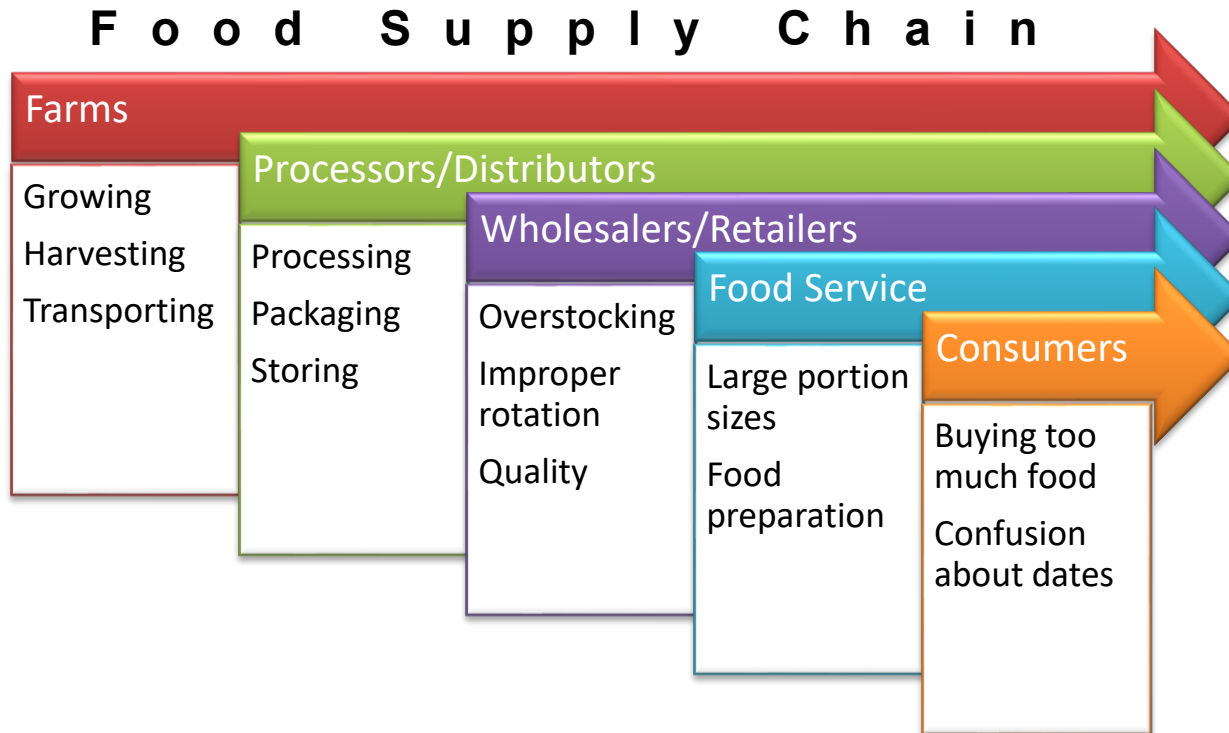


# Waste Deep

Finding and Fixing Food Loss



# Sources of Food Loss and Waste



## Wasted Food



According to the Environmental Protection Agency (2019)  
66 million tons of food went to waste in the United States.

## Food Loss

Food lost along the supply chain from harvest to market before reaching consumers; usually unintentional; some reasons include pests and improper storage, packaging, transport or handling.

## Food Waste

Food discarded or used for non-food purposes and can happen any time, before or after reaching consumers. Some definitions include parts of food that are considered inedible, such as peels, pits and bones.

## Surplus Food

Food that is donated, repurposed or becomes food waste as a result of being unused at home or by retailers. Also referred to as "excess food."

## Wasted Food

Sometimes used to describe food waste or excess food.

