

APPROVED

San Francisco Food Security Task Force (FSTF) Minutes

October 6, 2021

Members present: Ave Lambert; Paula Jones (DPH Food Security); Geoffrey Grier (SF Recovery Theatre); Cissie Bonini (EatSF/UCSF); Kim Madsen (Project Open Hand); Tiffany Kearney (DAS); Jennifer LeBarre (SFUSD); Emily Cohen (HSH); Priti Rane (DPH-MCAH); Rita Mouton-Patterson (Hospitality House); Anne Quaintance (Conard House), Meg Davidson (SF Marin Food Bank), Michelle Kim (DCYF)

Also present: Lea Troeh (EatSF/UCSF); Michael Pon (UCSF); John McCormick (TNDC); Lauren Small (Leah's Pantry); Cindy Lin (HSA/Covid Food Coordination Group); Janna Cordeiro (Food as Medicine Collaborative); Veronica Shepard (SFDPH); Jason Pruett (ECS); Tommy McClain (HSA); Katie Ettman (SPUR); Anthony Khalil—Bayview Hunters Point Community Advocates(Bayview Community Co-op); Maya Bonner (Bayview-Hunters Point Community Advocates); Rupa Marya (Deep Medicine Circle); Guillermo Reece (SF African American Faith Based Coalition); Fiona McBride (HSA); Alexa Kielty (SF Environment); Kelly Gaherty (SF Environment); Janis Kim, (Rebecca Barajas (TNDC); Azaria Ford, Anthony MacCaulay (Meals on Wheels SF); Tammy Wong; Yessenia (SF Marin Food Bank); Carolyn Lasar (SF Market); Kayla Whitehouse; Raj Patel; Lauren Hall/DISH; Susie Smith (HSA); Monica Lopez; Charlotte Sáenz; Emily Leys

AGENDA ITEM	DISCUSSION	ACTION ITEM
1. Call to order	Cissie called the meeting to order at 1:32 pm	None
2. Welcome, member roll call, introductions, Cissie Bonini (Chair)	Cissie welcomed everyone and called member roll. Members of the public introduced themselves in the chat.	None
3. Approval of minutes from September 1, 2021	Corrections were noted: Remove Michelle Kim's name from the last meeting. Missing word from Jennifer Lebarre's comments. Ave Lambert moved to approve the meeting with changes. Geoffrey Grier seconded the motion. The motion was approved. Meg Davidson and Michelle Kim abstained.	Post approved meeting minutes to the website.
4. General Public Comment	Guillermo Reece from the San Francisco African American Faith Based Coalition (SFAAFBC) introduced himself, and the SFAAFBC which is a coalition of 21 churches that work collectively to support the health and wellness of their congregations. The SFAAFBC operates grocery and	None

	meal programs for their congregants. Mr. Reece has applied to be a member of the Food Security Task Force.	
<p>5. Farming is Medicine presentation, Dr. Rupa Marya (Deep Medicine Circle)</p>	<p>Dr. Rupa Marya presented on Farming is Medicine, and shared the framework utilized by the Deep Medicine Circle for Farming is Medicine: Land Rematriation to Indigenous People; Reframe Famers as Health Workers, Ecological Stewards; Grow Diverse Crops using Agroecological/TEK Methods; Partnering Food Hubs for Distribution; American Indian Cultural District, TNDC, UCSF; Creek Restoration for Salmon; Engage Healing Around Land Rematriation; Storytelling as Medicine; Evaluate Farmer Happiness, Stress, Health; Evaluate Soil: Microbiology, Fertility, Water Retention; Evaluate Water: Turbidity, Health; Ensure Salmon Health: Bring them back; Evaluate Dietary Pattern Change.</p> <p>Farmers are the front line health workers and should be viewed as such. Dr. Marya shared the partners in this work including Friendship House, TNDC, and the American Indian Cultural District. They are utilizing an agroecological framework with a change in power structure. There are two sites for job training: 38 acres in San Gregorio, 2 acres in at Mission Rock. Farmer Benjamin Fahrer is the Ecological Site Director and oversees the largest rooftop farm in Oakland.</p> <p>Dr. Marya presented recommendations for San Francisco: Commit 1% of Open Space to Farming is Medicine (which is 50 acres); Develop a Department of Urban Agroecology; Preference Indigenous, Black and other marginalized people for Employment; Partner with Local Indigenous Groups; Eliminate Hunger and Malnutrition in SF; Meet SF Climate Goals; Improve Public Health.</p> <p>Anne Quaintance asked is there are other cities doing this. Dr. Marya said that Alameda All In is run by the sheriff’s department and may not feel right for everyone. She hasn’t seen a city yet that merges agroecology with traditional knowledge. We should start by advancing indigenous communities.</p> <p>Kim Madsen asked if there are other roof top garden initiatives. Dr. Marya said that TNDC has made a commitment to this, and there is a 2 acre rooftop farm at Mission Rock. With climate events we need to have a food source closer and hyper local.</p>	<p>Post presentation to the website.</p>

