

FOOD STASH FOUNDATION



ANNUAL IMPACT REPORT
2020

REDUCING THE
ENVIRONMENTAL
IMPACT OF FOOD
WASTE &
BRIDGING THE FOOD
INSECURITY GAP



A MESSAGE FROM THE EXECUTIVE DIRECTOR & BOARD CHAIR

2020 was an unprecedented year for everyone around the world. At Food Stash Foundation, it began with a one-year operational plan in motion to strengthen and grow our food rescue efforts; scale food box delivery programming; attract and retain top talent on our team; and elevate our mission within the broader community to grow our reach, partnerships, and impact. We are proud to say we accomplished our priorities and much more than we could have ever anticipated.

Since the onset of the COVID-19 pandemic in March, our focus shifted as new challenges and opportunities emerged. We co-launched an emergency meal initiative while simultaneously launching the Pedal to Plate pilot program, purchasing a refrigerated truck, growing our staff, and partnering with more suppliers and charities- all while prioritizing the health and safety of our staff, volunteers, and community above all else.

The COVID-19 pandemic also put a spotlight on the stark realities that remind us why Food Stash came to be: that as an organization, we are the byproduct of an unsustainable, capitalistic, and oppressive system, in a country that sees millions of pounds of food go to waste while a growing number of individuals struggle to put food on the table. The result, and what you can expect from Food Stash moving forward, is a tenacious ambition towards our vision: a just, equitable, sustainable, and cohesive community that leads with compassion, transparency, and accountability. We believe that systemic change is critical and needed now. With this in mind, Food Stash is currently working on a refreshed strategic plan that will serve as a roadmap for our impact over the next three to five years.

As we take our first steps into 2021, we honour the fact that we live and work on the unceded lands of Indigenous Nations, including the səlilwətaʔt (Tseil-Waututh), Skwxwú7mesh (Squamish) and xʷməθkʷəy̓əm (Musqueam) Nations. We are thankful for all those who donate their time, money, and expertise to drive Food Stash Foundation's mission forward as we humbly embark on our next chapter with pride in all that we've learned and accomplished together this past year.

