

Waste Deep

Finding and Fixing Food Loss



Sources of Food Loss and Waste

Food Supply Chain



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.

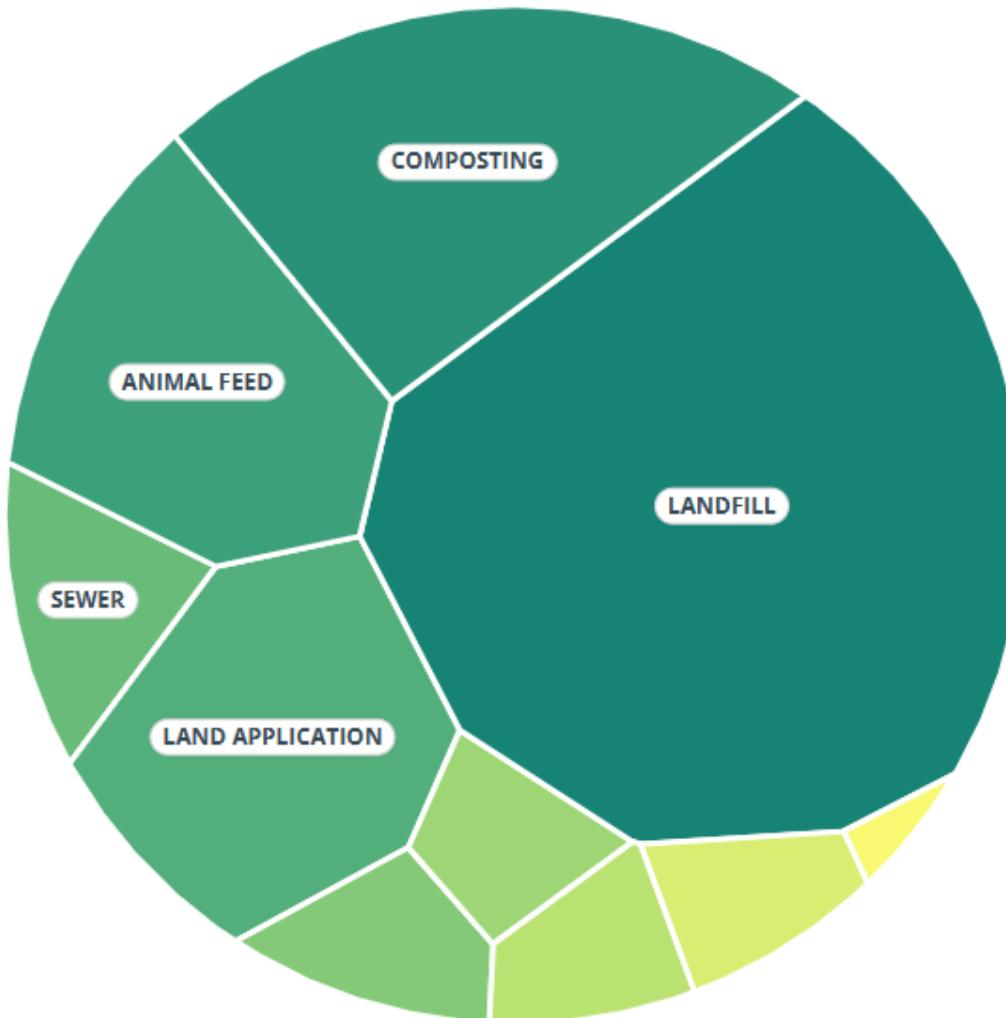
1.18 million Surplus Food Tons

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 *i*
