



FILLING NYC's EMERGENCY FOOD DONATION GAP

Response to COVID-19 Webinar Series
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SPEAKERS

- Matt Jozwiak, CEO, Rethink Food
- Courtney Lum, Procurement & Logistics Manager, City Harvest
- Dana Siles, Regional Coordinator, Rescuing Leftover Cuisine
- Monika Wysocki, New York City COVID-19 Response Food Czar Team



HOW TO DONATE NOW?

1. Take stock of what foods you have:
 - a. Type of foods
 - b. Estimate number of pounds/trays available
 - c. Label food (noting food allergen information)
2. Reach out to active donation partners (see slide 7) to request a one-time or frequent pick-up:
 - a. Share estimated food types and quantity to ensure the partner can take donations;
 - b. Determine date, location(s) and timeframe;
 - c. Align on pick-up procedure (due to COVID-19, ensure social distancing is practiced at pick-up)
3. Properly handle and store donations in accordance with safety protocols (slide 6).



Aluminum trays with lids are great inexpensive and highly recyclable options for donations - plus they are easy to label!

HOW AM I PROTECTED?

A

FEDERAL BILL EMERSON
GOOD SAMARITAN
Food Donation Act

B

SUPPLEMENTAL STATE
legislation

C

PARTNER with established
and respected food
donation organizations

The U.S. offers federal protections for good-faith food and grocery donations to food banks through the [Bill Emerson Good Samaritan Food Donation Act](#):

- The act **protects donors from civil and criminal liability should the product cause harm to its recipient.**
- The act gives uniform **federal protection to donors whose product may cross state lines.**

Additionally, the state of New York has supplemental Good Samaritan legislation to further protect food donors and encourage donations.

- [NY Good Samaritan Laws](#)

Another good way to limit liability is to establish a documented business relationship with a respected food donation organization (see slide 8).

WHAT FOOD CAN I DONATE?

The following can be donated:

- Perishable and non-perishable food;
- Leftover, high quality, safely-handled restaurant and catered food;
- Products nearing the end of their shelf life, or on, near, or post-expiration date;
- Foods and other products that are mislabeled; and
- Items with damaged outer packaging, but are still safe to consume.

The following foods should never be donated:

- Dented, swollen, leaking or rusty cans;
- Dry goods that show evidence of moisture;
- Any food with packaging that is not intact; and
- Any food showing signs of spoilage or decay (such as mold or a bad odor).

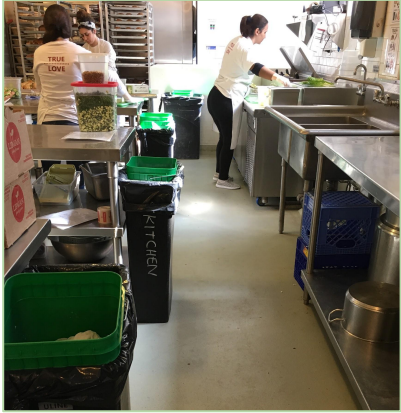
Food types

- Vegetables & fruits
- Poultry, fish & meats
- Grains, breads & pasta
- Nuts & beans
- Dairy & dairy substitutes
- Canned & dried goods

*Make note of allergens in prepared food or if any foods have come into contact with food allergens.

You will need to double check with your donation partner to determine which of these food types can be donated - needs and requirements may vary.

PRACTICE SAFETY PRECAUTIONS



Potentially Hazardous Foods (PHFs) are foods which support rapid growth of microorganisms (e.g., raw and cooked meats, poultry, milk and milk products, fish, shellfish, tofu, cooked rice, pasta, beans, potatoes and garlic in oil).

Food donors should follow basic food safety protocols when donating surplus food, such as:

- Staff handling food should follow **proper hand washing and hygiene practices**. Hands should be washed thoroughly for at least 20 seconds before handling food.
- Do not allow **potentially hazardous prepared food** to stay in the temperature danger zone (42° F - 139° F) for more than two hours.
- Avoid cross-contamination of foods by **keeping raw food** (particularly meats) **away from cooked or ready to eat food**.
- Store items to be donated in a designated area that follows safe food storage protocols.
- Work with the recipient organization to ensure food is received and transported safely and maintained at a proper temperature.

Source: Simple Steps to Donate Your Healthy Surplus,
<https://www1.nyc.gov/assets/doh/downloads/pdf/public/food-donor-resource-guide.pdf>

WHO CAN I WORK WITH?

The following groups are actively picking up and distributing during COVID-19:

ORGANIZATION	CONTACT INFORMATION	COVID-19 NOTES
City Harvest	fooddonations@cityharvest.org	Donor Packet
DonateNYC Food Portal	donate@dsny.nyc.gov MWysocki@dsny.nyc.gov	Contact directly for the up-to-date list of active donations partners in your community
NY Common Pantry	917-720-9724 foodrescue@NYCommonPantry.org	Pick-up is limited and must be scheduled by phone
Rescuing Leftover Cuisine	646-592-2229 robert@rescuingleftovercuisine.org	Currently offering free-of-charge pickup
Replate	415-347-8277 operation@replate.org	Currently offering half-off pick-up service \$25/pick-up
Rethink Food NYC	315-992-8413 kathleend@rethinkfood.nyc	Donations Guide Restaurant Response Program
Transfarnation	609-647-2693 hannah.dehradunwala@transfarnation.org	

DONATE

The image displays a collection of logos for organizations that accept food donations. At the top is the 'DONATE' header. Below it are the logos for 'donateNYC' (with a medical symbol), 'replate' (with a circular arrow icon), 'NY COMMON PANTRY' (with a cross icon), 'CITY HARVEST' (with the tagline 'RESCUING FOOD FOR NEW YORK'S HUNGRY'), 'RESCUING LEFTOVER CUISINE' (with a circular logo featuring a fork and spoon), and 'rethink food nyc inc 501c3' (with a leaf icon).



RESOURCES & REFERENCES

COVID-19-specific Food Donation Resources

- [City Harvest's COVID-19 Response](#)
- [DonateNYC Covid-19 update](#)

General Food Donation Resources

- [Bill Emerson Good Samaritan Food Donation Act](#)
- [DonateNYC Food Portal](#)
- [NYC Food Donor Resource Guide](#)
- [Harvard Food Law and Policy Clinic's Federal Enhanced Tax Deduction for Food Donation: A Legal Guide, 2016](#)
- [ReFed Restaurant Food Waste Action Guide, 2018](#)

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QUESTIONS?



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