



Agenda



Santa Fe City and County
Advisory Council on Food Policy
Thursday, January 26, 2012
9:00 to 10:30
Angel Depot Conference Room
1222 Siler Road, Santa Fe, NM

CITY CLERK'S OFFICE

DATE 1-18-12 TIME 9:27am

SERVED BY Katherine Hartman

RECEIVED BY [Signature]

- A. CALL TO ORDER
- B. ROLL CALL
- C. APPROVAL OF AGENDA
- D. APPROVAL OF MINUTES –December 15, 2011
- E. COMMUNICATIONS FROM THE FLOOR
- F. PRESENTATIONS/TRAININGS
 - 1. Raw Milk (Alf Reed)
- G. STAFF COMMUNICATIONS
- H. INITIATIVES AND ACTIONS
 - 1. Executive Committee
 - a. Budget Approval
 - b. Presentations and Trainings Criteria and Calendar
 - 2. Governance Committee
 - a. Plan for Coordinator’s Absence
 - 3. Policy Committee
 - a. Assessment
 - b. Food Production and Land Use
 - c. Procurement
 - d. Education and Outreach
 - e. Federal
- I. ITEMS FROM THE CHAIR
- J. ITEMS FROM THE COUNCIL
- K. ADJOURNMENT

Next Meeting: February 23, 2012

NOTE: All meetings of the council are open to the public. Persons with disabilities in need of accommodations, contact the City Clerk’s office at 955-6520, five (5) working days prior to meeting day.

SUMMARY OF ACTION
 SANTA FE CITY/COUNTY
 ADVISORY COUNCIL ON FOOD POLICY
 Angel Depot Conference Room
 January 26, 2012

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**MINUTES OF THE
SANTA FE CITY/COUNTY
ADVISORY COUNCIL ON FOOD POLICY
Angel Depot Conference Room
January 26, 2012**

A. CALL TO ORDER

A regular meeting of the Santa Fe City/County Advisory Council on Food Policy, was called to order by Katherine Mortimer, Chair, on January 26, 2012, at approximately 8:30 a.m., in the Angel Depot Conference Room, 1122 Siler Road, Santa Fe, New Mexico.

B. ROLL CALL

MEMBERS PRESENT:

Katherine Mortimer, Chair
Sherry Hooper, Vice-Chair
Maria Bustamante-Bernal
Tony McCarty
Susan Perry
Duncan Sill
Bianca Sopoci-Belknap
Mark Winne

MEMBERS EXCUSED:

Pamela Roy
Steve Shepherd
Lynn Walters
Steve Warshawer

OTHERS PRESENT

Wayne Beardsley
Poki Piottin, Coordinator, Camino Garden
Dominique Pozo, student, Southwestern College
Marcus Grignon, AmeriCorps
Melessia Helberg, Stenographer

There was not a quorum of the membership in attendance at the time Chair Mortimer called the meeting to order. No votes were taken until the arrival of Maria Bustamante-Bernal and Bianca Sopoci-Belknap, which established a quorum of the membership for conducting official business.

C. APPROVAL OF THE AGENDA

Chair Mortimer said she has received nothing from Rubina, but we can just say that under Staff Communications.

Mr. Winne said he has an item with regard to how the minutes are done.

Chair Mortimer said this can be done under Items from the Council.

MOTION: Sherry Hooper moved, seconded by Tony McCarty, to approve the Agenda as presented

VOTE: The motion was approved unanimously on a voice vote.

D. APPROVAL OF MINUTES: DECEMBER 15, 2011.

MOTION: Tony McCarty moved, seconded by Susan Perry, to approve the minutes as presented.

VOTE: The motion was approved unanimously on a voice vote.

E. COMMUNICATIONS FROM THE FLOOR

Wayne Beardsley said he has submitted his application to be appointed to one of the vacancies on the Board, noting he was invited to attend the meeting today to "see what goes on."

Poki Piottin, Coordinator, Camino Garden, an experiment on 1/4 acre of land, said they are trying to establish a model which can be centered around a set of families, and which can be duplicated. He said his interest in coming here today is around water rights. He said they have been offered 1/2 acre of land in the City to do a similar experiment, noting there is a well on the property. He said he has been tracking water rights and stumbled upon this website, and figured there would be people on this Council who could point him to the right people. He doesn't want to take this land to be told later that he can't irrigate that much land with a well. He said he needs help with water rights.

Chair Mortimer said she can talk with him about that.

Dominique Pozo, student, Southwestern College, studying Art Therapy and she is curious about how the Council is integrating the therapeutic realm in the gardens, and she is here to listen.

F. PRESENTATIONS/TRAININGS

An information sheet regarding Retail Sale of Raw Milk, distributed by Alf Reeb, is incorporated herewith to these minutes as Exhibit "1."