	<p>Dr. Marya was asked how they are partnering with people. She said that they are starting small and working with AIDC and TNDC. In Oakland, they are working with POOR magazine and food pharmacies.</p> <p>Anne Quaintance asked if there is a cooperative model or reduced cost model? Dr. Marya said that they are trying to advance health and food as a human right, as well as how to bring reparations for the poor.</p> <p>Meg Davidson: Do you have estimates on how much food a 50 acre parcel can yield? Dr. Marya would need to get this from her team.</p> <p>Public comment: Janna Cordeiro :Do you have the capacity to expand your partnerships? At the SF Food as Medicine Collaborative we are partnering with 16 food pharmacy programs in clinics in 5 health systems in SF and Marin to provide food. We are exploring sourcing food directly from farms in the Bay Area and love what you are doing. Have you been in conversation with existing farms in SF— eg. Fang Farm in the Bayview (only USDA farm in SF) and Alemany Farm?</p> <p>Anthony Khalil: Impactful presentation and Vision, thanks. Have there been exploratory talks with Alemany Farm, Fang Farm or any other urban Farms in the City?</p> <p>Carolyn Lasar: Have you identified actual parcels of land in SF. Issues of toxics and remediations</p> <p>Dr. Marya said that some parcel of lands that could be used are golf courses and federal land.</p> <p>Rebecca Barajas:Shout out to Kain Na! The community food hub we're opening in Mission Bay.</p> <p>Monica Lopez:Thrilled to see this approach and project advance, EXACTLY what every urban center needs. Very exciting!</p> <p>Charlotte Sáenz: Its a groundbreaking model.</p> <p>Many people expressed their appreciation for the presentation.</p>	
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<p>6. Presentation on SB 1383 – Organic waste recycling and food recovery, Kelly Gaherty, SF Environment</p>	<p>Kelly Gaherty, Commercial Zero Waste Coordinator for SF Environment provided an update on food waste reduction, recovery, and how we’re implementing the new state law SB1383. She started with giving a summary of SB 1383 and then specific projects they are currently working on in San Francisco. California Senate Bill SB 1383- Signed by Governor Brown in 2016 to reduce methane, which is one of the most potent green house gases. The Bill sets an aggressive target for cities to achieve a 75% organics reduction from landfill by 2025. Food waste alone accounts for 17-18 % of total landfill disposed in CA all the while 1 in 4 Californians do not know where their next meal is coming from. This is why the next large CA has a 2025 goal is to capture 20% of edible food currently thrown away and get it to those in need.</p> <p>Food Recovery: The bill requires cities to work to increase edible food recovery 20% the edible food generated by food services businesses and redistribute to folks in need in CA. The Bill requires Large Generators (grocery stores, wholesale distributors, certain sized restaurants and more) to establish a food donation program with a signed agreement with a food recovery organization and report annually their pounds of donation to our department. Here is SF we have just over 1000 business we've identified that will be required to comply.</p> <ul style="list-style-type: none"> • the State is requiring every jurisdiction to conduct a capacity analysis to determine how much surplus food is being thrown out that could otherwise be eaten by food generating businesses, how much capacity food recovery programs have to accept additional food, and what resources are needed to recover surplus food for redistribution. About 3 weeks ago we sent out these surveys to over 1000 food generators and 390 food recovery programs and we are slowly getting the data which we will then report to the state. The survey is important because the data we gather can help us advocate for additional grants and funding to support food recovery programs with resources such as kitchen equipment, re Fridgeration, storage and more. • Thus far through the surveys, we are recognizing that food recovery programs often aren't recovering or rescuing a large portion of the food they are distributing. We would like to work with food recovery programs to hopefully increase their work in recovering food • If anyone here has ideas on how we can encourage food recovery programs to respond to our survey or if any of you would be willing to send out an email on our behalf encouraging these programs to respond we would appreciate it. The more data we get the more we can advocate. 	<p>post presentation to website</p>
