

Zero Waste Live!

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CITIES AND CLIMATE: SAN FRANCISCO FOOD WASTE PREVENTION PROGRAMS



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SF Environment

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San Francisco Food Waste Prevention Programs

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SF Department of Environment





Pacific Coast COLLABORATIVE



Reducing
Wasted Food

The West Coast Voluntary Agreement to Implement Sustainable Development Goal 12.3

The Pacific Coast Collaborative is calling on food retailers and their supply chain partners—with support from local, state and provincial governments— to join the *West Coast Voluntary Agreement to Reduce Wasted Food* to reduce and prevent wasted food by 50% by 2030 and to implement existing commitments made under UN Sustainable Development Goals 12.3 and Champions 2030.

Grocery Chains Signing on to Commitment



Kitchen Zero SF

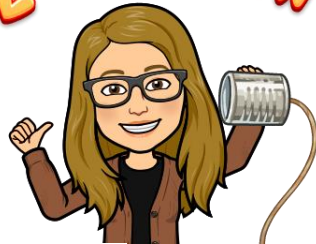


Zero waste, zero hunger



Shawn

LET ME KNOW



Alexa



Soko

hey.



Hilary



Brian



SF Environment
COMMERCIAL PROGRAMS

Kitchen Zero SF
Zero waste, zero hunger



Join the City of San Francisco in ending food waste.

Nearly 40 percent of food produced in the United States goes to waste. This uneaten food represents losses of billions of dollars, pollutes the environment, contributes to the climate emergency, and does nothing to help the one in eight Americans struggling with food insecurity. For food service businesses, wasted food accounts for higher costs on food purchasing, and often results in higher-than-necessary disposal charges.

San Francisco's new food waste prevention program **Kitchen Zero SF** will help your business track and reduce food waste, eliminating the needless extra costs that result. This low-cost program provides your business with the following services and benefits:

- FREE tracking software and scales to measure food waste
- FREE coaching and customer support
- Complimentary food donation organization matching
- Potential 50% reduction in pre-consumer food waste
- Potential reduction in disposal costs
- Reduction or avoidance of up to 31,000 metric tons of greenhouse gases over two years

Goals #1- More Efficient Purchasing



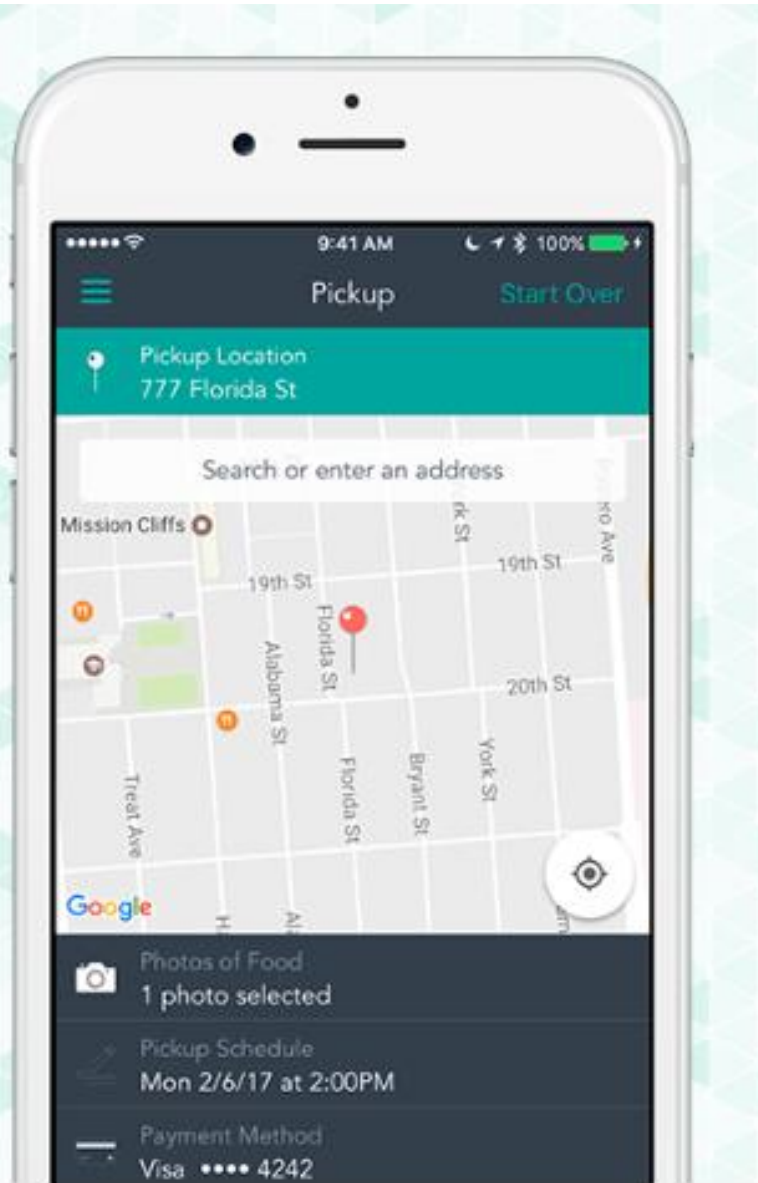
Goal #2 – Increase Food Donations



Leanpath scales and software



Copia Technology



Commitments from Large Waste Generators



Next Steps on Addressing Food Waste Prevention with Climate Goals?



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