Title: Encourages the prevention of food waste generation by commercial generators and residents; directs the recovery of excess edible food from high-volume commercial food waste generators; and ensures that a significant portion of inedible food waste from large volume food waste generators is managed in a sustainable manner, and does not end up being sent to landfills or incinerators.

Statement of Support: According to the Pollution Prevention Institute of New York (P2I), close to 40 percent of the food produced in the United States is never eaten - approximately 50 million tons annually - resulting in $218 billion spent on wasted food. This wasted food is not only a lost resource opportunity for food banks, soup kitchens and shelters, but when this waste ends up in landfills, the methane generated by the decomposing organic waste becomes a powerful greenhouse gas and contributes significantly to climate change.

This bill would create a framework for all restaurants, manufacturers, and distributors that generate two tons per week or more of excess food and food scraps to track and reduce the amount of food waste sent directly to landfills or incinerators. The bill would encourage to the maximum extent donation for human consumption (in accordance with applicable laws, rules and regulations for food donation), followed by organics recycling. The bill outlines and highlights the proper protocol to follow for adequate reduction and storage.

The Department of Environmental Conservation will be charged with developing and making available educational materials to assist food generators in complying with this proposed legislation. The DEC will also develop educational materials on food waste minimization and encourage municipalities to disseminate these materials to their municipal websites and in any future mailings to residents, as source reduction is the most preferred form of food recovery.

Additional benefits of reducing food waste include: a reduction in labor demands through efficient handling and storage; increased donations of fresh and non-perishable foods, providing essential meals to less fortunate families and individuals; reducing costs to businesses that may waste less and spend less by finding ways to prevent waste in purchasing, as well as reducing energy and labor costs associated with handling food that is prepared and thrown away.1

A number of states and several cities have recently adopted new laws restricting food and organic waste disposal in landfills - New York City (this legislation does exclude cities with populations of one million or more with local ordinances in place), Seattle, California, Connecticut, Massachusetts, Rhode

1 Pollution Prevention Institute (P2I) Sustainable Food Program; https://www.rit.edu/affiliate/nysp2i/food-program
Island, and Vermont. New York can join in this forward-thinking and cost-effective practice by passing this smart and economical legislative initiative. The Sierra Club Atlantic Chapter is proud to support A.3008-B, part KK and strongly urges your support.

Sierra Club Atlantic Chapter Strongly Urges Your Support Of A.3008-B, Part KK