1. RAW MILK (ALF REEB)

Alfred Reeb, Director of the Dairy Division, New Mexico Department of Agriculture, thanked the group for inviting him to speak today. He said the Department of Agriculture, by State charter, is beneath a land grant college, so they are housed at New Mexico State University, noting the Secretary of Agriculture is chosen by the University Board of Regents. He said he has access to all of the University's policies and research.

Mr. Reeb said many issues have arisen with regard to raw milk and people getting ill. He said he is proud that New Mexico has a retail raw milk rule which allows the manufacture of raw milk, and for the Department to inspect it. He said, to date, there have been no outbreaks in New Mexico. He said this is a unique item and there is a demand for it. He said he tells people who want to retail raw milk that the chance of being sued is very high, but they can go through the State's process although that doesn't guarantee there will be no outbreak. He said there is the potential for cows to transfer the high bacteria from the environment to raw milk.

Mr. Reeb said we as Americans have been used to a cleaner environment, so we have not been subjected to coliform bacteria on a daily basis. He said people in Mexico, for example, have built up a tolerance to coliform bacteria, but we haven't. He said if there is a high coliform bacteria from animal waste that a person would ingest, they might or might not be able to "fight it off." He reiterated that he informs anyone who is starting up a business to sell raw milk of these possibilities.

Mr. Reeb said, secondly, they work very closely with the small farmers wanting to start up, commenting New Mexico does the best of any Department in this effort. He said they do ask for some stainless steel items, a bulk tank and such, which are up front costs, which the producer would have to look at. He said in this area the demand for raw milk is very high. He said Mr. Warshawer realizes this and wanted this group to hear what he had to say and to see the actual rule. He said the Taos Community Kitchen has contacted him, which is a commercial kitchen. He said they have a number of producers in Taos they're considering to try to get it pasteurized via a grant to put in for pasteurized milk coming out of the Taos Kitchen, so that is a possibility.

Mr. Reeb said what they do, and he hopes to continue to do, is to test every milk product across the State – cheese, commercial milk and all the dairy farmers – once a month. He said that is required by State Statute adopted in the 1960's. He said small dairy farms starting up don't have their own lab and testing capability, although as the farm gets larger and could impact thousands of people, it would pay to have that. He said it is a nice quality control, and they can point out to a small producer that its coliform content is high, and they try to trouble-shoot to find the problem.

Mr. Reeb said people find it difficult to comply with the requirements. He noted they say people want raw milk, but there doesn't seem to be a customer base, commenting "it's very crazy." He tells people who want to do this to make a study analysis to see that they have a real customer base, or just a number of loud voices – is it really there.

Mr. Reeb said a lot of states which have a rule about raw milk have a coliform limit of 10, and that is really hard to make. He said New Mexico State Statutes have a coliform limit of 50, so that can't be changed by rule, and requires a legislative chance. He said coliform of 50 seems to be a very tolerable amount for the population to handle.

Mr. Reeb said the standard plate count which is the amount of bacteria in every millimeter of milk, is limited at 20,000, noting it is the same for pasturized milk. He said since he's had 5 permitted farms that have come and gone, and they met that portion very well. He said the somatic cell count are the white cells which are in the animal's udder if there is any injury or teat damage, and those are permitted up to 1 million. He said goats are a seasonal animal which freshen in April and go dry in October or November. He said when they approach October-November, the goat's somatic cell count will climb higher, so the farmers have a difficult time in maintaining sales when it gets over a million.

Mr. Reeb said they are willing to work with dairy farmers, as well as this Council, and asked that anyone who contacts the Council be referred to his Division. He said a lot of things are happening as a "black market," but luckily those aren't making the news, and he is glad it hasn't done a lot of harm, but the possibility does exist.

The Committee commented and asked questions as follows:

- Mark Winne asked Mr. Reeb if the State issues the dairy farmers a permit.

Mr. Reeb said yes. He said they inspect the farm to ensure the cattle or goats are tuberculosis and brucellosis free, and then they can produce milk. He said they ask the farmer to have a bottle cleaner if they are using glass, or a single-service glass to be used once, or go to plastic. He said the State has the power to revoke a permit.

- Pamela Roy said then it is important when purchasing raw milk to ask the farmer if they have a permit.

Maria Bustamante-Bernal arrived at the meeting

- Mr. Winne asked how many permits have been issued to raw milk producers.

Mr. Reeb said he has only one, Camino de Paz, which is in Espanola, and they are doing goat milk only. He said a number of dairy farmers are looking at it on the east side of the State.

Mr. Reeb asked if Santa Fe County accepts raw milk sales, and no one on the Council could answer that question. He said there is a law in the City of Albuquerque and Bernalillo County prohibiting the sale of raw milk. He tells people starting up that they will not be able to sell raw milk in Albuquerque or Bernalillo County.

- A member said they have been able to buy raw goat's milk at the Farmer's Market by signing a waiver.

Mr. Reeb asked if it is from Camino de Paz.

- The member said no, but they stopped doing that a year ago.

