



MACOMB FEEDING THE NEED

"To feed the needs of the community, mind, body, spirit and soul".

HOUSE BILL 4017-MARCH 11, 2015-10:30am

HOW TO INSURE SAFETY

All food donated should be prepared by a Serv Safe certified kitchen. Thus ensure that all food is being prepared in a safe time and temperature. All food should be transported safely in temperature-controlled containers. As well as being either cooked or refrigerated or frozen within 6 hours, so it can be distributed safely.

WHY THE NEED

At MACOMB FEEDING THE NEED (A COMMUNITY KITCHEN), we feed anywhere from 60 to 300 individuals in a single feeding!! Most of the clientele come in for a continental breakfast, a hot lunch and a bagged lunch to go. For many of the people coming it's the only nutritious meals they receive all week long. We serve well-balanced meals, with lots of fresh vegetables, and starches, and protein. But we are struggling to keep offering the protein they need. Restrants and groceries don't donate their meats and dairy because they are afraid of being sued. Instead they throw them out, one chain actually throws lye on their meat so no one can use it. This meat is labeled SELL-BY (There is nothing wrong with it) and on that date they toss that food in a dumpster and lye is thrown on it. That meat is still good and could be prepared up in our kitchen by certified Chefs to feed the community. Or prepared and frozen to be given to others in need. The same goes for Milk, Butter and Cheese, important proteins that are still good if used immediately or frozen (which we do).

We serve the Macomb County poor, the Homeless, the near homeless with small children and the elderly. We have seen an increase in elderly and children. Protein is an important and vital part of their diet. We are asking you to pass this bill to ensure that we are able to continue to feed the needy with the help of these business owners without them worrying about the repercussions of being punished for doing so. No one should have to worry about being sued for feeding the needy for free.

A FEW FACTS AS TO WHY IT'S NEEDED

The rate of young children in the county qualifying for food assistance increased 83 percent, compared to a statewide rise of 55 percent.

"The number of children eligible for food assistance doubled to include 17,000 children," Zehnder-Merrell said. "At the same time, the number of children who qualified for free and reduced cost lunch jumped from 22,000 to 32,000. That's a pretty significant increase."

Source Macomb Daily Article *By Maryanne Kocis MacLeod*

CHERYL BECIGNEUL, FOUNDER AND EXECUTIVE DIRECTOR
PAMELA L. SPINELLA, FOUNDER AND DIRECTOR OF OPERATIONS
18600 FLORENCE ST • STE T6 • ROSEVILLE, MICHIGAN • 48066
PHONE: 586-945-7090 • FAX: 586-298-6179 • EMAIL FTNOFFICE@MACOMBFTN.ORG
WWW.MACOMBFTN.ORG, WWW.FACEBOOK.COM/FEEDINGTHENEEDMINISTRY

LANDFILLS

According to research by a former University of Arizona anthropologist, Timothy Jones reveals that 40% of all food products in America is not eaten. That amounts to more than 29 million tons of food waste each year, or enough to fill the Rose Bowl every three days. Nationwide, food scraps make up 17 percent of what we send to landfills.

Type of food filling our landfills: perfectly good produce, dairy, meat and bakery items. Wasting food uses time, energy, and resources-both money and oil.

Food rotting in landfills contributes to global warming. When food decomposes it releases methane, a greenhouse gas 21 times more damaging than carbon dioxide. Wet food waste is the main threat to groundwater or stream pollution.

PEOPLE IN NEED

16.8% of the state population are "food insecure people" not knowing where their next meal is coming from or when. Over 1.6 million citizens of the State of Michigan alone go hungry. This is above the national average of 15.9 percent. Children comprise 22.3 percent of the food insecure population.

Source: Feeding America with the generous contribution from The Conagra Foundation, The Neilson Company and the Howard G. Buffet Foundation

INSURE SAFETY

All food being donated should be prepared by a ServSafe certified kitchen. This ensures that all food will be prepared in a safe time and temperature manner. All food will be cooked or frozen within 24 hours, so can be distributed to people in need safely.

The need is for refrigerated and frozen items i.e. meat, dairy, juice. This is why we need YOUR HELP!

Illustration: A woman who ate out of the dumpster 6 days a week ate donated food from a restaurant and claimed to get sick. It took 4 years to settle the law suit in the restaurant favor, costing the company \$20,000.00 in attorney fees and earned them a bad reputation.

