

# APPROVED

## San Francisco Food Security Task Force (FSTF) Minutes

April 6, 2022

**Members Present:** Emily Cohen (Homeless and Supportive Housing); Priti Rane (DPH MCAH/WIC); Tiffany Kearney (DAS); Paula Jones (DPH Food Security); Michelle Kim (DCYF); Mei Ling Hui (Rec and Park/Urban Agriculture); Jennifer LeBarre (SFUSD); Anne Quaintance (Conard House); Meg Davidson (SF Marin Food Bank); Kim Madsen (Project Open Hand); Chester Williams (Community Living Campaign); Raegan Sales (Children’s Council); Geoffrey Grier (SF Recovery Theatre); Cissie Bonini (UCSF/Vouchers 4 Veggie – EatSF); Guillermo Reece (SF African American Faith Based Coalition); Meredith Terrell (Meals on Wheels San Francisco); Priti Rane (SFDPH – Maternal Child and Adolescent Health)

**Also Present:** Susan LeFever (DISH); Nafy Flately (Teranga); Lauren Hall (DISH); Katherine Sundt (La Cocina); Jade Quizon (UC Berkeley/Goldman School of Public Policy); Clare Nolan (Engage R+D); Meghan Hunt (Engage R+D); Lea Troeh (EatSF/UCSF); Arya C; Veronica Shepard (DPH Office of Antiracism and Equity); Anthony Khalil (Bayview Hunters Point Community Advocates); Cathy Huang (HSA); Cindy Lin (Food Coordination Group at SFHSA); Claudia Wallen (EatSF/UCSF); Emily Pham (Homeless Prenatal Program); Fiona McBride (HSA); Haley Nielsen (Farming Hope); Janna Cordeiro (Food as Medicine Collaborative); John, Kenneth Hill (ZSFG Social Medicine); Laura Urban (Children’s Council SF); Lauren Small (Leah’s Pantry); Sara Draper-Zivetz (SF Market); Susie Smith (HSA); Carolyn Laser (SF Market); George Gundy (GLIDE); Kathleen de Silva; Michael Pon (EatSF/UCSF); DeJanelle Bovell (DPH-Office of Antiracism and Equity); Liana Labarca (Tenderloin Healthy Co.); Mattie Loyce (DISH); Peri Weisberg (SFHSA), DeJanelle Bouvelle (SFDPH Office of Antiracism and Equity); Leila Perrard (DISH); Sara Draper-Zivet (SF Market), Jalal Alabsi

	<b>Agenda Item</b>	<b>Discussion</b>	<b>Action Item</b>
1.	<b>Call to Action</b>	Cissie Bonini called the meeting to order at 1:33pm	None
2.	<b>Land Acknowledgement</b>	Cissie read the land acknowledgement for the Task Force available: <a href="https://www.sfdph.org/dph/files/PoliciesProcedures/Land_Acknowledgment_PandP_DPH.pdf">https://www.sfdph.org/dph/files/PoliciesProcedures/Land_Acknowledgment_PandP_DPH.pdf</a>	None
3.	<b>Welcome, member roll call, introductions</b>	Cissie Bonini read the task force member roll call. Members of the public introduced themselves in the chat.	None