Mr. Reeb said he tries to get the word out, noting he has been invited to the annual meeting of all the Farmer's Markets in February, so he can inform them about this rule and having only a permitted person selling raw milk.

Mr. Reeb said he hears through the grapevine this happens, so he wants to alert them that the leader of a farmer's market will be the responsible person if anyone were to get ill. He said signing a release won't protect them. He said it might not be the milk product, and the person got ill from something else, but because they had "raw milk that week or month, they go for the deepest pocket. That's just the way American life is." He said it could be the leader of the market, or the County or the City.

Bianca Sopoci-Belknap arrived at the meeting

- Mr. Winne said then in Albuquerque and Bernalillo County, even a product from a permitted farm could not be sold, and Mr. Reeb said yes.

- Mr. Winne asked if a farmer can produce and sell raw milk without a permit.

Mr. Reeb said no. He said he has the authority to take people to Court for violations of raw milk sales, but most judges don't want to "mess with this," noting the fine is only \$50. He said he tries instead to do the education piece instead, and talk to them about the potential liability in the event of an outbreak.

- Mr. Winne asked if there is a fee for the permit, and Mr. Reeb said no.

- A member said it sounds like a lot of the process is educating people who don't know how to keep it safe.

- Chair Mortimer asked Mr. Reeb if he has a pamphlet or a flyer that he can give to people.

Mr. Reeb said no, it's usually just by "word-of-mouth."

- Chair Mortimer said if we had something like that, the City could put it on its website, and work with the Economic Development staff to refer these kinds of questions to the Dairy Division.

Mr. Reeb said he can start work on a pamphlet or flyer with regard to the production and sales of raw milk.

- Mr. Winne asked how New Mexico compares to other states, in terms of allowing raw milk sales.

Mr. Reeb said there is a SW Regional Milk Meeting every even year, noting New Mexico is hosting the meeting this year. He said he surveyed the 26 states responding out of 50, and it is very different. He said there is no federal oversight, so each State has its own rule. He said, for example, in Oklahoma, raw milk sales are allowed on the farm only, and there is no State oversight or inspection. If people get sick, it's their cost, even if they die. He said this is in the State's rule. He said in California, it is 10 coliforms per ml, 50,000 somatic counts, and 10,000 standard plate count, and they are "busting" fall farms that don't meet this criteria. However, they don't have a lot of outbreaks.

Mr. Reeb said raw milk being produced for consumption stays in the State, so a few people in Texas bring it across the line into New Mexico, which runs into a federal rule. He said he first will warn people not to sell milk across the State line. He said if they don't stop, he will then advise the milk specialists of the FDA and they can follow it up. He said he has not heard of any people getting in Portales, Clovis, Texico. He said he is just doing his job in the event something might happen.

- Mr. McCarty asked if most of the controversy with border states is to Canada.

Mr. Reeb said there is a lot on the internet and which comes into his mail box, and it seems there are more legal challenges particularly along the New York/Canadian border.

Mr. Reeb said his counterparts in the northeast have a huge dairy industry in both milk and cheese and it's growing. He said the organic side grew 16-18% this year, even though money is tight. He said the northeast has ideal weather and pasture than we do. He said his counterparts have raw milk and pasturized rules in place which work well.

Mr. Reeb said he uses what is called the "Pasturized Milk Ordinance." He attends a 50 state body every two years, and they vote on ways to improve rules so milk can cross state lines, and there is no need for one state to inspect another state, and the inspections done by a state are accepted by the others. He noted that all of the inspections which are done are published. He tries, as small farmers come on, to make suggestions if they want to sell in another state, such as a stainless steel bulk tank.

- Ms. Sopoci-Belknap said then there is no fee for the permitting, and Mr. Reeb said no.
- Ms. Sopoci-Belknap asked if the permitting process requires these standards which imply costs to the farmers.

Mr. Reeb said there are costs.

- Ms. Sopoci-Belknap asked what is the deterrence and the reasons people are opting to go underground for their sales instead of getting permitted. She would like to understand what those are.

Mr. Reeb said what he sees on the beef side, he is going to compare with the dairy side. He said dairymen are used to being over-inspected, because that has been in place since the 1940's. He said they have been bringing up the idea of having every beef cow tagged so that animal and its offspring can be traced from "hitting the ground until slaughter." He said this is a simple thing to do. He said the beef industry is fighting it because "government is on our farm." He said they have to keep records. He said, "I'm assuming this person has 3 goats, 3 cows, and so on, and never has had its place inspected, and if I open my gate to be inspected, what else are they going to see. Now they're going to pick on my well, now they're going to pick if I have an extra gate, and so on." He believes that's 70% of the resistance.