WHY WE CARE - Someone HAS to

We at Passport Pizza received not only the Michigan Award, but also the National Restaurant Association 2014 Good Neighbor Award for doing the most community service in the nation of any restaurant. In our heart we do not want any food to go to waste while 50,000 children in Macomb County are going to bed hungry every night. Meanwhile thousands of pounds of meat, dairy, produce and bakery items being thrown away due to liability issues.

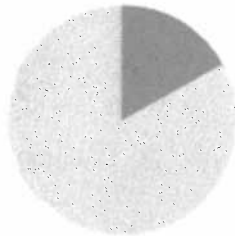
Passport Pizza was mentioned in the Duke University - Sanford School of Public Policy "Increasing Restaurant Food Donations: A Strategy for Food Waste Diversion" for our part in reducing food waste and providing food for the people in need. We are a conduit for over 500 pallets of food a year.



Michigan



FOOD INSECURITY RATE

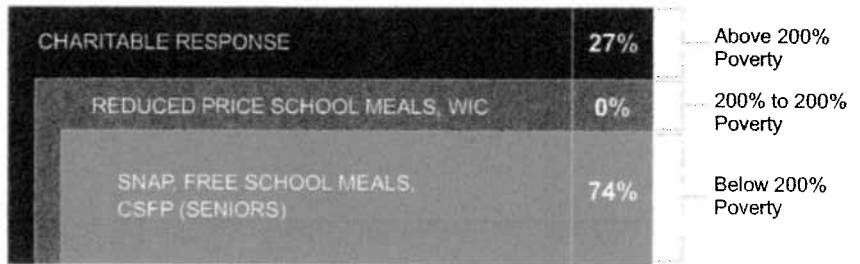


16.8% of state population

Number of food insecure people: **1,660,050**

National average food insecurity rate: 15.9%

ESTIMATED PROGRAM ELIGIBILITY AMONG FOOD INSECURE PEOPLE



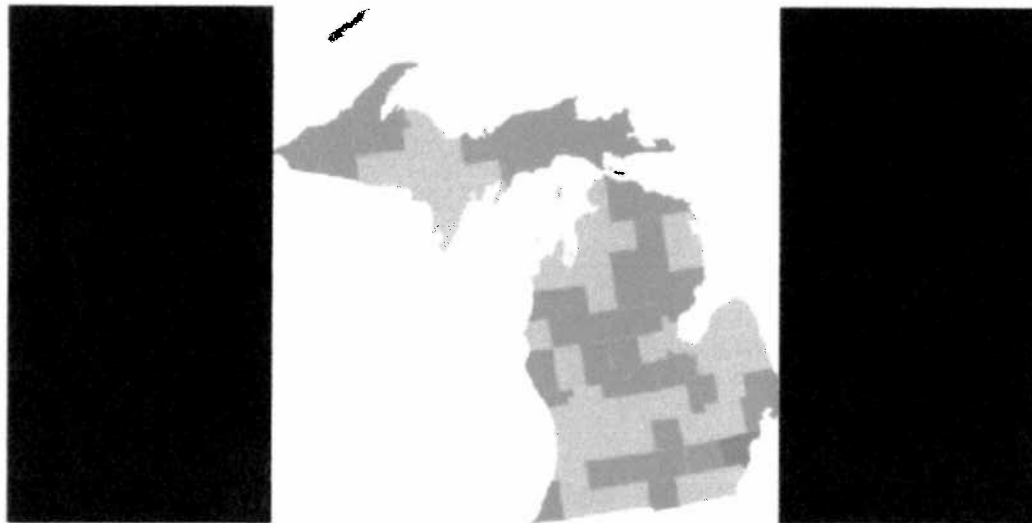
AVERAGE COST OF A MEAL

\$2.54

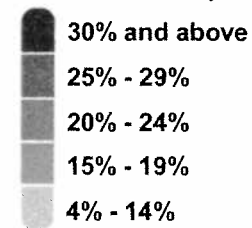
* National average cost of a meal is: \$2.74

TOP counties with the highest food insecurity rates

- Wayne
- Baraga
- Isabella
- Lake
- Genesee



Overall Food Insecurity Rates



Hunger exists in every corner of the United States, but as Feeding America's Map the Meal Gap study shows, food insecurity looks different from one county to the next. In addition to providing data about the prevalence of food insecurity at the local level, Map the Meal Gap estimates the share of food insecure individuals who are income-eligible for federal anti-hunger programs and provides local variations in food costs. The study finds that many food insecure individuals do not qualify for federal nutrition programs and must rely on charitable food assistance, suggesting that complementary programs and strategies are necessary to reach food insecure individuals at different income levels. By providing information about hunger at the local level, Map the Meal Gap can help policymakers and service providers identify strategies to best reach those in need of assistance.

