

Food Donation Recipient Survey Data Summary

- 17 organizations responded out of 30+ contacts made
- Some groups reported pre-COVID operations, while some shared current operations

Food Pantries

- Most donation transactions rely on external volunteers for transportation
- Six groups at least occasionally have perishable items
- The following resources are needed to increase recipients' ability to receive perishable food donations:
 - *Storage space - 6*
 - *Refrigeration - 5*
 - *Staff - 5*
 - *Volunteers - 4*
- No recipients end up with excess food that they must throw away

Food Distribution Events

- Food is obtained through Farm Share, donations, and Bread of the Mighty Food Bank
- Five groups would like to host more events but would need:
 - *More donations - 5*
 - *Storage Space - 5*
 - *Volunteers - 4*
 - *Refrigeration - 4*
 - *Staff Capacity - 1*
- Six organizations at least occasionally have perishable items which are stored in their limited refrigerator/freezer, a refrigerated food truck, or are distributed same-day

Home Deliveries

- Four groups provide perishable food in the deliveries
- Storage of perishables ranges from the use of other groups' refrigeration, cooler bags, in-house refrigeration, and same-day distribution
- All organizations are interested in doing more deliveries. To do so, they would need:
 - *More food donations - 4*
 - *Storage/Operating Space - 3*
 - *Refrigeration - 3*
 - *Staff Capacity - 2*
 - *Volunteers - 1*
 - *Transportation - 1*

Prepared Meals

- Meals are prepared by either volunteers from their organization, volunteers outside the organization, or staff
- Food is purchased from the store, obtained through donations, or prepared by meal sponsors
- Five groups are interested in providing more frequent meals and would need:

- *More food – 5*
- *Volunteers – 2*
- *Facility/storage space – 2*
- *Staff Capacity – 1*
- *Refrigeration - 1*

Food Generating Business Data Summary

Ordinance does not apply (less than 1 cu yd/week of food waste)

- 15 businesses fall into this category
- All report practicing source reduction
- Three businesses report donating food for human consumption, with no established partnerships for donations
 - 2 businesses drop it off to groups, one has groups pick-up when they have waste to donate
 - 2 donate prepared foods, 1 donates baked goods
 - 2 of the 3 businesses can repackage food into individual portions
- Top 5 barriers to donating edible food:
 - *Storage*
 - *Coordination*
 - *Liability*
 - *Transportation*
 - *Convenience*
- Top 3 resources needed to donate food:
 - *Support with pick-up/drop-off logistics*
 - *Knowledge of places to donate food directly to*
 - *Packaging materials for excess food*
- Three businesses reporting donating food for animal consumption
- Three businesses are familiar with the Good Samaritan Act
- Three businesses report currently composting
 - All 3 businesses compost back-of-house scraps, and one also does post-consumer scraps
 - A contract with a community composter is the most popular way to compost
 - Top 2 resources needed to begin composting:
 - External party to pick-up compost
 - Evidence that it does not attract vermin

Ordinance does apply (more than 1 cu yd/wk of food waste)- Business may be in compliance

- Four businesses fall into this category
- All report practicing source reduction
- All four businesses report donating food for human consumption utilizing established partnerships for donations
 - All groups rely on another organization's volunteers to pick-up the food for donations, while one business is also able to drop it off
 - All businesses donate prepared foods, with meat and produce as the second most donated foods
 - 1 business can repackage food into individual portions

- Top 4 barriers to donating edible food:
 - *Coordination*
 - *Cost*
 - *Storage*
 - *Time*
- Top 2 resources needed to donate food:
 - *Knowledge of places to donate food directly to*
 - *Assistance building relationships with food bank/pantries*
- One business reports donating food for animal consumption
- One business is familiar with the Good Samaritan Act
- Two businesses report currently composting
 - One group composts both back-of-house and post-consumer scraps on-site at their business
 - Top 2 resources needed to begin composting:
 - External party to pick-up compost
 - More facility space

Ordinance does apply (more than 1 cu yd/wk of food waste) - Business may not be in compliance

- Six businesses fall into this category
- All report practicing source reduction
- No businesses donate food for human consumption
 - They currently also do not have the ability to repackage food into individual portions.
- Top 3 barriers to donating edible food:
 - *Storage*
 - *Partnerships*
 - *Liability*
- Top 5 resources needed to donate food:
 - *Assistance with repackaging leftover food into individual meals*
 - *Education around food safety for food donations*
 - *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*
- No businesses report donating food for animal consumption
- One business is familiar with the Good Samaritan Act
- No businesses report currently composting
 - Top 5 resources needed to begin composting:
 - External party to pick-up food scraps from my business
 - Evidence that collecting food scraps will not attract vermin
 - Education on why composting is important
 - Information on community composters
 - Knowledge of how to compost on-site