

# Food Recovery and Food Safety

Options for local health departments

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Thomas J. Bierma, MBA, Ph.D.

With Guang Jin, Sc.D., P.E., and Christy Bazan MPH

Illinois State University



# Presentation overview

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- Research introduction
- The role of local health departments
- Food recovery network and food safety
- Model food safety programs
- Moving forward – audience input

# Why assuring food safety is important...

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- We don't want to hurt the people we are trying to help.
- Secure the long-term supply of donated food.

## Donor Brand Protection

# Our Research

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Purpose – How can local health departments best assure the safety of their local food recovery network?

Methods – In-person and phone interviews with stakeholders in the Midwest and across the U.S.

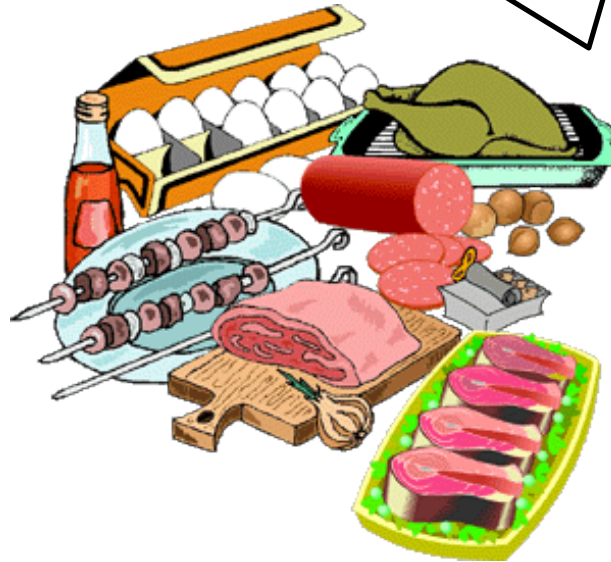
# Local Health Departments



A range of current responses...

"Pantries must meet the same requirements as grocery stores."

"That food is being donated? OK, let's move on."



# Local Health Departments

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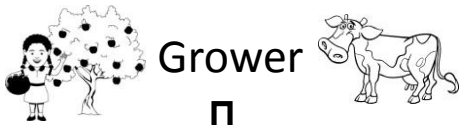


Face two major barriers...

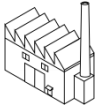
1. Lack of resources
2. Lack of (or unclear) legal authority

*Exempt from inspection... “churches, temples, synagogues or other religious institutions, civic, fraternal, or veteran's organizations where food is prepared, served, transported, or stored by volunteer personnel only on non-consecutive days.”*

