

Marin Food Policy Council  
Meeting Notes  
August 15, 2017  
1600 Los Gamos, San Rafael

**Next Marin Food Policy Council meeting: August 15, 2017, 3:00 – 4:55 p.m.**

**Returns to the HHS Wellness Campus on 3240 Kerner Blvd.**

**Attendance:**

**\* = Voting members**

X	Alexandra Danino, SF-Marin Food Bank*		Laura Hettwer, HHS Public Assistance*
	Audrey Peck, Redwood High Sus. Ag, Pgm*	X	Lauren Klein, UCCE
	Becky Gershon, SF-Marin Food Bank*		Lorenzo Cordova, BOS*
X	Bonnie Nielsen, UCCE	X	Lori Davis, Sanzuma*
	Bonny White, West Marin Comm Services*	X	Madeline Hope, West Marin Waste Education*
	Casey Poldino, Zero Waste Marin*		Marv Zauderer, ExtraFood.org
X	Cio Hernandez, HHS Public Health*		Miguel Villarreal, Novato USD*
	Davis Lewis, UCCE	X	Mimi Choudhury, AIM*
X	Elaini Negussie, HHS Nutrition Wellness	X	Rachel Stover, HHS Public Assistance
	Gail Crain, CAM*	X	Reba Meigs, HHS Public Health*
	Gueidi Beltran, WIC*		Sheila Kopf, SF-Marin Food Bank
	Heather Bettini, CAM	X	Steve Schwartz, Interfaith Sus Food Collaborative*
	Janet Brown, AllStar Organics*		Susan Martinelli, WIC
	Jessica Bazan, YLI*		Teresa Fogolini, North Bay Children's Center*
X	Julia Van Soelen Kim, UCCE*		Terrie Green, Marin City Comm Services District*
X	June Farmer, Marin City CX3*		Veda Florez, Latino Marin*
X	Kathy Carver, ExtraFood.org*		
	Kathy Koblick, HHS Public Health		<i>Guests:</i>
			Barbara Abbott, SF-Marin Food Bank
			Molefi Thompson, Marin City CX3
			Jordan Garrett, Marin City Intergenerational Garden

*24 voting members + 10 alternates = 34 total*

**Welcome and Announcements – Alexandra Danino and Lori Davis**

- Cio: Leaving job with the County at the end of September (after 22 years). She will still work on the Equity Summit in November. Her position will be posted in the end of March.
- Alex: lots of strategic outreach happening with CalFresh, working with school districts; e-signature for clients to re-apply online is already successful.
- Lori: Sanzuma fundraiser on Sept. 14, all inclusive food and drinks and music for \$40.
- Steve: Interfaith Food with Alliance for Justice sponsoring a training on Sept. 19 on advocacy and lobbying through a 501(c)3; rules for non-profits. ISFC working with orgs in Alameda and Contra Costa counties.

- June: Health Fair in Marin City on Sept. 2 to raise awareness and get more men and women to go to the doctor.
- Elaini: Add Terrie Green to the September MFPC Agenda to discuss the Marin City greenhouse.

### **Council Business**

- Please sign up to bring snacks to meetings – arrive 10 min early and stay 10 min late to help with cleanup. No obligation.

### **Food Waste and Recovery (cont'd.)**

#### **Barbara Abbott, SF-Marin Food Bank**

- 6 million lbs of food distributed in Marin last year. Food Bank mission is to end hunger, byproduct is food waste lowering. Run 50 pantries in Marin each week. Heart of distribution is produce; typical week: 7-12 produce items, 18 lbs of produce and 30 lbs of total food (Farm to Family program solicits food from farms statewide). Group of solicitors (6) that live and work in the Central Valley and meet with growers and packers and coordinate salvaging excess produce and produce that doesn't meet aesthetic standards. Every week 15-18 tractor trailer loads of produce arrives, sorted and re-boxed by volunteers, ships out to pantries.

- Also grocery rescue: pick up from 16 Marin grocery stores; pick up ~1 million lbs of food/year. Meat and eggs sorted, re-boxed, and frozen, then divided up among pantries. Prevent food waste at the grocery level. (eggs frozen?)

