Summary of Food Waste Prevention Grants

In an effort to prevent wasted food and reduce the amount of food sent to landfill, StopWaste has developed a grant program focused on preventing wasted food and recovering excess food for donation to feed hungry people, the top two priorities of EPA’s Food Recovery Hierarchy: (http://www.epa.gov/epawaste/conserve/materials/organics/food/index.htm).

The target audience is Alameda County Industrial/Institutional kitchens involved in preparing food as well as organizations involved in the recovery or rescue of edible food for donation. StopWaste has committed to reducing wasted food at institutional or large-scale industrial kitchens as part of the Agency’s year 2020 goals.

The overarching goal of the grant program is to reduce the amount of wasted food sent to County landfills. We anticipate providing funding for projects that demonstrate a reduction of food waste generated at institutional cafeterias and large scale food service operations by 25% over a site specific established baseline. Food donation or rescue projects will need to demonstrate a significant reduction of food purchasing/inputs or a corresponding measured increase in edible food recovered/diverted to feed people.

During this funding cycle, grants are available for replicable new projects or expansion of existing food waste prevention or food donation projects in Alameda County. In general, StopWaste is interested in supporting innovative projects that prevent waste before it is created and/or increase recovery efforts for food donation. We are also interested in funding projects that represent a cross section of business types with large-scale kitchens and nonprofit entities. This grant focus area is for food waste prevention and recovery, not food waste composting or other organics diversion programs.


Award requests will be considered up to $20,000.

The following listing, by no means comprehensive, is a sample of the types of projects the Agency would be interested in funding:

☐ Food donation programs or networks that focus on recovery of edible prepared food.
☐ Food repurposing following food safety guidelines, food recovery, gleening, donation programs or equipment that increase or expand upon the amount of food diverted from landfill to feed people.
☐ Expansion of secondary markets for cosmetically damaged food.
☐ Purchasing equipment to increase food rescue for donation.
☐ Purchase and implementation of just-in-time purchasing software to reduce unnecessary purchasing.
☐ Development or use of new food donation management systems.
☐ Multi-agency or regional collaboration projects resulting in food waste prevention and reuse.
☐ Pilots for implementing best management practices such as kitchen planning, enhancing operations through portion controls, trayless dining, etc.

For more information, feedback on your project idea or technical assistance, please contact: Cassie Bartholomew at (510) 891-6500 or cbartholomew@stopwaste.org