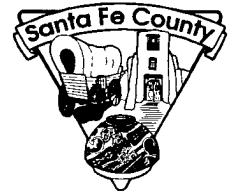




Agenda



Santa Fe City and County, Advisory Council on Food Policy

Thursday, December 19, 2013

9:00 to 11:00

Angel Depot Conference Room

1222 Siler Road, Santa Fe, NM

CITY CLERK'S OFFICE

DATE 12/11/13 TIME 4:14p

APPROVED BY Erin Lloyd

PREPARED BY [Signature]

- A. CALL TO ORDER
- B. ROLL CALL
- C. APPROVAL OF AGENDA
- D. APPROVAL OF MINUTES – November 21, 2013
- E. COMMUNICATIONS FROM THE FLOOR
- F. PRESENTATIONS/TRAININGS
 - 1. Cultural Competency briefing with Lucy Moore
- G. STAFF COMMUNICATIONS
 - 1. Standing meetings for subcommittees
- H. INITIATIVES AND ACTIONS
 - 1. Policy Committee
 - a. Food Plan Committee
 - i. Moving forward: Vision for Final Food Plan to be adopted by City and County
 - b. Upstream Process
 - i. Year 2 Milestones
 - c. Food Production and Land Use Committee
 - i. County Sustainable Land Development Code
 - d. Procurement
 - i. Local Food in Senior Centers---Gardens
 - e. Education and Outreach
 - i. 3 goals of Food Plan Outreach
 - ii. Website development
 - f. City-County GMO Task Force
 - i. Draft Resolution
 - g. State & National Issues
 - i. Farm Bill
 - ii. FSMA
 - 2. Executive Committee
 - a. Update on relationship between SFFPC and Farm to Table
 - b. Replacement Suggestions for Community Member
 - c. Proposed honorary youth positions update
- I. ITEMS FROM THE CHAIR
- J. ITEMS FROM THE COUNCIL
- K. ADJOURNMENT

Persons with disabilities in need of accommodation contact the City Clerk's office at 955-6520, five (5) working days prior to meeting day.

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SANTA FE CITY AND COUNTY
ADVISORY COUNCIL ON FOOD POLICY
THURSDAY, DECEMBER 19, 2013**

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b. Replacement Suggestions for Community Member	Not discussed	8
c. Proposed honorary youth positions update	Not discussed	8
I. ITEMS FROM THE CHAIR	None	8
J. ITEMS FROM THE COUNCIL	None	8
K. ADJOURNMENT:	Adjourned at 11:11 a.m.	8

**SANTA FE CITY AND COUNTY
ADVISORY COUNCIL ON FOOD POLICY
1222 SILER ROAD, SANTA FE, NM 87501**

THURSDAY, DECEMBER 19, 2013

A. CALL TO ORDER

A regular meeting of the Santa Fe City and county Advisory Council on Food Policy was called to order by Susan Perry, Chair on this date at approximately 9:20 a.m. at the Angel Depot, Conference Room, 1222 Siler Road, Santa Fe, New Mexico.

B. ROLL CALL

Roll call indicated a lack of quorum as follows:

Members Present

Susan Perry, Chair
Tony McCarty, Vice Chair
Maria Bustamante-Bernal
Robert Griego
Katherine Mortimer
Steve Washawer
Mark Winne
Pamela Roy
Lynn Walters
Susan Odiseos

Members Absent

Emigdio Ballon (excused)
Patricia Boies (excused)

Staff Present

Alena Paisano
Erin Lloyd Ortigoza (by phone)

Others Present

Laura Strutz, AmeriCorps
Jeff Ethan Green
Roberto Chené
Lucy Moore

C. APPROVAL OF AGENDA

Mr. Griego moved to approve the agenda as presented. Ms. Roy seconded the motion and it passed by unanimous voice vote.

D. APPROVAL OF MINUTES- November 21, 2013

Corrections:

Page 2, paragraph 6 and 7 under E. Communication from the Floor: Poittin should read "Piottin"

Page 2, paragraph 8 under E. Communication from the Floor: Greene should read "Green"

Page 5, second set of bullets, second bullets, third sentence should read "An agricultural overlay does not exist in code and this would be a placeholder to be worked on later."

Mr. Winne moved to approve the agenda as presented. Ms. Bustamante-Bernal seconded the motion and it passed by unanimous voice vote.

Mr. Griego noted that Exhibit 2 of the minutes is a draft of a letter to the County and that a final version was later approved by email vote. That final letter should be included in the next set of minutes. [Exhibit 1 – Final Letter to the County]

E. COMMUNICATIONS FROM THE FLOOR

Mr. Green said it would be great to recognize the good work Real Food Challenge is doing, their upcoming conference February 27 to March 2, and the state farm to school legislation.

F. PRESENTATIONS/TRAININGS

1. Cultural Competency briefing with Lucy Moore

Ms. Moore introduced Roberto Chené and said that we have a rich cultural diversity here and cultural sensitivity is important as we move forward with our work. It is not something that you just learn and then know but is ever evolving and enriching.

Mr. Chené said that in their work they have a number of concepts which they draw from and tailor each training to address what you're seeking to accomplish. Outreach in Northern New Mexico needs to be reciprocal, a two-way interaction. If you ask people to join you and you aren't willing to join them then it doesn't work. The concept is to develop interactive skills to do bridging work. That's what makes it work. Also, you have to come with cultural humility which is a few steps beyond cultural competency. It is a process of lifelong learning. How do we let others who are different from us transform us? You seek to be a self aware lifelong learner. It is also critical to understand that once there is a culture of exclusion we have to deal with the hurt that those barriers have created. There is a need to establish norms and guidelines that foster the development of a collaborative approach to what we do. We need supporting instruments. We need to know what to do when you try something and it doesn't work. We need to develop a framework for integrating our organization into what we do and how we do it.

Mr. Chené said that the focus is on the socio-cultural context of Northern New Mexico. What is the context in which we are working? How do we bring it to the table and make it visible and applicable to our outreach efforts?

Mr. Chené added that they want to achieve community-based participatory research. How do we get their voice into policy? Break cycle of non-responsiveness to input given. Voice of community needs a way of getting integrated into policy. Repeated outreach without effective input breeds bad feelings. How do we break that cycle?

Mr. Chené noted that "querencia" means creating and recreating place. Displacement of Northern New Mexican's sense of place needs to be rediscovered. How do we reclaim North America and our communities? This is a concept around which training might be built. This is just an idea that could be pursued to see if it might fit. The training would be tailored to meet the Food Policy Council's needs.

Mr. Warshawer asked to see if he understood that in order to engage other cultures, the engagement changes us so when we say we're going to do outreach we are committing to change ourselves. The objective of the training then is to change all of us to be the messengers of the Food Plan.

Ms. Moore added that the purpose of the training is to make us ready to make the change.

Mr. Warshawer reflected that when the training is over we will still be us and that the challenge then is to continue the change as we do the outreach. What can we do with you to develop an evaluation mechanism to ensure that the change happens?

Mr. Chené responded that that would be included in the training agenda.

Mr. Warshawer emphasized that he would like the training to include metrics. If we change, then we will be a different group. It will be measured in the make-up of the group, an actually and measurable change. He noted that he would be happier with some quantitative changes, and not just qualitative changes.

Ms. Odiseus noted that we have to be open to change. If we don't have an understanding of what we need to change in ourselves then it won't work.

Mr. Chené reflected that the training is a starting point and the cohesiveness between yourselves will be enhanced. The idea is to establish the conditions for where we want to go next. He cautioned not to set unrealistic expectations that shift the focus of the work and you end up bypassing the community building part.

Ms. Perry said that her experience has been just in cultural competency training, not cultural enhancement. It may not look the way we think it's going to look in the end. Are we going to be able to leave a meeting in a way that we can move that message forward?

Mr. Chené asked how do you really build intercultural community? In community, you change.

Ms. Moore noted that we don't know what those metrics will look like but will create them together as the whole thing is a moving target.

Ms. Roy added that this work affects both the individual and the collective. She said that she has experienced Ms. Moore and Mr. Chené's work and noted that it was life changing for her. It is something she has to practice every day. She emphasized that she has never been exposed to something more profound in her life.

Mr. Warshawer asked Ms. Moore what she what when she said that the measures would come out of the training. He noted that he is looking for the being "uncomfortable" in order to become learners. He noted that we will not enfranchise the currently disenfranchised voices until they are us and we are them. He said that he is all about intensive trainings but that the design needs to be long enough for us to get the ongoing feedback for some time to allow that process to happen over as long a time as we can, possibly as long as the term of the upstream grant.

Mr. McCarty noted that the food plan will be the vehicle for that process.

Ms. Walters reflected that some member's organizations may already be holding events, classes or other community gatherings that could be used to conduct some of this outreach in addition to meetings we are talking about having.

Ms. Perry added that it would be strategic to take advantage of teachable moments.

Mr. Chené added that the Council should not assume it is not already doing some of this when the training starts. Rather, the Council should start with what it is already doing that is working and how that can be strengthened. When doing outreach in Northern New Mexico it is necessary to build community while you get the job done and measure both. That's the paradigm from where they work. It doesn't work when you just want to get the job done or when you just want to have great community but don't get the job done. It's hard to find the structure to do both.