4.	<b>Approval of minutes from March 2, 2022</b>	Anne Quaintance made a motion to approve the minutes, the motion was second by Tiffany Kearny. There were two abstentions: Michelle Kim and Raegan Sales. The motion passed.	Post approved meeting minutes.
5.	<b>General Public Comment</b>	There was no general public comment.	None
6.	<b>Presentation - DISH &amp; La Cocina: An Equitable, Inclusive, and Innovative Food Partnership,</b>	<p>Emily Cohen (HSH) provided a brief background on supportive housing - the City has 8,000 units of supportive housing serving 10,000 formerly homeless residents.</p> <p>Presenters-Lauren Hall (DISH: Delivering Innovations in Supportive Housing), Katherine Sundt (La Cocina), Clare Nolan and Meghan Hunt (Engage R+D); Susan LeFever, DISH resident and study advisor, Nafy Flatley of Teranga, La Cocina entrepreneur and advisor.</p> <p>Katherine Sundt from La Cocina shared that the problems to solve: needing to fill revenue streams that disappeared due to the pandemic (ex: office catering non-existent), and addressing growing community food security needs they've seen since opening their location in the Tenderloin.</p> <p>The program addresses a two-side equity challenge</p> <ul style="list-style-type: none"> <li>- Supportive housing residents in San Francisco face persistently high levels of food insecurity, resulting in challenges in maintaining good physical and mental health, housing stability, and community wellbeing. While many food programs exist to serve residents, there is a lack of consistent funding and on-site programs that provide accessible, high-quality, and culturally relevant food. <ul style="list-style-type: none"> <li>o Residents in PSH are predominately older adults, with a range of disabilities ranging from complex medical conditions to severe mental health challenges and substance use issues. BIPOC populations are significantly overrepresented in the homeless population in PSH, as well as in PSH.</li> </ul> </li> <li>- Working-class women of color and immigrant women are often excluded from the mainstream job market, including the formal food industry. Many low-income women successfully start and operate their own informal food enterprises.</li> </ul>	None

		<p>However, they face large risks and significant barriers to entry into formal industry due to insufficient financial and social capital that supports asset-building.</p> <p>Two SF Organizations involved:</p> <ul style="list-style-type: none"> <li>- DISH: La Cocina - Women led Food Hall in the Tenderloin (TL) <ul style="list-style-type: none"> <li>o DISH serves formerly homeless adults with complex health challenges living in supportive housing in the Tenderloin in San Francisco. In order to qualify for housing at DISH, all residents must have been chronically homeless, and have a persistent health condition ranging from chronic illness such as HIV and heart disease, mental health disorders such as schizophrenia, and/or chaotic substance use resulting in extreme vulnerability.</li> <li>o 30% of residents are African American while just 6% of the SF population is African American (as of 2019 U.S. Census Bureau estimates), showing that people of color have been severely impacted by the white supremacist bias in this country that has driven the homeless crisis</li> </ul> </li> <li>- La Cocina: Breakdown of entrepreneurs in partnership <ul style="list-style-type: none"> <li>o 94% Women, 94% people of color, 70% immigrants, and 100% low-income.</li> <li>o Goal is to create revenue the entrepreneurs can count on.</li> </ul> </li> </ul> <p>Two-Pronged Equity Solution</p> <ul style="list-style-type: none"> <li>- Residents benefit from a flexible, free food delivery system that is accessible, high quality, and culturally relevant. Food security and a sense of community and human dignity all contribute to housing stability.</li> <li>- La Cocina entrepreneurs grow their businesses with stable revenue, skill-building, and culinary autonomy. These self-sufficient businesses support entrepreneurs, their families, and the city, in addition to giving back to their community.</li> </ul> <p>Meghan Hunt, Research Consultant for Engage R+D: Shared an Overview of what has been learned.</p>	
--	--	--	--

		<ul style="list-style-type: none"> <li>- DISH residents and La Cocina entrepreneurs have been working with us on a participatory evaluation of this program. On the DISH side, a group of resident advisors have been involved in designing our study, from creating research questions, to piloting and distributing a survey that we are launching this week. We hope to have results from the survey and interpret them together in May.</li> </ul> <p>Susan LeFever, DISH resident and study advisor, shared what has been the impact of the La Cocina program on her and other residents. The program has been a tremendous help. Learning to budget our income and having the food created really helps especially when you don't have your own kitchen to cook in. Sometimes people donate what they don't want but you can tell the meals from La Cocina are cooked with care and love.</p> <p>Meghan reviewed some of the research questions including: Does the program decrease hunger? Is it easy to get? How is it make residents feel?</p> <p>Susan shared that someone's thinking about them and taking time to prepare the meal as well as deliver it.</p> <p>On the La Cocina side, they have also been working with a group of advisors on our study design and doing interviews with other entrepreneurs to hear about the impact of the program. Nafy Flatley of Teranga, La Cocina entrepreneur and advisor Teranga has been a part of the DISH program since the beginning of pandemic (2020). Providing for communities in the TL has been helpful to provide income. Without the program they, and a lot of other businesses, would need let go of employees or even completely shut down. The program boosted income, confidence in skills, feel part of community/giving back to community, and supporting our families. Example: Scaling the process of cooking; making skills for 350 people vs 30. If not themselves, then they know someone suffering from food insecurity. When making a dish, Teranga ensures residents don't need to keep looking around for another meal.</p> <p>Meghan thanked both Susan and Nafy for sharing their stories, then shared that the team is launching a survey of DISH residents to hear more about their experience with hunger and the La Cocina meals; The results won't be available until May. They also sent out brief survey for DISH residents in January annual tenant survey and asked three questions</p>	
--	--	--	--

