

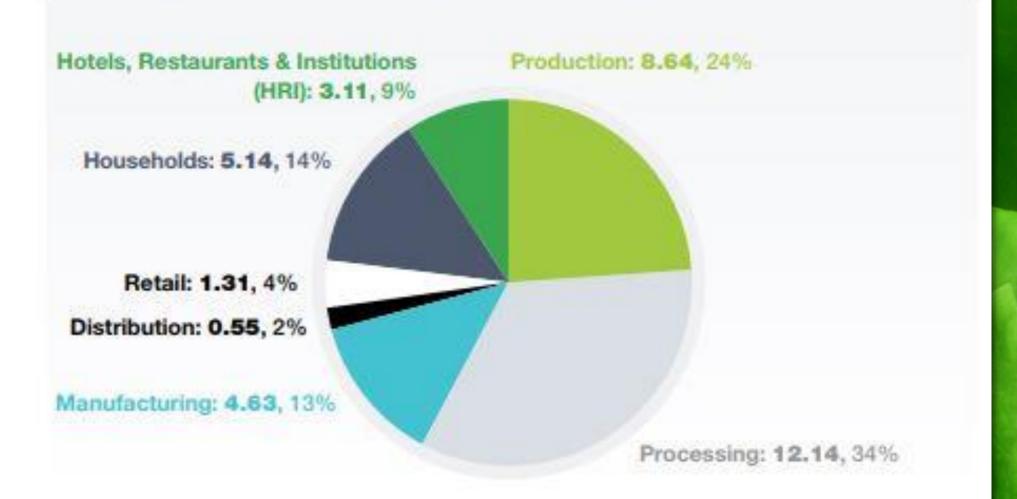
FOODRESCUE.CA

Innovation in Food Recovery

FOOD WASTE ACROSS THE SUPPLY CHAIN

Avoidable Crisis of Food Waste by Second Harvest and Value Chain Management International

TONNAGE (IN MILLIONS) AND PERCENTAGE OF TOTAL WASTE



58%

32%

FOOD PRODUCED IS
LOST OR WASTED
35.5 M M Tonnes

OF THIS LOST AND WASTED FOOD COULD BE RESCUED TO SUPPORT COMMUNITIES ACROSS CANADA

11.2 M M Tonnes

THE ISSUE – SURPLUS FOOD

• 11.2 million metric tonnes of food is wasted in Canada annually

~40% of food produced in Canada

 Accumulated cost of associated waste (water, electricity, labour, transportation, etc.) is \$100 billion

Food to landfill creates methane gas,
 a leading cause of climate change



THE ISSUE – FOOD INSECURITY

 Food insecurity – inadequate access to healthy, accordable food

Income as the cause to food insecurity

• 13% Canadians

4 million Canadians

• 1.15 million children







Canadian Food Insecurity

1 in 8 FAMILIES



PROGRAM OVERVIEW

- Built and operated by Second Harvest,
 Canada's largest food rescue organization
- Rescuing food for 30+ years



- Website to directly connect food businesses to non-profits
 - Greater capacity for food rescue and distribution
 - Build community relationships





SECOND HARVEST 2018 FISCAL YEAR



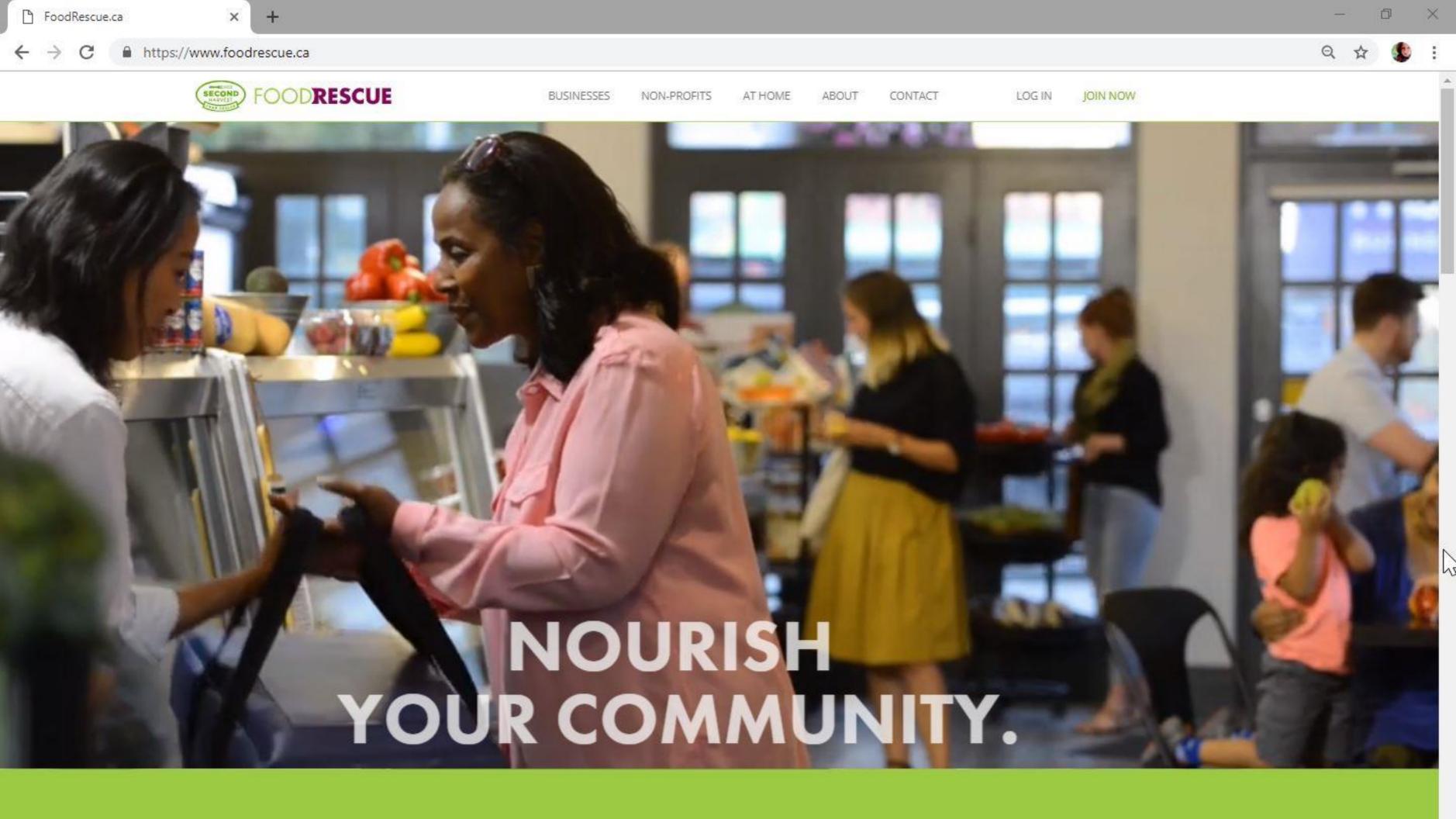
94% OF FOOD RESCUED WAS PERISHABLE

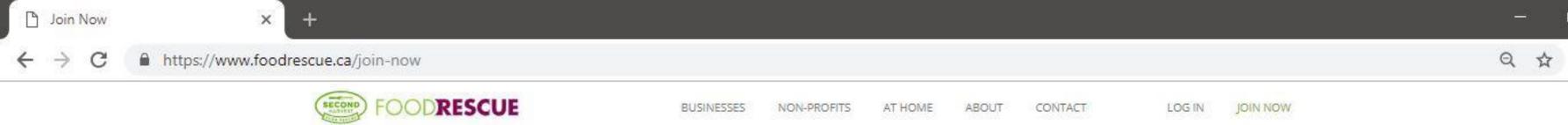
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58 MILLION LBS
OF GREENHOUSE GASES PREVENTED
FROM ENTERING THE ATMOSPHERE









We are currently testing the system with select Food Businesses and Recipient Organizations. We welcome you to register and complete the application to rescue food. We'll get in touch when we expand to your area.

LETS GET'S STARTED!

What would you like to do?



We're a food business.

