

## **Environment and Natural Resources Trust Fund**

M.L. 2020 Approved Work Plan

## **General Information**

**ID Number: 2020-014** 

Staff Lead: Rory Anderson

Date this document submitted to LCCMR: August 13, 2021

Project Title: Diverting Unsold Food From Landfills, Reducing Greenhouse Gases

Project Budget: \$130,000

## **Project Manager Information**

Name: Julie Vanhove

**Organization:** Second Harvest Heartland

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## **Project Reporting**

Date Work Plan Approved by LCCMR: August 13, 2021

**Reporting Schedule:** April 1 / October 1 of each year.

Project Completion: July 31, 2023

Final Report Due Date: September 14, 2023

# **Legal Information**

Legal Citation: M.L. 2021, First Special Session, Chp. 6, Art. 5, Sec. 2, Subd. 07c

**Appropriation Language:** \$130,000 the second year is from the trust fund to the commissioner of natural resources for an agreement with Second Harvest Heartland to prevent food from going to landfills and reduce greenhouse gas

emissions by helping businesses donate unsold prepared food to food shelves.

Appropriation End Date: June 30, 2024

## **Narrative**

**Project Summary:** We will collect donations of prepared, ready-to-eat foods in the Metro area and send these items to local food pantries and meal programs.

#### Describe the opportunity or problem your proposal seeks to address. Include any relevant background information.

Without an outlet to divert unsold food, businesses will likely send unused product to landfills. According to the MPCA's 2013 Statewide Waste Characterization study, food accounts for 17.8% of all waste sent to solid waste facilities in our state. The report notes that the Project Team identified food waste as a top potential diversion opportunity; with 519,400 tons of food waste available for diversion annually.

Our proposed project also addresses air quality and climate change in Minnesota by reducing methane emissions. A September 16, 2015 press release from the U.S. EPA notes, "Food loss and waste is the single largest component of disposed U.S. municipal solid waste, and accounts for a significant portion of U.S. methane emissions, which fuel climate change. This large volume of wasted food is a main contributor to the roughly 18% of total U.S. methane emissions that come from landfills. Landfills are the third largest source of methane in the United States." Analysis from the Boston Consulting Group indicates that our food bank has potential to divert 8 million pounds of prepared, ready-to-eat foods that are available, but not being currently donated, at Minnesota food service businesses each year.

# What is your proposed solution to the problem or opportunity discussed above? i.e. What are you seeking funding to do? You will be asked to expand on this in Activities and Milestones.

These unsold foods are available for us to collect at corporate cafeterias, restaurants, hotels, catering companies, "hot food" grocery departments, and other food service businesses. Staff members and/or trained volunteers will visit the businesses to pick up the foods, package them appropriately, and deliver them to food pantries and free meal programs. The agencies that receive these valuable donations all have a Certified Food Manager on staff to ensure food safety.

In our program, we will train and supervise volunteers to collect and deliver the prepared food donations utilizing an app available on their cell phones—MealConnect. MealConnect is an innovative online platform that gives caterers, special event centers, restaurants, corporate cafeterias and other commercial food preparers a convenient, free and safe way to reduce waste and connect surplus meals with food insecure neighbors. The app was developed by Feeding America, the national network of food banks to which Second Harvest Heartland belongs, to bring efficiency to the donation process. Just last year, Meal Connect helped SHH rescue over 309,000 lbs of prepared food.

# What are the specific project outcomes as they relate to the public purpose of protection, conservation, preservation, and enhancement of the state's natural resources?

The goal of our project is to improve air quality and reduce climate change impacts through the diversion of 160,000 additional pounds of food from food service partners in the Twin Cities metro area each year, for a total of 320,000 additional lbs over the two-year grant period.

This would translate to less organic material being put into landfills, lower greenhouse gas emissions through this reduction, increased amounts of food going to hungry and food-insecure Minnesotans, and the establishment of a new framework for food rescue partners to continue reductions into the future.

# **Project Location**

What is the best scale for describing where your work will take place?

Region(s): Metro

## What is the best scale to describe the area impacted by your work?

Region(s): Metro, Central, SW,

# When will the work impact occur?

During the Project and In the Future

## **Activities and Milestones**

## Activity 1: Engage food pantries and meal programs to successfully accept donations

Activity Budget: \$65,000

## **Activity Description:**

Utilize the time and resources of the Food Service Sourcing Representative to engage food pantries and meal programs to successfully accept donations of prepared foods throughout the duration of this grant period.

