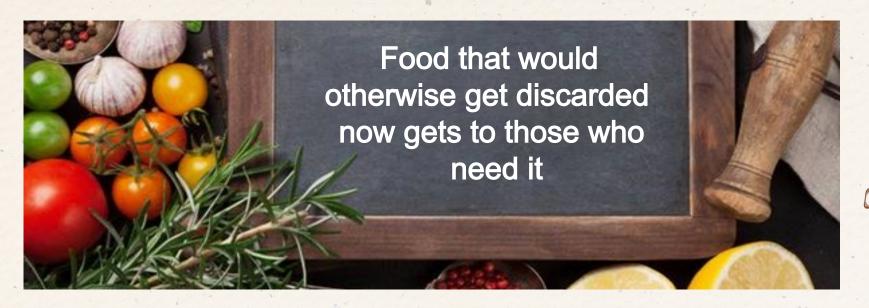


# Connecting Extra Food With The Need For Food

ICT Food Rescue Kansas Local Food Summit August 28, 2024







That tomato plant is just giving you a bit too much to eat or process in time?

Oops....the employee put the wrong toppings on that pizza ordered!

Wrong shipping address on some Hello Fresh?

Not everyone who RSVP'd to my party showed up....and now I have all this catered food.

Food waste isn't often intentional, and hey we have a solution to help everyone.



We believe that the problem isn't IF there is enough food grown and produced for everyone but rather that distribution is the root cause. ICT Food Rescue offers a solution. Our service is free to both entities in our food system, the producer and the persons who can utilize the surplus. It is simply our job to make those connections.











Thank you to NICHE for donating their food surplus.

"Sometimes you plan on a banquet for 125 people and only 70 show up. Things like this happen! The only failure portion of this is when the food ends up in the trash! Thankfully, this amazing chef prepared, with love and passion, Meatball Marinara, Rigatoni, and Chicken Alfredo will feed approx. 75 meals to our neighbors right here in

Wichita that experience food insecurity for various reasons. Our whole team at ICT Food Rescue is thankful to be a part of a solution that is offering a hand up to our friends and community!"

# Number One Question We Are Asked: Is food donation legal?

The Bill Emerson Good Samaritan Act passed into law by Congress in 1997 states that donors are protected from both civil and criminal liability when donating food in good faith to a non -profit organization even if the donated food later causes harm to a recipient. This law was created to encourage the donation of food and grocery products.

The original enactment in 1990 of the Model Good Samaritan Food Donation Act by Congress (Title IV of the National and Community Service Act) was later amended and signed into law on October 1, 1996 by President Bill Clinton as the Bill Emerson Good Samaritan Food Donation Act ("Food Donation Act").

The Food Donation Act supports and encourages the donation of food and grocery product by:

- Protecting food donors from any civil or criminal liability when donating food in good faith to a non-profit organization for the distribution to needy individuals.
- Protecting non-profit organizations from civil or criminal liability arising from a good faith donation for distribution to needy individuals.
- Protecting good faith donations from any liability arising from "the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product" even if the food "may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions."

Bill Emerson Good Samaritan Food Donation Act







## Then & Now

#### Our beginnings

ICTFR began when founder Stephanie Merritt returned to college at the age of 46. The courses that she took to obtain her degree at Wichita State University in conjunction with a job where food surplus was thrown out every day inspired her to find a way to make a change. Stephanie started small, just rescuing whatever food surplus, whenever she could. She found out that if she were to form a nonprofit organization the sky would be the limit. In February 2016, ICTFR came to life. Soon after, Stephanie began inviting friends to ride along on food rescues and even riding along on some rescues herself in bigger cities on the coasts. ICTFR is what it is today because of those that are passionate about feeding people and not landfills.

#### Our current events

In 2023 our team recorded 205,291 pounds of food surplus. This amount of food surplus is the equivalent of 171,076 meals. ICTFR can thus consider a savings of \$396,210 to our partnered receiving agencies. This is made possible by 52 volunteers which complete approximately 220 hours in a month, two full-time staff members and one AmeriCorp VISTA. We are thankful for our 54 Routine Food Surplus Donors (Local and National Franchise Restaurants, Catering Companies, Event Venues, and Farmers) and 16 Nonprofit Receiving Agencies.



## **OUR MISSION**

To distribute unavoidable food surplus, sharing with the food insecure of Wichita.

ICT Food Rescue collects surplus food from Wichita establishments and distributes to nonprofits serving people experiencing food insecurity. In addition we advocate for awareness of food waste, food insecurity, environmental and economic impact of food waste sent to landfills. We welcomed our newest program, The Upcycle Kitchen, in 2023.



#### **OUR PROGRAMS**

Food Rescue

The Upcycle Kitchen

**Eggs To Donate** 

Plant A Row

Surplus Condiments











## WE CONNECT THE DOTS

Serving Our Community



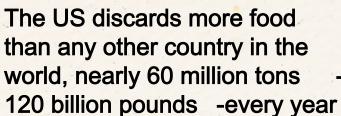
## **FOOD WASTE**

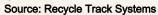
In the United States, food waste is estimated at between 30 -40 percent of the food supply.

