

**MARC Solid Waste Management District  
Management Council (Open Meeting)  
Wednesday, December 8, 2021, 10:00 – 11:30 a.m.**

**Meeting Location: Due to COVID-19 response, the meeting was held via ZOOM teleconference**

**Executive Board Members present:**

Doug Wylie, Chair, Parkville  
Matt Wright, Vice Chair, Blue Springs  
Chris Bussen, Lee’s Summit  
David Pavlich, Kearney  
Brenda Franks, Jackson County  
Jackie Halloran, Platte County (alt)  
Sue Mikula, Sugar Creek (alt)

**Executive Board Members not present:**

Daniel Erickson, Platte County  
Bob King, Ray County  
Bob Huston, Cass County  
Lauran Kurtz, Lake Lotawana  
Mike Larson, Sugar Creek  
Mike Jackson, Independence  
David Gress, Raymore  
Donna Koontz, Clay County  
Forest Decker, Kansas City

**Management Council Members present:**

Noel Bennion, Riverside  
Jensen Adams, KC Public Library (KCMO)  
Sheila Myers, Prairie Village (ex officio)  
Tammy Saldivar, Leavenworth County (ex officio)  
Trent Thompson, Johnson County DHE (ex officio)  
Chris Evans Hands, Meriam (ex officio)

**Others present:**

Jonathan Bloom, Speaker  
Leigh Ann Neal, SMSD  
Alice Fuerst, Guest  
Angie Powell, Missouri Recycling Association

Angie Snyder, Region O SWMD  
Brian Alferman, Johnson County  
Cassandra Ford, Recycling Partnership  
Craig Wood, Johnson County DHE  
Doris Sherrick, Cass County Sustainability  
Eric Hemphill, Bridging The Gap  
Heather Nevarez, KC Can Compost  
Josh Leone, Compost Collective KC  
Karen Siebert, Harvesters  
Kent Luke, Bootheel SWMD  
Kevin Anderson, Missouri Organic Recycling  
Kiley Collier, JCCC  
Kristan Chamberlain, KC Can Compost  
Kristi Wyatt, Johnson County Extension  
Krystal Anton, JCCC  
Lara Isch, KCMO  
Lydia Gibson, Ripple Glass  
Michael Rea, JCCC  
Morgan Henderson, Ripple Glass  
Niko Enna, JCCC  
Penny Harrell, US EPA Region 7  
Rody Taylor, KC Dumpster  
Shay Hanysak, Lake Region  
Stan Slaughter, Missouri Organic Recycling  
Steve Fishman, GRC  
Joe Gauer, MARC  
Tom Jacobs, MARC  
Synthia Isah, MARC  
Lisa McDaniel, MARC SWMD  
Matt Riggs, MARC SWMD  
Nadja Karpilow, MARC SWMD

**Introductions and Announcements**

Doug Wylie, District Chair, welcomed the group and gave opening remarks. Lisa McDaniel gave a brief overview of the district’s accomplishments over the past year:

- The district awarded more than \$678,000 in grant funding to 13 organizations and supported 5 small projects with additional funding.
- The Recycle More At Work partnership grew to 125 partner organizations. Some technical assistance had to be scaled back but was able to continue with some virtual support.
- The district has been working with US EPA Region 7 and other Missouri partners to strengthen markets for recyclables.
- The district is leading efforts to advocate for an extended producer responsibility program in Missouri for paint.
- The district has been leading the efforts in Missouri to educate consumers about drug take-back opportunities.
- The district continues efforts to reduce food waste in the metro and received grant funding from US EPA Region 7 to develop a regional plan.
- The district is coordinating the development of a regional approach to reduce illegal dumping.

- Outreach efforts continue to bring users to RecycleSpot.org, which is on track again this year to have more than 100,000 users visit the site.

### **Executive Board / Officer Elections**

Doug Wylie presented the slate of executive board nominees for four city representatives (two from cities under 10,000 pop. and two from cities over 10,000 pop.) for approval by the Management Council. The four city representative nominees were:

- Lauran Kurtz (Lake Lotawana) and David Pavlich (Kearney) to represent cities under 10,000 population and
- Matt Wright (Blue Springs) and Trent Salisbury (Raymore) to represent cities over 10,000 population.

Doug Wylie asked for Management Council approval for the slate of executive board nominees. Chris Bussen moved to accept the slate of executive board member nominees. The motion was seconded by Matt Wright. The motion passed.

Doug thanked the 2022 nominating committee members: Chris Bussen, David Pavlich, Doug Wylie, Mike Jackson and Mike Larson.