We're a Charity / Not-for-profit

LOGIN











CONTACT

LOGIN

JOIN NOW



It's fabulous you want to rescue food!

We're excited about the difference you can make in your community.

Start by registering your business:

Business Name

Website (If you don't have one, leave blank.)

Now tell us about you >





SECOND HARVEST

1450 LODESTAR ROAD UNIT 18 TORONTO, ONTARIO

M3J 1C1

416.408.2594

BUSINESSES

NON-PROFITS

ABOUT

CONTACT

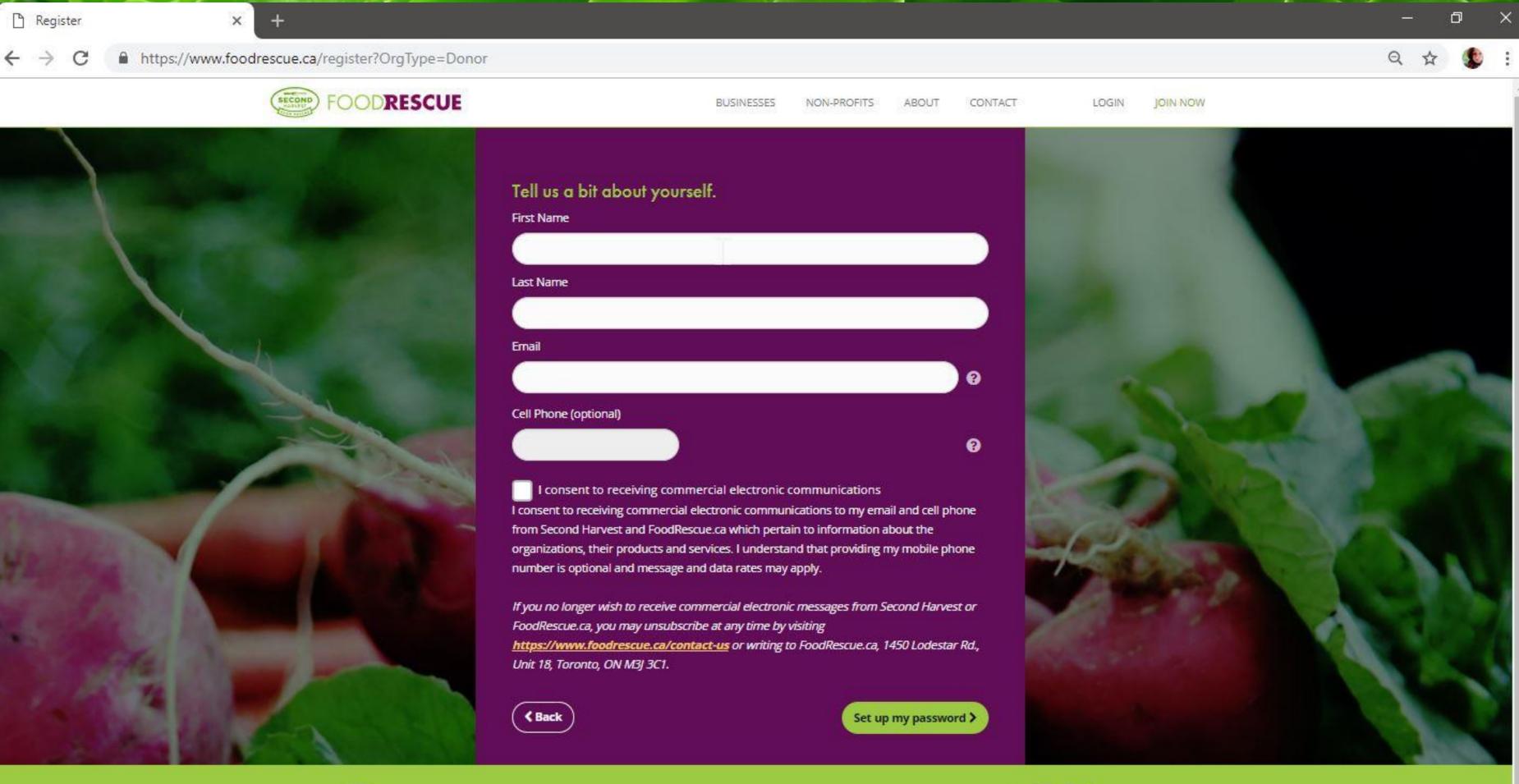


JOIN NOW

LOGIN











LOGIN

JOIN NOW



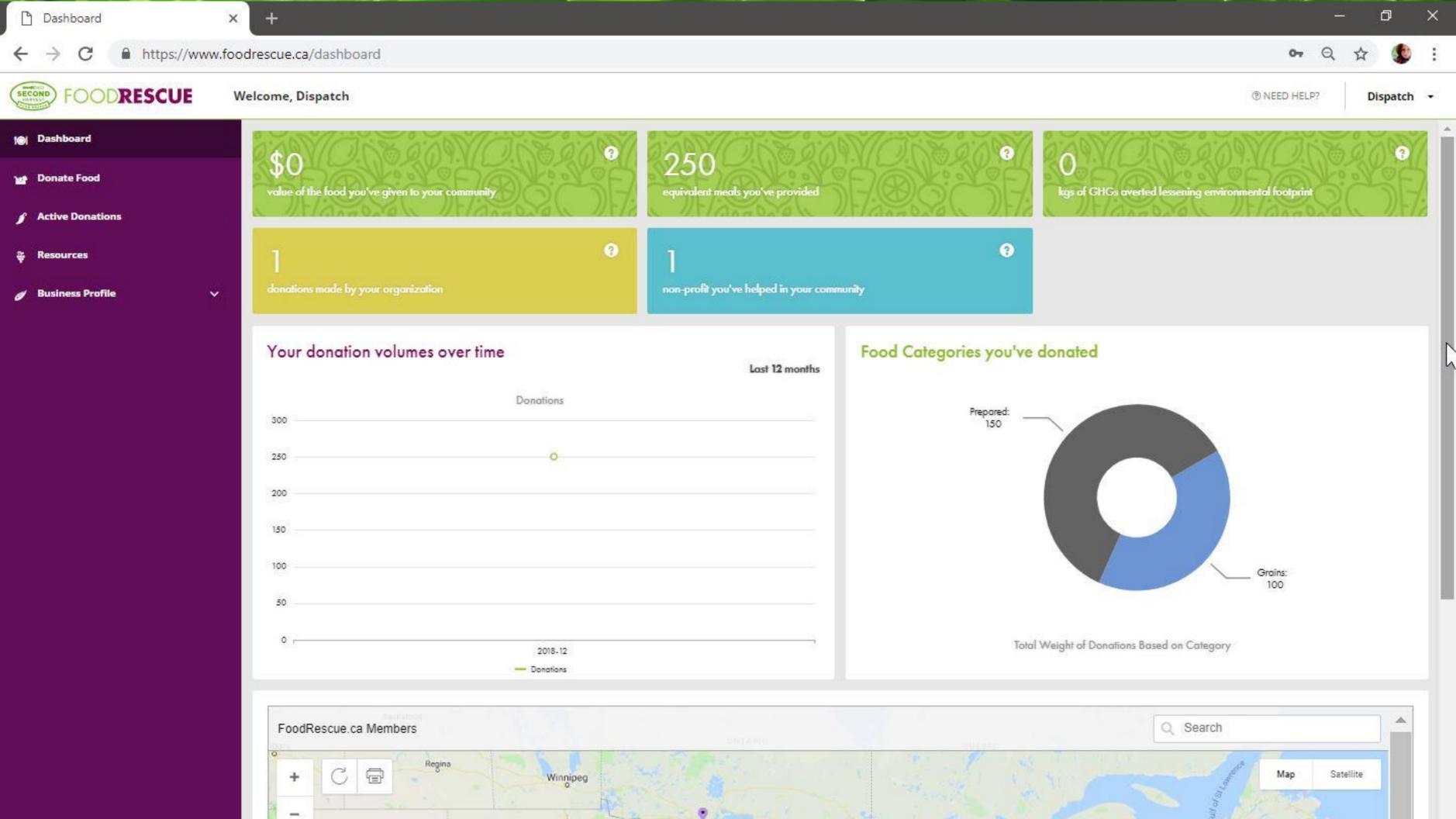
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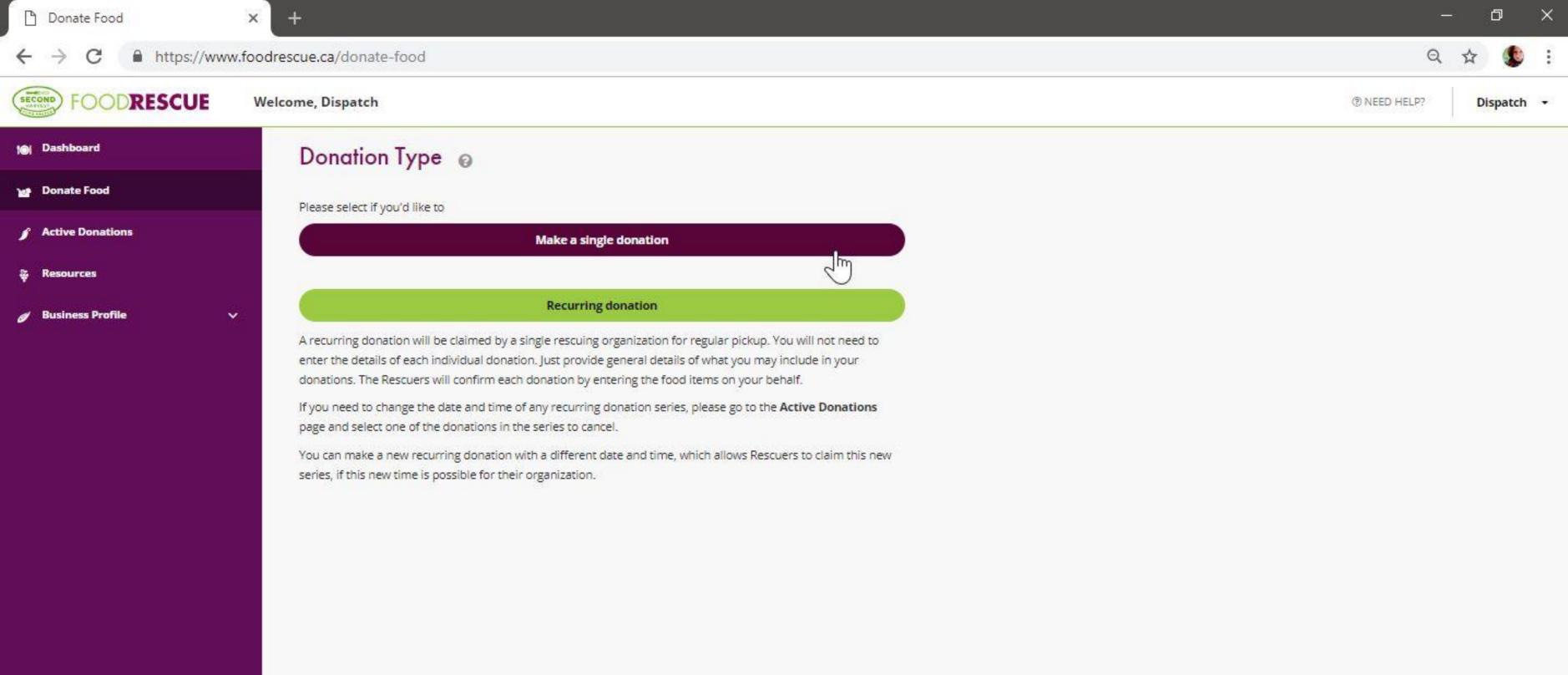