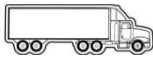
# Commercial Food System



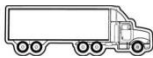
Grower



Processor



Distribution



Retail



Grocery

Restaurant

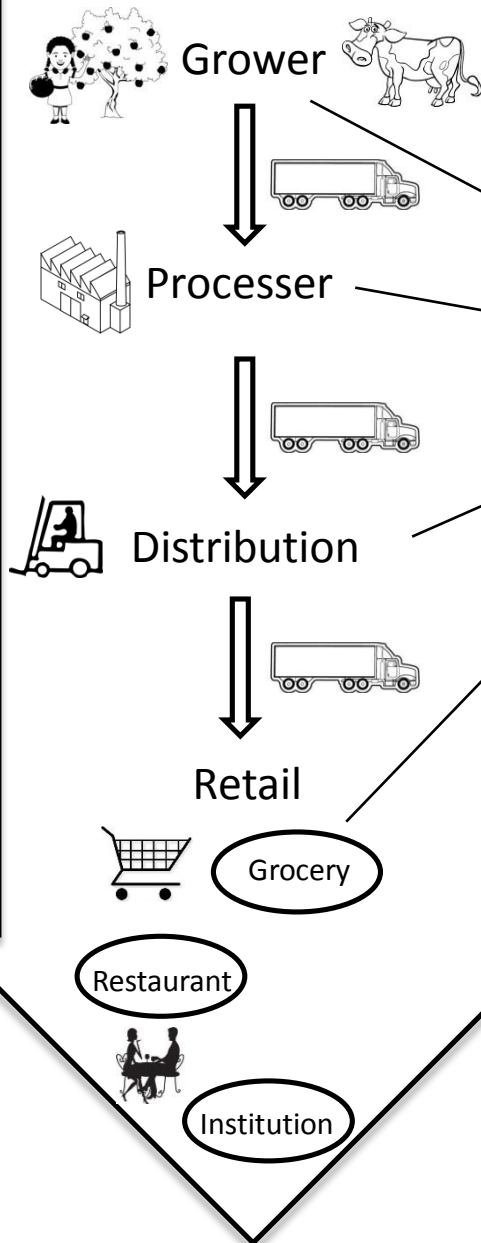


Institution

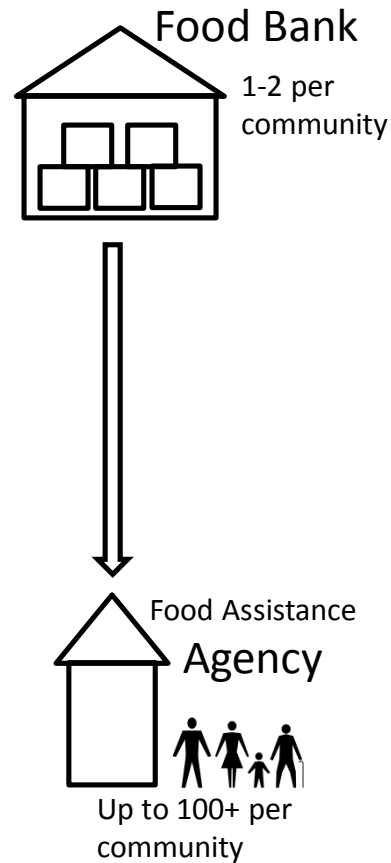
