

# Creating a Sustainable Future Through **FOOD WASTE REDUCTION**

2024 Year-End Report



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# A Letter to Our Readers

When the Pacific Coast Food Waste Commitment (PCFWC) began reporting its annual impact five years ago, it was the first time that comprehensive data on regional retail food waste had been published in the United States. This year, the PCFWC is celebrating five years of data collection, and for the first time, it is reporting its impact in tandem with the U.S. Food Waste Pact (Pact). In 2024, these two landmark food waste reduction initiatives worked together on cross-sector collaboration, intervention projects, and data collection to produce the most in-depth examination of food waste reduction in the United States to date.

This milestone for the PCFWC comes with five years of best-in-class food waste data for the retail sector on a regional level. Beyond collecting and sharing data, the PCFWC's 16 signatories continued participating in impactful Working Groups, Sector Summits, and intervention projects, the core components of the PCFWC model and now also the U.S. Food Waste Pact model that help foster connection and propel action.

The U.S. Food Waste Pact worked on expanding food waste reduction efforts nationally in 2024. Throughout the year, the Pact welcomed 16 signatories and gathered national food waste data for the retail and foodservice sectors. Pact signatories also participated in Working Groups, Sector Summits, and intervention projects alongside PCFWC signatories.

Together, these two initiatives made 2024 a consequential year for food waste reduction in the United States. Awareness of the problem



is growing and progress is being made; food businesses across the supply chain have taken action to reduce waste in their operations, and the data shows that their efforts are paying off.

As both initiatives look to the future, the goal remains clear: reduce food waste for people and for the planet. For five years, the PCFWC has led the charge on achieving this goal, and its signatories have made significant progress, aided by the vision and support of the jurisdictions involved. The Pact is eager to continue that work on a national scale, utilizing key parts of the PCFWC's model and building on the West Coast initiative's continuing legacy.

This report details the activities and outcomes these two initiatives realized in 2024 and includes a look at what's ahead.

— The PCFWC and the Pact Teams

# Introduction to the Two Initiatives

## Pacific Coast Food Waste Commitment

Officially launched in 2018, the Pacific Coast Food Waste Commitment (PCFWC) is a regional public-private partnership between jurisdictions and food business signatories working on food waste reduction along the West Coast of the United States. Signatories of the PCFWC submit annual food waste data, collaborate in precompetitive Working Groups and Sector Summits, and participate in intervention projects that test and implement food waste solutions in an effort to reduce food loss and waste in the region by 50% by 2030.

## U.S. Food Waste Pact

Building on the work and success of the PCFWC, the U.S. Food Waste Pact was launched by nonprofit partners ReFED and World Wildlife Fund in December of 2023 at COP28 as the country's first national voluntary agreement committed to reducing food waste. Using the global framework of "Target, Measure, Act," the Pact works with food businesses across the food supply chain through data collection and analysis, Working Groups, Sector Summits, and intervention projects. In addition to preventing and reducing food waste across the supply chain, the Pact aims to serve as the connective fabric between other national and regional efforts to amplify collective impact.

### Our History



# Pacific Coast Food Waste Commitment

## Business Signatories (As of December 31, 2024)

### Retailers



### Hospitality and Foodservice



### Manufacturers



### Distributors



### Growers



## Funders



**WIANCKO CHARITABLE FOUNDATION INC**

## Jurisdiction Members (As of December 31, 2024)

### States & Provinces

California Washington  
Oregon British Columbia

### Cities & Counties

Alameda County, CA Portland, OR  
Los Angeles, CA King County, WA  
Oakland, CA Seattle, WA  
San Francisco, CA Vancouver, BC

## Resource Partners



# U.S. Food Waste Pact

## Business Signatories (As of December 31, 2024)

### Retailers



### Hospitality and Foodservice



### Manufacturers



### Funders

Rainier Climate

### Partner Leads



# Executive Summary

In 2024, the PCFWC remained focused on regional food waste reduction by:

- Continuing work with signatories on precompetitive collaboration and intervention projects while also working with the Pact on these initiatives.
- Publishing its first full data report, [Big Progress in Reducing Retail Food Waste](#), which showed a significant decrease in unsold food rates in the region over a four-year period and built upon PCFWC's best-in-class retail food waste dataset.
- Gathering the fifth year of regional retail data, adding an additional year to the best-in-class dataset.
- Being included in the first-ever [U.S. National Strategy for Reducing Food Loss and Waste and Recycling Organics 2024](#) and the UN Environmental Programme's [Food Waste Index Report 2024](#) as an example of innovative efforts to test upstream solutions to food waste and a successful public-private partnership addressing food loss and waste across the supply chain.

