

FOOD DONATION *guide*



FOODRESCUE.CA

SURPLUS FOOD

Although it's hard to avoid surplus while running a food business, the collective power of reducing excess food going to landfill is the equivalent of taking 2.1 million cars off the road in Canada for a year¹. Here are three things businesses can do to minimize the harsh environmental impact of wasted food, while helping to support our communities:

PREVENT food loss by tracking surplus product and putting appropriate measures in place to prevent it from occurring, such as improved ordering or inventory controls.

DONATE safe, edible food to organizations in the community through Second Harvest and FoodRescue.ca.

REDIRECT non-edible food away from landfill by providing it to local farmers for animal feed, to industrial processing food soil amendments or biofuels, or as a last resort, compost.



WHY DONATE?

- **Reduce environmental impact** – 50% of consumers say they are more likely to support an environmentally conscious business.²
- **Improve Corporate Social Responsibility** – 80% of consumers are looking for proof of CSR beyond a mission statement.²
- **Financial benefits** – For every \$1 spent on food waste prevention and reduction, businesses gain \$14.³
- **Attract dedicated staff** – 71% of employees say that they would be more loyal to a company with good social and environmental practices.⁴

LIABILITY

Each province or territory in Canada has a food donation protection law to encourage donations. In Ontario, the *Donation of Food Act, 1994* protects all parties involved in a food donation, unless:

- (a) the food was adulterated, rotten or otherwise unfit for human consumption; and
- (b) in donating 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.

WHO CAN DONATE?

Any food business can donate their surplus food:

- Retailers
- Restaurants
- Bakeries
- Coffee houses
- Caterers
- Hotels
- Prepared food producers
- Distributors
- Manufacturers
- Growers

All food business operators can donate edible surplus, which protects our environment by reducing greenhouse gas emissions and supports the community.

RETURN ON INVESTMENT



Through reducing food waste, businesses can lower operating costs by 15 - 20% and increase profitability by the equivalent of 5 - 11%.⁵



When considering all factors involved in a business's initiative to reduce food waste and loss, the average net benefit of \$14 is returned on every \$1 spent. This translates into a 1,300% return on investment.³

¹Love Food Hate Waste Canada

²Business Development Bank of Canada Mapping your future growth

³Champions 12.3 The Business Case for Reducing Food Loss and Waste

⁴Government of Canada Human Resources for Sustainability

⁵Value Chain Management International Canada's Annual Food Waste

REASONS WHY DONATING WORKS

Every business is unique and will benefit from donating in different ways. Below are a few real-life suggestions from food businesses who continue to donate their surplus food.



The Black Goose Wallaceburg ON

Mark, Josh and Jake run a family-style restaurant with very little food loss. They use the FoodRescue.ca recurring feature to donate house-made soup on a daily basis. The Black Goose has donated over 1000 lbs since October 2018, and continues to support many non-profits in their community.



Farzin's NoFrills Mississauga ON

Farzin easily donates his surplus meat and bread that is frozen on the best before date on a weekly basis. He scheduled a recurring donation pick up through FoodRescue.ca and an organization comes every week to pick up his donation with no additional administrative support from Farzin.



Mike and Mike's Woodbridge ON

Mike and Mike's has been donating to Second Harvest since 2012. They are proud to offer fresh, organic, healthy food to communities that cannot always afford this option and say the partnership with Second Harvest has been engaging and meaningful to their entire team, from management to delivery staff.



Jack Astor's

Jack Astor's uses FoodRescue.ca to donate surplus prepared food and raw product across all of their locations in Ontario. They especially appreciate being able to see their pounds donated and GHGs averted at any time by logging into their account



Daniel et Daniel Toronto ON

By portioning out servings at events as needed, Daniel et Daniel ensures that any surplus food from their catered events has not left the kitchen and is safe for donation. Organizations love working with Daniel et Daniel for their innovative foods and quality service.

GROENEWEGEN & SONS PRODUCE SALES LTD.

Groenewegen & Sons Produce Etobicoke, ON

In 2015, the Groenewegen's team made it a company goal to ensure none of their produce goes to waste and began donating to Second Harvest's pick-up and delivery program, ensuring communities have access to potatoes year-round.

WHAT TO DONATE



Nutrient-dense perishables: protein, produce and dairy are the most valuable types of food you can donate. This is the food that people need most to be healthy and is much harder to access for those who with lower income.



Only five food items in Canada have expiry dates. All other products have a best before date, which is not an indicator of food safety. Food can be still consumed after the best before date has passed. For more details, see our [Food Donation and Consumption Timetable](#).



Second Harvest and FoodRescue.ca connects donated food to charities and non-profit organizations of all types, ensuring universal access to good, healthy food.