# 1.18 million Surplus Food Tons ▼

were generated in **All Sectors** ▼ across **Missouri** ▼ in **2024** ▼

**Destinations**

Food Types

Causes

Sectors



BACK

## Landfill

503k Tons - 42.6%

## Composting

196k Tons - 16.6%

## Animal Feed

148k Tons - 12.6%

## Land Application

143k Tons - 12.2%

## Sewer

48.3k Tons - 4.1%

## Anaerobic Digestion

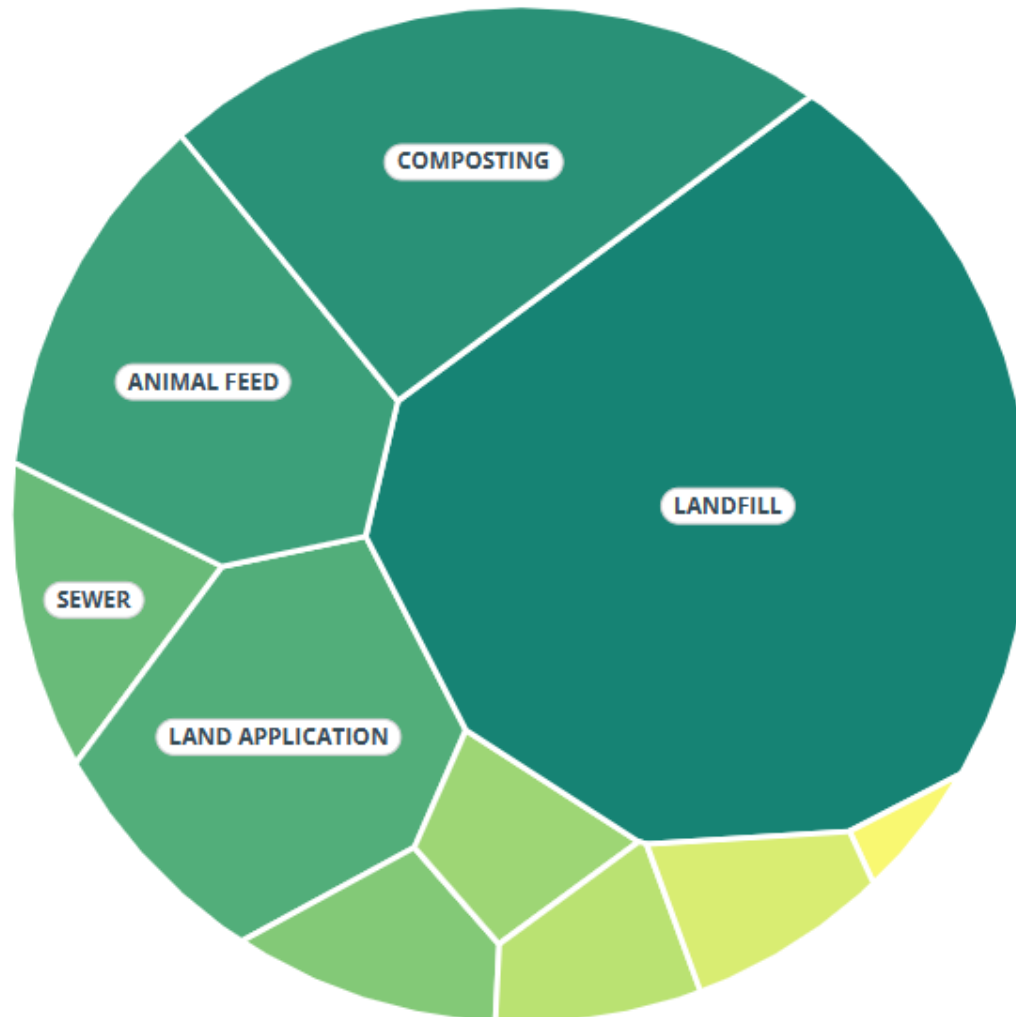
36.9k Tons - 3.1%

## Industrial-Uses

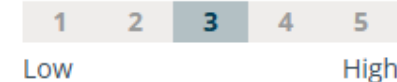
36k Tons - 3%

## Not Harvested

33.5k Tons - 2.8%



Data Quality



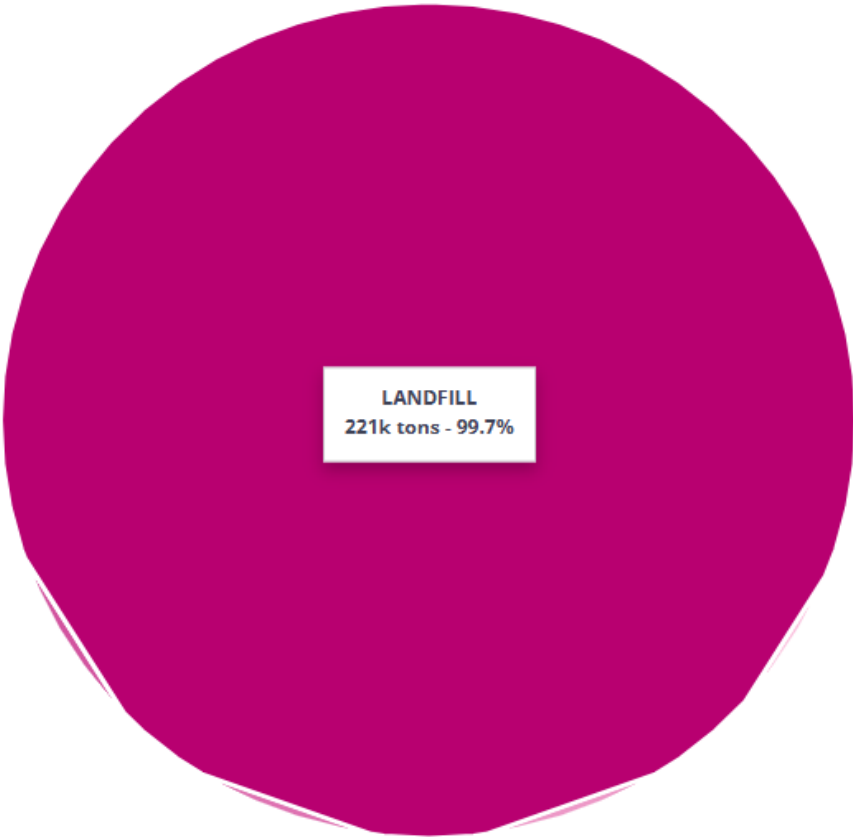
# 222 thousand Surplus Food Tons

were generated in Foodservice across Missouri in 2024

- Destinations
- Food Types
- Causes
- Subsectors

BACK

- Landfill  
221k Tons - 99.7%
- Donations  
519 Tons - 0.23%
- Composting  
95.3 Tons - 0.043%
- Anaerobic Digestion  
10.8 Tons - 0.005%
- Animal Feed  
5.4 Tons - 0.002%



