



Emerging Streams: Rescuing Prepared Food



second harvest
HEARTLAND

Food changes everything.™



GoTo Meeting Reminders

- Questions are welcome as we go
 - The chat box will be monitored throughout the session
 - Please feel free to use the chat panel to record questions as we go
 - You can raise your hand on the control panel
- This call will be recorded and a link will be sent out, along with notes from the Power Point



Agenda

- Dianne Wortz, Food Rescue Emerging Streams Developer
 - What is Prepared Food Rescue?
 - Achievements so far!
 - Meal Connect
 - Safe food handling requirements
- Seth Evans, Operations Director at Hope Recovery
 - Agency experience
- April Rog, Director of Food Rescue
 - Donors
 - Are you ready to rescue?



What is Prepared Food Rescue?

Meal and snack program partners

- Frozen or chilled prepared foods that are ready to reheat
- Food service sized perishable and non-perishable ingredients



Food shelf partners

- Retail-packed perishable and non-perishable products
- Bulk produce
- Coming soon: Food Drive donations



right food, right place, right time



Achievements so far!

- Super Bowl 52
 - 152,000 pounds of food collected by 10 agency partners
 - Larger agencies collected pallets of excess produce, frozen foods and beverages
 - Smaller agencies collected trays of pre-made sandwiches and smaller quantities of excess ingredients
 - First large-scale use of Meal Connect to facilitate collections
 - Piloted a volunteer delivery program to assist smaller agencies
- General Mills pilot
 - Helped us test Meal Connect
 - Set up a weekly donation from their corporate cafeteria to a small residential meal program

