

# Promising Practices in Food Reclamation for Saskatoon

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# Food Loss and Waste

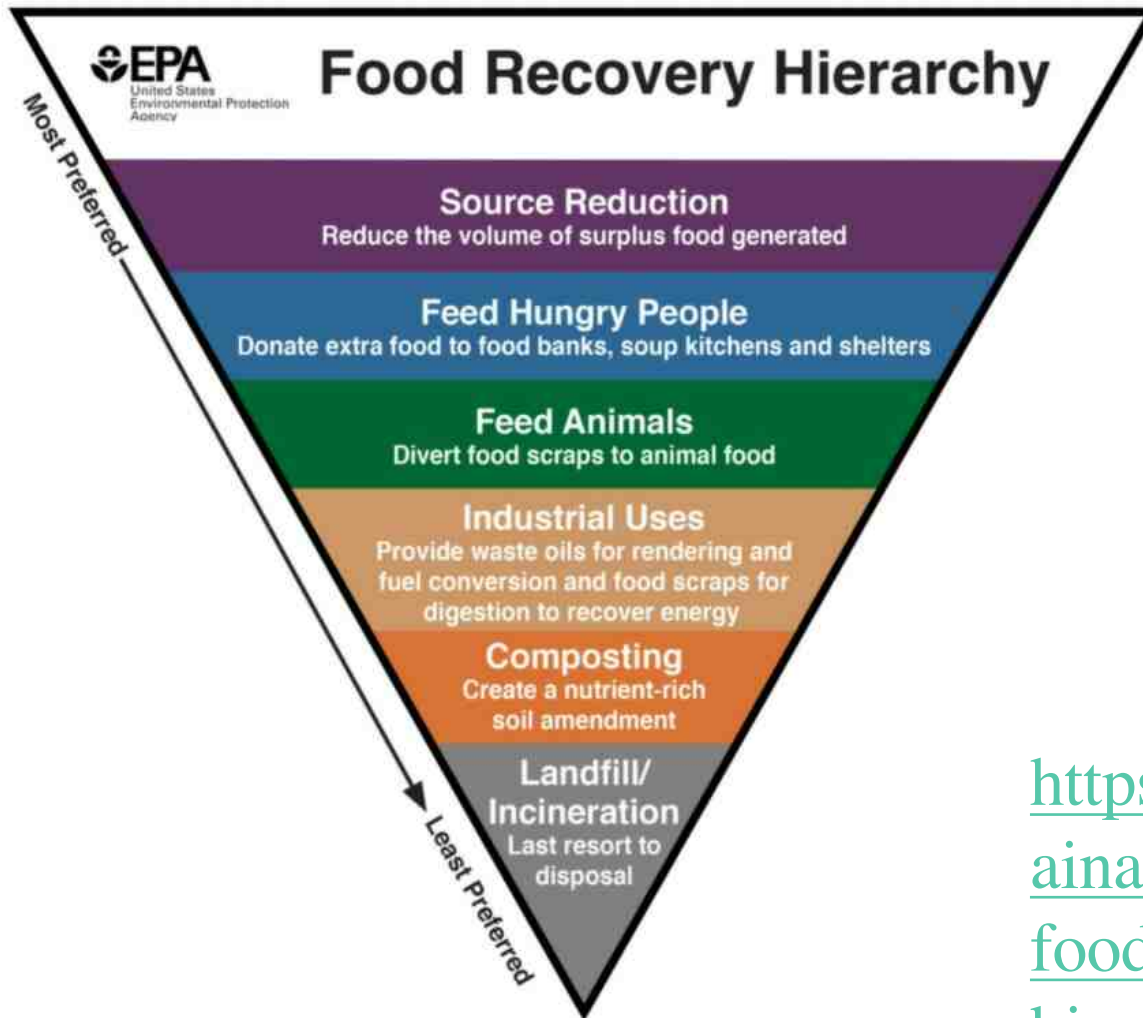
- **Food loss refers to the production side of the food supply chain:** food that is produced but does not get consumed by people because it does not make it to market, often due to inadequate refrigeration, storage, or distribution systems.
- **Food waste implies that we had the opportunity to consume the food, but we failed to do so** (food that is available for consumption but was ultimately discarded rather than being eaten).

