

# City of Gainesville

## **Default Question Block**

### **Food Waste Recovery - Community Partners**

The City of Gainesville is committed to working with community partners to help improve food access in our community. One way we can do that is to help make sure that food does not go to waste. The City has drafted a policy focused on reducing food waste from our local businesses in a way that improves environmental sustainability and gets extra edible food into the hands of people who need it. The policy will encourage businesses and food recovery organizations (like food banks and food pantries) to work together so donations of extra food can get into the hands of people who need it.

Since your group helps to get donated food into the hands of people who need it, you are a critical partner in this work.

As businesses begin increasing the amount of food they donate, your organization may have the opportunity to receive more food donations to help feed hungry people. But to accept

more food donations, your organization may have some needs like storage capacity, volunteers support, etc.

**Therefore, we we invite you to take this survey to share more information about your current operations and the support you may need in order to be able to accept more food donations.**

This survey has a variety of questions. Please answer as you feel comfortable. You may skip any questions you do not wish to answer. The survey should take 10-15 minutes to complete. Feel free to reach out to Brandy Stone, Civic Collaboration Specialist, with any questions at [stonebl@cityofgainesville.org](mailto:stonebl@cityofgainesville.org).

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

Organization Name

Organization Representative

Contact Information

Date

## **Block 1**

Section I: Brick & Mortar Food Pantries

Does your organization operate a food pantry at your own facility? In other words, do you have space at your facility where food items are stored and then made available to community members to come pick up?

Yes

No

When is your pantry open?

Approximately how many clients do you serve through your food pantry each month?

What are the criteria for who is allowed to use the food pantry?

- Income
- Member of organization
- Unemployed
- Zip Code
- Age
- Other

Are clients able to select the foods they wish to take from the pantry, or are all clients offered the same pre-packaged bags of food?

- Clients select foods
- Pre-packaged bags

Other

Is there a limit to the amount of food a client can receive from your pantry each month?

If you had more food donations, would people be allowed to take more food from the pantry?

Yes

No

Do you purchase food from Bread of the Mighty Food Bank to stock your pantry?

Yes

No

How often do you pick up food from Bread of the Mighty?

Do you accept food donations from places other than Bread of the Mighty?

Yes

No

How often do you get food donated to your pantry?

Weekly

Twice a month

Once a month

Other

How do the donated food items get to your pantry? (select all that apply)

Members of my organization go to stores / restaurants to pick up food donations

Food is dropped off to our facility by the donating store / restaurant

Food is dropped off to our facility by volunteers outside of our organization

What types of food are you currently receiving as donations?  
(select all that apply)

- Dairy
- Fresh Produce
- Meat
- Non-perishables
- Prepared food
- Other, please specify

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

- Hot food - donated in pans or other bulk form
- Cold food - donated in pans or other bulk form
- Cold food - packaged into individual meals
- Hot food - packaged into individual meals

In the future... what form of prepared food would you be interested in receiving? (select all that apply)

- Hot food - donated in pans or other bulk form
- Cold food - donated in pans or other bulk form
- Cold food - packaged into individual meals
- Hot food - packaged into individual meals

Not interested in receiving prepared food

If prepared food was donated to your organization in bulk form (i.e. pans of leftovers), do you have the volunteer capacity, packaging materials and facility space to repackage that food into individual meals to serve to your clients? (select all that apply)

Yes, we have the space, volunteers, and materials needed to repackage food into individual meals

No, we lack the FACILITY SPACE to do this repackaging

No, we lack the VOLUNTEERS to be able to do this repackaging

No, we lack the PACKAGING MATERIALS needed to do this repackaging

Are you able to meet the demand for fresh / perishable foods?

Yes

No

N/A We do not offer fresh / perishable foods

Do you run out of fresh / perishable foods?

Yes

No

N/A We do not offer fresh / perishable foods



What makes it difficult for your organization to meet the demand for fresh / perishable foods at your pantry?

- Refrigeration
- Storage space
- Staff capacity
- Other
- N/A We do not offer fresh / perishable foods

Do you think clients would be interested in having access to fresh / perishable food options from your pantry?

What resources would you need in order to increase the amount of fresh / perishable foods offered by your food pantry?

- Refrigeration
- Storage Space
- Staff Capacity
- Volunteers
- None. We are capable of accepting more food donations right now.

Other

Would you be interested in having educational resources / programming around health and nutrition?

