2018 Policy Recommendations
San Francisco Food Security Task Force

The Food Security Task Force makes the following recommendations in support of creating a food secure San Francisco:

**Funding Opportunities**
Analyze return on investment (ROI) from local food security interventions for nutrition-related diseases. Evaluate potential cost savings vs. current expenditures for emergency medical services.

Look for opportunities to identify, leverage and align city-wide funding sources, including the public, private and healthcare sector.

**Infrastructure Investments**
Support investments in infrastructure and capital improvements that are needed for the expansion of food programs.

**System of Collaboration**
Increase collaboration between public health and social services to develop a broader, client-centered, holistic approach to care and nutrition.

**Healthcare Integration**
Encourage healthcare providers to identify whether patients are food insecure. Strengthen the referral network so that providers can appropriately address the nutritional needs of food insecure patients through a care-coordinated model.

**Technological Innovation**
Leverage technology to transform the food system to a user-friendly system to increase enrollment, reduce wait times, enhance existing coordination for a client-centered experience.

Create a centralized dashboard that evaluates client experience, identifies gaps and creates an effective referral network to help clients access resources across the food system.

**Food Values**
Prioritize the availability of affordable, culturally appropriate, appetizing and nutritious food from sustainable and equitable food sources.

**City-Wide Campaign to End Hunger**
Galvanize diverse stakeholders to create a unified, city-wide campaign to end hunger in San Francisco. Organize a campaign to impact public policy and increase funding.

**Accountability and Analysis**
Increase the number of San Francisco Performance Scorecards that address food security. Scorecards provide the public with data-driven assessments of government services and overall city performance.
SF Food Security Task Force

December 6, 2017

Updates
2018 FSTF Report – Draft Outline

Content Synopsis

Section 1: Introduction

Section 2: Policy Recommendations

Section 3: A Network of Food Security
   Topic 1 (ex: school meals)
   • Significance
   • Developments since 2013
   • What’s Working Well
   • Current Challenges
   • 2018 Recommendations

Section 4: District Profiles
   1) All district map overlaid with percentage of residents at risk for food insecurity based on 200% of poverty
   2) All district chart with demographic data (ex: page 91)
   3) District Profiles
      a) District 1 (list neighborhoods)
         i) Map/list/chart of food resources in district?
         ii) Demographic chart
         iii) Infographic of top 5 takeaways/ challenges
         iv) Recommendations key to this district

Section 5: Get involved/ Take action

Section 6: Miscellaneous
   1) Glossary of Useful Terms
   2) Endnotes
   3) References
   4) Acknowledgements

Throughout: client stories and photos
Updated Project Timeline – FSTF assessment

• Review final 2018 policy recommendations / FSTF meeting Dec. 6
• Stakeholder/interviewee content review Dec. 6-15
  • Example: Food Bank reviews first draft of food pantry content written by Blain/Jeff
• Data review meeting December 15th 9-12pm (location: Fox Plaza, Room 910 9 am)
• Revisions with Blain, Anne and Paula Dec. 18-22
• Individual topics integrated into full report Dec. 22-29
• Report content emailed to FSTF for review Dec. 29
• Review and discuss report draft / FSTF meeting Jan. 3
• Edits and suggestions incorporated into draft Jan. 3-10
• Graphic design and proofreading Jan. 10-17
• Final review and comments solicited from Task Force Jan. 17-24
• Assessment ready to distribute by end of January

• Project Update
• Interviews with subject matter experts have been completed
• "Mini" reports have been created for 50% of content
• Goal for today: Task Force to provide final review of 2018 recommendations
• Next steps: Jeff (copywriter) will work with interviewees to review content and create a second draft
FSTF - Activities and timeline for 2018

• December 2017: 1. Assessment 2. Holiday Message
• January 2018: Finalize Assessment/Outreach Campaign
• February – April 2018: Strategic Planning
• April – June 2018: 1. Budget Request 2. Reauthorization
• July – December: TBD – based on Strategic Plan
DRAFT - Notes from 12-5-17 FSTF Data work group meeting:

Attendees: Anne Quaintance, Chester Williams, Michelle Kim, Meg Davidson, Karen Gruneisen, Cissie Bonini and Paula Jones

Next steps:

- Follow up to get additional data (ASAP) – see notes below for people volunteering to get additional data
- Integrate data into district profile master sheet
- Develop District specific recommendations
  - Need:
    - Program recommendations (Blain)
    - Final data sheet/district profile master sheet
    - Add health profile
      - City wide
      - District
    - Provide sample District Profile (use D3 since we already started this)
      - Include all data including health “hotspots”
      - Challenges
      - Recommendations
      - See if we can break into Resource, Access, and Consumption, or not and what is the best

Next meeting (December 20, 2017 – 1:30 – 4pm at DCYF offices, 1390 Market Street, Suite 900)

Notes on Data Presentation:

- Show whole numbers, then %
- Meg Davidson – type up notes on data methods for pantry data (for the data documentation)
- The group thought it was OK to use different years of census data if necessary

Data still needed (if possible- paula will do unless someone else is listed)

