U.S. ROUNDTABLE FOR SUSTAINABLE BEEF

FRAMEWORK OUTREACH | **MODULE TOOLKIT**

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U.S. ROUNDTABLE FOR SUSTAINABLE BEEF: INTRODUCTION

Welcome to the U.S. Roundtable for Sustainable Beef (USRSB) Retail and Food Service Toolkit. In this resource, you'll find a collection of external sources to support the material of the online training. Templates are available for in-the-moment application and active links will allow you to visit websites instantly, expanding your knowledge of each topic.
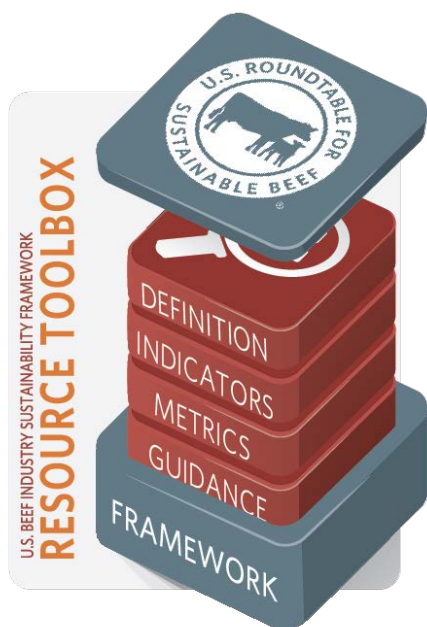
OUR FRAMEWORK

The U.S. Beef Industry Sustainability Framework is a voluntary resource developed to identify opportunities for continuous improvement in all types of operations and companies across the beef industry. The ability to establish benchmarks for current conditions and assess progress toward goals is critical to the U.S. beef industry's sustainability efforts. Read the complete Framework here.

This Toolkit Addresses Four High-Priority Indicators:

- **Animal Health & Well-Being**
- **Worker Safety & Well-Being**
- **Environmental Strategies**
- **Food Waste Reduction**

PROGRESSIVE METRICS:
THE THREE LEVELS OF EVALUATION

The metrics for the indicators in the Retail and Food Service sector are progressive. Accomplishing success criteria for one level encourages the company to strive to achieve the next level, with each level having an increasingly broader scope and impact than the previous level.
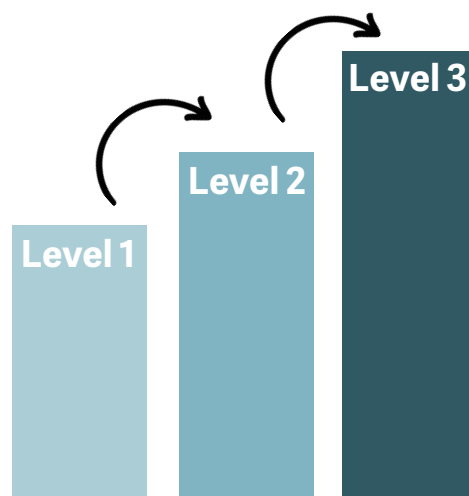
Level 1

Operational Awareness

- Seeks awareness and engagement within the organization's own operation
- Focuses on baseline assessments and benchmarking

Level 2

Programs to Address Metrics in Own Operations and Supplier Collaboration

- Seeks to implement programs targeted to the metrics within the organization's own operation and engage direct suppliers

Level 3

Measurement & Reporting

- Seeks to measure, report and set targets for continuous improvement within the organization's own operations and collaborate with direct suppliers

ANIMAL HEALTH FROM THE START: BEEF VALUE CHAINS

All involved in cattle raising and beef production have a moral and ethical responsibility to ensure proper health and well-being of the animals in their care. Although the Retail and Food Service Sector does not directly interact with live animals, the sector must engage its suppliers in this initiative. Monitoring the health and well-being of the animals in their value chain demonstrates the sector's commitment to animal welfare.

Principles of animal health and well-being are outlined through the BQA program. These principles can also be reviewed in the Cow-Calf Sector and Feedyard Sector of the USRSB Framework document. Professional organizations and national industry groups also have resources that may be of assistance, including contact with experts in the area. For example, several resources are available to utilize when creating an animal care and handling policy. The scope of the policy may vary based on specific types of products purchased, but the retailer or food service company should engage with key stakeholders and experts to determine the best policy for its procurement system and value chain.

ANIMAL HEALTH & WELL-BEING: ASK THE EXPERTS

- The Academy of Veterinary Consultants are dedicated to a continued dialogue for constituents in the beef industry around animal health, animal welfare, human health, food safety and environment

- The American Association of Bovine Practitioners is a professional association of cattle veterinarians in the U.S. and internationally with a specific animal health/animal welfare committee.

- NAMI Animal Handling Criteria – find information for those who handle livestock and those who care about animal welfare at the North American Meat Institute (NAMI) website.