In 2024, the U.S. Food Waste Pact grew significantly in its first year by:

- Welcoming 16 signatories that spanned familiar sectors (manufacturing, foodservice, and retail) and entered new ones (quick-service restaurants and coalition members).
- Gathering national food waste data from retail and foodservice signatories, establishing two new datasets to track year-over-year progress in food waste reduction on a national scale.
- Expanding work on the existing PCFWC Whole Chain project by establishing relationships to explore food loss and waste taking place in national supply chains of new commodities.
- Expanding work on the existing PCFWC Employee Engagement project by developing a [public and freely available toolkit](#) for any business to use.

## 2024 Impact Across Both Initiatives

**15**  
Working Group  
sessions held across  
three focus areas



**7**  
Case studies  
published



**10**  
Sector Summits held  
across manufacturing,  
foodservice, & retail



**4**  
Intervention  
projects completed



**15**  
Businesses  
reporting data



**254**  
Media mentions



# Data Findings Summary

## Introduction

*This is a summary of the data findings for the year 2023. To view all of the data findings, including additional analyses and methodology, please see the supplementary report, "Progress in Reducing Food Waste."*

At the core of the PCFWC's mission is a commitment to reducing food waste through data-driven strategies. Since 2019, PCFWC retail signatories have been measuring and reporting food waste in their operations. Last year, the PCFWC reported on the [significant progress](#) that West Coast retailers made in a four-year period, decreasing unsold food rates by 28%. This year, the PCFWC's retail dataset grew to include a fifth year of data, continuing its legacy as the best-in-class dataset for tracking progress in food waste reduction in retail in the United States.

This year is also the first year that retail and foodservice signatories of the U.S. Food Waste Pact have measured and reported food waste in their operations. These new datasets establish baselines for national food waste reduction efforts in both sectors. It also marks the first time that foodservice data has ever been aggregated and reported on any level in the United States. This summary section provides a high-level overview of food waste trends and insights happening across the country in retail and foodservice.<sup>1</sup>



Across both initiatives and all food business sectors, measurement is critical for food waste reduction, as it is used to:

- Establish a baseline for improvement.
- Monitor progress.
- Identify hotspots that need action.
- Highlight successes that can be replicated.

<sup>1</sup> Note that all three datasets use the most recent data reported by signatories, which is data from 2023.