1 2 3 4 5
Low High

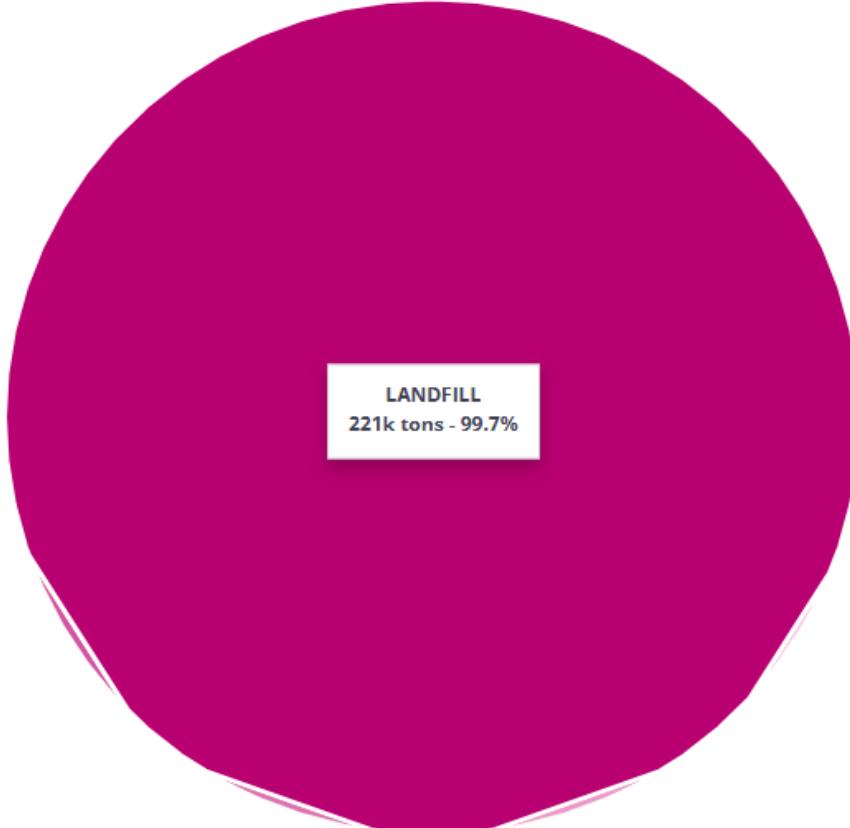
222 thousand Surplus Food Tons

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

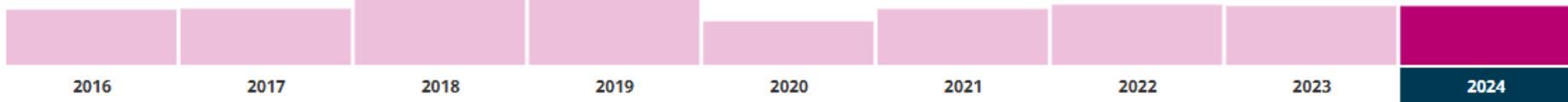
Destinations **Food Types** **Causes** **Subsectors**