# Food Recovery Network



## Commercial Food System

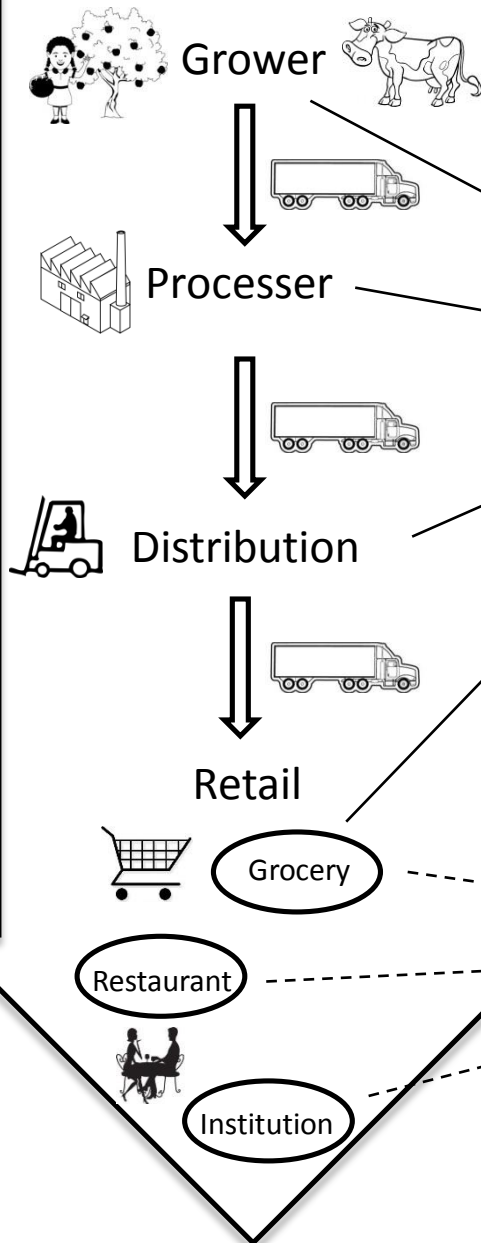


# Food Recovery Network

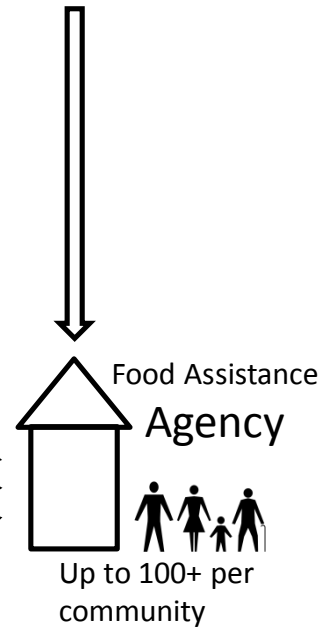




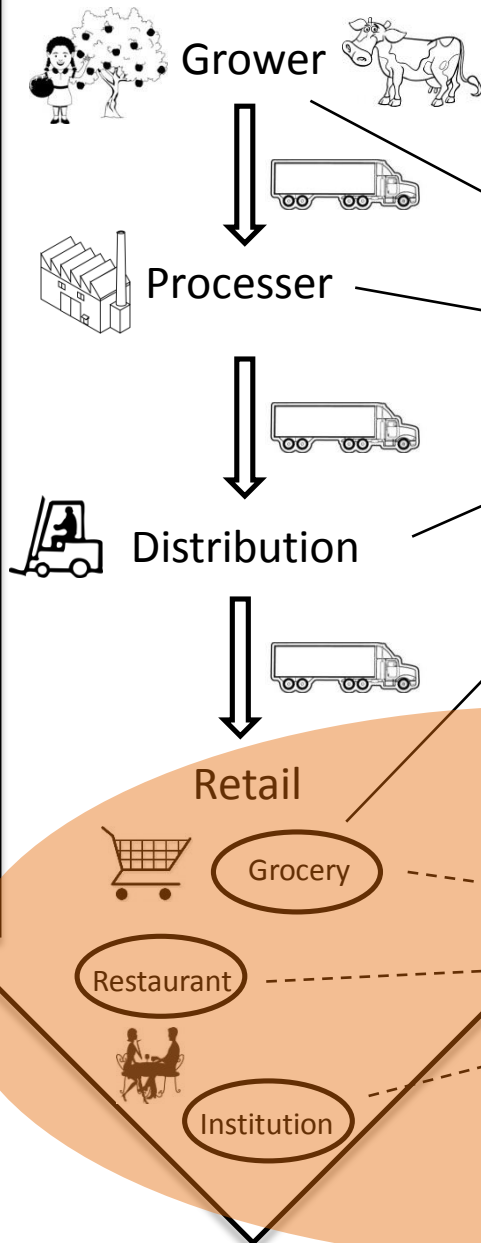
## Commercial Food System



# Food Recovery Network



## Commercial Food System



# Food Recovery Network



Our primary focus for food safety.

