

NO TIME TO Waste Act

New Opportunities for Technological Innovation, Mitigation, and Education To Overcome Waste Act

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Every year, around 40 percent of all food produced in the United States is lost or wasted – a total of 119 billion pounds of food. Meanwhile, more than 34 million Americans, including 9 million children, are food insecure, with rural communities being especially hard hit by hunger. Most of this food decomposes in landfills, generating and releasing methane gas, a greenhouse gas approximately twenty-five percent more potent than carbon dioxide. Most importantly, food that reaches landfills can never do what it was intended to do: **feed people**.

The United States has committed to cut food loss and waste (FLW) in half by the year 2030 through the U.S. 2030 Food Loss and Waste Reduction goal, the first-ever domestic goal to reduce FLW. The *New Opportunities for Technological Innovation, Mitigation, and Education To Overcome Waste Act* or *NO TIME TO Waste Act* aims to prevent and reduce FLW, and increase food security, foster productivity, promote resource and energy conservation, and address climate change.

Specifically, the *NO TIME TO Waste Act* would:

- Strengthen federal agency coordination by authorizing the existence of the USDA, EPA, and FDA Collaboration to reduce FLW by 50 percent by 2030.
- Establish an Office of Food Loss and Waste at USDA to support the role of the Food Loss and Waste Liaison, to strengthen research on FLW and new technologies, and to quantify the impact of current FLW policies on greenhouse gas emissions.
- Foster a FLW prevention and reduction environment by supporting public-private partnerships that commit to reducing FLW, strengthening current USDA research programs to include FLW as part of their priorities, and providing support to States to assist local food recovery infrastructure and coordination efforts.
- Start a public awareness and education campaign at USDA focused on how much food goes to waste in households, impacts of FLW, methods for preserving and storing foods, tips to identifying whether food is still safe and edible, and developing educational materials.

Endorsing Organizations: Zero Food Waste Coalition (Natural Resources Defense Council, Harvard Food Law and Policy Clinic, World Wildlife Fund, ReFED), Bread for the World, National Sustainable Agriculture Coalition, Upcycled Food Association, Plastic Free Delaware/Zero Waste First State, Global Cold Chain Alliance, Health Care Without Harm.