ANIMAL WELFARE POLCIES: CHECKLIST

Retail and food service operators should have a written policy describing the company's animal welfare requirements for its beef raw materials suppliers. Use this worksheet to document the elements included in your company's animal welfare policy.

Circle one

Available in written form for documentation?　　　　　　　Yes　　Not Yet

Notes and Action Items:

_____

_____

Describes the company's animal welfare requirements for its beef raw **Yet** **materials suppliers?**　　　　　　　Yes　　Not

Notes and Action Items:

_____

_____

Requires beef raw material suppliers to meet regulatory requirements for animal welfare?　　　　　　　Yes　　Not Yet

Notes and Action Items:

_____

_____

Yes　　Not Yet

Requires adherence to the the [NAMI Recommended Animal Handling Guidelines and Audit Guide](#)?

Notes and Action Items:

_____

_____

Additional Observations:

_____

_____

_____

_____

_____

_____

ANIMAL HEALTH & WELL-BEING: HUMANE HANDLING

The FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock outlines three steps for creating a robust systematic humane handling and slaughter plan:

1

CONDUCT AN ASSESSMENT
FSIS believes that an assessment is the best first step toward a robust systematic approach to humane handling and slaughter. FSIS considers an assessment robust if it takes into consideration the establishment's entire humane handling and slaughter infrastructure.

2

CREATE A WRITTEN PLAN
FSIS believes that developing a written plan is the best second step toward a robust systematic approach to humane handling and slaughter because a written plan can effectively address the four aspects of a systematic approach. Without access to the written plan, FSIS will not be able to verify effective implementation of a program that the establishment believes reflects a robust systematic approach.

3

CREATE A RECORDKEEPING SYSTEM
FSIS believes that developing a recordkeeping system is the best third step toward a robust systematic approach to humane handling and slaughter. FSIS considers a recordkeeping system robust if it promotes accuracy and provides for accountability. Establishments may consider the following elements important features of a record keeping system:

- Documents all monitoring, corrective action, verification, and reassessment activities.
- Prevents unauthorized access, destruction, alteration, or removal of records.
- Provides ready access and information sharing.

The FSIS Compliance Guide linked above also contains the following resources:
- See Pages 13-17 for a sample Assessment Tool for Humane Handling and Slaughter
- See Page 20 for a sample Humane Handling Monitoring Record

ANIMAL HEALTH & WELL-BEING: CONSUMER INTERESTS

The Retail and Food Service Sector plays an important role in the beef value chain by interacting with consumers directly, listening to their needs, and providing the beef products they desire. Addressing animal health and well-being enables retail and food services to be a responsible business - delivering consistent, quality products and meeting changing expectations of consumers and other stakeholders.

Animal health and well-being is one of the top sustainability concerns for:

Consumers   **Stakeholders**   **Advocacy Groups**

MORE RESOURCES

This is not an exhaustive list, continue exploring resources specific to your state or region.

External third-party audits: These can be a useful tool in the monitoring and verification process to a level of detail based on the scope of the initial animal welfare policy. Several organizations exist that provide this service, including:

- Professional Animal Auditor Certification Organization (PAACO), which provides a service to certify animal auditors as well as review and certify auditing instruments, assessments, and programs.

- International Organization for Standardization (ISO): The purpose of this document on "general requirements and guidance for organizations in the food supply chain" is to ensure the welfare of animals raised for food production around the world. It supports the implementation of animal welfare principles, provides guidance for the implementation of public or private animal welfare standards, and facilitates the integration of animal welfare principles in business-to-business relationships.

WORKER WELL-BEING: POLICIES AND HANDBOOKS

Worker safety should be a top priority for any employer, including retail and food service operations. Preventing accidents and injuries and providing the proper training and equipment can have positive impacts on your business. Retail and Food Service operators can start with evaluating their Employer Code of Conduct and Handbooks for effective work environments policies.

The Ethical Trading Initiative Base Code describes good labor practices in line with international standards which include provisions so that:

- Employment is feely chosen
- Freedom of association and the right to collective bargaining are respected
- Working conditions are safe and hygienic
- Child labor should not be used

- Living wages are paid
- Working hours are not excessive
- No discrimination is practiced
- Regular employment is provided
- No harsh or inhumane treatment is allowed

*You can also see examples of an **Employer Code of Conduct** from the Fair Labor Association or the Responsible Business Alliance.*

10 TIPS FOR CREATING AN EMPLOYEE HANDBOOK

- Start with a template.
- Tell your story.
- Include a disclaimer.
- Require employees to sign-off.
- Maintain flexibility.
- Make it approachable.
- Establish a clear process for reporting concerns.
- Make it easy to reference.
- Hire an attorney to review the handbook.
- Review and revise.

Source: National Restaurant Association

WORKER SAFETY: HACCP

Hazard Analysis Critical Control Points, or HACCP, is an internally recognized method of identifying and managing food safety related risk, according to the [Safe Food Alliance](). They recommend 12 Steps to a Good HACCP Plan as outlined in the template below. Use this template as you analyze and build your own HACCP system (continued on next page).