Ms. Paisano added that it's OK to accept where we are at. There never is an endpoint. That is a sticking point with this group that we don't own our successes.

Ms. Walters suggested that specifically, when they [Cooking with Kids] has family nights, they should be doing more to teach healthy everything. Those family nights could be an opportunity to present the Food Plan and have a listening session and get real feedback. Other groups may have similar events.

Mr. Griego suggested that the Council build from relationships it already has. For example, in Chimayo they are struggling. They have crime and other issues. We can't say we will only deal with land use, we need to deal with all the issues. How do you build from that?

Mr. Chené asked people to reflect on how the day can strengthen what they are already doing. He said they would then share with the Council what they have learned and the Council can in turn share what it learns. He said the question is can we provide what we have to offer and provide a framework that helps with problem solving. He noted that he and Ms. Moore are familiar with built-in conflicts with getting the work done. He added that if you have a framework to approach barriers and conflicts that it helps with problem solving.

Ms. Moore reflected that the Council represents a remarkably diverse set of organizations and perspectives. There may be some internal relationships to work on.

Ms. Perry said she is very excited about the prospect of working with Mr. Chené and Ms Moore.

G. STAFF COMMUNICATIONS

1. Standing meetings for subcommittees

Ms. Ortigoza said there is a need to revisit idea of establishing standing meetings for subcommittees. She noted that the Education and Outreach Committee has one. She offered that staff will work with Food Production and Land Use Committee and the Food Plan Committee to see what dates would work. She reported that staff will be developing a website calendar and print out each month for meetings and agendas for stakeholder groups plus any City or County meetings that are pertinent to the Council.

Ms. Perry suggested that the chairs of committees that don't now have standing meetings send out an invite for their group.

Ms. Ortigoza offered that staff will work with the chairs after the new year to facilitate scheduling of meetings.

Ms. Walters asked that in terms of training and outreach meetings, do we know when we would start training so that informs the meetings?

Ms. Paisano answered that yes, that goal is included in the discussions and will elaboration about it in an upcoming agenda item.

H. INITIATIVES AND ACTIONS

1. Policy Committee

a. Food Plan Committee

i. Moving forward: Vision for Final Food Plan to be adopted by City and County

Ms. Paisano provided 2 handouts: Food Plan Vision and Outreach Plan (Exhibit 2 & 3)

Ms. Paisano said that there are three questions which staff needs input from Council members:

1. Who will be responsible for authorship, editing and layout of the document?
2. Will we be translating the entire document into Spanish? Who will do that?
3. What is the targeted budget (this will affect length of document and quantities?)

Ms. Paisano asked that all Councilors consider the three questions email their input. She said that she would send the email after the meeting and will set a deadline for responses.

Ms. Paisano noted that the timeline for community outreach is from February through May. The cultural competency training will start in January and then be on-going through the end of the upstream grant.

Mr. Warshawer noted that the outreach needs to be on-going. He said that language needs to be included in the Plan that explains that, that the Food Plan is never final. He warned that the Council needs to be aware that it implies limits by having a timeline with end dates.

Ms. Roy clarified that it is necessary to define what is meant by outreach with benchmarks as we move forward through stages. We need something that is not "not-finished". It can have an eternal shelf life. It can define next stages of outreach which includes feedback to the community as an ongoing process as part of the implementation. We should go back to those folks for implementation.

Mr. Warshawer asked staff to take these thoughts and do some word crafting.

Ms. Roy noted that the Council needs to have a point where we stand behind it as a group publicly.

Mr. Griego: Food Plan vision, what is that?

Ms. Paisano noted that the Food Plan is intended to be a tool to build community rather than a government document though it will be adopted by both the City and County.

b. Upstream Process

i. Year 2 Milestones

Ms. Ortigoza said that staff has completed and submitted the projected milestones for the coming year for the upstream grant. Four milestones were identified for the coming year:

1. Build internal capacity for community outreach within the SFFPC, with the goal of inspiring civic engagement around the Food Plan and future policy initiatives.

2. Work with community partners and stakeholders to gain input for the final version of the Food Plan.

3. Organize information gained from outreach events.

4. Build working capacity of Council through the Food Plan's implementation process

Plan next food day event and present next version of food plan.

Ms. Roy said that she will work on budget part of milestones and that Ms. Paisano will help with number of hours. She reported that the year-end report was sent in in October.

c. Food Production and Land Use Committee
i. County Sustainable Land Development Code

Ms. Roy a document called "Draft Safe Foods from the Garden to the Cafeteria, Classroom and Community". [Exhibit 4]

Ms Roy said that Mr. Griego and his staff embedded the needed changes into the code during the approval process. She reported that four Food Policy Council representatives attended the last listening session and that Ms. Ortigoza submitted the edited letter of comment to the County. An additional letter was submitted thanking the County for their inclusion of the items recommended by the Food Policy Council and indicating the desire on the part of the Council to continue to work on development of an overlay zone and other items that will be going on after the Code approval.

Mr. Griego thanked the Food Policy Council and subcommittee for their work and noted that there are still some loose ends but that as many changes were made as could be.

Ms. Roy indicated that the next step is to meet with the County Assessor. She said that it is important that these issues not be siloed, for example, how do taxes relate to code designations?

Ms. Walters asked if the agriculture offset was included.

Mr. Griego responded that it hadn't and that there is no mechanism identified for affecting that at this time.

Mr. Warshawer noted that the development process needs to help fund agriculture and asked if that was stated or approved.

Mr. Griego responded that that concept was presented but not approved.

Mr. Warshawer responded that that means that we don't have a code that supports agriculture.

Ms. Roy asked if as work on the code over next 6 months continues would the Council have an opportunity to continue to establish that support over time.

Mr. Warshawer responded that these things are outside of staff's reach and that we missed a major leverage moment and asked what will we do instead?

Mr. Griego responded that the Board of County Commissioners wanted to get a code adopted, even with some imperfections. He indicated that they said "Let's revisit that in 6 months". The Board wants to revisit issues to consider for Code amendments. He reminded that the Code will not go into effect until the zoning map is completed and that there will be opportunities to address some of the short-comings in the interim.

Mr. Winne asked if the Council can we meet with Commissioner Holian or if there is some other mechanism to proceed. He mentioned that this is both a zoning and a programming issue. He asked how do programs offset the limitations of zoning.

Ms. Roy added that that would be great. She mentioned that in her discussion with Commissioner Holian she did not talk to her about the political side of it. She said she is very interested in continue working on it and added that it will be necessary to work harder on the next steps. She also committed to calling Councilor Holian today to set a meetin the week of January 6th and will let people know.

d. Procurement

i. Local Food in Senior Centers---Gardens

Ms. Roy handed out a committee report [Exhibit 5]

Ms. Paisano reported that information from the Food Plan about senior center guidelines had been well received and that both the Pasatiempo Senior Center on Luisa Street and David Frequez from the Edgewood Senior Center are interested in developing them. She asked if the Council should we take the time to pursue this or not invest staff time at this time?

f. City-County GMO Task Force

i. Draft Resolution

Mr. Griego suggested setting up a meeting with Commissioner Holian regarding the GMO resolution in early January.

g. State & National Issues

i. Farm Bill

ii. FSMA

Ms. Roy reported that the National Sustainable Agriculture Coalition prepared an analysis of the Farm Bill and FSMA and that Farm to Table had excerpted those items pertinent to the Council.

e. Education and Outreach

i. 3 Goals of Food Plan Outreach

Ms. Paisano reported that the outreach phase of the Food Plan would focus on gathering input and suggestions on what the draft plan, identify gaps and partners, and will ask what we can bring back to their community.

Ms. Paisano reported that they are focusing on meeting locations where there are hosts but that there is a need for more locations in the south part of the County and in La Cienega.

Ms. Paisano noted that there is a need to develop Ms. Ortigoza's capacity to lead after Ms. Paisano's contract is completed.

Ms. Paisano noted that it is time to expand the Council's participation in the Plan's outreach phase and move it out of being mostly in the purview of the Education and Outreach Subcommittee and into the purview of the whole Council.

Ms. Paisano also noted that there is a need to develop a partnership plan designed to live after Ms. Paisano's contract is completed.

Ms. Paisano reported that Pojoaque has been identified as a likely location for the first outreach meeting.

Ms. Walters suggested that Cooking with Kids' Family Food Day could serve as a venue for a shortened version of the outreach sessions.

Ms. Paisano noted the need to get different ways to get the word out including print articles and other media.

ii. Website development

Ms. Ortigoza reported that she is working with the hosting service who is designing it and expects to be done in January. She added that it will include a calendar tool and should be very functional.

2. Executive Committee

a. Update on relationship between SFFPC and Farm to Table

Ms. Roy reported that at the Farm to Table audit it was noted that Farm to Table does much of the work for the SFFPC, including housing the administrative functions in their offices. She noted that for their purposes it is considered a program of Farm to Table and that the work of the SFFPC meets the mission of Farm to Table. However, she said she understood that no one entity other than the City and County can be seen as having more influence than any other. She suggested given the late hour that the next meeting begin with a continuation of this conversation.

b. Replacement Suggestions for Community Member

c. Proposed honorary youth positions update

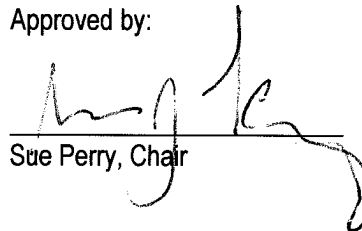
I. ITEMS FROM THE CHAIR – There was none.

