Unlimited Pages and Expanded Features



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Food + Research 2015

Law and Policy Clinic

- Action-learning program for law students
 - Educate students by providing legal and policy experience
 - Serve clients and communities by addressing economic, environmental, health implications of food system





od Law & Policy As a Field

FOOD LAW & POLICY: THE FERTILE FIELD'S ORIGINS AND FIRST DECADE

Baylen J. Linnekin* Emily M. Broad Leib**

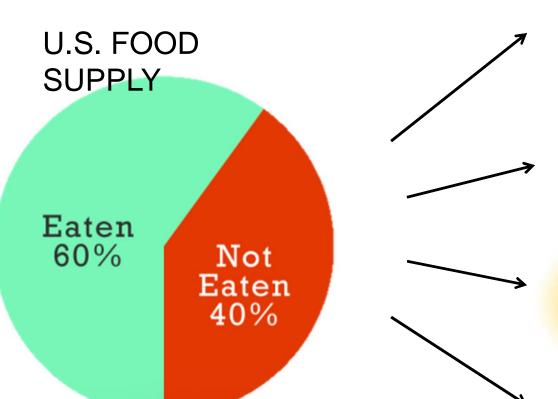
"'Food Law & Policy'—FL&P—is the study of the basis and impact of those laws and regulations that govern the food and beverages we grow, raise, produce, transport, buy, sell, distribute, share, cook, eat, and drink."

- 20 of the 100 top law schools offering FL&P courses
- 30 clinics at 23 law schools working on at least one FL&P clinical project

T major imiatives

- Food Policy Councils and Food Systems Planning
- Food Access & Obesity Prevention
- Sustainable Food Production
- " Food Waste

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~25 % of U.S. water use

4% of U.S. oil



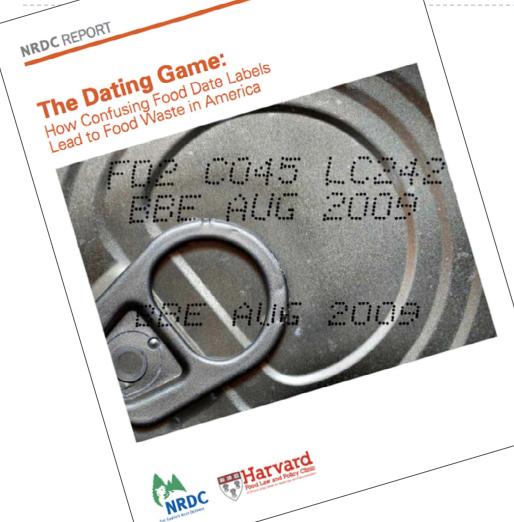
~15% of U.S. methane

Land use Pesticide use Water quality **GHG** emissions

At the same time, nearly 15% of Americans are food insecure



Expiration Dates



Every group that has looked at the rising rates of waste, from the U.N. to the NRDC to industry groups, has found confusion over expiration dates to be a leading cause of waste

Report available at:

