



**From Surplus to Sustenance:
Ohio Food Recovery's 2025 Impact**



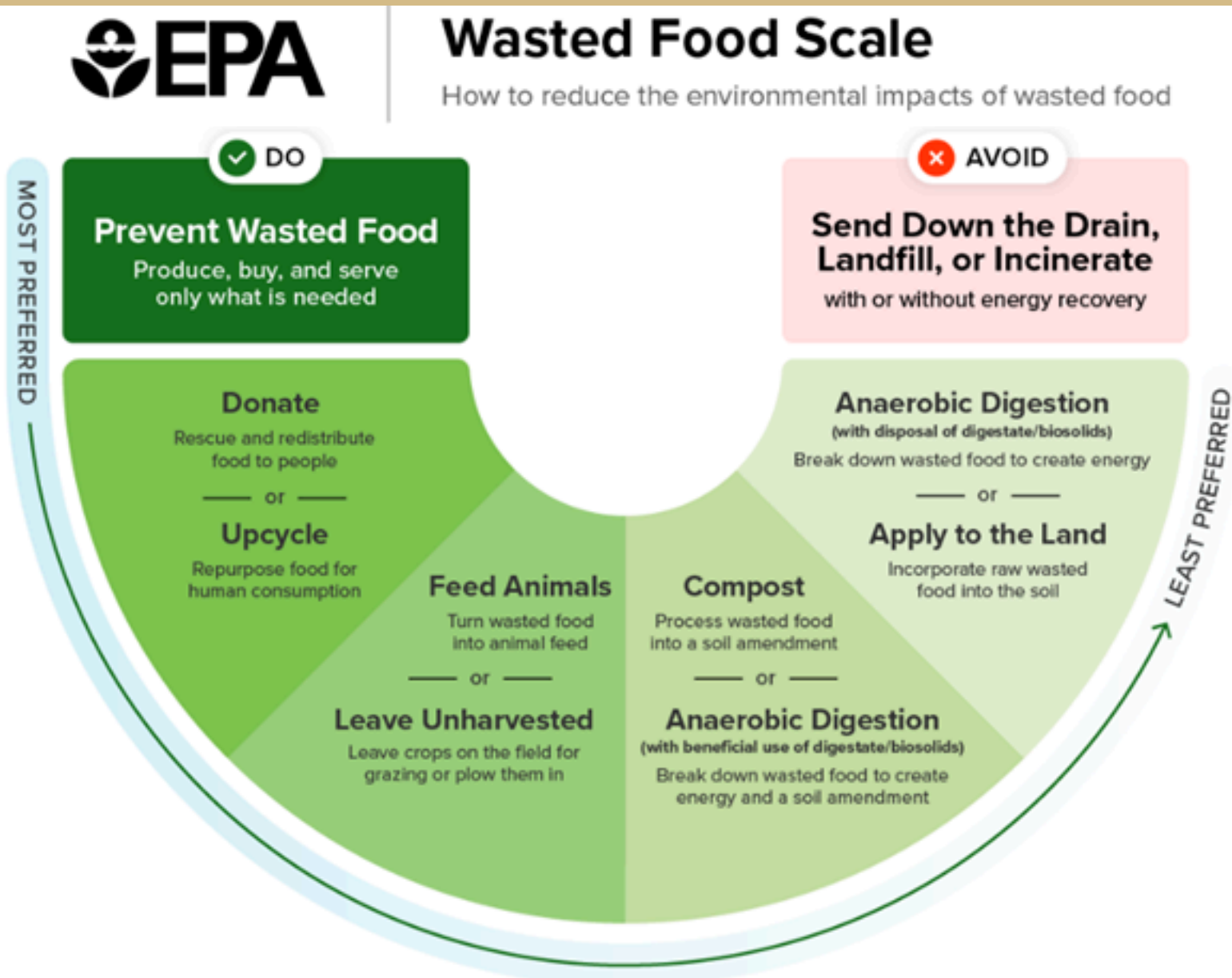
What is Food Waste?

The What: Food waste is perfectly good, safe-to-eat food that gets thrown away instead of eaten.

The Where: It happens at home, in stores, restaurants, and farms.

The Why: Food gets wasted for the following reasons:

- Ugly or oddly shaped fruits and vegetables.
- Upcoming sell-by or expiration dates (food is often still safe to eat).
- Overproduction at farms and manufacturing facilities
- Distressed or rejected loads of food. (Source: [Feeding America](#))



Why is it Important to Reduce Food Waste?

38% of all food goes unsold or uneaten
92 billion pounds of food go to waste each year
51% of waste comes from the food industry

Reducing food loss and waste:

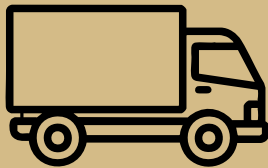
- Reduces food insecurity and hunger by redirecting food that would otherwise end up in the landfill to those impacted by hunger.
 - 15.3% of Ohioans experience food insecurity. (Source: Feeding America)
- Reduces pollution and greenhouse gas emissions.
 - Food waste produces 8-10% of global greenhouse gas emissions.
- Protects resources and biodiversity.
 - Wasted food means wasted land, water, energy, and labor. (Sources: United Nations and Feeding America)



What is Food Rescue?

Food rescue is the practice of collecting fresh, surplus food that would have otherwise gone to waste from restaurants, grocers, farms, distributors, packers, etc. and distributing it to local social service agencies.

Common rescued foods include produce, baked items, prepared goods, meat, dairy and eggs, non-perishables, non-food items, and rejected or distressed loads of food. (Source: [Food Rescue US](#))



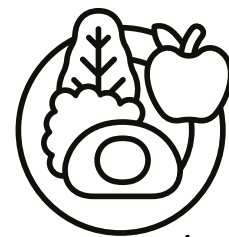
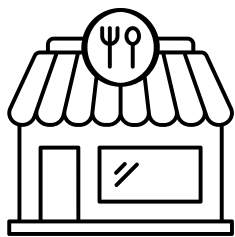
Feeding Neighbors!