# Types of Food Waste

- ***Avoidable:*** Food that can be easily prevented from going to waste. Reasons for waste include overpreparation, improper storage, or spoilage.
- ***Possibly avoidable:*** Food that may seem inedible but can be used or repurposed.
- ***Unavoidable:*** Food that cannot be consumed by people and should be used for animal feed, compost, or anaerobic digestion.

# Background

- **Food loss and waste is a serious problem globally and within Canada (~1/3 of food – 31 billion \$).**
- **70% of food waste in Canada occurs in stores, restaurants, homes.**
- **Food largest contributor to solid waste, causing concern over dwindling landfill space.**
- **In landfill, food waste also causes environmental harm through methane emissions.**
- **Growing, processing, packaging, and transport of food that is then wasted also wastes time, energy, money, water, fossil fuels.**
- **Reductions in food loss and waste would make a significant dent in our greenhouse gas emissions.**



<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>

# Purpose

- **To determine promising practices for the City of Saskatoon in diversion of edible food from the landfill.**

# Methods

- **Environmental scan of promising programs and policies in other municipal jurisdictions for reclamation of otherwise wasted food;**
- **A small pre/post intervention study of the implementation of a brochure explaining the rights and responsibilities of food businesses in food donation;**
- **Key informant interview study to determine what kinds of supports are needed for food businesses to reduce the edible food they currently sent to the landfill.**

#### How do I donate prepared foods?

Many charitable organizations accept prepared foods (that have not yet been served) from businesses such as restaurants, caterers, banquets and conferences. Precautions to take include:

- Leftover/served foods such as buffet items should not be donated.
- Food left out at room temperature for more than two hours, including transportation time, should not be donated.
- Business should be able to confirm that potentially hazardous foods (see above) were stored below 4°C or above 60°C at their location.
- Food should be transported in clean, covered food-grade containers.
- All foods being donated should be labelled identifying the food, date of preparation, temperature controls (if required) and preparation location.

#### Where can I donate?

Locations to donate in Saskatoon, are listed on the other side. The information includes donation times, most wanted items, special requirements and contact information. Please contact the organization before making a donation.



## Donating Food in Saskatoon



#### Why donate?

Through food rescue, we can reduce the amount of edible food that is going into the landfill while benefitting charitable organizations and the people they serve.

The annual cost of food waste in Canada exceeds \$100 billion. Food waste does not occur in isolation as it requires resources such as water, land, labour, energy and transportation that contributes to greenhouse gas emissions. At the same time, each year in Canada 4 million individuals, including over 1 million children, experience some level of food insecurity. Food insecurity can range from concerns about running out of food, to not being able to afford a healthy, balanced diet, to missing meals and in extreme cases, not eating for an entire day due to lack of food and money.

#### What about liability?

The law protects people donating food from liabilities:

*"A person, the director, agent, employee or volunteer of a corporation that donates food or distributes donated food is not liable for damages resulting in injuries or death caused by the consumption of the food unless the food was adulterated, rotten or unfit for human consumption or the individual did not act in good faith (reckless disregard for safety or intention to cause harm)."*

The Donation of Food Act, 1993. Retrieved from <http://www.qp.gov.sk.ca/documents/English/Statutes/Statutes/032-01.pdf>

#### What can I donate?

- Non-perishable foods in their original unopened packages from commercial food processors or retail stores including canned products, jarred baby foods and dry goods (ex. pasta, flour and sugar). Avoid donating damaged cans (ex. leaking, rusted, bulging, dented along the rims or side seams).
- Low hazard perishable foods such as most raw fruits and vegetables, as long as they are whole and unprocessed (ex. not peeled, sliced, chopped or cut).
- Potentially hazardous foods (ex. dairy, egg, meat, poultry and seafood products) can be donated, although these require more stringent handling to prevent temperature abuse.

