
California Food Policy Council

Food Policy Report 2019

In 2019, the eighth anniversary for the California Food Policy Council and the seventh annual report, we are doing something different. In previous years reports addressed what happened with Food Policy at the state level, in the legislature. This focus was a reflection of the Advocacy that we could do when we worked together.

However, we always had another equally important focus, one we described as Collaboration. Because work happens not only in the Capitol, but also in the counties and cities, the regions where our member councils and their members reside, we tackle food system change from the grass roots by sharing best practices to leverage each other's successes and grow stronger together

This year the CAFPC Food Policy Report focuses on our Collaboration. The 2019 report showcases the work of individual food policy councils that make up the network that is the California Food Policy Council. Its content is written by a large number of CAFPC members, expressing their own point of view and/or that of their council. It celebrates the diversity to be found not only within California, but within CAFPC and its member councils.

Each region has its own personality, its own

needs. Sometimes one region will lead, as Berkeley and its Food Policy Council did with its Urban Ag Ordinance. Sometimes we work in parallel, implementing a state law with local variants, as a number of member councils are doing working with the COOK Alliance to get the Homemade Food Operations Act adopted

across the state. And other times we work together, as we will have to do in working on a Sugar Sweetened Beverage Fee, as described in this report. There is no one way to work on policy.

As CAFPC moves forward, we will continue to evolve. We expect to strengthen our network, creating fluid structures to best change policy where it can be changed, to share best practices across regions,

those who went first sharing lessons with those who will follow. And we will continue to Advocate at the state level, working with allies who specialize in that arena.

This California Food Policy Report 2019 constitutes our first public sharing of this Collaborative model. Look for more reports, undoubtedly slightly different each time, in years to come.

Your California Food Policy Council Steering Committee
Peter Ruddock, Brenda Ruiz, Melanie Wong

The CAFPC Community

- 28 member food policy councils up and down the state have ratified our guiding principles to join the values-driven collective impact effort toward food democracy.
- More than 70 percent of Californians reside in communities represented by our member councils.

<https://cafpc933269949.wordpress.com/>

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CAFPC Guiding Principles



1. Ensures access to nutritious, culturally appropriate food as a basic **human right**. The CAFPC supports policies and practices that contribute to the establishment of food production and distribution systems that ensure easy access to healthy, sustainable, and affordable food and potable water in all communities.



2. Reduces health and income disparities and the concentration of resources, while upholding the dignity, security, and self-determination of all the communities it serves. The CAFPC supports **equity-enhancing** policies and practices that strengthen opportunities and benefits for disadvantaged farmers, workers, businesses and communities that experience disproportionate environmental, economic and health hardships.



3. Makes the healthiest choice the easiest choice. The CAFPC supports policies and practices that promote **health** and result in food environments that provide access to an abundance of affordable, fresh food choices, incentives to consume healthy, humane, local and California-grown foods.



4. Protects and restores our **environment** and vital natural resources, such as air, water, soil, biodiversity, climate, and wildlife and eliminates waste wherever possible. The CAFPC supports policies and practices that prevent resource degradation, encourage waste reduction and composting, promote conservation farming and reduce chemical inputs and energy use, while taking into consideration the need to ensure abundant production and economically viable farm and food businesses.



5. Supports a vibrant and diverse food and agriculture **economy** comprised of businesses of multiple scales that sell into local, regional, state, national and international markets, while creating strong linkages and benefits for our local and regional economies. The CAFPC prioritizes policies and practices that strengthen local and regional food and agriculture businesses as an effective way to deliver widespread economic benefits to small- and mid-scale producers, while achieving greater equity, health, access, consumer awareness and long-term connections between farmers and consumers.



6. Recognizes that a fair food system requires **functional immigration and labor policies** that uphold the dignity, safety, and quality of life for all who work to feed us. The CAFPC supports policies and practices that ensure living wages for all food system workers, including opportunities for advancement and ownership, and that expand employment in the food sector.



7. Recognizes the vital role of **education** in preparing our youth to become the next generation of informed eaters, producers, and food chain workers. The CAFPC supports policies and practices that build school food environments that are based on healthy, sustainably produced, California-grown food. We support curriculum that incorporates food literacy and garden-based education, promotes the links between producers and consumers, health, food, and the environment and gives children, families and community leaders the resources they need to learn about food production, nutrition, cooking and food economics.



8. Values our **farmland and fisheries** and the hard work and commitment of our farmers, fisherfolk, and ranchers. The CAFPC supports policies and practices that will protect agricultural land, rivers and oceans and provide the necessary incentives, resources, technical support and outreach to help beginning and existing producers to thrive economically while delivering healthy, affordable and sustainably produced food.



9. Operates within a **global** food system that generates economic, political, and market realities that impact the choices of California producers, food businesses, policy-makers and consumers. The CAFPC recognizes the need to reform global policies in order to remove barriers to a healthy, equitable, vibrant and sustainable California food system.



10. Requires that all food system stakeholders are engaged in the political process and in vigorous dialogue with each other at the local, regional, state and national level. The CAFPC encourages and actively engages in this dialogue with members of government, community organizations, academia, public health organizations, food producers, labor, food industry representatives, business, policy advocates and the public to create meaningful and effective **collaboration**.

Policy Profiles

CAFPC and its member organizations track and engage with food system statewide policies from proposal to passage, and monitor the impacts as they roll out in local communities. In this section we have profiled some of the policies CAFPC organizations have been involved with, in an effort to help illustrate what the implementation process can look like. Then looking forward, our members also share where some of the outcomes of these policies may be headed and invite you to join them to take action.