Rescue Kitchens

Rescue kitchens play a critical role in saving wholesome food from going to waste and transforming it into nourishing meals for the community. Working closely with grocery stores, farms, restaurants, and food distributors, rescue kitchens collect surplus ingredients that would otherwise be discarded due to overproduction, cosmetic imperfections, or short shelf life. Skilled staff and volunteers then safely prepare this recovered food into ready-to-eat meals, following strict food safety standards while maximizing nutritional value.

La Soupe in Cincinnati exemplifies this model by transforming rescued food into healthy meals and distributing them to nonprofit partners, who in turn ensure meals reach community members. Through funding and support from Governor DeWine, La Soupe has expanded this impact statewide by developing the Rescue Kitchen Network™ Capacity Building Program, which helps organizations across Ohio build the capacity to develop, implement, and scale the Rescue Transform Share™ model. Together, rescue kitchens reduce food waste, strengthen local food systems, and deliver meaningful social and environmental benefits to communities across Ohio.



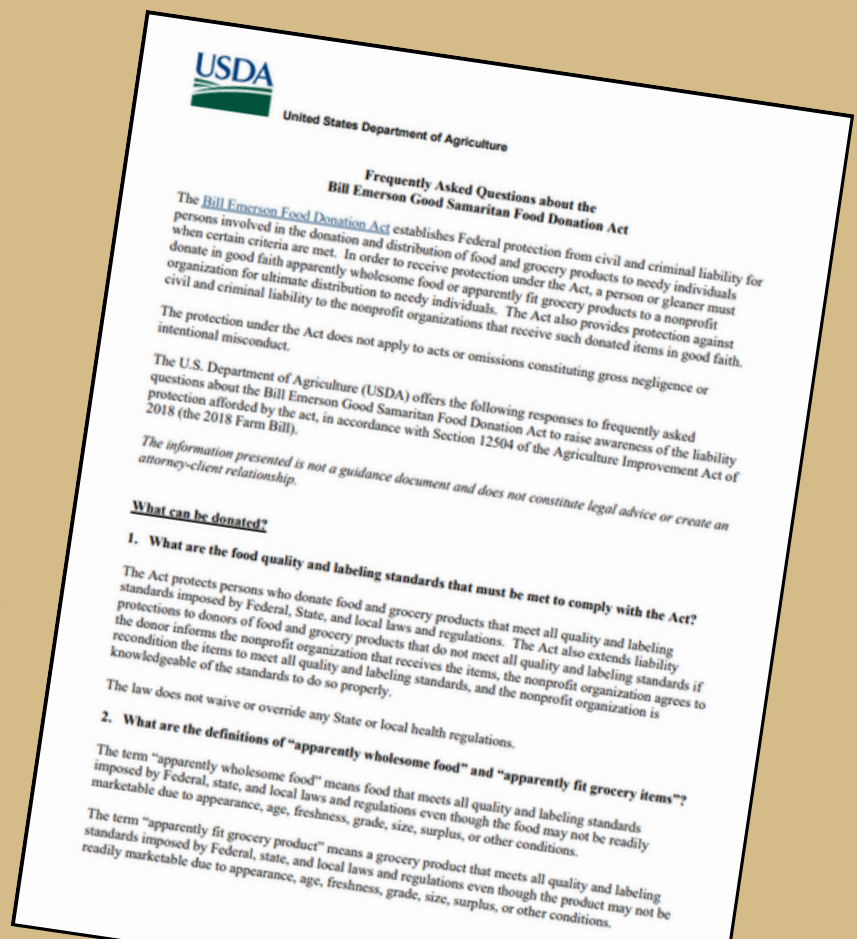
Feeding Neighbors!



Bill Emerson Good Samaritan Food Donation Act

Passed in 1996, the Bill Emerson Good Samaritan Food Donation Act was created to encourage companies, organizations, and individuals to donate surplus food to nonprofit organizations by limiting liability. Under this federal law, donors are protected from civil and criminal liability when food is donated in good faith to a nonprofit, even if the product later causes harm—as long as the food was safe to eat at the time of donation. (Source: [Food Rescue Hero](#))

The 2023 Food Donation Improvement Act strengthens, expands, and clarifies liability protections for food donors. Liability protections now cover qualified direct donors (e.g., schools, restaurants, caterers, grocery stores, farmers) who donate good food directly to individuals or groups other than nonprofits. Previously, liability protections were only afforded to qualified donors if they donated the food to a 501(c)(3) organization. (Source: [Natural Resource Defense Council](#))



Understanding Expiration Dates

Best By

Best if used by/before dates indicate when a product will be at its best flavor or quality. These dates are not related to food safety and are not mandatory.

Use-By

Use-dates represent the last day the product is expected to be at its peak quality. Except for infant formula, these dates are not required for food safety.

Sell-By

Sell-by dates are used by retailers to determine how long a product should be displayed for sale. These dates are optional and do not relate to food safety.

Freeze-By

Freeze-by dates suggest when a product should be frozen to maintain its best quality. Like other date labels, these are not required for food safety (Source: [Reducing Food Waste at Home, Utah State University](#))



Food Waste and The Ohio EPA

Ohio Environmental Protection Agency (Ohio EPA) launched the Waste Characterization Study as part of the Solid Waste Infrastructure for Recycling (SWIFR) Grant. This study helps us understand the types of waste generated across the state and identifies solutions for improving waste diversion, recycling, and overall waste management.

The 2025 Waste Characterization Study (WCS) is a comprehensive analysis of municipal solid waste generated across the state. The WCS examined the composition of residential and industrial, commercial and institutional (ICI) waste from 5 regional landfills across Ohio that capture waste from 97% of the counties.

Last conducted in 2004, the WCS establishes a baseline of Ohio's municipal solid waste that will help inform future waste management decisions and targeted diversion strategies. The study supports a broader initiative to develop Ohio's first plan to manage organic materials and make updates to the state's Solid Waste Management Plan to reflect current waste management needs and goals.