Data Quality

1

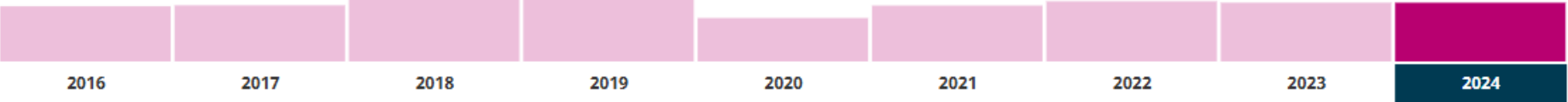
2

3

4

5

Low High



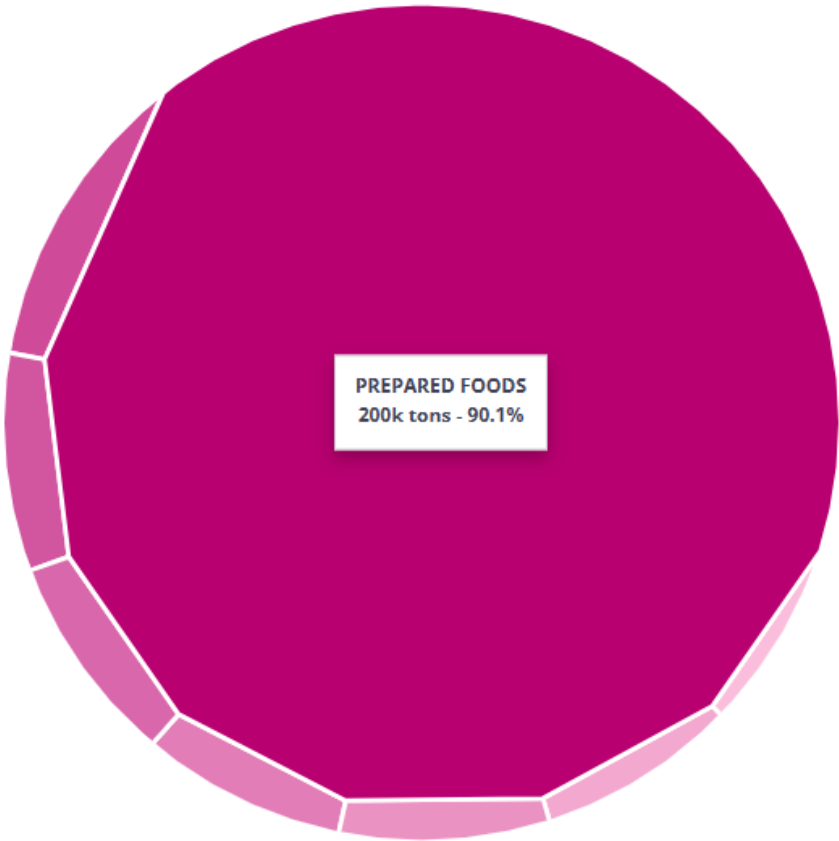
# 222 thousand Surplus Food Tons ▼

were generated in **Foodservice** ▼ across **Missouri** ▼ in **2024** ▼

Destinations **Food Types** Causes Subsectors

◀ BACK

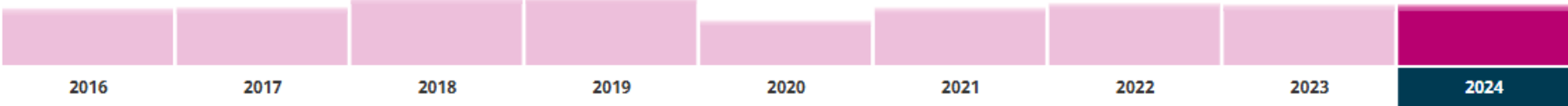
- Prepared Foods**  
200k Tons - 90.1%
- Dry Goods**  
4.94k Tons - 2.2%
- Dairy & Eggs**  
4.22k Tons - 1.9%
- Fresh Meat & Seafood**  
4k Tons - 1.8%
- Ready-To-Drink Beverages**  
3.44k Tons - 1.6%
- Produce**  
3k Tons - 1.4%
- Breads & Bakery**  
2.05k Tons - 0.93%
- Frozen**  
209 Tons - 0.094%