Sincerely,



JULIA HUNTER
Executive Director



ANDREA GUTIERREZ
Board Chair

OUR YEAR AT A GLANCE

TOTALS



774,930 LB

of food rescued and redistributed



670,768 KG

of CO2 equivalent emissions saved



3,130

food boxes delivered



1,774

volunteer hours



KEY COVID-19 RESPONSE INITIATIVES

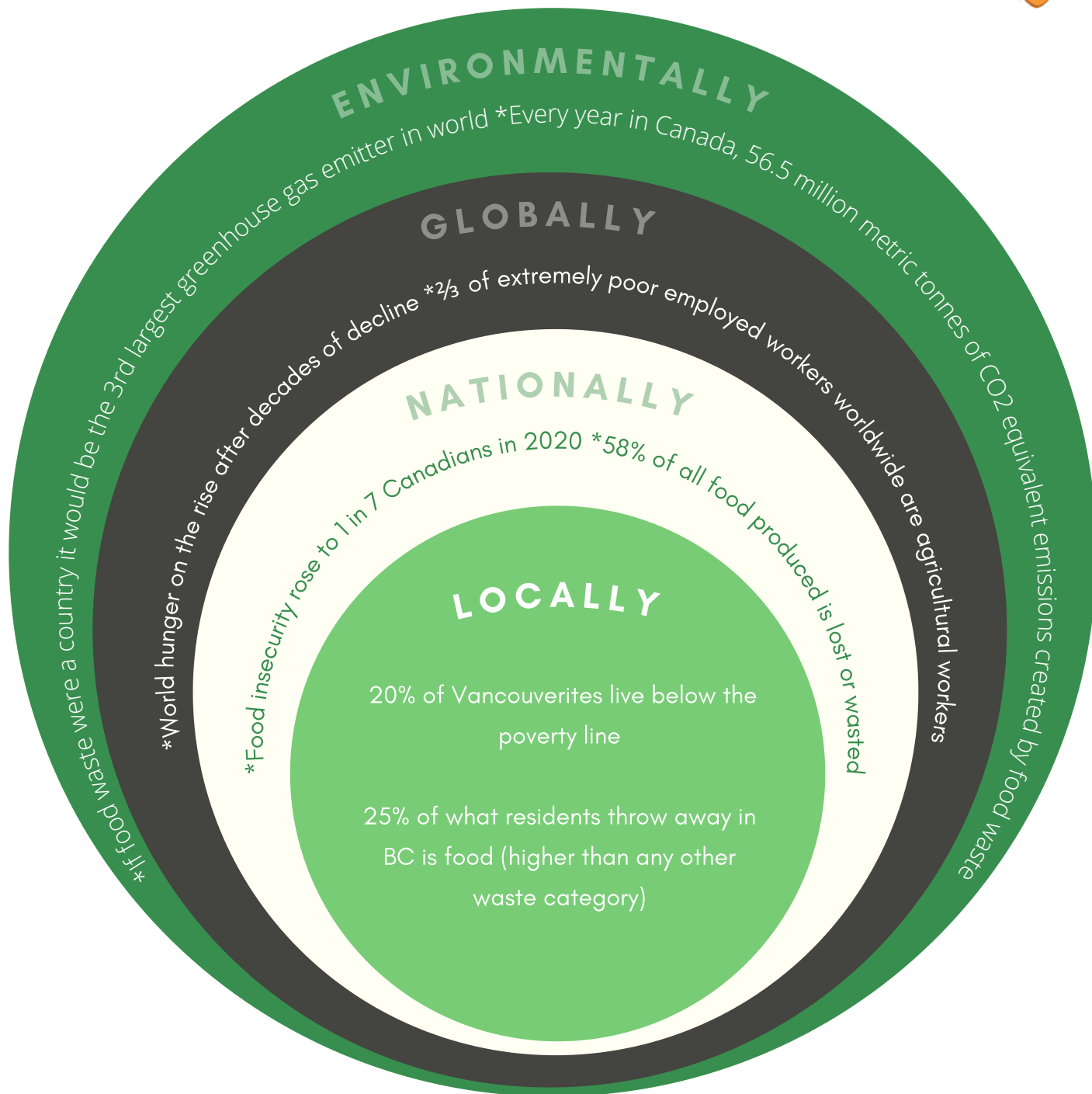


**OVER 50,500 MEALS
DELIVERED**



**\$15,000 WORTH OF
GIFTCARDS DISTRIBUTED**

WHY WE'RE HERE



Food waste happens at every stage of the food supply chain.

If we captured and redistributed all the wasted food in Canada each year, it would be enough food to feed every Canadian for five months.