## Side 2 of Pamphlet

<b>Saskatoon Food Bank and Learning Centre</b>	<p>456 Ave. C South Tel: (306) 664-6565 <a href="http://www.saskatoonfoodbank.org">www.saskatoonfoodbank.org</a></p> <p>Food donations can be taken to most grocery stores or directly to the SFBLC.</p> <p>Hours: 8:00am-12:00pm, 12:30pm – 4:00pm, Mon-Fri *Picks up Mon - Fri</p>	<p>- Nutritious non-perishable food items - Fresh, frozen, &amp; canned fruits &amp; vegetables, meat and meat products, milk and dairy products, whole grain products - Unopened groceries (ex. rice, sugar, coffee, etc.) - Infant formula</p>	<p>Yes, accepts prepared foods for volunteers, if it was dropped off without prior notice. However, the SFBLC will try to direct the donor to the Friendship Inn or the Lighthouse.</p>	<p>Unopened food items</p>
<b>Saskatoon Friendship Inn</b>	<p>619 20th St. West Tel: (306) 242-5122 <a href="http://www.friendshipinn.ca">www.friendshipinn.ca</a></p> <p>Donations can be dropped off at the southwest door in the parking lot.</p> <p>Hours: 7:00 am – 2:30 pm, daily *Picks up Sat &amp; Sun</p>	<p>- Nutritious non-perishable food items - Fresh, frozen, &amp; canned fruits &amp; vegetables, meat and meat products, milk and dairy products, whole grain products - Unopened groceries</p>	<p>Yes, accepts food prepared in commercial kitchens.</p>	<p>Accepts almost all foods.</p>
<b>The Lighthouse Supported Living</b>	<p>304 2nd Ave. South. Tel: (306) 653-0538 <a href="http://www.lighthouseaskatoon.org">www.lighthouseaskatoon.org</a></p> <p>Accepts food donations 24 hours, 7 days/ week</p>	<p>- Nutritious non-perishable food items - Fresh, frozen, &amp; canned fruits &amp; vegetables, meat and meat products, milk and dairy products, whole grain products - Snacks - Soup ingredients</p>	<p>Yes, accepts food prepared in commercial kitchens.</p>	<p>No special requirements.</p>
<b>EGADZ</b>	<p>485-1st Avenue North Tel: (306) 931-6644 <a href="http://www.egadz.ca">www.egadz.ca</a></p> <p>Accepts donations, 8:00am – 5:00pm, Mon – Fri.</p>	<p>- Nutritious non-perishable food items - Fresh, frozen, &amp; canned fruits &amp; vegetables, meat and meat products, milk and dairy products, whole grain products</p>	<p>Yes, accepts food prepared in commercial kitchens.</p>	<p>No special requirements.</p>
<b>Saskatoon Salvation Army</b>	<p>339 Avenue C South. Tel: (306) 242-6833 <a href="http://www.salvationarmysaskatoon.org">www.salvationarmysaskatoon.org</a></p> <p>Accepts food donations, 8:00am – 4:00pm, Mon - Fri</p>	<p>- Nutritious, non-perishable items, food items in good quality and condition</p>	<p>Yes, accepts food prepared in commercial kitchens.</p>	<p>Will not accept home-made items.</p>
<b>Saskatoon and District Labour Council's (SDLC) Summer Snack Program</b>	<p>110 B - 2103 Airport Dr. Tel: (306) 384-0303</p> <p>Drop off at WP Bates School (2515 18<sup>th</sup> West) from 10:00am – 11:30am, June – Sept.</p>	<p>- Fruit &amp; vegetables - Whole wheat bread - Milk, chocolate milk - 100% fruit juice - Yogurt - Pea butter, jam, honey, cheese whiz</p>	<p>Does not accept foods prepared in commercial kitchens.</p>	<p>No peanuts or nut products.</p>

