

**FOOD SERVICE ADVISORY COMMITTEE MEETING**  
**2/15/2023**  
**JWRU – Room 2355**

**MINUTES**

Attending:

Nancy Chrystal-Green	Sazzad Mabud
Eddie Daniels	Justine Tryon
Paul Davenport	Hannah Stahmer
Solange Douglas	Andrew Lipson – CHE
Jessie Furman	Courtland Thomas – CHE
Beth Gankofskie	Hector Leon - Pepsi
Dennis Hines	Morgan William – Pepsi
Chip Howard	Ernie Oorbitg - Canteen
Lisa House	Danette Loyd
Matthew Mueller	Bill McGinn
Brandi Renton	Jenn Banfield
Jessica-Jean Stonecipher	Hana Prudilova McNeal
Kaylee August	Robin Stewart

**I. Call to Order**

Jessie Furman called the meeting to order at 11:50am following lunch provided by Palm & Pine Catering. Jessie asked those in attendance for the first time to introduce themselves.

**II. Review/Approval of Minutes**

The minutes of the January 18, 2023, meeting were approved as submitted by unanimous vote.

**III. Director of Food & Beverage Services Report – Matt Mueller**

Matt reminded the group the full director’s report was provided electronically prior to the meeting and he will be going over a few highlights today.

The total meal plans purchased in the spring vs. fall semester represents a 2.2% decrease in meal plans sold. The drop in purchases were primarily commuter plans.

The new Broward Bites Market opened on Monday, February 13<sup>th</sup>. This replaces the Chick fil A previously at this location. Students can use cash/credit and flex for all purchases and have the option of using a meal swipe for a grab and go meal.

The food truck pilot program is continuing for the spring semester. Fifield building on Hull Road was added as an additional location. With February being Black History Month, all four food trucks featured black owned business.

Hector mentioned Pepsi will start stocking KeVita products on campus and will be hosting two sampling events in March. KeVita products contain live probiotics, are non-dairy, made from fermented cultures, are certified organic, non-GMO and Kosher.

Dr. Pepper Tuition Giveaway returned this semester and is running from February to March. Five UF students will be awarded a \$1000 tuition award presented by Dr. Pepper. Winners to be announced in April.

Canteens first Smart Market on campus opened in the Cancer Genetics building on January 23<sup>rd</sup>. Three additional locations should open the first week of March. Locations include the engineering building on Center Drive, Norman Hall Education building, and the Orthopedics and Sports Medicine Institute. This concept offers patrons a 24/7 solution in these locations.

#### **IV. Old Business**

- **Food Insecurity**

Jessie mentioned we are grateful for everyone's input, thoughts, etc. related to food insecurity and recognize the importance of the topic across campus including the need for committee and campus involvement.

#### **V. New Business**

- **Gainesville Zero Waste Initiative**

Matt, along with Kaylee August gave a brief presentation (attached) on the Gainesville Zero Waste Initiative. Some of the highlights included:

- Gainesville's goal to go Zero Waste by 2040
- Commercial Food Waste Diversion – effective 6/1/2023 retailers that occupy over 25,000 square feet that generate one cubic yard of food waste or more per week shall separate food waste from the waste stream and collect food waste in containers that are separate from garbage and recovered materials diverting to the following in order of priority: feeding hungry people; feeding animals; providing for industrial uses; and/or composting.
- UF went Styrofoam and bag free in the dining halls in 2011
- UF is at 45% waste diversion

Andrew mentioned they are composting in multiple locations. Also exploring how/where to compost coffee grounds.

Andrew continued by stating they are already measuring pre- and post-consumer waste with the Waste Not program. Also implemented the use of Ozzi containers for to-go meals in the dining halls.

Matt mentioned it may be difficult for smaller businesses to participate in waste diversion as they may not have the storage capacity, access to transportation, etc. A central storage location in Gainesville may be needed that would then help store and distribute to local organizations.

Jessica-Jean asked if we compost on campus. Kaylee mentioned it is difficult to compost on campus due to contamination and pests.

Beth G. asked if UF is partnering with Working Food. Matt – yes, they collect, store, and distribute to local organizations. They also offer culinary classes, community education, etc.

Nancy asked what happens to food leftover from catered events. Matt mentioned food not on the serving line can be taken back and used later. Andrew mentioned they are working on a system call

alert that would notify individuals of leftover food. Will work with the departments/organizations to determine if they want to participate and potentially donating to Working Food. More to come.

Jessica-Jean asked what happens to the food leftover on the serving line. Andrew said typically that food would go to animals if appropriate.

Matt also mentioned the student run group, Food Recovery Network (national group with university chapters) will collect the food, put in appropriate storage containers and transport to Working Food for distribution to local organizations.

Solange asked how this information is being shared with students, groups, etc.? Courtland stated they are using all of their communication outlets including website, social media and email campaigns.

Kaylee mentioned if you know students who are passionate about this topic to please refer them to the sustainability office.

**VI. “Last 5 minutes”**

Sazzad reminded the group the Last 5 Minutes is an opportunity for committee members to share any additional information with the group that was not already discussed.