Sidewalk Vending after SB 946: A Case Study from Los Angeles

Rosana Franco, Policy Analyst, Los Angeles Food Policy Council member

In early 2018, then Senator Ricardo Lara (now California Insurance Commissioner) introduced SB 946, the Safe Sidewalk Vending Act. The bill allows local jurisdictions to develop sidewalk vending regulations as they relate to public health, safety, and welfare. Additionally, the bill decriminalizes sidewalk vending, a critical step in protecting sidewalk vendors, many of whom are immigrants. SB 946 was signed into law by Governor Jerry Brown in September 2018, thereby welcoming sidewalk vendors across the state into the formal economy.

SB 946 was successful in part thanks to the strong coalition that supported the bill, known as the California Street Vendor Campaign, made up of immigrant rights, economic justice, and faith-based organizations. The Los Angeles Food Policy Council (LAFPC) also sits on the steering committee of the Los Angeles Street

Vendor Campaign, which strongly supported SB 946 during the legislative process. Additionally, LAFPC garnered support for SB 946 from various organizations across California, including food policy councils such as the Sacramento Food Policy Council and the Oakland Food Policy Council.

Given that sidewalk vendors provide communities with delicious foods, including fruits and vegetables, LAFPC strongly supports street food vending. In communities across California, street food is a part of food culture and dynamic street life. In food desert communities, and particularly in the absence of healthy food retail development, food and vegetable sidewalk vendors fill a void by providing fresh foods to the local community.



Until the recent legalization of sidewalk vending, the City of Los Angeles was the only major city in the United States without a sidewalk vending permit program. In fact, it was the stories of arrests and harassment of Angeleno sidewalk vendors that inspired Senator Lara to introduce SB 946. Since the passing of SB 946, the City of Los Angeles approved an ordinance to issue sidewalk vending permits in 2020. However, challenges continue in the implementation process.

In addition to a sidewalk vending permit from the Los Angeles Bureau of Street Services, food vendors must also obtain a public health permit from Los Angeles County Department of Public Health. The public health permit requires operating out of a compliant food cart (though affordable approved designs are scarce), preparing food at an approved commissary, and imposes costly permit fees. With limited commissary spaces, the public health department is exploring new approaches to cart storage and food preparation.

It is important to understand that many sidewalk vendors are low-income entrepreneurs who need extra assistance to become compliant with public health regulations. Sidewalk vendors may have limited English proficiency and are largely immigrants, mothers (who may be single parents), elderly individuals, and members of socio-economic groups who have limited ability to cover these hefty start-up costs.

Sidewalk vendors are excited for the implementation of legalized sidewalk vending because it means that they can finally obtain a permit that will legitimize their business. However, sidewalk vendors still need technical assistance to go through the lengthy permitting process, which crosses multiple agency jurisdictions.

Furthermore, the City of Los Angeles and the County of Los Angeles need increased coordination to ensure that onboarding vendors into the formal economy is viable. For example, shading (such as umbrellas or canopies) is important from a public health perspective, as shades protect both food and sidewalk vendors from the heat, bird droppings, tree pollen and other plant parts. However, street services staff remain concerned about these objects blocking sidewalk access. Both jurisdictions should work together to ensure that sidewalks remain accessible to all, while also ensuring that food and vendors remain safe.

Moving forward, the Los Angeles Street Vendor Campaign will continue to work with sidewalk vendors so that they can enter the formal sidewalk vending economy. In particular, LAFPC has facilitated trainings on food justice and healthy food menu options.

Other organizations in the coalition are working to inform sidewalk vendors of their rights, connect them to financing options, and learn about other city requirements for obtaining permits.



New Berkeley Urban Ag Ordinance Cultivates Growing Food Together

Rob Bennaton, UC Cooperative Extension Bay Area Urban Ag Advisor and Eden Area Food Alliance member

On August 23, 2018, the Berkeley City Council adopted a newly revised Urban Ag Zoning Ordinance to further allow citywide food growing, provide criteria for city agricultural land use intensity, set local food sales/crops parameters, and guidance for associated agriculture - educational opportunities. For years, growing food on a Berkeley vacant lot was a rabbit hole complicated by incomplete agricultural land use zoning guidance. This ambiguity left city staff and residents to self-interpret statutes, despite increasing interest in urban farming that could bring neighborhood residents closer together. The Berkeley Food Policy Council, Berkeley Community Garden Collaborative plus the Ecology Center actively advocated for the new Ordinance, along with the Berkeley Climate Action Coalition, to name a few groups in support.

Previously in Berkeley, the Residential and Manufacturing Districts Zoning included statutes allowing some "urban ag" in residential areas, but food growing as an agricultural land use was minimally referred to, and mostly undefined by City of Berkeley's Zoning Ordinance criteria. That older ordinance allowed for commercial farming/gardening in residentially zoned lands as an accessory to a residential use. This meant a residential property with a house or apartment building on it could have a backyard garden supplying food to the neighborhood by sale or donation. Even an occasional produce stand was allowed, however, they were not permitted in other city zones, even on rare, residentially zoned-vacant lots, excepting Manufacturing (M) and Mixed Manufacturing (MM) districts.

In zoning statutes for those districts, minimal language specified ag land use limits, except for permit types based on land area occupied. In fact, the Berkeley City Zoning Ordinance defined neither "Farms," nor "Agricultural Uses," in any of its statutes before the amendment, thus, the new ordinance is more comprehensive and helpful.