Waste Characterization Study Video: [Click here!](#)



Landfill Assessment Findings

Landfill Study Findings: Food and Compostable Organics

- 22.9% of waste is compostable;
- 16.2% is food waste (mostly unpackaged).
- Compostables are common in both residential and industrial/commercial/institutional streams.
- Despite awareness and existing food recovery efforts, food waste remains high, indicating a need for:
 - Additional upstream solutions (e.g., food donation, inventory management, food recovery)
 - Improved composting infrastructure

Food Wastes

Uncontained Vegetative Food	8.0%	4.6%	7.5%	8.5%
Uncontained Non-Vegetative	3.1%	2.9%	2.8%	3.4%
Unopened Packaged - Metal	0.1%	0.5%	<0.1%	0.2%
Unopened Packaged - Plastic	0.6%	1.0%	0.5%	0.7%
Unopened Packaged - Paperboard	0.1%	0.7%	<0.1%	0.2%
Unopened Packaged - Film Plastic	2.1%	2.4%	1.9%	2.4%
Unopened Packaged - Glass	<0.1%	0.4%	<0.1%	0.1%
Unopened Packaged - Beverages	0.2%	0.7%	0.1%	0.3%
Opened Packaged - Beverages	1.9%	1.7%	1.7%	2.0%
Other Packaged	<0.1%	0.8%	<0.1%	0.1%
Food Processing Wastes	<0.1%	0.2%	<0.1%	<0.1%
Total Food Wastes	16.2%			

Diverting organics could significantly reduce landfill use and emissions.



Food Rescue Coordination Across Ohio

In 2025, the Ohio Department of Health (ODH) Food Access Coordinator began supporting the coordination of food rescue organizations across Ohio through facilitating connections amongst food rescue organizations and with local health departments. They host regular meetings with food rescue organizations across Ohio, Ohio Environmental Protection Agency (EPA), and Ohio Association of Foodbanks where partners share best practices and identify opportunities to collaborate.

There is a recognized opportunity to support the expansion of food rescue work in additional parts of the state, in particular in rural areas of Ohio.



Harvest of Hope partners with SE Ohio Foodbank to help better serve their neighbors in Washington County.

For more information:

Casey Slive, Ohio Department of Health, Food Access Coordinator

Email: casey.slive@odh.ohio.gov

odh.ohio.gov/know-our-programs/health-promotion/Healthy-Eating

Lindsey Grimm, Ohio Environmental Protection Agency, Solid Waste Planner

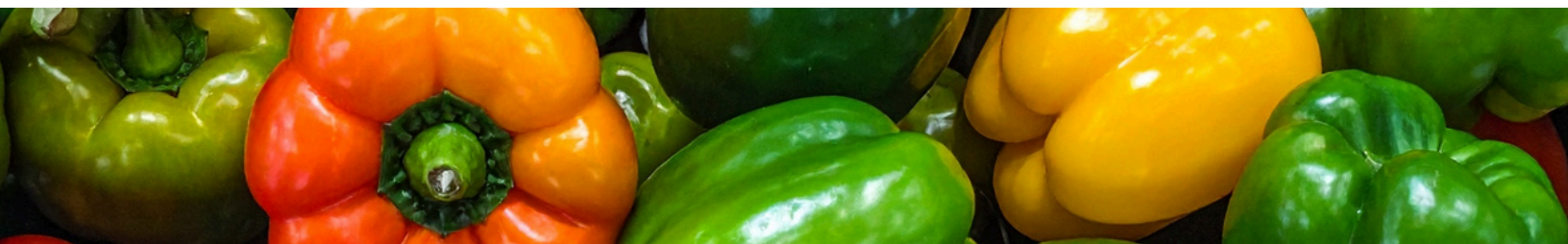
Email: lindsey.grimm@epa.ohio.gov

Local Health Departments and Solid Waste Management Districts as Champions

Solid Waste Districts and Local Health Departments can be excellent champions to help initiate and support food recovery work taking place in their jurisdiction. Below are three examples of Solid Waste Management Districts and Local Health Departments accross Ohio who are leading food recovery work:

Columbus Public Health

- Columbus Public Health partners with the Department of Public Service and their Keep Columbus Beautiful program to enable and expand food rescue efforts in the City of Columbus. The majority of the work and success is through a collaboration with Columbus Food Rescue. Columbus Food Rescue fights food waste and food inequity by rescuing excess food and directly re-distributing it to shelters, agencies, and other community groups serving people facing food insecurity. Columbus Public Health and Department of Public Service facilitated the partnership with Cincinnati-based rescue organization, La Soupe, who extended the opportunity to establish a rescue kitchen in Columbus through their state funding. After gaining their bearings at ECDI with the support of Local Matters, Columbus Food Rescue now operates their transform kitchen, Ro's Kitchen, at IMPACT Community Action. At Ro's Kitchen, a portion of rescued food is transformed by talented chefs and generous volunteers into ready-to-enjoy meals that are distributed to those same shelters, agencies, and community groups.
- Through this collaboration, Pubilc Health, Public Service, and Columbus Food Rescue have partnered with the Jazz & Ribs Festival, an annual city-sponsored event, to pilot (in 2023) and now manage food rescue operations for the three day festival.
- Other local efforts include a partnership with the Solid Waste Authority of Central Ohio (SWACO) to create a Food Donation Guide for local restaurants and businesses, to educate food service workers on the food donation options in Columbus.



Hamilton County ReSource

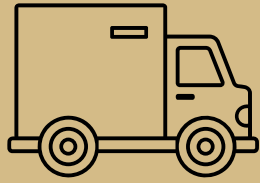
- Hamilton County ReSource has identified organics, including surplus food, as a priority waste stream due to the significant volume currently being landfilled. Approximately 138,000 tons of wasted food are landfilled in Hamilton County annually. At the same time, data indicates that 12,000 tons of surplus food are recovered annually by organizations in Hamilton County, demonstrating both the progress being made and the opportunity to further expand food recovery efforts. Hamilton County ReSource works to address reducing wasted food through our Wasted Food Stops With Us consumer education campaign, technical assistance, grants, the measurement of wasted food within our district, and infrastructure Development.
- Hamilton County ReSource is proud of its ongoing partnerships with the health departments in its district to rescue surplus food:
 - Cincinnati Health Department - Hamilton County ReSource provided technical assistance and funding to start the Cincy Freeze & Feed Program with CareSource, LaSoupe, and Food for the Soul.
 - Hamilton County Public Health - In partnership with their REACH grant, Hamilton County ReSource provided technical assistance regarding best practices for upcycled kitchens and surplus food donation practices.

