

Dear Restaurant Manager at (insert restaurant name),

I have been a frequent customer of (insert restaurant name) and have always appreciated the quality of your food and exceptional service provided.

I am writing to you because I am passionate about food waste reduction and believe that your restaurant could play an important role in benefitting people and the environment. Currently, there are more than 42 million food insecure people in our country. Additionally, there is a staggering amount of food waste generated by restaurants. The Food Waste Reduction Alliance found that 84.3% of unused food in US restaurants goes to landfills, 14.3% is recycled, while only 1.4% is donated.

I've observed that your restaurant, like many others, generates food waste. I'm sure managing waste in a restaurant is difficult, but there are several practical steps that can be taken to minimize it!

Here are a few suggestions:

1) Participate in local donation programs. There are many local food donation programs that accept food from restaurants. The Bill Emerson Good Samaritan Act protects all food donors from liability as long as safe food handling procedures are followed. Community Food Share is one organization that accepts food donations at their locations in Boulder and Broomfield. Community Food Share:

<https://communityfoodshare.org/>

2) Utilize food waste reduction apps to sell unsold food. Goodiebag and Too Good To Go are two apps operating in the Boulder area which make it easy for restaurants to sell unsold food directly to consumers at a reduced price. This solution both reduces food waste and makes your business extra money!

Becoming a retailer on these apps is easy and quick to set up. Here is the link for Goodiebag:

<https://www.goodiebag.co/> And here is the link for Too Good To Go:

<https://www.toogoodtogo.com/en-us/business>

3) Begin composting. Composting is a great way to keep food that cannot be eaten out of landfills. Food in landfills releases methane, a greenhouse gas with a much higher warming potential than carbon, as it decomposes. Western Disposal offers customizable options for composting services. Find out about Western Disposal's composting services here: <https://www.westerndisposal.com/commercial/>

4) Check out the company We Don't Waste. We don't waste acts as an intermediary between food businesses and food donation organizations. This company picks up food from restaurants free of charge and sends it to organizations where it can be used to feed people. And it's easy! You can learn more about working with We don't waste at this link: <https://www.wedontwaste.org/what-we-do/food-recovery/>

By making an effort to reduce your restaurant food waste, you can help to reduce food insecurity and have a positive environmental impact. A commitment to sustainability is something that is important to a majority of consumers.

Thank you for taking the time to read this recommendation.

Sincerely,

(Your name)

