



U.S. Food Loss and Waste 2030 Champions Activity Form

FireKeepers Casino Hotel will strive to reduce food loss and waste¹ in its operations by 50 percent by 2030 through activities targeting the *prevention* of food loss and waste before it arises, *recovery* of wholesome, otherwise wasted food for donation, and *recycling* of food loss and waste to other uses such as animal feed, compost and energy generation².

FireKeepers Casino Hotel will report periodically on its progress on meeting its goal on its website at firekeeperscasino.com

Specific food loss and waste reduction activities include:

FireKeepers Casino Hotel will continue the following activities to reduce food loss and waste:

- Prevent and reduce wasting fresh produce through local food bank partnerships and culinary team practices.
- Use of blast chillers to reclaim prepared but not served food from the buffet and banquet events for community distribution.
- Participation in national and community events to share facility methods on food recovery and waste reduction.
- Constant evaluation of how food is processed, supply locations, and utilization to the fullest extent to avoid waste.
- Continual training and education of staff to communicate 1) awareness of the amount of food that had been wasted in the past, and 2) the source reduction efforts to minimize the amount of food that is ordered and prepared therefore creating less waste to be managed later.
- Focus on purchasing compostable products for carryout products.
- Partnering with local academic institutions in an effort to transport and dispose of our post-consumer waste via an anaerobic digester as opposed to the landfill.

Please return this form to FoodWasteChallenge@oce.usda.gov or Ms. Lana Suarez of the EPA at suarez.lana@epa.gov.

¹ The 50-percent reduction could be calculated on an absolute or per customer/consumer basis. In addition, the exact definition of food loss and waste could vary by country, business and consumer. The [Food Loss and Waste Protocol](#) provides information on defining and transparently measuring food loss and waste. Businesses are also invited to join the EPA's [Food Recovery Challenge](#) to access technical assistance for measuring food waste and assessing the positive environmental benefits of waste reduction.

² Businesses that are not ready to make the 50-percent reduction commitment but are engaged in efforts to reduce food loss and waste in their operations can be recognized for their efforts by joining the EPA's Food Recovery Challenge. Businesses that join the EPA's Food Recovery Challenge will be able to access technical assistance to help set their own quantitative food-waste goals and to measure waste reduction.