The difference between the two urban agricultural land use intensity levels revolves around thresholds for:

- Parcel size: (less than or greater than 7,500 sq.ft. co-determines designation as an LIUA vs. HIUA land use). Greater than 7,500 sq.ft. requires an Administrative Use Permit (AUP).
- Lot coverage with accessory structures: (<20% of land can include coverage with a greenhouse or toolshed). Must also comply with Berkeley Accessory Buildings and Structures (Zoning) Chapter.
- Hours of farm and activity operation(s): 8AM-8PM, 7 days/week. An AUP is required for operations outside of these times.
- Group classes and workshops: Up to 20 participants allowed, up to three times per week. Classes and workshops meeting more often than three times per week would also require an AUP.
- Pesticide use is set as a defining threshold criteria for HIUA designation, fostering public notification and review through a corresponding AUP review process.
- Cannabis cultivation and small animal husbandry exclusion in Berkeley city farming, as covered under other regulatory statutes, and are not considered allowed urban agricultural land uses.

The City Council referred two distinct 2016 zoning revision matters to the Planning Commission, one on urban ag and the other on community gardens. Both sought clarity by defining city farmland uses, products, permitting, and accessory structures, and by setting food growing land use limits based on intensity of production and use. Prior Berkeley city farming regulations allowed limited sales of "non-processed edibles" without clear definition of allowable crops that could be sold, or guidance related to minimizing nuisance-causing agricultural activities (like manure smells and machine noises).

The Planning Commission streamlined inner city food growing regulations, recognizing

urban ag's social, economic and environmental benefits as contributing to the development of vibrant, multicultural, livable cities. Although the 2016 zoning revision issues were referred separately, the Commission chose not to separate urban farms and community gardens by definition, but by site criteria based on land use extent in production, size and intensity.

As a progressive policy, this combined category upholds urban farms and community gardens as potential community-agricultural education centers where neighborhood residents can also learn, for example, the benefits of locally grown produce, or how to save seeds for the next crop.

Amended urban ag zoning added statutes on urban farming operations, and recognized farming as an activity aligned with the Berkeley Climate Action Plan, fueling zoning reform. Indeed, Mayor Arreguin had been on the City Council when he initiated the Council's two referrals for ordinance revision back to the Planning Commission for review, and collectively, the Planning Commission recommended urban ag be an allowable citywide land use in late summer 2018.

A **Low-Intensity Urban Agriculture (LIUA)** designation includes community gardens or yards where small amounts of food are sold and food is allowed to be grown by right with a Zoning Certificate citywide, and without being subject to review hearings and excessive fees.

Conversely, **High-Intensity Urban Agriculture (HIUA)** includes urban food-growing land uses requiring higher levels of regulation and/or community input due to greater extent of scale, production for sales, and possible needs for increased regulation addressing food safety.

One additional policy and program models that show great promise are Senate Bill (SB) 732, a possible Urban Ag Element of General Plans. A second one includes municipal programs allowing urban lands cultivation, sometimes abandoned lands, as multi-jurisdictional urban ag land and open space access programs.

One set of examples on the west coast include San Francisco Recreation & Parks' Department's Community Garden and Urban Ag Programs. Green Thumb NYC, a municipal urban ag/horticulture and community garden program, now over forty years old is another example. These programs can pave pathways towards greater potential lands access for low income persons, and in some cases, have been implemented with means tests to support low income - access to available land for cultivation. As open space sites, they also can be places where inclusion of

environmental best practices like composting, attracting and supporting pollinators, and many water management methods can be done on site, demonstrated for public understanding and community educational opportunities.

Two additional policy and program models that show great promise are Senate Bill (SB) 732, a possible Urban Ag Element of General Plans, and municipal programs that allow for lands cultivation, especially abandoned lands, as multi-jurisdictional inner city-urban ag land use programs. One example is Green Thumb NYC, a municipal urban ag/horticulture and community garden program, now over forty years old. These programs can pave pathways towards greater potential lands access, and in some cases, have been implemented with means tests to support low income persons' access to available land for cultivation.



150 lbs of worms implementing SB1383, next page.

SB 1383: Composting as a Solution to Methane Emissions

Kournii Brown, Steering Committee Chair, California Alliance for Community Composting

In 2016, Governor Brown signed into law SB 1383, which establishes targets to achieve a 50 percent reduction in the level of the statewide disposal of organic waste from the 2014 level by 2020, and a 75 percent reduction by 2025. The law provides CalRecycle the regulatory authority to achieve the organic waste disposal reduction targets. From 2017 through 2019 the agency conducted rulemaking workshops to adopt regulations for increasing food waste prevention, encouraging edible food rescue, and expanding composting and in-vessel digestion of organic waste throughout the state. Jurisdictions, haulers, generators, and facility operators handling organic waste have two years to plan and implement the budget, contractual, and other programmatic changes needed to comply with the new regulations that become effective January 1, 2022. For more information on the law and its implementation, visit CalRecycle's SLCP page.

While some cities and counties in California already have curbside organics collection services, including food waste collection, many communities will need to implement new collection programs to meet these goals, in addition to providing adequate sources of organics recycling and edible food recovery capacity. Dozens of decentralized and locally-based compost operations are already springing up statewide to provide an immediate means of reducing methane emissions. CalRecycle is also helping build a robust organics recovery infrastructure by promoting landfill diversion efforts at all scales within SB 1383 regulations, and by designing grant programs to fund both small- and large-scale infrastructure development. Its most recent investment is a \$1.35m pilot grant that will launch in May 2020 to increase the

At a minimum, local jurisdictions will need to do the following in order to comply with SB 1383 regulations in terms of supporting community-based organics recovery work:

- Consult with community compost operations in facility capacity planning processes.
- Obtain funding for site development that expands local low-cost/low-infrastructure organics recycling capacity.
- Approve self-haulers that transport source-separated organic material to community composting sites.
- Promote and provide information to generators about waste prevention, community composting, managing organic waste on-site, and other means of recovering organic waste locally.
- Update any ordinances that prohibit a generator from preventing or reducing waste generation, managing organic waste on-site, or using a community composting site.

number of community groups operating small-scale composting programs in green spaces within disadvantaged and low-income communities, and to strengthen the capacity of those composting programs.