J. ITEMS FROM THE COUNCIL There was none.

K. ADJOURNMENT

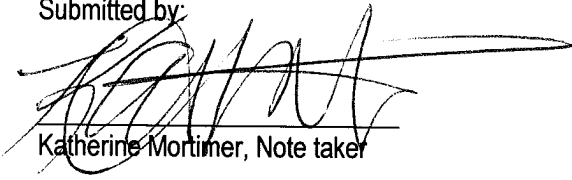
Having not further business to discuss, the meeting was adjourned at 11:11 a.m.

Approved by:



Sue Perry, Chair

Submitted by:

A handwritten signature in black ink, appearing to be 'K. Mortimer', written over a horizontal line.

Katherine Mortimer, Note taker



12-10-2013

Exhibit 1
to SF Food Policy
Council Minutes
12/19/14

Madam Chair and Commissioners:

The Santa Fe Food Policy Council, as an advisory body to both the City and County of Santa Fe, has an active interest in promoting a future of local food security through the protection of agricultural resources, skill sets, and residents' right to farm. **The approval of the Sustainable Land Development Code (SLDC) is a mechanism in which we, as a County, can articulate a clear framework prioritizing agriculture and holding a space for the cultural, economic, ecological, and health-related benefits which are associated with a strong local food system.**

Over the next few months, members of the Santa Fe Food Policy Council look forward to working in collaboration with the Board of County Commissioners and staff on refinements of the Sustainable Land Development Code prior to its enactment. We are confident that this partnership will result in an increased capacity to manage future concerns of agriculture and food security within Santa Fe County and a Sustainable Land Development Code which protects agricultural interests into subsequent generations.

Since the approval of the County's Sustainable Growth Management Plan in early 2011, the Santa Fe Food Policy Council has been working with staff of the County Growth Management and Land Use Department to transform those recommendations in the form of the SLDC. Through the lens of past work with the County Growth Management and Land Use Department, and the draft Food Plan, "*Planning for Santa Fe's Food Future: Querencia, a Story of Food, Farming, and Friends*," **the Santa Fe Food Policy Council is in favor of and fully supports the following proposed edits for adoption in SLDC which were presented on November 19 and December 3, 2013:**

- Crop Production Greenhouses changed from 'Conditional' to 'Permitted' use in Appendix B for all proposed zoning districts.
- Amendment of language in the existing 'Rural Commercial District' to include language which clearly specifies agricultural business, production, storage, and/or processing as permitted or conditional uses.
- The inclusion of 'Conservation Subdivisions', or a similar mechanism by which zoning districts have incentivized options of clustering development within a portion of the parcel, thereby retaining continuity in the surrounding landscape for agricultural production or other landscape conservation practices.
- A place-holder for an 'Agricultural Activities Overlay District' which has specific language detailing necessary components of functional crop farming and small-scale livestock operations which will be permitted under this overlay district.

618 B Paseo de Peralta
Santa Fe, New Mexico, 87501
(505) 473-1004, ext. 16
www.santafefoodpolicy.org

A program of Farm to Table



The Santa Fe Food Policy Council makes the following additional recommendations for the SLDC, which will support a framework for a mutually beneficial relationship between agriculture and development in Santa Fe County.

- Revisions to the proposed section for Transfer of Development Rights to include language that favors the preservation of agricultural land uses. (i.e. a program that rewards lot owners and developers for enhancing agricultural opportunities through retirement of existing lots. This concept can applied equally well to irrigated acres and ranged land for grazing.)
- The inclusion of an Agricultural section in Chapter 10, Supplemental Zoning Standards, which will be cited under 'Special Conditions' in Appendix B, pages 6 & 7 for clarification and definition of terms used in the Agriculture, Forestry, and Conservation/Open Space section of the Use Table.
- The inclusion of mechanisms to offset or reverse the trend of agricultural land (and water) lost to competing uses which result in higher land values.
- The development of a set of clear and quantifiable methods of gathering funds from development processes that in turn will be used to invest in agriculture. We ask the Board of County Commissioners (BCC) to instruct staff to develop these methods, working with the SFFPC and other stakeholders.

As a predominately rural county with a living agricultural heritage, it is essential that steps are taken now which support both traditional and innovative methods of food production. The members of the Santa Fe Food Policy Council are grateful for the work that has been done by the County to ensure agriculture remains a key asset in future development plans.

Please feel free to call us if you have suggestions and wish to discuss this further.

Sincerely,

Erin Lloyd Ortigoza,
SFFPC Coordinator
505-473-1004, ext. 16
lightningcalm@hotmail.com

Pam Roy
Chair of Land Use Subcommittee
Executive Director of Farm to Table
pam@farmtotablenm.org

CC: Susan J. Perry, Chair of SFFPC
City of Santa Fe Wellness Coordinator
505-955-4048
sjperry@ci.santa-fe.nm.us

Exhibit 2
to SF. Food Policy
Council minutes
12/19/14

SFFPC December Meeting

Food Plan Vision:

*Updated version of the current document (content and language)

Or

Strategic Planning document aligning with city and county language (please define)

Suggestions:

- Re-Organize document to reflect "items in action (add update on progress bullet, low hanging fruit, etc.)
- Insert section (2 page spread) that explains policy processes and strategies at local, state and federal levels. Color code and incorporate into recommendations through design

Questions:

- Who will be responsible for authorship, editing, and layout?
- Will we be translating the entire document into Spanish?
- What is the targeted budget (will affect length of document, quantities)

Timeline:

- Final Food Plan will be released on Food Day 2014!
- Present to BCC and City Council for adoption in early October 2014
- Printing in late September 2014
- Layout and updating July-August 2014
- Data organization June 2014
- Outreach Feb-May 2014
- Cultural Competency and Facilitation training Jan 2014

Santa Fe Food Policy Council: December 2013 Meeting

Outreach Plan:

- Moving beyond committee structure: all members will be expected to participate in one or more workshops, we will coordinate teams that will be responsible for working with staff to plan, recruit participants, and design event. (This is a critical relationship building opportunity!)
- Members of education and outreach/food plan committees will take leadership in event teams
- Staff will work to build the councils capacity to conduct outreach in a sustainable manner that will serve the group as they move into implementation and additional outreach in the future.
 - o Alena will mentor Erin through spring to do logistical coordination (locations, food, materials, etc.) overall design (action planning- name suggestions?), and timelines, as well as:
 - Develop tools for events
 - Develop data organization tools
 - Design publicity tools social media, radio, articles (New Mexican), flyers
 - Attend publicity opportunities (targeted for audience) – quick presentations
 - o Alena and Erin will work together with SFFPC teams to conduct 3 community events in Feb and March. After that time Erin will take lead to conduct 3 additional events!
 - o Erin will work with SFFPC to integrate outreach data into Final Food Plan!
- 3 Goals of outreach process
 - o 1: Gather community input and suggestions on current policy recommendations
 - o 2: Identify gaps and develop additional recommendations
 - o 3: Suggestions for partners in implementation stage
- Suggestion for event design:
 - o Overview presentation of content
 - o 6 breakout tables (2 per FP topic area, organized by sub-category) Each table will have a facilitator keeping conversation focused and taking notes (SFFPC/community member)
 - o Participants self-select first rotation then move through different topic areas
 - o Participants rotate through three 20 min cycles (giving input to each FP topic area)
 - o 1st rotation: Goal 1
 - o 2nd rotation: Goal 2
 - o 3rd rotation: Goal 3
 - o Table facilitators share out outcomes to entire group: debrief collectively and gather additional suggestions
 - o * Staff will serve as event facilitators: intro, rules, visiting tables, run debrief
- Potential Event Locations
 - o Pojoaque (Community Kitchen) Host: Richard Bernard
 - o Edgewood (Senior Center) Host: David Fresquez
 - o La Cienega (County meeting location) Host: ?
 - o Chimayo (County Meeting location) Host: ?
 - o Santa Fe (Southside, Zona del Sol) Host: C. Dominguez
 - o Santa Fe (Frenchys Barn or Railyard) Host: Bette Booth, Carol Schrader