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	<ul style="list-style-type: none"> • Get additional funding to support donation work to buy char broiler, fork lift, van <ul style="list-style-type: none"> • Need data in order to advocate for this <p>Next week SF Environment will be mailing out official letters and educational flyers to all food generators along with all the food recovery organizations. Food Generators are broken up by Tier 1 Generator (needing to comply by January of 2022) and Tier 2 generators required to comply by January 2024). The letters and flyers sent to food recovery programs focus on warning them about increased requests and how to comply when working with a Tier 1 or 2 Generator. We translated both the letter and flyer in Spanish and Chinese. We have also developed our SB1383 webpage, where both flyers are directing all recipients to, to find out additional information about the new law. We will be working on translating the website soon.</p> <p>The food generator letter</p> <ul style="list-style-type: none"> • Sending out notice letters and educational flyers to Tier 1 and Tier 2 generators as well as food recovery organizations and services – 1,030 Tier 1 (January 2022) and Tier 2 (Jan 2024)- • Working on a website for additional education and resources <p>In 2018, Cal Recycle our state agency awarded our department with a \$500,000 grant to begin Food recovery work. We had funds to provided food generating businesses with food waste prevention and food donation matching software. Our main target audience for the grant was tech employee cafeterias, hotels, large catering services and other large generators. However, with Covid there is a long pause in recruitment, we had to pivot our targe audience, and we were able to get an extension on the grant.</p> <p>Thus far we've signed on 9 businesses to the grant program helping rescue over 381,875lbs which is over 191 tons of food: SF Market; Grocery Outlet in Visitation Valley; CUESA; Eko Kitchen (Ethiopian restaurant); SFO Airport; Imperfect Foods; Gap, Inc.; Zuckerberg General Hospital; Yo Soy Ceviche</p> <p>In addition, we were able to designate specific funding from the CalRecycle grant for equipment purchases. The grant helped us purchase a van for Episcopal Community Services (ECS) which is used to pick up recovered food from SF Produce Market and other locations to feed 300,000 meals each year to individuals who are unhoused or supportive housing. We also purchased a new fork lift for SF-Marin Food Bank.</p>	
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	<p>Lastly, the grant helped us work with Farming Hope who manages a garden-to-table job training program for formerly incarcerated or homeless San Franciscans. Since the beginning of 2021, Farming hope recovered 12,066 pounds of excess food, provided 44,089 meals to , and offered 1,877 hours of paid culinary training to 13 apprentices. We assisted them in incorporating recovered food into their meal plan by establishing a partnership between Farming Hope and Imperfect Foods. They recovered food gets dropped off by Imperfect staff helping offset some of their costs. We were able to purchase some of their kitchen appliances such as a warming cabinet, charbrolier and a stove top.</p> <p>SB 1383 is going to take a lot of work to implement and to have food recovery become a regular, mandated practices by businesses throughout San Francisco. We look forward to gathering the survey data to work on expanding food recovery throughout the city which will help feed more of our community and reducing unnecessary waste resulting in climate change. We have a lot more to learn about food recovery, how to educate businesses on food waste prevention, and creating a strengthened infrastructure for edible food recovery and redistribution. For any questions, please contact kelly.gaherty@sfgov.org</p> <p>Jennifer LeBarre said that they are experiencing labor shortages and asked how the legislation will adjust to this? Kelly said that they are hiring contractors to educate, and there are talks about pushing the timeline out. It will be up to CalRecycle to push out the implementation.</p> <p>Jennifer LeBarre asked what conversations are happening with SFDPH related to keeping left overs and other issues related to food safety. Kelly said that they are having quarterly meetings with SFDPH and SFDPH is helping with the FAQs.</p> <p>Tiffany Kearny asked if “businesses” includes non-profits? Can Kelly present to DAS non-profits? Kelly said that it typically is for profit, but senior centers are included.</p>	
<p>7. Covid Food Coordination Unit update, Cindy Lin, HSA</p>	<p>Cindy Lin presented an update for the HSA Food Coordination Group, starting with the FY21-22 Covid-19 Food Budget. Budget Line Items • Community Partnerships include the amounts currently being RFP'd out of Total of \$12.85M • Citywide Food Support will increase from \$8M to \$10M to meet heightened needs of the community - Considering the Delta variant, eviction moratoriums, end of supplemental unemployment benefits, pace of economic recovery • I/Q Helpline will exceed previous forecasts as Delta variant brought on increased demand • Great Plates Delivered- any cost savings from program ending will first go DAS to cover needs of</p>	<p>post slides to the website</p>