Mr. Reeb said the rest involves the handling of the milk. He said it takes 4-6 hours to cool a gallon of milk to 45 degrees or less in a freezer. He said milk comes from the cow at 100 degrees, and our rules say it must be cooled in 2 hours or less. He said for every half hour it sits, the bacteria double. He said they did experiments, and they never could get the milk to pass the count because of the heat factor. He said now, they put it into a bulk tank, stir it which cools the sides and it cools the milk faster. However, now they have to buy a bulk tank for \$1,200, and this is the other 30%. He said all of the milk can be put into one bulk tank for processing.

- Ms. Perry believes people need to be more educated, because they don't know the risks and that they might harm people just by not knowing some of the basic things. She thinks if they knew all of this, they might find a way to buy a bulk tank to handle the milk properly.

Mr. Reeb said at least once a year, all the surrounding states, will do a call out for a fee structure – what do you charge to sample such and such. He said New Mexico is the only State that has no fee structure in place. He said they are open to people to come in and get started without the lost money.

- Ms. Bustamante-Bernal asked if there regulations preventing people from coming together to have one bulk tank, with several farmers using the same tank.

Mr. Reeb said this is what the Taos Kitchen is trying to do. He said a gentleman in Pennsylvania has a bulk tank and a pasteurized all as one tank which meets all required temperature controls, and with a chest deep freeze next to it and tubing in that, he can chill the vessel and stir it and meet all of the criteria. He said the Taos Kitchen has asked if all of the farmers can collect milk and then bring it to them for storage. He told them yes, if they can get something in a stainless steel transport tank that would stay cold and get it there. He said the Taos Kitchen would then provide the funds for the pasteurized/bulk tank system with the controls, and it would be processed in a clean kitchen environment.

Mr. Piottin asked if the organic milk falls under Mr. Reeb's Division.

Mr. Reeb said Governor Richardson asked to merge a number of departments, and the Department of Agriculture was the only one who was willing to absorb the Organic Commodity Commission. He said to be organically certified, it is necessary to meet the Grade A rules that we have, and then it is the feeding and cleaning regimen that lets you be organic and have the organic certification on top of that. He said the certification is issued by a "sister department." He said if the community garden wanted to become organic, it would be necessary to go through the organic department for certification. He said the land must have been fallow for 3 years, no fertilizer or sprays and such can be use. He said if they meet all of the criteria they could sell their products to the Farmer's Market.

- Chair Mortimer asked if there is a fee for this certification.

Mr. Reeb said there is a minimal fee structure on a small scale. He said they have oversight over 280 farms.

- Mr. Winne asked if there is a one page list of frequently asked questions.

Mr. Reeb said no, but he will get something started.

- Mr. Winne said it would be useful for consumers and producers, and it could be put on the website.

- Chair Mortimer said there could be two – one for the producer which includes the requirements, and one for the consumers – Is my raw milk safe, which might build the market and give a comfort level for people to purchase.

Mr. Reeb said he is rewriting the raw milk rule, which will go through the Rule adoption procedure required by New Mexico State University. He said he is incorporating new information, because the attorneys have advised that a number of states are running into shares and if shares constitutes a transaction of money. He said the attorney has researched this and agrees that it is a transfer of money, and he has been asked to include shares in his write-up. He said when he advertises the rule change, he will say, in a nutshell, that farms that do shares are not inspected, but they must send their own milk sample that they collect to a certified laboratory to have it analyzed, and send the results to their patrons, because their patrons need to know. He said the cost will be borne by the farmer, and they can send it to the State laboratory, which has drawn up a reasonable price scale.

- Mr. Reeb said he has found 2-3 farmers who deny they are doing shares, so he is going to invite them to attend the meetings. He said those clientele need protection. He said all of the dairymen are dead set against him doing this, because they are afraid of an outbreak of raw milk which hurts

the sale of milk, which you can understand. He said New Mexico is #4 in the nation for cheese production, and #9 in milk production and #1 in milk produced per cow, and #1 in the cows per farm.

Mr. Reeb talked about the optimum conditions which exist for milk and dairy product production in New Mexico, which includes the ideal weather – it cools at night. He said, "That cow is running a 26 mile marathon 24 hours a day, so she has to cool off at night. If temperatures drop to 75 degrees, which it does here, she can rest and start up and go the next day." He said it never gets below 88-90 degrees in Phoenix at night. He said there is a lot of feed coming in from Texas, Oklahoma and Colorado. He said the state grew by 3,000 head this last year, so we still are in a growth mode.

- A member asked if New Mexico is the nation's largest producer of mozzarella cheese.

Mr. Reeb said Leprino Foods has 6 different plants, one of which is in Roswell, noting only California has us beaten in terms of production. He said Leprino is the largest producer of mozzarella in the world. He said Southwest Cheese is the largest cheddar plant in the world, which takes in 220 loads and he is working on approving plans to go up to 250. He said the ratios are 10:1, so 10 pounds of milk makes a pound of cheese, 220 semi-truck loads of milk makes 22 semi-truckloads of cheese going out daily. He said a drying plant next to Southwest Cheese makes dried milk and milk protein concentrate, which is called a balance plant.