Cincinnati Health Department

- The Cincinnati Health Department's Healthy Communities Program partners with Hamilton County ReSource to advance food recovery efforts through the Cincy Freeze & Feed Program. Through a Hamilton County ReSource Waste Reduction Innovation Grant, they supported the installation of four community freezers which serve as neighborhood-based distribution points, providing access to free nutritious frozen meals without any eligibility requirements, prepared using rescued food. In the first year of programming, the Cincy Freeze & Feed collectively distributed 46,505 meals and prevented 55,805 pounds of food from entering landfills. The CHD also connects partnering organizations to funding opportunities that target food recovery to build operational capacity, allowing them to rescue larger quantities of surplus food and transform those ingredients into ready-to-eat meals that can be distributed through the Cincy Freeze & Feed Program.
- The CHD's Community Health Improvement Plan (CHIP) identified access to healthy foods as a priority area. Cincinnati Health Department and Hamilton County ReSource contributed to identifying CHIP strategies that address both food access and food waste. This collaborative effort informed the development of a targeted funding opportunity aimed at improving food access in neighborhoods with high rates of violence, while also advancing initiatives that support gun violence prevention.

The Cincinnati Health Department and Hamilton County ReSource continue to align public health and environmental strategies to expand equitable food access and reduce food waste across the city.

STATEWIDE 2025 TOTALS



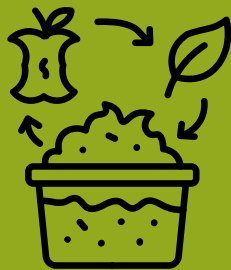
150.7 Million
Pounds Rescued



271.5 Million
Pounds Food Distributed



929,516
Meals Transformed



256,656
Pounds Composted or
Donated for Animal Feed



4,556
Receiving Partner Agencies



88
Counties served

Stories from the field

“We [The Foodbank, Inc., Dayton, OH] had a few compost bucket program participants who have started making their local parish zero waste and have been diverting the food waste and other compostables through our compost bucket program. These two participants have trained others at their church to provide this service at various events that happen at their church (community meetings, celebrations, etc.) and they bring the compostables to The Foodbank for processing. Last year they were able to divert 642.2 pounds of compostables through their collection! It has been a great way to highlight the work happening at The Foodbank and our Urban Garden as they explain to folks at the events where the materials go and have brought active volunteers from their parish to tour our operations to see everything in person.”

- Courtney Curtner, The Foodbank, Inc.

[There are] 151 families in Athens City Schools that participate in the meal program that we have, and it is absolutely changing things. We were required by the state to improve our attendance by 1.1% last year and we were able to improve it by 3.2% and I believe that providing services like this for the kids was a turning point,” French explained. “It not only feeds them, but it feeds the soul of the family. It makes them feel that we as a school system and a community care about what’s going on in their homes.”

- Athens Messenger on La Soupe and Hocking College partnership



740 Food Rescue



www.hocking.edu/rescuekitchen



740-288-6892



Tara Clary
graley1@hocking.edu

The 740 Rescue Kitchen exists to ensure that no family in Southeast Ohio has to wonder where their next meal will come from. Our mission is to fight food insecurity by preparing and distributing thousands of nutritious frozen meals each week across nine counties, serving seniors, veterans, children, and working families throughout our region. We believe food is more than nourishment – it is dignity, stability, and hope. Through a powerful volunteer-driven model, we maximize every dollar donated so it goes directly toward feeding our communities. In partnership with Hocking College and the Joe Burrow Foundation, we have built a collaborative approach that combines education, community leadership, and hands-on service to create real, lasting impact. Together, we are strengthening Southeast Ohio by meeting immediate needs while building a stronger foundation for the future. Our vision is a region where neighbors support neighbors, where food insecurity is not a hidden struggle, and where every person – regardless of circumstance – has reliable access to a meal they can depend on.

68,477 Pounds of Food Recovered

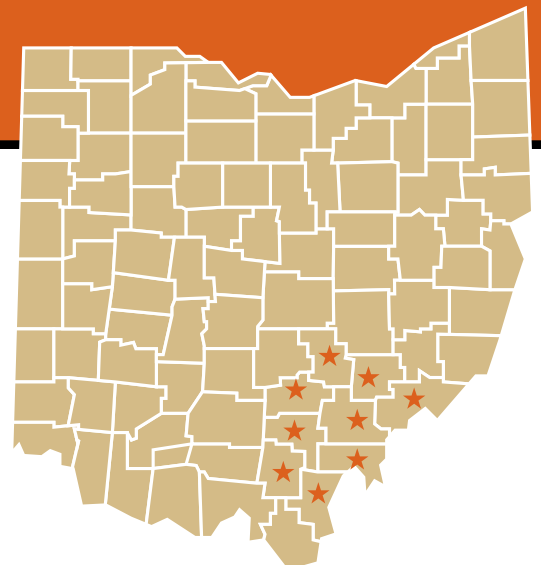
48,296 Pounds Distributed

32,197 Meals Transformed

27 Agency Partners

16,881 Composted

Counties Served: Athens, Gallia, Hocking,
Jackson, Meigs, Perry, Vinton,
Morgan, & Washington



740 Food Rescue

Bellisio Foods has been an extraordinary partner in our mission to fight food insecurity in Southeast Ohio. In just nine months last year, they donated more than 20,000 pounds of food to the 740 Rescue Kitchen. That level of commitment translates directly into thousands of meals for families across our nine-county region. Their generosity is not just a donation – it is a powerful investment in our community.



Bellisio Foods,
Jackson, OH



Athens Food Rescue



www.athensfoodrescue.com/



athensfoodrescue@gmail.com

ATHENS FOOD RESCUE

Athens Food Rescue fights food insecurity in the Athens community by diverting food from landfills to community members in need. Our vision is to have the Athens community free of food waste and full of food security.

