Food Recovery Update

August 18, 2021

Assembly of Planners Symposium 2021
Goal: Feed Hungry Guam Residents

- Current

- Future
Food Recovery and Safety

- Provide good food to hungry people, safely
- Food safety is #1 priority
- Program is being developed with Guam DPHSS, Food Safety Program, Department of Environmental Health, in compliance with Guam Food Code
DIVERT WASTE

Goal announced in 2014:
Every managed hotel will divert >40% of its waste from landfills by the end of 2020.

Tackling food waste
- Launched comprehensive food waste prevention and management guidance to hotels globally, building on a previous industry collaboration, the Hotel Kitchen Toolkit.
- Deepened our understanding of food waste in different markets by conducting in-depth food waste audits at select hotels in Europe, building on previous audits in the U.S.
- Established a relationship with Food Donation Connection to aid hotels in implementing food donation programs.
- Began testing an app that facilitates selling surplus food at a discount toward the end of a meal period.

23% of managed hotels globally have exceeded a 40% waste diversion rate.

50% increase in the number of hotels reporting donation of excess food.

Donated over 90,000 pounds of toiletries. Through Clean The World, our largest partner, we enabled the distribution of nearly 190,000 soap bars and over 60,000 hygiene kits to people in need.
Lighthouse Recovery Center

IOP/OP/Residential
Social Detox
Groups
Ind. Sessions
Family Education
Continued care
3,152 Clients Served 2010 - 2018
In 2020 we were working on the details...

Memorandum of Understanding
Guam Food Donation Program
Version 2

- Training
- Labeling
- Time and temperature
- Compliance
- Inspections
- Documentation
2021 Updates

• Remained committed during pandemic
• Added new PDHSS partner: Leilani Navarro
• Prepared a draft final MOU
• Procured food trays and insulated box
• Scheduled inspections/assessments
Example of the details:

• Sticker system for food trays:

6. In accordance with the Guam Food Code, Hyatt staff will apply a sticker to each tray indicating the date and time of food preparation. It is the responsibility of the Salvation Army to decide the allowable holding time for each received food, and which type of holding (Cool Holding or Hot Holding) will be used to comply with the Guam Food Code (including but not limited to: Guam Food Code Sections 3-403.11 and 3-501.14).
Next Steps

• Complete food safety inspections/assessments

• Hyatt and Salvation Army sign the MOU

• Dry run by: November 2021
Vision for the Future

- Development of island-wide food recovery program
  - Development of working model for other hotels and non-profits
    - Less food waste generated
    - More food recovered and donated
    - Fewer hungry citizens of Guam
  - Development of food bank co-op
    - Partnership between government and private sector
    - Pursue tax credit incentives
Thank You

Mirko Agostini, Hyatt  mirko.agostini@hyatt.com
Lou Hongyee, Salvation Army  lourdes.hongyee@usw.salvationarmy.org
Leilani Navarro, DPHSS  leilani.navarro@dphss.guam.gov
Cory Hinds, Jacobs, cory.hinds@jacobs.com