



Feed Louisville

# FOOD RESCUE PARTNERSHIP

## H SUSTAINABILITY N G E R

Feed Louisville's culinary work lies at the intersection of hunger and sustainability.

We prepare hundreds of nutritious and hearty meals daily in our licensed kitchen that our outreach team takes directly into the camps and streets. Our professional chefs have cooked in some of the most respected restaurants in Louisville and now use their skills to fight hunger in the community.



## HOW TO DONATE FOOD TO US

If you are a farmer or a licensed, safe-food handler preparing food in a health department-inspected kitchen with food to donate, we ask that you:

- Email us at [Connect@FeedLouisville.org](mailto:Connect@FeedLouisville.org) when you'd like to donate:
  - Ready-to-eat foods;
  - Raw ingredients;
  - Baked goods; or
  - Fresh produce.
- Our team will arrange for pick up.
- Package prepared food in a recyclable aluminum pan with a tight-fitting lid or other travel friendly packaging.
- Label with contents, date produced and name of your business.
- When we receive your donated food, we weigh it and record the number of pounds. We will send you a tax donation form at the end of the year.

## FOOD WASTE FACTS

**ONE THIRD** One-third of all food produced in the world is lost or wasted between farm and fork.

**40M TONS** Americans discard more food than any other country, nearly 40 million tons, or 30-40% of the U.S. food supply.

**160K LBS** Feed Louisville is working to change this, diverting 160,000 pounds of food from the landfill in 2022 alone.

Thank you for being part of our efforts to reduce food waste and feed our hungry neighbors!