	<p>clients served by GPD • Food Sovereignty- Mayor’s vision, will roll out soon as RFP in collaboration with HRC.</p> <p>Question to Cindy: Was health equity lens utilized when RFP's were being developed and if yes, in what way? What is the data by ethnicity how these funds are being distributed? Cindy let the group know that they will be able to share this information after the contracts are approved.</p>	
8. Food Security Task Force bylaws, Paula Jones, SFDPH	Paula Jones presented changes to the bylaws to extend leaves of absence from 4 months to 6 months. Anne Quaintance made a motion to adopt the change. Michelle Kim seconded the motion. The motion was approved unanimously. There was not public comment.	None
9. Vote for Chair and Vice Chair	The task force voted to keep Cissie Bonini as Chair and Paula Jones as Vice Chair. Cissie Bonini and Paula abstained.	Post the new bylaws to the website
10. FSTF Planning, Cissie Bonini, EatSF/UCSF	Cissie Bonini provided a summary of FSTF planning activities. There are levels of planning – short term and long term. The task force also provides annual recommendations for the Mayor and Board of Supervisors. The recommendations are also shared with city department heads to inform them as they develop their budgets. Cissie shared the budget schedule for the last year, showing that department budget submissions were due mid-February. Cissie recommended that the task force collaborate more closely with departments to avoid the add back process. This means that the timeline for the task force recommendations need to be accelerated. Cissie recommended that we create a survey and send to FSTF members and the community. The survey would assess threats/barriers and priorities. After this process, relook at the task force strategic priorities. We should also begin preplanning for the bi-annual Food Security and Equity report with SFDPH. We need to develop questions for the survey. Ave said that they can help. We also need to engage with key city departments. Emily Cohen said it was a good idea to engage with departments. Paula Jones and Priti Rane can help with setting up a meeting with DPH. Meg Davidson said that she will help out with all. Tiffany Kearney will help with DAS. Jennifer LeBarre said there will be opportunities for advocacy at the federal level in 2023. SDDT funding is another opportunity.	As stated
11. Food Security Task Force member updates	Michelle Kim: DCYF is currently running CNA to inform SAP and next funding cycle. We're currently in data collection phase that's leaning on community listening, focus groups, surveys, etc. Families and young folks experiencing food insecurity are voices we want reflected in the	None

	<p>CNA, so we're seeking opportunities to vet for appearing at partner's events for surveying, questionnaires, etc. Please share any upcoming events or opportunities that would be a good fit with Veronica Chew, veronica.chew@sfgov.org.</p> <p>The SDDT meeting on October 20th will include a presentation from the Controller's office and the Mayor's priorities.</p>	
12. Adjournment	Meeting adjourned at 3:25 pm	