## **Activity Milestones:**

Description	Completion Date
Identify a large pool of potential food pantries and meal programs for potential program participation.	September 30, 2022
Select and train 12 food pantries and/or meal programs to participate	December 31, 2022
Provide monitoring for program compliance and technical assistance/support to participating food	June 30, 2023
shelves/meal programs	

## Activity 2: Engage food service businesses to successfully donate prepared foods

Activity Budget: \$65,000

#### **Activity Description:**

Utilize the time and resources of the Food Service Sourcing Representative to engage corporate cafeterias, restaurants, hotels, catering companies, "hot food" grocery departments, and other food service businesses to successfully donate prepared foods.

#### **Activity Milestones:**

Description	<b>Completion Date</b>		
Identify a large pool of food-serving businesses for potential program participation.	September 30, 2022		
Select and train 20 businesses to use MealConnect and prepare food for donation	December 31, 2022		
Provide monitoring for compliance and technical assistance/support to ensure food safety and	June 30, 2023		
successful implementation			

## Dissemination

Describe your plans for dissemination, presentation, documentation, or sharing of data, results, samples, physical collections, and other products and how they will follow ENRTF Acknowledgement Requirements and Guidelines.

Second Harvest Heartland shares results and findings with the public through electronic and print newsletters, an annual report, our website, and various social media accounts including Facebook, Twitter, Instagram and LinkedIn. Our website receives more than 30,000 web sessions per month on average and we have more than 33,000 social media followers. In addition, our affiliation with Feeding America, a network of 200 food banks across the country, provides us with an opportunity to learn and share promising practices. Our leadership team members connect with a peer group of food banks within the network and with the greater network, which provides frequent opportunities for information sharing throughout the year. Staff members working on our various program teams are currently engaged in Feeding America-sponsored learning and sharing cohorts related to innovative food recovery strategies, child hunger and SNAP assistance. Our staff members also attend conferences held by Feeding America, Share Our Strength and other partners, allowing for additional dissemination and gathering of information and best practices.

Second Harvest Heartland holds regular gatherings to bring together partner agencies to network, learn about the latest trends and practices in the emergency food system, and to discuss future opportunities and initiatives. For example, in September 2019 we facilitated 4 regional learning conferences across our service area for representatives from more than 150 food pantries, meal programs and other stakeholders in hunger relief. We also regularly hold smaller-scale meetings and training sessions with agency partners throughout the year. By sharing our findings, we hope to gain additional partners and promote effective practice in improving food security for all people.

Results specific to the work achieved by this grant will also be shared to audiences that will benefit via:

- Share program results at agency partner gatherings
- Share program results at Feeding America conferences
- Create a results flyer to distribute to store partners
- Create a results flyer to distribute to agency partners
- Share results with MN Food Bank cluster partners five additional food banks in MN.

## Long-Term Implementation and Funding

Describe how the results will be implemented and how any ongoing effort will be funded. If not already addressed as part of the project, how will findings, results, and products developed be implemented after project completion? If additional work is needed, how will this be funded?

Expansion of our prepared food collection and distribution program has been included in our annual program plans for fiscal year 2020, and will be included in plans for 2021, 2022, and 2023. The strategy was identified as priority for our organization after evaluation from the Boston Consulting Group, and has also been identified as having significant potential for expansion by the Feeding America network of food banks. Regarding future funding, the program will be supported through a combination of public and private grants, major gifts, contributions from individuals, cause marketing campaigns, special fundraising events and earned revenue.

# **Budget Summary**

Category / Name	Subcategory or Type	Description	Purpose	Gen. Ineli gible	% Bene fits	# FTE	Class ified Staff?	\$ Amount
Personnel								
Food Service Sourcing Representative		Engage, train, and provide support to food shelves/meal programs and food service businesses participating in Second Harvest Heartland's prepared Food Rescue program.			26%	2		\$130,000
							Sub Total	\$130,000
Contracts and Services								
							Sub Total	-
Equipment, Tools, and Supplies								
							Sub Total	-
Capital Expenditures								
							Sub Total	-
Acquisitions and Stewardship								
							Sub Total	-
Travel In Minnesota								
							Sub Total	-
Travel Outside Minnesota								
							Sub Total	-
Printing and Publication								

				Sub	-
				Total	
Other Expenses					
Expenses					
				Sub	•
				Total	
				Grand	\$130,000
				Total	

# Classified Staff or Generally Ineligible Expenses

Category/Name	Subcategory or	Description	Justification Ineligible Expense or Classified Staff Request
	Туре		

# Non ENRTF Funds

Category	Specific Source	Use	Status	Amount
State				
			State Sub	-
			Total	
Non-State				
			Non State	-
			Sub Total	
			Funds	-
			Total	

## **Attachments**

## **Required Attachments**

## Visual Component

File: <u>07f02c24-af1.pdf</u>

## Alternate Text for Visual Component

This infographic provides a one-page overview of SHH's proposed plan, including the opportunity, the plan, and the impact.