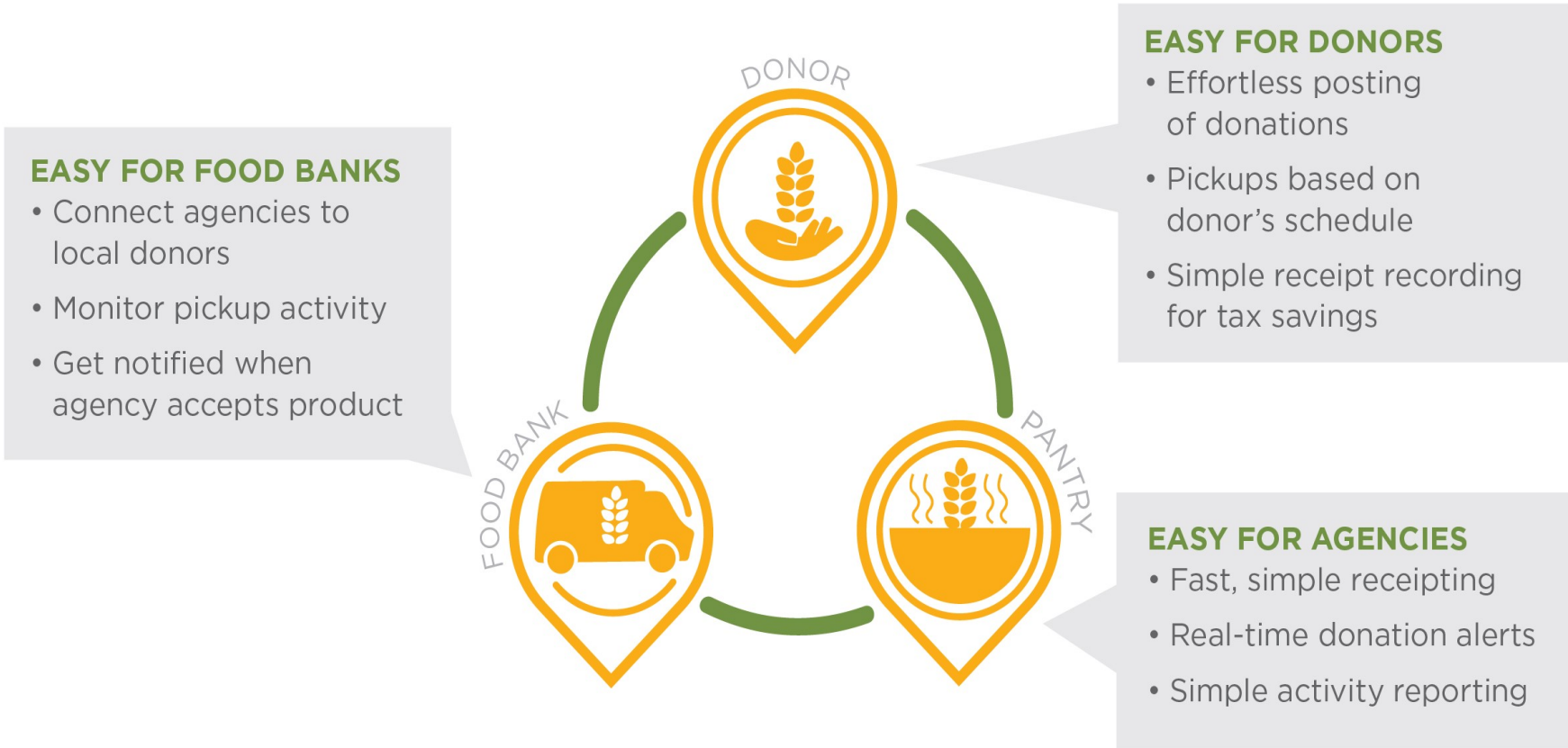


2018 Growth Goals

- Increase from 75 to 100 donors
- Increase from 20 to 50 participating agencies
- Coming soon: “Middle Mile Delivery Pilot”
 - Cohort of 6 food banks across the nation
 - Goal is to create a transportation solution for agencies



MealConnect: Making Prepared Food Rescue Easy and Safe











Meal Connect Process

- Donor enters donation description
 - Reason for donation
 - Food category
 - Storage needs
 - Code dates
 - Packaging info
 - Desired pickup date

Define Your Product

1) What is the reason for donating the product?
Excess Inventory

2) What is the approximate volume for each product type included in this donation?
Only enter pounds for product types included in this donation, leave unnecessary fields empty.

<p>Bakery <input checked="" type="checkbox"/></p>  <p>100</p>	<p>Produce <input checked="" type="checkbox"/></p>  <p>250 <input type="text"/></p>	<p>Meat <input type="checkbox"/></p>  <p>Pounds</p>	<p>Dairy <input checked="" type="checkbox"/></p>  <p>100</p>
<p>Prepared / Perishable <input checked="" type="checkbox"/></p>  <p>200</p>	<p>Beverages <input type="checkbox"/></p>  <p>Pounds</p>	<p>Nonfood <input type="checkbox"/></p>  <p>Pounds</p>	<p>Mix <input type="checkbox"/></p>  <p>Pounds</p>



Meal Connect Process

- An agency is matched based on location, storage capacity, ability to collect, and types of products desired

DONOR ENTE...	DONOR	AGENCY	DONATION	DISTANCE
2 days ago	Aramark (#T-01)	Loaves and Fishes Too (92%)	200 Pounds of Bakery	2 Miles
4 days ago	SIMPLS (#SIMPLS N)	New Hope Center (97%)	40 Pounds of Prepared / Perishable	2 Miles
4 days ago	SIMPLS (#SIMPLS M)	New Hope Center (96%)	15 Pounds of Prepared / Perishable	2 Miles
4 days ago	U.S. Bank Stadium (#T-01)	Loaves and Fishes Too (92%)	300 Pounds of Bakery, Produce	2 Miles

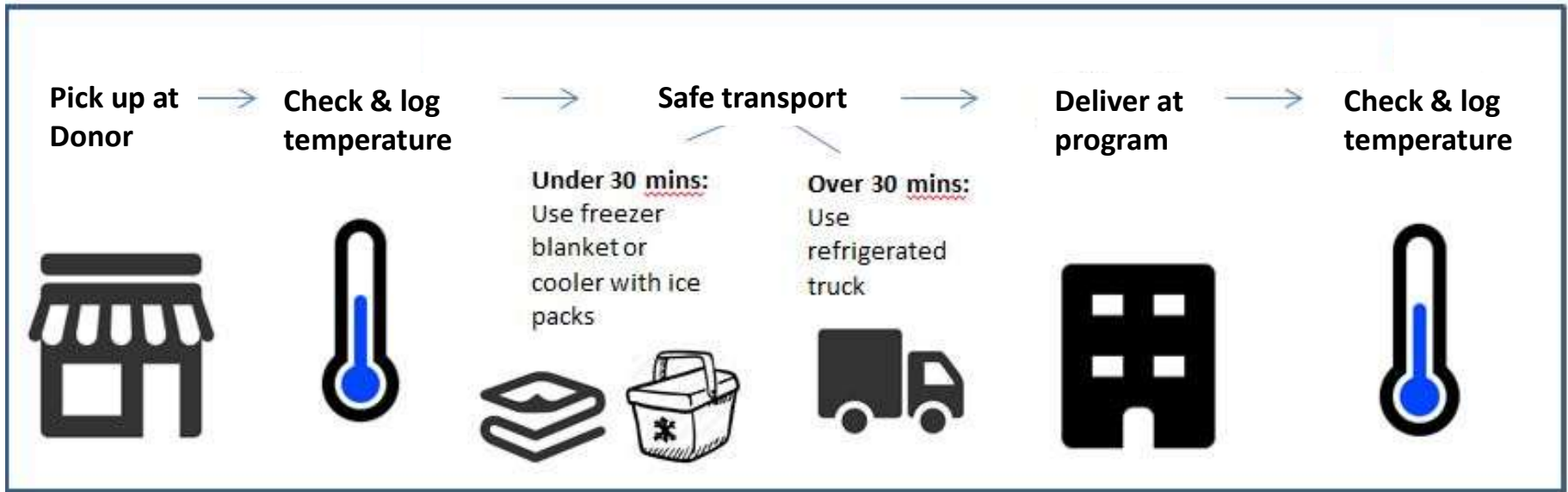


Meal Connect Process

- Agency receives text, email or phone call alerting them to the donation opportunity
- Has 90 minutes to accept or decline before it is passed to the next agency on the list
- Agency contacts donor to arrange pickup time
- After collection, Agency enters receipt in Meal Connect