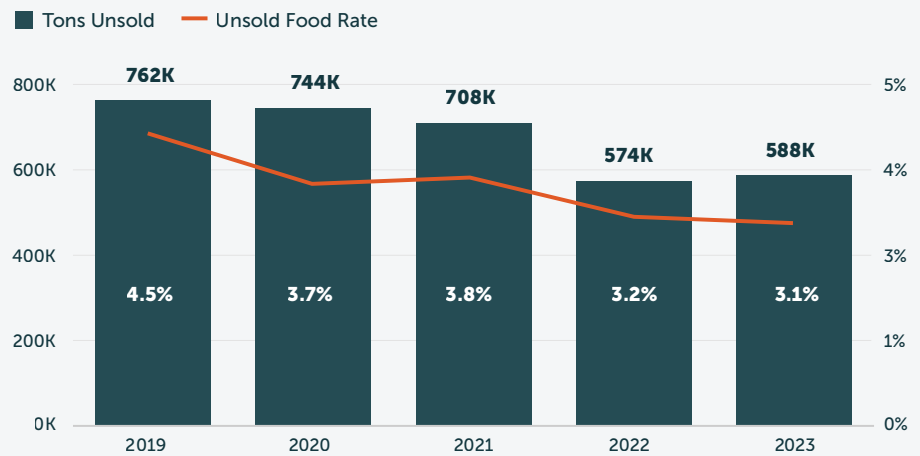


## 2023 KEY METRICS

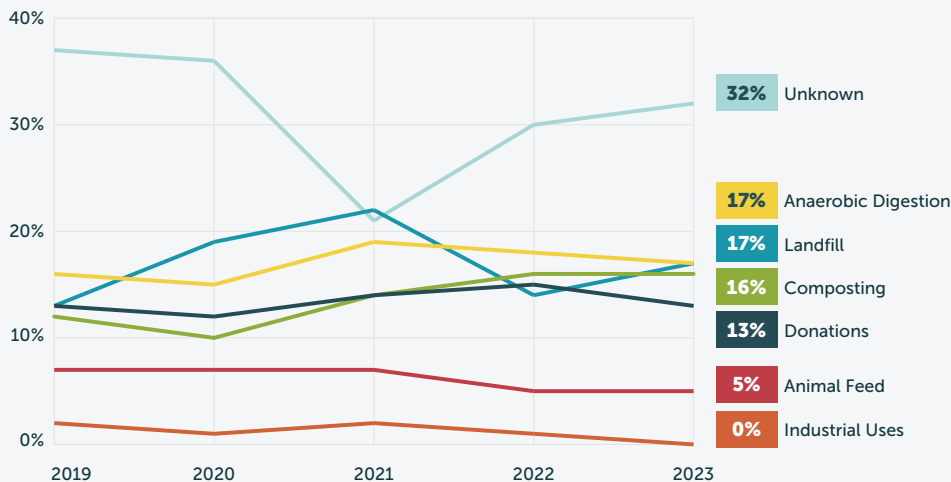
<p><b>3.12%</b> Unsold food rate</p>	<p><b>587,596</b> Tons of unsold food</p>	<p><b>\$3.92B</b> Lost sales</p>	<p><b>23 lbs</b> Per capita unsold</p>
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Since the first year of data collection in 2019, **unsold food rates have decreased by 30% for reporting PCFWC retailers.<sup>2</sup>**

### Tons Unsold & Unsold Food Rate by Year



### Destinations Rate by Year



<sup>2</sup> It is important to note that as the program progresses, measurement practices are becoming more entrenched. Therefore, in these first few years, changes seen in the data from year to year may reflect improvements in measurement and reporting in addition to actual increases or decreases in unsold food.






Although unsold food rates declined by 2.8% from 2022 to 2023, total unsold food tonnage rose by 2.4%. This trend primarily reflects overall market growth, driven by a 4.1% increase in sales revenue. Additionally, changing consumer preferences—likely influenced by post-pandemic shifts toward convenience—altered demand patterns, notably increasing unsold food in higher-value categories such as Prepared Foods.<sup>3</sup>

When food becomes waste, it can end up at a range of destinations, the least desirable being landfills, sewers, and incinerators. **From 2022 to 2023, unsold food sent to landfill increased by 22%.** Besides Landfill, tons sent to all other destinations decreased, including Donations. Reductions in tons donated and sent to recycling destinations could be the result of cost, availability of infrastructure, or



shifts in unsold food types; higher rates of unsold Prepared Foods, which is harder to divert from landfill due to food safety reasons, may contribute to higher landfill rates.

The impacts of unsold food in the Pacific Coast region in 2023 are scaled up from PCFWC signatory data to reflect the entire region using U.S. average impact factors from ReFED's Impact Calculator. Trends among PCFWC retail signatories on the West Coast point to these regional impacts:

Impact of Pacific Coast Retail Unsold Food in 2023		Change from 2019	Change from 2022
 <p><b>MEALS DONATED</b> <b>129 Million</b> Enough to feed 118,000 people for one year</p>	<b>21 % Decrease</b>	<b>9% Decrease</b>	
 <p><b>TOTAL GHG FOOTPRINT</b> <b>2.2 Million MTCO<sub>2</sub>e</b> Equivalent to driving 514,000 cars for a year</p>	<b>29% Decrease</b>	<b>3% Increase</b>	
 <p><b>METHANE FOOTPRINT</b> <b>26,000 MTCH<sub>4</sub></b> Equivalent to powering 98,000 homes' energy use for a year</p>	<b>31% Decrease</b>	<b>5% Increase</b>	
 <p><b>WATER FOOTPRINT</b> <b>141 Billion Gallons of Water</b> Equivalent to 222,000 Olympic-sized swimming pools</p>	<b>35% Decrease</b>	<b>2% Increase</b>	
 <p><b>LOST SALES</b> <b>\$3.92 Billion</b> Equivalent to 3.6% of annual regional food sales</p>	<b>0.4% Decrease</b>	<b>8% Increase</b>	

<sup>3</sup> To learn more, please read the supplementary report, [Progress in Reducing Food Waste](#).