# Steps in the Food Recovery Process



Donor

1. Decide food item will not be served/sold. Assess safety of food for donation.



2. Repackage/Label/Store

# Steps in the Food Recovery Process



Donor

1. Decide food item will not be served/sold. Assess safety of food for donation.



2. Repackage/Label/Store



3. Retrieval and transport

Transport  
Vehicle





# Steps in the Food Recovery Process

Donor

1. Decide food item will not be served/sold. Assess safety of food for donation.

2. Repackage/Label/Store

Transport  
Vehicle

3. Retrieval and transport

4. Receive donated food.  
Assess safety of food for consumption.

5. Repackage/Label/Store

Pantry

6. Display during pantry hours

7. Assess safety of left-overs for consumption.



# Food Safety Guidelines

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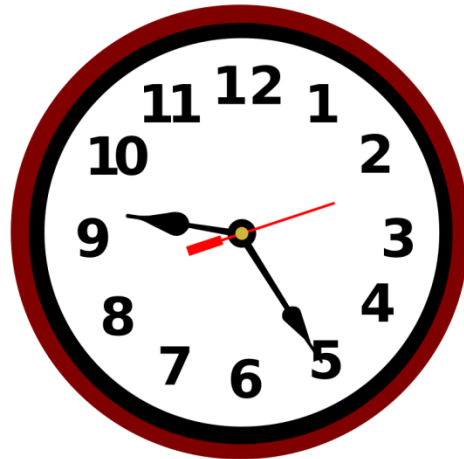
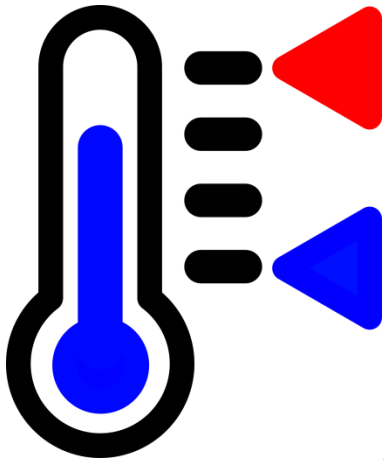


- ServSafe® Food Handler's Guide for Food Banking
- Conference for Food Protection - Comprehensive Resource for Food Recovery Programs 2016
- Feeding America – A Comprehensive Guide for Agencies, Volunteers, and Food Bank Staff
- Harvest Support Network – Training Resources
- Many local guidelines

# For the most part...



We know what it takes to provide safe, recovered food.



# But areas of uncertainty remain...

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- Food date interpretation
- Transport temperatures/times
- Repackaging
- Display temperatures/times
- Others



# Food Safety Allies

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- Feeding America – Food safety requirements and inspections for participating agencies – may vary by local food bank.
- Food Donation Connection – Helping major restaurant chains make safe local donations – some inspection of agencies.
- Some corporate guidelines (eg. – Starbucks) – may vary by local store.

# Food Safety Program

## for a local food recovery network

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*A community-wide process to assure the safety of all food distributed through the local food recovery network.*

# Criteria for a Model Local Food Safety Program

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1. Includes food safety practices known to be effective (see prior slides).
2. Food safety expectations are responsive to the needs of the food-insecure.
3. Food safety conditions and practices are reasonably verified and enforced by unbiased parties.
4. Promotes information sharing and optimization of resources.
5. Requires resources consistent with those locally available.

## 2. Food safety expectations are responsive to the needs of the food-insecure.

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Evaluation of tolerable risk in commercial food safety programs is fundamentally different than in food donation programs. The reason is that lack of food for the food-insecure poses its own set of public health risks.

Food safety practices that make a small improvement in donated food safety but result in a large reduction in food availability could aggravate public health risks rather than reduce them. Thus, some practices expected in commercial food service establishments may not be appropriate for donated food.

### 3. Food safety conditions and practices are reasonably verified and enforced by unbiased parties.

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Verification and enforcement – typically by local health departments – is an essential component of commercial food safety programs.

Given limited resources and legal authority, other approaches to verification and enforcement may be warranted for food recovery safety programs.

## 4. Promotes information sharing and optimization of resources.

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The decentralized nature of local food recovery networks can be a barrier to effective communication. Organizations may be too small to attract necessary resources.

Food safety programs that facilitate communication and coordination among agencies can improve food safety and food safety resources.

Possible models...

# For Local Food Safety Programs

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- Current “hands off” or “kitchen-only” program.
- Strict permitting and enforcement.
- Umbrella organization.
- Small-load logistics organization.
- Other

Possible models...

# “Hands Off” or “Kitchen Only”

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- ✗ 1. Effective food safety practices.
- ✓ 2. Responsive to the needs of the food-insecure.
- ✗ 3. Verified and enforced.
- ✗ 4. Information sharing and resources.
- ✓ 5. Within public resource limits.



Possible models...

# Strict permitting and enforcement

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- All agencies fully permitted and inspected by health department
- Hold to same standards as restaurants and grocery stores



Possible models...

# Strict permitting and enforcement

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- ✓ 1. Effective food safety practices.
- ✗ 2. Responsive to the needs of the food-insecure.
- ✓ 3. Verified and enforced.
- ✗ 4. Information sharing and resources.
- ✗ 5. Within public resource limits.