SFFPC December Meeting

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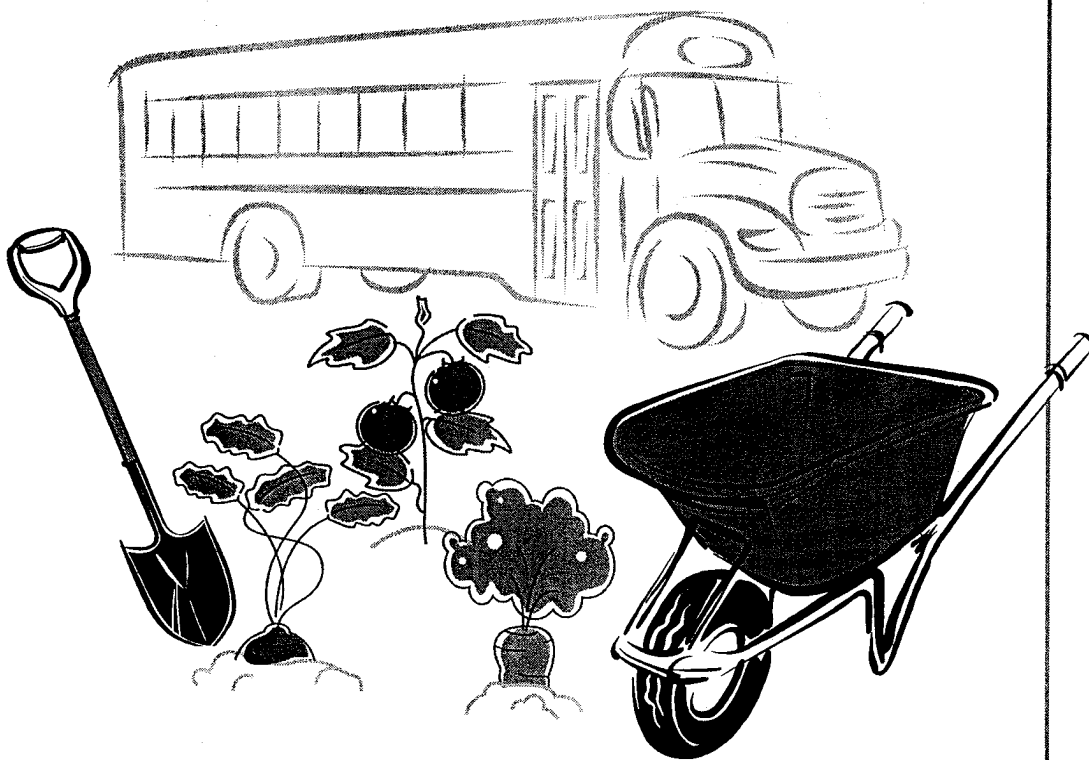
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- Layout and updating July-August 2014
- Data organization June 2014
- Outreach Feb-May 2014
- Cultural Competency and Facilitation training Jan 2014

DRAFT

Safe Foods from the Garden

To the Cafeteria, Classroom, and Community

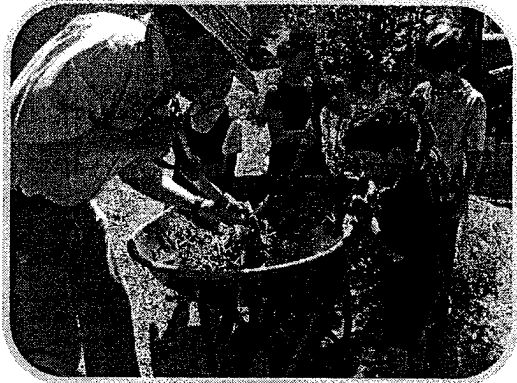
A Guide for Assuring Fresh Produce Food Safety



**Farm^{to}
Table**

FOR WHO?

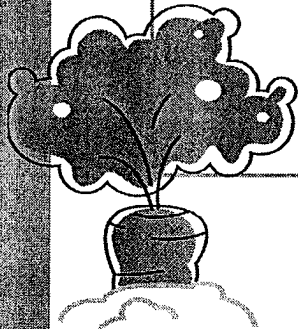
This ToolKit *is intended for* the use of teachers, garden teachers and volunteers, school food buyers, cafeteria staff, and, anyone who will 'gift' (donate) fresh foods to institutional kitchens.



WHO ARE WE?

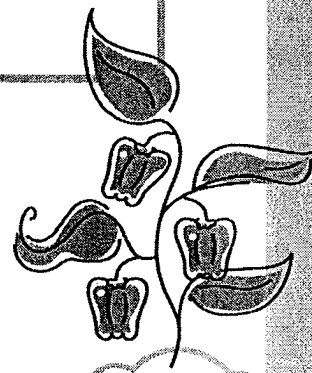
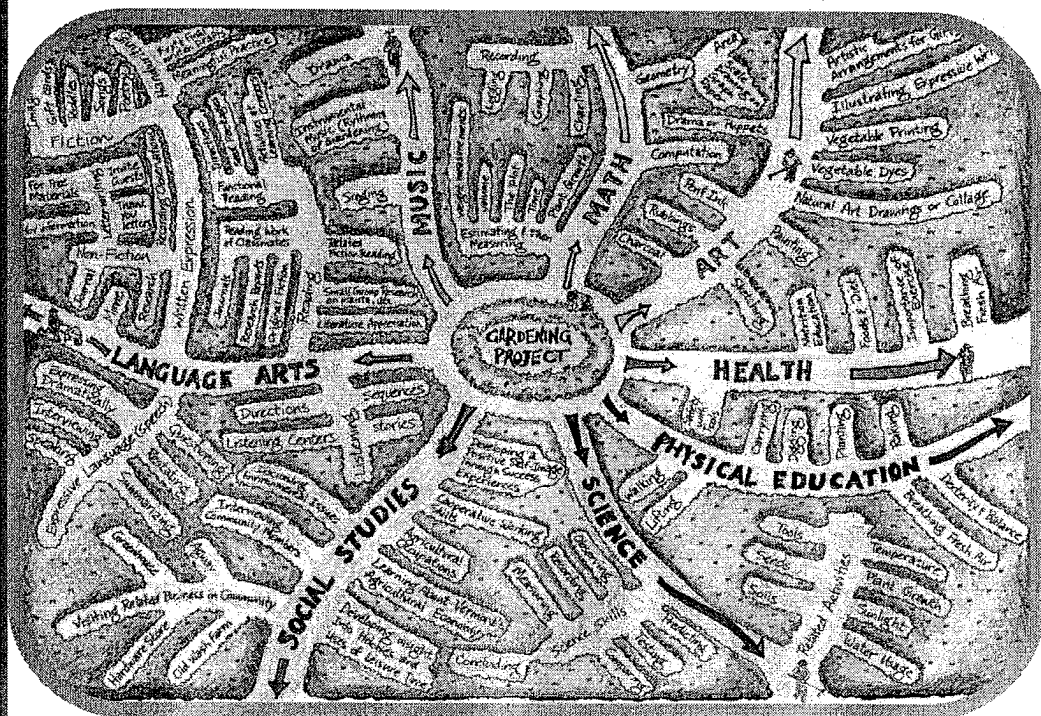
Farm to Table is an organization that believes that food is a basic human right. We also affirm that access to regionally grown healthy and culturally significant food is paramount to the wellbeing and sustainability of communities. Our programs focus on Farm to School Education, Farm to Cafeteria, Farm to Restaurant, and Policy Council network development. The core thread that runs through all of this is capacity building. Farm to Table focusses on community capacity building strategies that empower individuals, families, enterprises, and groups to effectively address place-based solutions in support of access to affordable, nutritious, and culturally relevant foods while creating livelihood opportunities for families.

The **Farm to School Program** of Farm to Table serves as a resource to a multitude of programs throughout the southwest through the association with the National Farm to School Network. We have been commercial farmers, classroom trainers, garden developers, and community collaborators. Full qualifications are available upon request. If you see any substantial information here that needs correcting, please do not hesitate to contact our organization so that we can make corrections. Contact: Le Adams, Farm to Table, 505-473-1004, x10, or Le@farmtotablenm.org.



WHAT is this topic?

There are thousands of school gardens all around this country. Studies have shown that teaching students about the food that they eat along with the availability and eating of less familiar and healthier foods really helps to make those changes in lifestyle choices 'stick'. If a young person has the ability to grow the food that she gets to eat, then the desire to try it and like it is enhanced. This is a simple formula to get kids to eat their vegetables, but it is not always easy to make happen, especially in a school setting.

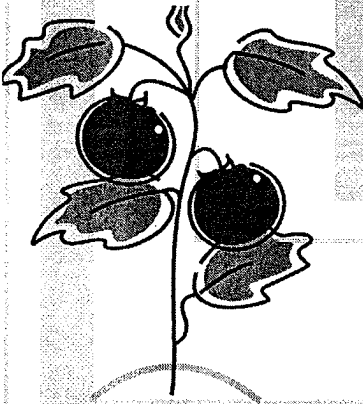


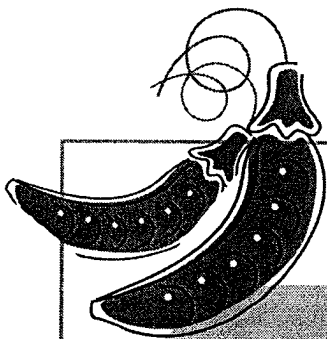
WHY is this an important topic?

We have all heard and experienced the trends in children's health: There is a huge increase in overweight and obesity in young people and in diet-related diseases. Children today are in the first generation that will not live as long as their parents will. This is a crisis! People around the country are heeding the warning of dire statistics and developing programs (over 38,000 farm to school programs according to the new USDA Census) that help to re-connect children to the natural world, horticulture, to healthy eating, and yes, to the joys of vegetables!