- Waste at the food bank: dumped only under a million lbs in the past few years (about 2% of what they receive). Of that, only 180,000 went to landfill; all the rest to animal feed and compost.

#### **Kathy Carver, ExtraFood.org**

- ExtraFood.org started because of a deep care about hunger; advised that food recovery would be a great addition to Marin County. Modeled after SF Food Runners. Smallest donation they will accept is approximately 10 servings.

- 3.5 years of existence: picked up 1,200,000 lbs of food, serve 92 orgs that in turn serve 5,000 people a month, started 21 new food programs. Priorities: seniors, families with kids, food deserts. Operate 365 days a year. About 175 volunteers (minimum requirement is 1 food trip a month).

- Ask their recipients about their food needs (quantity, type, delivery date, etc). Donors: cafeterias, grocery stores, farmers markets, etc. When they find a match between a recipient's needs and a donor, that becomes a "food trip," which is posted online for volunteers to sign up for. Also spontaneous donations posted online, such as from caterers. When volunteers sign up for a food trip, they go directly from the donor to the "client" immediately (30 minutes or under) with food safety in mind (trained in food safe handling practices).

- Types of food: produce, dairy at sell by date, packaged food, perishable food, prepared food,

baked goods.

- Complimentary to Food Bank because pick up food where it's not cost effective for the Food Bank to do so. Refer some donors to the Food Bank.

- Impact: help non-profits reduce food waste so can redirect their funds for other programs. Try to expand their net by starting and partnering with new programs (ie: Spark Point Marin). Work with Miguel and Novato USD (recovered 9300 lbs from Novato USD in a couple years), trying to do similar work with San Rafael Schools (pick up food twice a week).

### **Madeline Hope, West Marin Waste Education**

- Involved with multiple sectors in West Marin. Food Banks supporting that community with the isolation (spatial and price) they deal with. ExtraFood.org at the San Geronimo Valley Community Center. Challenges: getting participation from West Marin businesses to get food to distribution centers. Working with Bovine Bakery which is supporting a food recovery effort. County assistance of Zero Waste schools is a big deal; there is a lot of food waste in our schools.

- Madeline is a waste educator with the county, watching what waste is generated and working on how to change that impact. Pt. Reyes Station is a large "gateway community" for tourists, managing the waste that is generated is a challenge. Working with all the stakeholders to figure out how to offset that, such as signage and education.- Disconnect between high quality food produced in the County and low quality food distributed through the schools. When services come from over the hill, it's a lot for folks to manage as residents and contractors because the area is so spread out.

- Policy opportunity: County can set the tone with issuing permits with a zero waste component to businesses or requiring trash permits for businesses generating waste (to assign some responsibility).

### **Casey Poldino, Zero Waste Marin (via Julia Van Soelen Kim)**

- The Department of Public Works Waste Management Division (WMD) manages the 23 Franchise Agreements they have with our haulers. These agreements include providing food and yard waste pick up to residents and businesses. They are currently rolling out compost services to Multi Family Dwellings or MFDs. Although they are starting to look at food waste recovery as opposed to compost, as the WMD, they have historically focused on proper waste diversion methods.

- Marin Sanitary Service runs a Food 2 Energy program with Central Marin Sanitation Authority (CMSA) that collects food waste from participating restaurants and grocery stores and converts the material into bio-gas that generates power to run CMSA.

- After researching the amount of food waste in schools, they created the Zero Waste Schools Program that launched in 2015. The majority of waste created in schools is paper and food. For example, they did a waste audit at Bahia Vista with H&HS during their summer program. 200 entrées were prepared. At the end of service, the 28 left over portions were thrown away. In the trash they found: 17 full/unopened milk cartons and 60 unopened burritos. 57% of the total waste weighed from lunch was food.

- Comment that this Food Audit may not have reflected the usual ratio because it occurred on the kids are free day at the County Fair, so many kids were not at school that day.

### **Panel Discussion and Q&A**

- How can we create opportunities for Marin folks to reduce waste and/or to donate food? ExtraFood and Food Banks send out quarterly Food Donor reports with stats to raise awareness (does it influence change?...). Food Bank is positioned largely as a business solution to food waste (rather than individual). Food Bank works with grocery stores on food safety education. Tax receipts provided to businesses providing donations. Pilot serving food family style at Shoreline Schools, Health Dept said individual portions had to be packaged, compromise is needed. Raising awareness about businesses doing good work would give them some free press – people like to be seen as contributing to a good cause.

