DVRPC Food Systems Stakeholder Committee Meeting
9.21.12

PHILABUNDANCE
Driving hunger from our communities
INTRODUCTION TO PHILABUNDANCE

MISSION STATEMENT

Philabundance reduces hunger and food insecurity in the Delaware Valley by providing food access to those in need in partnership with organizations and individuals.

WHO WE SERVE

Philabundance serves a network of 500 member agencies, including food cupboards, shelters, residential programs, social service agencies, emergency kitchens, neighborhood/church distribution programs.

We provide food to 65,000 people per week.

Of this population, 23% are children and 16% are seniors.

FEEDING AMERICA

Philabundance is a member of Feeding America, the national food bank network.
Our Service Area

Pennsylvania
- Bucks
- Montgomery
- Chester
- Delaware
- Philadelphia
- (Western) Burlington
- Gloucester
- Camden
- Salem

New Jersey

Food Donations
- Farms
- Manufacturers & Importers
- Retailers & Wholesalers
- Community Food Drives

Philabundance
- Hunger Relief Center

The Community
- Network of Agencies
- Philabundance Community Kitchen
- Philabundance Direct Distribution Programs

People in Need

Support from Financial Contributors

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Food Acquisition-Source Streams

Food Donors - FY11

- Service Area Food Industry: 19%
- Port: 14%
- A2H & Affiliates: 13%
- Government: 13%
- Food Rescue: 13%
- Purchase: 8%
- Produce Market: 7%
- Food Drives: 6%
- Non Service Area Food Industry: 3%
- Non A2H Relief Agency: 3%
- Salvage: 3%
- Gleaning: 1%
- Other: 0%
Food Acquisition-Source Streams

Receipts by Source Stream in Pounds by FY

Fiscal Year

Pounds

0 06 07 08 09 10 11 12

Service Area Food Industry
Salvage
Purchase
Produce Market
Port
Non Service Area Food Industry
Non A2H Relief Agency
Government
Gleaning
Food Rescue
Food Drives
A2H & Affiliates

Philabundance
Driving hunger from our communities
Best Practices-Grocers Against Hunger

- In 2010, we had only 25-30 stores donating less than a million pounds participating.
- As of 2012, we’ve expanded to 11-12 banners currently participating in GAH.
- 30 routes over 5 days provide:
  - 120 regularly scheduled truck pick-ups to 72 stores/61 drop-offs to 17 agencies
- Of these routes, 22 are dedicated to GAH. 8 routes also provide pick-ups to non-GAH donors and drop-offs to non-GAH agencies.
- Two vehicles are currently dedicated to GAH.
- 28 stores receive pick-ups on an as-needed basis.
- Additionally, 58 agencies service 77 stores through our satellite program.
- We are forecasted to finish FY12 at over 6 million pounds recovered from the waste stream!
Best Practices – Agricultural Initiatives

• **Rook Farms in Bucks County:**
  - Pilot in 2011 growing season
  - Picked up 4 times a week between July and August resulting in 38,306 lbs. rescued from the fields/season cut short by Hurricane Irene
    - 2012 season: 41,143 to date

• **Porch Farms in Salem County:**
  - Pilot in 2012 growing season
  - Gleaned 5 times between June and September to date for 24,989.00 lbs. / 9,980 lbs. of which came due to processing error, deepening the partnership from a charitable to business relationship.

• **Delaware Valley College in Bucks County:**
  - Pilot in 2012 growing season
  - Student garden with volunteer support from PHLB and BCOC
  - First 2 collections picked up by BCOC with PHLB acquiring 13,929 lbs. between July and August with plans for a winter planting.
  - Potential for an expansion in coming years. Will require additional innovative considerations for collection and storage.
Partnership Benefits

- Philabundance substantially reduces food waste at all levels of the food system, resulting in a reduction of disposal fees to the industry and a significant decrease in organic matter being deposited in landfills.
- All in-kind food donations are protected from liability through the Good Samaritan Law.
- Most donations are eligible for federal tax deduction. (see your tax advisor).
- Some donations may be eligible for state tax credits.
- Donations have a positive impact on local communities by feeding those in need.
- Donations generate positive press, and consumer approval.
- Sending less waste to landfills aligns with consumer interest in supporting “green” businesses.
## Donation Handling and Storage Guidelines

