

---

THE GENERAL ASSEMBLY OF PENNSYLVANIA

---

HOUSE RESOLUTION

No. 42 Session of  
2023

---

INTRODUCED BY KINKEAD, PASHINSKI, HILL-EVANS, MADDEN,  
SCHLOSSBERG, HOWARD, RABB, MERSKI, KINSEY, PISCIOTTANO, KHAN,  
SANCHEZ, CIRESI, HADDOCK, PARKER, NEILSON AND OTTEN,  
MARCH 21, 2023

---

REFERRED TO COMMITTEE ON AGRICULTURE AND RURAL AFFAIRS,  
MARCH 21, 2023

---

A RESOLUTION

1 Directing the Joint State Government Commission to conduct a  
2 study on the shelf life of food in this Commonwealth with an  
3 emphasis on locally grown produce and other agricultural food  
4 items.

5 WHEREAS, Nearly 40 million tons of food are thrown away every  
6 year in the United States, which is approximately between 30%  
7 and 40% of the American food supply; and

8 WHEREAS, On average, each resident of the United States  
9 accounts for 219 pounds of food waste, which mostly ends up in  
10 landfills; and

11 WHEREAS, Food waste is the largest component of landfills,  
12 making up approximately 22% of municipal solid waste; and

13 WHEREAS, In this Commonwealth, food is the most common  
14 material thrown out, accounting for 17% of all waste; and

15 WHEREAS, The economic loss of food waste equates to  
16 approximately \$218 billion annually in the United States; and

17 WHEREAS, Fresh fruits and vegetables make up nearly 20% of

1 food waste, milk accounts for 18% of food waste and grain  
2 products account for 15% of food waste in the United States; and

3 WHEREAS, Food waste is an enormous drain on our natural  
4 resources because 80% of our fresh water, 10% of our available  
5 energy and 50% of our land is used to produce food in the United  
6 States; and

7 WHEREAS, An estimated 22% of the total production of fruits  
8 is lost due to spoilage after harvest in the United States; and

9 WHEREAS, Food waste has a negative impact on the health and  
10 safety of residents of this Commonwealth and our overall  
11 economy; and

12 WHEREAS, One of the most important ways to prevent food waste  
13 is to implement measures to make sure that food lasts longer in  
14 restaurants, cupboards and refrigerators and on grocery store  
15 shelves and countertops; and

16 WHEREAS, There are many ways to help extend the shelf life of  
17 produce, including chemical and physical treatments, as well as  
18 special packaging that prevents spoilage and prolongs freshness  
19 of produce; and

20 WHEREAS, Prolonging the shelf life of food will reduce waste  
21 and increase profit margins for farmers and grocery stores in  
22 this Commonwealth; and

23 WHEREAS, Moreover, prolonging the shelf life of food will cut  
24 down on greenhouse gas emissions by decreasing the number of  
25 food shipments and allowing for more efficient farming  
26 practices; and

27 WHEREAS, Longer shelf life for produce and other agricultural  
28 food items means more stability for farmers in this  
29 Commonwealth; therefore be it

30 RESOLVED, That the House of Representatives direct the Joint

1 State Government Commission to conduct a study on the shelf life  
2 of food in this Commonwealth with an emphasis on locally grown  
3 produce and other agricultural food items; and be it further

4       RESOLVED, That the Joint State Government Commission issue a  
5 report of its findings to the House of Representatives no later  
6 than one year after the adoption of this resolution; and be it  
7 further

8       RESOLVED, That the report contain recommendations for  
9 improving the shelf life of food in this Commonwealth with an  
10 emphasis on locally grown produce and other agricultural food  
11 items.