Mr. Reeb said the market is great right now for whey, noting Israel, Spain, Mexico, South America and Europe are buying up our whey "left and rite." He said the whey is used in most processed foods.

- Mr. Winne thanked Mr. Reeb for his presentation. He urged him, when he has time to prepare a guide. Mr. Reeb said he will prepare a draft guide, and send it to the Chair for this Committee to examine.
- Ms. Bustamante-Bernal asked if whey is the only commercial by-product of cheese.

Mr. Reeb said Leprino would split whey through a membrane system and extract a protein and sugar, which was for sale. He said when Southwest Cheese opened its plant in 2007, he asked them why they don't make sugar. He said they told him if they made sugar, it would upset the world market of sugar, so Southwest Cheese stuck with whey. He said Africa and China are buying the dried whey products, and Leprino Foods has now gone to dried whey as well.

Mr. Piottin asked the reason the milk produced by the Mennonites and Amish considered to be Grade B.

Mr. Reeb said he can speak about Pennsylvania Mennonites and Amish. He said, because they do not have electricity, they can cool milk in cans in a running stream of water which is 51-55 degrees, so it can't get milk to 45 degrees. So, the bacteria growth continues, plus it is in 10

gallon cans, so loading it into trucks to haul, there is more chance for contamination. He said a lot of "Grade B" milk goes to cheese, because the cheese culture will kill that type of bacteria and make a decent product. He said it doesn't meet the criteria for drinking milk. He said it makes it difficult to have two different levels of law in a state, in terms of regulation and oversight.

Responding to Mr. Piottin, Mr. Reeb said the Bishop [Amish/Mennonite] will sometimes allow the higher level and that farm can meet the Grade A standards.

- Ms. Bustamante-Bernal asked if it is possible for her to buy raw milk from her producer to make cheese for her restaurant.

Mr. Reeb said it should be consumed within the restaurant. He said this can be done if it is from a safe source – inspected and okayed to bottle the raw milk. He said all restaurant inspectors should ask the source of the produce. He said the person selling the milk to her should have a separate permit.

G. STAFF COMMUNICATIONS

There were no Staff Communications because there was no staff in attendance.

Chair Mortimer said Rubina Cohen gave birth prematurely, and got out of the hospital on Sunday, and she is now at home.

H. INITIATIVES AND ACTIONS

Mr. Winne said he has a number of items from Pam to report, and this seems like a good place. The first is administrative. The Simon Grant proposal has been submitted to the foundation for funding for the Council. They are working on a final report and invoice under the current contract, and they are waiting for the County Funding contract through the City, noting they are working on two items – One for the City and one for the County going through the City.

Mr. Winne said under policy related actions, they have been hosting an advocacy and engagement training with FoodCorps, Americorps, and local and State Policy Councils to help people learn about civic engagement policy development. He said this is a training that was done. He noted in attendance were food policy councils from Grant, Rio Arriba, Bernalillo, Dona Ana, Taos and Santa Fe counties.

Mr. Winne said they are working on State legislative bills supported by food policy councils, although he is unsure what bills those are. He said one piece of legislation is seeking additional funding for schools to pay for the delivery costs for additional commodities, which was stripped from their budgets a while ago. They are trying to get that back in the appropriation so schools can pay for the cost of things delivered.

Mr. Winne asked if the Farm Bill Resolution from the City and County was sent to our U.S. Congressional Delegation, and Chair Mortimer said this has been done.

Mr. Winne said they are setting up a City/County food procurement meeting for January 31, 2012, and asked Mr. Sill if he is familiar with that.

Mr. Sill said he got a copy of the email, but he doesn't know if there was confirmation on that.

Mr. Winne said it says "setting up," so perhaps it is in process.

Chair Mortimer said a meeting was scheduled with Councilor Romero and herself from the City, the City Manager and Pam, but it kept moving, and the last she heard it was "off to be rescheduled," and she will check to see if it was rescheduled on January 31st.

1. EXECUTIVE COMMITTEE

Mr. Winne said he understands we are looking for a replacement for Sarah Noss.

Ms. Hooper said Mr. Beardsley has applied to the County for the vacant position. She understands the County will be discussing his appointment at the next Board of County Commissioners meeting on Tuesday.

Mr. Beardsley discussed his background and experience, noting he is retired. He said since retirement he worked in the City Office of Emergency Management, and started taking courses in emergency management, among which was Food Safety. He said he has taken courses at New Mexico State University. He said he saw the vacancy on the Council and decided to apply since this is part of his background, plus he has an interest in food safety. He said his interest is more from the point of emergency management, noting he has a background in agriculture, and noted the potential for terrorism relating to our food sources.

