

Farm-To-School Task Force Issue Spotting Grid

From Dec. 3, 2010 meeting

Education	Storage/Distribution	USDA/CDE State & Federal Regulations	Safety & Sanitation	Funding & Costs	Equipment & Facilities	Labor	Local Food Sourcing	Other
Education of Students, Policy-makers, Administration, Community Members, and Farmers 9 votes	Food-Hub - Aggregation/Distribution/Minimal Processing/Education (The "Food Hub" captures all of the below-listed issues except for SOPs for storage/distribution) 8 votes	Redefining Commodity Dollars (How to use commodity \$ for local procurement; Commodity \$ for fresh fruit and veggies subsidized directly to local farmers; Make Grass Fed Beef available for commodity purchase.) 6 votes	Is New Food Legislation Realistic for the Small Farmer: Making sure local sources can follow HAACP and product recalls; Assisting farmers to meet food safety qualifications, or at least educate and help them understand; Understand minimum standards GAP/GHP and how to assist growers in compliance 9 votes	Funding (Note: <i>Many Task force members were very emphatic about this, adding exclamation points and underlining this issue</i>) 7 votes	Processing 6 votes	Usually labor at schools increases – this is good and bad	Asking farmers to participate 1 vote	Marketing plan – farm to school toolkit for producers and food service directors 6 votes
Education for Farmers – What do schools need?	SOPs for Storage and Distribution (templates) 1 vote	F2S Bid Document Template	National, State, Local Compliance: Getting USDA and Dept. of Health to agree on food handling standards and requirements; Working with local health departments; Safe handling (serve-safe class) 4 votes	Grant availability; Availability of funding for districts less than 50% of free and reduced meals; Fundraising for CSA; Funding for farmers to obtain equipment to help with food prep and sanitation (cleaning of produce, etc.); Getting Child Nutrition Reauthorization funds for farm to school pilot	Storage for fridges at schools or central facilities; Food processing equipment and shipping containers. 1 vote	Willingness/education for staff to handle and process “real” farm fresh products; Covering extra costs related to the use of fresh products; In-service training on product – how to prep, cook and handle food.	Requesting products that may not be a demand product (different size, different cut of meat). This would be an excellent source from some farmers and growers 1 vote	State tax to support purchases of CO products for schools
School Based Education – Connecting Kids and Farmers	Farmers/Schools – amount needed	Retail of items not usable	Education for both farmer and school	Providing for farmers, safety and sanitation, Funding for marketing materials (crossed out)	Meat processing facilities	Training for food service staff, Enlisting local chefs; Money and motivation for staff to be trained	Using school-garden produce in school meals	Develop partnerships – INEP, Ag schools, universities, etc.
Educations for FSDs – What do Farmers Need?	Transport containers	New food safety legislation	Working with local health departments	Looking at the cost as an investment	Ability to handle products if they are sourced on a large scale	Increasing money to schools for salaries	Developing database of “local” growers/producers	Think long-term
Garden Projects as learning environment/development of curriculum	Coordination efforts for multiple districts (small)	Implementation of CHILD NUT ACT reauthorization		Transportation method	Tiny kitchens that were never upgraded	Toolkit of training resources – recipes and techs	Quantities/timing – still need back up source in case of natural disaster	Infrastructure to reach farmers
Training for F2S staff (produce handling, safety, storage)	Get products to point-A-Z	USDA and CDE are more of a complete agency rather than a progressive agency and will need help in changing their rules (Note: <i>Sense of the group was that very firm rules and structures are already in place at these agencies, with less opportunity for innovation or organic change. Policy change at these agencies will require</i>		Local doesn’t always mean high costs	Third party processing to leverage scale		Tap into unused greenhouse space to extend growing season	Intra-agency cooperation to schools
Educating kids about new/different foods and flavors that they may not have tried and promote a willingness to try	Setting limits for delivery costs			F2S – economic stimulus package	Resources for canning/flash freeze		Farms subsidies directly to small farmers	What is CO F2S role – how do we combine our efforts?
Define “local”	Most farmers have the ability to deliver but consolidation from specific areas would be key				Product consolidation points to have products from across the state (belongs in HUB)		School gardens	Extending the season-minimal processing facilities
C.P (Colorado Proud)	Vitalize local transportation sources to backhaul product from growing areas						Record Keeping	Working with existing facilities-canners/processors to extend seasonality of local products
Re-educate about the social aspect of lunchroom family setting, allowing kids to be kids in the lunchroom								Geothermal development of greenhouses to extend growing seasons

Notes: Task Force members looked at large sheets of butcher block paper with following categories: Education, Storage/Distribution, USDA/CDE State and Federal Regulators, Safety and Sanitation, Funding and Costs, Equipment/Facilities, Labor, Local Food Sourcing, Other. Task force members added issues which they thought were significant under each category. They then used 5 green dots to prioritize the top issues. The top votes of each categories are highlighted near the top of each category in light purple boxes. Some categories received more than one top vote. Labor received no votes.

Legend: Each column should be read vertically. Issues with strikethroughs were removed by Task force members in an effort to consolidate issues and avoid repetition.