45,332 Pounds Distributed

17 Recipient Organizations

1,000 Pounds Donated for Animal Feed

20 Donor Locations

Counties Served: Athens



Athens Food Rescue

“I love Athens Food Rescue! I've been serving at First Methodist's Monday lunch for several years now, and the food we get through AFR makes a huge difference to the folks we serve each week. Thank you for all your hard work for our community!”

-Rachel Myers



Some of the founding members of AFR. At left Margaret Hoff, Teresa Curtiss, Adele Hanson, and Nanda Filkin.

Fresh food rescued and provided to local agencies that provide meals to those in need.



Columbus Food Rescue



local-matters.org/columbus-food-rescue



Emily Rials & Susan Swinford
columbusfoodrescue@local-matters.org

Columbus Food Rescue recovers excess fresh food from donors like restaurants, schools, and caterers—then we distribute that food to pantries, supportive housing complexes, and other agencies serving central Ohioans facing food insecurity. Our goal is to minimize food waste while maximizing food justice, amplifying and supporting the work of our community collaborators in the process. In 2024, we launched Ro's Kitchen, where chefs and volunteers transform rescued ingredients into high-quality meals for those who would otherwise lack access to prepared food.

1,002,050 Pounds of Food Recovered

960,726 Pounds of Food Delivered Directly to Receiving Agencies

65,300 Meals Created from Rescued Food

132 Donating Locations

89 Receiving Locations

Counties Served: Franklin - Occasionally
Fairfield, Ross, Delaware,
Madison



Columbus Food Rescue

Because Columbus Food Rescue supports pantries in our community, as well as providing us directly with meals from Ro's Kitchen, the team makes it possible to serve a population whose lack of identification often means they are not recognized or accounted for in hunger and poverty statistics. Food is love, and it matters in many, many ways that we can offer that love to those who are struggling around us.

—Esther Flores, Founder, 1DivineLine2Health



Loading the CFR van with rescued produce

Chef Terence delivering Ro's Kitchen meals to a community partner



Food Rescue US-Akron



www.foodrescue.us



Katie Evans & Kim Johnson
Akronoh@foodrescue.us



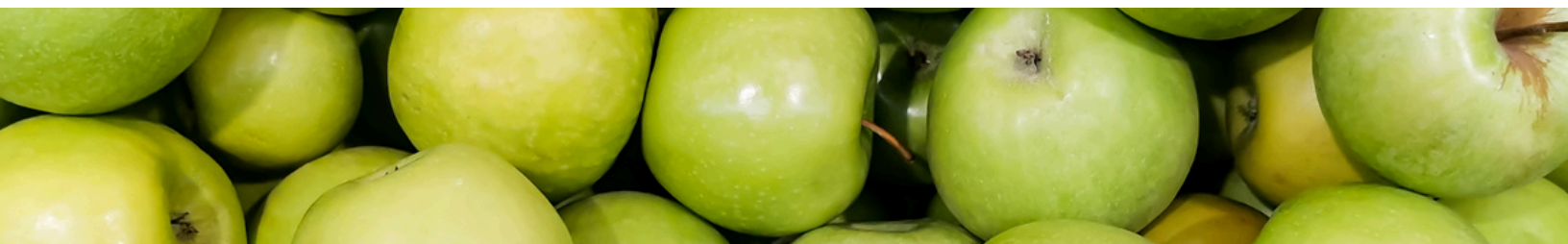
Food Rescue US is a national non-profit dedicated to reducing wasted food and increasing food access. Through our app, we engage volunteers and food donors to directly transfer nutritious excess food to social service agencies serving people experiencing food insecurity. In doing this we change lives and critically address climate change by keeping food out of landfills and reducing greenhouse gas emissions.

48,000 Pounds of Food Recovered

44 Donors 1,685 Food Rescues Completed

41 Agency Partners 95 Active Volunteers

Counties Served: Medina, Summit, Portage



Food Rescue US-Akron

“One of our wonderful partnerships is Food Rescue US! Volunteers pick up food that would otherwise be in the trash, from stores and restaurants and deliver to us. This is what allows our Army Market to operate! Last month, through a grant, they purchased a new commercial refrigerator for our facility! This allows us to better store and distribute the donations. Over the past 18 months, volunteers with Food Rescue US have delivered over 10,000 pounds of nutritious food to our food pantry. We have the same goals of serving the most we can with the least amount of waste! Such a wonderful partnership! Thank you, Food Rescue!” - Salvation Army, Wadsworth



Food Rescue US has been able to place 28 fridges in 26 social service agencies across the US. One of those recently being delivered to their local partner, The Salvation Army of Wadsworth.

The initiative provides more individuals with greater access to fresh, nutritious food and their partners are better equipped to fight food insecurity for the long term.



Harvest of Hope



www.wchoh.org



740-538-8811



Melissa Ogden
foodrescue@wchoh.org



Glean. Grow. Give. Food for all.

Founded in 2005 out of Marietta's Christ United Methodist Church to help create a community where no food is wasted, and no one goes hungry.

2,430,749 Pounds of Food Recovered

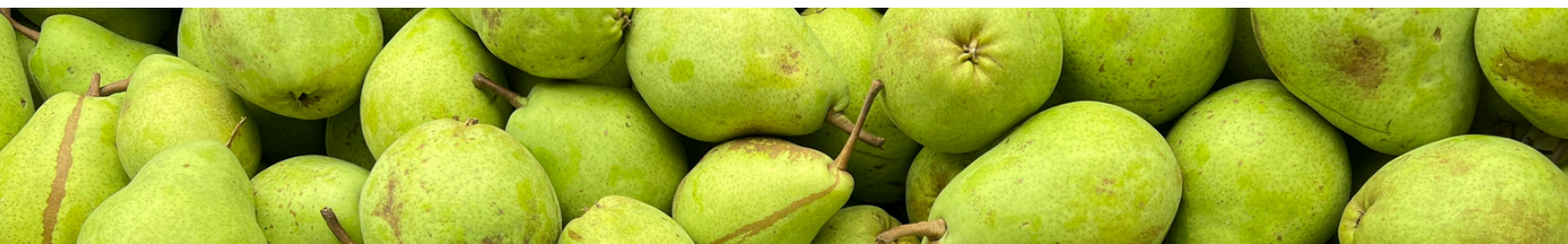
96,559 Pounds Distributed

85,465 Meals Transformed

31 Agency Partners

2,000 Annually Pounds donated for Animal Feed

Counties Served: Washington



Harvest of Hope

“With the donation of all the shelf-stable foods, we were able to create a small pantry for our seniors here at the O’Neill Center. We didn’t realize how much we needed this. Thank You!”