## 2023 KEY METRICS



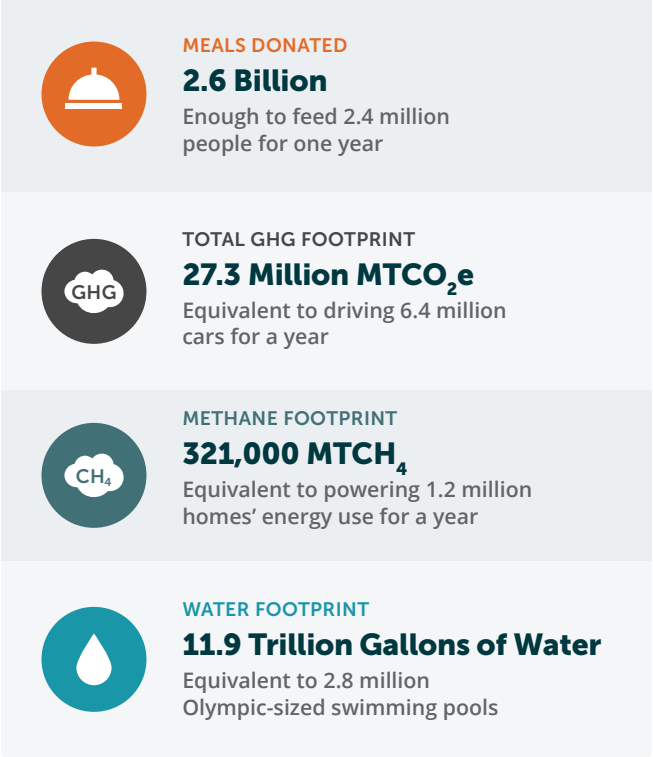
The U.S. Food Waste Pact is reporting first-of-its-kind national retail unsold food, destination, and impact data. These key metrics provide a baseline understanding of retail food waste at the national level.

This initial year of national retail data reporting shows that 7 million tons of food went unsold, representing \$42.3 billion in value of unsold food. Fresh departments like Produce, Breads & Bakery, Prepared Foods, Fresh Meat & Seafood, and Dairy & Eggs lead in unsold food rates, with Produce having the highest volume of unsold food by a wide margin.<sup>4</sup>

Among Pact retailers, 23% of unsold food tons are sent to landfill, higher than the PCFWC landfill rate (17%). This could be a result of less stringent regulations on landfill diversion at a national scale compared to the West Coast’s stronger regulatory landscape, and recycling infrastructure can be costly and not as readily available as less desirable options. National retail data also indicates a higher donation rate (22%) relative to Pacific Coast region data (13%).

National impact is extrapolated using ReFED’s Impact Calculator. Trends among Pact retail signatories point to the national impacts in the table to the right.

## Impact of National Retail Unsold Food in 2023



<sup>4</sup> To learn more, please read the supplementary report, [Progress in Reducing Food Waste](#).

KEY METRICS



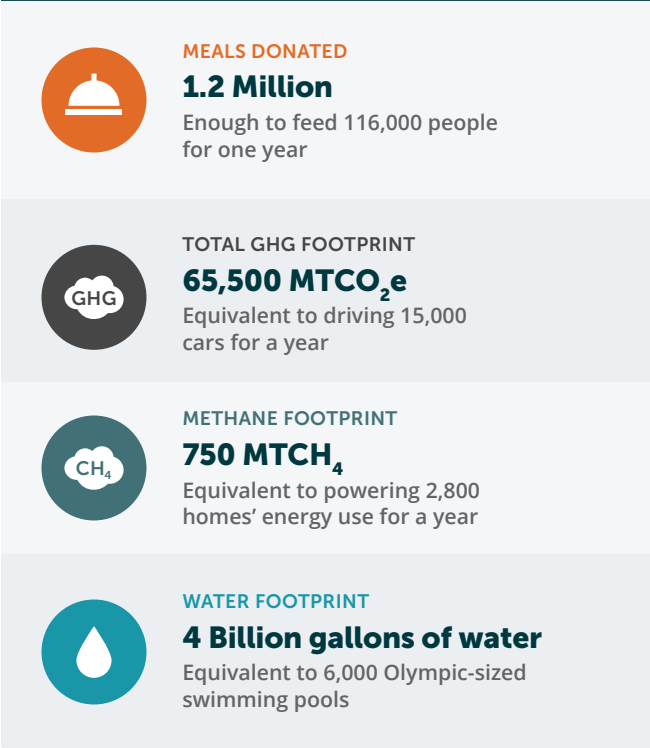
For the first time, the U.S. Food Waste Pact is reporting national foodservice unsold food, destination, and impact data. This data establishes the first-of-its-kind national foodservice dataset. These key metrics provide a baseline understanding of food waste in foodservice at the national level, focusing solely on corporate dining operations.

This dataset indicates that the industry had 12,942 tons of unsold food, which cost foodservice companies an estimated \$45 million. Produce is the leading category of unsold food, while Fresh Meat & Seafood represents the highest cost of unsold food.