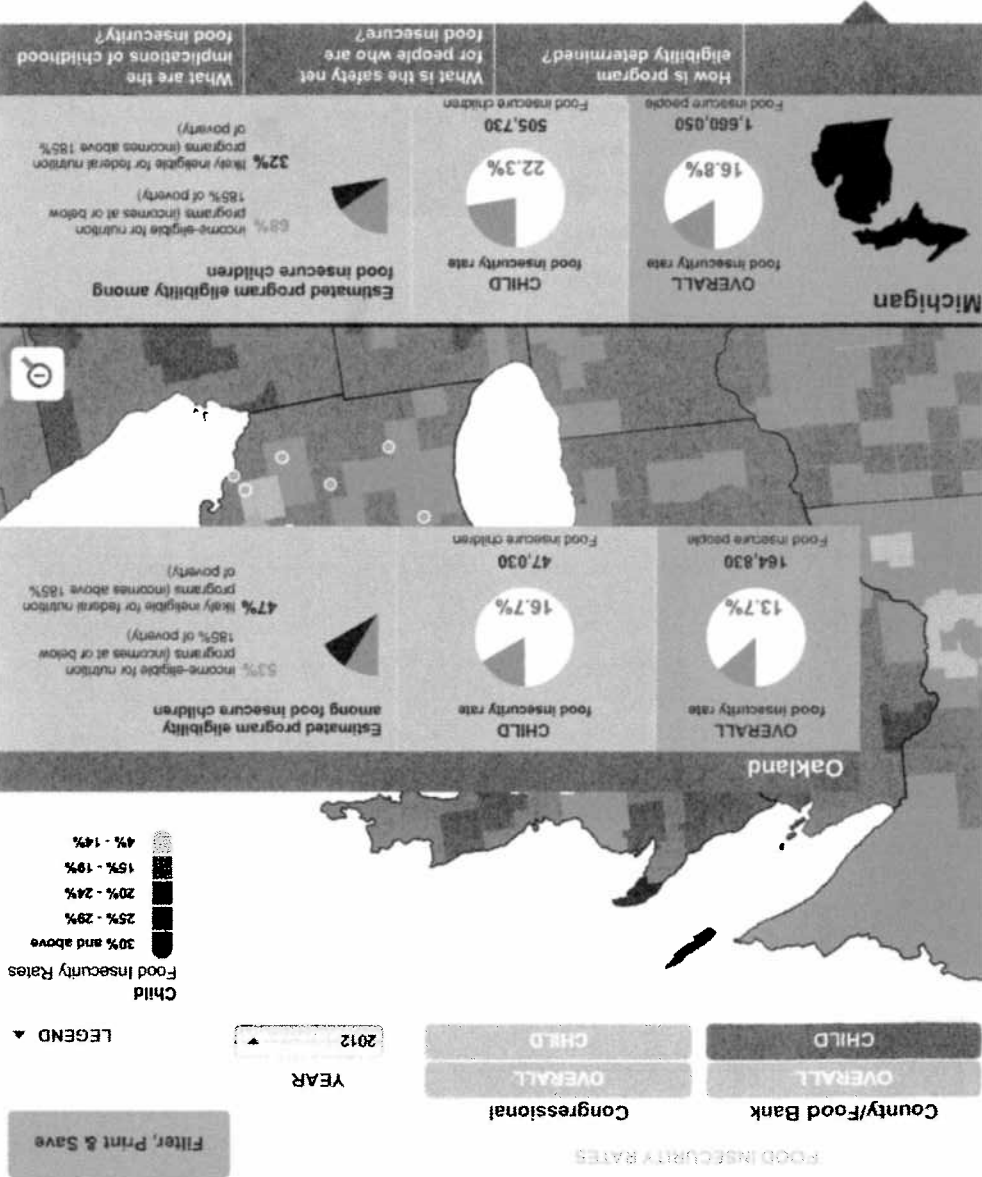


Visit feedingamerica.org/mapthegap for more information.
©2014 Feeding America. All rights reserved.

