

Reducing Greenhouse Gas Emissions by Tackling Food Waste Through the Pacific Coast Food Waste Commitment (PCFWC)

To address the complex food waste crisis, the PCC formed the PCC Food Waste Working Group, now known as the Pacific Coast Food Waste Commitment (PCFWC), in 2018 – a unique public-private partnership dedicated to reducing food waste in the Pacific Coast region by 50% by 2030. Alongside California, Oregon, Washington, and British Columbia, the cities and counties of Seattle, King County, Portland, San Francisco, Oakland, Alameda County, Los Angeles, and Vancouver, B.C., help lead the PCFWC.

The PCC represents the world's fourth largest economy, a thriving region of 58 million people with a combined GDP of nearly \$5 trillion.

To catalyze progress, the PCFWC jurisdictions brought in nonprofit partners, World Wildlife Fund, ReFED, and WRAP, who have helped accelerate impact in the region.



40% Nearly 40% of all food grown and imported into the U.S. and Canada is uneaten and thrown away. Meanwhile, more than 40 million people in the U.S. and 6.9 million people in Canada are food insecure.

20% Wasted food accounts for roughly 20% of total natural resource use, including water, land, and fertilizer.

6% Wasted food is also the most common material found in U.S. landfills and accounts for 6% of U.S. greenhouse gas emissions.

The Pacific Coast is cutting regional food waste and creating a more sustainable food system through innovative cross-sector collaboration and partnerships:

16 – Major food business signatories spanning retail, manufacturing, hospitality, and foodservice

3 – Active Signatory Working Groups

3 – Active Sector Summit cohorts

15 – Intervention Projects completed

4 – Years of data collected from participating food businesses

Since beginning data collection in 2019, PCFWC and its partners have made significant and measurable progress in reducing the amount and impact of food waste in the region:

PCFWC retail signatories on the West Coast have **decreased the rate of unsold food in their operations by 28%.**

Estimated regional retail **unsold food tons decreased by 25%.**

The carbon footprint of unsold food in the region has decreased by 30% and the water footprint has decreased by 37%.

PCFWC Projects To-Date

Foodservice Consumer Messaging

Tested the impact of messaging on post-consumer plate waste.

- Aramark | Asilomar, CA
- Aramark | Irvine, CA
- Aramark | Sacramento, CA
- Aramark/Nike | Beaverton, OR
- Sodexo | Portland, OR
- Sodexo | Irvine, CA
- Sodexo | San Diego, CA

Whole Chain

Analyzed waste hotspots for fresh strawberries and frozen potatoes along the supply chain and identified solutions.

- Distribution Center | Shafter, CA
- Retail Store | Bakersfield, CA
- Distribution Center | Tracy, CA
- Retail Store | Livermore, CA
- Distribution Center | Rialto, CA
- Farm | Watsonville, CA
- Farm | Pasco and Richland, WA

Oakland Chinatown

Engaged community-based organizations to support outreach on SB 1383 and local compost ordinances.

- Oakland Chinatown Improvement Council | Oakland, CA

Manufacturer Employee Engagement and Culture Change

Ran an employee engagement campaign to collect and implement their ideas on how to reduce food waste in the manufacturing facility.

- Bob's Red Mill | Milwaukie, OR
- Land O' Lakes | Turlock, CA



Hospitality Low Waste Events

Trained hospitality teams and planners to reduce food waste at events.

- Hotel | Seattle, WA
- Hotel | Seattle, WA
- Event Center | Portland, OR
- Event Center | Vancouver, BC
- Hotel | San Francisco, CA
- Hotel | Seattle, WA
- Hotel | Berkeley, CA
- Hotel | Los Angeles, CA

Artificial Intelligence in Retail

Used inventory management systems Shelf Engine and Afresh to reduce shrink and grow sales.

- Two large chains | CA, OR, WA

Upcycling Initiatives at New Seasons

Investigated upcycling high value items within store food service.

- New Seasons Market | OR, WA

Upcycling Breadcrumbs

Engaged with food recovery organization Farestart to upcycle old bread into breadcrumbs for resale at PCC Community Markets.

- PCC Community Markets | Greater Seattle area, WA

Dairy Hotspots

Identified the top items and causes of dairy waste in grocery retail.

