



Save money. Save resources. Be a leader.

Join other Oregon businesses and be part of the solution to stop wasted food.



4 STEPS TO SAVE MONEY

-  Figure out where you are wasting food and how much that waste is costing you.
-  Once you know where your waste is coming from, find the strategies that are right for you.
-  Engage staff to identify and make small shifts in how you do business.
-  Document your progress by tracking purchasing and waste so you can see how much you saved.

WASTED FOOD WASTED MONEY RESOURCE GUIDE

Jackson County Recycling Partnership and the Oregon Department of Environmental Quality have created a resource guide to help your business measure, identify and solve food waste challenges. This guide is designed for businesses of every type and size.

Visit jcrecycle.org/food-waste for more information

DID YOU KNOW?

The true cost of wasted food for a business is 10-20 times the cost of waste disposal

4% to 10% of food purchased is thrown away before reaching the customer's plate

Food costs are 28% to 35% of all restaurant revenue

17% of meals are left uneaten by diners



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