A few cities in California are following this directive to encourage community composting by offering financial incentives and resources for small-scale operations, removing barriers in the facility permitting process, providing hauling exemptions in franchise agreements, and supporting communities to build "craft compost" markets. Both the Los Angeles Food Policy Council (LAFPC) and the San Diego Food System Alliance (SDFSA) have been particularly successful in advocating for localized recovery efforts. San Mateo County and a few cities in Alameda County recognize the benefits of implementing these small-scale programs, and are interested in adapting lessons learned from LAFPC and SDFSA about how best to mobilize community alliances to support healthy soils and local food systems, educate city policymakers, and negotiate exclusions in municipal code and/or partnerships with franchised service providers.

Sugary Beverage Tax Campaign: An Epic Struggle for Food Justice & Health Equity

Michael R. Dimock, President, Roots of Change

Statewide passage of a tax on sugary beverages would be transformative. Such a tax could mean hundreds of millions of dollars in annual funding to deliver food justice and health equity programs in historically underserved communities. A bill, the California Community Health Fund, AB 138, (Bloom, Santa Monica), was proposed this past year, but AB 138 is now dead. Discussions among advocates and key legislators regarding the future vehicle are underway. The focus of those discussions is whether a new bill can win support of the chair of the Revenue and Taxation Committee, Assemblywoman Autumn Burke (Inglewood). She blocked the bill in that committee last spring, following a close but affirmative vote in the prior committee reviewing it, the Assembly Health Committee. Her stated rationale for holding the bill was insufficient language related to safe and affordable drinking water in urban communities, an important goal as well.

A proposed statewide ballot initiative for 2020 announced by the California Medical and Dental Associations in the aftermath of the Legislature's 2018 ban on additional local taxes on sugary beverages until 2032 never materialized. The ban was forced by the beverage industry which had qualified a measure for the 2018 ballot that would have banned all local taxes.

Many legislators saw this as not in the public's best interest. Legislators' ire seemed to create support for a statewide tax, which led Mr. Bloom to author AB 138, the only remaining vehicle for achieving a tax on sugar sweetened beverages. Many campaign organizers believe the underlying reason Ms. Burke and other legislators oppose the bill is that constituents in key communities are not voicing support for the tax. This is likely because the bill's language does not offer a clear description of how tax revenues would

be used to benefit low income people.

In a "Flipping the Table" podcast that aired in September, Dr. D'Artagnan Scorza, Executive Director of the Social Justice Learning Institute, clarified what he believes is needed to win community support and widespread constituent calls for passage of a tax. He suggests specifying the pathway by which the funds would flow to communities and identifying the array of specific actions that would benefit people in their neighborhoods. He proposes a localized education campaign in key parts of the state to inform people of sugary beverage impacts and to solicit from communities what they would want funded to improve health.

Dr. Scorza's strategy, supported by Xavier Morales of The Praxis Project, has led several members of the coalition seeking the tax, including Roots of Change and Latino Coalition for a Healthy California, to focus their energy and resources on engaging members of communities where they live. We will know in 2020 if the new approach changes the dynamics in Sacramento.



Homemade Food Operations: AB 626 / AB 377

Peter Ruddock, COOK Alliance, San Mateo Food Policy Council member

In early January newspapers asked the question, “If homemade meal sales are legal, why is nobody cooking?” The governor had signed the Homemade Food Operations Act (AB 626) in the fall of 2018 and it was set to take effect on January 1, 2019.

The main reason nobody was cooking can be found in the structure of AB 626, which is an enabling law. That is, it allows jurisdictions to regulate homemade food sales, but it does not require them to do so. This structure was not in the original version of AB 626. It was added later at the request of some counties, who felt it was an “unfunded mandate,” one that they could not afford to implement.

A second reason has to do with state health officials, who had opposed AB 626, but now having to implement the law, stated that they needed to “clean it up.” They proposed a new bill, AB 377, to do just that. AB 377 was a technical bill,

defining jurisdiction and clarifying food safety and Internet platform responsibilities. The sponsor of AB 626, the COOK Alliance, agreed to work with the sponsor of AB 377, the California Conference of Directors of Environmental Health (CCDEH). They quickly agreed on a bill and Assemblyman Garcia, the author of AB 626, authored it as well. He marked it URGENT and expected the governor to sign it by the summer recess.

In parallel, the COOK Alliance activated volunteer-advocates covering about half the counties in the state to start organizing for local adoption. There was great interest, but some uncertainty among counties about how to proceed, exacerbated by the fact that AB 377 might change things from under them. In April, Riverside County, the home of Assemblyman Garcia, began the process, assuming that they could correct an ordinance as needed. On June 6, Riverside passed Ordinance 949 permitting



Homemade Food Operations in the county. Two cooks were at the door of Riverside's Department of Environmental Health the next morning and were selling their homemade food before the month was over.

Other counties, however, decided to wait for passage of AB 377. This did not happen in June. The bill was slowed down in the Senate Appropriations Committee, where it would not be heard until Senator Portantino's amendment to permit some "third-party delivery" was taken. All the authors found this a difficult amendment, as they considered third-party delivery a safety issue. A compromise was reached wherein people with disabilities could request such delivery. The governor signed AB 377 on October 7 and it went into effect immediately.

