

GOAL	MEASURE	CALCULATION DETAILS
Level One		
<p>Determine food waste to landfill baseline and achieve a 10% reduction in food waste to landfill from baseline year (going back as far as 2013 if baseline is already established).</p> <p>Identify which of the four food waste streams the facility is currently focusing on for food waste reduction and measurement. See definitions for clarity on each stream.</p> <p>Check all that apply.</p> <p><input type="checkbox"/> Pre-Consumer Food Waste¹</p> <p><input type="checkbox"/> Cafeteria Tray Post-Consumer Food Waste²</p> <p><input type="checkbox"/> Patient Tray Post-Consumer Food Waste³</p> <p><input type="checkbox"/> Catering Waste⁴</p> <p>Check any combination of the above to get started but keep in mind that if the facility decides to tackle an additional food waste category, the baseline will have to be reset.</p>	<p>Pounds of food waste to landfill per meal served</p>	<p>Pounds of food waste to landfill normalized by number of meals served</p> <p>Numerator: Pounds of food waste generated annually¹</p> <p>Denominator: Number of meals served annually</p> <p>Identify pounds of food waste per meal served (baseline). See step-by-step calculation on page 11 of this guide.</p> <p>After implementation of food waste reduction strategies, determine pounds of food waste per meal served (current) and then calculate percent change in pounds of food waste per meal served.</p> <p>Determine percent change:</p> <ol style="list-style-type: none"> 1. Subtract pounds of food waste per meal served (current) from pounds of food waste per meal served (baseline). 2. Divide the difference by the pounds of food waste per meal served (baseline). 3. Multiply by 100 <p>This calculates the percent change in food waste per meal served between baseline and current.² A positive number indicates a reduction in food waste per meal served. A negative number indicates an increase in food waste per meal served.</p> <p>Example: If baseline is 1.2 lbs of food waste per meal served and current is 0.86 lbs of food waste per meal served, then percent change is:</p> <p>Step One: $1.2 - 0.86 = 0.34$ Step Two: $0.34/1.2 = 0.283$ Step Three: $0.283*100 = 28.3\%$</p> <p>Based on this data, the sample facility has decreased its metric for pounds of food waste per meal served by 28.3% since baseline.</p> <p>¹ Use baseline determination protocol described on pages 4 and 5 of this guide.</p> <p>² The Practice Greenhealth award application will ask the organization to provide the baseline year and each of the component numbers of the food waste metric above. See the Calculation for Pounds of Food Waste per Meal Served on page 11 of this guide and/or the Practice Greenhealth Food Waste Calculation Spreadsheet for specifics.</p>

Level Two		
<p>Reduce food waste to landfill by 20% (ReFED Goal) from baseline year</p>	<p>Pounds of food waste to landfill per meal served</p>	<p>Percent change in pounds of food waste per meal served (per calculation in Level 1)</p>

Level Three		
<p>Reduce food waste to landfill by 50% (EPA and USDA Goal) from baseline year</p>	<p>Pounds of food waste to landfill per meal served</p>	<p>Percent change in pounds of food waste per meal served (per calculation in Level 1)</p>

NOTE: If the facility has already begun to tackle this challenge but has not measured a baseline, it may be able to create a baseline by determining what food waste would have otherwise gone to landfill by tracking the total pounds of waste currently going to composting, digestion, donation or other strategies. If the organization adds food waste reduction categories over time (e.g., starts with kitchen prep waste only and then expands to include new areas such as patient trays), a new baseline must be established—capturing food waste from all existing and new categories—or metric will be skewed. Contact Practice Greenhealth’s Data Coordinator, Christopher Bodkin at cbodkin@practicegreenhealth.org for assistance on calculating this metric.

Defining Food Waste Streams

The EPA defines food waste as uneaten food and food preparation wastes from residences and commercial establishments such as grocery stores, restaurants, and produce stands, institutional cafeterias and kitchens, and industrial sources like employee lunchrooms. Expired foods that are discarded should be included. For this document, the definition refers to food, not disposables or napkins or other items that are potentially mixed in with food.

1 Pre-consumer Food Waste—Food which is discarded prior to being served to a patient or guest; typically driven by trimmings/prep, overproduction, spoilage, and expiration. Other examples include salad bar leftovers from cafeteria, leftover food that was served and not consumed—whether inside the kitchen or outside of the kitchen but pre-consumer.

2 Post-consumer Food Waste from Cafeteria—Food which is remaining on the tray after being returned to the kitchen from the visitor or guest in the cafeteria. Food collected from cafeteria waste (if there is no tray return).

3 Post-consumer Food Waste from Patient Tray—Food which is remaining on the tray after being returned to the kitchen from the patient.

4 Catering Waste—Food which is remaining after a catered event. This could include overproduction, boxed lunches, leftover food that was served, food left on plates from catered events or other catered material.