Mr. Beardsley said our food sources are very vulnerable, noting the cantaloupes in Colorado most recently, but there have also been issues with spinach, beef, eggs, noting last year over a million eggs were recalled. He said there are problems that need to be addressed.

a. BUDGET APPROVAL

Chair Mortimer said a draft budget was submitted at the last meeting, and asked if there were any changes to it, and asked if there were changes.

Ms. Hooper said this is one of the things that got lost when Rubina went on leave, and she will commit to getting the draft to the Board at the next meeting to see if there are changes.

Chair Mortimer asked that it be put on the agenda for the next meeting .

b. PRESENTATIONS AND TRAININGS CRITERIA AND CALENDAR

Chair Mortimer said there is another training for which Steve Warshawer had the contact, and she believes they are available for February. She said Susan is going to make an ethics presentation in March and she believes those are on the books. She said please let her know if there are other items people want to learn about, and we can try to track somebody down for a presentation. She said we need to start now to ask people to make presentations in April and May because of schedules.

Mr. Winne asked what is the training in February, and asked if it is safety related.

Mr. McCarty said it is about the new group being formed on food safety, and those are the people who will be attending, commenting he doesn't recall the name.

Ms. Helberg said it is in the minutes.

Mr. McCarty noted it is on page 4 of the December 15, 2011 minutes, and the name is "The Southwest Border Food Safety & Defense Coalition," and the Director is Billy Dictson who will be presenting at the meeting on February 23, 2012.

Chair Mortimer said she will follow up with Mr. Warshawer to see if Billy Dictson is confirmed to present at the February meeting. She said this will be a presentation, but the ethics will be a training.

Mr. Winne said we have heard nothing recently from the Cooperative Extension, noting it is an essential part of the County-wide food system. He said the Director is Patrick Torres.

Mr. Sill suggested that we invite Mr. Torres to attend one of our meetings to do a status update, and he volunteered to invite him. He suggested we invite Christina as well, noting she runs a lot of the youth activities, and Margaret Combs, Senior Economist. Chair Mortimer said we could do this presentation in April.

Mr. Winne said there is no rush and it can be scheduled when it is convenient.

Chair Mortimer said April would be good because we don't have anything else, and she likes to schedule 2-3 months out, but not beyond that because we don't want to be booked solid for 6 months in advance.

Mr. Winne would like to know about the County programs and any issues they see in the County.

Mr. Sill noted they will organize a field trip in early May with the Pojoaque School District which would involve the Alcalde Extention Center as well as the one in Santa Fe County. He said they do a "hands on activity" with the kids to give them a good understanding of current irrigation systems. He said

they look at the different crops being planted and will be harvested. He said he will invite this Board once the date is set.

Ms. Hooper said Mr. Reeb talked about what he's doing in Taos, and we might bring them down to see if there are things we can duplicate here. Responding to the Chair, Mr. Hooper said the group is the Taos Economic Development group, which is a private non-profit.

Chair Mortimer said we could do something in this regard in May. She asked Mr. Winne to talk to Pam about this.

2. GOVERNANCE COMMITTEE

a. PLAN FOR COORDINATOR'S ABSENCE

Ms. Hooper said they are working on everything, and things are under control. She said they will finish the budget. She said Mr. Winne said Pam mentioned we need to get the County funds, and we need to follow up on that, noting she has a note on her calendar to call on Friday.

Ms. Hooper described the process for obtaining funds from the City, noting we have to submit a report each quarter to be reimbursed for costs, and that report is due soon to get final reimbursement for this fiscal year.

Ms. Hooper said the next funding cycle begins very soon, and we will have to draft a proposal to the City to continue to get the funding, noting Rubina was working on this.

Chair Mortimer said this is something perhaps Rubina would like to work on at home before she comes back to work.

Ms. Hooper agreed, saying "it took us by surprise," that she delivered early." She said when it is appropriate, she will visit with Rubina and get an idea of how much she wants to work while she is at home with the baby, so we'll let you all know at the next meeting.

3. POLICY COMMITTEE

a. ASSESSMENT

Ms. Sopoci-Belknap said Lynn canceled the meeting for yesterday because she had the flu. She said they met earlier this month to discuss the surveys which are coming in, noting they are at the point of discussing how to input the data and begin analyzing it. She said Christie has a lot of experience in research methodology and was advising us on some of that work.

Ms. Sopoci-Belknap said they have had to take a different tack with our strategy around the schools, noting Marcus Grignon worked with the principals at Tesuque School and Salazar to pilot that as a way to do random sampling of families. However, the return was so small, we realize it isn't direct enough, so it's good we didn't hit all the schools throughout the District. She said it is good that they got the survey and know the food assessment is happening, even if they didn't return the survey, so that wasn't a wasted effort.

Ms. Sopoci-Belknap said they will be doing some survey collection so there is a better representation of Santa Fe people, in general. She said they have targeted low income people, and people that get food assistance, but they don't want that to be the only population surveyed.

