenge.

- The production of food that is ultimately wasted accounts for 19% of all cropland and 21% of all agricultural water usage.
- Globally, food waste is the third largest source of greenhouse gas emissions.



Our restaurant proudly participates in Purposeful Plates, an initiative to reduce our food waste by making mindful choices in the kitchen and donating food that we don't serve to those who need it.

Food Waste —
It's Everyone's Responsibility.



Lawrence • Douglas County
PUBLIC HEALTH
Advancing Health for All



FOOD WASTE MATTERS



HOW YOU CAN HELP

- Consider how hungry you are before ordering or call to ask about portion sizes beforehand.
- If you don't finish your food, please save it to enjoy a second time.
- Have food to donate? Contact JustFoodks.org to learn how you can donate.



Our restaurant proudly participates in Purposeful Plates, an initiative to reduce our food waste by making mindful choices in the kitchen and donating food that we don't serve to those who need it.

Food Waste —
It's Everyone's Responsibility.



Lawrence • Douglas County

PUBLIC HEALTH
Advancing Health for All



FOOD WASTE DONATION GUIDE



FOOD WASTE MATTERS

In Douglas County, 15.9% of households experience food insecurity. We have one of the 10 highest rates in Kansas. Donating excess food can help reduce this burden.

DONATION GUIDE

Food Banks still accept foods after their printed expiration dates. Listed below are USDA guidelines for how long after their printed expiration dates foods can be donated.

*For more information download the [USDA FoodKeeper App](#)



DAIRY

Eggs	3–4 weeks
Whole Milk	5 days
Non-fat Milk	7 days
Skim Milk	7–10 days
Milk Alternative	1 month
Soft Cheese	7 days
Hard Cheese	1 month
Yogurt	1–2 weeks



CANNED GOODS

Tuna	2–5 years
Beans	2–5 years
Fruit	1–3 years
Vegetables	2–5 years
Tomatoes	1–3 years
Peanut Butter	1–2 years



GRAINS

Bread	2–3 days
Bagel	5–7 days
Cereal	6–8 months
White Rice	4–5 years
Brown Rice	6–8 months
Dry Pasta	1–2 years
Tortilla	1 week
Quinoa	2–3 years



PROTEINS

Deli Meat	2 weeks
Frozen Ground Meat	3–4 months
Frozen Beef, Pork, Poultry	1 year
Frozen Seafood	4–12 months
Fresh & Cooked Meat	3–4 days

*Use best judgement if items appear to have gone bad before suggested date

The Bill Emerson Good Samaritan Food Donation Act of 1996 protects entities from liability when donating food in good faith to nonprofit entities serving the needy. For more information about whether a specific food can be donated, please call Just Food.

COOKED MEAT TEMPERATURE

Beef & Pork: 145°F
Ground Meats: 160°F
Poultry: 165°F
Fish & Shellfish: 145°F

*Keep refrigerated until pick-up

HOW TO DONATE

Text, call, or email Just Food (information below) to set up pickups. Food must be packaged and labeled in preparation of pickup. To become a Food Recovery Partner, restaurants should email Just Food to arrange a schedule for pick-ups. When in doubt don't throw it out; save it and contact Just Food for donation guidance.

*Contact Just Food if you are in need of packaging materials

CONTACT

outreach@justfoodks.org
 785-856-7030

DELIVERY

Tuesday–Friday: 9am–5pm
 1000 E. 11th St. Lawrence, KS 66044

“WHEN IN DOUBT, DON'T THROW IT OUT”





OWNER / MANAGER

WHY FOOD WASTE MATTERS

The goal of Purposeful Plates is to unite businesses and their customers in wasting less food. This includes reducing the amount of food sent to landfills as well as the donation of unsold but still useable food to those in our community who are hungry. While changing habits and practices is difficult, you can make a difference by working toward this purpose.



SOCIAL IMPACT

In Douglas County, 15.9% of households experience food insecurity. We have one of the 10 highest 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 this initiative 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 our 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.



LIABILITY PROTECTIONS

As an entity donating food 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 the 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©(3) nonprofit entity (such as Just Food). An enhanced tax deduction allows eligible businesses to deduct the lesser of: 1) twice the basis value of the donated food or 2) the basis value of the donated food plus one-half of the food’s expected profit margin (i.e. the margin the donor would expect to capture if the food were sold at its fair market value). In order to receive this deduction, you must receive a written statement from the recipient organization. The statement must include:

- 1 A description of the donated property, including the date of its receipt
- 2 A statement that the property will be used in compliance with the requirements of I.R.C. 170(e)(3), which state that the donated food must be used to serve the ill, needy, or children;
- 3 A statement that the recipient organization is recognized as exempt from federal income tax under I.R.C. 501©(3);
- 4 A statement that adequate books and records will be maintained and made available to the IRS upon request.

***Just Food can provide the statement described above.**



Lawrence · Douglas County
PUBLIC HEALTH
Advancing Health for All



This is not intended as legal or tax advice. For advice as it pertains to your business, please visit with your tax professional.



EMPLOYEE INFORMATION

WELCOME TO THE TEAM!

We are a business that promotes food waste reduction through the following strategies:

- Reducing waste of food and ingredient components during preparation, such as using vegetable parts and meat bones for making our own broth
- Encouraging our customers to be mindful of their food choices and taking home leftovers when they have finished their meal
- Donating excess usable food to Just Food to be shared with those who need it

WHY IT MATTERS TO US?

Resource Efficiency— By fully utilizing our ingredients, we can maximize profits and reduce our waste.

Environmental Responsibility— Food waste is the third largest contributor to greenhouse gas emissions globally. We want to do our part to reduce the waste we send to the landfill.

Food Insecurity— 15.9% of Douglas County households experience food insecurity. By donating our excess food, we can help our neighbors get the food they need.

WHAT DOES THIS MEAN FOR YOU?

As an employee, you may be asked to separate food for donation and to contact Just Food at the end of your shift. When working in the kitchen, we may ask you to implement practices to reduce the waste of food products and ingredients. And, we may ask you to separate certain foods for composting instead of throwing them away. Most of all, we hope you'll join us in working together to creatively reduce food waste in all areas that we can.



Lawrence - Douglas County
PUBLIC HEALTH
Advancing Health for All