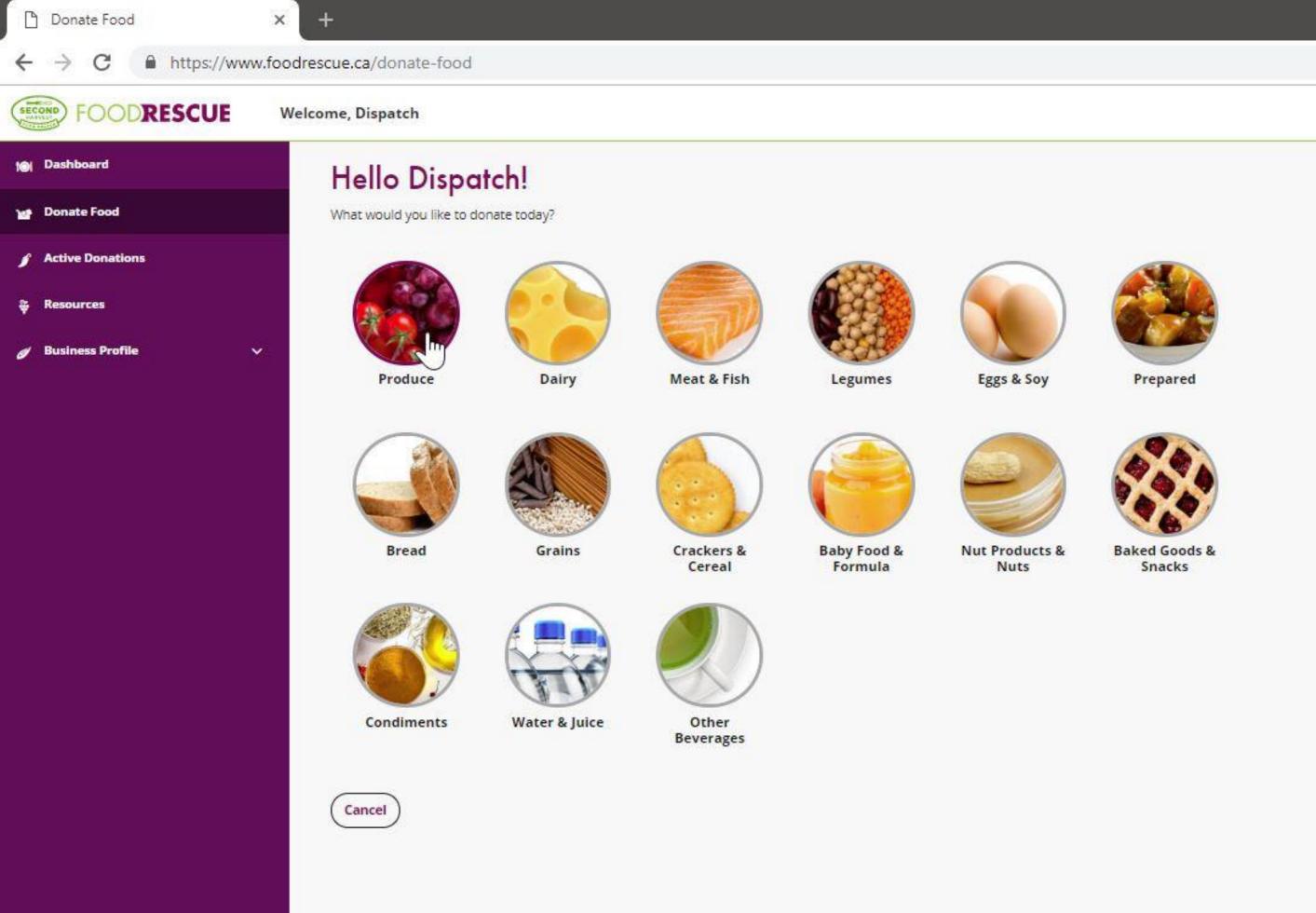








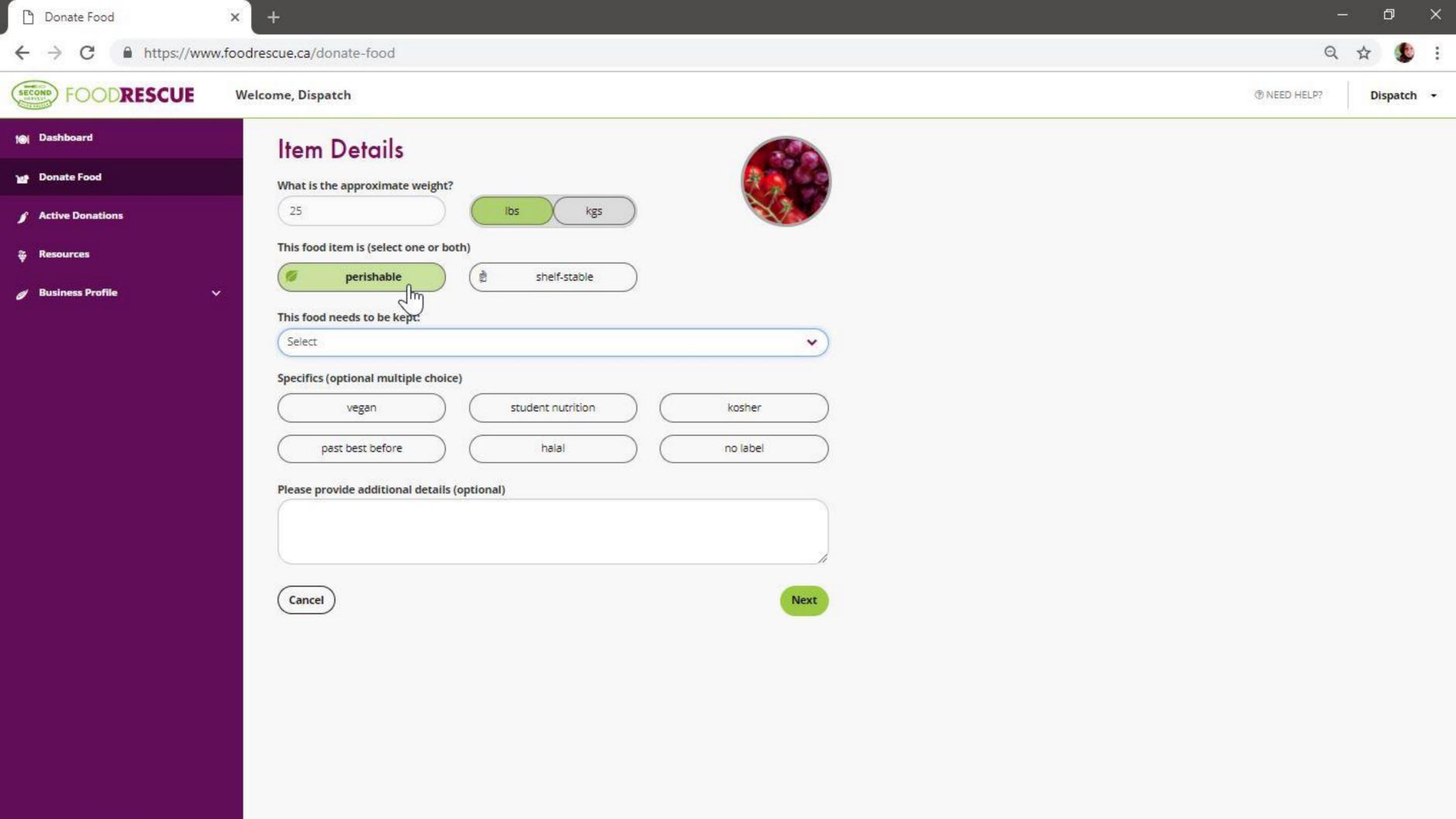


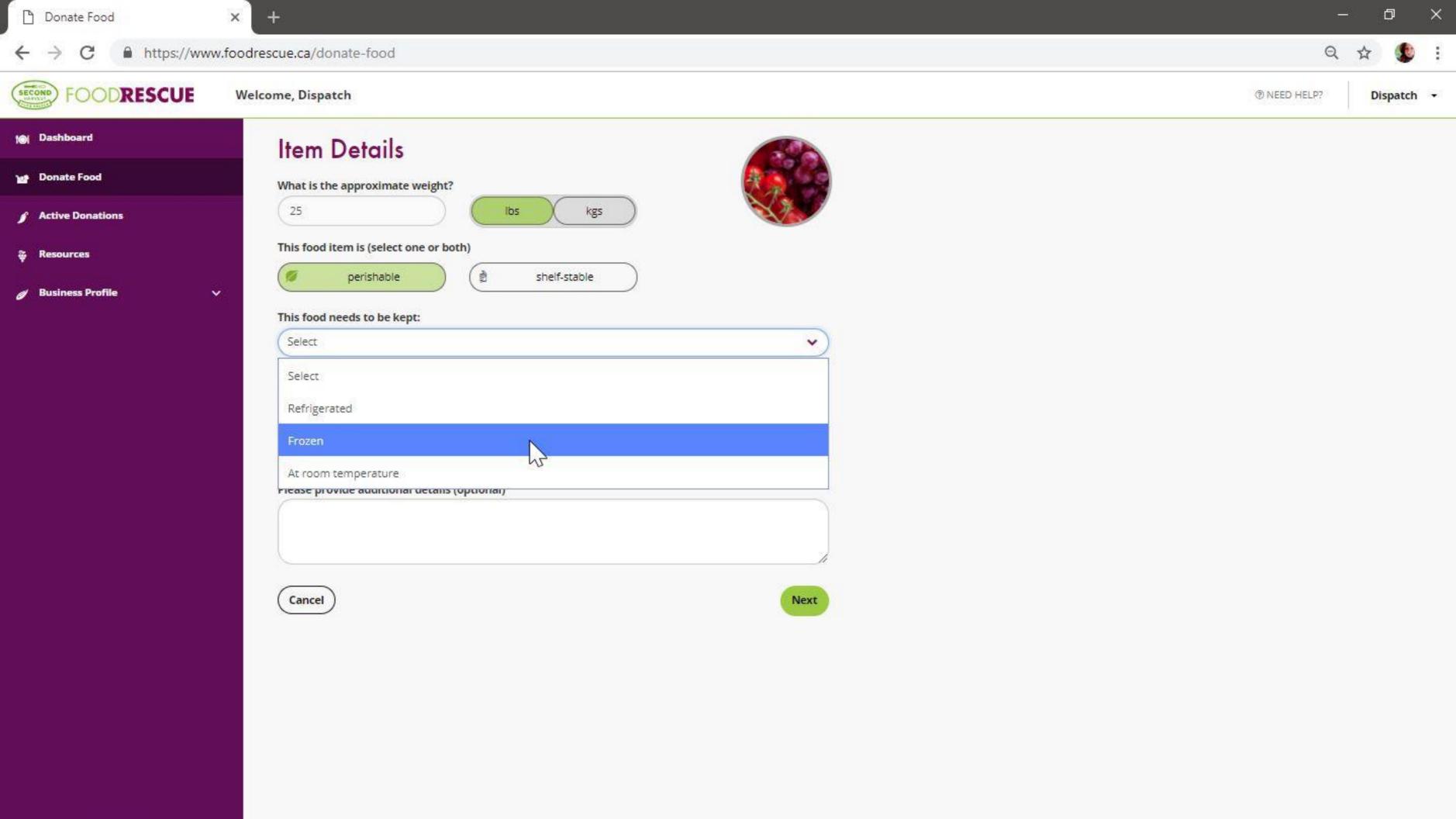