Establishing and maintaining a garden in a school setting is a great learning project for students, staff, and the surrounding community. All involved will certainly feel a sense of pride as the garden yields fruits and vegetables that were planted by their own hands. Teaching basic food safety practices is a great way to incorporate healthy habits that will last a lifetime. You can reduce the levels of disease-causing microorganisms with good gardening and harvesting practices. Thorough washing and careful preparation will further reduce the level of the pathogens found on the outer surface of fresh fruits and vegetables.

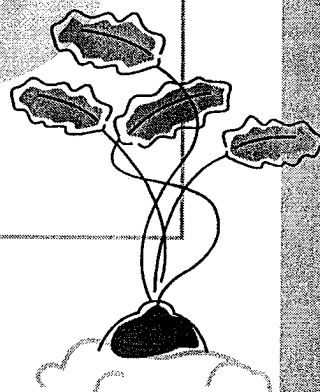
"... the garden furnishes abundance of subject matter for use in the composition, spelling, reading, arithmetic, geography, and history classes. A real bug found eating on the child's cabbage plant in his little garden will be taken up with a vengeance in his composition class. He would much prefer to spell the real, living radish in the garden than the lifeless radish in the book. He would much prefer to figure on the profit of the onions sold from his garden than those sold by some John Jones of Philadelphia."





John Fisher, Garden Classroom Director at Life Lab Science Program, shares this story:

"Marco was a third grade student who recently moved to California from Guatemala. He came to the garden with a small group of classmates and a special aid. His shy disposition was not unusual for a visitor to the garden but I soon learned that the garden setting was not the reason for his shyness. While asking the children questions about the garden, identifying plants, recognizing scents and insects Marco's classmates were quick to let me know that Marco has never spoken a word at school. We continued to tour the garden. We sat in the grape vine covered dome and ate our six plant part "burritos," we looked at the composting worms and opened up flower seed heads. All along Marco seemed to gain interest, doing what all the other kids were doing. Then he found the strawberries. He stood by them and looked at me. I kneeled down to his level and picked one and motioned for him to do the same. He did. I said "fresa," I said it



A Common Question --

Is this regulated or not? See Appendix 1 to understand the scholarly and legal research that has been done on this: "There is nothing explicit or implicit in USDA Regs...." And it depends on where you are from. In Arizona, see Appendix 5. What is written in your School or District Wellness Policy? Is there language there that either supports or regulates school garden policy? Do be sure you know if the writers of that policy have already looked at this issue. Do consider establishing new policy in a written form in the school's wellness policy.

If you do not have policies established in your school or district on this, please use the remainder of this ToolKit to establish the policies, develop your team, implement a plan, and use any of the resources from the organizations that have done this work before you. Are there already established protocols? Ask the teachers that have the most experience with the garden for starters. Perhaps the teachers are already teaching these safety standards, do they need assistance with sign-making or some other detail that will make it more 'official'? Ask the food service/cafeteria staff directly: Do you have a policy about the use of these foods? Where is it written down and what does it say exactly?

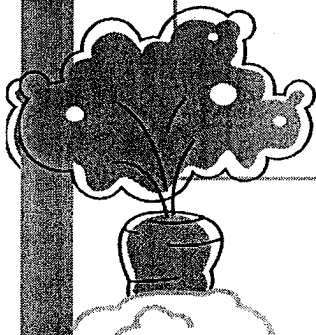
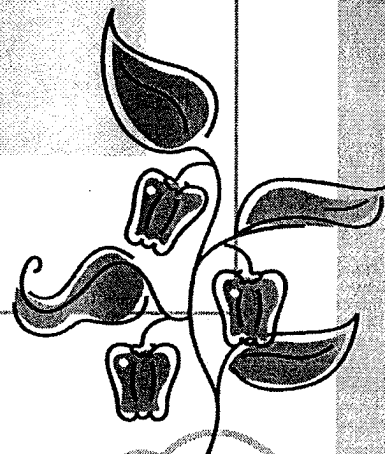


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MYTHS about School Gardens and School Garden Foods

“The students might get dirty out there. I don’t want to expose them to that risk.”

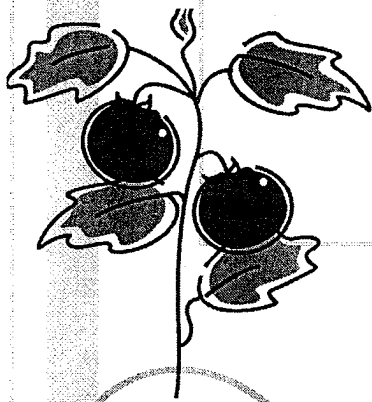
“Other things - like tools, bugs and sunburn could all hurt the kids. It’s just too risky!”

“Teaching our students about farming and growing plants? Isn’t that just taking us backwards, to a life of hard labor, poverty, and shame?”

“We can get all we ever want from the grocery store. Why will this garden thing help our students live a better life?”

“Did that carrot grow in the dirt? No way am I going to let our kids eat that!”

“The food that comes out of the garden is not ‘certified’. They should not eat it. All of the food that we get in our kitchen is certified. This school garden food is not, so we can’t use it or have it in our kitchen.”



Myths BUSTED!

I'll bet you've heard some of these statements before. Maybe even uttered a few?

Is food dirty?

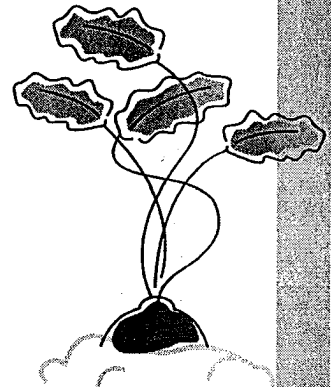
Yes, food is grown in the dirt and growing that food can be a dirty process. All food that comes from farms and gardens should be handled – during harvest, after harvest, and in the storage phase – by washing, keeping at an appropriate temperature, and with techniques that minimize any food safety risks. Using the garden produce is the same as using any other fresh product in the cafeteria's kitchen. Be sure to label the container appropriately and deliver to the kitchen or the classroom at the agreed-upon time

What is 'certified' food?

When fresh produce comes from a distributor and from several states away, it has been in transit for some time, and that distributor certifies that he has kept the produce at the appropriate temperature during its journey. Here in New Mexico, school districts can and do purchase fresh produce that has not been GAPs certified. This is the official, most common form of 'Good Agricultural Practices' Certification which is not required in most markets for farm produce. It is voluntary and it is not very common for New Mexico farms to hold this certification, though there are a few. Currently, this and other forms of food safety certification for farms is being renovated by the FDA, USDA, State Health Departments and Cooperative Extension units throughout the country. In NM, a food safety training program is in process and certifications to the training are being issued. All growers that sell into institutions such as schools do have product liability insurance in place

Benefits to the students

What are the benefits to giving K-12 students the opportunities inherent in school garden activities? 1) They truly 'get' where food comes from and appreciate veggies and other cafeteria foods that much more. 2) They learn about the cycles of life firsthand. 3) They experience the natural world – the good, the bugs, and the ugly too! 4) They get to use some of the physical energy that all young people have and need to express. And 5) All parts of the Common Core curricula can be taught in a garden setting – PE, Health, Art, Social Studies, Language Arts, Music, Math, and Science – and in a hands-on way which is most appropriate for some learning styles.



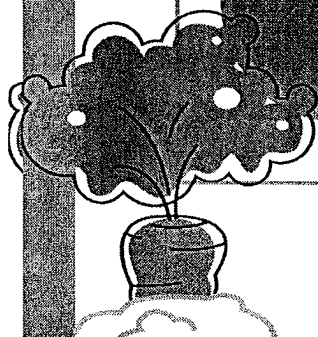
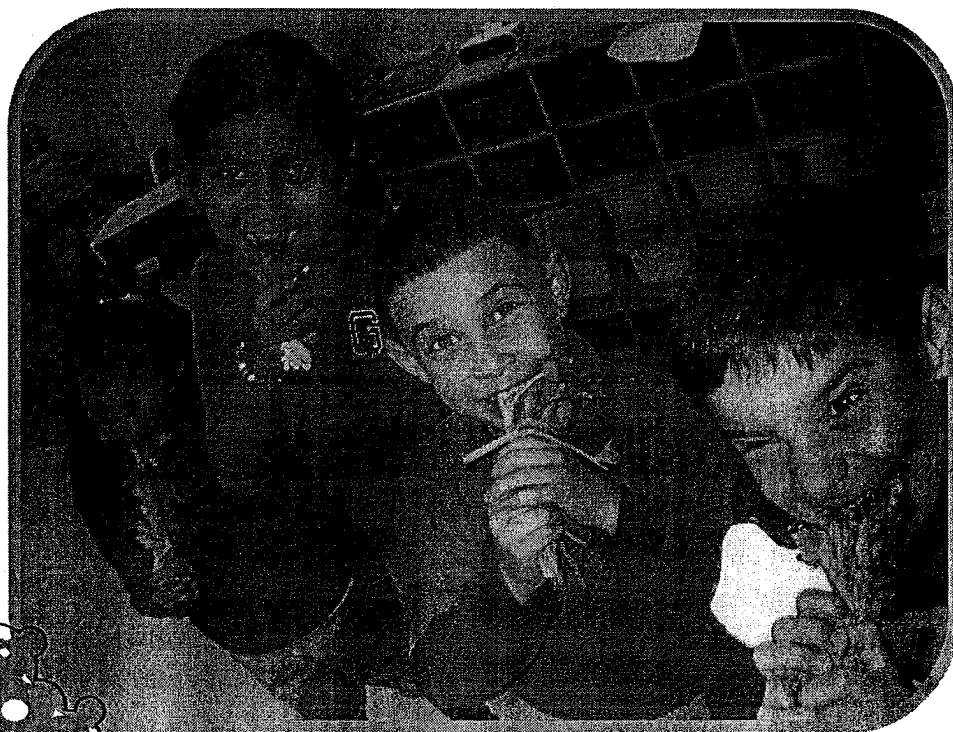
The basics of food safety for school gardens have been researched and presented by a number of groups from throughout the country. A number of them are included in the Appendices to this document. Please take advantage of this existing community research work and resources to develop YOUR program.

