



Introduction

Food Waste Reduction and Recovery: Local Business Survey

The City of Gainesville is committed to creating a more sustainable and equitable community. One of the ways we can do this is through a Food Waste Reduction and Recovery Initiative.

As part of our initiative, the City is developing a food waste diversion policy that - if adopted - will be implemented in phases over the next few years. This policy will focus on food-generating businesses (i.e. restaurants, grocery stores, caterers, etc.) reducing and donating excess food that would otherwise be wasted.

Partnerships between food-generating businesses and organizations (i.e. food pantries) that receive food donations will be essential to our success. By working together we can reduce

the food going into the trash while also helping to get food to people in need.

The benefits of such efforts are great, but we acknowledge there are some challenging logistics to address. Therefore, we invite local food-generating businesses to complete this survey to share their feedback.

We request your responses as quickly as possible, preferably prior to January 27, 2022.

The survey takes about 10-15 minutes to complete. You can skip through any questions you do not wish to answer.

Feel free to reach out to Karissa Raskin, Civic Collaboration Supervisor, with any questions: raskinkl@cityofgainesville.org.

Please Note: Per Florida law, All information submitted through this form is subject to public record. Participation is voluntary and optional.

Is this survey being completed with the assistance of a volunteer?

- Yes, a volunteer is assisting me
- No, I am completing it as the representative of a business

Name of Volunteer Assistant

What type of food-generating business are you representing?
(select all that apply)

- Bakery
- Brewery
- Cafeteria
- Caterer
- Coffee Shop
- Corner Store / Convenience Store
- Deli
- Farm/Farmers market
- Food truck
- Grocery Store
- Hotel
- Institutional Dining Service
- Restaurant
- Other - please specify

What is your role at the business?

- Owner
- General Manager
- Shift Manager
- Other (please specify)

Source Reduction

This section of questions focuses on source reduction practices your business uses. These are intentional actions taken to reduce the amount of food waste generated in the first place (i.e. reuse of items like stale bread for croutons, strategic menu planning, reduce serving size to decrease plate waste).

On average, approximately how much food waste does your business generate per week? This includes both edible food and food scraps. (*Note that 1 cubic yard of waste is the amount that fits into two large residential trash bins)



- Less than 1 cubic yard (not enough to fill up two large residential trash bin)
- 1 cubic yard or more (enough to fill 2 large residential trash bins or more)
- I don't know

Of the food waste your business generates during an average week, approximately what percentage of that total wasted food is edible food?

- Less than 25%
- Between 25 - 50%
- Between 50 - 75%
- More than 75%
- I don't know

Does your business try to reduce the amount of food waste that it creates in the first place?

- Yes
- No
- Not sure

How does your business try to reduce the amount of food waste it creates? (select all that apply)

- Compare purchasing inventory with customer ordering
- Get creative with supplies to use them up before they go bad (i.e. stale bread for croutons, bruised fruit for smoothies)
- Make ordering adjustments based on seasonal customer demand
- Make sure food is stored properly
- Periodically conduct waste audits to assess how much food is being thrown away
- Other - please specify

What are some barriers your business experiences in trying to reduce the amount of food waste it creates? (select all that apply)

- Cost... it costs money in staff time
- Education... We do not know how
- Priority... there are more important things we need to focus on

- Time... it takes too much staff time
- Training... we don't have training to teach our staff
- Other- please specify

Edible Food Donation/Rescue

This section of the survey asks about how your business deals with any excess edible foods you create. These are foods that are good for consumption by humans and animals.

Does your business donate excess edible food for human consumption?

- Yes
- No
- No, but I would like to start doing so
- Not sure

Do you have established partnerships with organizations that take your excess edible food and get it to those who need it?

- Yes
- No

No but I would like to

Not sure

In an average week, approximately what percentage of the total amount of excess food your business produces is donated for human consumption?

Less than 25%

Between 25 - 50%

Between 50 - 75%

More than 75%

I don't know

What is the process for getting your excess edible food donations to the recipient organizations? (select all that apply)

Our business drops them off

Another organization or volunteers pick up the food

Other, please specify

What types of excess edible food are you donating? (select all that apply)

Dairy products

- Fresh produce
- Meat products
- Non perishables
- Prepared foods
- Other, please specify
- I do not donate any edible food

What form of prepared foods do you donate? (select all that apply)

- Cold food - donated in pans or other bulk form
- Hot food - donated in pans or other bulk form
- Cold food - packaged into individual meals by your staff
- Hot food - packaged into individual meals by your staff
- Pre-packaged individual meals
- Other, please specify

Does your business have the ability to repackage leftover prepared food into individual packaged meals?