Foodservice food waste destinations are far more consolidated than retail around compost and landfill. Retailers are utilizing food donation, animal feed, industrial uses, and anaerobic digestion more effectively than foodservice companies.

National impact is extrapolated using ReFED's Impact Calculator. Trends among Pact foodservice signatories point to the national impacts in the table to the right.

**Impact of National Foodservice Unsold Food in 2023**



# Business Action and Progress

## Recruitment

In 2024, the PCFWC continued its emphasis on action by deepening engagement with existing signatories through new and ongoing intervention projects, Working Groups, and Sector Summits. In 2025, the PCFWC plans to explore potential new partnerships while remaining deeply engaged with its existing signatories and continuing to facilitate business participation in meaningful projects.

Recruiting scaled nationally with the establishment of the U.S. Food Waste Pact. In its first year, the Pact announced 15 business signatories across the manufacturing, foodservice, and retail sectors. The addition of Chick-fil-A marked the Pact's first quick-service restaurant (QSR) signatory, setting a precedent for more signatories of this subsector to participate in Pact programming. The Pact also welcomed its first coalition member Health Care Without Harm, which represents 1,700 healthcare facilities. This one-to-many coalition increases the Pact's impact exponentially by working with organizations that represent a multitude of food business members through its network. In 2025, the Pact plans to welcome additional signatories in the manufacturing, QSR, and retail sectors, as well as more coalition members.



"We're excited to bring the U.S. Food Waste Pact to our network of over 1,700 hospitals and health systems. Food is a vital resource and should never end up in a landfill or sewer. By joining the Pact, we enable our health care partners to make a formal, data-driven commitment to reducing food waste by 50% by 2030, in line with global goals. Our participation strengthens our ability to track food waste, identify innovative solutions, and collaborate with organizations across the Pact. Through this effort, we're not only addressing critical issues of equity and hunger but also helping health care reduce greenhouse gas emissions and foster a resilient, sustainable future for our communities."

— **John Stoddard**, Associate Director of Climate and Food Solutions, Health Care Without Harm

## Working Groups & Sector Summits

Working Groups and Sector Summits bring signatories together to participate in precompetitive discussion and collaboration. In 2024, the PCFWC and the Pact launched two new Working Groups to reflect the evolution of needs, priorities, and progress of signatories: a Staff Training & Engagement Working Group and a Whole Chain Solutions Working Group (replacing the former Produce Working Group). In addition to the ongoing Food Recovery Working Group, all three Working Groups will continue in 2025, now facilitated by the Pact.

## Working Groups

### Food Recovery

2024 Co-Chair: John Bernardo, Alberstons Companies

The Food Recovery Working Group focused on sharing on signatory-specific intervention projects and internal operating procedures, highlighting best practices and lessons learned in food recovery programs.

### Staff Training & Engagement

2024 Co-Chair: Jude Medeiros, Sodexo USA

The Staff Training & Engagement Working Group evolved into more than a place for precompetitive, collaborative discussion. Under the leadership of its signatory co-chair, this group worked on developing resources, assets, and strategies for engaging food business staff across sectors on the issue of food loss and waste.

### Whole Chain

2024 Co-Chair: Kylie Rada, Lamb Weston, Inc.

The Whole Chain Working Group, which considers challenges and potential solutions to food waste happening in commodities across the supply chain, focused on developing plans for future Whole Chain intervention projects. There was also ongoing discussion about the effort and necessary conditions for launching and executing a successful Whole Chain pilot.

"We appreciate the collaborative and engaging forums the Pact creates among our industry peers. Forging these critical connections helps us not only learn from others' experiences but problem-solve together to address one of our food system's greatest challenges of reducing food waste. We look forward to our continued work together to accelerate large-scale change."

— **Kaity Robbins**, Senior Program Manager of Diversion, Whole Foods Market Sustainability

## Sector Summits

To complement the cross-sector sharing and collaboration taking place in Working Groups, three Sector Summits were created to provide manufacturing, foodservice, and retail signatories with the opportunity to converse and exchange learnings specifically with peers from their own sector. Sector Summits provide businesses with a space to dive deeper into shared challenges, present on sector-specific projects peer-to-peer, and brainstorm collaborative intervention projects. In early summer, foodservice and retail signatories had the added opportunity and benefit of convening in person at the 2024 ReFED Food Waste Solutions Summit in Baltimore, MD.