To summarize this material, use the following Tip sheets:

In the Garden

Harvesting and Storing Fresh Garden Produce

Preparing and Serving Fresh Garden Produce



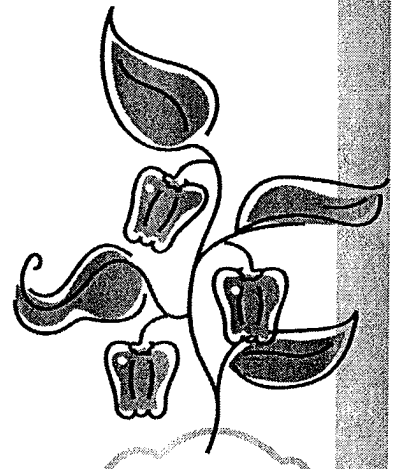
In the Garden

Select and Prepare the Garden Site

- Be aware of your school's rules and regulations and how they pertain to your garden project.
- Test soil for contaminants, particularly lead, prior to planting. Soil testing will be done each year (as part of science education)
- Be familiar with the quality and safety of the water source you use in your garden. Avoid areas where water collects.
- Choose a level site. Sloped ground can lead to soil erosion and nutrient run-off.
- Locate vegetable gardens away from manure piles, well caps, garbage cans, dumpsters, septic systems, run-off from any potential sources of contamination, and any area where wildlife, farm animals, or pets roam freely.
- Work with the maintenance staff at the school to ensure safe practices on the school grounds near the garden.

Working in and Maintaining the Garden

- Students should not eat anything from the garden unless they are sure it is an actual food. Students - check with an adult if you are not sure.
- Students should learn which plants have both edible and poisonous parts. For example, only the tomato and not the tomato leaves should be eaten.
- Have all parents sign permission slips that list potential hazards and that allow students to work in the garden. Record all allergies, including food and insect, and provide a first aid kit and drinking water. Be aware that exposure to the sap, leaves, and stems of certain plants (such as squash or tomatoes) can cause mild skin irritation or contact dermatitis in sensitive individuals. Students - wear proper shoes to protect your feet from cuts and stings. Bare feet, sandals, or flip flops are not allowed.
- Encourage students to wear hats while gardening, and to apply sunscreen to exposed skin if they expect to be in the garden for more than 15 minutes.

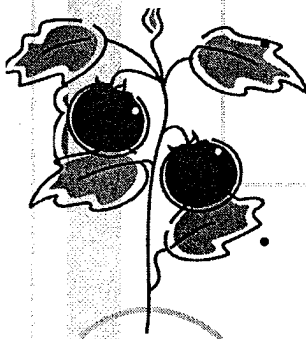


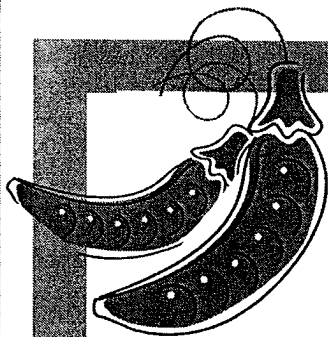
The Use of Tools and Materials

- Closely monitor students using sharp tools, such as spades, trowels, clippers, and scissors. Identify which tools are for adult use only.
- Instruct students using tools to stay an arm's length plus the tool length away from the next person.
- No tools should be held above waist level.
- Students should not run or play around while holding tools.
- All long-handle tools should be leaned against a wall or fence when not in use. Never lay a metal rake on the ground.
- Some gardening materials – such as fertilizers and soilless growing media – may be dusty when poured or applied to the garden. Handling and using these materials should be reserved for older students and adults who are equipped with a dust mask. Wetting the material before use will reduce dust.
- Monitor the garden for tripping hazards, especially tools and hoses.

Children will be provided with gardening gloves if exposed to thorns or other dangerous plant material.

- Children must be



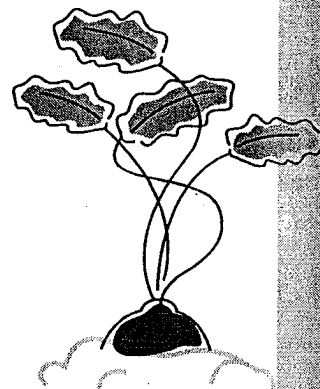


Soil and compost safety

- Instead of using chemical herbicides, control weeds by using mulch or pulling them out.
- No use of chemical fertilizers or pesticides in the vegetable garden
- No use of raw manure as fertilizer
- Compost improves soil quality and should be added every year with these recommendations:
- Use compost safely. Compost is the natural breakdown product of leaves, stems, commercial manure products, and other organic materials--and also a source of pathogens. To be safe for gardening, your compost must reach a temperature of at least 130°F. Check the temperature with a compost thermometer. Do not use any animal waste, including pet waste, meat scraps or dairy product waste in your compost bin. Wear gloves when handling compost. Wash hands after handling compost.
- Blood meal and dried blood are commercial garden products that are safe to use as a natural fertilizer or animal repellent.

Weeds, Insects, Pests, and Other Critters

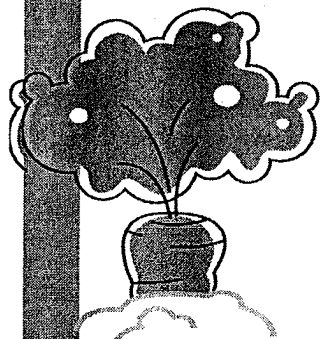
- No synthetic herbicides, fungicides, or insecticides should be used in the garden, or within 25 feet of the garden.
- There are hundreds of species of insects living naturally on school grounds. The vast majority are benign or beneficial ones that pollinate crops or attack other insect pests. The small minority that feed on vegetable crops can usually be controlled successfully using organic pest management techniques.
- Weeds are controlled with mulches, hand-pulling, and weeding implements – not with herbicides.
- During the gardening season, keep cats, dogs and other pets out of the garden, as animal waste can be a source of bacteria, parasites and viruses.
- Curtail nesting and hiding places for rats and mice by minimizing vegetation at the edges of your fruit and vegetable garden.



Harvesting and Storing Garden Fresh Produce

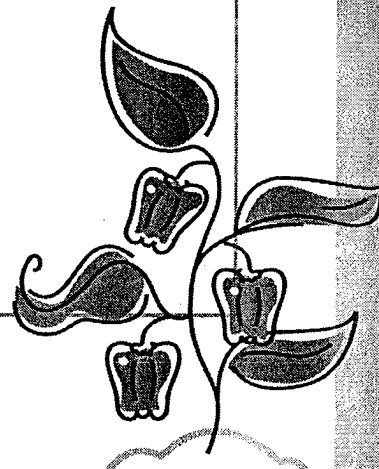
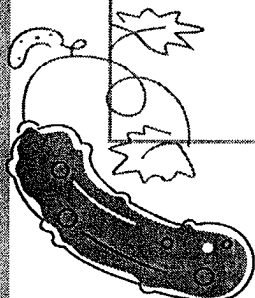
Harvesting Fresh Garden Produce

- Harvest produce regularly and pick up and remove rotting vegetables.
- Use clean containers that are made from materials designed specifically to safely hold food. Examples include paper grocery bags, 5-gallon food-grade buckets (that held pickles or other food products), colanders or plastic kitchen bowls. Plastic garbage bags, trash cans, and any containers that originally held chemicals such as household cleaners or pesticides are not food-grade.
- Wash hands before and after picking produce. Use clean gloves (that have not been used to stir compost or pull weeds) or clean hands when picking produce.
- Brush, shake or rub off any excess garden soil or debris before putting the produce into the harvest container or bringing produce into the kitchen.
- Do not work in the garden when suffering from vomiting and/or diarrhea.
- All tools used in the garden must be used solely in the garden and cleaned regularly.
- If you eat produce in the garden just after picking it, be sure it is washed first.