Data Quality i

1 2 3 4 5

Low High





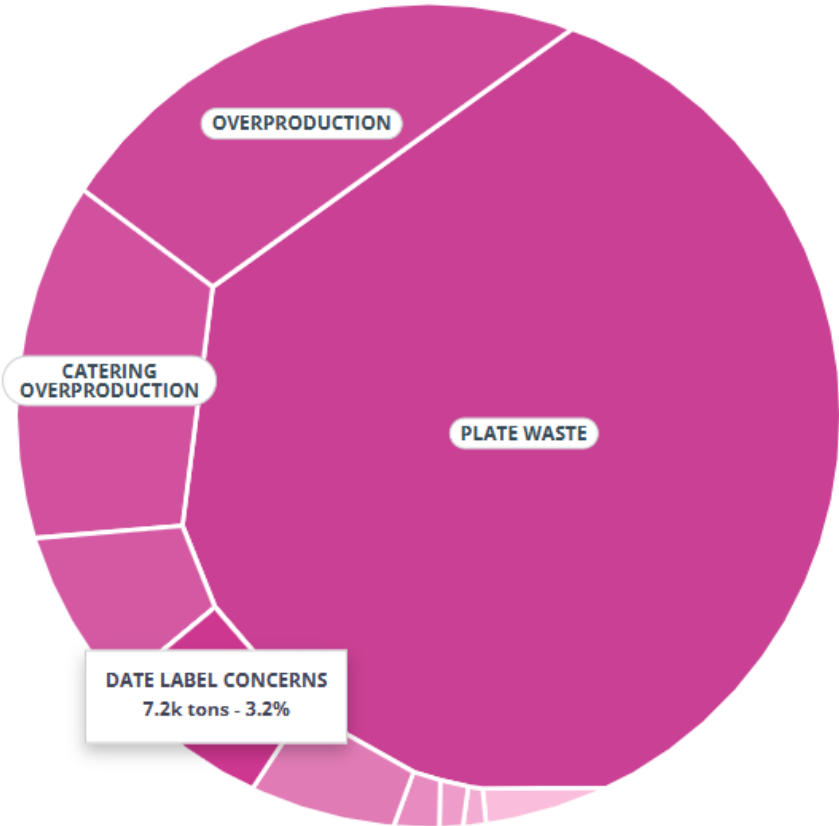
# 222 thousand Surplus Food Tons ▼

were generated in **Foodservice** ▼ across **Missouri** ▼ in **2024** ▼

Destinations Food Types **Causes** Subsectors

◀ BACK

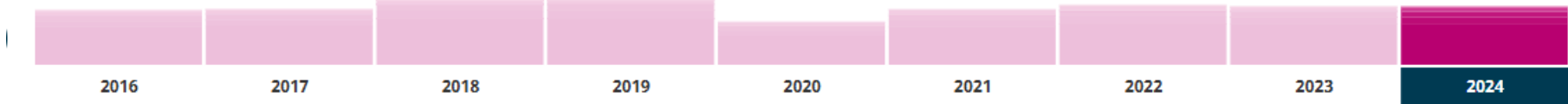
- Plate Waste**  
151k Tons - 68.2%
- Overproduction**  
27.3k Tons - 12.3%
- Catering Overproduction**  
21.4k Tons - 9.6%
- Spoiled**  
7.29k Tons - 3.3%
- Date Label Concerns**  
7.2k Tons - 3.2%
- Trimmings & Byproducts**  
4.55k Tons - 2.1%
- Cooking Issues**  
1.09k Tons - 0.49%
- Handling Errors**