- Yes, please explain

No, please explain

Does your business donate excess food as feed for animals (i.e. cows and pigs)?

Yes

No

Not sure

What are some barriers your business experiences in trying to donate edible food? (select all that apply)

Convenience... it is much easier to throw it away

Coordination... it is difficult to coordinate with those picking up the food

Cost... it costs money in staff time

Education... we do not know how

Liability... worries associated with donating food

Partnerships... we are not connected with any organizations that take food donations

Priority... there are more important things we need to focus on

Storage... we do not have the space to hold onto food donations while awaiting pick up

Time... it takes too much staff time

- Training... we don't have training to teach our staff
- Transportation... we don't have staff capacity to transport the food donations
- Other - please specify

What resources would your business need to begin and/or increase donating excess edible food? (select all that apply)

- Assistance building relationships with food bank / pantries
- Assistance with repackaging leftover food into individual meals
- Education around food safety for food donations
- Knowledge of places to donate the food directly to
- More dry storage space to hold non-perishable food donations awaiting pick up
- More refrigeration space to hold perishable food donations awaiting pick up
- Packaging materials for excess food
- Support with logistics of pick-up and drop-off
- Other - please specify

Would you be interested in signing up for [MEANS Database](#), a free website that helps manage the logistics of donating edible food to local non-profits?

- Yes
- No

Not sure, but I would like to learn more

Are you aware that there is a federal law called the [Bill Emerson Good Samaritan Food Donation Act](#) that protects food-generating businesses from liability when donating edible food to nonprofits to feed hungry people?

Yes

No

I've heard of it, but I don't know anything about it

Are you aware that the state of Florida offers tax deductions for the donations of food?

Yes

No

Food Scrap Diversion for Composting

This section of the survey asks questions about how your business deals with food scraps (i.e. pits, cores, peels, scraps, and other inedible food that is discarded during food preparation, cooking, or other activities).

Do you collect food scraps for composting?

Yes

No

Other- please specify

In an average week, how much of the food scraps that your business produces do you compost?

Less than 25%

Between 25 - 50%

Between 50 - 75%

More than 75%

I don't know

What type of food scraps does your business currently compost?
(select all that apply)

Back-of-house food scraps (i.e. uncooked foods that are still in raw form and separate)

Post-consumer food scraps (i.e. leftovers from a customer's meal)

Other - please specify

What type of food scraps could your business compost in the future? (select all that apply)

- Back-of-house food scraps (i.e. uncooked foods that are still in raw form and separate)
- Post-consumer food scraps (i.e. leftovers from a customer's meal)
- Other - please specify

How do you compost? (select all that apply)

- Compost on-site at our business
- Contract with a local community composter
- Contract with private hauler / commercial composter
- Take food scraps home to owner / employees personal composting system
- Other - please specify

What are some barriers your business experiences with collecting food scraps for composting? (select all that apply)

- Cleanliness... food scraps are smelly and might attract vermin to my business
- Cost... fees associated with community composter services
- Education... we do not know how
- Partnerships... we do not know any community composters
- Priority... there are more important things we need to focus on
- Time... it takes too much staff time

- Training... we don't have training to teach our staff
- Transportation... we don't have staff capacity to deliver the food scraps
- Other - please specify

What resources would you need to begin composting food scraps? (select all that apply)

- Education on why composting is important
- Evidence that collecting food scraps will not attract vermin
- External party to pick-up food scraps from my business
- Information on community composters
- Knowledge of how to compost on-site
- Other - please specify

Wrap Up

Thank you for taking the time to answer these questions about your operations. We have just a few additional reflection questions.

What is the name of your business?

What is the physical address of your business?

Street

City

State

Zip Code

Would you like to be contacted with updates about information, educational materials, or other resources that can help you with food waste reduction and recovery at your business?

Yes

No

Please provide contact information for your business so we can provide you with updated information, educational materials, and

other resources that may help your business with food waste reduction and recovery.

Phone Number

Email Address

Contact person

Before taking this survey, were you aware that the City of Gainesville is working on policies related to food waste reduction and recovery as part of our Zero Waste goal?

Yes

No

Please provide us with any additional information you think is pertinent to source reduction of wasted food, donating wasted food, and composting food scraps from your food-generating business.

City of Gainesville

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