Justine invited the group to participate in a food drive competition for the residence halls in late March. Reach out if you would like additional information.

Chip Howard with the University Athletic Association (UAA) commented on their Training Table for athletes. They serve 525 athletes from all campus sports three meals per day. The training table benefits athlete’s mental health by giving them a place to interact with one another and come together as a community. It has been a great success.

Jessica-Jean mentioned their Quest 3 class will be rolled out soon creating an ongoing research project on food waste. This is an opportunity for student to help/volunteer and earn credit.

Lisa H. suggested they could volunteer with the Food Recovery Network.

Dennis H. asked what the next steps are for the Food Truck Program. Matt stated they are evaluating what does/does not work and whether certain locations can accommodate two or more trucks in a single location. Continuing to work with the vendors to increase productivity and ticket times.

**VII. Adjournment**

With no additional questions, comments or concerns, Jessie adjourned the meeting at 12:30 p.m.

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Next meeting March 22, 2023, 11:30am – 1:00pm, Location JWRU 2355

INTRODUCING THE

# Gainesville Zero Waste Initiative



February 15, 2023

Matthew Mueller



# Gainesville Zero Waste Initiative

## Gainesville's Zero Waste Goal

The City of Gainesville has set a goal to go Zero Waste by 2040 by supporting policies that reduce waste dramatically and encourage citizens to rethink waste material flows.

The city has enacted several ordinances designed to reduce consumption, increase recycling opportunities, and improve community aesthetics.

Businesses are encouraged to review all Zero Waste Ordinances to ensure compliance and rethink their waste and recycling practices to divert materials from landfills.



# Gainesville Zero Waste Initiative

## Current City of Gainesville Ordinances

- Single-Use Straws and Stirrers Ban: Effective 1/1/20
- Commercial Recycling Ordinance: Effective 9/2/22
- Single-Use Plastic Food Accessories By Request Only: Effective 9/2/22
- Commercial Food Waste Diversion: Effective 1/1/24



# Gainesville Zero Waste Initiative

## Commercial Food Waste Diversion

Effective 6/1/23 for retailers that occupy over 25,000 square feet and 1/1/24 for retailers occupying over 4,500 square feet.

Commercial establishments that generate one cubic yard of food waste or more per week shall separate food waste from the waste stream and collect food waste in containers that are separate from garbage and recovered materials.

## Options:

- Proof of valid current contract with a food waste registrant collector; or
- Provide receipt for delivery of food waste to a food waste processing facility that meets permitting requirements of the State of Florida.