Source: USDA

https://www.usda.gov/foodwaste/fags

than any other country in the world, nearly 60 million tons 120 billion pounds -every year





https://www.rts.com/resources/guides/food

-waste-america/





## **FOOD WASTE**



#### **Economical Impact**

Americans waste more than \$408 billion each year on food, with dairy products being the food item we toss out the most.

The average American family of four throws out \$1,600 a year in produce.

#### **Common Misunderstanding**

More than 80 percent of Americans discard perfectly good, consumable food simply because they misunderstand expiration labels.

Labels like "sell by", "use by", "expires on", "best before", or "best by" are confusing to people— and in an effort to not risk the potential of a foodborne illness, they'll toss it in the garbage.

Source: Recycle Track Systems

https://www.rts.com/resources/guides/food -waste-america/



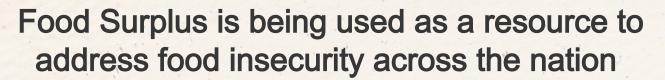


Don't think that food waste happens in our own community.



2 Days Later









## FOOD INSECURITY

**Food -insecure** households are uncertain of having, or unable to acquire, at some time during the year, enough food to meet the needs of all their members because they had insufficient money or other resources for food: 12.8 percent (17.0 million) of U.S. households were food insecure at some time during 2022. Food -insecure households include those with low food security and very low food security.

- 7.7 percent (10.2 million) of U.S. households had low food security in 2022.
- 5.1 percent (6.8 million) of U.S. households had very low food security at some time during 2022.

Households with very low food security are food insecure to the extent that normal eating patterns of some household members are disrupted at times during the year, with self-reported food intake below levels considered adequate.

Source: USDA

## FOOD INSECURITY

44 million people in the United States are food insecure

13 million children in the United States are food insecure

49 million people turned to food programs 2022





Source: Feeding America

https://www.feedingamerica.org/hunger



Food rescue, also called food recovery, is the practice of collecting fresh, edible food that would have otherwise gone to waste from restaurants, grocers, and other food establishments and distributing it to local social service agencies.

Food rescue is extremely effective because it simultaneously gets food to those who need it most and reduces food waste, minimizing the amount of toxic emissions from food waste in landfills.

Food Rescue always transfers food with the support of our volunteer food rescuers directly from the food donor to social service agencies serving the food insecure. This enables us to increase access to fresh, nutritious perishables such as fruits, vegetables, meat, fish, and dairy products that aren't available through traditional food recovery models that utilize warehouses. It also makes our model highly sustainable because it doesn't require a large nonprofit infrastructure and instead empowers communities to use existing resources to serve themselves



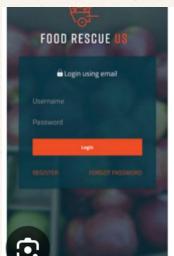


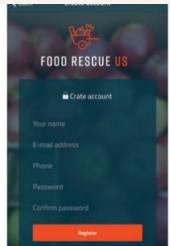
### FOOD RESCUE US

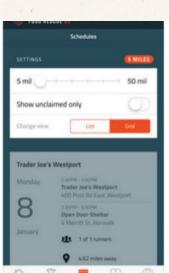
Using a licensed web-based software, we engage volunteers to transfer fresh food surpluses from local businesses to social service agencies serving the food insecure.