		<p>about the accessibility, cultural relevance, and quality of the food. They received very positive feedback echoing some of what Nafy and Susan shared.</p> <p>Lauren Hall from DISH reinforced: Food Is Key to Health &amp; Housing</p> <ul style="list-style-type: none"> <li>- Housing is just the first step to recovery from homelessness. Residents must pay rent and then lack sufficient resources for food. Community meal programs have a ripple effect on overall stability of residents and their community. Without adequate nutritional support, goals for wellness and stability remain out of reach for many. While Shelter In Place hotels and emergency shelter programs provide free lodging and meals, Supportive Housing does not include food as a core service which is destabilizing for residents. Supportive Housing residents are qualified for meals due to age/disability yet have additional hurdles to individually access nutritional support. Many still reliant on emergency food programs.</li> </ul> <p>Katherine Sundt: Support for BIPOC Women Entrepreneurs</p> <ul style="list-style-type: none"> <li>- Why this program is significant: Supports BIPOC women entrepreneurs and their employees (ex: steady revenue, culinary autonomy, and jobs); supports success of Tenderloin-based businesses; creates opportunity for community-building with Marketplace as hub.</li> </ul> <p>Lauren reinforced that this is a successful, cost-efficient solution for improving the health and well-being of vulnerable populations while supporting the economic recovery and sustainability of BIPOC women-owned businesses</p> <ul style="list-style-type: none"> <li>- The DISH and La Cocina partnership have proven to be a successful, cost-efficient solution for improving the health and well-being of vulnerable populations while supporting the economic recovery and sustainability of BIPOC women-owned businesses.</li> <li>- Successful privately funded innovations during COVID provide a roadmap for future City policy on food security.</li> <li>- Food security efforts align with multiple City Department priorities, yet we lack a clearly resourced plan to address hunger in Permanent Supportive Housing.</li> </ul>	
--	--	--	--

		<ul style="list-style-type: none"> <li>- Permanent Supportive Housing targets the priority population for existing resources and programs could be adjusted to ensure access for many of the City’s most vulnerable utilizing PSH’s existing staffing and infrastructure.</li> <li>- Small food business owners, particularly low-income WOC, who were hit the hardest, are still feeling the effects of Covid/remote work and need steady revenue opportunities to survive and allow for growth and innovation.</li> </ul> <p>Discussion questions presented: How do we demonstrate this is a success? How might we work with the Food Security Task Force to advocate for this program? What additional information do you need?</p> <p>Geoffry Grier highlighted Lauren’s collaborative work and support for the initiative.</p> <p>Janna C asked in the chat, “Are you looking at mental health impacts –e.g not having to stress as much about getting food, cooking PLUS the impact of the quality, feeling cared for as Susan said. This seems very important. Are you specifically looking at mental health impact?” Lauren H responded: [There is] Limited ability to collect insurance information, as they are not a service provider. Anecdotally, observed a decrease in behavior that may need to be de-escalated and acknowledged exactly how to measure this has been beyond their scope. Spoke with Dr. Hell from UCSF about her approach, but don’t have access to the concrete health data on people’s experience; Megan H shared that the survey currently employed addresses this [mental health impact] in a few ways: Two questions asked in the survey are: ‘How food affects day to day life and knowing I can get a La Cocina meal can help me think about other things’ and ‘Having meals makes it easier to live in community’. Measuring an increase in morale or decrease in conflict are measurements helpful for measuring community experience. Raegan Sales followed to highlight an appreciation for partnership and collaboration while she encouraged the speakers to explore our recommendations to BOS (Board of Supervisors), align to ask for the same things, and use it to help your case. Anne Quaintance thanked everyone; stated that the program is in alignment with what has been advocated for (additional program support for those living in supportive housing); Anne finished comment by stating that this is a great piece to move forward and is confident they will find funding after the pilot.</p>	
--	--	--	--