Yes

No

Do you frequently have more food than you are able to distribute that you end up throwing away?

Yes

No

Are there specific food items that people do not want to take? If so, what are the challenges with those food items?

What is your perception of the largest food waste producers (grocery stores, restaurants, food distributors) food diversion

programs?

- They divert a lot and we can depend on them
- They divert but could do better
- It depends on the business
- There is room for improvement

Thank you for letting us know about your food pantry operations. We are now going to ask a few questions about food distribution events.

## **Block 2**

### Section II: Food Distribution Events

Does your organization serve as a host site for food distribution events by yours or other organizations (i.e. Farm Share drive thrus)?

- Yes
- No

How often does your organization host food distribution events?

- Weekly
- Twice a month
- Monthly
- Quarterly
- Yearly
- Other

Who supplies the food for these events?

Would you be interested in hosting food distribution events more frequently?

- Yes
- No

What resources would you need in order to host food distribution events more frequently?

- More food donations

- Refrigeration
- Storage Space
- Staff Capacity
- Volunteers
- None
- Other

Are there perishable items offered at the events?

- Yes
- No

Where do you store / refrigerate perishable foods prior to and during the event?

About how many people are served by each event?

What criteria do individuals need to meet to receive food at the distribution event?

- Income level
- Member of organization
- Zip Code
- Unemployment
- Age
- Other

Do you run out of food at your organization's distribution events?

- Yes
- No

Do you often have excess food after the event is over?

- Yes
- No

What do you do with the excess food after the event is over?

Thank you for letting us know about your food distribution events. We are now going to ask a few questions about home deliveries of donated food.

### **Block 3**

#### Section III: Home Deliveries of Donated Food

Does your organization deliver food to people's homes?

- Yes
- No

Do these deliveries occur on an as-needed basis for particular clients or is this a main service your program offers to all clients?

- As-needed basis
- Main service for all clients

What criteria do individuals need to meet to receive food deliveries by your organization?

- Income
- Member of organization
- Zip Code
- Unemployment
- Age
- Other

How many different households are you delivering to each month?

How often do you deliver to each household?

- Weekly
- Twice a month
- Monthly
- Other

Would you be interested in doing home deliveries more frequently?

- Yes



No

What resources would you need in order to host home deliveries more frequently?

More food donations

Refrigeration

Storage Space

Staff Capacity

Volunteers

None

Other

Who supplies the food that you are delivering?

Are there perishable items included in the deliveries?

Yes

No

Where do you store / refrigerate perishable foods prior to delivery?

Do you ever run out of food?

Yes

No

Do you often have excess food after the home deliveries are over?

Yes

No

What do you do with the excess food?

Thank you for letting us know about your home delivery operations. We are now going to ask a few questions about the serving of meals from your facility.

## Block 4

### Section IV: Meals

Does your organization serve prepared meals to the community?

- Yes
- No

Where in the community do you serve these meals?

What criteria do individuals need to meet to receive meals from your organization?

- Income
- Member of organization
- Zip Code
- Unemployment
- Age

Other

Who is preparing the meals that you serve?

Where does the food used to prepare the meals come from?

Are you able to receive pans of food that you would then serve to clients at a community meal?

Yes

No

Other

How often do you serve meals in the community?

Weekly

Twice a month

Monthly

Other

Would you be interested in serving meals more frequently, or increasing the number of meals served at each event?

Yes

No

What resources would you need to increase the number of meals served and/or the frequency of the meal events?

More donated food

Facility space / kitchen / refrigeration

Storage space

Staff capacity

Volunteers

None

Other

Do you ever run out of food?

Yes

No

Do you ever have excess food after a meal event is over?

Yes

No

What do you do with the excess food?

Thank you for letting us know about your meal operations.

## **Block 6**

You had indicated previously that your organization would need additional refrigeration or storage space to increase your food-based operations. The following questions are in reference to that need.

What type of refrigeration would be best?

- Standard refrigerator
- Walk-in cooler
- Other

Based on the space available in your facility, how many refrigeration units are you looking for?

Do you have a 220V electrical outlet to plug a refrigerator into?

- Yes
- No
- Other

Do you have the ability to incur the utility costs associated with having a refrigerator?

- Yes
- No

Other

How much storage space do you need?

What type of storage do you need? Please be specific. (e.g., shelving units, floor space, etc.)

### **Block 5**

Is there anything else you would like to share with us about the food access work your organization is doing?



City of Gainesville

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