http://www.chlpi.org/projects-and-publications/food-library

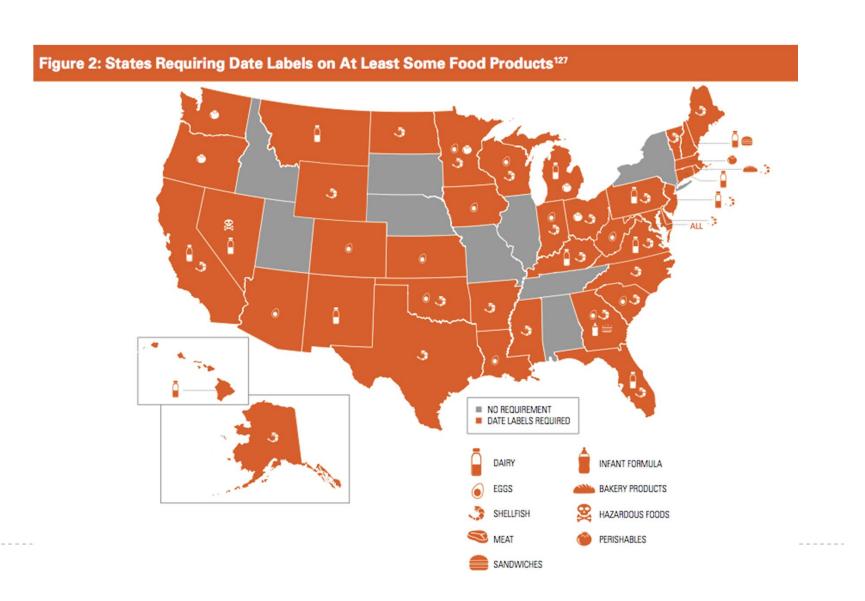


Stem - Federal

- No federal law or regulation
- Congress attempted in 1970s, but had no success
- FDA has chosen not to regulate because dates are not linked to safety



Current System - State



Current System - State





Significant Waste

- Expiration dates undefined in law
- Dates are generally manufacturer suggestions of quality
- Lead to significant food waste
 - ▶ Businesses → in 2001, \$900 million removed from supply chain due to date code expiration
 - ▶ Consumers → In United Kingdom, 20% of consumer waste due to date labels*

^{*}According to study of British households, WRAP, "Consumer Insight: Date Labels and Storage Guidance," 2011.

No safety benefits

- Mistaken belief <u>past-date food</u> is unsafe to consume
- Mistaken belief <u>pre-date food</u> is always safe to consum table 56: Consumer actions to keep food safe

Q: Now we have some questions on how you handle or prepare foods. Please indicate how frequently you do each of the following.

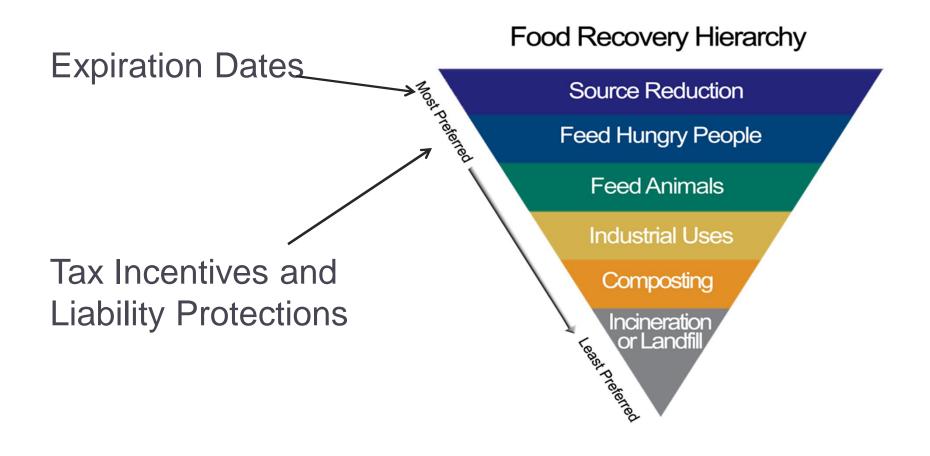
Number of shoppers: 1,026	2011				Every Time		
	Never	Occasionally	Fairly Often	Every Time	2010	2009	2008
Wash hands after handling meat	1%	4%	11%	84%	N/A	N/A	N/A
Keep area free of pests and insects	1	4	13	83	79%	80%	81%
Refrigerate promptly (within two hours)	*	4	15	80	78	74	78
Wash hands before handling meat	1	7	17	75	76	77	75
Keep raw meats and poultry separate to avoid cross-contamination	2	7	17	73	56	52	51
Use a store-bought produce or vegetable wash	7	9	11	73	13	8	9
Wash vegetables	1	6	21	72	76	74	76
Use antibacterial soaps	6	19	33	42	46	44	45
Discard food past "use-by" date	5	25	33	37	39	37	44
Thaw meat in the refrigerator	5	22	43	30	31	33	32
Cook to proper temperatures by using a food thermometer	27	22	26	26	33	28	30
Discard food past "sell-by" date	9	31	34	25	32	27	34
Discard food past "best-by" date	9	33	37	22	N/A	N/A	N/A

Establish uniform consumer-facing dating system

- Standard quality phrase on all products, % seshest before+
- Separate phrase for safety, such as %expires on+
- Consumer and industry awareness
- Support new technology



Food waste: Further Research





Thank you!

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www.chlpi.org/food-law-and-policy