"Our participation in the Sector Summits has proven invaluable, offering critical insights from fellow manufacturers and inspiring impactful initiatives like our employee-driven intervention project. During the third-quarter audit of 2024, this initiative enabled Portland facility to recover 4,620 units of finished product packages for our customers. We are proud of this accomplishment and are excited to replicate its success across other facilities."

— **Ana Cueva**, Sustainability Global Program Manager, Fresh Del Monte Produce



# 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 | 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 | Shafter, CA
- Retail | Bakersfield, CA
- Distribution | Tracy, CA
- Retail | Livermore, CA
- Distribution | Rialto, CA
- Farm | Watsonville, CA
- Farm | Pasco and Richland, WA
- Retail/Distribution | OR, WA

## Oakland Chinatown

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

- Oakland Chinatown Improvement Council | Oakland, CA

## Manufacturer Employee Engagement and Culture Change

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

- Bob's Red Mill | Milwaukie, OR
- Land O'Lakes | Turlock, CA
- Fresh Del Monte | Portland, OR

## 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 foodservice.

- New Seasons Market | OR, WA

## Upcycling Breadcrumbs

Engaged with food recovery organization Farestart to upcycle 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

Captures best practices in staff training protocols and food rescue partnerships.

Raley's | Northern California

### Store-Level Tracking and Support

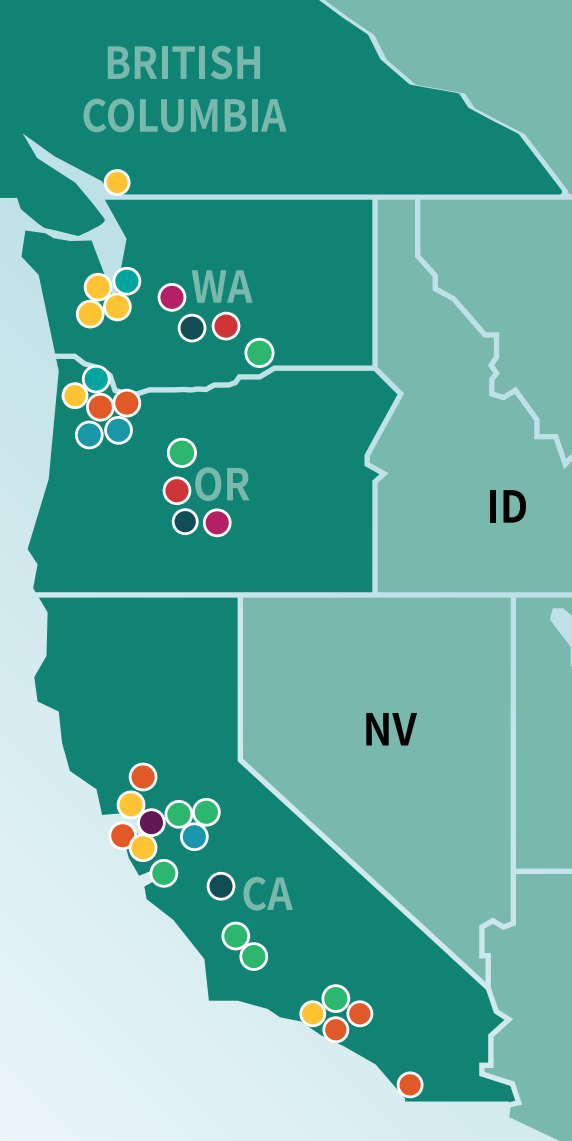
Highlights innovative partnership between Sprouts and WM to produce store-level waste data and donation "scorecards."

Sprouts Farmers Market | California, Washington

### E-Commerce to Reduce Waste

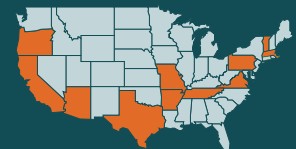
Analyzes state of grocery e-commerce markets and opportunities for reducing food waste.

Multiple Stores | CA, OR, WA



The Pact launched its first nationally scaled pilot project in 2024. Aramark led an employee engagement project in 13 sites across the country, the first time a project of this kind was piloted in the foodservice sector. States where this project was piloted include:

- Arizona
- Arkansas
- California
- Massachusetts
- Missouri
- Oregon
- Pennsylvania
- Tennessee
- Texas
- Vermont
- Virginia



## Intervention Projects

Intervention projects, which pilot, test, and scale practical and impactful food waste solutions, are a core programmatic pillar for the PCFWC and the Pact. This year under the Pact, some projects were scaled nationally, while PCFWC projects continued driving momentum on the West Coast. In 2024, a total of four projects were launched, and seven case studies were published.