- Put unmet need if we have it (look at budget documents prepared by FSTF)
- Reach out to Project Open Hand for grocery data or HDM data (note: DAAS funds POH for congregate meals and some meals for adults with disabilities)
- SFUSD participation data (we have city wide, but would like by schools)
- Summer Lunch updates (Michelle Kim is doing)
- DAAS and CalFresh data (requested new data from Peri Weisberg – Senior Analyst from HSA)
• Age of Adults with Disabilities, especially 50+
• Add homelessness by race (can get from 2017 report)
• Income by race
• Adults with disabilities below 200% of poverty (look at DAAS assessment – will be different ACS years, but group said it’s ok)
• Employment (can add city wide if it’s all we can get)
• Households with Children by income
• IHSS (by age)
• Number of people eligible for CalFresh (Meg Davidson will ask Diana from SFMFB if she has at a more district level or a more granular level / zip code)
• Add WIC eligibility
• Add People without documentation
• Add meal data from the Department of Housing and Homelessness (Karen Gruneisen)
• Add AM snacks at SFUSD (Meg Davidson will get)
• Add # of sites for meals/snacks afterschool
• Call out Project Open Hand pilots
• Add SFMFB CSFP pantry data 12K/month (Meg Davidson will get)
• Add to the master data sheet SFMFB pantries by type
• Add EatSF vouchers and Market match (Cissie will reach out to Heart of the City and Ecology Center)
• Ask Meg Wall re: healthy retail food stores vs. unhealthy. Can we get by supervisorial district? The group wants to add it to the summary data sheet

Notes on Health Data:

*Note: the number for Native Americans are too small and are not shown on some of the data in the CHNA, but Native Americans have the highest health disparities

**Topic: Cardiovascular Health Chapter**

**Hypertension**
• Black/African Americans highest
• Hospital rates due to hypertension are highest in zip codes: 94124 (highest) = D10; 94102 second highest (D6, D5)
• % of adults who have been told they have high blood pressure (African Americans and Latinos are highest

**Topic: Diabetes Chapter of CHNA**
• Black/African Americans and Latinos have the highest rates of hospitalizations due to diabetes
• ?what is the difference between hospitalizations due to diabetes and hospitalizations for uncontrolled diabetes
• Zip codes of 94124 (D10), 94130 (D6) and 94103 (D6, D9, D8) have highest rates of hospitalizations for diabetes
Topic: Nutrition Chapter of CHNA

- 9.6% or more adults have less than 1 serving of fruit/vegetables a day
  - Bayview Hunters Point
  - Western Addition
  - SOMA
  - Chinatown
  - Visitation Valley
  - Lakeview
  - Financial District
- Soda intake among high school students (72.8 Latino)

Based on visually looking at map in CHNA Nutrition Chapter

Topic: Weight Chapter of CHNA

- Black/African Americans and Latino have highest % of adults that are overweight or obese (Zipcode data not available)
- % of students in 5th, 7th and 9th grades (Fitness Gram) with BMI in the unhealthy fitness zone (look up API data). Zip code data not available
- Need to make connection between obesity and food security if we use this.

Topic: Economic Environment Chapter of the CHNA

- Unemployment rate by race/ethnicity (2014) was highest among African Americans (18%), multi-ethnic (11.5%)
- % of Households living in poverty by race (from cheat sheet – need to find raw data table b)
  - Highest among African American and White (look at Figure H, p. 115 to get raw data).
- Median household income by race/ethnicity is lowest among African Americans, highest among Whites
- Median household income in the past 12 months, by household type is lowest for female householder, no husband present were lowest ($47,652) compared to median household income ($75,604)
Example of challenges in District 3:

D3 (Peskin) North Beach, Chinatown, Financial District

- District with the most households
- Highest % of seniors
- Highest % of seniors that are 85+
- ? % seniors living alone (see if DAAS has in assessment)
- % of Asians are above
- 3rd highest % of all residents living below 200% of poverty
- 2nd highest % of children below 200%
- 2nd highest % of seniors 65+ below 200% of poverty (more than %)
- 88% more hospitalizations for diabetes from 94133 (see DPH District Health Profile)
- 3rd highest (40%) of adults with disabilities as a % of adults (18-64)
- 3rd highest _______ adults with disabilities below 100% of poverty
- % of students attending schools in this district that are eligible for Free and Reduced meals is 2nd highest (73%)
SF-Marin Food Bank’s Food Sourcing Policy
SF Food Security Task Force
December 2017
Agenda

I. Why did we decide to write the policy now?
II. How does our policy impact the food we source?
III. How does the food get out into the community?
IV. How does our policy influence menu selection?
V. How does policy impact food on the shop floor?
VI. Next steps
Food Sourcing Policy-What is it? Why do we need it now?

1. Formalization of best practices that have been going on for years-Nothing new!

2. Practices can become part of institutional memory

3. Provides a basis for clear and consistent decision making
How does policy impact food we source?

Food Source by Type

- 75% Donated
- 15% Government
- 10% Purchased
What types of food do we receive?