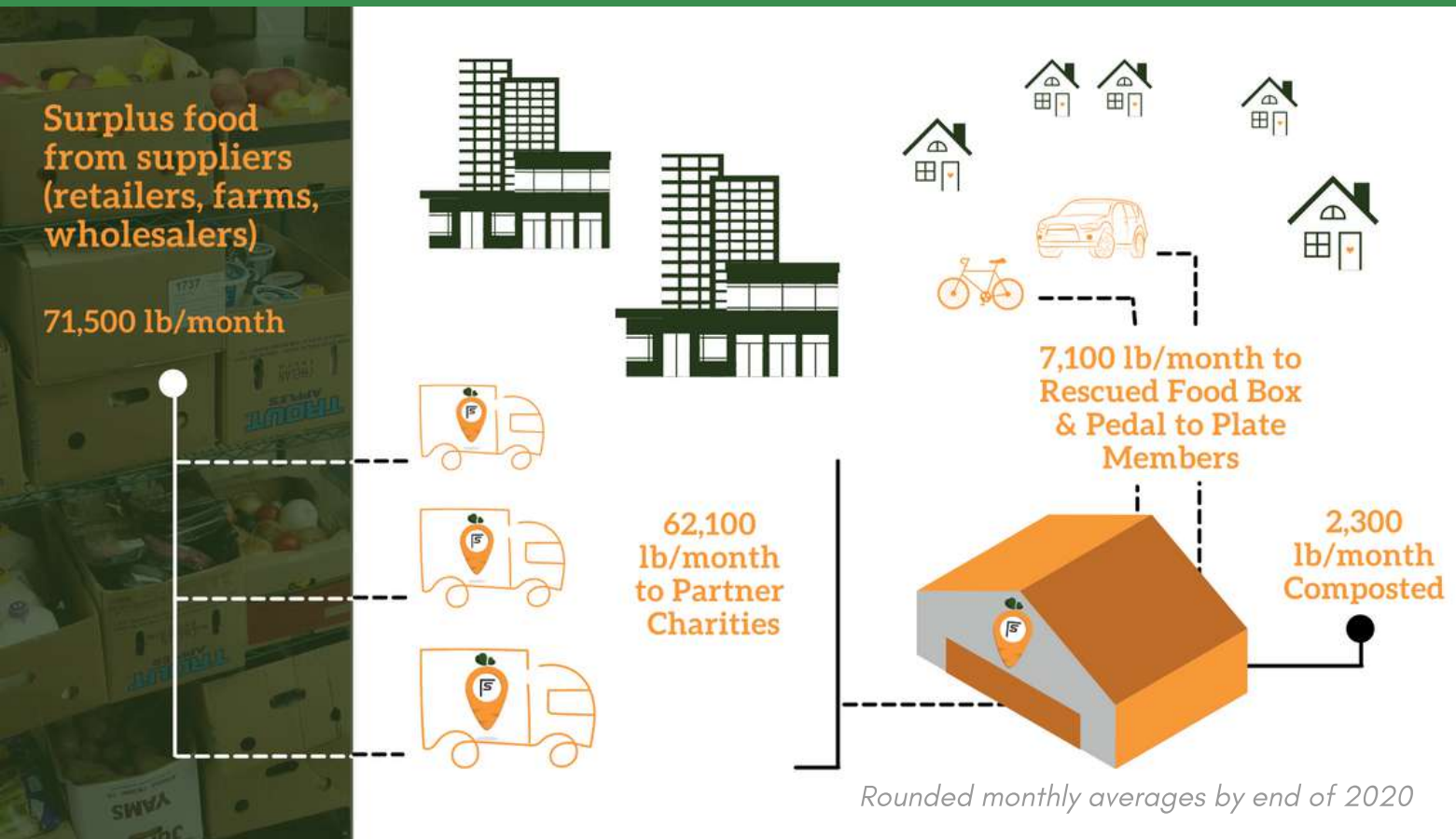


Read more about our 'why' and these statistics on our blog post:

<https://www.foodstash.ca/challenges-solutions>



WHAT WE DO



FAQS

What is 'rescued food?'

Rescued food is considered surplus that was not sold due to over-stocking, cancelled orders, a lack of storage or not fulfilling consumer standards in terms of size or appearance. Rescued food ranges from ready-made meals, grains and produce, to meat, dairy and eggs.

Is my business allowed to donate food?

Businesses are protected under the [Food Donor Encouragement Act](#), which allows the safe donation of food in goodwill for the purposes of reducing waste and feeding people. This is a BC act but all provinces in Canada have similar legislation.

How do individuals gain membership to the household delivery programs?

Our programs serve those experiencing food insecurity. Since the onset of the pandemic, we've worked to eliminate barriers to accessing our programs. Individuals can now sign up on our website through an abbreviated online form, or call our Food Stash hotline. People may also gain assistance signing up through a number of referral agencies throughout the city.

FOOD RECOVERY PROGRAM



15+

partner suppliers

Operating 7 days a week, Food Stash Foundation rescues an average of **70,000 pounds of perishable food per month** from various food producers and retailers and deliver it to charities across Vancouver. This past year we partnered with 11 new suppliers, including grocery stores, a produce wholesaler, and farms across the Lower Mainland. Much of the success we experienced in our Food Recovery Program in 2020 came from purchasing a refrigerated truck, growing our driver team, and operationalizing our logistics.