- Policy opportunities at local or state level? MFPC role? A top reason for food waste is confusion over date labeling, which isn't regulated (manufacturers can label any date, so usually deals with quality not food safety). Only federally regulated food is infant formula. Lots of bills nationally working on this issue; Maine Bill (Food Recovery Act) example. National and CA Good Samaritan Act to protect donors. Tax incentives given to CA growers and packers are a big reason behind Farm to Family program's success. Mobile market/pantry would really help West Marin. Waste management should be built into permitting process for businesses working with food – plan that doesn't fall on the backs of the non-profits working on food waste and recovery. Earlier MFPC work on strategies? Marin Green Business has a waste plan built into their certification.

- Inventories at businesses to look critically at the food products they aren't selling. Professional development issue for food service folks. The issue of time: how long the kids have to sit down and eat (kids throw food away when rushed, want to leave lunch for recess, etc), and how much time food service staff has to provide food to how many students at how many schools.

- Policies about food quality? Food Bank mission is to fight hunger, but also has limited resources; won't accept soda, will choose to pay for sweet potatoes rather than processed snack foods. Will distribute cupcakes and chocolate etc to certain groups (not seniors and families). ExtraFood has the same mission; focuses on healthy food but will pick up baked goods from Safeway. Huge amount of baked goods waste because managers are pushing stores to stock the shelves with it. ExtraFood spreads out that type of donation carefully.

- Sonoma County Food Rescue Coalition to build a map on CropMobster, hopefully to grow to Marin County. Survey for food recipient orgs (ie pantries) to post what they accept and when, and then connect them with food distribution orgs.

### **CA FPC Update – Steve Schwartz**

- Californians Against Waste AB 1219 promotes donations to food banks (Good Samaritan law), MFPC can sign on support. AB 954 state legislation around food labeling mess, MFPC can take a

stand on that next week.

- Bill on wells did pass (Levine did vote for it thanks to pressure from the district)
- Universal sign-ups for summer lunch programs – MFPC could endorse.
- Effort to allocate for money for next year’s grant funding of food recovery programs through Cal Recycles, Steve to get a sample letter to MFPC Steering Committee to tweak.
- **Look for info in your email, respond if you don’t agree, Steering Committee to vote on them next week.**

### **HHS Update on Healthy Eating Active Living Initiative – Reba Meigs**

- Roadmap to ensure that all Marin has access to healthy eating and active living: children wellness, active living, and healthy food access (MFPC).
- Active living: Park Prescriptions, Health Hubs, Measure A funds for physical activity programming
- Healthy food systems: healthy food & beverage standards, CalFresh promotion, community gardens support
- Promote HEAL in early care and school enviro: school wellness and early child care initiatives
- HEAL stakeholders meeting to re-engage and develop action plans for HEAL 2.0. New collective vision to guide the work: no one in Marin should go hungry.
- Food Assistance recommendations based on MFPC work; a lot of the new direction stemmed from this Council and our reports.
- This has also shaped the HHS Strategic Plan.
- 22% of Marin children, 19% adults, 30% seniors are food insecure.
- Impacts of hunger are far-reaching (physiological and behavioral, health, quality of life, ability to learn in school)
- 3 buckets for HEAL moving forward: food access, food assistance, and food production
- Food Now Marin and food insecurity screen tools to determine need. Food Pharmacies and connecting food with clinics.
- Next steps: stakeholders are meeting in August, September is Hunger Action Month; time to decide how to act. Stay tuned for a larger community forum.
- **BOS presentation on 9/26 at 10am to adopt a Hunger Action Month resolution: invite MFPC members to participate in public comment portion. MFPC September meeting to coordinate the public comment portion.**

**Closing – Alexandra Danino and Lori Davis**

**Meeting adjourned at 5:00 p.m.**

**Next Meeting:** Tuesday, September 19, 2017, 3:00 – 4:55 p.m. at the HHS campus, Room 110