



Introduction

The City of Gainesville and partners like The Repurpose Project and Zero Waste Gainesville are committed to achieving [Zero Waste](#). Reducing food waste in our community is a key part of our goal.

To help achieve this goal, the City of Gainesville is developing a food waste diversion policy. This policy may require food-generating businesses (i.e. restaurants, grocery stores, caterers, etc.) to donate their food waste following the [U.S. EPA Food Recovery Hierarchy](#). Creating partnerships between these businesses and food pantries that receive food donations is essential. Together we can reduce the food going into the trash while getting food to people in need. The benefits of such efforts are great. But we acknowledge the logistics of doing so can be challenging for all parties.

To ensure success with this new policy, we invite local businesses and food recovery partners to share their insights, experiences, and potential challenges a food waste policy might pose. We have created a survey for local food-generating business partners to share their feedback. Please consider taking this survey and share it with other interested business partners. The City, The Repurpose Project, and Zero Waste Gainesville want to know how we can support community partners as the policy rolls out.

This survey has a variety of questions. Please answer as you feel comfortable. Your responses will remain anonymous. You may skip any questions you do not wish to answer. The survey should take 10-15 minutes to complete. Please Note: Per Florida law, All information submitted through this form is subject to public record. Participation is voluntary and optional.

Feel free to reach out to Brandy Stone, Civic Collaboration Specialist, with any questions at stonebl@cityofgainesville.org.

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

How do you stay aware of the food waste practices of your business?

- Conduct food waste audits periodically
- Inventory the amount of food we donate

- Observe back-of-the-house operations and provide tips to help staff reduce waste
- Talk to back-of-the-house kitchen staff regularly about food waste
- Other

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

How often does your business donate excess edible food for human consumption?

- Daily
- Once a week
- Less than once a week on an as-needed basis
- Not sure

Of the total amount of excess edible food your business produces in an average week, about how much of that edible food gets donated for human consumption?

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

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

How does your excess edible food get to the organizations receiving your donations? (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 cold foods
- Prepared hot foods
- Other, please specify
- I do not donate any edible food

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

- Yes
- No
- Not sure

How often do you donate excess food for animal consumption?

- Daily
- Once a week
- Less than once a week - on an as-needed basis
- Other - please specify

What motivates your business to donate excess edible food to people and/or animals? (select all that apply)

- Feeds people who are hungry / food insecure
- Helps us throw fewer resources away
- It is the right thing to do
- Saves us money in disposal fees

- Supports environmental sustainability for a healthier planet
- We receive tax deductions for the food we donate
- Other - please specify

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
- 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
- Support with logistics of pick-up and drop-off

Other - please specify

Would you be interested in signing up for a free App 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)
- Both back-of-house and post-consumer
- 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)
- Both back-of-house and post-consumer
- Other - please specify

How do you compost? (select all that apply)

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

What motivates your business to collect food scraps for composting? (select all that apply)

- Desire to support a local community composter
- It is the right thing to do
- Resource recycling... compost creates a soil amendment that can be used locally to grow new food/vegetation
- Saves money in disposal fees
- 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

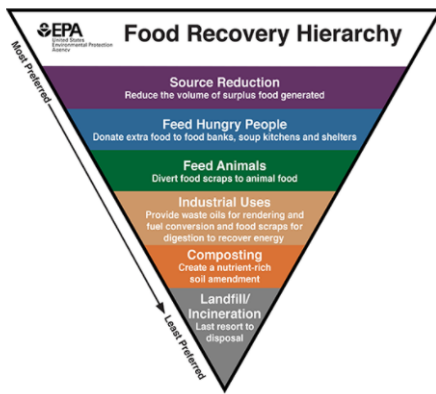
Thank you for taking the time to answer these questions about your operations. We have just a few additional reflection questions.

Before taking this survey, were you aware that the City of Gainesville is working towards Zero Waste initiatives in

general?

- Yes
- No

Before taking this survey, were you aware that the City of Gainesville is planning to implement a policy in the near future that may require food-generating businesses to follow the [U.S. EPA Food Recovery Hierarchy](#) for any wasted food and food scraps the business creates?



- Yes
- No

Are you interested in learning more about the City of Gainesville's various initiatives related to Zero Waste, including food waste?

- Yes
- No

What format of educational materials would be most helpful to your business to learn more about food waste reduction and recovery?

- Online resources (including video content)
- Technical Assistance (in-person consulting)
- Print Materials
- Signage
- Other - please specify

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 if you wish to receive updated information, educational materials, and other resources that may help your business with food waste reduction and recovery.

Business Name

Phone Number

Email Address

Contact person

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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