

Safe Surplus Food Donation Training- Speaker Bios and Agenda

Savannah North- all sessions

Savannah North, MPH is a Project Manager with the Public Health Institute in Oakland, California. She currently manages the Food Waste Reduction: Role of Environmental Health project with the Public Health Alliance of Southern California. Throughout this project, she has been working closely with CCDEH and other diverse stakeholders to assess the current barriers and best management practices regarding food diversion and safe surplus food donation, and the role of Environmental Health Departments in addressing the issue of food waste. She also manages the Climate and Health Learning Collaborative for Urban Health Departments with the Center for Climate Change and Health, which provides structured, but flexible support to 12 local health departments to demonstrate strategies to integrate climate change, health, and equity into local health department program practices.

She received her B.S. in Microbiology from UC Davis in 2014, and her MPH in Sociomedical Sciences from Columbia University in 2016. Her Master's Thesis included the design of a multi-level intervention to address the rates of early marriage in Bangladesh. Prior to joining PHI, Savannah worked on sexual and reproductive health programming and evaluation with the Women's Refugee Commission in NYC, and with ICAP, Columbia University.

Bernadet Garcia-Silva- LA trainings: 1, & 13, 2017 (9AM and 1PM- all days)

Bernadet Garcia-Silva is the project manager for the LA County Food Redistribution Initiative (LACFRI) housed in LADPH-EH since December 2015. Bernadet has previous experience working for other health departments such as the Orange County Health Care Agency (Waste Not OC) and the Tohono O'odham Reservation Health Department in Arizona. Bernadet has an undergraduate degree in Public Health Policy and a master's degree in Public Health from UC Irvine. She completed her master's thesis project at a clinic for the homeless in Los Angeles where she saw firsthand the struggles of those who endure hunger on a daily basis. Bernadet has presented on food waste, hunger, and food donations at the National Environmental Health Association conference (NEHA-AEC) in 2015 and more recently in July of this year.

Training Agenda

February 9, 2018 (9AM and 1PM)
4 REHS Continuing Education Contact hours

** Total training time- **200 minutes**

1. Introductions: (5 min)- Savannah
 - a. Sign-in/ Welcome
 - b. Pre-training survey

2. The Context: (10 min)- Savannah North
 - a. Wasted food nationally and state-wide- 40% of food produced in the US goes uneaten, at least 62.5 million tons of wasted food each year- in CA 5.6 million tons of food is wasted each year
 - b. Food Security and Insecurity
 - c. Climate change and food waste- measured in emissions, food waste would be the 3rd largest country/emitter globally
 - d. Resource waste- natural and economic losses
 - e. EPA food recovery hierarchy/ ReFED Roadmap
 - i. Prevention, recovery, recycling

3. The Legal Context: (20 min)- Savannah North
 - a. Good Samaritan Law
 - i. Federal Good Sam Law- Federal civil and criminal liability protection for food donors and the nonprofit organizations that receive and distribute food donations to those in need- provides protection to donors, including individuals, businesses, government entities, food recovery organizations, and gleaners. Donors must meet the following 4 criteria
 - ii. CA Good Sam Law- currently specifies that a "food facility that donates any food that is fit for human consumption at the time it was donated to a nonprofit charitable organization or a food bank is not liable for any injury resulting from the consumption of the donated food, unless the injury resulted from negligence or a willful act in the preparation or handling of the donated food
 - b. Date Labeling Regulations
 - c. AB 1826 and SB 1383
 - d. Tax incentives
 - i. Federal Tax Incentives-