635,431 POUNDS

of food to charity partners



25

charity partners

“

Food Stash donates approximately 20% of our total donated food. Since COVID, this equates to almost 5,000 nutritious hampers of produce, dairy, deli and meat. – City Reach

Read [Cheryl's Stash Story](#)



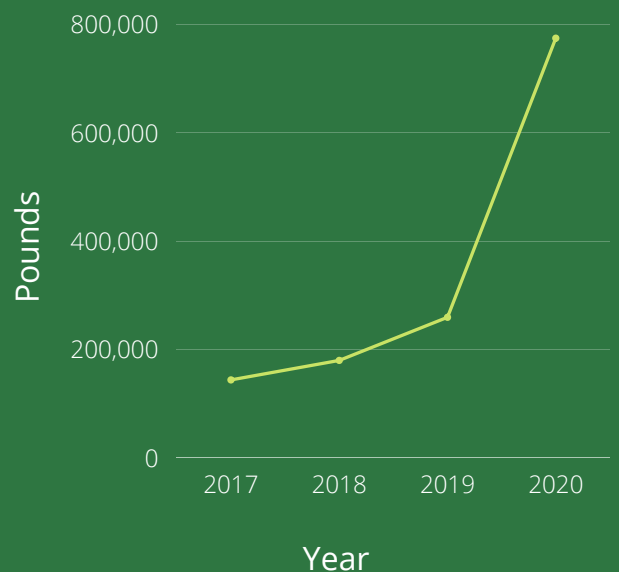
“

It's a great service: pleasant, patient, and done with love. You do everything differently from other donors. – Ryan's Rainbow Emergency Food Outreach

“

...The food program has been expanded to 5 nights a week...whatever comes out of the food budget goes to paying peers in our kitchen \$15/hr to get a decent wage and a place to learn new skills. It's because of what you do that the food program continues. – DUDES Club

Total Food Rescued



RESCUED FOOD BOX PROGRAM

Food Stash's original initiative, the Rescued Food Box Program, has nearly doubled in size this past year and now serves 59 households in Vancouver. Our dedicated volunteer drivers deliver food boxes to members' doors every week. The boxes are packed with 30 pounds of produce, dairy, and protein that's been pre-sorted and boxed by staff and volunteers.

We were reminded how critical delivery services are when COVID-19 hit and stay-at-home guidelines were issued. Despite fluctuations in food supply from March-May and changes to equipment and procedures, it became more important than ever to be able to safely deliver healthy food to people experiencing barriers to food access.



PEDAL TO PLATE PROGRAM

50 MEMBERS BY APRIL 2021




*is our goal for the pilot year of this program.
We are halfway there!*

The Pedal to Plate Pilot Program launched in April 2020. By partnering with Shift Delivery Co-operative, this program was designed to help us scale the existing Rescued Food Box Program while decreasing our reliance on fossil fuels. Call it a win-win!

"Choosing to work with Food Stash to deliver reclaimed food to people, with zero emissions, is a natural fit. Food Stash Foundation and Shift Delivery Cooperative share the same vision for social impact in the area of food insecurity and reducing the reliance we have as a society on fossil fuels. Together we aim to shift the status quo of vehicle delivery to an innovative model that exemplifies environmental sustainability through green transportation and operations, while also increasing the access of healthy recovered food to more Vancouver citizens."

