Resilience from farm to plate
Upcoming CleanMed Virtual sessions

- **Sept. 23**: Keeping sustainability front and center
- **Sept. 30**: How 1 hospital added 48k plants and improved community health
- **Oct. 7**: Resilience from farm to plate
- **Oct. 14**: Rethinking supply chains in response to COVID-19
- **Oct. 21**: Collaborating to build resilient health care
- **Oct. 29**: Clinical sustainability: Environmental stewardship at the bedside
To ask a question

The Q&A panel can be used to ask questions of the panelist(s). The questions will be reviewed by a moderator and may be answered live at the end of the session. To ask a question, click on the Q&A button at the bottom of your screen and type your question into the box and click Send.
John Stoddard
National Program Manager, Health Care Without Harm

Lauren Poor
Regional Program Manager, Health Care Without Harm
What is a resilient food system?

“A resilient food system is able to withstand and recover from disruptions in a way that ensures a sufficient supply of acceptable and accessible food for all.”

– Johns Hopkins Center for a Livable Future
What is regenerative agriculture?
Before joining the Croatan Institute, LeZaks led the Regenerative Food Systems initiative at the Delta Institute in Chicago. At the Delta Institute, he managed projects that focused on the design and deployment of disruptive mechanisms to unlock substantial capital flows into regenerative agriculture. LeZaks serves in advisory roles for Mad Agriculture, the Savanna Institute, Nourish®, Council of Development Finance Agencies’ Food Systems Finance Advisory Council, and the Transformational Investing in Food Systems initiative, an allied initiative of the Global Alliance for the Future of Food.
Resilience from farm to plate

David LeZaks, PhD
Beyond Sustainability: The Impact Opportunity of Regenerative Systems
Public and private benefits delivered by investing in regenerative agriculture
“Climate-friendly agricultural practices could mitigate nearly 170 GtCO$_2$e, while generating a nearly $10$ trillion net financial return.”
Cheap food is actually very expensive
Keep people healthier is cheaper than treating their diseases

The hidden costs of global food and land use systems sum to $12 trillion, compared to a market value of the global food system of $10 trillion

Trillions USD, 2018 prices

Market Value of Global Food System

Health

Environment

Economic

Food System Value Net of Hidden Costs

- Obesity
- Undernutrition
- Pollution, Pesticides & Anti-Microbial Resistance
- Greenhouse Gas Emissions
- Natural Capital Costs
- Rural Welfare
- Food Loss & Waste & Fertilizer Leakage
True Cost Accounting

Source: TEEB
Regenerative Agriculture Infrastructure
Hospital Food service
The future of hospital food is plant-forward and regenerative

https://noharm-uscanada.org/regenerativeagriculture
What is a resilient food system?

“A **resilient food system** is able to **withstand and recover** from disruptions in a way that ensures a **sufficient supply** of acceptable and accessible **food for all**.”

– Johns Hopkins Center for a Livable Future
**FOOD RECOVERY HIERARCHY**

1. **SOURCE REDUCTION**
   - Reduce the volume of surplus food generated

2. **FEED HUNGRY PEOPLE**
   - Donate extra food to food banks, soup kitchens and shelters

3. **FEED ANIMALS**
   - Divert food scraps to animal feed

4. **INDUSTRIAL USES**
   - Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

5. **COMPOSTING**
   - Create a nutrient-rich soil amendment

6. **LANDFILL/INCINERATION**
   - Last resort to disposal

Image Credit: Environmental Protection Agency (EPA)
Why reduce wasted food?

**Climate health:** Wasted food accounts for approximately 20% of land, water and fertilizer use and 8% of global GHG emissions, and is the most prevalent material type in landfills. In the landfill, food and other organic waste decompose and generate methane, a potent greenhouse gas that contributes to climate change. ([ReFed 2019](#))

**Food security:** Up to 40% of the food in the United States is never eaten. But at the same time, one in eight Americans struggles to put enough food on the table. ([NRDC, 2019](#))

**Financial health:** Every year, American consumers, businesses, and farms spend $218 billion – or 1.3% of GDP – growing, processing, transporting, and disposing food that is never eaten. ([ReFed 2019](#))
SB 1383 Requirements

- **2020**: 50 Percent Reduction in Landfilled Organic Waste
- **2025**: 75 Percent Reduction in Landfilled Organic Waste
- **2025**: 20 Percent Edible Food Recovery Goal
Sutter Health Valley Area regional food and nutrition services director

Jack Breezee

Breezee has 43 years of food service experience, 30 of which have been in health care management. He currently oversees the food service operations for 10 of Sutter Health’s acute care hospitals, which span across eight counties in northern California. Breezee is committed to ensuring his operations support access to quality, affordable health care. He is most excited about the ability to donate food to local nonprofits as a result of piloting the food waste reduction program in his hospitals.
Food Waste Prevention and Rescue Pilot
Sutter Health Valley Region, California
Pilot overview

- **Who:** Sutter Health Valley Region facilities and Health Care Without Harm, contracting with Copia
- **Where:** The Sutter Health Valley Region, which spans 8 counties and includes 10 acute care hospitals (lessons to be shared throughout the state)
- **When:** Started in January 2020 and will run through March 2021
- **What:** Divert food waste from landfill disposal: reduce GHG, get food to people who need it, save money
- **How:** Use Copia software solution to support implementation of food waste reduction and food rescue strategies, research on measurement and community benefit opportunities throughout, share the process as we go along for other hospitals to learn
Copia’s Prep App integrates both waste tracking and food donation into a simple process for kitchen staff.