		<p>Jennifer LeBarre asked: How can entrepreneurs quantify how they're supporting other local businesses as well as their own? Megan responded anecdotally that all food is high quality; nothing mass-produced or frozen and asked Nafy to chime in about local foods and ingredients. Nafy F added they work with local grocery stores and farmers markets as all ingredients they use are 100% organic. Delivery businesses are sourced locally as well.</p> <p>Paula Jones: Thanked everyone for their work, shared an appreciation model for the pilot.</p> <p>Public Comment:</p> <p>Janna C asked Megan to share evaluation tools then shared the following comment for the Food as Medicine Collaborative:</p> <ul style="list-style-type: none"> <li>- Food as Medicine Collaborative: Providing food pharmacy gift cards. People shared they felt cared for and special because food was made well and available. Janna shared excitement about ability to connect patients with the marketplace. Nafy shared she observed an increase in happiness and beauty within community. Hopes city will support the programs and the people benefitting it from now.</li> </ul> <p>Meghan offered to share evaluation tools as well as study results with Task Force when ready.</p> <ul style="list-style-type: none"> <li>- Janna C. asked in the chat: What is the per meal reimbursement? Katherine S responded in chat: The baseline cost per meal is \$10.00 plus tax, delivery fee, and admin fees. Janna C responded again in chat: Reimbursements are higher than usual, people urged for this during the onset of the pandemic, so people get paid to make food and receive quality food; Anne added to chat: \$3.50 to \$5.00 per meal used to be expectation for nonprofit food providers; Jennifer also added to chat: About \$4.75 this year for lunch [school meals]; Tiffany Kearny noted in the chat: The average reimbursement rate for DAS nutrition partners is quite a bit higher than the rates referenced in the chat; Jennifer and Tiffany responded in chat: Agreed; Janna responded in chat: I second that approach as a community member.</li> </ul> <p>Ken asked in chat: Is this program apart from Takeout Today? Cindy Lin responded in chat: This program by DISH and La Cocina is not the same as the Takeout Today Program; Lauren added in chat: Thank you Cindy for clarifying, and for all your work.</p>	
--	--	--	--

		<p>Veronica Shepard asked the following question in the chat: Truly appreciate this presentation. As you are addressing equity and entrepreneurship, we know that people living in San Francisco must earn a minimum of \$75K to sustain themselves. How is this being addressed from your organization? Katherine S responded in chat: Thank you Cindy. @Veronica Shepard, thanks for your question. The cost of living in San Francisco certainly is a huge challenge for La Cocina entrepreneurs. We have this in mind when we formulate costs for programs like these are the reason our cost per meal and admin fees are higher than some comparable programs. Our meal cost and fees reflect the true cost of a fresh, wholesome, and culturally appropriate meal. Program is expensive but they're getting paid what they need to get the job done.</p> <p>Praise and celebratory comments shared in the chat from Meg D, Meredith T, Meghan H, and Janna C.</p>	
7.	<p><b>Project update - Reimagining Food Security in San Francisco: Exploring approaches from other cities, Jade Quizon, Goldman School of Public Policy at UC Berkeley</b></p>	<p>Jade Quizon presented high-level overview of completed work.</p> <ul style="list-style-type: none"> <li>- Literature Review: 19 documents read and reviewed (Documents include food security assessments, assessments on food policy councils, and case study reports.)</li> <li>- Purpose: <ul style="list-style-type: none"> <li>o Understand the context: food security in San Francisco and background on the SF Food Security Task Force</li> <li>o Understand food policy councils: purpose, policy priorities, organization structures, best practices</li> <li>o Understand the potential food policy council scan have on creating a healthy food system</li> </ul> </li> </ul> <p>Interviews Completed:</p> <ul style="list-style-type: none"> <li>- 9 Interviews have been conducted: <u>3 SF Org &amp; Agencies</u>: HSA, API Council, TNDC; <u>1 Research Institution</u>: John Hopkins Center for a Livable Future; <u>4 Food Policy Councils</u>: Los Angeles Food Policy Council, Baltimore Food Policy Action Coalition, Prince George's County Food Equity Council, and Montgomery County Food Council; and <u>1 UC Berkely Grad Student</u>: Samantha Smith, MPP.</li> </ul> <p>Additional Interviews:</p>	<p>Post presentation to the webpage. Schedule Special Meeting.</p>