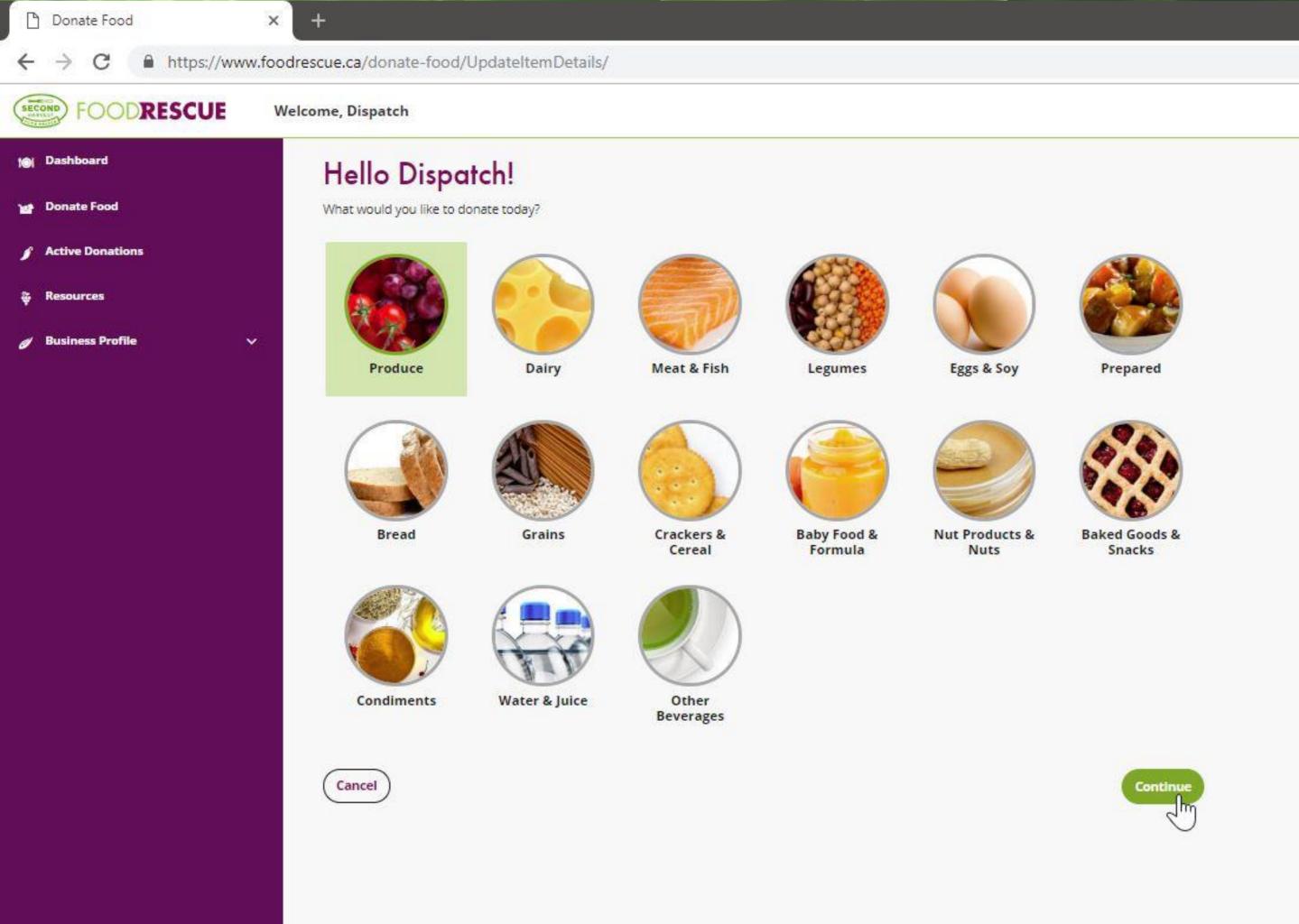
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Dispatch -

® NEED HELP?