- Shift Delivery Co-op



“Everyone’s always smiling – no matter what the weather is – and it just picks you up.”
- Program Member 

Read [Perleen's Stash Story](#)



81,110 POUNDS

total of food distributed via food boxes

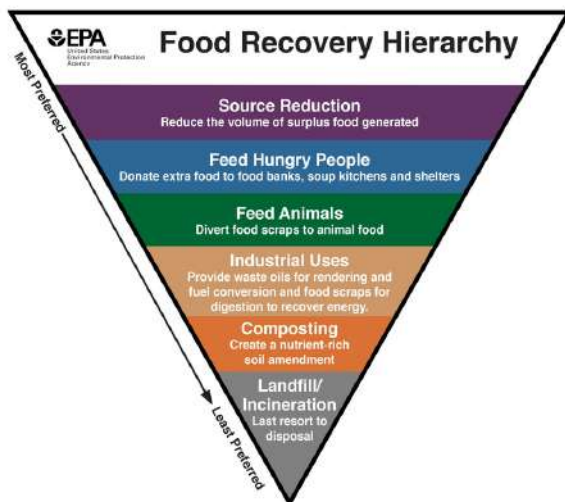
FOOD RECOVERY HIERARCHY



EST. 58,500 POUNDS

to pig sanctuary to date

The food that returns to YVR Prep must be sorted, ensuring quality control for our food boxes. During that process we end up composting about 3% of the food we rescue. For over 3 years, we partnered with Little Oink Bank Pig Sanctuary, who picked up the produce we could no longer use—arriving multiple days a week, rain or shine! In late July 2020, Little Oink moved to the BC Interior. We wish them the best and miss them dearly!



Now we are researching other ways use this 3% of food in alignment with the Food Recovery Hierarchy, in order to continue ensuring our operations are as zero waste as possible. Research has entailed a deep dive into on-site compost machines and local compost projects.

Stay tuned in 2021!



WASTE REDUCTION BEYOND FOOD RESCUE

- We reuse egg cartons from our community to repack eggs if their original cartons are soiled in transit;
- We reuse donated ice packs that would otherwise be discarded;
- We keep and reuse cardboard boxes and elastic bands for daily operations;
 - *All of these items are not trash, they're resources!*

**We diligently follow COVID-19 and public health protocols to ensure items are properly sanitized and/or isolated for over 24 hours to stop the spread of germs. When we do produce waste, we correctly sort it as recycling, organics or trash.*

COVID-19 RESPONSE

ADAPTING AND GROWING



Surplus Food and Food Business Outreach

- We worked with food businesses that had to close down in March to redirect their surplus product that would otherwise go to waste.
- Thank you: The Nosherie, The Banter Room, Hotel Belmont, Duso's, Yen Brother's, Pure Bread, Loafe Cafe, Jericho Tennis Club and more!

Rescued Food Emergency Meal Program

- In partnership with YVR Prep Commissary Kitchen and Vancouver Food Runners, we delivered 6,000 meals (made with rescued food!) to charity partners across Vancouver. Thank you to the Government of Canada & Community Food Centres Canada, as well as Nishal Kumar and his team at No Days Wasted.



COVID-19 Emergency Feeding Program

- With funding from The Giustra Foundation, meal preparation by Savoury Chef, and delivery of meals by Vancouver Food Runners, this program delivered 44,500 meals to vulnerable communities in Vancouver. What started as a 3-week initiative evolved into an 8-month program that Food Stash was proud to sponsor.

Grocery Gift Cards through Community Food Centres Canada

- With Government of Canada funding through the Good Food Access Fund of Community Food Centres Canada, Food Stash was able to distribute \$15,000 worth of \$25 Loblaws gift cards to members and charity partners.



United Way of Lower Mainland (UWLM) Local Love Food Hubs

- As part of UWLM's emergency response to COVID-19, Food Stash received emergency funding to support our food rescue operations and bring food to those who need it most.
- We continued to work closely with the UWLM food security team, picking up and delivering food to agencies as needed.