The passage of AB 377 did get some counties to start implementation. As of the end of the year, Solano and San Bernardino Counties, and the City of Berkeley, which acts independently of Alameda County with regard to Environmental Health, have all begun the process of passing an ordinance. Cooks in those jurisdictions hope to be selling their homemade food early in 2020.

The effort to organize counties and begin implementation continues, led by the COOK Alliance and its volunteers. There has been little talk of

unfunded mandates, though there is talk from cities of the law affecting zoning without them having been consulted. Some health officials remain fearful of food poisoning, despite the fact that CCDEH sponsored AB 377 and supports the law. COOK Alliance volunteers include members of CAFPC. San Diego FSA, Long Beach Fresh, Humboldt FPC and Sacramento FPC are strong advocates for local implementation in their jurisdictions. Volunteers talk regularly and communicate online. Getting all 58 counties, plus a few jurisdictions that act independently, to opt in will take quite a bit of time and effort, but the plan is to stay the course until all cooks in California who want to sell homemade food are finally permitted to do so.



Early Childhood Nutrition and Senior Food Access: Legislative Opportunities to Combat Hunger

Jared Call, Senior Advocate, California Food Policy Advocates and Los Angeles Food Policy Council member

All Californians deserve opportunities to thrive and the resources they need to be well nourished. In the 2020 State Legislative session, California Food Policy Advocates (CFPA) is advancing policies that will help prevent food insecurity, alleviate poverty, and eliminate the stark inequities that harm many of our fellow Californians.

CalFresh for Seniors

Opportunity

The number of older Californians experiencing hunger continues to grow at an alarming rate. Nearly 40 percent of low-income Californians over the age of 60 are food insecure -- a 21 percent increase in the last 15 years.

CalFresh is the most effective anti-hunger program for the people it reaches. However, only 19 percent of eligible older adults are served by the program. California ranks last in the nation when it comes to enrolling eligible older adults. (CalFresh is the name California uses for statewide implementation of the federal Supplemental Nutrition Assistance Program, or SNAP.)

The complex and overly burdensome application and reporting process contributes to low CalFresh enrollment among older adults. By making it easier to enroll and maintain CalFresh benefits, we can safeguard older adults' abilities to live hunger-free and age in place with dignity.

Action

The state should:

- Create a simplified CalFresh application for many older adults and people with disabilities.
- Eliminate burdensome reporting requirements that cause many households to lose nutrition assistance even though they remain eligible.
- Ensure that all applicants can complete the CalFresh interview process by phone.

Early Childhood Nutrition

Opportunity

All children deserve access to the basic resources that support their success, including healthy meals. Unfortunately, for far too many of California's youngest children, healthy meals are just out of reach.

Preschool and child care providers want to do all that they can to help our youngest children, but stagnant wages and the high cost of living in California makes it hard to put fresh, healthy food on the table. Today, state funding for subsidized child care remains low and 70% of the child care workforce earns less than \$14 or \$15 an hour.

For over 35 years, California helped providers with the high cost of serving healthy meals by offering a supplemental meal reimbursement. But in 2012, as the state faced a major budget crisis, the funding was cut. Without adequate compensation from the state, many child care providers are unable to keep up with the cost of providing healthy meals. Today, only half of the state's child care providers and one-third of child care centers participate in the federal child care food program.

We can do more to prevent California's youngest learners from losing access to the nutrition assistance that was designed to support their success.

Action

The state should:

Supplement the federal reimbursement for serving healthy meals to children in preschool and child care settings.

Marin Food Policy Council Lays the Groundwork to Influence the Governor's Master Plan on Aging

Steve Schwartz, Executive Director, Interfaith Sustainable Food Collaborative and Marin Food Policy Council member

From 2017 to the present, Marin Food Policy Council has worked with the Interfaith Sustainable Food Collaborative, the Agricultural Institute of Marin (AIM), and Covia to facilitate improved public policy and internal organizational policies to facilitate "Policy, Systems, and Environmental" changes to enhance the local impact of CalFresh and the Senior Farmers Market Nutrition Program.

This was in conjunction with members' direct work to advance CalFresh enrollment, CalFresh nutrition incentives (e.g. Market Match), and the Senior Farmers Market Nutrition Program. Council members engaged in these other efforts: piloting medically tailored meals for seniors; serving homebound seniors and those with limited transportation with a mobile farmers market, AIM's "Rollin' Root"; and expanding home delivered meals and groceries.

The Marin Food Policy Council's focus on programs and policies that facilitate food access for seniors is supported by the Marin Community Foundation's Healthy Eating and Active Living (HEAL) initiative for Older Adults.

In 2018-19 the Marin Food Policy Council was funded to expand this work with a Collaborative

grant with Innovative Health Solutions from the Marin Community Foundation's HEAL initiative. Activity included coordination to facilitate implementation of the SSI-Cashout, also known as the CalFresh Expansion. This state-level policy change was approved in 2018 with support of the Marin Food Policy Council; it allows some 500,000 Californians, mostly seniors receiving Supplemental Security Income, to enroll in

CalFresh for the first time. The San Francisco/Marin Food Bank, represented by Council Co-Chair Alexandra Danino, was key in engaging the Council on the issue.

In 2019 the 'roll-out' was on the way and several council members worked to ensure promotion of CalFresh targeted to the newly eligible population. By the end of September 2019, more than 50% of eligible Marin participants had enrolled, according to the Department of

Social Service's "Data Dashboard" CDSS Data Dashboard.

This work lays the ground for bold initiatives ahead, and the timing couldn't be better. Governor Newsom announced a Master Plan on Aging by Executive Order early in 2019; it advanced in the fall with a process of soliciting ini-

The Marin Food Policy Council encourages other Councils to engage with the Master Plan for Aging in 2020.