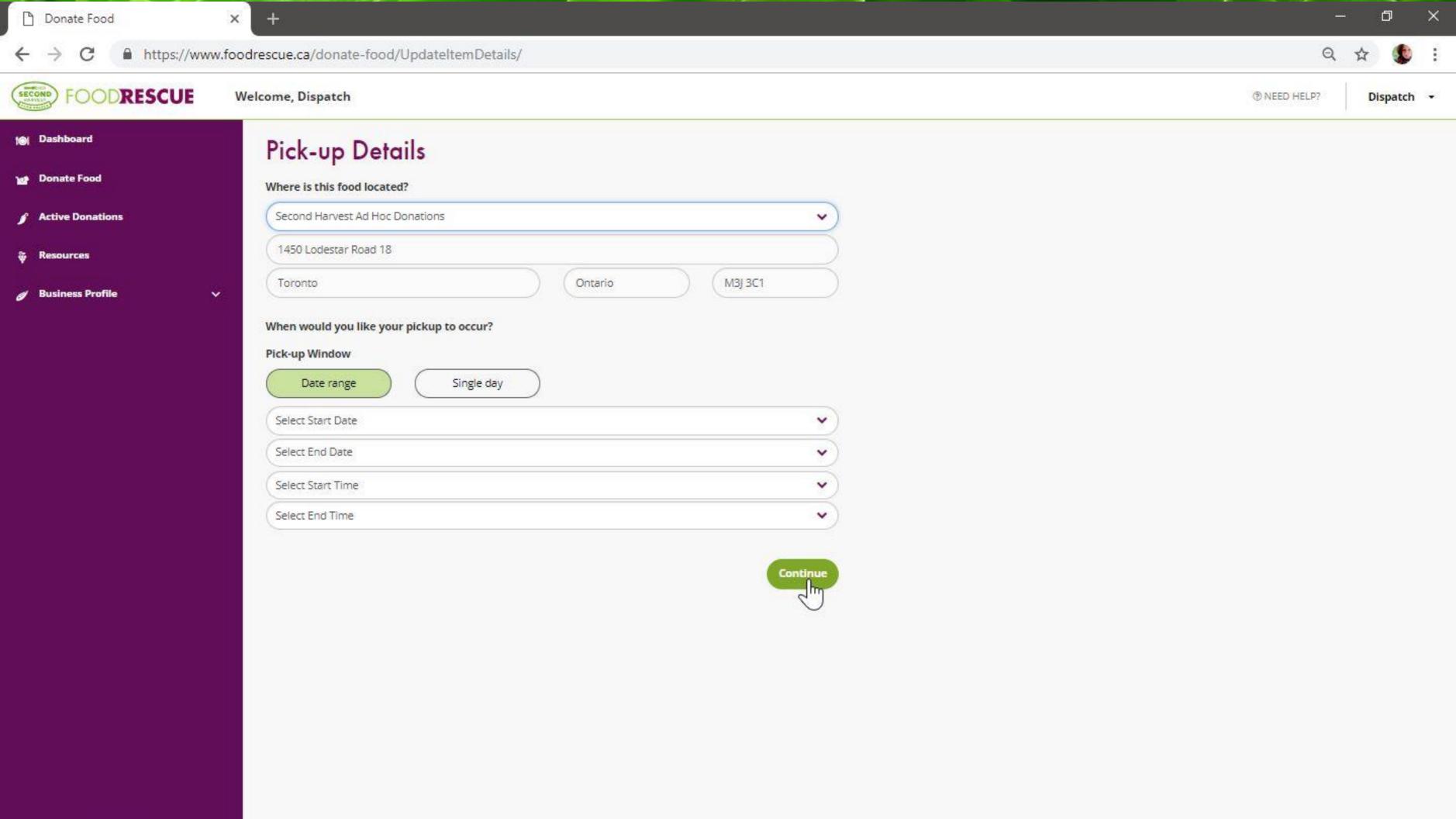


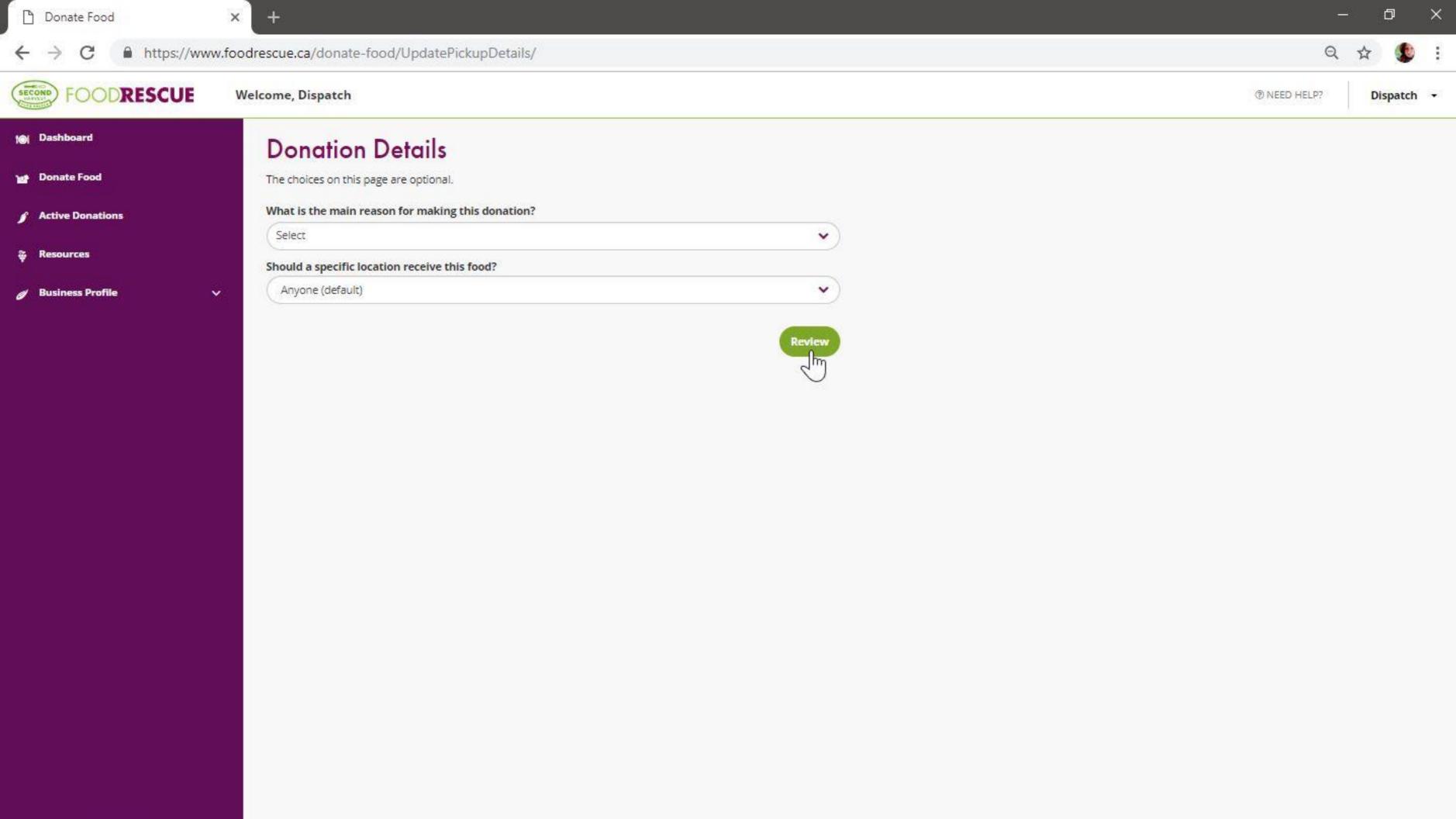


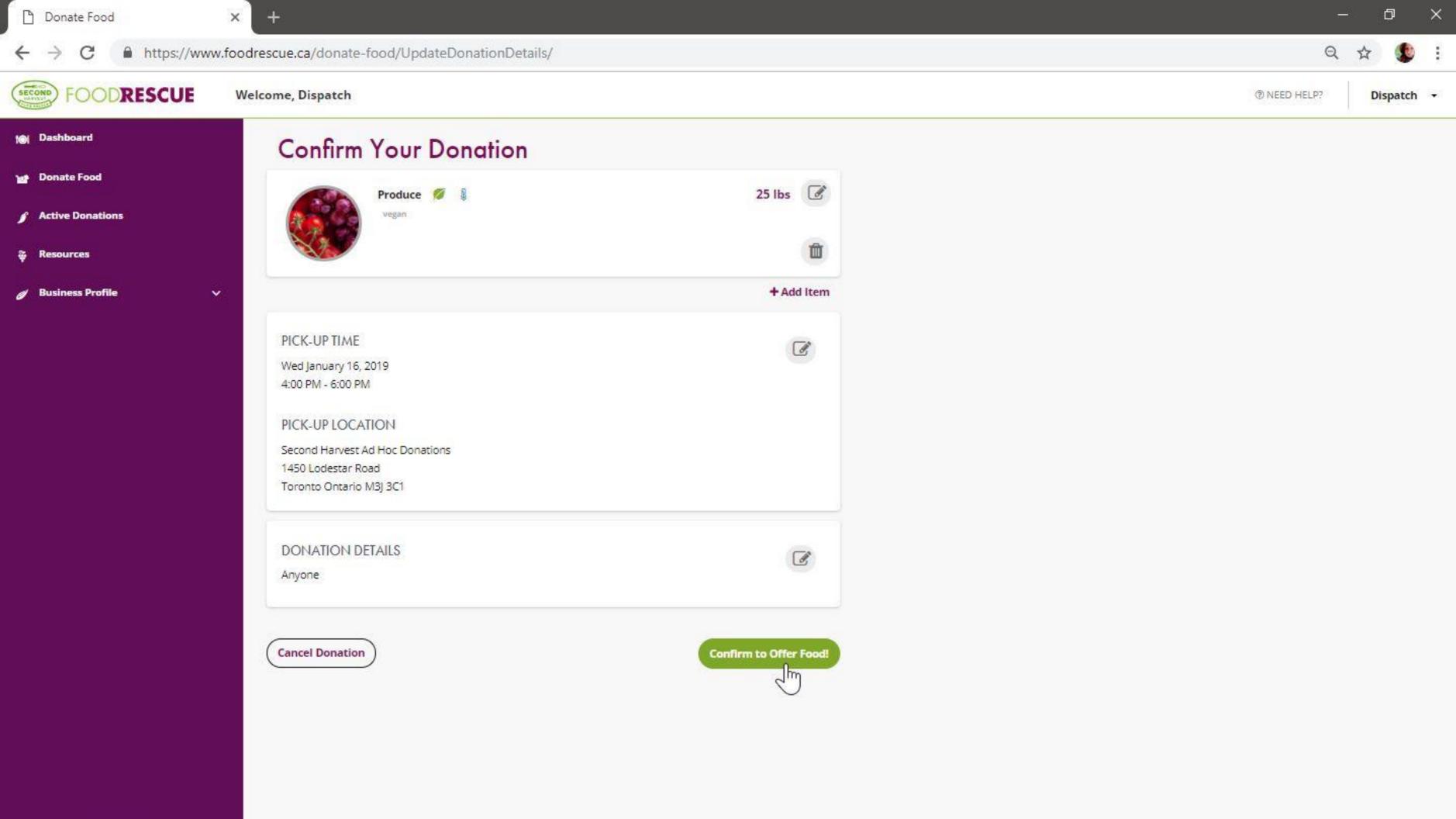
® NEED HELP?

