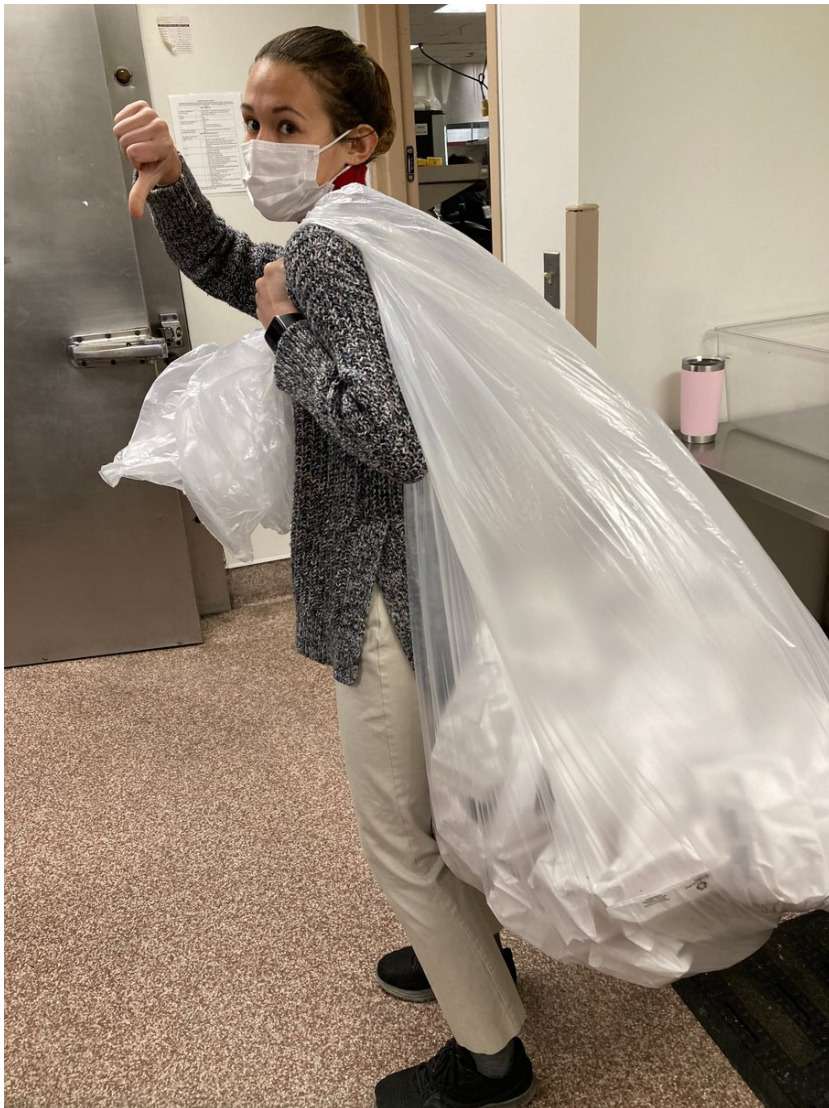


Call to Action Against Food Waste

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DIETETIC INTERNS

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Our Proposed Plan

To implement a discount meal cooler in the retail cafeteria for leftover service meals from the tray line or retail service.

The Problem

Leftover food from hospital and retail food service contributor to food waste. Due to the nature of large scale food service, managers must overestimate the amount of food actually needed for the operation to run smoothly. Portion size differences and unpredictability of patient census can create a large flux in amount of food used vs not used per meal. With no plan in place to compost or redistribute extra food it ends up in the garbage.

In the kitchen we have noticed food being wasted in these areas:

- Cold preparation of prepackaged meals and food items
 - Tray line after meal carts are built and patients are served
 - Retail service when cafeteria closes after meals
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Why It's A Problem

According to research done by the Office of Sustainability at University of California San Francisco, on average, hospitals create around 3 pounds of food waste per bed, per day (<https://sustainability.ucsf.edu/3.677>).

Food waste contributes to 10-15% of a hospital's solid waste per day and can be upwards of 600 pounds per day in a 200-bed facility, according to Practice Greenhealth, an organization geared towards providing sustainable solutions to healthcare facilities (<https://practicegreenhealth.org/topics/waste/food-waste-0>).

How We Plan to Execute

1. After patient services lunch/dinner meals are delivered, designated staff member packages leftover food into palatable meals in disposable, microwavable bowls.
2. The staff member will package, mark the expiration date (___ days after originally packaged) and refrigerate within safe handling timeframe.
3. The staff member will set the bowls in the refrigerator in the "Grab and Go" cooler in the cafeteria
4. The leftover meals will be sold at a discounted price (\$3-4) to incentivize customers to purchase the bowls.
5. The "Grab and Go" section can be marketed as sustainable, green, clean, etc to appeal to customers.

How It Can Benefit the Organization

- Increased profits with minimal extra work
- More environmentally friendly
- Reduces carbon footprint
- Satisfaction for customers on a tight budget
- Increased utilization of employees' hard work
- Less frustration with throwing food away
- Save up to 6% on food purchasing by partaking in strategies to minimize food waste

<https://practicegreenhealth.org/topics/waste/food-waste-0>

Our Call to Action

While it is not possible to completely mitigate food waste, especially in a hospital setting with an every-changing census, the unpredictability of diet orders and patient preferences, and more, implementing an action plan to combat any food waste can make a difference.

Food Waste Reduction Hierarchy