Distribution by Food Type 16/17

- Fresh Produce: 65%
- Purchased Staples: Grains, Eggs, Meat Protein: 13%
- Protein: 8%
- USDA Staples: 5%
- Misc. Donated Items: 9%
- SFP Program, etc.: 9%
Examples please!
How does the food get out into the community?

Pantry Menus

**Staple Grains**
Rice, Pasta, Oats, Cereal, Tortillas

**Staple Proteins**
Chicken and Eggs

**Produce**

**Cooking vs Non Cooking Menu**

**Push Method**
How does the food get out into the community?

- Pull Method
  - Staple Grains: Rice, Pasta, Oats, Cereal
  - Produce
  - Protein
  - Assorted Items: Canned Food, Chips, Dressing, Cake Mix
- Shop Floor
How does the policy impact menu specifics?

Our menus:
• Are rooted in USDA’s Dietary Guidelines for Americans
• Aim to provide variety among five food groups
• Are respectful of participant experiences
  • Culturally appropriate
  • Access to cooking facilities
  • Nutritional needs for seniors, children
• Maximize our resources
• Acknowledge everything in moderation
• Are accompanied by recipes and cooking tips when appropriate
What does our Cooking Menu look like?

<table>
<thead>
<tr>
<th>Week</th>
<th>Produce</th>
<th>Protein</th>
<th>Grain</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td><img src="image1.png" alt="Produce Image" /></td>
<td><img src="image2.png" alt="Eggs Image" /></td>
<td><img src="image3.png" alt="Rice Image" /></td>
</tr>
<tr>
<td></td>
<td>*Individuals get ¾ dozen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td><img src="image4.png" alt="Produce Image" /></td>
<td><img src="image5.png" alt="Chicken Image" /></td>
<td><img src="image3.png" alt="Rice Image" /></td>
</tr>
<tr>
<td></td>
<td><img src="image4.png" alt="Produce Image" /></td>
<td><img src="image2.png" alt="Eggs Image" /></td>
<td></td>
</tr>
<tr>
<td></td>
<td>*Individuals get ¾ dozen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td><img src="image4.png" alt="Produce Image" /></td>
<td><img src="image5.png" alt="Chicken Image" /></td>
<td><img src="image3.png" alt="Rice Image" /></td>
</tr>
<tr>
<td></td>
<td><img src="image4.png" alt="Produce Image" /></td>
<td><img src="image2.png" alt="Eggs Image" /></td>
<td></td>
</tr>
<tr>
<td></td>
<td>OR <img src="image6.png" alt="Cheese Image" /></td>
<td><img src="image6.png" alt="Cheese Image" /></td>
<td>OR <img src="image7.png" alt="Crisp Rice Image" /></td>
</tr>
<tr>
<td></td>
<td>(2xqtr)/(1xqtr)</td>
<td>(2xqtr)</td>
<td>(1xqtr)</td>
</tr>
</tbody>
</table>
What does our Non-Cooking Menu look like?

<table>
<thead>
<tr>
<th>Week</th>
<th>Produce</th>
<th>Protein</th>
<th>Grain</th>
<th>Snack</th>
<th>Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>![Produce Image]</td>
<td>![Eggs]</td>
<td>![Bread]</td>
<td>![Snacks]</td>
<td>![Drink]</td>
</tr>
<tr>
<td>2</td>
<td>![Produce Image]</td>
<td>![Protein Option] OR ![Protein Option]</td>
<td>![Grain] OR ![Grain]</td>
<td>![Snack Option] OR ![Snack Option]</td>
<td>![Beverage]</td>
</tr>
<tr>
<td>3</td>
<td>![Produce Image]</td>
<td>![Eggs]</td>
<td>![Bread]</td>
<td>![Snacks]</td>
<td>![Drink]</td>
</tr>
<tr>
<td>4</td>
<td>![Produce Image]</td>
<td>![Protein Option] OR ![Protein Option]</td>
<td>![Grain] OR ![Grain]</td>
<td>![Snack Option] OR ![Snack Option]</td>
<td>![Beverage]</td>
</tr>
</tbody>
</table>
How does the policy impact food on our shop floor?

Shop floor inventory:
- Is driven by product availability and shopper preference
- Is analyzed and supported by our CHEW program
- Does not include sugar sweetened beverages nor candy
What kinds of food are on our shop floor?

Shop Floor Inventory Dec. 2016

- HNV: 50%
- MNV: 25%
- LNV: 18%
- NNV: 7%
How do we encourage health on the shop floor?

**Meat, Soup, Beef & Barley**

- **Price**: $11.10
- **Unit Price**: $0.93
- **Quantity**: 12/17.6 oz.

A GOOD SOURCE OF: Vitamin A & Protein

**ITEM 201133**
Next steps

Keeping the policy alive internally:
• Shared with board 6/13/17
• Review Feb. 2018 (6 months)
• Annual review thereafter

Sharing our MessageExternally with the Community:
• Policy is available on our website: http://bit.ly/2qMhH7u
• New banners on SF and Marin shop floors reflect our commitment
• Blog post in the works

Any Questions?
Thank you!

We are committed to providing nutritious Food for All

SF-Marin Food Bank