# Possible models...

# Umbrella Organization



## Examples

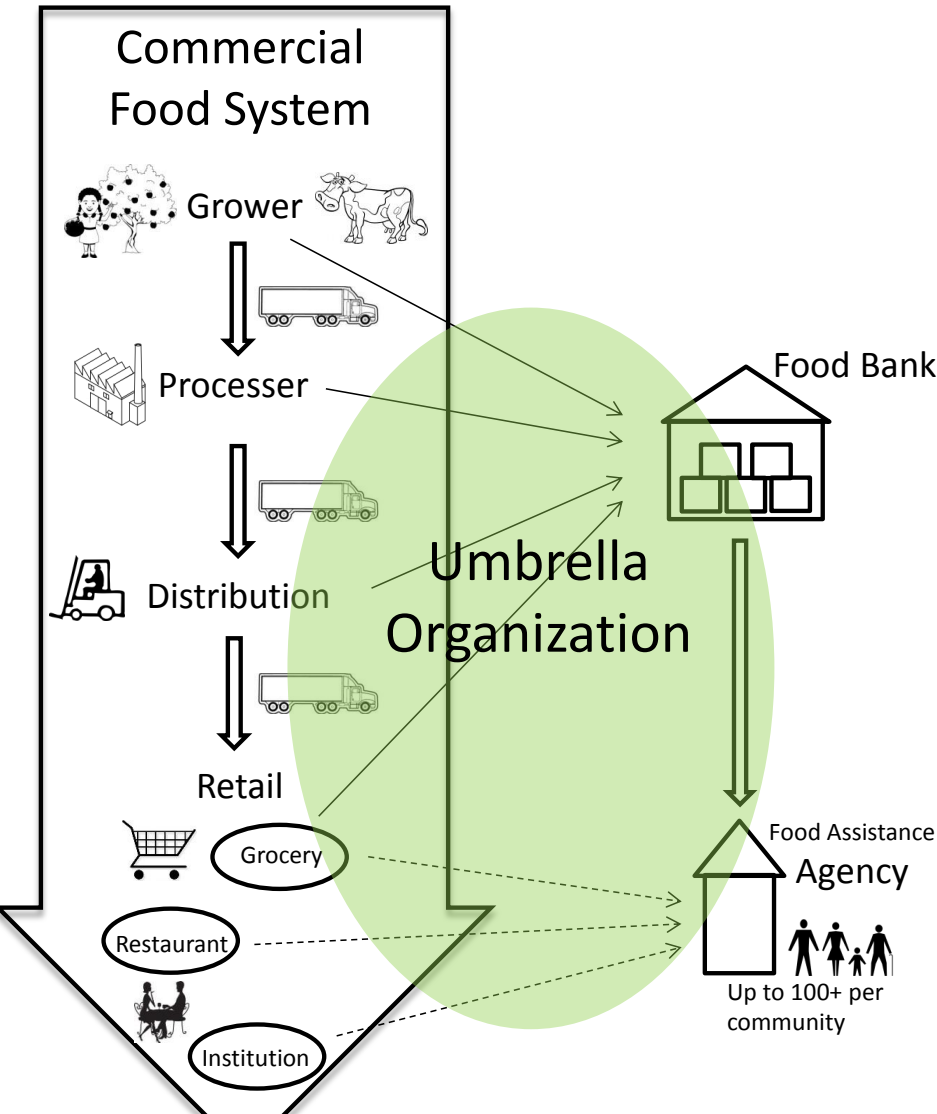
- Waste Not OC



- Food Rescue Partnership

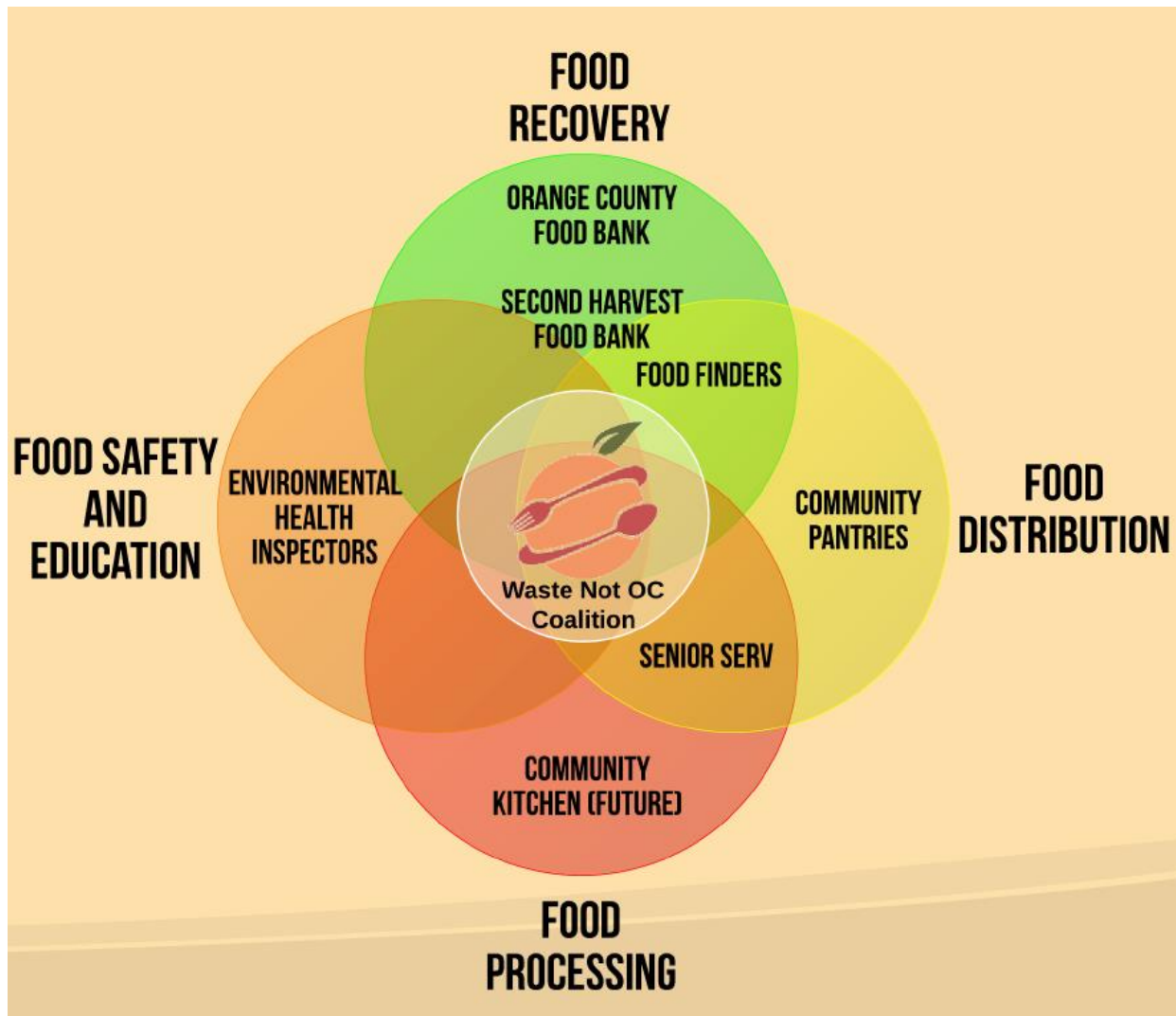


*Feeding People, Not Landfills*



# Umbrella organization...

# Waste Not OC



# Waste Not OC - Orange County, CA

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- Outreach and advocacy to those outside the food donation network.
- Facilitation for those within the network.
- Founded by health department.
- Health inspectors promote food donation, provide training.
- But no inspection of pantries or kitchens.
- Coalition with major food distributors accesses resources for agencies



# Umbrella organization...

## Food Rescue Partnership - Quad Cities, IA/IL

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- Outreach/advocacy/facilitation.
- Founded by health department.
- Health inspectors promote food donation, provide guidance to pantries and kitchens.
- But inspection of pantries or kitchens is voluntary.



*Feeding People, Not Landfills*

Possible models...