A Hazard Analysis Critical Control Points (HACCP) Plan

Step 1: Assemble the HACCP Team.
Who is on your team?

Step 2: Describe the Product
Include a full description of each product or family of products within the scope of the plan.

Step 3: Identify the Intended Use
Define the intended consumption of the commodity by the final consumer or user.

Step 4: Construct the Flow Diagram
Include every process step that occurs on-site, from the very beginning to the very end

Step 5: On-Site Verification of the Flow Diagram
Is the flow diagram accurate?

Step 6: Conduct a Hazard Analysis
Take time to collect and examine all relevant data to the product's safety

Adapted from Safe Food Alliance "Contents of a Good HACCP Plan & Manual"

WORKER SAFETY: HACCP

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A Hazard Analysis Critical Control Points (HACCP) Plan

Step 7: Determine Critical Control Points (CCP's)
Identify all significant hazards and CCPs - those essential steps designed to control a specific hazard so that the product will be safe to consume.

Step 8: Establish Critical Limits for Each CCP
Define the critical control point's "go/no go" or "acceptable/unacceptable" criteria.

Step 9: Establish a Monitoring System
Define the monitoring method for each CCP including what, how often, who, when, and how.

Step 10: Establish Corrective Actions
How will you take corrective action when deviations occur?

Step 11: Establish Verification Procedures
Verification procedures should be activities designed to confirm that the plan is: 1) being followed; 2) effective for its intended use, and 3) adequately maintained.

Step 12: Establish Documentation and Record-keeping
Describe how documents are kept, who is responsible, what should be included, how long records are kept, and who has access to them.

Adapted from Safe Food Alliance "Contents of a Good HACCP Plan & Manual"

SAFETY MATTERS: EMPLOYEE TRAINING

Use the checklist below to help develop your worker safety and well-being training. As you read through each section, consider if your facility is currently implementing these in your training, or if they could improve.

Safety Training Components

❑ Identifying hazards and implementing control measures
❑ Learning the proper safe work practices
❑ Learning when and how to use personal protection equipment
❑ Learning to perform basic first aid, CPR, and emergency training

Training Tips

- Be specific
- Give examples
- Provide feedback
- Schedule regular practice, interactive components, and hands-on activities

- Provide feedback to participants
- Give positive reinforcement
- Keep it short
- Encourage employee involvement
- Mix it up – keep training fresh and engaging

Advice for the Trainer:

✓ The trainer should know the job well and be prepared ahead of time for each training
✓ Explain the purpose of the training
✓ Treat the worker as an equal or a friend
✓ Demonstrate the process step by step
✓ Instruct the worker to perform the job one step at a time and repeat the process as needed
✓ Monitor performance and evaluate the training

Adapted from Noble Research Institute, LLC. Special thanks to Megan Kelley, Sharon Bard, the Beef Quality Assurance (BQA), and the Integrity Beef Alliance.

SAFETY MATTERS: SAFETY STANDARDS ASSESSMENT

Use this worksheet to record the frequency of assessment, effectiveness, and ideas or actions for improvement where applicable for each of the following safety standards.

TRAINING

How often is training assessed? _____

How would you rate its effectiveness?
☆☆☆☆☆

Notes and ideas about how training can be improved:

SAFETY PROGRAMS

How often are safety programs assessed? _____

How would you rate its effectiveness?
☆☆☆☆☆

Notes and ideas about how safety programs can be improved:

REDUCING WORKPLACE HAZARDS

How often are workplace hazards assessed? _____

How would you rate its effectiveness?
☆☆☆☆☆

Notes and ideas about how workplace hazards can be improved:

RETAIL GROCERY: According to OSHA Guidelines for Retail Grocery Stores, training should provide:

- Knowledge of the work tasks that may lead to pain or injury
- Understanding of the proper tools and work practices for tasks that employees will be performing
- The ability to recognize Musculoskeletal Disorders (MSDs) and their early indications
- The advantages of addressing early indications of MSDs before serious injury has developed
- Awareness of the grocery store's procedures for reporting work-related injuries and illnesses as required by OSHA's injury and illness recording and reporting regulation (29 CFR 1904).

MORE **RESOURCES**

This is not an exhaustive list, continue exploring resources specific to your state or region.

INTERNATIONAL STANDARDS:

- The Global Reporting Initiative, Social Standards (including Occupational Health and Safety, Training and Education, etc.)

- The International Labor Organization has adopted more than 40 standards specifically dealing with occupational safety and health, as well as over 40 Codes of Practice.

U.S. STANDARDS:

- The United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) and the Occupational Safety and Health Administration (OSHA) each have a role to play in beef retail and food service. Check out this Memorandum of Understanding between the parties to see how they plan to "achieve a coordinated standards development program in order to minimize possible inconsistencies between OSHA job safety and health standards and FSIS sanitation and health standards."