Storing garden produce

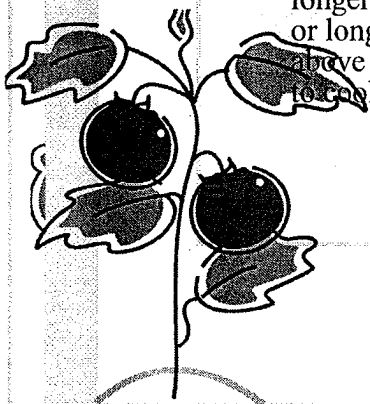
- It is not recommended to wash fruits and vegetables before refrigerating, but to wash them immediately before eating or preparing for cooking. Refrigerating fruits and vegetables with moisture from washing can encourage microbial growth.
- If you choose to store food without washing, shake, rub or brush off any garden soil with a paper towel or soft brush while still outside. Store unwashed produce in plastic bags or containers. Be sure to label the container in a way that makes it clear to others that it must be washed prior to use.
- If you choose to wash them before storing, use cool, running tap water and be sure to dry the food thoroughly with a clean paper towel or air dry. Produce with thick skins, like potatoes, can be scrubbed with a vegetable brush to remove excess dirt and bacteria. Wash berries **immediately** before eating or cooking. Berries that are washed and then stored in the refrigerator will soon become moldy.
- Keep fruit and vegetable bins in the refrigerator clean.
- Bruised or damaged parts of fruits and vegetables should be cut away before eating or preparing. Throw moldy produce away.
- When washing produce fresh from the warm outdoors, the rinse water should not be more than 10 degrees colder than the produce. If you are washing refrigerated produce, use cold water.
- Fresh fruits and vegetables needing refrigeration (melons, cut leafy greens, and cut tomatoes) can be stored at 45° F or less.
- Fresh fruits and vegetables stored at room temperature (onions, potatoes, whole tomatoes) should be in a cool, dry, pest-free, well-ventilated area separate from household chemicals.



Preparing and Serving Fresh Garden Produce

Preparing and serving fresh garden produce

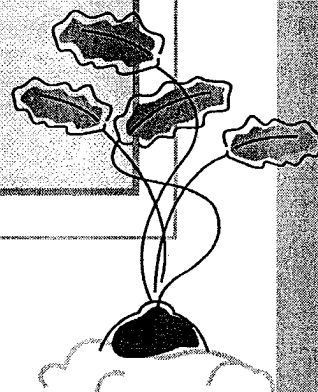
- Delicious garden produce is often eaten raw so it's important to prepare raw fruits and vegetables with food safety in mind.
- Always wash hands before handling raw fruits and vegetables.
- Rinse fresh fruits and vegetables under cool, running, clean tap water even if you don't eat the skin or rind.
- Never use soap, detergent, or bleach solutions to wash fruits and vegetables. These products are not meant for washing produce and may not be safe to ingest. They can also adversely affect the flavor.
- Avoid cross-contamination when preparing fruits and vegetables. Clean work surfaces, utensils, and hands before and after handling fruits and vegetables. Diluted household bleach (1 teaspoon in 4 cups of room temperature water) is safe and effective for sanitizing work surfaces. Let utensils and surfaces air dry. Be sure to wash your hands (as well as the knife and cutting surface) before preparing any ready-to-eat foods such as salad, fresh fruit or a sandwich.
- If you have leftover produce that has been cut, sliced, or cooked, store it in clean, airtight containers in the refrigerator at 45°F or less.
- To be safe, do not use fresh, cut-up fruits and vegetables if they have been held longer than 2 hours at room temperature or longer than one hour at temperatures above 90 degrees F., unless you intend to cook them.



When the Kitchen Manager receives the garden vegetables, he/she needs to wash them and refrigerate the vegetables to below 41°F prior to serving:

1. Kitchen Manager or foodservice worker fills a sanitized vegetable prep sink with tap water and scrubs the produce in the sink with a brush to remove all visible dirt
2. The vegetables are removed from the sink, rinsed again and drained in a colander.
3. The vegetables are placed in a separate clean and sanitized storage container (kitchen staff can use any of their existing food grade storage containers) that is labeled "School Garden Vegetables" and the date of harvest.
4. The vegetables are stored in the cooler/refrigerator for one day to reduce their temperature to below 41°F if required.
5. The vegetables can be used in the salad bar or at lunch service if the temperature of the produce is below 41°F. This temperature will be recorded on the menu production forms under the recipe the produce was used in (For Example: in the salad bar recipe, Spicy Corn Salad, Veggie

Is there too little produce to include this ingredient into all meals to be served? Here are some ideas: Include in a salad bar. Include as a portion of the same product used in a dish. Prep as a snack (share between grades if necessary). Prep an afternoon snack for Afterschool, or just for the "Garden Club" or perhaps a specific classroom (the classroom that focused on the garden, take turns between several classrooms), for teachers only, or for administrators only, or assist in the washing of the foods for the students to take home and share with their families.



THANKS TO:

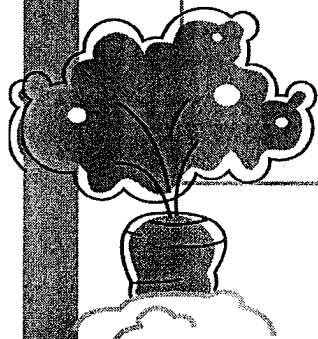
These guidelines were adapted from: many sources and would not be possible without the formative work of many organizations, agencies, and groups, as well as the programs highlighted in the Appendices, and WE THANK:

University of Maryland Extension Service, Grow It Eat It, Maryland's Food Gardening Network, Food Safety in the School Garden, January 2010.
www.growit.umd.edu.

University of Connecticut Extension Service – “Five Steps to Food Safe School Gardening” <http://www.sde.ct.gov/sde/LIB/sde/pdf/DEPS/Nutrition/OPmemos/10/5stepsOM1010.pdf>

Denver School Garden Coalition, “Operating Manual”, updated August 2011, from Denver Public Schools, Denver Urban Gardens, Learning Landscapes, and Slow Food Denver. [www.thelunchbox.org/sites/default/files/DSGC Manual Updated FINAL.pdf](http://www.thelunchbox.org/sites/default/files/DSGC%20Manual%20Updated%20FINAL.pdf)

The Oregon Department of Education has many good resources for garden development and safety. Here is one, with checklists for your use: ODE School Garden Food Safety Training & Documentation Manual, 29 pages.
http://www.ode.state.or.us/wma/nutrition/snp/entire_binder_10_31_2013.pdf



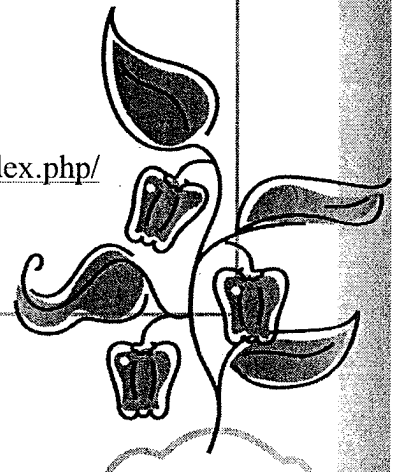
OTHER RESOURCES:

A few favorite books:

- Kraus, Sibella. *Kids Cook Farm-fresh Food: Seasonal Recipes, Activities & Farm Profiles That Teach Ecological Responsibility*. 2002. California Dept. of Education.
- Center for Ecoliteracy, *Big Ideas: Linking Food, Culture, Health, and the Environment*. 2008.

Other good websites:

- edWeb. Join the Growing School Gardens Community: www.edWeb.net
- California School Garden Network: www.csgn.org
- The Center for Ecoliteracy: www.ecoliteracy.org
- The Edible Schoolyard Project: www.edibleschoolyard.org
- Getting Started: A Guide for Creating School Gardens as Outdoor Classrooms: www.ecoliteracy.org/downloads/getting-started
- Life Lab: www.lifelab.org
- The National Gardening Association: www.garden.org and www.kidsgardening.org
- School Garden Wizard: www.schoolgardenwizard.org
- Slow Food USA: slowfoodusa.org
- Slow Food USA Ark of Taste: www.slowfoodusa.org/index.php/programs/details/ark_of_taste/



ANNOTATED APPENDIX LIST:

The Appendices to this Toolkit contain other helpful guides that you can use to develop your gardening and local foods procurement endeavors. All Appendices can be found at:

<http://www.farmtotablenm.org/programs/farm-to-school-education/farm-to-school-resources/>

Appendix 1:

Public Health Law and Policy, National Policy and Legal Analysis Network to Prevent Childhood Obesity – **“Serving School Garden Produce in the Cafeteria”**, April 2011. “..from a legal standpoint, there are no federal impediments to using school garden produce in school lunch meals. On the contrary, current federal policy encourages such programs.” <http://changelabsolutions.org/publications/school-garden-produce>

Appendix 2:

National Farm to School Network – **“Using Produce from School Gardens”**, 2007, One of the first written documents with general tips. <http://www.farmtoschool.org/publications.php?pt=othe>

Appendix 3:

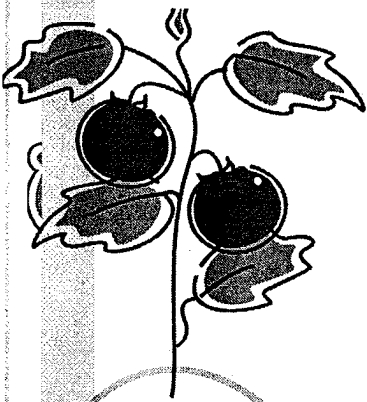
University of Arizona Cooperative Extension, School Garden Food Safety Guidelines, AZ1604, September 2013, <http://www.azed.gov/health-nutrition/files/2012/05/uofa-school-garden-food-safety.pdf> and Guidelines for School Gardens, Arizona Department of Health Services. <http://www.azdhs.gov/ops/oacr/rules/documents/guidance/gd-105-phs-edc.pdf> And check in on their School Garden Food Safety Training Manual.

