Action Steps to Reduce Food Waste

1. Identify key stakeholders

- a. District level includes Nutrition Services, Sustainability Office, Custodial, Principals,
 Student Green Teams, etc.
- b. Current waste hauler
- c. Local health department
- d. Hunger relief organization(s)/food banks
- 2. Ensure Nutrition Services Director, a major stakeholder, is on board.
- 3. Identify <u>priorities and projects</u>, e.g., consider incorporating both food waste reduction and food recovery as part of scope. Example initiatives:
 - a. Offer vs. Serve (Must elect to participate through State Board of Education)
 - b. Reduce serving pan size to minimize food waste
 - c. Share Table
 - d. Food service provider compliance (RFP language)
 - e. Use meal counts, student surveys, taste tests to better plan menus
 - f. Measure plate waste and use data to inform menu planning
 - g. Measure overproduction
- 4. Inform decision makers of any applicable Federal, State and local <u>laws and</u> regulations. (Note some are supportive and others are restrictive.)
- 5. Plan implementation and collection strategies
- 6. Identify staff resources/involvement
 - a. May need to evaluate procedures and time required for nutrition services department and staff
 - b. Determine if there are union issues to be resolved
- 7. Develop draft policies and standard operating procedures (SOPs)
 - a. Review pilot procedures with local health department (if applicable)
- 8. Pilot at a few school sites
 - a. Principal informed and on board
 - b. Train kitchen staff at pilot sites
- 9. Adjust policies based on pilot

a. Get approval of policy from school district board (if needed)

11. Get final approval of procedures from local health department (if applicable)

 a. Update and/or develop specific Nutrition Services HACCP (Hazard Analysis Critical Control Point) procedures

12. Develop program expansion plan/timeline

- a. Train kitchen staff
- b. Provide student education on new procedures (if applicable)

13. Provide <u>resources</u> to schools

- a. Meal poster for cafeteria
- b. Information for teachers