

DID YOU KNOW?

\$218 billion worth of food is thrown away each year

72 billion pounds of food is lost each year, not including waste at home

21% of landfill volume is food waste

21% of fresh water is used to produce food that is then discarded

WHAT CAN RESTAURANTS DO?

Conduct a food waste audit to find out how much waste and what kind of waste your restaurant is producing. An easy way to complete this is to use a waste tracking system, such as [LeanPath](#).

Donate surplus food to food banks and non-profits that deal with feeding the food insecure.

Work with a local composting company to sustainably dispose of food scraps.

Discover more on how food waste diversion can benefit restaurants and communities at <http://www.restaurant.org/advocacy/Food-Donation>

FOOD WASTE: HOW MUCH ARE WE REALLY WASTING?

The U.S. Department of Agriculture estimates food waste in the United States to be about 30 to 40 percent of the food supply.



Find out more about how you can get involved in food waste reduction, recovery, and/or diversion at www.getfoodsmarttn.com/content/page/recognize