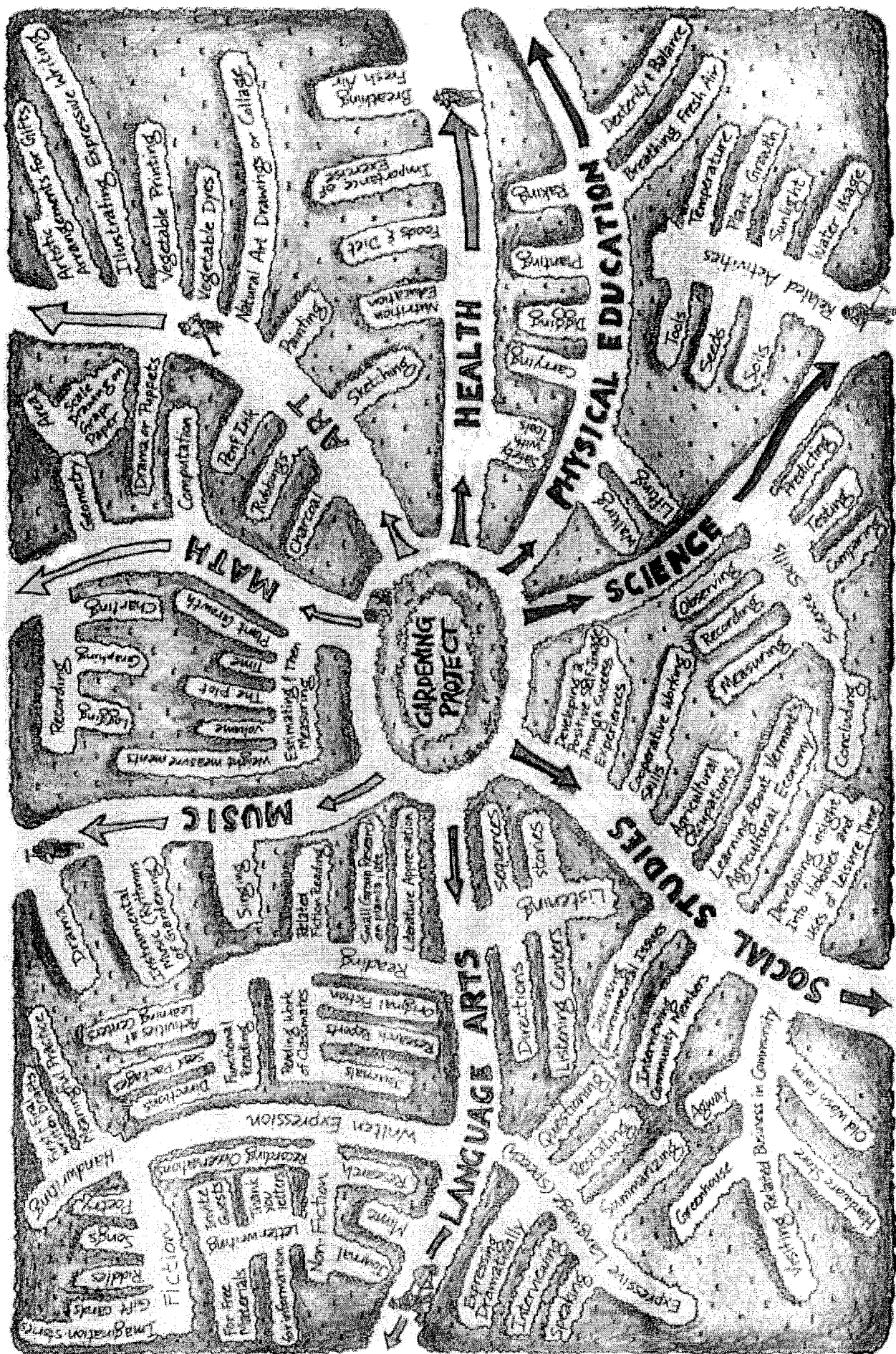
Appendix 4:

USDA and National Food Safety Management Institute – Food Safety Tips for School Gardens. http://www.fns.usda.gov/sites/default/files/foodsafety_schoolgardens.pdf

Appendix 5:

USDA Food and Nutrition Service, Team Nutrition, Dig In! Standards-Based Nutrition Education from the Ground Up, *Important Food Safety*





Produced by Farm to Table New Mexico, 2013

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**Farm to
Table**

*Promoting locally based
agriculture through
education, community
outreach and networking.*

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December 17, 2013

Re: SF Food Policy Council Policy Report (SFFPC)

Dear SF Food Policy Council Members,

It has been a busy month of policy work for SFFPC members. This is a brief summary of activities accomplished by our Policy Sub-Committees.

a. Food Plan Subcommittee:

- The Food Plan draft is scheduled to be presented to and discussed by the Board of County Commissioners, January 29th, 2014.

b. Upstream Process:

- The annual report and invoices were submitted. Erin and Alena will submit the 2014 plan and budget December 20.

c. Food Production and Land Use Sub-Committee:

- The Sub-Committee had two meetings with The SF County Planning Division to work on the Santa Fe County Land Use Code and recommendations. The letter drafted and approved by the SFFPC was presented at to the Board of County Commissioners (BCC) December 3rd. Susan, Erin, Mark and Pam presented on different aspects of the SFFPC's requests. The SF County Sustainable Land Development Code was passed by the BCC on December 10th. The SFFPC submitted a follow up letter addressing the code issues we look forward to working with the County on in the coming months.
- Thanks to everyone for your participation in the letter and hearings.

d. Procurement:

- The SFFPC requested that the City of Santa Fe Council approve a resolution in support of the state 2014 legislative appropriation request for the "NM Grown Produce for School Meals." The resolution was reviewed by one committee and then passed by the City Council on December 11th. Katherine and Alena presented.
- No update from last month. The Senior Center local procurement discussion continues. Senior center meals are federally regulated. Senior Center meal menus are approved by the Area Agency on Aging. Pam met with the new director, Jenny Martinez and with Teresa Casados, County Senior Center Procurement Director. Ms. Martinez stated that she has built "local food

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procurement" into all senior center meal plans for 2014. She will invite us to give a presentation at their statewide division directors meeting in January on best ways to approach procuring locally.

- For the SFFPC review, Farm to Table has just completed a document about food safety in school gardens called "Safe Foods from the Garden to the Cafeteria, Classroom and Community: A Guide for Assuring Fresh Produce Food Safety" adaptable to senior centers and community gardens.
- Committee participation: Susan P., Pam, Erin, and Alena

e. Education and Outreach:

- The Education and Outreach Committee is working on outreach of the Food Plan. Others will present on progress.
- Participation: Katheryn, Tony and Erin

f. City-County GMO Task Force

- The GMO Task Force developed a GMO Labeling Resolution last month. Staff to report on progress. Participation: Mark, Erin and Alena

g. National Issues:

- **Farm Bill and Budget Update:** (thanks to the Nat'l Sustainable Agriculture Coalition for report assistance)
- The House voted on a budget and the Senate hopes to complete its budget negotiations this week. Passing the budget deal will allow the annual appropriations bills for the fiscal year that already started back on October 1 to be finalized and voted on as a big package — an "omnibus" in Hill-speak — in early January. Those final appropriations bills will have more money available to them than the House bill from earlier this year but less money than the Senate bill from earlier this year. The budget deal added \$45 billion for appropriations, which is halfway in between the earlier House and Senate versions of the combined appropriations bills.
- **The Farm Bill** was not included in the budget discussions with the hope that the Senate and House will come to a final vote January 8 or 9. One consideration still under discussion (among others) are cuts to the SNAP or food stamp program of \$8-9 billion over the next 10 years. All or nearly all of the reduction is reportedly coming from forcing states to give low-income families receiving heating assistance more money before they can use that heating benefit as a deduction to qualify for a higher SNAP benefit. The food stamp title of the bill is also expected to include some job training pilot projects in lieu of the House-passed work requirement.
- **Food Safety Modernization Act (FSMA):** Letters from organizations and industry across the country were submitted with concerns and recommendations to the FSMA. Congress also submitted numerous letters. Congressman Steve Pearce (NM) signed onto a letter requesting the FDA to submit a second set of rules for comment (something the SFFPC requested). Another letter was submitted requesting that the rules be properly scaled to small farmers and facilities selling through short supply chains (like farmers markets, CSA's). This was a SFFPC request. Congressman Lujan told us that he signed a recent letter in support of this as well.

Policy Committee Report respectfully submitted December 17, 2013 by Pam Roy
Apologies for and omissions.