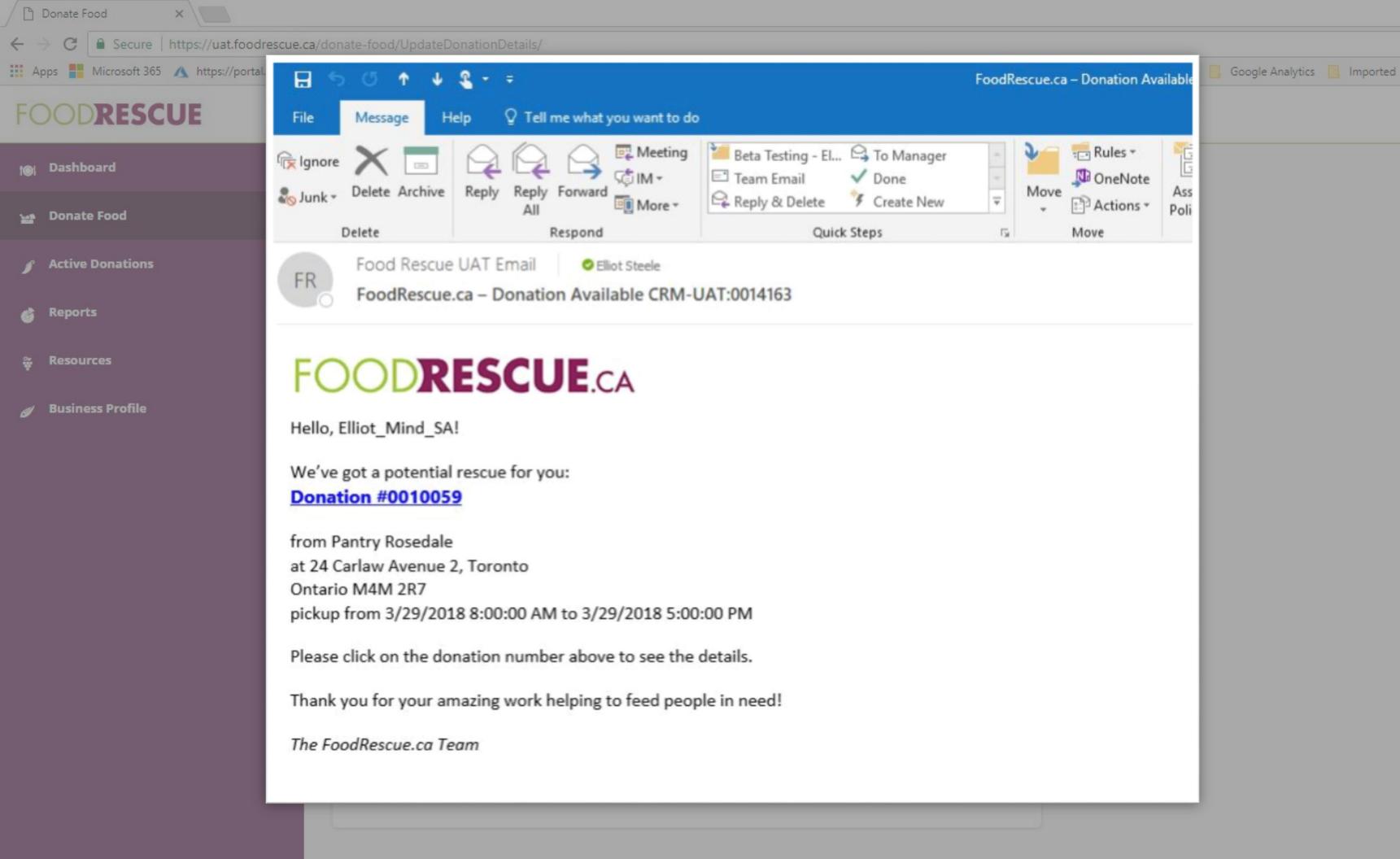


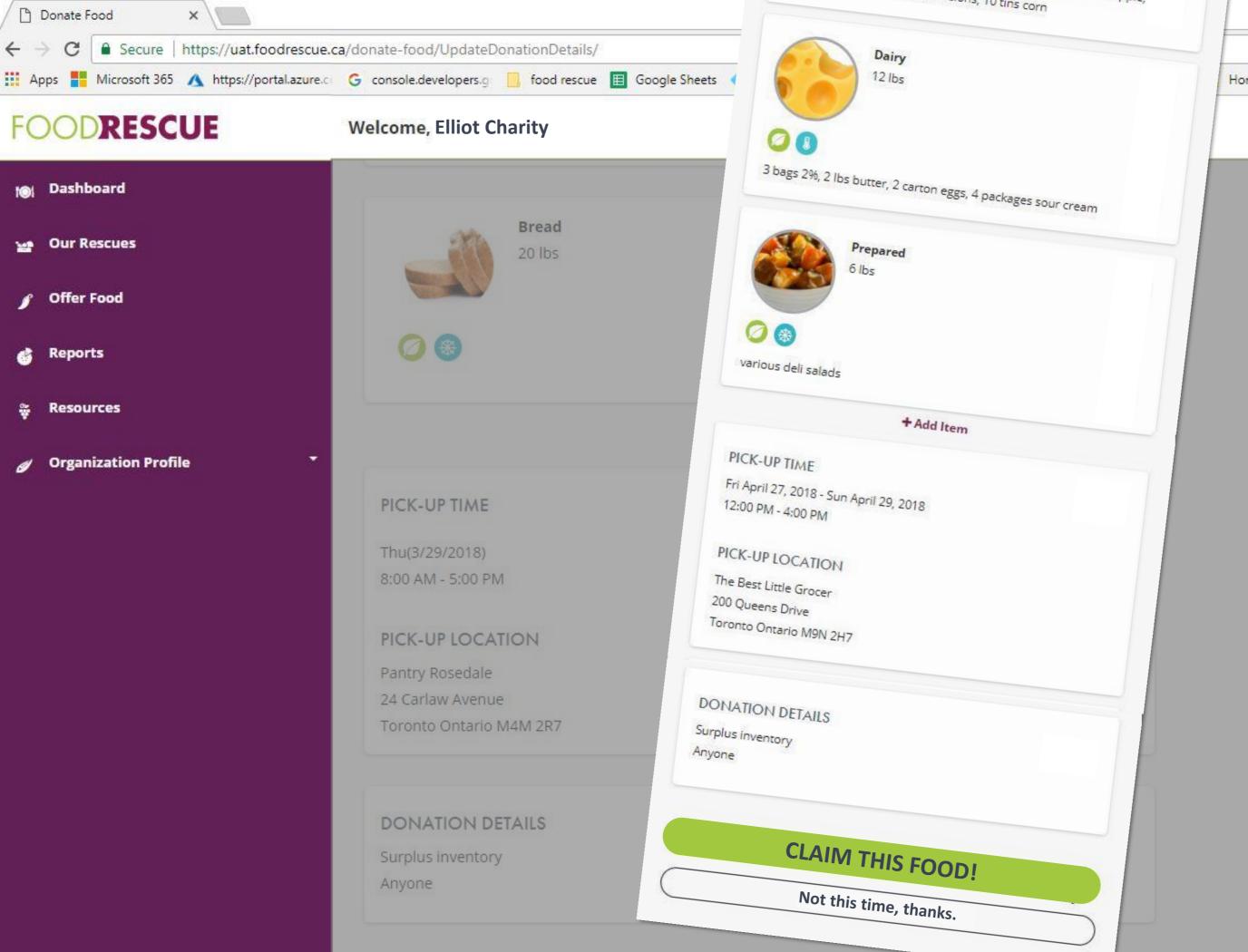
Dispatch +



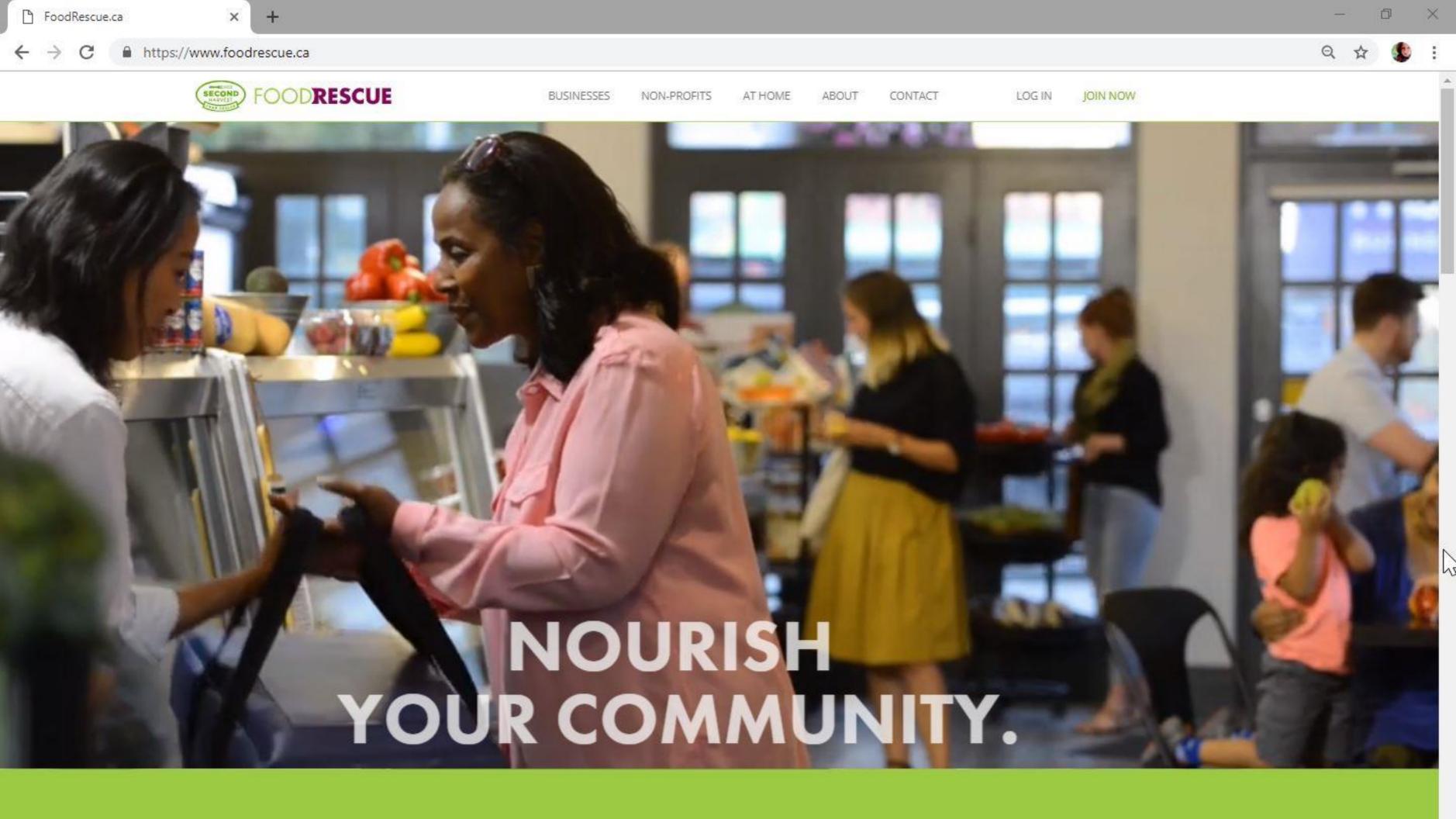








Home Equipment Google Analytics Imported



BEST BEFORE VS EXPIRY

- Continuous education and training for businesses and non-profits alike
- Only five foods in Canada have expiry dates
 - Infant formula
 - Meal replacements
 - Nutritional supplements
 - Low-energy pharmacist-prescribed diets
 - Formulated liquid diets
- All food can be consumed past best before

FOODRESCUE.CA FOOD DONATION & CONSUMPTION timetable

Keeping everyone sale is paramount to all of us involved in rescuing food. Very few foods have an expiry date. Most foods display a best before date which means that food is still edible after the date has passed. This guide helps to clarify when food can be donated and consumed past a best before date. Always use your tenses to evaluate food quality.

FOOD CATEGORY	ITEMS	DONATE BY	CONSUME BY
Produce	Perishable fresh fruits and vegetables	Still fit for human consumption	No visible rot, mold, or bio-degrading smell
	Shelf stable canned fruits and vegetables, pickles, sauces, or pastes	6 months past BB	1 year past BB
Dairy	Perishable milk (including dairy alternatives), butter, yogurt, cheese, eggs, ice cream, sour cream	On or before 88	2 weeks past 88 IF FROZEN 2-3 months past 88
	Shelf stable evaporated, powdered, or milk alternatives	On or before BB	1 year past BB
	Shelf stable baby formula	1 month prior to expiry date	Expiry date
Protein	Raw meat and fish	Must be FROZEN on or before BB date to extend shelf life and for vafer food rescue transport Sushi cannot be rescued	WHEN FROZEN: Beef, lamb, pork, whole poultry: 1 year past BB Poultry pieces: 6 months past BB Ground meat: 2-3 months past BB Fish: 2-6 months past BB
	Cooked luncheon meats	On or before BB	1 week past BB
	Shelf stable canned meat, fish, beans, chickpeas, nuts, nut butter, peanut butter, seeds, spam	6 months past BB	1 year past BB
Bread / Grain	Perishable bread, buns, bagels, pitas, tortiflas, flat bread, na'an, matzah	Still fit for human consumption	No visible rot, mold, or bio-degrading smell
	Dry, shelf stable cereal, crackers, flour, ears, pasta, rice, quinoa, meals or sides (i.e.: Kraft Dinner), energy bars.	6 months past BB	1 year past BB
	Meal replacement or supplement bars	1 month prior to expiry date	Expiry date
Baked Goods / Snacks / Desserts	Perishable cakes, cookies, pies, danishes, chocolate, pudding	Must be FROZEN on or before the BB to extend shelf life	72 hours past 88 IF FROZEN 1 month past 88
	Shelf stable cookies, chips, popcorn, bagged snacks, snack cakes, granola bars (see Bread/Grain for other bar types)	6 months past BB	1 year past BB
Prepared.	Perishable single or mixed food that is pre-cooked or ready-to-eat; deli- salads, pizza, sandwiches, re-heatable meals	MUST NOT have been plated; exposed to public touch, or temperature-abused	72 hours after rescue IF FROZEN 2-6 months past BB
	Frozen dinners, microwavable meals	3 months past BB	1 year past BB
	Shelf stable canned soups, stews, meals	6 months past BB	1 year past 88
	Shelf stable baby food	1 month prior to BB	1 year past BB