Due to rounding, totals range from 99-101%

What does hunger look like in your community?

Select below to learn more about food insecurity in the U.S. Also check out our [OVERALL](#) and [CHILD](#) reports, see [congressional district](#) data or learn about the data.



What is child food insecurity and what does it look like in America?

Food insecurity refers to [USDA's](#) measure of lack of access, at times, to enough food for an active, healthy life for all household members and limited or uncertain availability of nutritionally adequate foods. Food insecure children are those children living in households experiencing food insecurity.

Food insecure households are not necessarily food insecure all the time. Food insecurity may reflect a household's need to make trade-offs between important basic needs, such as housing or medical bills, and purchasing nutritionally adequate foods.

Select your state and county from our interactive map above and start learning more about the children struggling with hunger and the food banks that serve them.

Read more about the findings of Map the Meal Gap in our [Executive Summary](#), see [child food insecurity](#) by [Congressional District](#) or learn [how we got the data](#).

Feeding America undertook *Map the Meal Gap: Child Food Insecurity* with the generous support of the ConAgra Foods Foundation, based on *Map the Meal Gap: Food Insecurity Estimates at the County Level* supported by the Howard G. Buffett Foundation and The Nielsen Company.



MACOMB FEEDING THE NEED

"To feed the needs of the community, mind, body, spirit and soul".

Community	Persons in Poverty		%oF County	Community	Persons in Poverty		%of County
	Number	Percent			Number	Percent	
Armada twp	103	2.0%	0.2%	Mount Clemens	2,206	14.1%	5.0%
Bruce twp	333	4.1%	0.8%	New Baltimore	255	3.5%	0.6%
Center Line	1,099	13.3%	2.5%	Ray township	69	1.8%	0.2%
Chesterfield twp	1,765	4.7%	4.0%	Richmond twp	300	6.2%	0.7%
Clinton twp	5,500	5.8%	12.5%	Richmond twp	192	5.9%	0.4%
Eastpointe	2,174	6.4%	4.9%	Roseville	3,781	7.9%	8.6%
Fraser	639	4.2%	1.5%	St. Clair Shores	2,332	3.7%	5.3%
Harrison twp	1,396	5.7%	3.2%	Shelby twp	2,391	3.7%	5.4%
Lake twp	2	3.8%	0.0%	Sterling Hts	6,480	5.2%	14.7%
Lenox twp	727	10.1%	1.7%	Utica	316	7.0%	0.7%
Macomb twp	1,038	2.1%	2.4%	Warren	10,112	7.4%	23.0%
Memphis	92	11.3%	0.2%	Washington twp	708	3.7%	1.6%

Source MCCSA Poverty Report

CHERYL BECIGNEUL, FOUNDER AND EXECUTIVE DIRECTOR
 PAMELA L. SPINELLA, FOUNDER AND DIRECTOR OF OPERATIONS
 18600 FLORENCE ST • STE T6 • ROSEVILLE, MICHIGAN • 48066
 PHONE: 586-945-7090 • FAX: 586-298-6179 • EMAIL FTNOFFICE@MACOMBFTN.ORG
WWW.MACOMBFTN.ORG, WWW.FACEBOOK.COM/FEEDINGTHENEEDMINISTRY

Shopping for Change

The Massachusetts Department of Environmental Protection and the Massachusetts Food Association partnered to increase organics recycling at supermarkets in their state. These two organizations established a voluntary supermarket recycling certification program to promote recycling and reusing food waste and other materials. Participating supermarkets save money and receive both positive recognition and waste load inspection regulatory relief. In August 2005, 62 supermarkets, nine haulers, and six composting facilities achieved a 60 to 75 percent recycling rate of food scraps and other organics. The supermarkets reportedly saved \$3,000 to \$20,000 annually per store by simply diverting organics!