WHAT NOT TO DONATE

All donated food must be handled in accordance with local safe food handling requirements. To ensure people's safety, the following items cannot be donated:

- Food that has been served to the public, including buffets and salad bars
- Food or drinks with alcohol and/or medicinal ingredients
- Packaged food that's been opened or has a broken seal
- Food prepared outside of a commercial facility
- Sushi
- Uninspected meat, dairy or eggs
- Raw milk

registering ON FOODRESCUE.CA



FoodRescue.ca is a smart solution to managing your business' surplus food. By registering on our website or app, you gain immediate access to our network of non-profits to rescue your good food. This guide shows you how easy it is to become a food donor on FoodRescue.ca.

STEPS

GET STARTED

Go to www.FoodRescue.ca or download the app from the App Store or Google Play. Provide the name of your business and contact details to start your registration. Complete the password setup.

SCREENSHOT: Login page on a smartphone. The page shows a login form with fields for Email and Password, a 'Remember me' checkbox, and a 'Log in' button. Below the form are links for 'Forgot your password?' and 'Don't have an account? Sign up'.

ACTIVATION

An email is sent to the address provided. Click the link in the email, activating your account. You can now login to complete your registration.

SCREENSHOT: Email activation page on a smartphone. The page is titled 'Please activate your new FoodRescue.ca account CRM-SH:0065291' and includes the FoodRescue.ca logo, a congratulatory message to Michelle, and instructions to click a link to activate the account.

ADDITIONAL DETAILS

You're almost there! Fill in your location name and address. Add details about your business. Provide us with your health inspection date.

SCREENSHOT: 'Donation Location Address' form on a smartphone. The form includes fields for Location Name (Whitebear Cafe), Street Address (500 Kingston Road), Unit/Floor/Suite/PO Box (2), City (Toronto), Province (Ontario), and Postal Code.

YAY!

You're ready to rescue your food. Click Donate Food to get started!

SCREENSHOT: Congratulatory message on a smartphone. The message says 'Congratulations, Alex.' and 'We're thrilled your business is ready to donate food to your community.' There is a 'Start donating food' button at the bottom.

making DONATIONS



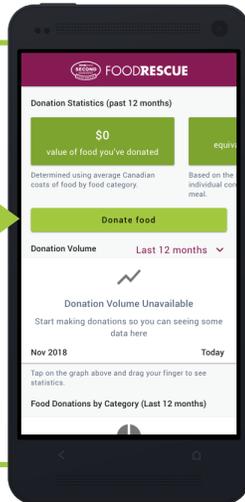
FOODRESCUE.CA

At Second Harvest, we know that good food should get to people who need it. Our donation feature on FoodRescue.ca allows businesses to quickly donate food that they can't sell back to their community. Simply login and input your donation details. Our system will match your donation with local non-profits. If a non-profit selects your donation, you will be notified and can expect pickup in the designated time window. With a few clicks, you can be giving back to your community, while making a positive environmental impact. It's win-win!

STEPS

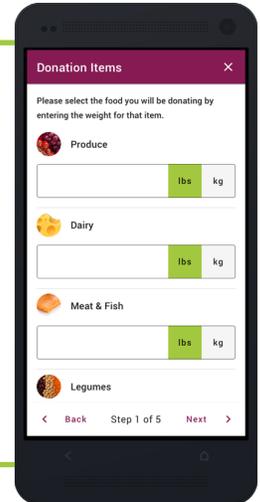
GET STARTED

Go to www.FoodRescue.ca and login, or open the app on your phone. From your dashboard, click the **Donate food** button. Select whether you are making a single or recurring donation.



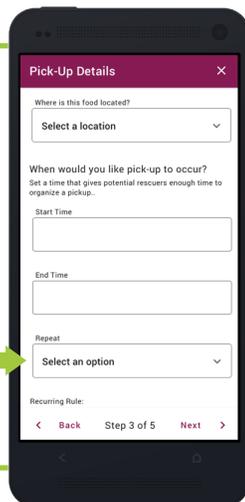
ADD YOUR FOOD

Indicate the amount of food you have to donate by category. Next complete the item details, letting us know whether the food needs to be refrigerated or frozen. Our system matches your donations to non-profits who have the correct storage capacity.



PICK-UP DETAILS

Select the location from the drop-down menu and enter the start and end times the donation can be picked up. If you are making a recurring donation, select whether to repeat daily, weekly or monthly.



COMPLETE

Review the donation details to ensure all the information is correct. If all looks good, click **Submit**. Yay! Thanks for saving good food and supporting people in need. You can share your donation on social media to promote your amazing impact. Well done!