◀ BACK

- 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

1 2 3 4 5
Low High

2016 2017 2018 2019 2020 2021 2022 2023 2024

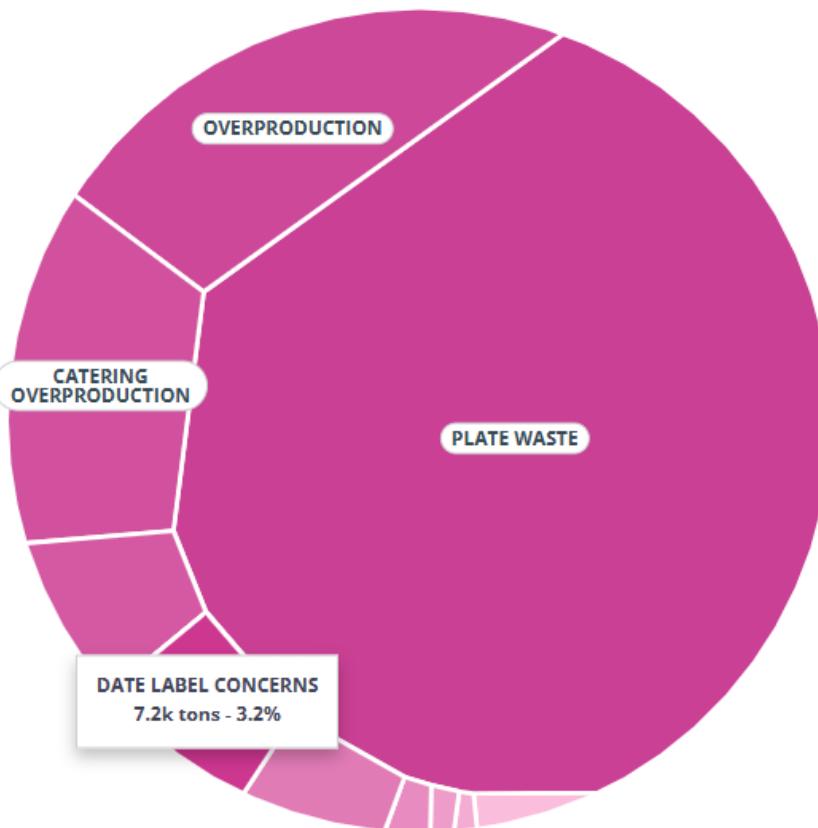
222 thousand Surplus Food Tons

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



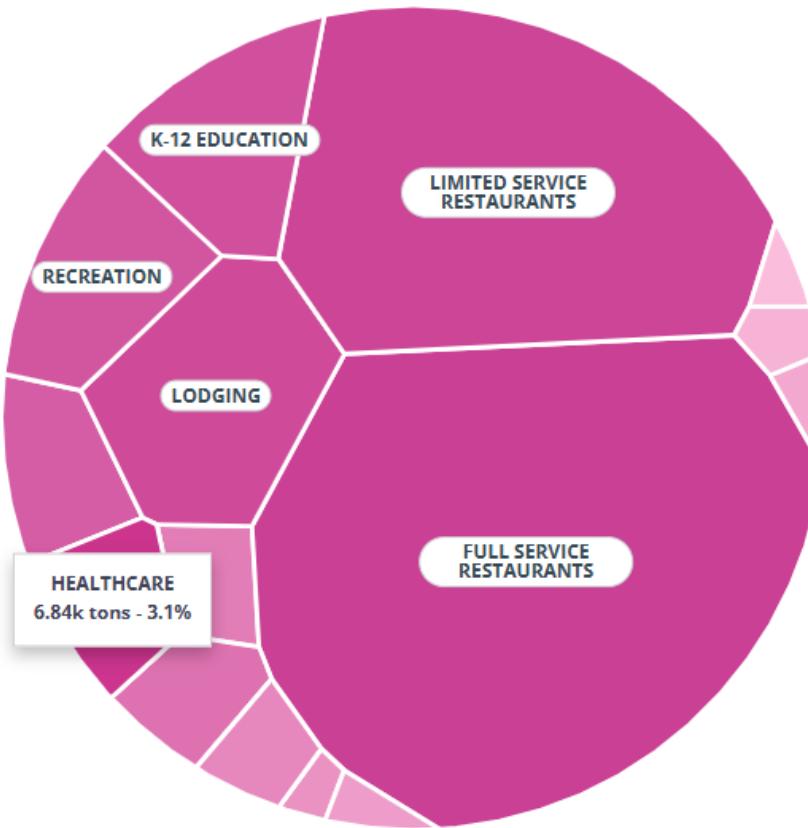
222 thousand Surplus Food Tons

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 1 2 3 4 5
Low High

2016

2017

2018

2019

2020

2021

2022

2023

2024

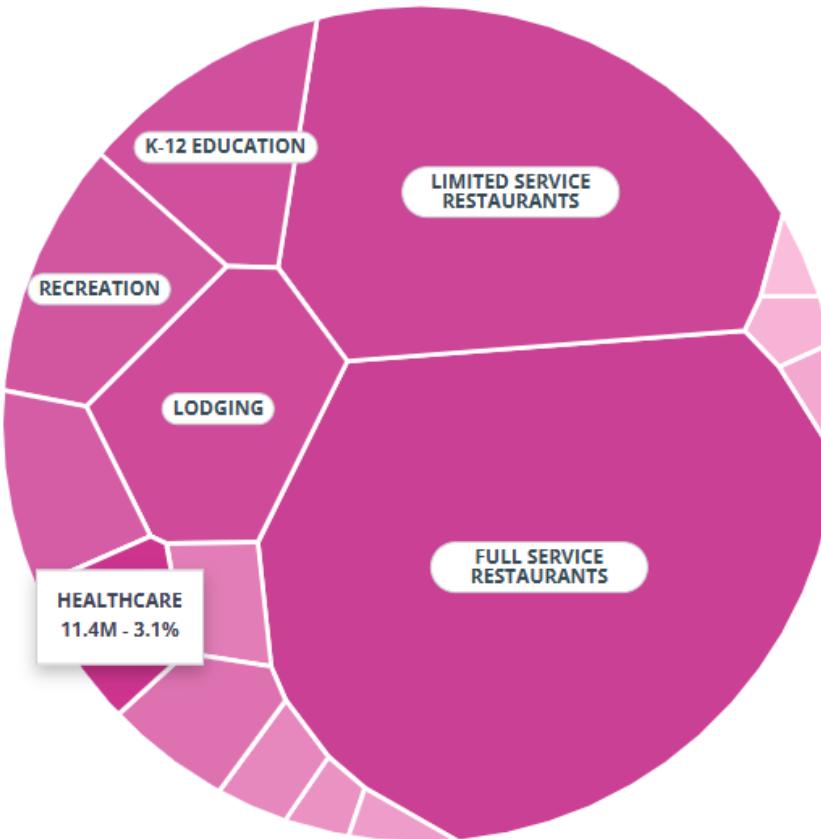
The equivalent of 369 million Meals

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*
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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§or=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

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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					2½ cups	2 2/3 cups		
