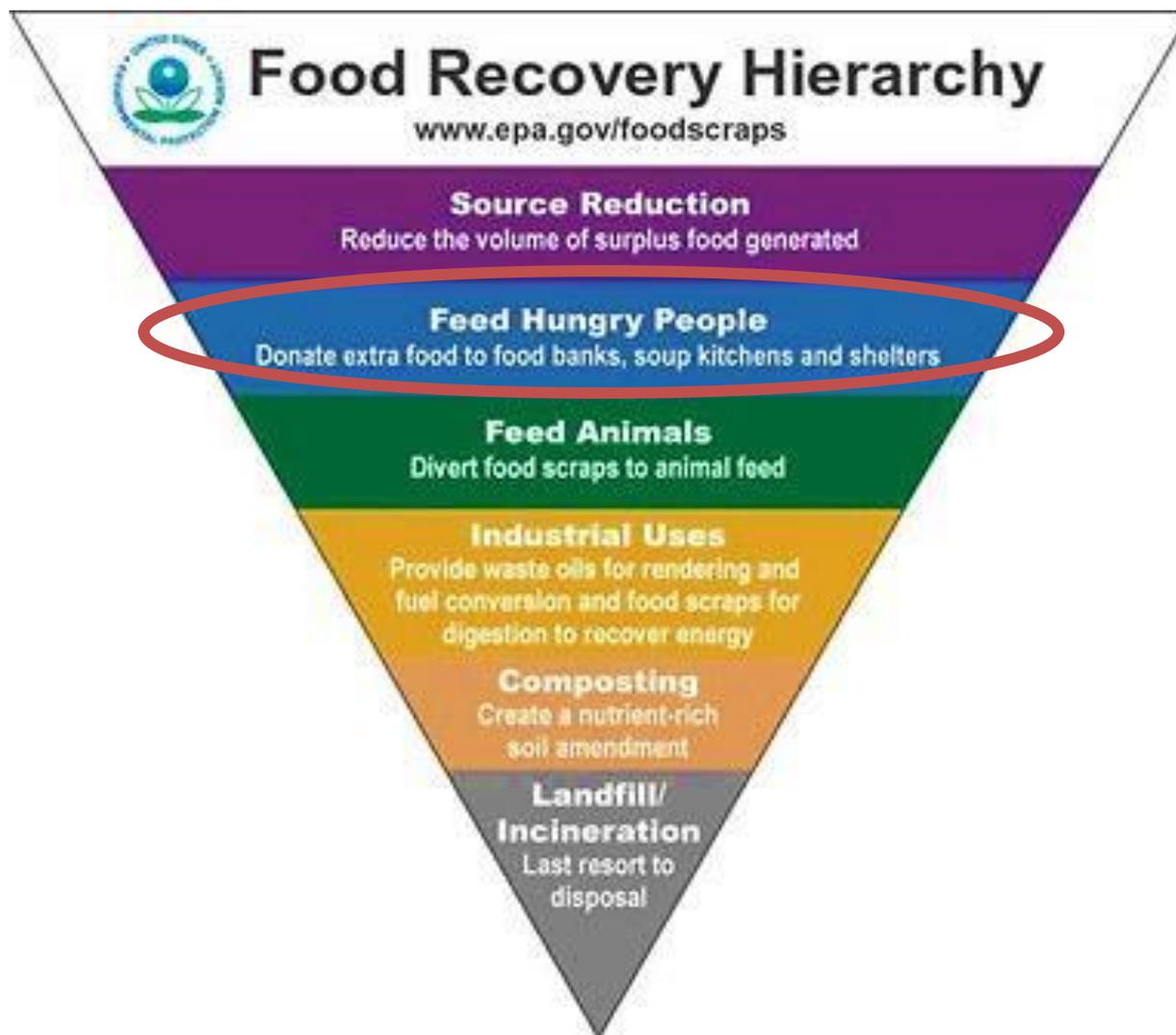


# Amity Elementary School Food Rescue Pilot







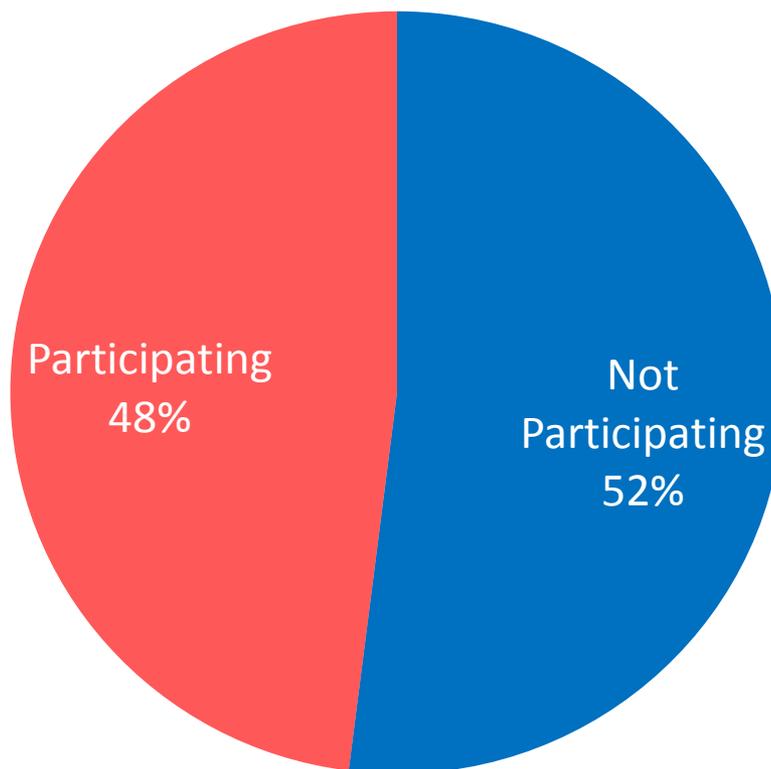
# USDA confirmation that food donation is allowable