Data Quality *i*

1	2	3	4	5

Low High





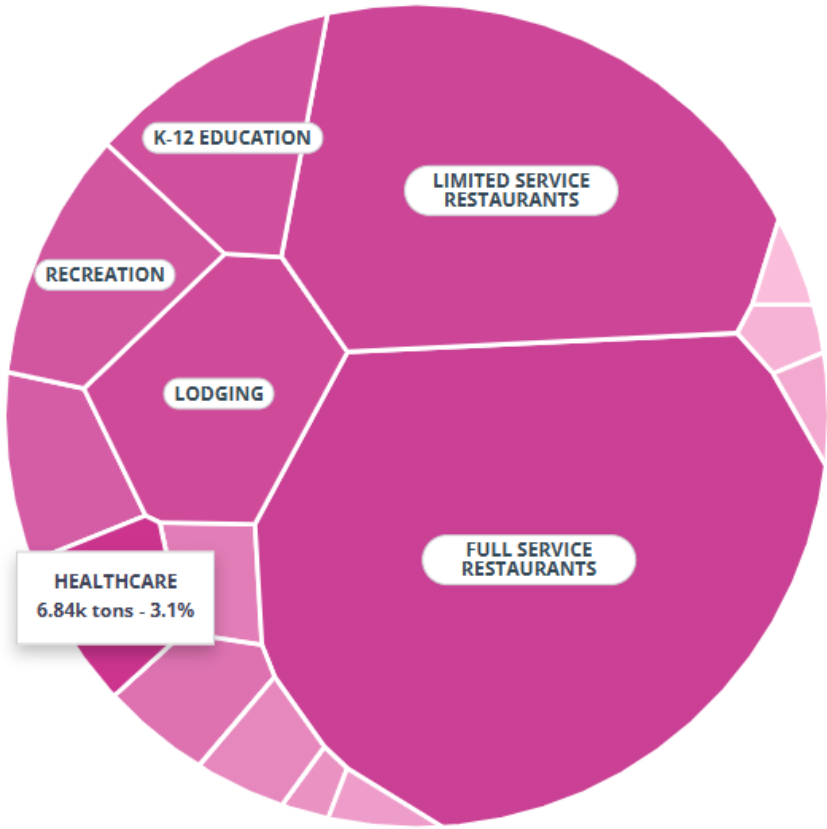
# 222 thousand Surplus Food Tons ▼

were generated in **Foodservice** ▼ across **Missouri** ▼ in **2024** ▼

- Destinations
- Food Types
- Causes
- Subsectors**

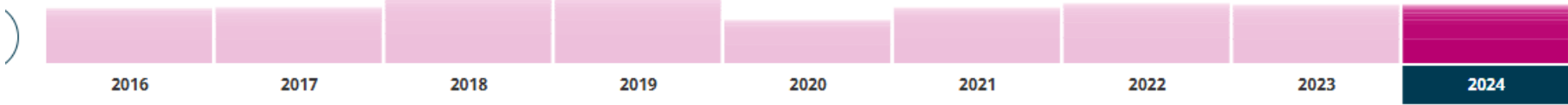
◀ BACK

- Full Service Restaurants**  
89.4k Tons - 40.3%
- Limited Service Restaurants**  
56.2k Tons - 25.4%
- Lodging**  
19.2k Tons - 8.7%
- K-12 Education**  
12.6k Tons - 5.7%
- Recreation**  
12.2k Tons - 5.5%
- Caterers**  
7.49k Tons - 3.4%
- Healthcare**  
6.84k Tons - 3.1%
- Business & Industry**