OUR TEAM

BOARD OF DIRECTORS

Andrea Gutierrez

David Schein

Leonard Schein

Jeremy Leal

Brianna LePiane

Paul Davidescu

Trish Kelly

Jason Attew

Jeff Guise

Matt Livingston

ADVISORS

Yvonne Huang

Sophie Kelk

STAFF

Julia Hunter

Maddie Hague

Kevin Piller

Céline Robert

Jayson Yauck

Mahjobeh Badakhsh

Chris Foster

Lowell Menorca

Amanda Lu

STUDENTS & INTERNS

Special thanks to Stephanie and Foster who joined us as part of the Canada Summer Jobs program as well as our awesome interns, Egypt, Andrea and Simran! We'd also like to recognize the following educational programs and classes we partnered with in 2020:

- UBC Social Science 410 - *Research on the intersection of COVID-19, race and food insecurity*
- UBC Urban Ethnographic Field School - *Student research and building partner surveys*
- Adler University Industrial and Organizational Psychology MA program - *Stash Story development*
- Pacific Community Resources Society - *Youth engagement and work experience*

VOLUNTEERS

Nancy, Andrea, Mona, Toshiya, Craig, Erin, Kerriann, Jason, Simon, Gloria, Kenny, Julie, Suzanne, Simi, Maren, Teale, Peter, Kirsten, Billie, Megan, Chris, Carol, Kirah, Stephanie, Alan, Aileen, Gurmehar, Anna, Jorah, Jack, Damien, Kurstin, Emilie, Macy, Marisa, Laura, Kendra, Michael, Tiffany, Guy, Alex, Billie, Carol-Anne, Manish, Jen, Sunil, Tiffany, Shamini, Anisa, Seline, Lyn, Paulin, Nelli, Kerry, Bonnie, Lauren, Michelle, Daisy, Shelly, Mikaela, Isabella, Louise, Lex, Jon, Abigail, Carey, Michael, Patrick, Emma, Linda, Jennifer, Stav

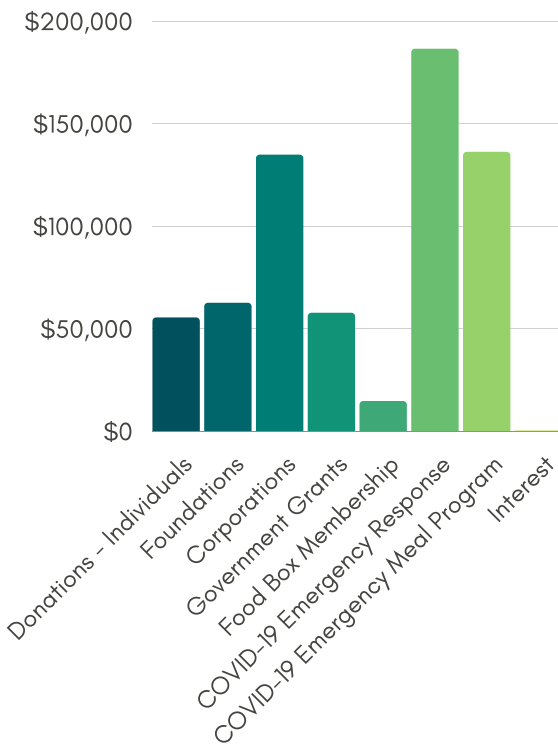


FINANCIALS

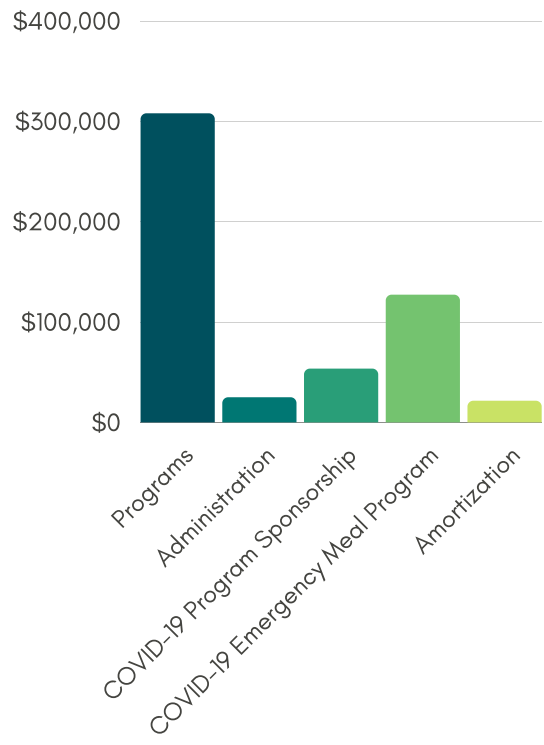
FISCAL YEAR

(OCTOBER 1, 2019 - SEPTEMBER 30, 2020)