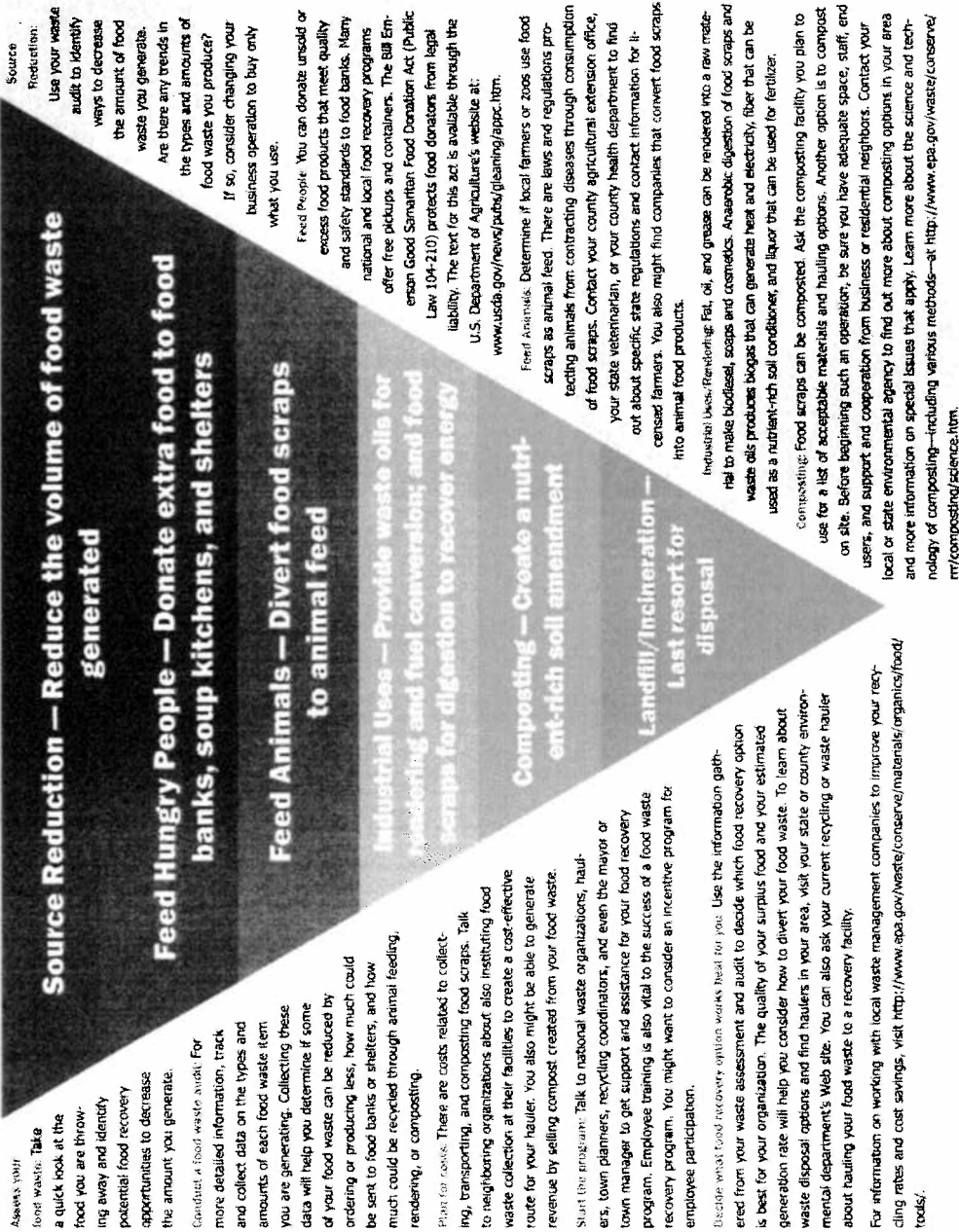


A Lesson in Successful Partnerships

The San Francisco Recycling Program (SFRP) used stakeholder involvement to create a successful composting program at local schools. SFRP and Sunset Scavenger, a division of Norcal Waste Systems, met with interested teachers, principals, subcontractors, and custodial staff to discuss roles and responsibilities during the different steps in the composting process. Stakeholder meetings allowed SFRP to identify and solve potential problems and foster a sense of responsibility needed to sustain its programs. SFRP's stakeholder involvement also led to student and parent interest in food waste recovery. In 2000, the four public elementary schools and one private high school participating in the program diverted nearly 200 pounds of food scraps daily. The City of San Francisco uses its successful partnership approach to expand its food diversion program to haulers, composting facilities, dairy farmers, local colleges, and other organizations.