### Intervention Projects Completed in 2024



#### Production Process Change Drives Impressive Food Recovery

Fresh Del Monte

Building on the success of previous pilots with Bob's Red Mill and Land O'Lakes, this employee engagement project **recovered 53.2% of food that would have been wasted** if not for an employee-identified simple change in operating procedures.

[VIEW CASE STUDY](#)



#### Tackling Root Causes of Food Loss in the Potato Supply Chain

Lamb Weston

The second phase of the Frozen Potato Whole Chain project from 2024, this project focused on identifying the specific sources of waste at the processing stage and identified solutions which, if implemented, could help **retain over 25 million pounds of potatoes per year in the human food chain.**

[VIEW CASE STUDY](#)



#### Reducing Plum Food Loss and Waste Across the Retail Supply Chain

JL Orchards, Organically Grown Company & New Seasons Market

This project identified waste hotspots in a Pacific Northwest plum supply chain between a local farm, regional distributor, and grocery chain, uncovering that **60% of food loss and waste happens on farms, 9% during distribution, and 7% at retail in this particular supply chain.**



#### Foodservice Employee Engagement Project

Aramark

After the success of employee engagement projects in [manufacturing](#), PCFWC and Pact signatory Aramark led the conversion of this pilot model to the foodservice sector, which brought it to **13 corporate and collegiate dining halls across the country.**



## Case Studies Published in 2024

In addition to the two case studies listed in the previous Intervention Projects section, the PCFWC and the Pact published five case studies that detail the results of intervention projects that were carried out in 2023.



### Reducing Fresh Strawberry Loss & Waste in the Retail Supply Chain

Anonymous Producer, Manufacturer, Distributor, Retailer

The PCFWC worked with multiple food businesses to identify food loss and waste hotspots in the fresh strawberry supply chain, resulting in **several actionable recommendations on how to address those hotspots.**

[VIEW CASE STUDY](#)



### Reducing Food Loss & Waste in the Frozen Potato Supply Chain

Lamb Weston

The PCFWC worked with multiple food businesses to identify food loss and waste in the frozen potato supply chain, resulting in several recommendations on how to address those hotspots, which led to **the second phase intervention project in 2024.**

[VIEW CASE STUDY](#)



### Partnering with Community-Based Organizations to Accelerate Compost and Recycling Adoption

Oakland Chinatown Improvement Council, Toishan Benevolent Association, and the City of Oakland

The PCFWC and the City of Oakland partnered with two community-based organizations (CBOs) to explore how CBO outreach affected restaurant compliance with local recycling and composting ordinances, which resulted in a **83% increase in businesses that signed up for recycling service and a 25% increase in businesses that signed up for compost service, a key recycling solution to food waste.**

[VIEW CASE STUDY \(EN\)](#)

[VIEW CASE STUDY \(ZH\)](#)

"Aramark has had the opportunity to participate in several intervention projects over the course of our time as signatories of the PCFWC and now the U.S. Food Waste Pact as well. Our involvement during 2024 in the employee engagement pilot in dining halls across the country was, in particular, a very rewarding opportunity to see our work promote food waste reduction in very tangible ways, and we're excited to continue being part of the journey to scale solutions."

— **Marie Davis**, Aramark, Program Development & Engagement Director, Enterprise Sustainability



## How Consumer Messaging Impacts Plate Waste

Aramark, Sodexo

PCFWC and Pact foodservice signatories Aramark and Sodexo collaborated on a pilot that tested different consumer messaging tactics at ten different sites and measured the impact on plate waste, resulting in an **increase of food waste reduction awareness among participants.**

[VIEW CASE STUDY](#)



## Leveraging Employee Engagement to Reduce Food Waste and Build a Lasting Culture of Sustainability at Kozy Shack

Land O'Lakes

The PCFWC and Land O'Lakes ran an employee engagement pilot at the Land O'Lakes Kozy Shack plant in Turlock, California, which saw participation from **78% of the plant's employees and resulted in a 74% reduction in food waste** on one product line after the implementation of an employee idea.

[VIEW CASE STUDY](#)



## Intervention Project Highlight

### Employee Engagement: Scaling Staff Impact

In 2022, the PCFWC ran a highly influential pilot with Bob's Red Mill in Milwaukie, OR. Under the guidance of the technical consultancy group, TripleWin Advisory, the project implemented an employee engagement campaign that consisted of trainings in food waste education and a friendly competition to collect employee ideas for how to reduce food waste at the plant. To culminate the project, one of the employee ideas was implemented and resulted in a more than 70% decrease in pre-consumer food waste on the targeted manufacturing line.