More information can be found at:
<https://www.chhs.ca.gov/home/master-plan-for-aging/>

For a copy of proposals submitted by Marin Food Policy Council members contact:

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or steve@interfaithfood.org

tial concepts, forming stakeholder committees, and planning public forums for 2020. The Master Plan represents a unique, once in a generation opportunity to guide policy and funding for food access and nutrition programs statewide.

Marin Food Policy Council immediately began engaging with the Master Plan. Council members, Interfaith Sustainable Food Collaborative and Ceres Community Project convened with advocates from around the state looking to ensure the Governor's Master Plan on Aging addresses food access, a meeting organized by California Food Policy Associates in November. They advocated for expansion of the Senior Farmers Market Nutrition Program, support for medically tailored meals, and more. Formal comments were submitted to the California Department of Aging in December.

As the second oldest food policy council in the country, we know how challenging collaboration towards systems change is. For this reason, we close many of our meetings with words from Dr. Richard Levins, Harvard School of Medicine: "It's not easy to cross boundaries to adopt a whole-systems approach to health. It means leaving the areas we know well and venturing into fields where we have to depend on the expertise of others. It means learning unfamiliar concepts and mastering new tools to engage complexity. It means asking people to take health into account in making decisions that usually depend on other considerations. It may provoke controversy. It may make people we approach uneasy and even angry. It requires patience, imagination, courage, integrity, and a sense of humor."



Highlighting San Diego FSA



The San Diego Food System Alliance has seen dramatic growth and progress towards cultivating a healthy, sustainable, and just food system in San Diego County. This section highlights some of their key accomplishments and 10-year strategic planning initiative - San Diego County Food Vision 2030.

In 2012, the San Diego Food System Alliance (FSA) was founded to meet a need for collaboration across our county's food system.

By 2015, the Alliance had secured funding to hire one facilitator. In 2019, our team grew to eight full-time staff, our budget to \$1M, and our network to more than 150 members.

This growth didn't happen overnight—it was the fruit of a few seeds planted years ago and constantly tended to -- seeds that still require deliberate care.

As we've grown, we have learned that making time for visioning and strategic planning is critical to keeping our network engaged, our team productive, and our work intentional. As a result, this year we initiated key internal and external strategic planning initiatives:

- 1) a new Operating Strategy for our organization, and
- 2) a 10-year Vision to guide collective action for the broader food system we represent.

8 full-time staff

\$1M budget

150+ members

From our new Operating Strategy:

"The mission of the San Diego Food System Alliance is to cultivate a healthy, sustainable, and just food system in San Diego County.

We are a diverse and inclusive network that works across sectors to promote collaboration, influence policy, and catalyze transformation in the food system. Together we are working to create a food system that elevates social, environmental, and economic equity for all."

San Diego County Food Vision 2030:

From June 2019 through December 2020, the Alliance is working with our community on a 10-year plan for San Diego County's food system. The goal of the Vision is to develop objectives that will inform planning, policy, program, and investment opportunities through 2030 in support of healthy, sustainable, and just food. We have committed to prioritizing racial equity throughout the Vision to ensure that we create solutions that benefit everyone.

We invite you to join us or follow along.

Learn more at:
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Honoring Community Activists

Every community has its champions. Those rare individuals that seem to overcome adversity again and again, continually striving to make their communities a better place. The 2019 CAFPC Community Activists of the Year particularly stood out as being food advocacy stewards in their communities, and in their embodiment of the CAFPC values and mission. Below you will be introduced to these two champions of the California food system, Meagen Baldy & Carmen Herrera-Mansir.

Meagen Baldy is a passionate advocate for food sovereignty. She loves her community, loves food, and turns that love into action on a daily basis.

Meagen is a Hoopa Tribal member and lives in Hoopa, California, where she manages the Kin Ta Te Community Garden, hosts the YouTube channel Cooking Healthy in Indian Country, is the District Coordinator for Klamath-Trinity Resource Conservation District (KTRCD), a certified Master Food Preserver, and a mother of six.

Meagen started as a food activist interning for KTRCD and working with Community Sustainable Agriculture programs. She gained exposure to local foods, such as kale, taught herself food and nutrition, and



Meagen Baldy
Hoopa, California

learned how to integrate local produce with traditional native recipes to create new meals.

She actively engages in local and national discussions about the historic trauma of local

tribes, loss of identity, and the path to healing through replicating traditional food models into contemporary versions.

She regularly promotes the ideals of the Humboldt Food Policy Council (HFPC). She can be heard on Native America Calling, a national radio program, and the Food for Thought podcast.

Meagen was also an integral speaker at the HFPC's Food Summit and Food as Medicine conferences.

Lovingly known as the "Queen of Kale," Meagen can be found teaching classes to her community that demonstrate cooking with local, traditional, and even commodity foods. She also teaches hands-on food preservation classes.



Carmen Herrera-Mansir is the Executive Director for El Pájaro Community Development Corporation. As the daughter of a farmworker-turned-successful-entrepreneur, she has always been deeply drawn to creating opportunities for broader economic inclusion for underserved communities.

Under Herrera-Mansir's leadership, El Pájaro CDC has become a leading practitioner of effective and innovative micro-enterprise development for the Central Coast region and an influential voice in setting national policy.

With a mission of "promoting equal access to economic opportunity," El Pájaro CDC has supported the creation and expansion of thousands of thriving micro and small businesses in Santa Cruz, Monterey, and



Carmen Herrera-Mansir
Watsonville, California

San Benito counties with these technical assistance programs:

1) Empresari@: A 10-week, bilingual/bicultural business planning course geared to the 85% of aspiring entrepreneurs who identify as first- or second-generation immigrants.