Reducing and Recovering Surplus Food

Surplus food can be beneficially used in a variety of ways. The food recovery hierarchy prioritizes methods of reducing food waste.



Food for Thought

☛ Coca-Cola sends leftover food from its cafeteria and banquets to Atlanta's Table, a local branch of Foodchain (a network of prepared and perishable food rescue programs).

☛ Stonyfield Farm Yogurt donates leftover yogurt to local hog farms.

☛ The University of Vermont composts 115 tons of its dining hall waste per year for an annual savings of nearly \$11,000 in avoided landfill tipping fees.



Hungry for the Basic Facts

☛ Almost half the food in the United States goes to waste.

☛ Food is now the #1 material sent to landfills and incinerators each year.

☛ Food waste makes up almost 14 percent of all the municipal solid waste generated in the United States.

☛ Less than 3 percent of food waste is recovered.

☛ Food waste losses account for up to \$1.00 billion per year. \$30-40 billion occurring within the commercial or retail sector (e.g., restaurants, convenience stores) and \$20 billion from farming and food processing.

☛ To learn more about food waste, visit www.epa.gov/foodrecovery

Resources for More Information



General Information

- EPA Organic Materials web page: www.epa.gov/foodrecovery
- EPA and USDA, Waste Not/Want Not: A Guide for Feeding the Hungry and Reducing Solid Waste Through Food Recovery: www.epa.gov/epawaste/conserve/fpubs/wast_not.pdf
- Cooperative State Research, Education, and Extension Service: www.csees.usda.gov/

Food Donation

- Bill Emerson Good Samaritan Food Donation Act: www.usda.gov/news/pubs/gleaning/appc.htm

Animal Feed

- USDA's list of state veterinarians: www.aphis.usda.gov/import_export/downloads/vsavic.pdf
- U.S. Centers for Disease Control and Prevention's directory of state health departments: www.cdc.gov/mmwr/International/reires.html

Composting

- EPA Composting Web site: www.epa.gov/composting
- U.S. Composting Council: www.compostingcouncil.org
- Massachusetts Department of Environmental Protection, Supermarket Composting Handbook: www.mass.gov/dep/recycle/reduce/smhandbk.pdf



United States
Environmental Protection
Agency

1200 Pennsylvania Avenue, NW,
(5306P)
Washington, DC 20460

Official Business
Penalty for Private Use \$300

EPA530-F-12-002
February 2012

www.epa.gov/foodrecovery



United States
Environmental Protection
Agency

Putting Surplus Food To Good Use

Every day, food service providers, such as supermarkets, hospitals, universities, restaurants, and food preparation companies, make decisions about what to do with surplus or leftover food. This surplus food, also known as food scraps, food waste, or organic materials, includes all prepared foods, produce, bakery and dairy items, and meat. There are many ways food service providers can improve the environment and provide benefits to communities by reducing, reusing, and recycling uneaten or unused food rather than throwing it away. This guide helps food service providers start a food waste reduction and recovery program at their facilities.

To Recover or Not to Recover: Why Do It?

Separating and managing your excess food can result in both economic and environmental benefits.

Economics: It Pays to Reduce and Recover Food Resources

Reducing and recovering excess food may save you money by:

- Decreasing disposal fees. Food banks and renderers often provide free pick-ups for excess food, and composting fees can be less than landfill/incineration tipping fees.
- Decreasing sewer treatment and electricity costs since food waste is not going down the drain.
- Decreasing purchasing costs because you are only buying what is needed.
- Increasing tax deductions for food donations to charities.
- Increasing revenue from selling compost made from food scraps.

Environment: Saving Resources And Reducing Waste

Putting surplus food to good use benefits the environment by:

- Creating a nutrient-rich soil amendment when composted, which improves overall soil health.
- Eliminating potential dumpster issues such as odors, pests, and fires.
- Conserving landfill space and decreasing methane and other greenhouse gas emissions from landfills.
- Decreasing the volume of waste managed at incinerators, which reduces air emissions and the volume of incinerator ash that needs to be landfilled.

Source
Reduction

Feed
People

Feed
Animals

Industrial
Uses

Composting



Recycled/Recyclable—Printed with Vegetable Oil Based Inks on 100% Postconsumer, Process Chlorine Free Recycled Paper