- Check out the library or restaurant safety guides from OSHA for manuals on ergonomics and worker safety at restaurants.

- Consider having your employees engage in CPR and First-Aid Training through the American Red Cross to help improve worker safety.

- Beef Industry Food Safety Council (BIFSCO) offers resources on making beef an even safer product for both food service and retail.

- ServSafe offers food safety training programs and certification exams created by foodservice professionals.

- The State Restaurant Association works closely with 52 state restaurant associations and provides information on management, research and trends, issues and advocacy, and more.

- The Sustainability Accounting Standards Board (SASB) provides standards for standards for Food Retails and Distributors (draft) and Restaurants.

- Visit the American Association of Meat Processors list of sample Standard Operating Procedures (SOPs) as a starting point for creating your own.

- For a deeper dive into the value of workplace safety, check out this Case Study "Amputation in Meat Grinder" from OSHA. This case study is a good example of the importance of workplace safety training, equipment training, safety cleaning equipment, and maintaining discipline at all times.
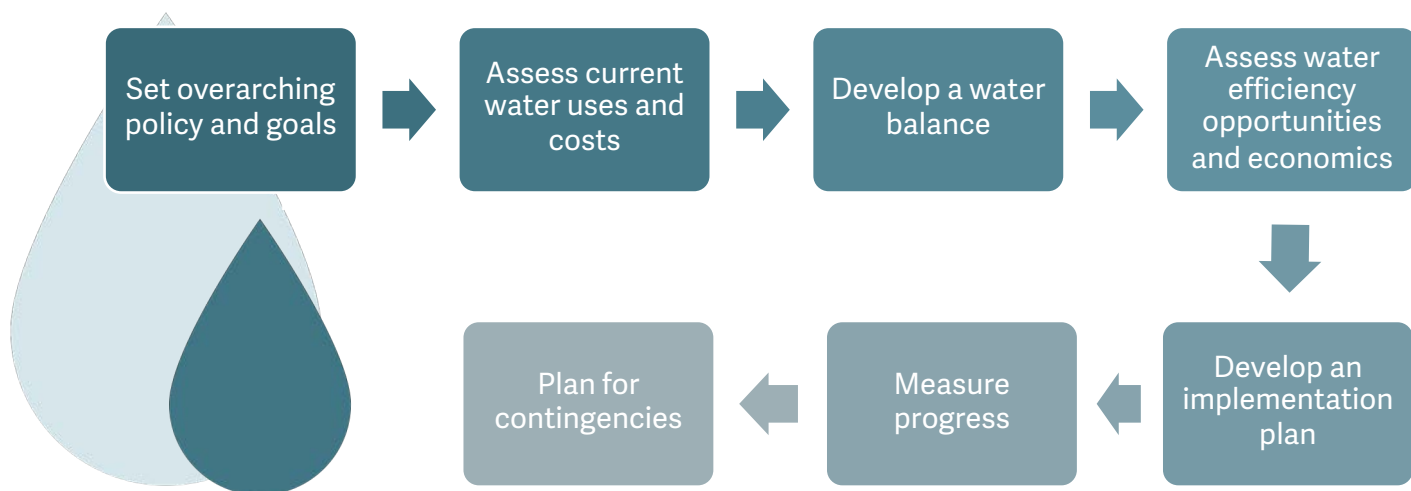
ENVIRONMENTAL STRATEGIES: COMMITTING TO MORE

Retail and food service operators are responsible for maintaining the environmental integrity of their operation. They must steward water, land, and air resources for the future success of the sector and beef value chain. The Beef Checkoff Program includes a branch for Beef Research, where you can find resources on:

- Sustainability – learn more about ecosystem services
- Water Footprint – does beef really use that much water?
- Carbon Sequestration and the sustainability of beef
- Greenhouse Gas Impact across the beef value chain
- Enteric Methane and what that means for emissions

WATER RESOURCES: WATER MANAGEMENT PLANS

Use theses steps for creating a Water Management Plan from the Office of Energy Efficiency and Renewable Energy at the U.S. Department of Energy. More information can be found online.

Set overarching policy and goals → Assess current water uses and costs → Develop a water balance → Assess water efficiency opportunities and economics → Develop an implementation plan → Measure progress → Plan for contingencies

WATER RESOURCES: GEOGRAPHIC WATER RISK

Explore these tools to help assess water risk:

- **The GEMI Local Water Tool™ (LWT):** The Global Environmental Management Initiative (GEMI) developed this free tool to help companies and organizations evaluate the external impacts, business risks, opportunities, and management plans related to water use and discharge at a specific site or operation.

- **The Water Footprint Assessment (WFA) Tool:** This free online application helps users define their water footprint in a particular river basin or around a product, determine the impacts of that water footprint, and identify ways to reduce it.