### **Presentation: Impacts & Opportunities of Food Waste, Jonathan Bloom**

Every day, America wastes enough food to fill the Rose Bowl--twice. As a nation we grow and raise more than 590 billion pounds of food each year, and somewhere between a quarter to a half of it goes to waste! That's a 50% increase since the 1970s. How did we get to the point where most Americans waste more than their body weight each year?

Every step of the food chain produces excess food:

- Farm--Food loss occurs on farms for a variety of reasons. Farmers often plant more than consumers demand. Food may not be harvested because of damage by weather, pests and disease. Market conditions off the farm can lead farmers to throw out edible food. If the price of produce on the market is lower than the cost of transportation and labor, sometimes farmers will leave their crops un-harvested.
- Retail-- Some of the main drivers for food loss at retail stores include overstocked product displays, expectation of cosmetic perfection of fruits, vegetables and other foods, oversized packages, the availability of prepared food until closing, expired "sell by" dates, damaged goods, outdated seasonal items, over purchasing of unpopular foods and under staffing.
- Restaurant/Institutional Cafeteria--Drivers of food waste at restaurants include oversized portions, inflexibility of chain store management and extensive menu choices. Kitchen culture and staff behavior such as over-preparation of food, improper ingredient storage and failure to use food scraps and trimmings can also contribute to food loss.
- Consumer—There are a variety of reasons that consumers waste food:
  - Food Spoilage--Occurs due to improper storage, lack of visibility in refrigerators, partially used ingredients and misjudged food needs.
  - Over-Preparing—People cook or serve too much food. In addition, people often forget to eat leftovers, and end up throwing them away.
  - Date Label Confusion—Food gets discarded due to confusion over the meaning of date labels (e.g., "sell by," "best if used by," "expires by," and so forth). In reality, "sell by" and "use by" dates are not federally regulated and only serve as manufacturer suggestions for peak quality.
  - Overbuying—Sales on unusual products and promotions that encourage impulse and bulk food purchases at retail stores often lead consumers to purchase items that do not fit into their regular meal plans and, therefore, spoil before they can be used.
  - Poor Planning—Without meal plans and shopping lists, consumers often make inaccurate estimates of what and how many ingredients they will use during the week. Unplanned restaurant meals or food delivery can also lead to food at home going bad before it can be used.

There are several reasons we should care about wasted food:

- First, there is the ethical dilemma of wasting food when 15 percent of the population is food insecure.

- Second, there are the environmental impacts of wasted food:
  - Loss of forest land to create agricultural land.
  - Loss of embedded water in food. About one quarter of freshwater usage goes to produce food that is not used. Food waste leads to wasting as much water as 50 million American homes use in the average year.
  - Waste of petroleum. Oil is embedded in every step of the food chain (e.g., fertilizer and fuel used for harvesting, processing, shipping and cooking). Our wasted food is equivalent to about four percent of all U.S. energy consumption which is equivalent to approximately 300 million barrels of oil.
  - The energy used in food leads to greenhouse gas emissions. If food waste were a country, it would be the third largest greenhouse gas emitter after China and the U.S. Roughly 20 to 50 million tons of CO<sub>2</sub> are emitted every year because of food waste.

EPA has developed a hierarchy for the management of food waste:

- |                    |                         |
|--------------------|-------------------------|
| • Source reduction | • Industrial uses       |
| • Feed people      | • Compost               |
| • Feed animals     | • Landfill/Incineration |

It is important to approach our food waste solutions using this hierarchy. Awareness is a great place to start in trying to reduce the amount of excess food. Getting people to realize that wasted food is a problem is the first step. The second step is to get people to care about wasting food or preventing wasted food.

The U.S. has set these lofty goals to reduce food waste by 50 percent by the year 2030, which is just around the corner. The stakes are also high when the global population is estimated to be 9.5 billion by 2050. Existing policies to reduce food waste include:

- Landfill bans--There are eight states that have enacted landfill food bans and have made it illegal to throw away food.
- Tax deduction—Inform the food industry about tax deduction benefits that are available for donations.
- Good Samaritan protection—Protects food donors from liability when food is donated to a non-profit organization and protects the donor from civil and criminal liability should the product donated in good faith later cause harm to the recipient.

With creativity, vigilance and an eye on economic sustainability and social application— we can change negative ripples in every step of the food supply chain into positive ones.

The session closed with questions from the participants about food waste reduction and donation options.

**Closing**

The meeting adjourned at 11:30 a.m. The next Executive Board will be held on January 19, 2022 from 11:00 am to 1:00 pm. The next Management Council meeting is scheduled for February 16, 2021 from 9:00 to 10:30 am. These meetings may be held virtually via Zoom.

MARC Solid Waste Management District

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Doug Wylie, Chair

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Lisa McDaniel, Secretary

Approved: March 16, 2022