



Tackling Food Waste from Field to Fork

Frequently Asked Questions

1. What are the points that hinder businesses from donating under the Good Samaritan Act?

Each province and territory has a Good Samaritan Act. However, there is no standardization between the acts. Following all stipulations can make understanding liability risks too great of a legal burden for many national corporations. There is also a general lack of awareness that these acts exist and the protection that they provide.

2. How can we make the Good Samaritan Act more common knowledge?

Sharing and advocating the Good Samaritan Act through word of mouth or social media are two ways we can make them common knowledge. If you represent an organization that could benefit from surplus food donations, bring a printed copy of your province or territory's Good Samaritan Act as proof the next time you speak to a food business to circumvent concerns of liability.

3. Standardized measurement of food loss and waste across various sectors in the food supply chain still seems to be lacking. Is Second Harvest or anyone from the panel working on this or knows if such a system(s) is being worked on?

In *The Avoidable Crisis of Food Waste*, we measured food loss and waste (FLW) across the food chain using a mass balance method. Working with our partner Value Chain Management International (VCMI), Second Harvest present this as one of the potential methods to be used for estimating food loss and waste. The research team feels that this was the best way to estimate FLW for the entire food system within Canada. Please head [here](#) to access *The Avoidable Crisis of Food Waste*.

4. According to Second Harvest's research, Best Before Dates are one of the leading causes of FLW. What is the Canadian government doing to improve date labelling in Canada?

Please head [here](#) to learn more about the CFIA's Food Labelling Modernization Initiative.

5. How do we support farmers in selling more of their B and C grade foods?

We can support B and C grade foods by creating a market and interest for them. For example, consumers can support by relaxing their aesthetic standards and buying mishappen foods; restaurants can be more open to using B and C grade foods in their menus. Additionally, we can advocate for the re-consideration of the food grading system to allow for more flexibility in the definitions.

6. How does one effectively measure food waste?

Conducting food waste audits are a great way to understand the causes of food waste and opportunities to save food. Complete our Guide to Food Waste Audit e-Learning module to learn the steps of conducting an audit. You can access this e-learning module [here](#)

7. What are some of the largest barriers in addressing food waste before it gets to retailers? Just over half of avoidable food waste occurs before the consumer in Canada. How do we address them?

In Second Harvest's *The Avoidable Crisis of Food Waste and Loss*, we provided key recommendations for each part of the food supply chain to help reduce waste. You can learn more about proposed actions to address the issues in our roadmap [here](#).



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8. What are some things that could be done to make food business in the food supply chain accountable for the FLW they produce?

As a single business acting alone

- Assign responsibility at the senior executive level for reducing FLW
- Identify an individual from senior management or an executive who is responsible for waste prevention and who can direct remedial action
- Provide staff training and mentorship to support the implementation of lean enterprise practices
- Delegate control as well as accountability for FLW and associated waste reduction
- Introduce individual/team/store targets and incentives
- Measure and determine the total revenue losses of food waste to your organization revenue

As a business where collaboration is low or developing

- Assign responsibility among senior executives and management to reduce FLW
- Incorporate employee accountability for reducing FLW in business agreements and dealings

As a business where collaboration is well established

- Provide inter-firm training and forums to support the implementation of collaborative lean enterprise practices across the multiple businesses and business functions
- Leverage collaboration to drive continual reductions in FLW and associated wastes

9. Is all food waste the same?

There are two types of FLW:

AVOIDABLE: This would include FLW such as apples that reach the retail store but are not purchased by consumers. This unexpected or “unplanned” FLW is the greatest opportunity to reduce FLW or rescue edible food. Because unavoidable FLW occurs in the production of foods and beverages that are subsequently lost and wasted, all types of losses and waste can be reduced to a degree.

UNAVOIDABLE: Inedible by-products are thrown out, such as animal bones, husks, and the planned waste that happens when food is cooked and processed. This is expected or “planned” FLW.

10. Why has waste become a standard operating procedure for many businesses?

There are four key reasons why the true cost of food waste is not accurately calculated.

1. Insufficient measurement - The lack of a standardized approach for measuring, valuing, monitoring, benchmarking and consequently benefiting from the reduction of FLW has limited the broader adoption of FLW reduction initiatives among food businesses.
2. Lack of collaboration - The competitive landscape often creates an obstacle to share data, plan and execute collaboratively.
3. Sending to landfill is easy - It is often easier for staff to throw food in the garbage rather than take the time to separate it so that it can be donated.