Data Quality i

1	2	3	4	5
Low				High



# The equivalent of 369 million Meals

went unsold or uneaten as a result of surplus food in **Foodservice** across **Missouri** in **2024**

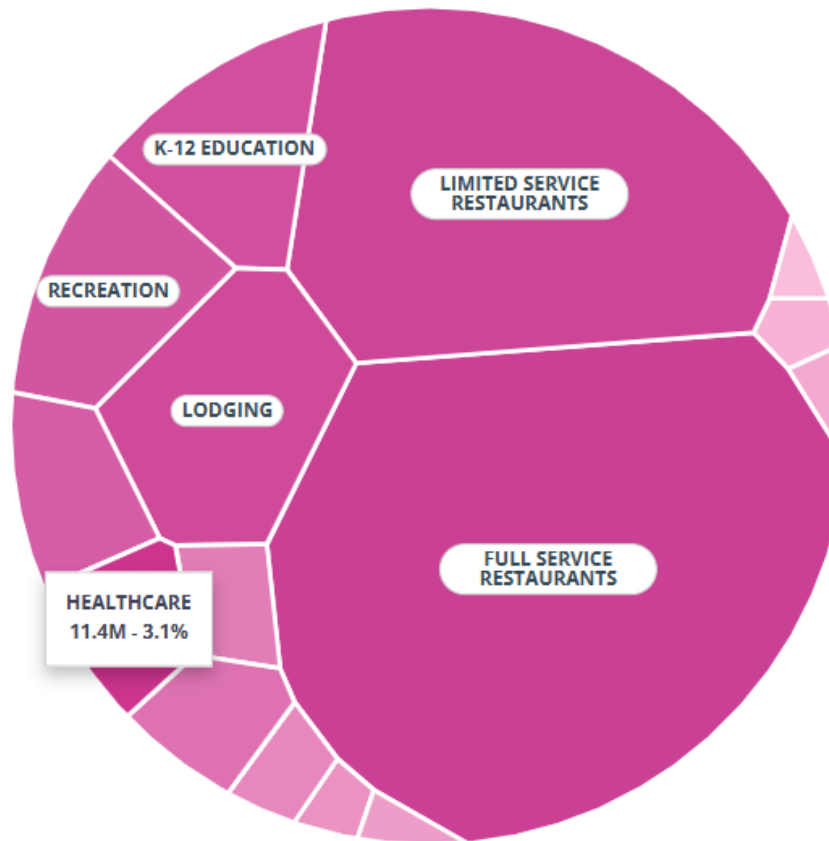
Food Types

Subsectors



BACK

- Full Service Restaurants  
149M - 40.4%
- Limited Service Restaurants  
93.3M - 25.3%
- Lodging  
32M - 8.7%
- K-12 Education  
21M - 5.7%
- Recreation  
20.3M - 5.5%
- Caterers  
12.5M - 3.4%
- Healthcare  
11.4M - 3.1%
- Business & Industry



Data Quality

i

1 2 3 4 5  
Low High

2016

2017

2018

2019

2020

2021

2022

2023

2024



[https://insights-engine.refed.org/food-waste-monitor?break\\_by=destination&indicator=tons-surplus&sector=foodservice&state=MO&view=detail&year=2024](https://insights-engine.refed.org/food-waste-monitor?break_by=destination&indicator=tons-surplus&sector=foodservice&state=MO&view=detail&year=2024)