# **Environmental Scan: Regulations to Support Food Reclamation**

- **Simplified labelling systems**
- **Requiring food waste recovery and banning food destruction practices**
- **Landfill organics bans**
- **Pay-as-you-throw schemes**

## Select Findings - General

- **There are a lot of great resources, education campaigns, innovative social and commercial enterprises, and more that are aimed at reducing food loss and waste (see report for examples).**
- **Organics bans are becoming more common, exist in a growing number of provinces and municipalities (NS was first and has lowest waste in Canada), and widely internationally.**
- **Tax credits for donation are more and more common.**

## Select Findings - Saskatchewan

- **The Province does not regulate the diversion of industrial, commercial or institutional waste and is expected to maintain its current focus on residential waste diversion programs;**
- **In 2020 it did release a Solid Waste Management Strategy that specifies significant waste reduction targets (30% by 2030 and 50% by 2040). The strategy does not specifically discuss food waste.**

# Select Findings: Reclamation Ideas

- **Collecting surplus foods and sharing through community fridge and pantries.**
- **Online platforms to connect food supply businesses with social enterprise, local social service organizations and charities.**
- **Using surplus food to produce high quality and marketable cuisine (soups, stews, sauces, beer, juices, dog treats) for distribution and selling to foodservice partners or companies (Upcycling).**
- **Developing alternative markets for product. rejected by retailers but still good to be consumed**
- **Connecting food not fit for human consumption to use it for animal feed.**

# Select Findings: Recipient Organizations

- **Insufficient refrigerated truck capacity in Saskatoon for picking up all potential donations**
- **Storage significant challenge**
- **Volunteers to receive and process donations also limiting.**
- **Amount of prepared food received by organizations varied and reduced due to COVID**
- **Desire for increased inter-agency collaboration - larger organizations are currently providing a 'food hub' function by regularly receiving and redistributing food to other agencies.**
- **Limited donation tracking capacity**
- **Interest in deeper understanding of how grocery stores and other food businesses operate (particularly in relation to food supply chains) and how to work more closely with them**

# Select Findings: Food Businesses

- **Common barriers included a) uncertainty with current regulations, b) confusion on who to donate to, c) the times that food donations are accepted, d) a need for a convenient program that picks up donations when requested, e) the feeling of not having enough food product that is worth donating, f) concerns with liability.**
- **Business policies were set either by the business itself, or management companies and set the tone for what products were donated (i.e.: prepared food, dry goods, raw ingredients).**
- **Would like support to create a policy tailored to their needs and capacity that would then streamline the donation process.**
- **Limited tracking of donations**

# Select Recommendations: City of Saskatoon

- **Integrate food recovery into the Industrial, Commercial and Institutional (ICI) organics regulation implementation that is planned between 2022 and 2024, including:**
  - **Ensure that food donation is compatible with bylaw enforcement procedures.**
  - **Highlight donation of edible food as a preferred option throughout education and programming and specifically address the barriers to edible food donation.**
- **Further develop and seek funding with community partners to:**
  - **Address the barriers identified in this study by organizations accepting food donations to further their capacity to accept recovered food.**
  - **Pilot a food recovery social enterprise that will improve local capacity to recover more edible food from the waste stream while creating employment opportunities.**

# Select Recommendations:

## City of Saskatoon

- Enhance community awareness of food waste through piloting the Love Food, Hate Waste campaign, integration of food waste reduction education and programming as part of the implementation of the curbside and multi-unit residential organics programs, and other City sustainability programs.
- Expand the City's annual environmental cash grant for community organizations to have a food waste reduction and recovery component at \$10,000 per year.
- Improve waste characterization studies and other data collection for the ICI sector to get a clearer picture of food waste in Saskatoon and the sectors that programs should target.



# Questions and Comments?



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