		<ul style="list-style-type: none"> <li>- 5 Interviews scheduled: <u>2 San Francisco Based Orgs</u>: Mission Food Hub and Booker T Washington Community Service Center; <u>3 Food Policy Councils</u>: Philadelphia Food Policy Advisory Council, San Diego Food System Alliance, Food Policy Manager, and the City of Austin.</li> </ul> <p>Interview Questions for San Francisco organizations cover the following: Role of City Government, Improve City and community relationships, what does food sovereignty look like, Input on new structure, and elaboration on survey responses; Interview Questions for Food Policy Councils cover the following: Origin story, Community engagement or interaction with government, Membership: structure and compensation, Policy priorities, and focus on food sovereignty and equity.</p> <p>Lessons Learned</p> <ul style="list-style-type: none"> <li>- <u>Political Will</u>: Consistent government support offered by City leadership is crucial to the success of a food policy council or any food-related organization; <u>Funding</u>: A lack of funding to support staff and membership can result in restricted capacity to pursue policy change or implement programs; <u>Staff</u>: The number of full-time staff required to run an effective food policy council is unknown, but it is known that having no staff is a challenge.</li> </ul> <p>Best Practices</p> <ul style="list-style-type: none"> <li>- <u>Information sharing/network</u>: One of the most valuable functions of an FPC as it facilitates collaboration and relationship building; <u>Use data and stories</u> to combine quantitative information and experiential data to support priority areas; <u>Cultural knowledge brokers help</u> provide and interpret data, statistics, and policy; <u>Re-define policy work</u> to understand what counts as "policy work"? Engage in "upstream", agenda-setting efforts and "downstream" implementation efforts.</li> </ul> <p>Remaining Questions</p> <ul style="list-style-type: none"> <li>- Best options for San Francisco: City Office, Intercity Agency Working Group, Coalition outside of City government, Resident Advisory Board, or Others?</li> <li>- Who should lead the change?</li> </ul> <p>Question, comments, and feedback from Task Force Members:</p>	
--	--	--	--

		<p>The task force member expressed appreciation to Jade for reaching out to groups, setting up meetings, and being incredibly informative. There was a question about whether group shared failures. Jade Quizon acknowledged the lack of tried and true/universally sound structures for a council. Political will and staffing are highlighted as important factors.</p> <p>The task force requested a Special Meeting to review the research results and discuss next steps.</p> <p>Public Comment:</p> <p>John McCormick inquired about how the structure of other Food Council meetings accommodate community members availability, incorporate community feedback, and prioritize community voice, and whether community members are paid. Jade found examples of community members being paid.</p> <p>Jade added her contact email in the chat: <a href="mailto:jvquizon@berkeley.edu">jvquizon@berkeley.edu</a></p>	
8.	<b>HSA Food Coordination Group update</b>	<p>Cindy Lin from HSA provided the following update:</p> <ul style="list-style-type: none"> <li>- All RFP opportunities have closed. The office is still undergoing negotiations</li> <li>- Food Empowerment Market RFP Closed yesterday. There is no update yet but hoping to enter grant agreement June 1<sup>st</sup>.</li> </ul> <p>Public Comments: None</p>	None
9.	<b>FSTF Recommendations – update on meetings – Cissie Bonini, EatSF/Vouchers 4 Veggies</b>	<p>Cissie thanked everyone and asks for recommendations link to be added to the chat.</p> <p><a href="https://www.sfdph.org/dph/files/mtgsGrps/FoodSecTaskFrc/docs/FSTF_2022_Recommendations.pdf">https://www.sfdph.org/dph/files/mtgsGrps/FoodSecTaskFrc/docs/FSTF_2022_Recommendations.pdf</a></p> <p>Cissie shared information learned after meeting with the following agencies: Mayor’s Budget Office, HSA, representatives from the following offices: Supervisors Peskin, Mandelman and Chan. A summary of input from these meetings:</p>	Follow up with Supervisors.