**Wasted  
Food  
=  
Wasted  
Money**



# Contributing Factors to Food Waste



## Ordering

- Staffing
- Poor Forecasting
- Skipping Inventory

# Operational Deficiencies Contributing to Waste

Misdirected Labor Efforts



Staff Competency / Training



Complacency



Away from walls / 6" off floor

Clean shelving / floor

Airtight bags / containers

Labeled if not in original container

Evidence of FIFO in practice

Free of pests / rodents





## Shopping List

© Copyright 2026 DiningRD

Vendor: SGC Foodservice

SGC Fall/Winter 25-26

Day 1 through Day 7 - Breakfast Census: 55, Lunch Census: 55, Dinner Census: 55

Ingredient	Pack	Product #	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7	Total *	Inventory	Order
Vanilla Extract or Flavoring	6/32oz	169243	1½ oz		¼ oz	1½ oz		2¼ oz	1 oz	½ lb		
Vinegar, White	4/1 GAL	128298		½ cup					2¼ cups	2 2/3 cups		
Whipped Topping Mix, Dry	12/1#	725291					½ lb	3¼ oz		2/3 lb		
<b>Meat</b>												
Bacon, Raw, L/O 18/22	1 15#	227353	6 2/3 lbs			4 1/3 lbs	5½ lbs	2 1/3 lbs		18¾ lbs		
Beef, Ground, 81/19	4/10#	216061			12½ lbs					12½ lbs		
Beef, Stew Meat, Cubed, Fzn	2/5#	322997					13¾ lbs			13¾ lbs		
Ham, Buffet	2/11#AVG	214403	5½ lbs	9¾ lbs					5½ lbs	20¾ lbs		
Meatballs, beef/pork, 1oz, FC, Fzn	2/5#	219495							13¾ lbs	13¾ lbs		
Pork, Loin, Bnls, CC	4/10#	219163				15 1/3 lbs				15 1/3 lbs		
Pork, Sausage, Bulk, Raw	4/5#	217171			5¾ lbs					5¾ lbs		
Pork, Sausage, Link, FC, 0.8 oz -1oz	1/10#	214601						6¾ lbs		6¾ lbs		
Sausage, Polish 5/1	1/10#	499061					11 lbs			11 lbs		
<b>Poultry</b>												
Chicken, Breast, Bnls, Sknls, 4 oz	40/4 OZ	213666	12 lbs		13¾ lbs					25¾ lbs		
Chicken, Diced FC	1 10#	288903				7 2/3 lbs				7 2/3 lbs		
Chicken, Tenders, Frz, Brd	1/10#	288805						6¾ lbs		6¾ lbs		

# Shop Smart – Use Shopping Lists & Production Sheets



## Ordering

- Staffing
- Poor Forecasting
- Skipping Inventory

## Handling

- Rushed Receiving
- Improper Storage
- Spoilage
- Misundersood Date Labeling

Product on floor

Poorly organized

Potentially poor  
circulation

Makes inventory  
difficult









# Misunderstood Date Labeling



## Best By

Dates on food labels are mostly about quality, not safety. "Best by" indicates the food will taste best before that date.



## Use By

"Use by" can be confusing, because it can indicate quality *or* a safety risk—there's no way to know for sure on the label.



## Sell By

"Sell by" is for stores, to take the food off the shelves by a certain date. But this doesn't necessarily mean it's bad for you after that date.



## Ordering

- Poor Forecasting
- Skipping Inventory

## Handling

- Rushed Receiving
- Improper Storage
- Spoilage
- Misundersood Date Labeling

## Production

- Improperly Scaled Recipe
- Not Following Recipes
- Over Production
- Portioning Errors



## TATER TOT CASSEROLE RECIPE – FEEDING 40 PEOPLE

Recipe calls for 8.5 pounds of ground beef at \$4.51/pound = \$38.34

Cook used 10 pounds of ground beef at \$4.51/pound = \$45.10

You're feeding 40 people = just added \$0.17 to each serving

$$\begin{array}{r}
 40 \text{ portions per day} = \$6.80 \text{ per day} \\
 \quad \times 3 \text{ days per week} \\
 \hline
 \$20.40 \\
 \quad \times 52 \text{ weeks} \\
 \hline
 \text{\textbf{\$1060.80 per year}}
 \end{array}$$

## VEGETABLE BLEND – ½ CUP (4 OZ) SERVING FOR 40 PEOPLE

A 4 oz. serving costs \$0.37.

In a rush, staff serves 5 oz to each resident instead of 4 oz.

you give away 9.3 cents every time a resident is served.

40 portions per day = \$3.72 per day  
    x 7 days per week  
    \$26.04  
    x 52 weeks  
    **\$1354.08 per year**

Combined Annual Loss = **\$2414.88**





# Disguised Waste

Determine how snacks are budgeted – where do they fit?

Review orders and routinely D/C

Inventory snack areas and carts

Rotate items to reduce dependency



# Disguised Waste

Always work on fresh ideas

Repurpose items instead of discarding

Create something unique...  
dessert bites!

Where is your FNS budget being  
compromised?





## Supplements

Exhausted all “real food” options

Monitor orders and d/c as feasible

Handled properly

Inventory and control floor stock



# Beverages

Big expense...HUGE!