# Gainesville Zero Waste Initiative

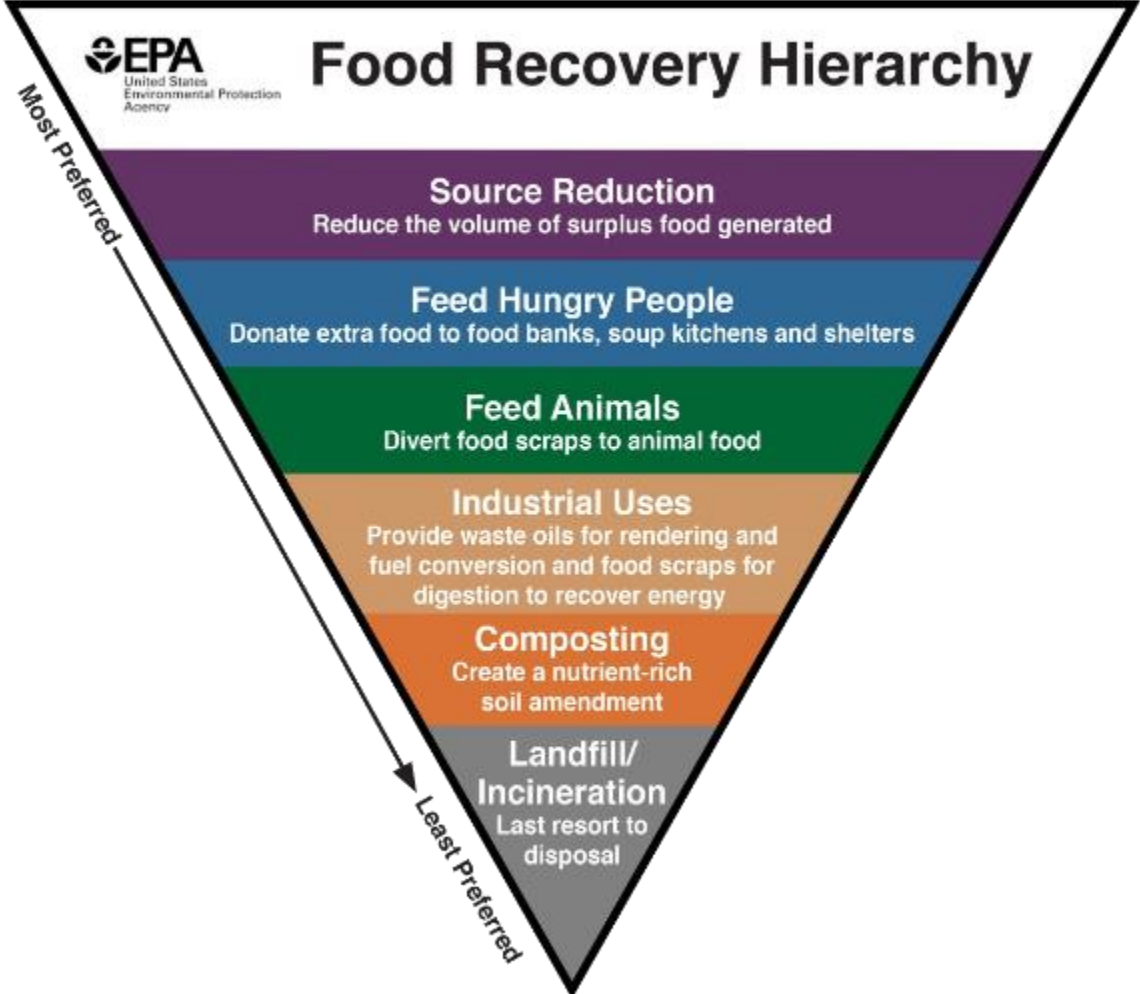
## Commercial Food Waste Diversion

Food retailers that occupy at least 25,000 sq. ft. (including but not limited to grocery stores, convenience stores, meat markets, poultry markets, fish and related aquatic food markets, and produce markets) shall divert food or food waste from the waste stream following the hierarchy below (listed in order of priority):

1. Feeding hungry people;
2. Feeding animals;
3. Providing for industrial uses; and/or
4. Composting.



# Food Recovery Hierarchy





# Gainesville Zero Waste Initiative

## What is Commercial Food Waste Diversion?

Food waste diversion, also known as food recovery, prevents surplus food from going into the waste stream (garbage).

Food waste diversion can provide various social, economic, and environmental benefits.

Food waste diversion reduces waste and decreases resource burden by collecting excess food for use in animal feed, industrial uses (e.g., biofuel production), and composting.

The highest form of food diversion involves collecting wholesome but unused or unsalable food for distribution to those in need.



# Gainesville Zero Waste Initiative

## Why was this ordinance adapted?

Diverting edible food and wasted food to higher purposes provides direct and substantial benefits. Food diversion programs provide nutritious meals for hungry people in our community, minimize the environmental burden associated with agricultural production, and reduce greenhouse gas emissions.

## Will it cost more to implement a food waste diversion program?

The cost of implementing a food diversion program can easily be offset by reduced disposal costs now that less waste material is generated. Food waste diversion programs also allow businesses to be socially responsible in a noncontroversial way, introduce sustainable practices, and garner goodwill within the community and customers.



# Gainesville Zero Waste Initiative

## Are There Legal Risks for Businesses to Give Away Food?

No. Robust statutory protections for good faith donations ([Federal Bill Emerson Act](#)) of apparently wholesome foods exist to protect and encourage those with excess but edible food to donate to organizations that feed the hungry. These laws eliminate the risk of liability for negligence claims associated with food donation.



# Gainesville Zero Waste Initiative

## Are There any Exceptions?

If the commercially-collected generator demonstrates to the satisfaction of the city manager or designee that it is unable to comply due to a lack of available service providers or facilities that accept food or food waste.

Each exemption request must be completed every six months and submitted using forms provided by the city. Commercial generators shall be notified in writing within sixty days of whether their exemption request is granted or denied.

## Are There Noncompliance Enforcement Penalties?

The city may enforce this article by a civil citation.



# Gainesville Zero Waste Initiative

## Single-Use Plastic Straw and Stirrer Ban

A ban on single-use plastic straws and stirrers by food service providers and retail establishments.

**Effective on January 1, 2020.**

Acceptable single-use alternatives include paper, bamboo, and wheat products.



# Gainesville Zero Waste Initiative

## Commercial Recycling Ordinance

All commercially-collected waste generators in the City of Gainesville are required to recycle designated materials as specified by the City's Mandatory Commercial Recycling Ordinance

### Containers:

- Metal Cans (steel and aluminum)
- Glass Bottles & Jars
- Plastic Bottles, Jugs & Jars

### Papers:

- Corrugated Cardboard
- Paperboard
- Newspaper, Magazines, Catalogs, Manuals, Paper Bags, Phone Books, & Paperback Books
- Office Paper (including shredded paper) & Junk Mail (unwanted mail)

## Single-Use Plastic Food Accessories By Request Only Effective 9/2/22

Prepared food providers shall not provide single-use plastic food accessories (such as plastic utensils, condiment packets, portion cups) for dine-in, take-out, or delivery unless the single-use food accessory is specifically requested by the customer or is provided at a customer self-serve station.

Items include utensils, chopsticks, condiment packets, plastic portion cups, similar accessories

You can provide eco-friendly biodegradable and compostable alternatives automatically







# Gainesville Zero Waste Initiative

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