- ii. State Tax Incentives- in addition to the Federal tax incentives, California has also established several tax credits that help offset costs for low-profit margin operations and transportation costs
- e. Pending leg at the state and federal level
 - i. AB1219- Expansion of California Good Samaritan Law- would expand provisions/protections to “persons and gleaners who donate food...would also expand these provisions to include the donation of food directly to end recipients.” The bill would clarify “ that the immunity from civil liability provided by these provisions applies to the donation of food that is fit for human consumption and that has exceeded the labeled shelf life date recommended by the manufacturer, provided in instances of perishable food, the donee makes a good faith evaluation that the food is wholesome.”
 - ii. SB557- School Food Donation- Section 114079 of the Health and Safety Code is amended to read that a local educational agency may do both of the following, “(A) provide sharing tables where food service staff, pupils, and faculty may place appropriate food items consistent with subparagraph (B) to minimize waste. (B) Allow food to be placed on the sharing tables to be donated to a food bank or any other nonprofit charitable organization. Donation of foods may include prepackaged, nonpotentially hazardous food with the packaging still in good condition whole uncut produce, and unopened bags of sliced fruit and unopened containers of milk that are immediately stored in a cooling bin maintained at 41F or below.”
 - iii. AB954- Labeling Guidelines- require DFA and DPH, on or before July 1, 2018, to “publish guidelines that encourage food manufacturers, processors, and retailers responsible for the labeling of food products to voluntarily use uniform quality dates and safety dates on food product labels, including guidelines that encourage the adoption of certain quality and safety date terms.”

4. Prevention and Recycling of Food Waste Overview (10 min)- Savannah North

- a. Prevention Overview
- b. Recycling Overview

5. Donation of Wasted Food Overview (20 min)- Bernadet Garcia-Silva

- a. Nationally and California- trends and national campaigns
 - i. Save the Food
 - ii. EPA Food Waste Challenge
- b. **Who** is engaging in donation efforts? – highlight diversity of stakeholders

- c. **What** is being donated?
 - i. **Activity:** hold up “questionable” food items and ask whether or not they can be donated
 - d. **How** are different stakeholders diverting and donating excess food?
 - i. Include regional example of food donors
 - e. **Why** are food facilities donating?
 - i. Tax incentives
 - ii. Community investment and support
 - iii. Strategy to meet state mandates
 - iv. Reduce costs associated with overbuying/overproduction
6. Barriers (10 min)- Savannah North
- a. Discuss general barriers and barriers associated with EH
 - b. Review results of survey and interviews
7. Unique role of EH specialists (10 min)- Bernadet Garcia-Silva
- a. Food facility inspections- consistent interaction with diverse food facilities
 - b. Food safety experts- trusted voice
 - i. Can provide clarity and connect to existing community food recovery resources
 - c. “Food donation referees”
 - d. Consistency for businesses within and between jurisdictions- Business Friendly
8. EH Partners (15 min)- Bernadet Garcia-Silva
- a. Internal partners in your department (look across WIC, NEOP)
 - b. Food facilities/ local businesses
 - c. Other agencies- public works, public health, sustainability office (Zero Waste programs)
 - d. Non-profits, other food rescue groups
 - i. **Speaker-** representative from local food rescue group

BREAK (10 minutes)

9. BMPs for EH (20 min)- Savannah North
- a. Internal practices
 - b. External practices
10. Sector-specific efforts/ strategies: (15 min)- Bernadet Garcia-Silva
- a. Education- school districts

- b. Institutions- Colleges, Healthcare, Corporate Headquarters
- c. Grocers
- d. Restaurants

11. Emerging/Challenging Issues (10 min)- Savannah North

- a. Charitable Feeding Guidance- Sacramento
- b. School Donation and Share Tables (SB557 pending)
- c. Re-serve definition/clarification/guidance

12. FAQs (10 min)- Bernadet Garcia-Silva

- a. Review FAQs and responses

13. Review Toolkit/Packet (15 min)- Savannah North

- a. Safe food donation guidelines, liability clarification, tracking sheets, BOH information sheets, one-pagers specific to different types of food facilities (e.g. restaurants, grocers, healthcare facilities, schools), contact info for local food rescue groups (e.g. food banks/pantries, non-profits, food runners)

14. Practice Scenarios (20 min)- All presenters

- a. **Activity:** Engage in role-play scenarios with various types of food facilities
- b. Work through different challenges
- c. The soft skills- when to share this information? (e.g. not during enforcement action)

15. Wrap-up/ Overview/ Next Steps (10 min)- Savannah North

- a. Questions
- b. Post- training brief survey
- c. Other resources