Community Garden Space

Weekly Wal-Mart Pick-Up



Hunger Network of Greater Cleveland



hungernetwork.org



216-619-8155



Roger Himmelright, Food Rescue Program Director
rhimmelright@hungernetwork.org



Gold
Transparency
2025
Candid.



Mission: Feeding our communities' future.

Vision: No one goes hungry. No food goes to waste.

Hunger Network prevents hunger and food waste through a collaborative network of partners who, with dignity, provide healthy, culturally relevant food. We are a proud member of the Food Rescue Kitchen™ Capacity Building Program.

1,482,685 Pounds of Food Recovered

108 Active Food Rescue Heroes

2,556,367 Pounds of CO² Mitigated

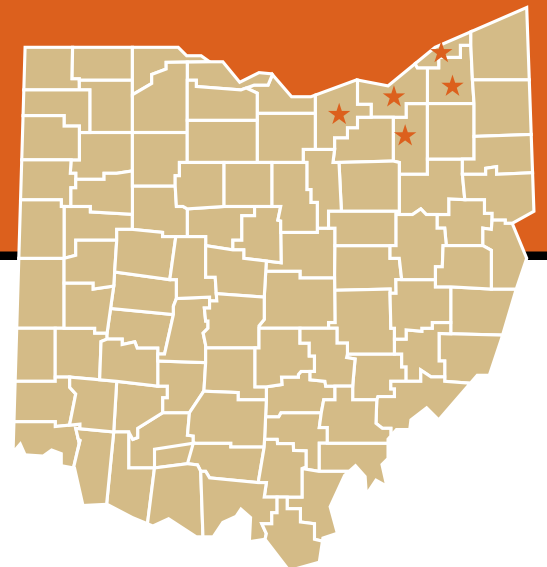
88 Active Nonprofit Partner Recipients

6,602 Food Rescues Completed

73 Active Food Donation Partners

5,997 Pounds of Inedible Food Composted

Counties Served: Cuyahoga, Geauga, Lake,
Lorain & Summit



Hunger Network



“Having fresh and nutritious food available here at no cost is absolutely life changing for many people. At the YMCA, we’re focused on nurturing wellness in all areas of the spirit, mind, and body. And our food donation program does exactly that, on each level. Our partnership with Hunger Network helps us achieve our mission every day.”

- Kevin Born-Crow, Executive Director
Lakewood Family YMCA



Our Food Rescue Heroes, the ‘Sansonites,’ recover fresh produce from Sanson every week—fueling community health year-round.

In 2025, they completed 499 rescues, saving and sharing 590,113 delicious pounds with our neighbors.

During our “Stuff the Van” event, Board Chair Joe Dose hoists a huge bag of fresh carrots into our refrigerated van awarded to us by Whole Foods Markets for their Nourishing Our Neighborhoods Program.



JEE Foods



jeefoods.org



(513) 549-6990



operations@jeefoods.org



FOOD RESCUE US

A proud member of the Food
Rescue US network.

Student-Powered Hunger Relief.

JEE Foods is on the road to end food insecurity and waste by rescuing surplus food through an app-enabled volunteer network.

Together, Let's Starve Out Hunger.

1,400,000+ Pounds of Food Recovered

5,000+ Food Rescues Completed

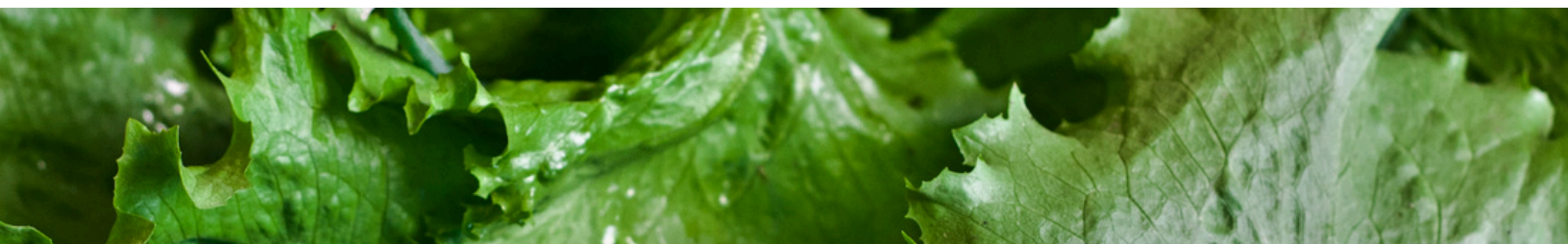
500+ Food Rescue Volunteers

130 Agency Partners

70+ Food Donors

Counties Served: Butler, Greene, Hamilton, &
Warren

JEE Foods also serves agencies in Southeast Indiana, and
the Appalachian Mountain region of Eastern Kentucky.



JEE Foods

"We work with JEE Foods to come pick up products we no longer need, knowing that the team will sort through it to ensure it is utilized to the max. This saves us the cost of having perfectly fine products hauled off as waste, as well as it benefiting the environment and our communities. It's important to us that the fruits of our farmers' efforts are enjoyed rather than trashed. We love working with JEE Foods to try and get the most out of products instead of causing more waste in the world."

- Deanna Kemplin, Inventory Specialist
Crumbl Cookies

"Providing fresh, nutritious food at no cost is absolutely life-changing for the people we serve. At God's Bounty Table at Bethany Church, we focus on complete wellness—spirit, mind, and body—and our food donation program delivers that on every level. Thanks to our partnership with JEE Foods, we are able to achieve our mission every single week: We love feeding bellies and souls."

- Bonnie Greenwood
God's Bounty Table at Bethany Church



From sheet pans to semi-trucks of excess & rejected product, our team stands at the ready to fill plates and not landfills.