		<p>Mayor’s Budget Office meeting with Morgan Owens. Summary: CBO/Neighborhood groups have expressed that food security is a priority; Mayor understands hunger is basic and concrete need and the changes that happened during COVID were addressing long standing and systemic issues, not new ones due to the pandemic. Office asked for a list of specific budget asks. Cissie acknowledged that the FSTF cannot do that at this time and she followed up with a request to the budget office for increased funding for food to address increased food costs, no rollbacks, community led food support, and staffing of 1 FTE for the FSTF.</p> <p>HSA Meeting with Trent Rhorer, Susie Smith and Cindy Lin: Summary: Discussed historical funding and changes/adjustments made to support people, need for data informed decision making, agreement around need for cultural appropriateness and choice. Discussion of concern around duplication of services.</p> <p>District 3 Supervisor Peskin’s Office. Meeting Summary: Support for the work of the FSTF; provided a lot of energy around new programming and pilots. Food empowerment program of particular interest and stabilizing food distribution sites. Also interested in CalAIM. FSTF to check back in with office as they offered support in making changes to the task force.</p> <p>District 8 Meeting Summary: Supervisor Mandelman felt residents of District 8 were less affected by food insecurity. Recommendations from Supervisor: Provide more concrete recommendations. Look at how each recommendation would be implemented.</p> <p>Paula shared that at the suggestion of Supervisor Mandelman, she, Meredith and Meg are working on taking each recommendation and thinking about how we would advance each one.</p> <p>District 1 Meeting Summary: Supervisor Chan and team expressed interest in CalAIM, RFP equity, food recovery, and multi-lingual referrals.</p> <p>Homelessness and Supportive Housing (HSH) meeting with Shireen McSpadden and Emily Cohen. Shireen seen as key thought partner on food issues; She was interested in</p>	
--	--	---	--

		<p>knowing how much support there was for the recommendation for Office of Food. She would be open to further discussions.</p> <ul style="list-style-type: none"> <li>- Anne highlighted that HSH providers don't have food in the budget. No promises for FY23, but we should come back for further discussion.</li> </ul> <p>Task Force Member Comments:</p> <p>Thanks to Claudia Gorham from EatSF/Vouchers for Veggies for coordinating the meetings. A meeting is scheduled with DPH Director and Population Health Director, with Department of Disability and Aging Services, and Supervisor Safai's office. Chester Williams has requested a meeting with Superintendent Walton on behalf of the task force.</p> <p>Meg Davidson asked about the efficiency of individual meetings with supervisors opposed to calling a hearing. Paula added that for a hearing which is held in committees, fewer Supervisor are present. Mei Ling Hui added that it has been helpful for supervisors to hear about issues impacting their districts directly.</p> <p>Public Comment: N/A</p>	
10.	<b>Food Security Task Force member updates</b>	<p>Anne Quaintance (Conard House) shared the following update: We hoped to start our pilot but due to a fire in building and the need to move 110 residents, the pilot has been postponed until last week of May. They are looking for a name for the food kiosk discussed in last month's FSTF meeting/presentation.</p> <p>Raegan Sales provided the following update: Children's Council working to integrate advocacy team with older workflow; In partnership, asked for increased support for the Childhood and Adult Care Food Program; In chat, Meg D added that the Children's Council's policy team joined the SF Marin Food Bank for lobby meetings with Federal elected officials recently, too.</p> <p>Jennifer L asked the following question in chat: "Do we want to update requests to accommodate increasing costs due to war in Ukraine?"</p> <p>Public Comment/Updates:</p>	None

		Janna Cordero provided the following update: Congressman McGovern visited the City and highlighted programs like Vouches for Veggies and La Cocina while on a nationwide year-long tour to build support for a White House Conference on Hunger, Nutrition, and Health. It's the first White House Conference on this issue since the late 1960s when they created the SNAP.	
<b>11.</b>	<b>Adjournment</b>	Meeting Adjourned 3:15PM.	