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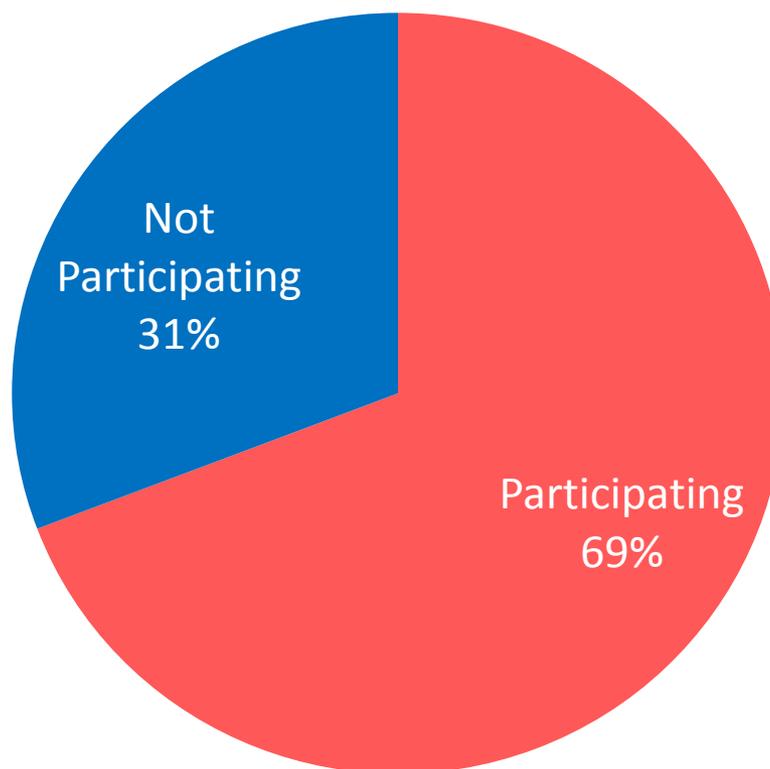
[http://www.usda.gov/oce/foodwaste/FNS\\_Guidance.pdf](http://www.usda.gov/oce/foodwaste/FNS_Guidance.pdf)

