



# Legislative Council Legal and Social Issues Committee

**Hearing date: 20 August 2024**

**Questions taken on notice**

**Directed to: SecondBite | FareShare**

**Received Date:** 6 September 2024

## 1. **Aiv Puglielli, p. 78**

### **Question asked:**

**Aiv PUGLIELLI:** Sure. With respect to that model of the mandate in terms of donating, like in the French model, do you have a view to that?

**Solly FAHIZ:** I think France also had a tax incentive that went hand in hand with that. I am quite sure, and I can provide the committee with some more information.

### **Response:**

There are 3 laws passed in France relating to food waste in the retail chain:

- **In 2003 *Loi Aillagon* was passed**, a law that introduced a tax rebate to businesses for in-kind donations, including food donations. Organisations can claim up to 60% of the value of the donation up to 0.5% of the gross annual profit. For food donations, the value of the donation is equal to the production of the cost of food.
- **In 2016, *Loi Garot* was passed**, which places an obligation on food distributors to take active steps to avoid the wastage of food in line with the waste hierarchy. Any retailer larger than 400m<sup>2</sup> must seek a partnership with at least one food aid organisation with whom to give their surplus food to. A retailer who does not comply can be fined ~\$2,400USD. Any food distributor who voluntarily destroys food so that it cannot be used anymore can be fined ~\$5,900USD.
- **In 2018, *Loi Egalim* was passed**. Building on *Loi Garot*, food retailers now must have a person responsible for the implementation of a plan that ensures a suitable level quality of donations is provided to food aid organisations. It is also mandatory for food wastage to be accounted for in the annual CSR reporting of the business.
- For more information, you can read the evaluation report by the Economic Affairs Committee [here](#)

2. **Renee Heath, p. 79**

**Question asked:**

**Renee HEATH:** From what you get out of them compared to what you invest. Obviously you would have to have land, you would have to have manpower – and then what do you get from it?

**Solly FAHIZ:** Yes, sure. I would say a few things. Some of our gardens are certainly longer standing and more advanced than some of our others. Some of these are quite new that have come on board. For FareShare it is certainly a great opportunity for a few things. One is providing volunteer opportunities. It is obviously an additional source of revenue for the organisation. Produce, for example from the Abbotsford garden, is absolutely used in FareShare meals. I would be able to provide the committee with some figures on what we get out of those gardens.

**Response:** FareShare gives away over 2 million cooked meals each year to hundreds of frontline Australian charities. It costs us only AUD\$2.50 to cook a ready-made meal loaded with lean protein and vegetables. One way in which we source vegetables and herbs for our meals is via our kitchen gardens. Using plots of disused land, at very low or no cost, the FareShare kitchen gardens grow culturally appropriate, seasonal vegetables to add nutrition and taste to Fareshare’s wholesome home-cooked meals. Not only are our gardens beneficial to the people who eat the produce grown at the sites, but our gardens also provide habitat for local native flora, plus valuable social connection and mental health benefits to the teams of volunteers who tend to them. In total, we have produced over 133,569 kilos of produce in our Victorian gardens this year.