2) Commercial Kitchen Incubator: The 9,000 square-foot shared-use commercial kitchen launched in 2013 and now houses 30+ food-based businesses. A co-packing and cooler operation to scale up local food offerings is under development.

These incubator services empower the disadvantaged to achieve their food entrepreneur dreams, diversify the range of local food products, and increase the health of the regional economy.

Herrera-Mansir and her team are working with fellow members of the Pájaro Valley Food, Farming, & Health Policy Council to establish a new farmers market that will partner food entrepreneurs with small farms to bring healthier fresh food options to Watsonville.



Snapshots from the Regions

The work done by food policy councils can make huge impacts on our communities, but opportunities to share the 'what,' as well as the 'how,' that leads to this work getting done, can often be limited. Enter the CAFPC Report, "Snapshots." In this section you will read about what some of our food policy councils are most proud of, how they have learned from their mistakes, how state-level policies affect cities and counties across California, and what some of the issues are that we can look forward to rallying together on in the future.

Since the passage of SB 1000 in 2016, the Planning for Healthy Communities Act, the Sacramento Food Policy Council has served on an Environmental Justice Advisory Committee to the Sacramento County planning department, and worked to draft the Healthy Food Access Policies contained in the new Environmental Justice Element. Passed by the Board of Supervisors on December 17, 2019, these policies will create a precedent for Sacramento to address the root causes of food insecurity, with leadership from the most impacted communities by requiring a that comprehensive County Food Needs Assessment and County Food System Action Plan be conducted and adopted for implementation over the next four years.



The Sacramento Food Policy Council will jump into implementation in 2020, engaging stakeholders and work with county staff to ensure that communities are involved in every step of the process to increase access in ALL neighborhoods and support fair economic opportunity across the food system.

~ Brenda Ruiz, Sacramento Food Policy Council president, and Matthew Bridges, Coordinator and Policy Advocate

The San Mateo Food System Alliance (SMFSA) hired its first Network Manager after 13 years as an independent, all-volunteer organization that was originally facilitated by Ag Innovations. Funding for the Network Manager position comes from San Mateo County Health and the San Mateo County Office of Sustainability, and is administered by the non-profit organization, Community Alliance with Family Farmers.

The SMFSA - which works on all parts of the food system from production to distribution and consumption to post-consumption food waste - focuses on how our food system can be more socially just, environmentally sustainable, healthy and economically prosperous for all county residents, including our rural and urban communities.

In September 2019, the SMFSA held a strategic planning retreat to determine our priorities for 2020.

Four priority areas were identified:
(1) Food Justice,
(2) Climate Resilience,
(3) Farm to School, and
(4) Big Picture Funding Innovations for our food system.

~ Samir L. Doshi, Ph.D., Network Manager for the San Mateo Food System Alliance

Food as Medicine allows providers in Monterey County to say to their patients that what they eat is as important as the medicine they take. As a Registered Dietitian, I've been fortunate to benefit from both being able to utilize the prescription produce program distributed by Everyone's Harvest and have patients receive medically tailored meals through a pilot project. Patients experience improved health outcomes but what they seem to identify with more is the support from the care providers and a sense that someone truly supports their overall health and well-being.

Everyone's Harvest manages five certified farmers markets, the first ones in Monterey County to accept CalFresh EBT. Building on our mission to increase food access, Fresh Rx was launched in 2014 and now partners with a variety of clinics. I am delighted that Everyone's Harvest has received a new grant from the regional health plan, Central California Alliance for Health, for the expansion of this much-needed program.

As a member of the Central Coast Healthy Food Access Committee of the Nutrition and Fitness Collaborative of the Central Coast (NFCCC), we are exploring policy changes and new avenues for utilizing public and private health insurance benefits to address chronic disease through healthy food interventions.

~ Sara Housman, MPH, RD, Salinas Valley Memorial Hospital, Everyone's Harvest board member and NFCCC co-chair

The mission of the Go For Health! collaborative in Santa Cruz County aligns with the aims of Senator Monning's SB 1192, Children's Meals bill to encourage healthy beverages as a measure to combat childhood obesity. This year we plan to educate restaurants that serve kids meals and the community about this change through our nutrition classes where we teach about making healthier beverage choices. We are also working with the Environmental Health Department to add healthy default beverages in kids meals to their restaurant inspection checklist.

A protocol is in the works for following up with any restaurants that are out of compliance. In conjunction with colleagues in the Pájaro Valley Food, Farming & Health Policy Council, we're planning to offer a positive incentive 'carrot' to recognize restaurants that have adopted healthy beverages in kids meals, through press releases, social media and other media outlets. While some details still need to be fleshed out, things are moving ahead. Now we have a tool for slowing down children's consumption of sugar-sweetened beverages.

~ Corinne Hyland, MPH, County of Santa Cruz Health Service Agency Public Information Officer and Pajaro Valley Food, Farming & Health Policy Council member



As the Food Program Director of the Del Norte and Tribal Lands Community Food Council (DNATL CFC), my focus is primarily on fostering the growth of a vibrant local food economy in one of the most remote and rural areas of California with some of the highest food insecurity rates in the state.

In the last few months I have been informing DNATL CFC and writing letters opposing the various federally proposed measures to cut SNAP benefits. If any of these cuts are enacted, it will further impact our already-stretched emergency food resources.

An exciting new program DNATL CFC rolled out in the latter half of 2019 is Food Rescue Del Norte. Funded by California Climate Investments and CalRecycle, this is the first food recovery program in the county. Del Norte throws away 3.9 million pounds of food annually.