Pictured is a large rescue of over 40,000 lbs of corn.

When Wawa entered the Southwest, OH market, JEE Foods teamed up with Food Donation Connection to launch donation programs at 8 new locations.



La Soupe



www.lasoupe.org



(513) 271 - 0100



Katie Funk
kfunk@lasoupe.org



La Soupe's mission is to bridge the gap between food waste and hunger by transforming surplus ingredients into nutritious meals for those in need through the power of chefs. We envision a future where no food is wasted, communities are nourished, and people and the environment thrive together.

1,500,000 Pounds of Food Recovered

675,000 Pounds Distributed

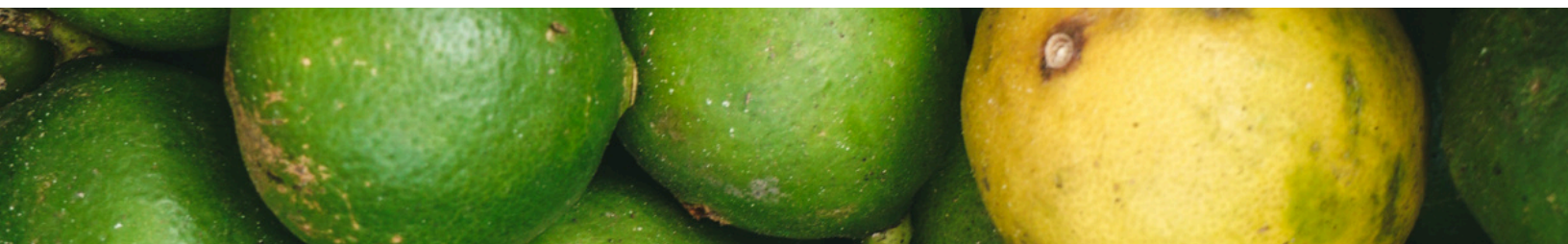
65,000 Pounds Donated for Animal Feed and Compost

165 Agency Partners

515,000 Meals Transformed

Counties Served: Adams, Athens, Butler
Clermont, Hamilton, Jackson,
Warren

La Soupe also serves agencies in Boone, Kentucky,
Campbell, Kentucky, and Ohio, Indiana.



La Soupe

Our partnership with La Soupe has had a meaningful impact on both our operations and the communities we serve. [...] By reducing food insecurity, we are better able to support overall health outcomes and focus staff time on care coordination rather than sourcing emergency food resources.

-Jannell Robinson, Practice Manager,
Cincinnati Health Network, Agency Partner

We call La Soupe to come pick up the useable product, knowing that the team will sort through it to ensure it is utilized to the max. This saves us the cost of having perfectly fine product hauled off as waste, and it also benefits the environment and our communities. It's important to us that the fruits of our farmers' efforts are enjoyed rather than trashed.

-Anna Haas, Local Food Connection Program
Director, What Chef's Want, Rescue Partner



Chef Sydney roasts mushrooms for use in meals and soups.

Bringing in a rescue from a local food retailer for transformation and redistribution at our Cincinnati commissary.



Last Mile Food Rescue



lastmilefood.org



(513) 449-1698

A mission to rescue good food and get it to the people who need it most and a vision to end food insecurity in Cincinnati.

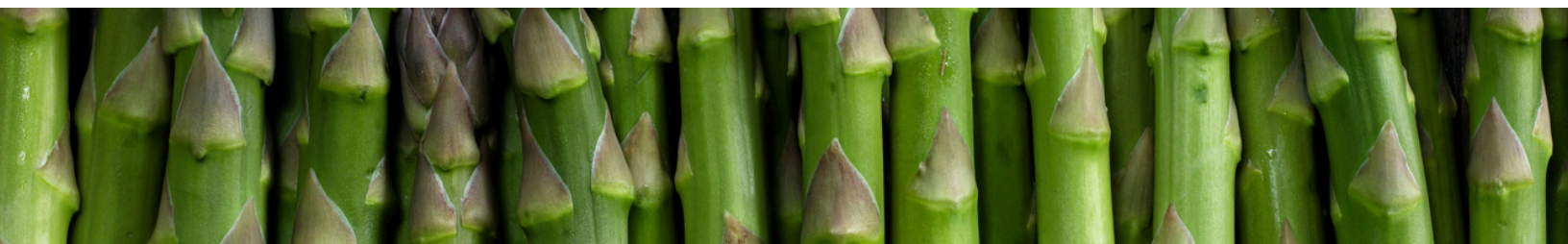
5.4m Pounds of Food Recovered

268 Agency Partners

900+ Food Rescue Heroes

600+ Food Donors

Counties Served: Hamilton, Butler, Clermont



Last Mile Food Rescue

When the government shut down in November, the pause in SNAP funding, meant an increased need for food assistance. Additionally, safety inspectors were furloughed, meaning huge amounts of good food were going to landfills. We are getting daily calls asking us to rescue what is being thrown away.

In just one example, our team stepped in to save a truckload of bananas and get them to our local partners. We distributed 19 pallets around the city to non-profits including Matthew 25, St. Vincent de Paul, and ShelterHouse.



Miami Valley Meals



www.MiamiValleyMeals.org



937-938-7141



Amanda DeLotelle
Amanda@MiamiValleyMeals.Org

Chefs transforming donated food into nutritious meals. With a vision to be an essential collaborator in the development of a food-secure future. Miami Valley Meals believes everyone deserves a good meal made with love.

