



Food Recovery Training & Education

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Problem

- 40% of the food produced in the United States never gets eaten and goes to waste
- 1 in 6 children or 13.1 million children are without enough food for a healthy lifestyle
- Food (organics going to landfills) = methane gas = ↑ global warming

How will this project addresses food insecurity

- Tool kit for inspectors
- Training of inspectors
- Community partnership – committee with county representatives and community volunteer organizations
- Promotional message borrowed from other agency



Food waste education for Inspectors



Food waste education for operators



Increase in food diversion



Better and cleaner world

Thank you!

Tips To Reduce Food Waste At Home

Plan & Prep
Plan your meals
Check your fridge before shopping
Chop Fruit & Veggies ahead of time

Love Your Leftovers
Date leftovers & take them to work for a simple lunch

Keep Track
Post a list of perishables to be used on the fridge where you can see it

Make It Work
Use 'Kitchen Sink' recipes to use up what's left in your fridge. Quiche, stirfrys and soups are all good options

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