Mr. Grignon said 150 surveys are complete from the Food Pantry and clients of the Food Pantry and the schools. He said they developed a Food Provider Survey to give to all food pantry supervisors to fill out and return. It is 10 questions, very short, but it will give us a better idea of how many people are patronizing the food pantries, if they provide nutrition material to their clients and such.

Ms. Sopoci-Belknap said it was not just the food pantry staff, it was also given to other food service providers – Santa Fe Public Schools, people like Lynn with Cooking for Kids – basically those who have food programming so we can ask them what they are hearing are the food needs of their clients. She said it also is a way to build relationships, so when we get the results of the assessments, we can go back to the food providers and tell them this is what we heard and here are suggestions, in terms of programming and such.

Ms. Hooper would like a copy of that survey, commenting it would be helpful if they get questions from pantries..

Mr. Grignon said they got surveys back from Madrid and Tony at Kitchen Angels, and we will be getting some Cerrillos. He said this covers the County where before we had information only from Santa Fe. Responding to Mr. Winne, Mr. Grignon said these are program users.

Mr. Winne said that Cooking with Kids participated in a very large evaluation sometime over the past 2 years, and asked if he has talked with her as to whether any of that data could be of value.

Ms. Sopoci-Belknap said yes, noting for the assessment report, there is quite a bit of secondary research that will be compiled and integrated.

Mr. Winne said he was thinking about getting school parents involved.

Ms. Sopoci-Belknap said she has learned from Lynn, who has had the experience of doing this kind of research, that they would go to a site 3 times, every single site. She said they spent thousands of dollars on the assessment of their survey. She said they incentivized people returning the survey. She said it has been helpful, and their findings will be instructive in terms of methodology. She said it was a 3-year process, and it will be helpful, but a lot of the results were specific to their program, noting this will be the limitation for some of these studies.

Mr. Winne said he is curious if they got student or family demographics which would be useful.

Ms. Sopoci-Belknap said she doesn't recall, having read the report, if they ran that kind of analysis on the findings were in terms of differences across demographic lines, but they will look at it again.

Ms. Perry said one of the ways to get families to respond, is to go to an event which draws lots of families, such as when they do flu shots, and they are waiting in line. She said you can help them to complete the survey while they're waiting in line.

Ms. Sopoci-Belknap said they didn't think of that, and it's a great idea.

Chair Mortimer said the City is doing surveys and house demonstrations, with regard to the Airport Road project, noting we are giving them a free Genoveva Chavez Community Center [GCCC] gift pack, which is very nice, and the cost was just to have them designed and printed. She said she will ask if they would be willing to share that information.

Ms. Sopoci-Belknap said they did have incentives for the Senior Centers, but it was food they could take home, although it wouldn't be appropriate for random contacts.

Ms. Bustamante-Bernal said they recently had a survey in the school and the teachers turned it into an assignment where the kids interviewed their parents. She said the kids were really excited about interviewing their parents. She said it was a simple, one-page survey, noting these were second grade and up. She said they even brought the surveys back early.

Ms. Sopoci-Belknap said this is a great idea, and thanked everyone for their input.

b. FOOD PRODUCTION AND LAND USE

c. PROCUREMENT

Mr. Winne said he reported previously that they think a meeting is coming up.

d. EDUCATION AND OUTREACH

Mr. McCarty said hopefully they worked on the final version of flyer and planned the first 3 inserts. He said before it is printed they will get final approval on the language in print. He said they finally will have something to hand out.

e. FEDERAL

Chair Mortimer said there is nothing to report, other than that the Farm Bill Resolution which has

been forwarded to our U.S. Congressional Delegation.

I. ITEMS FROM THE CHAIR

Chair Mortimer said she has no items.

J. ITEMS FROM THE COUNCIL

Mr. Winne said the minutes are long and detailed, which is useful in many ways, and perhaps required. He asked if it would be possible to create a summary of actionable items – items that need to be brought up in the future. He said combing through the minutes to find “what did we decide and what are we going to do” which is where he feels we slip from month to month.

Chair Mortimer said the motions are “called out.”

Mr. Winne said yes, but those are only a part of what we agree to do and we don't get a report back necessarily. He said, for example, a motion was approved at the previous meeting to provide a letter of commendation to The Food Depot and Emergency Preparedness, but he understands that was never done. He said we don't have a way of monitoring our performance, and the minutes would be one way if they were organized in such a way that included a summary of actionable items.

Ms. Helberg explained that minutes are taken and transcribed as provided by the Open Meetings Act and become the permanent public record of what is done by a committee. She said this is what the public reads, because it is the only official record of a meeting. This is the reason for the level of detail in the minutes.

Chair Mortimer said during the meeting, when someone commits to do something, she makes a note with an asterisk, and perhaps there could be some sort of symbol in the minutes.

Ms. Helberg said she created a to do list for a former Police Chief by taking paragraphs talking about what is to be done, who is going to do it and such, and putting them in a list at the end of the minutes. She said the Chief was very pleased with it. Ms. Helberg said she will do the same for this Committee with these minutes.