- **The Water Risk Filter:** This free online tool developed by World Wildlife Fund (WWF), in collaboration with the German development bank Deutsche Investitions- und Entwicklungsgesellschaft, allows investors and companies from all industry sectors to assess and quantify water-related risks across the globe.

- **World Resources Institute's (WRI) Aqueduct Tool:** This publicly available online global database of local-level water risk indicators offers a global standard for measuring and reporting geographic water risk.

Connecting the Dots

The World Wildlife Fund AgWater Challenge helps companies assess water risk in agriculture value chains against a set of Challenge Checklist criteria and identify areas ripe for improvement and action. This can support Level 2 implementation of this metric by a) participants receiving technical assistance from leading nongovernmental organizations with expertise on water risk assessment and water management strategies and b) creating an opportunity to participate in peer-to-peer learning on best practices for managing water risks.

WATER SUSTAINABILITY: EPA LEADING THE WAY

The following are the top 10 water best management practices that EPA has implemented to reduce water use throughout the Agency. See more specific location plans here.

- Meter/Measure/Manage
- Optimize Cooling Towers
- Replace Restroom Fixtures
- Eliminate Single-Pass Cooling
- Use Water-Smart Landscaping and Irrigation

- Reduce Steam Sterilizer Tempering Water Use
- Reuse Laboratory Culture Water
- Control Reverse Osmosis System Operation
- Recover Rainwater
- Recover Air Handler Condensate
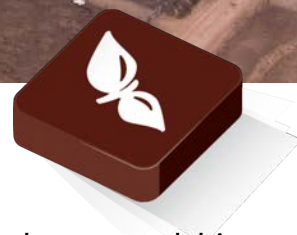
MORE **RESOURCES**

This is not an exhaustive list, continue exploring resources specific to your state or region.

- Find best practices for water resource management at the Alliance for Water Efficiency. Information includes guidance on commercial food service, supermarkets, and restroom water audits and graywater systems.

- Visit the ECO LAB Water Risk Monetizer to better understand water risks and potential cost implications of water quantity and quality at a facility.

- The Water Efficiency Toolkit from the Environmental Defense Fund offers a water scorecard and water efficiency calculator to help companies make a business case for water efficiency initiatives.

- Visit the EPA's WaterSense site for a collection of assessment tools, operations and maintenance tools, and water tracking tools for commercial facilities.

- Visit the Alliance for Water Stewardship (AWS) for resources on global water stewardship.

- The Water Questionnaire from CDP (formerly Carbon Disclosure Project) provides a robust framework for actions that companies can take to improve their corporate water stewardship, increasing their capability to identify, manage, and mitigate risk and capitalize on opportunities.

- Read the CEO Water Mandate to see how it mobilizes business leaders to advance water stewardship, sanitation, and the Sustainable Development Goals, in partnership with the United Nations, governments, peers, civil society, and others.

- See how the U.S. Green Building Council designates Leadership in Energy and Environmental Design (LEED) buildings for water certification standards specifically.

Restaurants & Food Service

- For training on energy and water efficiency, visit the Food Service Technology Center (FSTC). You can find a checklist of five spaces within a food service facility including kitchen and serving, dining, dish area, rooftop, and parking lot/exterior. You can also find a water leak calculator to estimate costs of water losses at a facility.

- Browse best practices for water management from the National Restaurant Association Conserve Program. You can also challenge your assumptions about water dispersal with "A Twist on Water Service" case study.

ENVIRONMENTAL STRATEGIES: LAND

The most material way for retail and food service companies to positively influence the stewardship of land resources is to first understand their beef value chains, then use clear and effective policies for sourcing their beef products.

LAND RESOURCE MANAGEMENT:
The stewardship of terrestrial and aquatic habitat in relation to soil, water, and biodiversity in an area. The land use and conservation impacts both caused by and prevented by ranching and farming activities and other value-chain land use decisions.

MORE RESOURCES
This is not an exhaustive list, continue exploring resources specific to your state or region.

- Originally founded to develop one acre of wildlife habitat for every acre of land developed by Walmart stores, the Acres for America program is now the leading public-private land conservation partnership in the United States.

- Through the Forest Positive Coalition, the Consumer Goods Forum prioritizes systemic efforts to remove deforestation, forest degradation and conversion from key commodity supply chains.

Tools:

- Explore the Global Forest Watch Tool for open data on environmental use, including land.

- Search the Commodity Mapping Tool from The Sustainability Consortium for "transparency and insight into your agriculture product supply chain leading to consumer trust while also allowing you to prioritize, manage risks, and take demonstratable action on sustainability issues."

- Find more supply-chain mapping from Trase, a data-driven transparency initiative addressing deforestation worldwide.

LAND RESOURCE STEWARDSHIP: DEFORESTATION

Below is an example deforestation policy from McDonalds as of September 2021 ([full link here](#)). Consider what language might be applicable to a similar policy for your operation if you source from international beef suppliers (deforestation is not a concern for U.S. beef production).

