



Rhode to End Hunger

2019 AFDO Conference

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2016: Waste Not Want Not



- 23rd Annual RI Food Safety Task Force Conference
- Presenters: Environmental Protection Agency (EPA), Johnson & Wales University, Brown University, and RI Food Policy Council
- **USDA and EPA Goal: Reduce food waste by 50% by 2030**
- Food Safety as a primary focus for donated foods

Why Important?



1. People are going hungry:

- 42 million Americans food insecure
- 56,000 (13%) of RI households are suffering from food insecurity

2. Landfills are overflowing:

- 133 billion pounds (31%) of the food supply nationally ends up in landfills
- Food largest contributor to landfills at 22% of waste

Ensure Access to Safe Food



- RIDOH Academic Institute
- Center for Food Protection (CFP) had four Scholars/interns explore ways to:
 - Provide safe food to those in need
 - Reduce waste
- Scholars plotted all soup kitchens and food pantries using Geographic Information System (GIS) software

Matching Excess and Need for Stability (MEANS) Database



Photo Credit: MEANS. (2019) <http://www.meansdatabase.com/>

- Identified non-profit organization and App to help get safe, unused food to organizations that can use it, instead of going to landfills
- FREE for donating and receiving
- Online real time communication

The Rhode to End Hunger

RIDOH partnered with MEANS to connect statewide:

- Food donors and
- Soup kitchens/food pantries

How it works...



Great for businesses that donate:

- Save money on waste bill
- Qualify for a tax credit
- RI and federal Good Samaritan laws protect against liability

Many would not donate for fear of regulatory action

- Make clear what is acceptable and what is not

AFDO Food Salvage Guide



Food Sorting Guidance and Model Consumer Commodity Salvage Code



Association of Food and Drug Officials
www.afdo.org

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Acceptable Safe Foods



Donatable Foods

- Fruits and vegetables
- Baked foods
- Bulk foods
- Frozen foods
- Meat and dairy products
- Packaged foods that remain unopened
- Unopened, prepared food

Acceptable Safe Foods



Safe Food Handling

- Cold foods must be kept 41 degrees F or below
 - Hot foods must be kept 135 degrees F or above
 - Prepared food must be cooled rapidly to a safe temperature.
 - Avoid cross-contamination
- *Any food not meeting these criteria or appears spoiled or moldy cannot be accepted

Current Total Food Donations in RI Using MEANS



Over 23,000 pounds

- Twin Rivers Casino a major donor
- CNN News

<https://www.cnn.com/2018/07/19/health/cnnheroes-maria-rose-belding-means/index.html>

- Also covered on NBC nationally and locally
- Article in BioCycle Magazine, March/April 2019

AFDO Food Salvage Guide

- <http://www.afdo.org/resources/Documents/Committee%20Reports%202016-2017/Model%20Sorting%20and%20Salvage%203.28.18.pdf>