



## WHO IS SACBREATHE?

### Our mission:

- Breathe California Sacramento Region is a nonprofit dedicated to improving lung health in California. Breathe is a team of people whose mission revolves around better air for all, cleaner transportation for those who need it most, and increased education in all things healthy lungs related.

### Community Engagement:

- Breathe is committed to our communities and the people who breathe Sacramento air every day. We strive to create a future of tobacco-free youth, clean transportation, electric cars for all, and pedestrian-friendly land use. We love getting to know our communities, so reach out to us with any questions or for the opportunity to volunteer. Let's help Sacramento breathe clean!

### Food Scraps & Recycling Program:

- The Food Scraps and Recycling Program is designed to reduce the amount of compostable and recyclable trash ending up in landfills. To aid in this effort and foster healthier lungs, SacBreathe teams up with local PreK-12 schools to educate students and staff on the environmental impacts of landfills and the benefits of composting. This work paves the way for a cleaner, more sustainable future.

### Get in Touch



- 📞 916 444 5900
- 🌐 <https://sacbreathe.org/>
- 📍 909 12th Street  
Sacramento, CA 95814



# ZERO WASTE

### Why the share cart matters?

Learn how the share cart helps reduce food waste, support students who need a little extra, and keep our school clean and caring. Whether you're a student, teacher, or staff member, your choices make a big difference!

**Sort it right. Share what's left. Support your school community**

## SUCCESS STORIES :

**Every snack shared helps reduce food waste, while nourishing students and fueling their focus in class.**

At Hagginwood, Team Lead Nora Gutierrez has seen firsthand how the share cart creates a ripple effect. She shares, "so much more food goes onto the cart to encourage students to get a little extra something instead of it going into the trash." With fuller bellies, students are more focused, moods are steadier, and challenging behaviors have become less frequent.





## IMPACT + BENEFIT



### Redistribute food

34.7% of TRUSD students live in low-income working families, highlighting the importance of using the share cart instead of sending edible food to the landfills. Did you know students are allowed to take items from the share cart home? **Tip: Encourage students from the after school program to take excess food home for a snack!** (source: [Kids Data](#))



### Kids are ready to learn

Studies show students perform better when good nutrition is provided. Utilizing the share cart gives student access to additional food when needed. **Tip: Let teachers and staff know that students can take food from the share cart as a classroom snack!** source: [National Institutes of Health - NIH.gov](#)



### Saves food

Californians send 2.5 billion meals worth of still-fresh, unsold food to landfills each year while 1 in 5 Californians do not have enough to eat. **Tip: Remind students to place unopened items in the share cart when they are walking through the lunch line!** (source: [CalRecycle](#))



### Healthier air quality

Under SB 1383, California has a goal to recover and donate 20% of edible food instead of sending it to the landfill to significantly reduce the amount of greenhouse gas emissions **Tip: Utilize your share cart to the best of its ability! Use this brochure to reduce the amount of perfectly edible food wasted at your school!** (source: [CalRecycle](#))



## IMPLEMENTATION

### Placement:

- A share cart is placed in the center of the cafeteria during lunch to maximize visibility and accessibility.
- Position for easy access during all meal service times.

### Share Cart Monitoring:

- The share cart is checked and organized for easy grab-and-go access.
- Items from home or partially eaten (e.g., bitten apples, peeled bananas) are removed and discarded.
- The share cart is wiped down and checked for cleanliness and contamination.

### Food Safety & Guidelines:

- When unsure about procedures, please consult with your supervisor.
- Nutrition Services Policy Binder is used as a reference (contains HACCP guidelines).
- Temperature and condition of items are checked regularly.
- Items above 40°F, damaged, or open are marked in Recovery Log as "Tossed".
- Unsafe food is never reused.
- Allergen awareness is practiced:
  - Peanut product remnants trigger full cleaning and sanitizing of the cart.
  - Extra caution due to students with peanut allergies.

### Common Food Items:

- Carrots from lunch/supper.
- Cereal or small muffins from breakfast.
- Most items are picked up by students during the day, leaving minimal leftovers.



## RE-SERVE



**Did you know** food placed on the share cart can be reused in food service? Follow these useful tips to safely save and reserve in the cafeteria line



### Use food handling procedures:

- Follow the guidelines in the Hazard Analysis and Critical Control Points (HACCP) found in the Nutrition Services Policy Binder.



### Inspect first:

- Check for any visible damage or contamination before attempting to clean or reuse any item.



### Use low-moisture sanitizer towel:

- Wipe down unopened items like cereal bowls or carrot packs with a sanitizer towel that is damp, not soaking, to avoid damaging packaging.



### Let items air dry completely:

- Allow items to air dry fully before placing them back into rotation to ensure safety and maintain quality.



### Separate sanitized items:

- Designate a clean area where sanitized items can dry and be held until they are ready for reuse.



### Track what goes back in:

- Keep a simple log or visual count of what's been cleaned and put back. This helps reduce waste and ensure supply levels.