<table>
<thead>
<tr>
<th>DAIRY &amp; EGGS</th>
<th>PRODUCE</th>
<th>MEAT &amp; SOY PRODUCTS</th>
<th>BAKERY</th>
<th>FROZEN</th>
<th>NON-PERISHABLE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>YES</strong></td>
<td></td>
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<tr>
<td>• Refrigerated</td>
<td>• Refrigerated</td>
<td>• Frozen within 24 hours of sell-by-date</td>
<td>• Frozen within 24 hours of sell-by-date</td>
<td>• Frozen</td>
<td>• Room temperature</td>
</tr>
<tr>
<td>• See table below for date guidelines.</td>
<td>• At least 90% of the product usable for an additional 3-5 days after pick-up</td>
<td>• Accepted up to 60 days after sell-by date</td>
<td>• Accepted up to 60 days after sell-by date</td>
<td>• Accepted up to 60 days after sell-by date</td>
<td>• Accepted up to 60 days after sell-by date</td>
</tr>
<tr>
<td><strong>NO</strong></td>
<td></td>
<td></td>
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<tr>
<td>• Damaged or compromised packaging</td>
<td>• Off odor or discoloration</td>
<td>• Defrosted</td>
<td>• Severe freezer burn</td>
<td>• Open, punctured, bulging, leaking, or seriously damaged</td>
<td>• Frozen Butter</td>
</tr>
<tr>
<td>• Off odor or discoloration</td>
<td>• Mold, fungus, insects, or significant decay</td>
<td>• Severe freezer burn</td>
<td></td>
<td>• Broken or chipped glass</td>
<td>• Frozen Cream Cheese</td>
</tr>
<tr>
<td>• Mold</td>
<td></td>
<td>• Bloated package</td>
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</tbody>
</table>

### How many days after the sell-by-date can I donate dairy products and eggs?

<table>
<thead>
<tr>
<th>3</th>
<th>9</th>
<th>23</th>
<th>25</th>
<th>60</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Fluid Dairy (Milk, Half and Half, Egg nog, etc)</td>
<td>• Yogurt, Sour Cream, Cottage Cheese</td>
<td>• Pasta Salad, Potato Salad, Coleslaw</td>
<td>• Hummus</td>
<td>•开放, 穿刺, 凸起, 泄漏, 或严重损坏</td>
</tr>
<tr>
<td>• Refrigerated Juice, Perishable Beverages</td>
<td>• Soy Milk</td>
<td>• Cream Cheese</td>
<td>• Soft Cheese</td>
<td>• Frozen Butter</td>
</tr>
<tr>
<td>• All product must be in closed food-grade packaging, and be labeled with ingredients and sell-by-date.</td>
<td>• Donations should be made in bananas boxes or other food-grade containers.</td>
<td>• Store each product category in a separate box.</td>
<td>• Put boxes of meat at the bottom of the pallet to avoid leaking and cross-contamination.</td>
<td>• Frozen Butter</td>
</tr>
<tr>
<td>ITEMS</td>
<td>CONDITIONS</td>
<td></td>
<td></td>
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<tr>
<td>-------------------------------------------</td>
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<tr>
<td>YES</td>
<td></td>
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<tr>
<td>• Paper Products (diapers, paper towels, etc.)</td>
<td>• Actual product intact</td>
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<td>• Personal Items (toothpaste, shampoo, etc.)</td>
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<tr>
<td>• Cleaning Supplies (hand soap, Windex, etc.)</td>
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<tr>
<td>• Laundry Supplies (detergent, etc.)</td>
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<tr>
<td>NO</td>
<td></td>
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<tr>
<td>• Baby Food/Formula</td>
<td>• Actual product damaged or leaking</td>
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<td>• Health Products (vitamins, medicine, etc.)</td>
<td>• Protective seal of actual product breached</td>
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<tr>
<td>• Pet Products (food, litter, etc.)</td>
<td>• Open or partially used product</td>
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<tr>
<td>• Cosmetics</td>
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<tr>
<td>• Clothing Items</td>
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<tr>
<td>• Decorations</td>
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<tr>
<td>• Household Items (cookware, appliances, etc.)</td>
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<td>• Seasonal Items (flip flops, greeting cards, etc.)</td>
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</tbody>
</table>

- Store non-food items in separate boxes from food items.
- If possible, put non-food items on a separate pallet from food items.
- If boxes of food and non-food items must share a pallet, put non-food items at the bottom of the pallet to avoid leaking and cross-contamination.
Philabundance Food Handling

- Philabundance is built on a foundation of safe-food handling and cold chain management.

- Donated product is transported using Philabundance’s fleet of refrigerated trucks or by qualified agencies with approved cold chain management equipment.

- Food is inspected for donation at the store level, and then again upon its arrival at Philabundance’s warehouses.

- No potentially hazardous food items are distributed to member agencies prior to dual inspection.

- Philabundance and our member agencies are required to follow handling procedures from the Feeding America Food Safety & Handling Manual.
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