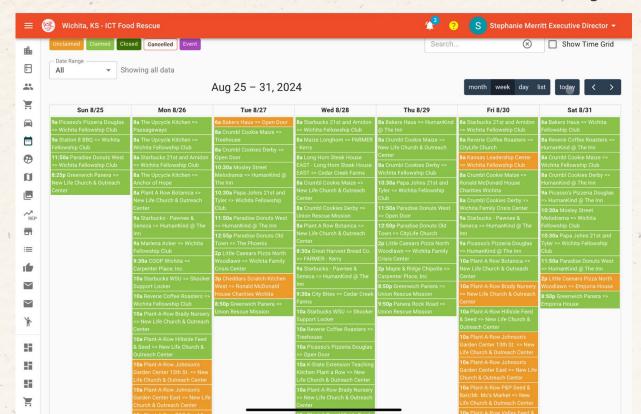
#### Food Rescue US







# Software Schedule 1,493 rescues over the last 90 days







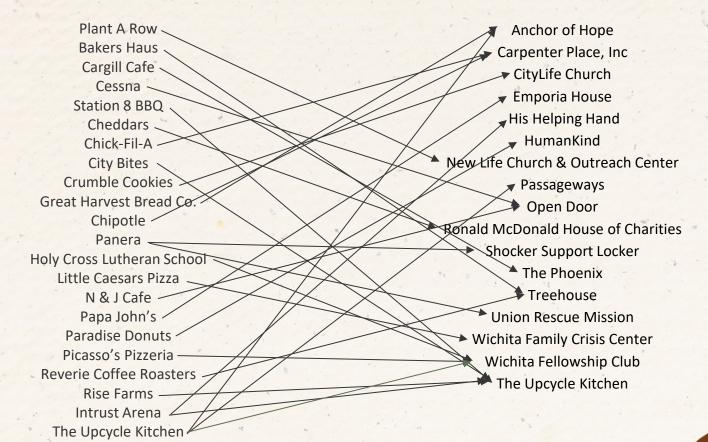
## Reports

≣ (%	Wichita, KS - IC	T Food Rescue							4	?		ephanie M	erritt Exec	utive Directo
		Lbs per meal used in cal	culations: 1.2	2										
8		Rescue Vehicle Size	Meals per Rescue		Lbs									
		Bicycle	0		0									
7		Compact Sedan	25		30									
		Sedan	105		126									
		SUV	450		540									
<del></del>		SUV (with the seats down)	1,200		1,440									
		Truck / Van	2,400		2,880									
REP														
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		Food Donor			\$		Res	cues	Me		- 08/22/2 Li		s	
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		All Things BBQ Angelo's Italian Restaurant Bakers Haus Cake Stuff Cargill Cafe Century II Cessna	0 -100% 5 n/a 7 -24% 3 n/a 0 -100% 5 -100% 7 -56%	\$0 \$29 \$161 \$44 \$0 \$0 \$102	-58 29 -52 44 -230 -86 -129	-100% n/a -24% n/a -100% -100%	Δ 4 1 35 1 11 2 12	Δ%  n/a  n/a  n/a  n/a  n/a  n/a  1100%	Me Δ 417 13 363 19 200 213 306	n/a	Δ 500 15 435 23 240 255 367	n/a	Δ 960 29 835 44 461 490 705	n/a n/a n/a n/a n/a n/a n/a n/a n/a 20%
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## **DONORS & RECEIVERS**



## **OUR IMPACT IN NUMBERS LAST 90 DAYS**

56,043

Total pounds of food rescued

-167,396

Total pounds of CO2 offset



-3,848,315

Total gallons of water wasted offset

46,703

Total number of meals produced

\$107,603

Dollars saved to our community









# THE UPCYCLE KITCHEN







Amanda Pickens, Director of Operations

## THE UPCYCLE KITCHEN



Chef/AmeriCorp VISTA Amanda Wilson

ICT Food Rescue facilities The Upcycle Kitchen Program, a food recovery kitchen, which takes raw and prepared ingredients transforming the recovered food surplus into ready to heat meals to serve neighboring nonprofits with food insecure clientele. Our Upcycle Kitchen program creates these meals with a goal of utilizing 75% rescued food and only purchasing 25%, which typically consists of basic ingredients such as flour and spices.







## **Eggs To Donate**



No one expects to have more eggs than they can consume. But once your flock gets so large, it gets harder and harder to use up all the eggs yourself. Before you know it, you have entire cartons full of eggs that you can't use yourself. You might be thinking, "Should I donate or sell my extra chicken eggs?" These might seem like easy tasks, but each can pose an obstacle.

ICT Food Rescue can help you take the obstacles out if you should decide to donate! We will provide you with egg cartons and a drop off location. Can't drop off? That's ok we can provide a volunteer that will pick up and take those valuable eggs to their destination no problem. Just give us a call!





# A Community at Work Plant A Row













#### **DROP OFF LOCATIONS**

Paradise Donuts West-10607 W Maple St Passageways Outreach Center 4600 W Kellogg Dr (Towne West Square



Over 300 Americans use some type of condiment daily In 2023 we recorded saving 587 pounds=41,702 packets=\$2,035 from our landfill.







## **TESTIMONIALS**



"Rise Farms is proud to be a food donor for ICT Food Rescue. By donating our surplus food to ICT Food Rescue, we ensure that our farm is operating in a no waste manner. Further, the tag line for all our food businesses is: 'Food is Art. Food is Culture. Food is Medicine. Food is Social Justice' This tag line illustrates our belief that our food is grown for everyone from chefs in high-end restaurants to citizens living in the 23 miles of food dessert and food insecure neighborhoods of our community. It would be much more difficult if not impossible to get our surplus food to the people who need it if it were not for ICT Food Rescue. We are beholden and appreciative."

~Leah Dannar-Garcia~

"ICT Food Rescue fills more than our refrigerator – the weekly donations are capacity building gifts that actually save Wichita Family Crisis Center 40% of our weekly food budget!! With those savings, we are able to purchase items that are in high demand in our shelter, such as bath towels, hair care, laundry and toiletry items. These items may seem basic, but they are more like luxuries without the help we receive from ICT Food Rescue. Thank you for helping Wichita Family Crisis Shelter support domestic violence victims in becoming thriving survivors"



~Carmen Hoffine~







#### Mission Statement

To distribute unavoidable food surplus, sharing with the food insecure of Wichita.

#### Raise awareness

Follow Us on Social Media and Share Our Posts

#### Volunteer

Download the Food Rescue US Software



#### Donate

Participate in our \$2 for Tuesday
Campaign

#### Contact Us

info@ictfoodrescue.org (316) 691-0535



# **THANKS**



#### Does anyone have any questions?

info@ictfoodrescue.org (316) 691-0535 ictfoodrescue.org









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