# Umbrella Organization

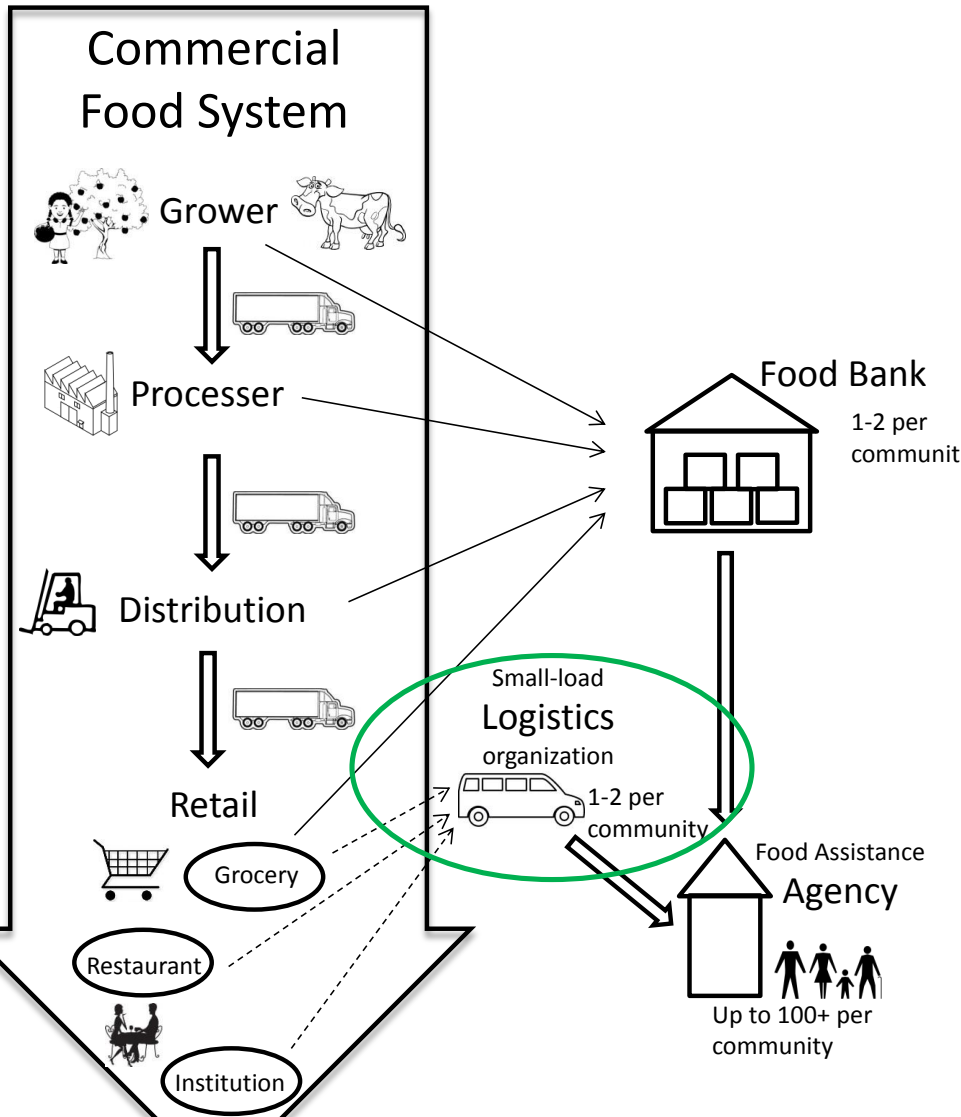
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- ✓/✗ 1. Effective food safety practices.
- ✓ 2. Responsive to the needs of the food-insecure.
- ✗ 3. Verified and enforced.
- ✓ 4. Information sharing and resources.
- ✓? 5. Within public resource limits.

# Possible models...

# Small-load Logistics Org.



## Examples...

- Food Finders (LA/OC, CA)



- Table-to-Table (Iowa City)





Possible models...

# Small-load Logistics Org.

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- Standardize and fund logistics



**Food Finders**  
Feeding people. Giving hope.



- Central point of communication with agencies



- Potential to inspect participating agencies
  - T2T – assist agencies but no formal inspection.
  - FF –require agency to have certified FH, but inspection only “as needed.”

Possible models...