Our Approach to Our Beef Supply Chain

1. Policy Development and Adaption

The McDonald's Deforestation-Free Beef Procurement Policy was developed to help implement the McDonald's Commitment on Forests in our beef supply chain in line with the McDonald's global sustainability strategy. This Policy applies to priority countries (Argentina, Australia, Brazil and Paraguay) where we aim to quantify and address the link between identified or projected deforestation and our supply chain. Since each priority country has a distinct context, Proforest and Agrotools have helped us adapt the Policy for each country.

2. Risk Analysis at the Territory Level

Risk analysis helps us prioritize and direct our efforts. We divide our main beef sourcing regions into a smaller set of locations and use Agrotools' TerraSafe analysis tool and national datasets to develop a score for each. The tool uses a range of data sources to prioritize action, such as using the local definition of forests, and maps of peatlands, environmental hotspots, and other social and environmental aspects relevant in each location.

3. Slaughterhouse Engagement

We work with our direct suppliers to engage with slaughterhouses, prioritizing those with the greatest levels of supply to the McDonald's System and the level of risk, based on their location. Facilities must identify the location of each supplying farm, and we prioritize these locations using the Agrotools location score.

4. Farm Assessments

A farm's location may make it a priority, but that does not mean deforestation is happening. Using the best available data in each country, Agrotools runs a detailed assessment, using satellite imagery of the area along with data analysis, to determine whether supplying farms comply with our deforestation-free beef policy. Suppliers are expected to address the findings and where required, implement corrective action plans with any farms in their supply chain identified as not in compliance.

This level of detail has given us confidence in the changes that are being made in our priority beef regions and allows us to continue to monitor our non-priority areas as well. It means we can monitor and assess practices at a landscape scaled down to individual sourcing areas and farms, and work with others to make a difference.
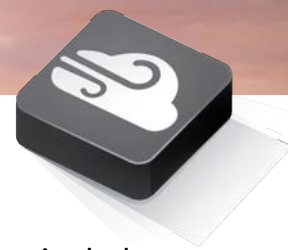
ENVIRONMENTAL STRATEGIES: AIR & GHG

The drivers of Greenhouse Gas, or GHG, emissions for retailers and food service providers include energy use, water use, coolant leakage, and food waste. Although 95% of the environmental footprint of a restaurant business is in the procurement of food (Baldwin et al., 2011), it is the day-to-day energy operations where changes can have an important impact. Measuring emissions and taking steps to reduce them is an important responsibility for the sector.
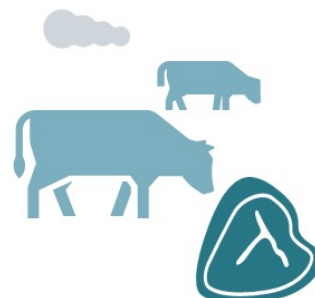
GHG EMISSIONS BY SCOPE

The Greenhouse Gas Protocol has a standard method for assessing emissions based on type. Scope 1 is Direct - emissions from company facilities and company vehicles. Scope 2 is Indirect - emissions from purchased electricity, steam, heating, and cooling for own use. Scope 3 is Indirect - emissions from across the entire value chain.

Scope 1
Direct

Scope 2
Indirect

Scope 3
Indirect

AIR AND GHG EMISSIONS: REDUCING YOUR FOOTPRINT

Consider these steps to reducing GHG Emissions from the Environmental Defense Fund – see the complete report "A Roadmap to Corporate GHG Programs"

1. Measure & Plan through measurement and reporting	**3. Reduce GHGs** through commitments and partnerships, renewable energy, and resources & peer-learning
2. Set a Reduction Target through commitments and partnerships	**4. Report & Call for Action** through reporting, business coalitions, registries, and stakeholder engagement

Visit the EPA's & Department of Energy's ENERGY STAR site for information on:

- ENERGY STAR products that can help you save energy, including light fixtures.
- ENERGY STAR Building Upgrade Manual with step-by-step instructions to increase a building's efficiency, including lighting and HVAC upgrades.
- Benchmarking Starter Kit for data collection worksheets and free software that gives a 1–100 ENERGY STAR score and is available for 21 different types of facilities.

HOW TO FIND YOUR CARBON FOOTPRINT:

Find GHG calculators and inventory management plans from the EPA's Center for Corporate Climate Leadership. You can also find Webinars on measuring your footprint from the EPA.

- ENERGY STAR Certified Light Commercial HVAC equipment that is approximately 6% more efficient than standard equipment and can save more than $2,000 over the life of the product.
- HVAC Maintenance Checklist to prevent unwanted costs and inefficiencies.
- CALL OUT: Now that you've explored or incorporated ENERGY STAR products, you can apply for Federal Income Tax Credits and Incentives for energy efficiencies – check it out!