We aim to rescue and redistribute 400,000 pounds by April 2021. We are closely collaborating with our Solid Waste Management Authority to ensure this program is sustainable after grant's end.

~ Amanda Hixson, Food Program Director, Del Norte and Tribal Lands Community Food Council member



In light of the increase of devastating wildfires in the state, a group of organizations in northern California hosted the **North State Food and Farm Convening**, a one-day event in Chico devoted to building a regional food system resilient to disaster. Partner organizations included Center for Healthy Communities, Butte County Local Food Network, Nevada County Food Policy Council, Community Action Agency, Center for Regenerative Agriculture and Resilient Systems, and the California Food and Farm Network. Activities included a panel on lessons learned from the 2018 Camp Fire and breakout discussions in the afternoon. The gathering drove home the importance of not only creating alliances between neighboring counties before disasters strike, but also cultivating relationships and leveraging resources between the northern and southern regions of the state.

Our goal is to continue these conversations by hosting quarterly meetings and creating forums to promote cross-county collaborations so we can better assess our community needs and assets and ensure that all our counties have a fire mitigation plan that doesn't neglect our shared food system.

~ Stephanie Stevens, Sustainable Food & Farm Conference Producer and Nevada County Food Policy Council Coordinator

2019 has been an excellent year of growth and deepening connections across our local food system and community. Long Beach Fresh set down deeper roots by establishing our advisory board and workgroups focused on Urban Ag and School Food, adding energy to our support of Urban Ag Incentive Zones, Good Food Purchasing and the Micro-Enterprise Home Kitchens Act.

We saw programs like our Crop Swaps, Long Beach County Fair, and the Foodways Summit continue to blossom and attract new 'pollinators' into our food scene.

We connected more closely with neighbors near and far through our mixers, an LB Gives campaign, Open Silo/LA Urban Ag Coalition events, Kiva Loans, and the California Food & Farming Network, and we shared our best practices further through podcasts, publications and conferences.

~ Ryan Smoler, Long Beach Fresh Co-Director



To combat the growing issue of excess food feeding landfills and not the 1 in 7 San Diegans who are food-insecure, the City of Oceanside funded the development of the Green Oceanside Kitchen. This state-of-the-art facility opened on June 23, 2019, and includes a 1,700 square foot commercial kitchen, a 500 square foot freezer that can hold about a semi-truck load of food, and an interactive demonstration kitchen for culinary arts training and education.

The facility is operated through a public-private partnership with a local non-profit, the O'side Kitchen Collaborative, and it recovers agricultural surplus from local farms, growers and gleaning organizations. The City of Oceanside aims to utilize the Green Oceanside Kitchen to foster a sustainable food system and offer culinary learning opportunities for both the job- and food-insecure populations of the North County community.

~ Colleen Foster, City of Oceanside's Environmental Officer, Green Oceanside Kitchen Program Manager and North County Food Policy Council member

In 2019, the Marin Food Policy Council examined the unique needs of local older adult populations and advanced policy opportunities as part of a multi-organization collaborative supporting healthy eating and active living for older adults in our county, who are disproportionately low-income, people of color, and food insecure. We supported the expansion of CalFresh to residents on SSI/SSP, worked to advance more effective distribution of the Senior Farmers Market Promotion Program in our county, and toured gardens at senior living facilities in the county.

Our co-chairs led our shared vision of community food security through their own example. Lori Davis (Sanzuma) rolled up her sleeves to build school farms. Alexandra Danino (San Francisco/Marin Food Bank) lent her unwavering support of CalFresh through the program's largest expansion in recent years as part of promoting the SSI-Cashout, which helped more than 500,000 California seniors access CalFresh for the first time, including some 1,200 in Marin.

~ Julia Van Soelen Kim, MPH, MS, UC Cooperative Extension Marin | Mendocino | Napa | Sonoma North Bay Food Systems Advisor, and Marin Food Policy Council member



O'side Kitchen Collaborative

CAFPC Members

The California Food Policy Council (CAFPC) is a coalition of food policy councils and similar organizations from around the state who work together on state policy and collaborate on issues common to the regions they comprise, sharing best practices to promote food system change, improve the effectiveness of local councils and strengthen the interaction among them.

Berkeley Food Policy Council
Central Coast Healthy Food Access Committee
Community Food Council for Del Norte
and Adjacent Tribal Lands
Eden Area Food Alliance
Food Policy Advisory Council serving
San Bernardino County

Food-Ag-Nutrition Network of Solano

Growing Local (Shasta)
Humboldt Food Policy Council
Kern Food Policy Council
Long Beach Fresh
Los Angeles Food Policy Council
Marin Food Potlicy Council
Mendocino Food Policy Council
Nevada County Food Policy Council
North County (San Diego) Food Policy Council
Oakland Food Policy Council
Orange County Food Access Coalition
Pajaro Valley Food, Farming & Health
Policy Council

Plumas-Sierra Community Food Council
Richmond Food Policy Council
Riverside Food Systems Alliance
Sacramento Food Policy Council
San Diego Food System Alliance
San Francisco Urban Ag Alliance
San Luis Obispo County Food System Coalition
San Mateo Food System Alliance
Tehama County Community Food Alliance
Yolo Ag and Food Alliance

We welcome your participation,
please write to:

info.cafpc@gmail.com

This document does not endorse or critique the positions taken by individual authors. Nor does it imply unanimous support of particular bills by member councils of CAFPC. Rather, we seek to provide a tool seeking to understand food movement priorities and to assist local food policy councils in making informed decisions related to their food policy advocacy efforts.

Member organizations which specifically endorse the 2019 Food Policy Report are indicated in **boldface**.

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