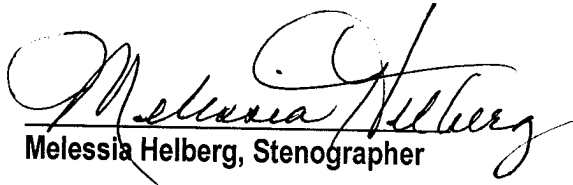
It was the consensus among the Committee that creating this list would address the issue.

Ms. Helberg said she will convey the thoughts of the Committee, along with what needs to be done to the Committee stenographer.

K. ADJOURNMENT

There was no further business to come before the Council, and the meeting was adjourned at approximately 10:30 a.m.

Katherine Mortimer, Chair



Melessia Helberg, Stenographer

SUMMARY OF ACTIONABLE ITEMS

1. Chair Mortimer suggested Mr. Reeb should have a pamphlet/flyer with regard to the production and sales of raw milk that the City could post on its website. Mr. Reeb said he doesn't have one but can start work on that.
2. Mr. Winne suggested Mr. Reeb should prepare a one-page list of frequently asked questions, which would be useful to consumers and producers, and it could be put on the website as well. Mr. Reeb said he will work on preparing a list.

Chair Mortimer said there could be two lists – one for the producer which includes the requirements to produce and sell raw milk, and one for the consumers – Is my raw milk safe, which might build the market and give a comfort level for people to purchase
3. Mr. Winne urged Mr. Reeb, when he has time to prepare a guide on raw milk production. Mr. Reeb said he will prepare a guide, and send it to the Chair for this Committee to examine.
4. Chair Mortimer said a meeting was scheduled with Councilor Romero and herself from the City, the City Manager and Pam, but it kept moving, and the last she heard it was "off to be rescheduled," and she will check to see if it was rescheduled on January 31st
5. Ms. Hooper said the budget is one of the things that got lost when Rubina went on leave, and she will commit to getting the draft to the Board to see if there are changes. Chair Mortimer asked that it be put on the agenda for the next meeting
6. Chair Mortimer asked Council members to please let her know if there are other items people want to learn about, and we can try to track somebody down for a presentation. She said we need to start now to ask people to make presentations in April and May because of schedules
7. Chair Mortimer said she will follow up with Mr. Warshawer to see if Billy Dictson, Director of the Southwest Border Food Safety & Defense Coalition, is confirmed to present at the February meeting.
8. Ms. Hooper would like a copy of the food provider survey, commenting it would be helpful if they get questions from pantries.
9. Chair Mortimer said the City is doing surveys and house demonstrations, with regard to the Airport Road project, noting we are giving them a free Genoveva Chavez Community Center [GCCC] gift pack, which is very nice, and the cost was just to have them designed and printed. She said she will ask if they would be willing to share that information.

10. Mr. Sill suggested that we invite Mr. Torres, Cooperative Extension, to attend one of our meetings to do a status update, and he volunteered to invite him. He suggested we invite Christina, noting she runs a lot of the youth activities, and Margaret Combs, Senior Economist. Chair Mortimer said she would like to do this presentation in April. Mr. Winne would like to know about the County programs and any issues they see in the County.
11. Mr. Sill noted they will organize a field trip in early May with the Pojoaque School District which would involve the Alcalde Extension Center as well as the one in Santa Fe County. He said they do a "hands on activity" with the kids to give them a good understanding of current irrigation systems. He said they look at the different crops being planted and will be harvested. He said he will invite this Board once the date is set.
12. Ms. Hooper said Mr. Reeb talked about what he's doing in Taos, and we might bring them down to see if there are things we can duplicate here. Responding to the Chair, Ms. Hooper said the group is the Taos Economic Development group, which is a private non-profit. Chair Mortimer said we could do something in this regard in May. She asked Mr. Winne to talk to Pam about this.
13. Ms. Hooper said the next funding cycle begins very soon, and we will have to draft a proposal to the City to continue to get the funding, noting Rubina was working on this.
14. Ms. Hooper said, when it is appropriate, she will visit with Rubina and get an idea of how much she wants to work while she is at home with the baby, so we'll let you all know at the next meeting.
- 15.. Chair Mortimer said she will help Poki Piottin, Coordinator, Camino Garden, who is in attendance to get information about water rights and irrigation for the project.
16. Mr. McCarty said hopefully they worked on the final version of flyer and planned the first 3 inserts. He said before it is printed they will get final approval on the language in print. He said they finally will have something to hand out
17. Ms. Helberg said she created a to do list for a former Police Chief by taking paragraphs talking about what is to be done, who is going to do it and such, and putting them in a list at the end of the minutes. She said the Chief was very pleased with it. Ms. Helberg said she will do the same for this Committee with these minutes
18. Ms. Helberg said she will convey the thoughts of the Committee, along with what needs to be done to the Committee stenographer