88,992 Pounds of Food Recovered

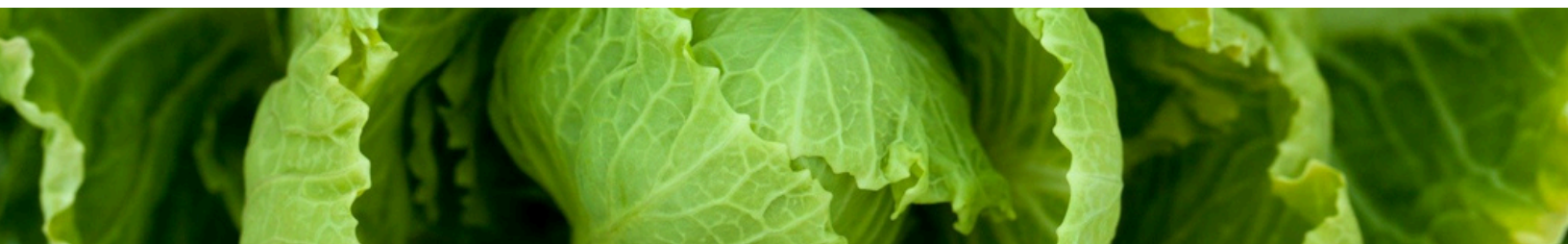
27,983 Pounds Distributed

191,297 Meals Transformed

69 Agency Partners

3,879 Pounds of Scraps Composted

Counties Served: Montgomery,
Greene, Butler,
Clark, Preble



Miami Valley Meals

“Women come through the doors [of our day center] and they can get a change of clothes and get showers. We provide hot meals for them and also food to-go for them. When we meet the women, we communicate to them how loved they are and how valuable they are because the street robs them of that. I love Miami Valley Meals because their food communicates that to them as well. The food is so delicious and so quality... I love the partnership with Miami Valley Meals because it communicates the same value, the same worth, the same quality that we want to communicate to the women that they deserve.”

-Ashley Miller, Founder of R House Ministries, MVM partner



Miami Valley Meals' program is led by four professional chefs

Rescued and donated foods are transformed into ready-to-heat and eat meals which are shared with neighbors via nonprofit partner agencies



Timothy's Perrysburg Foundation



www.timothysperrysburg.org



419-874-5704



Sara Ebright
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To clothe, feed, and fulfill those in need in and around our community. Our vision is a future where every member of our community has access to the resources required to thrive.

12,793 Pounds of Food Recovered

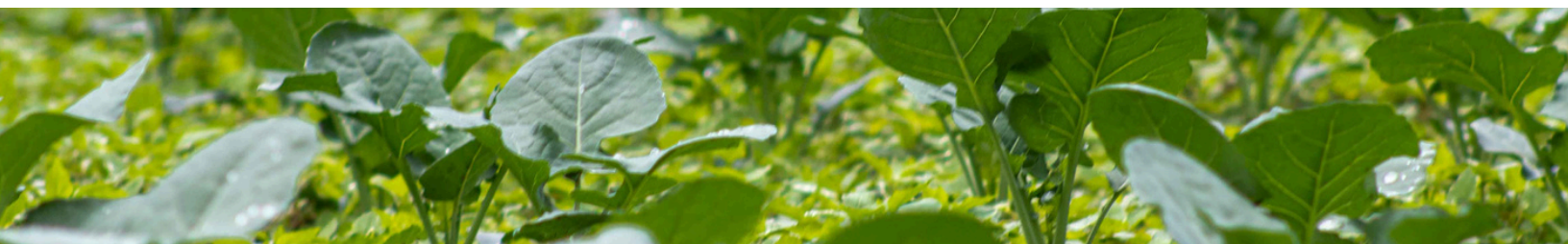
2,054 Pounds Distributed

10,257 Meals Transformed

19 Agency Partners

360 pounds composted

Counties Served: Wood, Lucas, Ottawa



Timothy Perrysburg Foundation

The frozen soups and meals give our clients hearty and healthy options made from fresh foods, with fewer added preservatives and less sodium than the canned goods typically available in a food pantry setting. For many of our clients, these meals provide the comfort of a “home-cooked” dish along with the convenience of a quick heat-and-serve option. This is particularly meaningful for seniors, individuals with limited time or mobility, and families balancing busy schedules.

“The food rescue program makes a real difference in the lives of the people we serve. Their commitment not only helps reduce food waste but also ensures that our neighbors have access to nutritious, thoughtfully prepared meals.”

-Susan Luce, Board Member, PCU Food Pantry



Volunteers make meatballs for Italian Wedding Soup.

Chef Jason prepares hundreds of pounds of rescued corn for cooking and freezing.



Ohio Association of Foodbanks



ohiofoodbanks.org



614-221-4336



Carrie Harshbarger
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The Ohio Association of Foodbanks is Ohio's largest charitable response to hunger, representing Ohio's 12 Feeding America foodbanks and 3,600 hunger relief agencies. Our mission is to assist Ohio's Feeding America foodbanks in providing food and other resources to people in need and to pursue areas of common interest for the benefit of people in need.

137.3 Million Pounds of Food Recovered

12 Regional Foodbanks

269.7 Million Pounds Distributed

3,600 Distributing Partner Agencies

161,539 Pounds Composted



Counties Served: Our network serves all 88 counties across the state

While the Ohio Association of Foodbanks serves all 88 counties statewide, physical warehouse hubs are located only in select counties. Please see the map for those hubs.



Greater Cleveland Food Bank



Ohio Association of Foodbanks

Foodbanks across the state of Ohio have a long history of working with retail, manufacturing, and agricultural partners to reduce food waste and support those in need across the state. Second Harvest Food Bank of Champaign, Clark, and Logan counties highlights their partnership with Sheehan Brothers Vending:

“Sheehan Brothers Vending has donated 301,755 pounds of food to the Second Harvest Food Bank so far this year, the equivalent to 251,463 meals, reflecting the company’s “long-standing commitment to supporting families across the region,” according to the business. “Sheehan Brothers is part of this community,” said President Patrick Sheehan. “We feel a responsibility to help where we can, whether that is providing fresh food, supporting local students or contributing to programs that strengthen our neighborhoods. Giving back is part of who we are.” Jennifer Brunner, SHFB development director, said Sheehan has been a partner for several years... “This partnership reduces waste, strengthens community wellbeing and turns surplus into real impact for our neighbors. It’s a win-win.”



“There was a man who came in today who had never been here before. He has several family members that he cares for. He told us how grateful he was to be able to get this food to everyone. Thank you DG for your donations! We never know who we will bless with the food we are given.”

-Lorna Nomina, Pantry Director
Gallipolis First Church of the Nazarene

West Ohio Foodbank picks up donations from Kroger’s “Two States, One Plate” event.