REVENUE



EXPENSES



Total Revenue.....**\$687,054**

Total Expenses.....**\$534,105**

Purchase of Truck & Sprinter Van.....**\$103,764**

Excess of Revenue over Expenses.....**\$49,185**

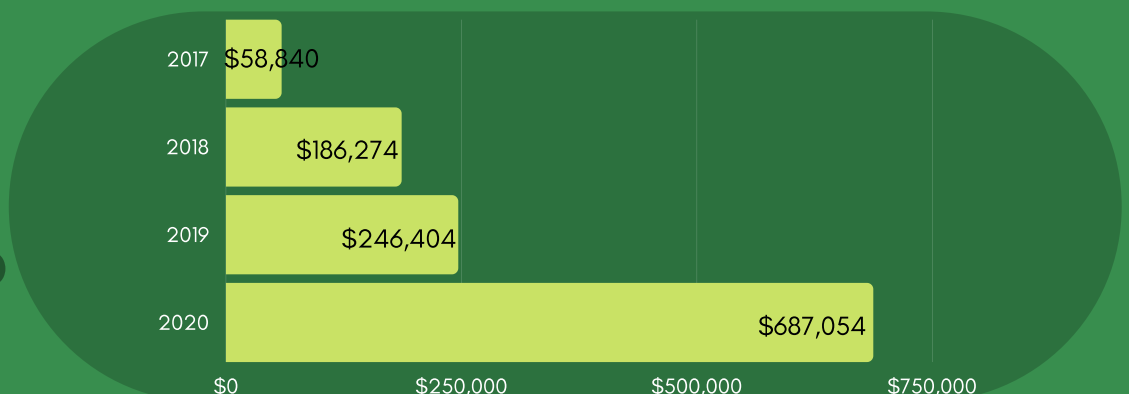
In-Kind Contributions

Food Donations: **\$2,014,818***

Volunteer Hours: **\$35,480**

*Based on \$2.60 per pound of food (Food Banks Canada)

REVENUE GROWTH 2017-2020



DONORS & SUPPORTERS

THANK YOU!



Buder & Findlay Family

Colleen and Jack Davis

Mel & Gari Davis Charitable Trust

David R. Bouskill

The Wolrige Foundation

Dennis and Kathy Meakin Family Foundation

The Highbury Foundation

Idea Foundation

Joanie McEwen and Irwin Nathanson

The John and Claire Nicola Family Foundation

Leonard Schein

The Synergy Fund, held at Vancouver Foundation



COVID-19 EMERGENCY RESPONSE DONORS



DONORS

THANK YOU!

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Andy Yu
Andrea VandenEnden
Anna Migicovsky
Annice Li
Ayesha Kanani
Basya Laye
Billie Lawrence
Blue Sea Foundation
Bram Lerner
Catherine
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David Ho
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Kathy Findlay
Kathy Greenberg
Kiwanis Club of Vancouver
Krista McComb
Leah O'Neill
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Trisha Rana
Trish Kelly
Tony Turco
Vicki Leung
Wendy Hanna
Warrington PCI Management
Xyleen Haban
Youth and Philanthropy Initiative Canada

& All donors who wish to remain Anonymous



LOOKING AHEAD TO 2021 & BEYOND



It's official - we've moved into our very own space in Vancouver!

This is a big move for Food Stash as we enter our 5th year in operation and it is a true testament to the power and support of community. This space will allow us to grow and continue to serve. We are excited for what's on the horizon!



Follow us on Instagram to join our journey @foodstashfoundation

FOOD IS TOO VALUABLE TO WASTE



WITH YOUR SUPPORT WE CAN
RESCUE MORE FOOD & FEED
MORE PEOPLE

DONATE TODAY