Employee engagement pilots have become a cornerstone of intervention project programming for both the PCFWC and the Pact in the years since, and in 2024, this proven project model kicked off on a national scale and, for the first time ever, in the foodservice sector. The success of these pilots has led to the development of a portfolio of employee engagement assets, a set of open-access resources that any food business can use to run a successful employee engagement pilot within its operations. In this portfolio, users will find:

- [The Employee Engagement Toolkit](#), containing over ten assets—including guides, posters, and other tools—that can be used to run an employee engagement project in any food business setting.
- Video testimonials from Bob's Red Mill, Fresh Del Monte, and PCFWC and Pact leaders, who have all been part of successful employee engagement pilots.
- [Employee Engagement: Scaling Staff Impact](#), a study that identifies five employee engagement strategies in grocery retail.
- Case studies of successful employee engagement pilots.

In 2025, the PCFWC and the Pact look forward to continuing this important initiative to help businesses engage employees in the fight to reduce food waste.

Access new employee engagement resources [here](#).



Example of assets in the Employee Engagement Toolkit.

# Looking Ahead

## U.S. Food Waste Pact

In 2025, the U.S. Food Waste Pact plans to scale its operations to include more signatories across more and established sectors. Because of this growth, there will be a new Sector Summit for the QSR subsector and a new Working Group focused on Consumer Awareness and Education. The Pact also hopes to expand its data collection and reporting. Retail and foodservice signatories will report their data for the second year in 2025, and the Pact hopes to expand its data tools to serve these sectors and more. As for intervention projects, national Whole Chain pilots in a number of new commodities are planned, and more collaborative pilots that test new solutions are on the horizon as well. The U.S. Food Waste Pact is also expanding impact globally through WRAP's global Food Pact Network, an international group that seeks to bring the world's food waste reduction voluntary agreements together to share best practices and collaborate on goal-setting and projects.

Looking into the second half of the decade, the Pact is eager to maintain its relationship with the PCFWC, who set the foundation and example in the nation for working with businesses across the food supply chain in a precompetitive framework to reduce food waste at scale. With so much shared history, the Pact looks forward to continuing to work with the PCFWC on their common goal of reducing food waste.

## PCFWC

While the U.S. Food Waste Pact now enables large food businesses across the country to exchange learnings and take action, PCFWC will deepen the focus on West Coast food waste prevention—a critical solution for climate change in which the public and private sectors could leverage distinct contributions. Public sector jurisdictions see this as an opportunity to expand proven public-private approaches and to redefine public-private sector innovation for powerful outcomes.

Based on those goals and principles, the PCFWC will be engaging in a strategic planning process during the first half of 2025 to evaluate its impact to-date and determine how the initiative can continue to push the envelope. Future work will continue to engage food businesses through a voluntary framework to spur action while bringing new players to the table and fostering opportunities for a diverse range of food businesses (both small and large) to gain insights and take action. At the root level, activity will emphasize wide dissemination of local and regional learning around best practices to achieve a multiplier impact on the West Coast's economic and environmental health.

As food waste reduction efforts scale nationally through the U.S. Food Waste Pact, led by long-time resource partners of the PCFWC, the PCFWC will remain focused on regional impact, leading from the local level, and building on the legacy of the initiative to keep serving as a foundational example of what public-private partnerships can achieve.

# Acknowledgments

## Contributing Authors and Designers

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## About the PCFWC

The Pacific Coast Food Waste Commitment (PCFWC) arose out of the Pacific Coast Collaborative in 2016 and is an innovative public-private partnership made up of West Coast jurisdictions, U.S. food industry leaders, and nonprofit resource partners that together seek to eliminate food waste in the region by 50% by 2030. Learn more about the initiative and its members at [pacificcoastcollaborative.org/food-waste](https://pacificcoastcollaborative.org/food-waste).







## About the U.S. Food Waste Pact

The U.S. Food Waste Pact is a national voluntary agreement that uses the “Target, Measure, Act” framework to reduce food waste across the supply chain. The Pact works with waste-generating food businesses to collect and analyze data about food waste in their operations, share best practices through precompetitive working groups, and pilot and scale solutions through intervention projects. The Pact is an initiative between nonprofits ReFED and the World Wildlife Fund. For more information about the U.S. Food Waste Pact, visit [usfoodwastepact.org](https://usfoodwastepact.org).



## Get In Touch

### Pacific Coast Food Waste Commitment

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### U.S. Food Waste Pact

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