Safe Food Handling Expectations



Agency Testimonial

Seth Evans, Hope Recovery Center

- Collecting grab and go items from two Simpls locations in Minneapolis skyway

How is the food used?

What are the benefits of participating in the program?

What are the challenges?

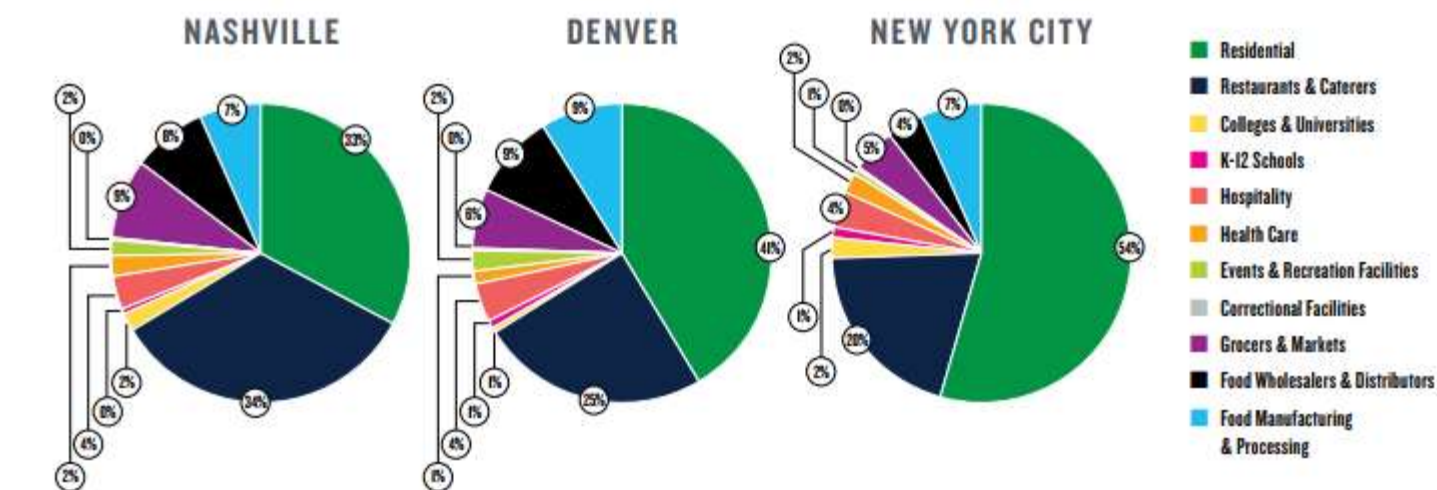
What has been your experience using Meal Connect?



Prepared Food – Quantifying Opportunity

- Restaurants and Caterers accounting for **3xs the waste of retailers**
 - + Hospitality
 - + Colleges and Universities
 - + Corporate kitchens
 - + Event centers

ESTIMATED FOOD WASTE GENERATED BY SECTOR



This research was led by JoAnne Berkenkamp, Darby Hoover, and Yerina Mugica.

For more information, please contact foodmatters@nrdc.org.

www.nrdc.org
www.facebook.com/nrdc.org
www.twitter.com/NRDC

This report was developed with support from:



Donors



Donations

- Regular, scheduled donations of excess product from regular operations
- Large donations of excess raw ingredients and prepared food from special events
- Donations of perishable items during inventory assessments
- Produce from local growers
- Excess inventory from manufacturers and distributors



Coming soon: Food Drive Donations




Donation guidelines

- We will accept food:
 - that has been under staff supervision and not set before the public
 - that has been properly chilled and stored before collection
 - that is properly labeled with either retail packaging or the provided Food Rescue label

Date:

Donor:

Food description:

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Allergen Statement

This container holds rescued food! This food may contain, have come into contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/filberts, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, and/or oysters), wheat, soybeans, and/or sesame seeds.



Are you ready to rescue?

- A link to a survey will be in the follow-up email to this webinar and is also available on AgencyZone
 - Let us know what types of donations you are interested in collecting
 - Tell us a bit about your programming, storage capacity and staffing/vehicle resources
- Additional resources are available on AgencyZone
 - Safe transport training
 - Food safety guidelines
 - Meal Connect instructions





