



A food rescue initiative aiming to reduce food waste & feed the UMB community

Why UMB FREE?

Addressing Food Insecurity

ACCORDING TO A 2020 UMB STUDENT SURVEY:

29% Worried about food running out before having money to buy more

22% Had food run out before having enough money to buy more

33% Couldn't afford to eat balanced meals

Tackling Food Waste

22 million pounds of food waste comes from U.S. colleges each year, accounting for...

- The largest portion of landfill deposits
- An average annual loss of \$100 billion

40% of food in the United States goes uneaten

Food Recovery Strategies

Source Reduction

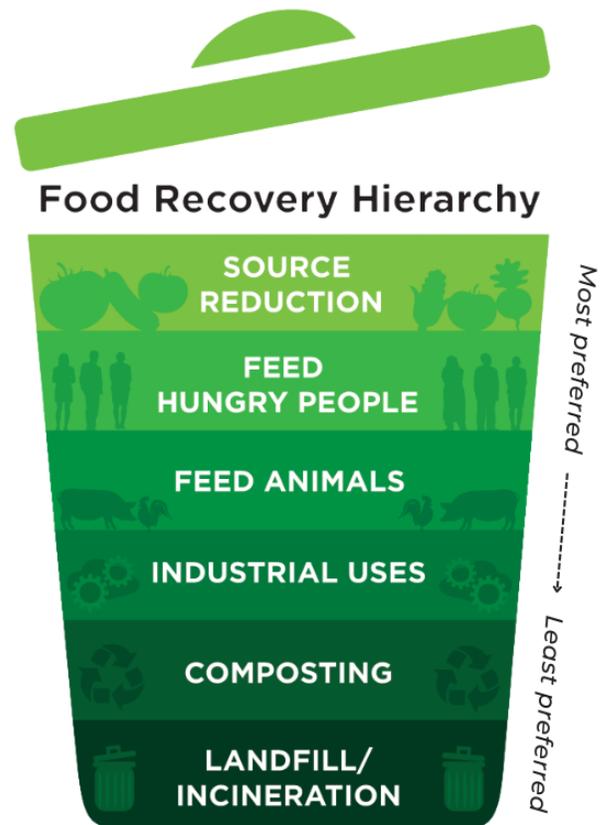
Source reduction is the prevention of waste before it happens. Some strategies include:

- Requiring event registrations for every meal function
- Tracking attendance and consumption data from previous events
- Using smaller plates to control portion sizes

Feed People

This is where UMB FREE comes in.

If event planners still have leftover food after implementing source reduction methods, UMB FREE will help event planners find people who will happily eat the rest!



Food Safety Guidelines

Please ensure that the leftover food is in accordance with these guidelines before sending the alert out.

2-HOUR RULE: Perishable foods, whether hot or cold, should only be left at room temperature for no more than

Consider how long it has been since the food was first made, including:

- Transit times, if applicable
- Time throughout event
- Time needed for people to pick up food after UMB FREE alert is sent

If food is exposed to temperatures higher than 90°F, properly store or discard within 1 hour.

Keep hot and cold foods separate:

- Hot foods should be kept at 140°F or warmer
- Cold foods should be kept at 40°F or colder

How It Works

1. ACCESS THE UMB FREE FOOD ALERT FORM VIA OUR ONLINE PLATFORM

Members of the UMB community opt in by agreeing to the food liability release & adding their email to the [mailing list](#).

2. ANSWER AS MANY OF THE QUESTIONS AS YOU CAN, NOTATING:

- Event title
- Event location
- End time for pick-up window
 - 20 minute minimum (ensure timeframe complies with food safety guidelines)
- Caterer
- Leftover food type & amount
- Leftover beverage type & amount
- Available dietary accommodations

3. HIT SUBMIT AND EVERY UMB FREE PARTICIPANT WILL BE EMAILED A COPY OF YOUR RESPONSES

4. HAVE YOURSELF OR A DESIGNATED PERSON MONITOR FOOD PICK-UP

Disclaimers: It is up to the event planners' discretion whether to use UMB FREE and when to send out the alert (before or after the end of the event). It is up to the UMB community members' discretion whether to opt into alerts and whether to claim any available leftover food (first come, first serve).

Questions, comments, or concerns? Contact: sustainability@umaryland.edu