**Food Donors**: Employees use Copia’s mobile app to easily schedule food pickups, track daily waste, and better manage food surplus.

**Drivers**: Drivers are auto-dispatched to pick up food donations and are matched with a nearby nonprofit through Copia’s algorithm.

**Nonprofits**: Nonprofits create profiles communicating their food needs, ensuring perfect matching and maximizing waste diversion.
Copia’s donation dashboard allows food operators to track food donations and savings across their portfolio.

- Track social and environmental impact in real-time across the portfolio.
- Compare pickups & volume across locations to ensure 100% participation.
- Track volume by location, weekday and food category.
- Track cumulative tax savings by location in real-time and forecast portfolio savings.

Projected Annual Net Tax Savings By Location:

- **Location 01**: $44,959.11, 117 days since first pickup, 277 days since last pickup, $15.87 savings per day, $3,288.47 projected savings per year.
- **Location 02**: $570,585.72, 176 days since first pickup, 111 days since last pickup, $31.51 savings per day, $7,619.76 projected savings per year.

Total projected annual tax savings: **$992.1k**.
45k pounds of perfectly edible food donated
37.5k meals donated to local non-profits
197k pounds of CO2 emissions saved
16.4M gallons of water saved from these donations

<table>
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<tr>
<th>LOCATION</th>
<th>EDIBLE DONATED</th>
<th>EDIBLE NON-DONATED WASTE</th>
<th>TOTAL EDIBLE</th>
<th>% EDIBLE DONATED</th>
<th>INEDIBLE WASTE</th>
<th>TOTAL WASTE</th>
<th>TOTAL WASTE COST</th>
<th>% DAYS WASTE TRACKED</th>
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Copia’s real-time dashboard measures portfolio impact so your team can celebrate with both internal and external stakeholders.

- Share key social and environmental metrics with internal and external stakeholders.
- Track where your food donations are going in real-time.
- Embed an interactive map on your dashboard and/or website to quantify and visualize your impact across the country.
- Show how immediate your impact is by tracking the proximity of your food donations.
First, we learned that the waste being measured is a combination of the food we donate and the food we discard (compost).

Then, we used the information to help make decisions about how we can control overproduction that can generate excess food.
Sixteen Sutter Health facilities donated more than 54,000 pounds of edible food to recipient agencies since start of program in January.

“Not only does this project impact greenhouse gases by keeping food waste out of the landfill, which is what CalRecycle cares about, it is also about dollars saved, which is important to hospital administrators, and then there is the food rescue piece which is what is really important to our community.”

– Jack Breezee, Sutter Health Regional Director of Food and Nutrition Services
Sutter Center for Psychiatry staff with a bag of food ready to be donated
Staff at Sutter Auburn Faith and a sign they made listing names of the agencies where the donated food is used.
Motivation

"I'm really supportive of this program. I used to volunteer to help feed the homeless. The [homelessness crisis] is getting worse here. I'd think, man, there is so much food going to waste and all these hungry people. I don't mind giving a few extra minutes of my time to help people."

– Julio, Sutter Amador Kitchen Staff
Impact

“We received our first food donation and we are very happy with it. It was nice to have the fresh produce to go along with our meals. The response was so quick as well. It was very useful for our organization and the families we are delivering food to. We have been delivering school lunches to our youth and now we are able to help the parents as well. This is really helping to make a great impact in our community. Thank you so much!”

– Nexus Youth and Family Services, Sutter Amador

Recovered food being served at a recipient agency
Pilot outcomes/sprouts

- Expansion to other systems
- Creativity: Some systems are looking into ways to distribute additional food for pandemic relief and beyond
- Community benefit: Understanding around current community benefit reporting with food donation
- Report: Updated guidance and metrics for measuring impact through Practice Greenhealth, including results from Sutter’s pilot program, and a look at food recovery strategies and challenges in health care across the country
This project is funded by a grant from the Department of Resources Recycling and Recovery (CalRecycle) through California Climate Investments, a statewide initiative that puts billions of Cap-and-Trade dollars to work reducing greenhouse gas emissions, strengthening the economy, and improving public health and the environment — particularly in disadvantaged communities.
Q & A
Chefs, are you ready?

★ Increase sales
★ Entice new customers
★ Improve satisfaction
★ Serve trending plant-forward food
★ Gain celebrity

CONTEST RUNS OCT. 1 - NOV. 30

noharm.org/culinarycontest
Join us for our next session

Rethinking supply chains in response to COVID-19

Wednesday, October 14, 2020 | 2:00 – 3:00 p.m. ET