



Food Waste by Sector: Foodservice

Food waste happens across the entire food system—this is a snapshot of food waste in the foodservice sector. All estimates come from ReFED and are based on 2024 data (*the most recent year available*). For more facts and figures, visit the [ReFED Insights Engine](#).

1

70.7 million tons of surplus food* were generated across the entire food system in 2024.

2

In the foodservice sector, 12.5 million tons were generated, accounting for 17.7% of the total.

- Of that amount, 12.4 million became food waste.
- 78.4% of food waste in the foodservice sector—9.73 million tons—went to landfill.

3

Surplus food from foodservice accounts for 63.6M metric tons of CO₂e released into the atmosphere per year.

- That's equivalent to eight billion 10-mile food delivery trips.
- Methane emissions—which are more potent than other greenhouse gas emissions—generated from the foodservice sector equal 793,000 MT.

4

Surplus food from foodservice was valued at \$157 billion dollars in 2024.

- That's equivalent to 14% of foodservice sales.
- Food sent to landfill has a valuation of \$122 billion.

5

The water required to produce the food lost in foodservice equaled 5.73 trillion gallons in 2024.

- That's equivalent to nearly 1000 showers per person in the U.S.

6

The equivalent of 20.7 billion meals went unsold or uneaten as a result of surplus food in the foodservice sector in 2024.

- The top three food types that go to waste are:
 - *Prepared Foods*: 11.2 million tons
 - *Dry Goods*: 268,000 tons
 - *Dairy & Eggs*: 223,000 tons

To see solutions for foodservice, visit ReFED's [Solutions Database](#). To learn more about reducing foodservice food waste, visit the [Foodservice Recommendations](#) page on the ReFED website.

*Surplus food is all food that goes unsold or unused by a business or that goes uneaten at home or restaurants—including food and inedible parts that are donated, fed to livestock animals, repurposed to produce other products, or go to any of the destinations represented in food waste.