“All alternatives permitted by Program regulations and State and local health and sanitation codes should be exhausted before discarding food. Options may include **using leftovers in subsequent meal services, offering “sharing tables,” or transferring food to other sites.** Where it is not feasible to reuse leftovers, **excess food may be donated to a non-profit organization, such as a community food bank, homeless shelter, or other nonprofit charitable organizations.”**

# Amity Elementary students enrolled in the USDA National School Lunch Program



# Hamilton County Schools with students in the USDA National School Lunch Program



# Local Health Department felt it was safe to donate:

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## **Unopened pre-packaged food**

(cartons of milk/juice, yogurt, string cheese, fruit cups, pudding, bags of chips, granola bars, bags of carrots/sliced apples)

## **Whole fruit - not cut or bitten**

(oranges, bananas)

## **Excess prepared food that was not served**



# Time/Temperature Control for Safety (TCS) Food

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We came up with the following guidelines:

Cold food:

- Refrigerated within 2 hours
- Discard after “expiration date”

Hot prepared unserved food:

- Cool down to 70 degrees within 2 hours, then 41 degrees within 4 hours
- Discard after 7 days or freeze before 7 days

No variance foods (such as raw fish sushi, undercooked food, etc.)



## Meet with the right people at the school

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Patrick J. Ormond, Amity Elementary Recycling Coordinator  
Todd Portune, Hamilton County Commissioner

- Cafeteria Supervisor
- Principal
- Food Rescue Champion

## The Pilot

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### **Included two elements: Sharing Table and Leftover Food Donation**

Having the sharing table was important to alleviate the perception that students don't like the school's food or that students are being encouraged to not eat their lunch to donate to a food pantry.

### **Items included: Prepackaged Unopened Food and Whole Fruit**

The Cafeteria Supervisor felt there was not enough excess prepared food being wasted to include in the pilot.

## Sharing Table

On average, 27 items are placed on the sharing table each day.



Milk

Yogurt

Whole fruit

Fruit cups

Cheese sticks

OJ / apple juice

Granola bars

Eaten by another  
hungry student  
54%

Left at end of  
each lunch period  
46%



## Leftover Food



Stored in a designated box on bottom shelf of kitchen refrigerator.

## Leftover Food



On Thursdays school volunteer, Carol Suer, takes the leftover food directly to The Caring Place, a local food pantry.

## Key Benefits

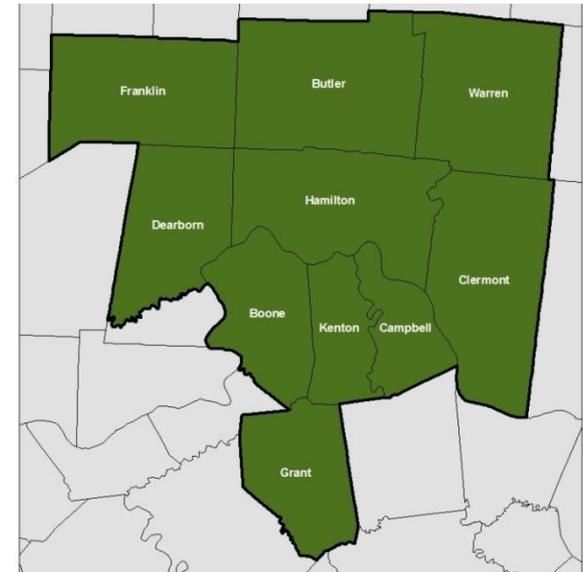
- Sharing and/or donating 5,500 food items per year.
- Feeding hungry students and residents of the community.
- Reducing waste going to landfill.
- **Teaching 425 students age 8-12 that food is valuable and should not be wasted.**



## For Assistance



Hamilton County Recycling and  
Solid Waste District  
Cher Mohring  
513-946-7737  
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Green Umbrella  
Michaela W.T. Oldfield, JD, PhD  
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