Whipped Topping Mix, Dry	12/1#	725291					½ lb	3¼ oz		2/3 lb		
Meat												
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					5½ 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		
Poultry												
Chicken, Breast, Bnls, Sknl, 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
- Misunderstood 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.

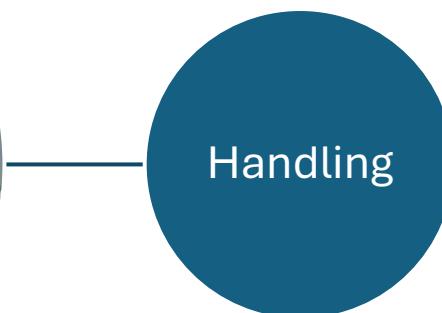


Sell By

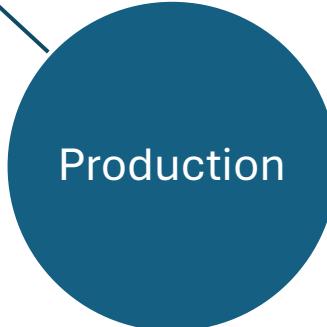
"Sell by" is for stores, to take the food off the shelves by a certain date. But this doesn't necessarily mean it's bad for you after that date.



- Poor Forecasting
- Skipping Inventory



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



- 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

40 portions per day = \$6.80 per day
x 3 days per week
\$20.40
x 52 weeks
\$1060.80 per year