Condiments	Frozen sauces, gravies	3 months past BB	IF FROZEN 3 months past 88
60	Shelf stable mustard, relish, ketchup, jam, margarine, mayonnaise, oil, salad dressing, vinegars, spices, sauces, toppings	6 months past 88	1 year past 88
Boverages	Juice, water, coconut water	30 days past 88	3-6 months past 88
	Supplemental beverages (i.e.: Ensure)	21 days prior to expiry date	Expiry date
	Other drinks; coffee, tea, sport or energy drinks, crystals	30 days past 88	3-6 months past BB
: 2018 Second Harvest	/FooMesnas.co &	Sources: Canadian Food Inspection A codRescue.ca was built by Second Harve	gency (CFIA) and Terento Public Health

DONATION OF FOOD ACT, 1994

- Ensures no liability for individual, business or organization donating food
- A similar act exists in every province and territory in Canada

Donation of Food Act, 1994

S.O. 1994, CHAPTER 19

Consolidation Period: From June 23, 1994 to the e-Laws currency date.

No amendments.

Liability of donor

- (1) A person who donates food or who distributes donated food to another person is not liable for damages resulting from injuries or death caused by the consumption of the food unless,
- (a) the food was adulterated, rotten or otherwise unfit for human consumption; and
- (b) in donating or distributing the food, the person intended to injure or to cause the death of the recipient of the food or acted with reckless disregard for the safety of others. 1994, c. 19, s. 1 (1).

Liability of director, agent, etc.

- (2) The director, agent, employee or volunteer of a corporation that donates food or that distributes donated food is not personally liable for any damages resulting from injuries or death caused by the consumption of the food unless,
- (a) the food was adulterated, rotten or otherwise unfit for human consumption; and
- (b) in donating or distributing the food, the director, agent, employee or volunteer,
 - (i) did not act in good faith,
 - (ii) acted beyond the scope of his or her role as director, agent, employee or volunteer, and
 - (iii) intended to injure or to cause the death of the recipient of the food or acted with reckless disregard for the safety of others. 1994, c. 19, s. 1 (2).

Non-application

- 2. This Act does not apply to a person who distributes donated food for profit. 1994, c. 19, s. 2.
- 3. OMITTED (PROVIDES FOR COMING INTO FORCE OF PROVISIONS OF THIS ACT). 1994, c. 19, s. 3.
- 4. OMITTED (ENACTS SHORT TITLE OF THIS ACT). 1994, c. 19, s. 4.

PEACE-OF-MIND

Social service organizations are screened by Second Harvest to confirm they:

- Are registered charities or not-for-profits
- Have been Public Health inspected or follow
 Ontario Regulation 493
- Have at least one staff or volunteer with SFH on site during operation
- Offer a food program serving individuals without discrimination
- Are educated regarding safe food transport of temperature-sensitive food donations



WHY DONATE

- Return on investment
 - \$14 returned for every \$1 spent on food waste and loss by a business
 - = 1,300% Return on Investment
- Attract and keep dedicated staff
- Build community relationships and shopper retention
- Reduce tipping fees
- Improve Corporate Social Responsibility
- Reduce food waste and loss

THANK YOU!

QUESTIONS?