- New Seasons Market | OR, WA

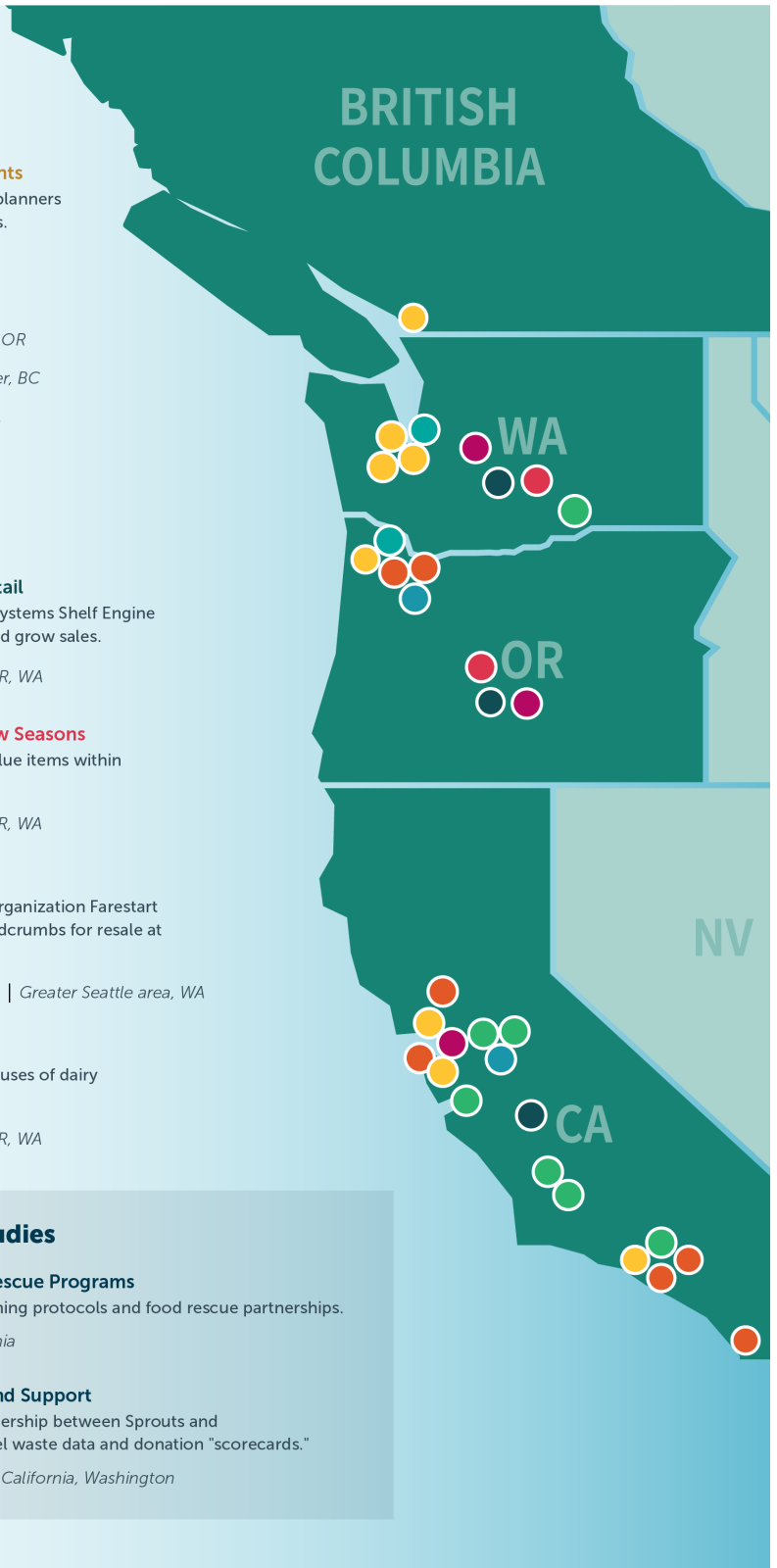
Best Practice Studies

Strengthening Food Rescue Programs

Best practices in staff training protocols and food rescue partnerships.
Raley's | Northern California

Store Level Tracking and Support

Highlight innovative partnership between Sprouts and WM to produce store-level waste data and donation "scorecards."
Sprouts Farmers Market | California, Washington



PCC Leadership

Gavin Newsom
California Governor

Tina Kotek
Oregon Governor

Ken Sim
Vancouver Mayor

Ted Wheeler
Portland Mayor

Sheng Thao
Oakland Mayor

Jay Inslee
Washington Governor

David Eby
BC Premier

Bruce Harrell
Seattle Mayor

London Breed
San Francisco Mayor

Karen Bass
Los Angeles Mayor