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**



- Snacks
- Supplements
- Disposables
- Boundaries



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

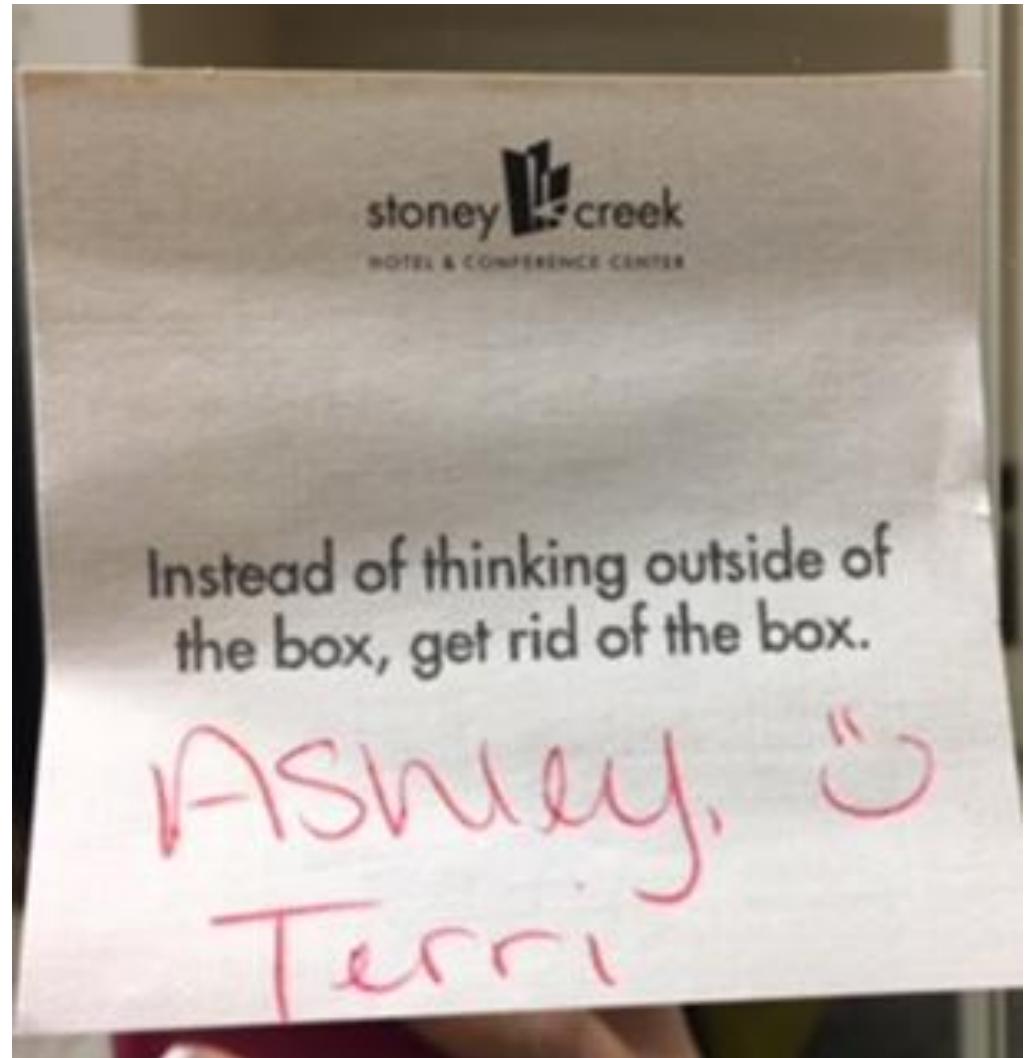
Plastic utensils

Hinged trays

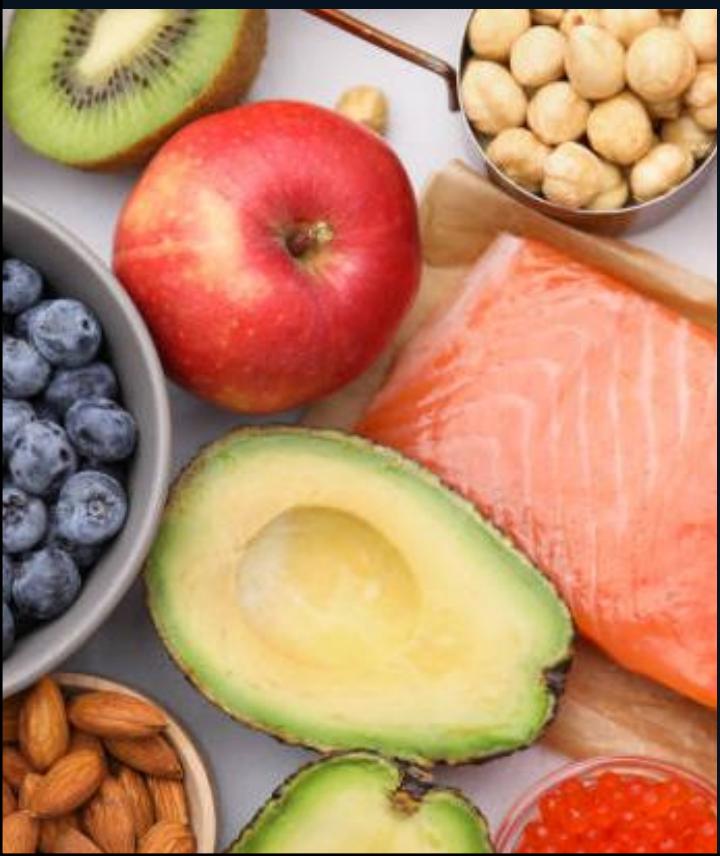
Portion cups



Reducing
waste is a
facility-wide
effort!



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