Additional Tools:

- Use this Energy Cost Calculator from California Energy Wise to see the energy cost savings of rebate qualified high-efficiency appliances over their useful service lives.

- The Greenhouse Gas Protocol Calculation Tools are designed to help companies, cities, and countries take inventory and track their GHG emissions so they can monitor progress toward climate goals.

- Stuck on Scope 3 Emission calculation? Use the Technical Guidance for Calculating Scope 3 Emissions from the Greenhouse Gas Protocol for more information.

MORE RESOURCES

This is not an exhaustive list, continue exploring resources specific to your state or region.

- Check out the [CDP (formerly Carbon Disclosure Project) global report](#) on the current state of corporate action on climate change, including transitions to low-carbon emission and documented benefits.

- Explore the U.S. Department of Energy's ["Better Buildings"](#) challenge, where they aim to improve the lives of the American people by driving leadership in energy innovation in the nation's homes, commercial and public buildings, and industrial plants.

- Read the 2010 [Managing Supply Chain Greenhouse Gas Emissions](#) report from the EPA for a set of case studies for value-chain management of GHG emissions that demonstrate the relative value of each of the approaches for measuring GHG emissions within operational control.

- The [Global Reporting Initiative](#) offers standards for use by business, government, and other organizations to track and report impacts on the economic, social, and natural environment.

RETAIL:

Visit the [Retail Industry Leadership Association](#) (RILA) to see how this trade association works with leading retailers to meet the challenges of a dynamic economy. This includes:

- A [Sustainability and Environment](#) focus to address the retail industry's environmental compliance obligations and broader impact areas and efforts to address those social impact areas related to responsible sourcing and supply chains.

- The [Retail Compliance Center](#) with tools for compliance and sustainability, including a roadmap to help retail energy managers optimize their energy programs through the [Energy Management Leadership Model.](#)

RESTAURANT & FOOD SERVICE:

- Read the brief [ENERGY STAR Guide for Cafes, Restaurants, and Institutional Kitchens](#) for a comprehensive overview.

- Consider investing in the [Food Service Energy Efficiency Expert (Fe³)](#) certification for staff.

- Explore [Energy Management Systems (EMS)](#) – these are computer-aided tools used by building operators to monitor, control, and optimize the performance of their energy use. Many companies offer EMS services that will install equipment or monitor utility data from multiple locations. Some companies are listed below *(note: listing does not constitute an endorsement of any kind):*

  - [Ecova](#)
  - [Kitchen Brains](#)
  - [Powerhouse Dynamics](#)
  - [Sparkfund](#)

FOOD WASTE: CUTTING LOSSES AND FIGHTING HUNGER

Source reduction and feeding hungry people are top priorities, and an area where the retail and food services sector can play a direct role. Although 80% of food waste occurs at the consumer level (ReFED, 2016), retail and food service operations exist in every community, giving them a unique opportunity to reduce hunger and negative environmental impacts of food waste. Not only does decreasing waste improve profitability, it demonstrates the industry truly values the natural resources involved in producing beef and the nutritional value of beef to the human population. Many resources are available to help perform a waste audit, from consulting with your local hauler to engaging with national companies like Waste Management.

CONSIDER DONATING:

- Feeding America is a non-profit organization that connects volunteers and restaurants with food banks at the community level.

- Food Donation Connection is a surplus food distribution program linked with hunger relief organizations and agencies.

THE EMERSON ACT

Officially called the Bill Emerson Good Samaritan Food Donation Act, this law was passed in 1996 to reduce donor liability for food donation given various state laws and enables and encourages food recovery to help those that are food insecure. Resources on this include:

- Legal Guide to the Emerson Act from the University of Arkansas.

- "Don't Waste, Donate" – a guide for enhancing food donations through federal policy, written by Harvard Food Law and Policy Clinic and Natural Resources Defense Council (NRDC).

40% of food in the U.S. is lost or wasted every year, while 41.2 million American live in food insecure households

Statistics from NRDC (2017) and ReFED (2016)

REDUCING FOOD WASTE AND LOSS: FOOD RECOVERY

The EPA provides a Food Recovery Hierarchy to show the progression of most preferred source reduction methods to least preferred, being disposal through landfills and incineration. Additionally, the EPA provides a Guide for Conducting a Food Waste Assessment. View the full report here, and browse more Resources for Assessing Wasted Food from the EPA