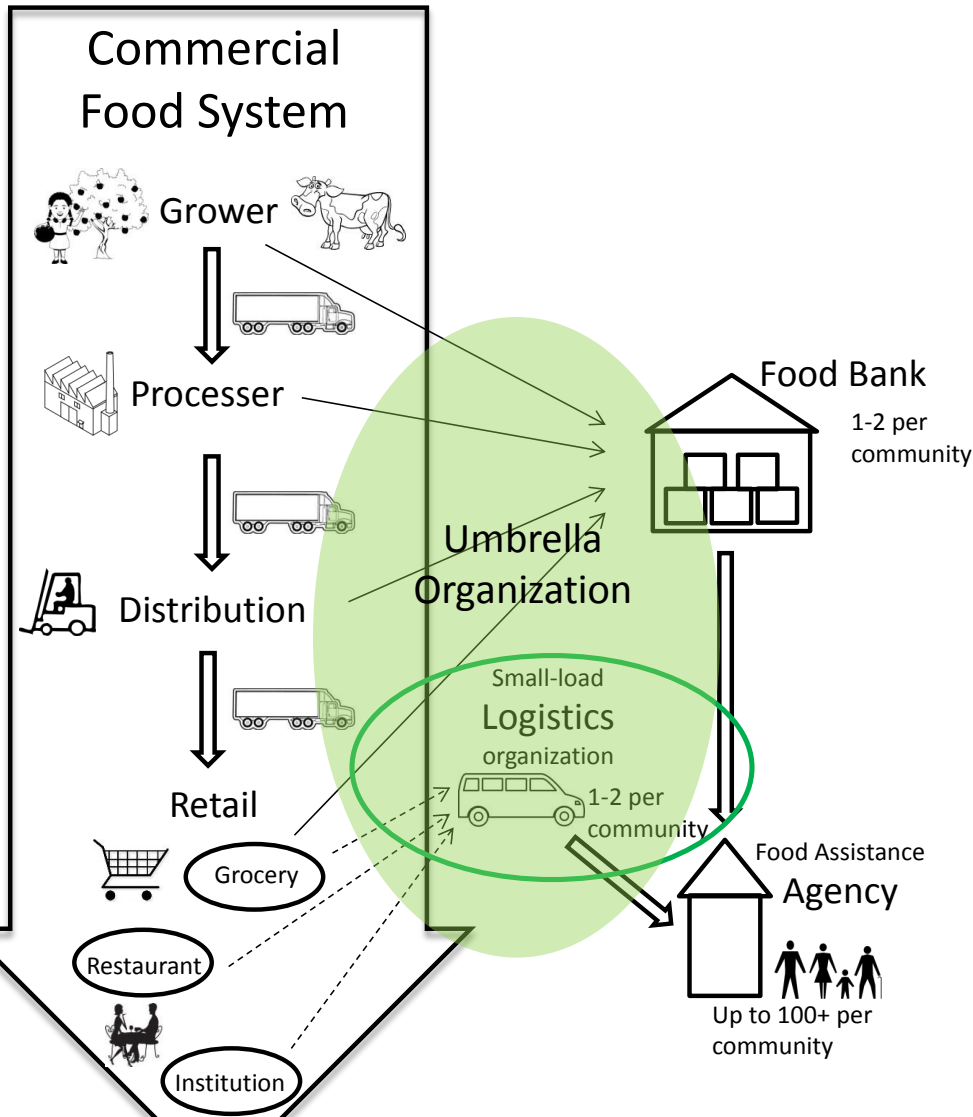
# Small-load Logistics Org.

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- ✓/✗ 1. Effective food safety practices.
- ✓ 2. Responsive to the needs of the food-insecure.
- ✓/✗ 3. Verified and enforced.
- ✓/✗ 4. Information sharing and resources.
- ✓/✗ 5. Within public resource limits.

# Moving forward



Possible hybrid model?

Umbrella organization plus  
Small-load logistics org.

All agencies inspected by FB  
or Logistics Org. – using HD-  
approved protocol.

# Moving forward

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Ideas?

Suggestions?

Audience Input?