



GROCERY STORE RESOURCE GUIDE

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Wasted food means wasted money. Every year, food service businesses in the United States lose as much as \$57 billion through wasted food. But, the good news is that your business can take simple, but effective steps to reduce your wasted food. Studies show that nearly all businesses that try to reduce their wasted food through measurement, employee training, and kitchen best practices experienced a positive return on investment. Check out the resources listed in this guide and see how much money your business can save.



MEASURING WASTED FOOD

GUIDE TO CONDUCTING AND ANALYZING A FOOD WASTE ASSESSMENT

This guide from the Environmental Protection Agency provides detailed step-by-step instructions for conducting a comprehensive food waste assessment and analyzing the results. https://www.epa.gov/sites/production/files/2015-08/documents/r5_fd_wste_guidebk_020615.pdf

FOOD AND PACKAGING WASTE PREVENTION TOOL

Information on the reason for waste such as over-preparation or improper cooking is important to collect in order to make meaningful changes. Food service establishments can use this tool, created by the U.S. Environmental Protection Agency (EPA), to track the daily amount, type of, and reason for wasted food and packaging. Users enter information into the Food and Packaging Waste Prevention Tool, which automatically creates graphs and data summaries to help identify patterns of waste generation. Based on these patterns, a business can make strategic changes to its operation to maximize waste reductions and cost savings. Note: After clicking on the link for this tool, select “Save” instead of “Open” to ensure your browser opens this tool with the right program. <https://www.epa.gov/sustainable-management-food/tools-preventing-and-diverting-wasted-food#packaging>

To go deeper to measure and track the amount, type of, and the source of the food and packaging waste in your business, check out these resources at the Environmental

Protection Agency’s website: <https://www.epa.gov/sustainable-management-food/resources-assessing-wasted-food>

PAPER WASTE TRACKING TOOL



Prefer a hard copy log to track your business’ wasted food? EPA also has a hardcopy tool in pdf format that can be downloaded at: <https://www.epa.gov/sites/production/files/2015-08/documents/food-waste-log.pdf>

FOOD WASTE MANAGEMENT COST CALCULATOR

The **Food Waste Management Cost Calculator** estimates the cost competitiveness of alternatives to food waste disposal, including source reduction, donation, composting, and recycling of yellow grease. The calculator:

- Develops an alternative food waste management scenario based on your waste profile, availability of diversion methods, and preferences, and
- Compares cost estimates for a disposal versus an alternative scenario.

This calculator demonstrates that environmentally and socially responsible food waste management is cost-effective for many facilities and waste streams. The more you know about your current waste management costs, the more accurate the calculator’s estimate will be, but default values are provided for many variables. <https://www.epa.gov/sustainable-management-food/tools-preventing-and-diverting-wasted-food#calculator>

PREVENTION TOOLS AND BEST PRACTICES

QUICK

FOOD WASTE ESTIMATION GUIDE

This site has useful tools to help your business estimate the amount of food waste it is likely to be generating. Along with general information, the site includes specific guidance for: supermarkets and groceries, restaurants, colleges and universities, hospitals, and hotels. <https://recyclingworksma.com/food-waste-estimation-guide>

QUICK

PREVENTION TIPS: FOOD LOSS PREVENTION OPTIONS FOR GROCERY STORES

This two-page tip sheet from EPA provides a range of prevention ideas, including tips for storage, purchasing, set up and displays, and more. https://www.epa.gov/sites/production/files/2016-08/documents/food_loss_prevention_tips_grocerystores_august_2016.pdf

REDUCING FOOD WASTE BY CHANGING HOW CUSTOMERS INTERACT WITH FOOD

Check out pages 14 through 21 of this guide, “Rethinking Retail Practices.” In that chapter, you’ll see a wide range of recommendations for instituting procurement practices and purchasing systems, establishing transportation practices, and rethinking store infrastructure design, all intended to help you reduce wasted food in your store.

<https://furtherwithfood.org/wp-content/uploads/2017/03/Reducing-Food-Waste-by-Changing-the-Way-Consumers-Interact-with-Food.pdf>

DELHAIZE AMERICA’S OPERATIONS IN THE UNITED STATES: FOOD WASTE IN STORES AND DISTRIBUTION CENTERS

This case study, prepared by the Food Loss and Waste Protocol, provides a description of how one supermarket company used the Food Loss and Waste Protocol’s approach to measuring and tracking its food waste to

help develop approaches for reducing their generation of waste food. https://furtherwithfood.org/wp-content/uploads/2017/07/FLW-Standard_Case-Study_March-2017_DelhaizeAmerica.pdf

RETAIL FOOD WASTE ACTION GUIDE – REFed

This comprehensive guide covers a wide range of prevention options tailored to grocers and other food retailers, ranked in terms of their profit and feasibility potential. The guide also provides real life examples of solutions in practice, as well as tips for developing waste prevention strategies. Prevention opportunities covered include packaging and product solutions, such as enhanced demand forecasting, reduced handling, spoilage prevention, dynamic routing, and improved inventory management, as well as customer education campaigns. The guide also covers food donation and waste recovery, and includes links to additional resources.

http://www.refed.com/downloads/Retail_Guide_Web.pdf

