

Sofia Hoffman
Think Globally, Act Locally
Day 19: Food Waste

Dear Jerry and Pepe Cazares,

I have been working at Pepe's Taqueria for almost two years, and though most people rave about our huge portions I do not think I have ever seen someone finish a meal. We are packed on the weekends yet I bet more 1/3 of our food goes right back into the trash. On top of that, we have takeout. The amount of orders that are messed up and thrown out is too much. I have listened to you both talk about how much more expensive everything has become but I have a solution that could you both.

Last Cinco de Mayo we had over 25 orders that were never given out. We all took turns driving around trying to find homeless people that we could give food. If we worked with the Worcester County Food Pantry we would be able to give out this food in a safer environment. Though with the Bill Emerson Good Samaritan Act you cannot distribute food that has already been served we can reduce the waste from mistakes and excess. For example, every Saturday around 7 we will have a rush and need to make more trips even though we are not open Sunday. Instead of throwing all the leftovers out we can back them and bring them to the food pantry for them to be given out. You will be helping families get some food while also lowering the restaurants' impact on overall food waste. Though great for the environment, this is also great for business. With people seeing your social awareness it will only increase your business. Thank you so much and I hope we can work together to look for solutions to this global issue.

Here's to being a part of the change!
Sofia Hoffman