## Reducing greenhouse gasses by:

Gaining donations of prepared foods from restaurants, hotels, catering companies & related businesses To prevent food from being disposed in landfills

And help feed hungry Minnesotans

## The opportunity:

Each year, food businesses in Minnesota prepare millions of pounds of food to sell to hungry customers. These businesses include restauran...

## Financial Capacity

File: 1200eecf-b7d.pdf

#### Board Resolution or Letter

Title	File
SHH Board Resolution	2f40bd2f-f7c.pdf

## **Optional Attachments**

## Support Letter or Other

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Title	File
SHH 2020 Work Plan - Previously Submitted	3549eb03-043.docx
Background check certification form	14bd5ecf-f8e.pdf

# Difference between Proposal and Work Plan

## Describe changes from Proposal to Work Plan Stage

There has been a title change for the position doing the work supported by this grant. In the original proposal, the position was called the Emerging Food Streams Developer. The position title has since changed to Food Service Sourcing Representative.

## Additional Acknowledgements and Conditions:

The following are acknowledgements and conditions beyond those already included in the above workplan:

Do you understand and acknowledge the ENRTF repayment requirements if the use of capital equipment changes? N/A

Do you agree travel expenses must follow the "Commissioner's Plan" promulgated by the Commissioner of Management of Budget or, for University of Minnesota projects, the University of Minnesota plan?

N/A

Does your project have potential for royalties, copyrights, patents, or sale of products and assets?

Do you understand and acknowledge IP and revenue-return and sharing requirements in 116P.10?  $\ensuremath{\text{N/A}}$ 

Do you wish to request reinvestment of any revenues into your project instead of returning revenue to the ENRTF? N/A

Does your project include original, hypothesis-driven research?

Does the organization have a fiscal agent for this project?





# Reducing greenhouse gasses by

# **Gaining donations of prepared foods**

From restaurants, hotels, catering companies & related businesses

- To prevent food from being disposed in landfills
- And help feed hungry Minnesotans

Each year, food businesses in Minnesota prepare millions of pounds of food to sell to hungry customers. These businesses include restaurants, hotels, catering companies, deli departments at grocery stores, and related types of businesses.

Not all of this food is sold. In fact, large portions are thrown out, to be disposed in our state's landfills. What if businesses could donate their unsold prepared food, so that they wouldn't have to throw it out, and they could feed hungry people instead? Research completed for our food bank indicates that 8 million pounds of prepared foods are available for donation annually in Minnesota.

**Our Plan** 

As a food bank, Second Harvest Heartland is a regional expert in securing vast amounts of donated food. We have well-established processes in place for sourcing donations of shelf-stable foods, fresh produce from farms, and food donated by grocery stores.

Gaining donations of hot and prepared foods, and making arrangements for this food to be given to hungry people in the community, is relatively new for our organization. We recently completed a pilot project with Hyatt hotels. We also implemented a very successful prepared food collection program as part of the 2018 Super Bowl festivities. In addition, the national Feeding America organization (we are 1 of 200 food bank members) has developed best practices in sourcing, handling and distributing prepared food donations. We will leverage this expertise in our proposed project.

This project will allow us to bring a prepared food donation program to scale. Grant funds will be used to pay the salary and benefits of a program staff person (Emerging Food Streams Developer). The staff person will secure food donations, and develop partnerships with the donors. The staff person will also assist the agencies that receive the food. The donated food will be transported to near-by food pantries and meal programs so that it can be given to low-income people in need of food assistance.

This project will produce the following outcomes:

- Reduced organic food waste being placed in Minnesota landfills.
- Reduced greenhouse gas emissions because less food waste will be placed in landfills.
- 160,000 lbs. of prepared food donations secured each year of the grant period.
- Increased amounts of food for hungry and food-insecure Minnesotans.
- The establishment of a framework for ongoing operations of this program, including forming of new partnerships with 20 prepared food donors and 12 agencies that will give the donated food to their clients.

# ne Impact