Guide for Conducting a Food Waste Assessment

- **Develop Assessment Goals and Target Wasted Food Stream Components**

- **Complete Pre-Assessment Questionnaire**

- **Plan the Assessment Process**

- **Identify and Accomplish Assessment Logistics**

- **Conduct Assessment and Collect Data**

- **Analyze and Report Results**
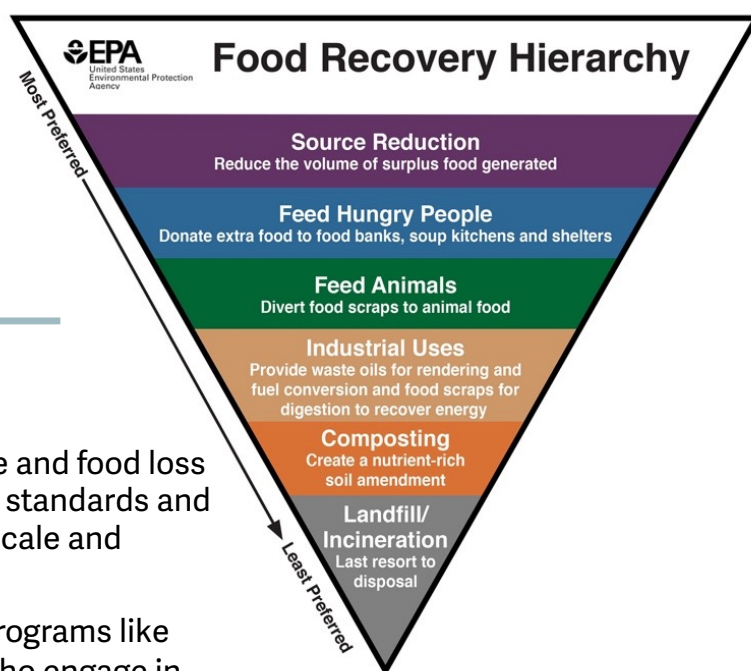
Food Waste & Food Loss Reduction Initiatives:

- Food Loss & Waste Protocol - Measure food waste and food loss using the tools available here, including reporting standards and spreadsheets. The case studys demonstrate the scale and implementation of these tools.

- Food Recovery Verified - Engage in certification programs like FRV designed for organizations and enterprises who engage in food recovery programs.

- The Food Waste Reduction Alliance - Learn more about this consortium of industry leaders focused on reducing food waste by increasing food donation and sending unavoidable food waste to productive use.

- Center for Food Loss and Waste Solutions – Explore what it means to go "further with food" by browsing this blog about resources and challenges in food waste reduction.

- ReFed – Find information on waste tracking and analytics from this nonprofit organization that promotes date label standardization through a multi-stakeholder initiative.

- World Wildlife Fund Hotel Kitchen Toolkit – Choose from a variety of roles in hotel service to see how you can be part of the solution using a toolkit and case studies.

- The Natural Resource Defense Council – including articles and research on food waste, and a Save the Food initiative for promoting consumer food waste reduction.

MORE **RESOURCES**

This is not an exhaustive list, continue exploring resources specific to your state or region.

- Need to compost? BioCycle has created FindAComposter.com to locate composters, anaerobic digesters, and other organic waste collection services in the U.S. and Canada. This site amplifies connections between food waste generators and those who can convert wastes to soil amendments.

- Consider using a program such as Leanpath for tracking and controlling food waste. They have developed a tracking and analysis dashboard to support goal setting and collaboration.

- Visit the National Restaurant Association Best Practices for Reducing Food Waste, including how to do a Waste-Stream Audit.

- Download the EPA Solid Waste Audit Excel sheet directly here.

- Browse a series of case studies and strategies for food waste reduction at all scales, from household to institution collected by the World Resource Institute (WRI).

- Read the Oregon Food Waste Study from the Oregon State Department of Environmental Quality focused on food waste drivers, data, and suggestions for improvement.

- Explore how the Food Law and Policy Clinic from Harvard Law School supports policies that enable food donation.

Find inspiration for food waste reduction programs from these examples:

- Kroger "Zero Hunger Zero Waste" Program
- Pizza Hut's Harvest Program for Food Donation

BEEF QUALITY ASSURANCE: BQA MANUALS & GUIDES

Beef Quality Assurance (BQA) is a national program funded by the Beef Checkoff that raises consumer confidence by offering proper management techniques and a commitment to quality within every segment of the beef industry. You can find online trainings, manuals, and resources at the National Cattlemen's Beef Association website: BQA.org

MORE RESOURCES

This is not an exhaustive list, continue exploring resources specific to your state or region.

- The National BQA Manual provides an in-depth look into all aspects of proper animal care and handling topics. This link also provides the manuals for *Antibiotic Stewardship for Beef Producers* and the *Cattle Industry Guidelines for the Care and Handling of Cattle.*

- You can find the BQA Feedyard Audit Tool designed to create a basis for packers and beef customers to verify that a feedyard follows and adheres to industry best practices. You can also find this BQA Feedyard Assessment designed to help all feedyard managers benchmark their operations in areas such as animal welfare, cattle handling, record keeping, etc.

- For interviews, producer profiles, and demonstrations on BQA practices, visit the BQA YouTube Channel.

WHAT ABOUT TRANSPORTERS?

For Cattle Transporters, the BQA Transportation Quality Assurance Program is an online training to provide steps to implement during the transportation of cattle.