Serve 100% juice only when menued

Encourage portion control

Satellite beverage/coffee stations

Incorporate facility incentives for reduced usage

# Non-resident meals

Consider the impact on FNS budget

Employee meals –  
complimentary or fee for  
goods

Guest meals – how frequently

Facility functions – who is  
responsible?



# Disposables

---

Squat cups & lids

Beverage cups & lids

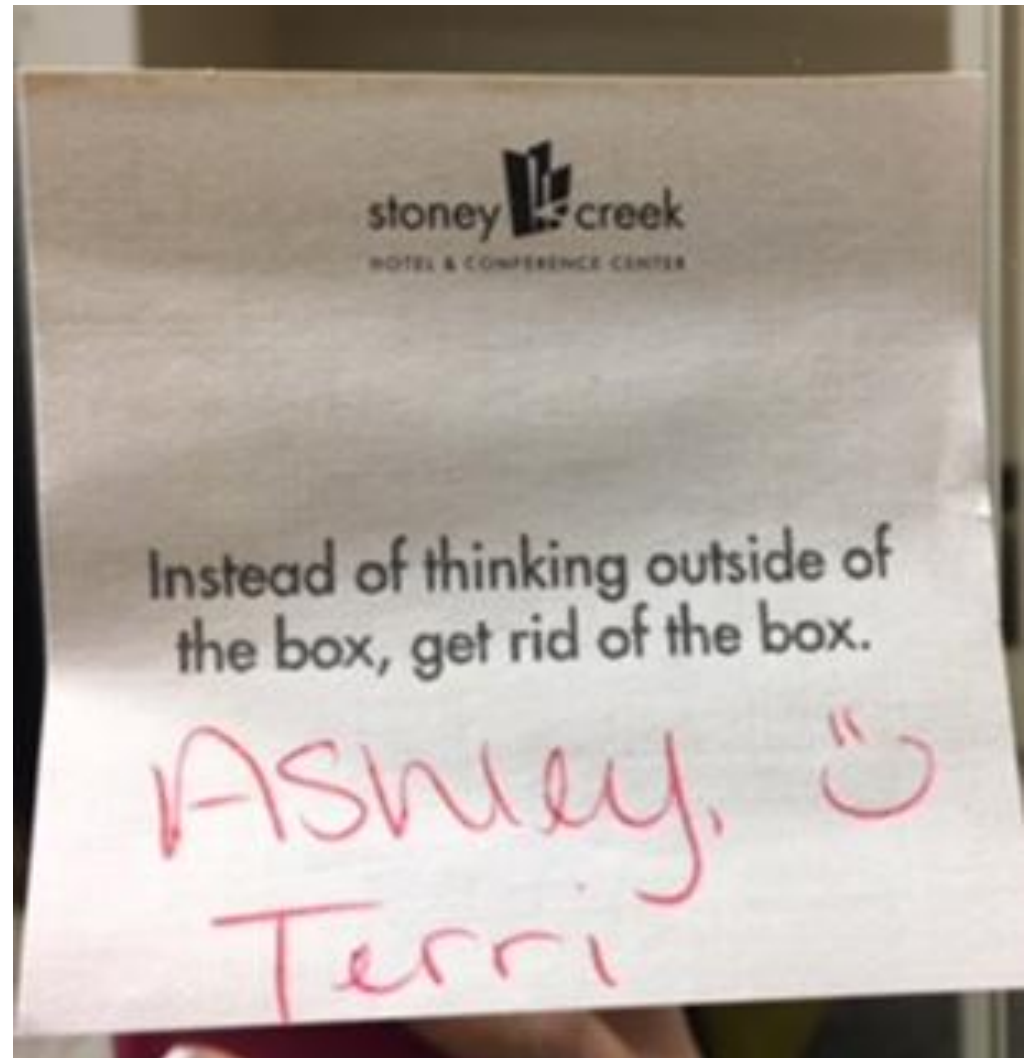
Plastic utensils

Hinged trays

Portion cups



Reducing  
waste is a  
facility-wide  
effort!



[sgcfoodservice.com](http://sgcfoodservice.com)



Jennifer Parham, RDN, LD

Corporate Dietitian / Healthcare Specialist

Direct: 539-210-6883

[jparham@sgcfoodservice.com](mailto:jparham@sgcfoodservice.com)