



United States Department of Agriculture



United States
Environmental Protection
Agency

Join the Movement Become a U.S. Food Loss and Waste 2030 Champion



Make a goal to reduce food waste by **50%** by **2030** in your business
www.usda.gov/foodlossandwaste/champions

- Kellogg's to standardize all labels to **"Best if used by"** in 2020
- Compass Group started Stop Food Waste Day™ in 2017 to empower employees and educate guests on food waste. In 2019, 8 cities proclaimed **April 24th, 2019**, as Stop Food Waste Day.
- In 2018, ConAgra improved equipment start-up processes at Waterloo, IA facility and saved 225,000 bags of seed or **36 tons** of food waste.
- Campbell Soup Company improved maintenance schedules to reduce equipment downtime and reduce food waste at their Downers Grove, IL facility by **40%** in FY2018.
- Aramark, Bon Appétit, Compass Group, and Sodexo offer food waste tracking tools to their team members to help them monitor waste and meet goals.



- Blue Apron hosts a weekly farmers market at its fulfillment center, providing surplus food to employees
- General Mills donated **\$1 million** to Feeding America for the development of “Meal Connect,” an app that allows organizations with excess food to document what they have and connect with a food bank or pantry.
- Yum! Brands and their franchisees globally donated **5.6 million** pounds of food in 2018.
- Since 2013, Sprouts Farmers Market’s Food Rescue has donated more than **70 million pounds of food** to those in need.
- MGM Resorts has donated over 750,000 meals so far since 2016 and their goal is to donate over **1.4 million meals by 2020** and **5 million by 2025**.



- MGM Resorts collects used oyster shells from restaurants and events to help restore oyster beds in the Chesapeake Bay. They estimate that the program will help grow over **19 million baby oysters**.
- Ahold Delhaize has a Green Energy Facility with an anaerobic digester that has created over **18,600 megawatts** of power since 2016. Enough power to cover the electrical use of 1,695 U.S. houses for one year.
- **Every Weis market grocery store** recovers organic and rendering wastes for animal feed or composting purposes. The engineered soils used in developing the site of their store in Bedminster, PA, was sourced through their composting vendor.
- **Only 0.67%** of the waste from Unilever's food sites in 2018 was disposed to landfill, sewers or incinerated without energy recovery.





2030 Champion since 2016

ACTIONS

- We hired a team entirely committed to preventing and diverting food waste through product audits at receipt and in production. This helps to minimize inventory of perishable goods and optimize shelf life.
- We intentionally manage product end of life to divert from landfills and incinerators including: returning product to the market via secondary market sales, distributing surplus product to employees through an employee farmers market and donating to Feeding America food bank partners, and sending non-consumables to animal feed and compost.



Blue Apron hosts a weekly farmers market at its fulfillment center, providing surplus food to employees.

BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

2030 Champion since 2016

ACTIONS

- In 2015, we pledged that by 2018 all of our locations would be preventing waste at the source; that the majority of our cafés would be Food Recovery Verified; and that all of our teams would be diverting waste from landfills.
- In 2018, we develop our very own kitchen waste tracking program called On Track. Designed in house by a small team of our waste experts working with chefs and developers, this program makes waste tracking accessible to all sizes and kinds of kitchens. It equips our thousands of employees (executive chefs and dishwashers alike) to report on waste as well as learn key strategies for preventing it in the future.



A person reports their kitchen waste using On Track, Bon Appétit's very own patent-pending and cloud-based kitchen waste tracking program.

2030 Champion since 2016

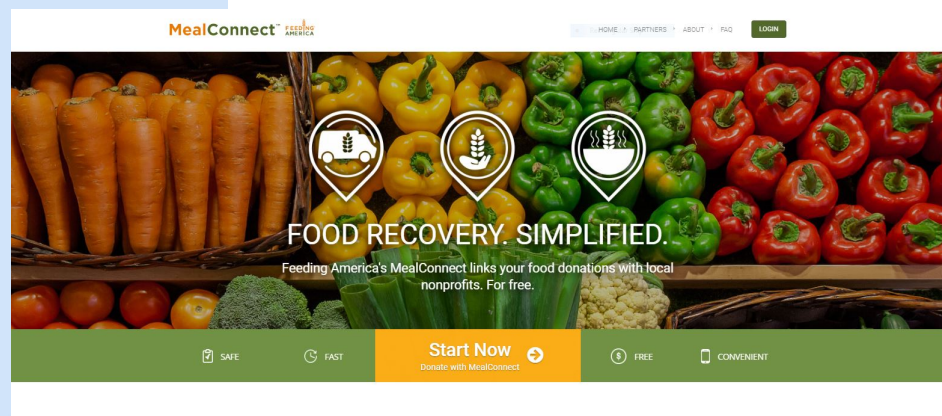


ACTIONS

- Through targeted philanthropy, we are scaling innovative food recovery solutions across the U.S., enabling surplus food from schools, restaurants, grocery stores and other sources to be donated.
- In 2019, General Mills awarded US\$1 million in grants to 20 food recovery nonprofits to help expand their programs. Through our leading investments in MealConnect, a food recovery mobile app operated by Feeding America, we have empowered more than 26,000 locations with a free and easy food donation solution.

IMPACT

- Twelve General Mills facilities (or 24%) fully met our zero-waste to-landfill criteria in 2019. We are also targeting specific locations to reduce forklift damage to food totes by 90%, in turn reducing food waste.



*Feeding America's MealConnect platform
funded by General Mills*

2030 Champion since 2018



MGM RESORTS
INTERNATIONAL™

ACTIONS

- We have multiple source reduction initiatives including transferring unserved food from events to employee dining rooms, reducing plate sizes, adjusting menus and encouraging portion control.
- 9 of our resorts have food donation programs through which prepared and unprepared food is donated to feed hungry people. We have donated over 750,000 meals so far and our goal is to donate over **1.4 million meals by 2020** and **5 million by 2025**. We started this program in 2016.

IMPACT

- In 2018, we diverted the following **tons** of food:
 - Food to farms **13,120**
 - Brown grease for biofuel **12,150**
 - Yellow grease for biofuel **960**
 - Food to hungry people **167**
 - Oyster shells to oceans **33**
 - Disposables to compost **6**



*In 2017, we collected used oyster shells from our restaurants and events. Shells are transported to the Chesapeake Bay to help restore oyster beds. MGM has diverted over **130,000 pounds** of used oyster shells. We estimate these shells will eventually help grow over **19 million baby oysters**.*



2030 Champion since 2016

ACTIONS

- We provide a Food Recovery Toolkit for Sodexo employees, which features a guide to creating a food recovery program, an overview of Sodexo's food safety guidelines, food donation agreement forms, food donation labels, and a bill of lading document to track all food donations
- We offer **WasteWatch** powered by Leanpath (WWxLP), which is a hardware and software package that allows team members to track all their food waste.
- We collaborate with food recovery partners such as Feeding America, Food Recovery Network, and The Campus Kitchens Project



Sodexo partners with the Food Recovery Network chapter at University of South Carolina Upstate to recover wholesome, surplus food from their cafeterias for donation to hunger organizations