



Mission: Promote a sustainable food system that is equitable, profitable, resilient, and health-promoting in the County of San Luis Obispo.

Vision Statement: San Luis Obispo has a thriving, sustainable, and local food economy, and every resident has access to fresh, nutritious food without compromising the ability of the system to meet the needs of future generations.

Public Meeting

Subject:	Food Waste: Education, Practice & Policy		
Facilitator:	SLO FSC, Ellen Burke	Meeting Date:	2021-05-11
Location:	Virtual Meeting via Zoom	Time:	9:00a-10:30a

Agenda

- 9:00- 9:10 Land Acknowledgement, Welcome and Announcements
- 9:10 - 9:25 Work group, CA Food Policy Council, and COVID-19 updates
- 9:25 - 10:00 Food Waste Panel
- 10:00 - 10:25 Q&A with panel
- 10:25 - 10:30 Meeting close

Announcements

- Intro committee members
- FSC voting on policies - voting members of the FSC (those who attend 2 consecutive meetings) voted in support of AB 125
- Some of FSC steering committee participated in 21 Day Racial Equity Habit Building Challenge in April, summary of resources will be provided to FSC mailing list
- Draft report of Policy Roundtables is available. This is a result of the February 9, 2021 FSC meeting
 - Send comments to FSC by May 21st for revisions
- 10th Anniversary Celebration - The Power of Food, A socially distanced Farm to Table Fundraiser.
 - Check the website page and flyer for details and to sign up!
- Work groups -
 - CalFresh Alliance: a group with representatives from agencies that work with lower income folks.
 - Quarterly meeting, next is June
 - Agenda: share resources, updates from DSS on Calfresh usage in SLO County, outreach strategies
 - contact Andrea at akeisler@slofoodbank.org to get on email list
 - EBT at FM - this group represents SLO and Northern SB county
 - Meetings = 4th Thursday of every month
 - Thursday FM just reopened and this group is working to bring CalFresh and Market Match capabilities to it. P-ebt can still be used at FM's that accept Ebt.
 - Food Policy Work Group - collecting success stories from other similar groups
- County COVID updates: OES is conducting multilingual outreach regarding COVID safety and vaccines, especially for local farm workers
 - Herencia Indigena and Promotoeres are supporting
 - increase access to marginalized groups
 - mass vaccination clinics in the county shut June 4
 - mobile vaccine clinics will ramp up and are available to any group of at least 25 people
 - OES openings for pandemic efforts
- Food Bank COVID updates: distributed 54% more food in 2020 from 2019
 - direct distribution and parner distributions
 - agency partners distributed a lot and still are
 - education program on pause until in person is safe, some Children's Farmers markets are starting up



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- partnering with Promotores for nutrition education
- senior home delivery program is now running
- partnering with Mobile Vaccine clinic for a distribution in Paso Robles

Food Waste Introduction

- \$160 billion thrown away each year via tossed food
- average American wastes 200 lbs of food each year

Cassie Harriman - Food Expiration Dates

- Food date label is NOT required for any food except for baby formula
- Expiration dates do NOT quantify safety, only quality
- lovefoodhatewaste.com great resource for reducing personal/household food waste
- 5 take aways: 1. Date labels are for food quality, not food safety. 2. Trust your senses, not food date labels. 3. The life span of your food depends on how you handle it. 4. your freezer is your best friend, use generously!! 5. When all else fails, compost those food scraps.

Patti Toews - AB619 (reusable containers)

- Guidelines for consumers using reusable containers
- restaurants, events - how to set up systems to get reusable containers in use
- consumers can bring reusables to restaurants
- ordering take-out: you can give them your containers to use instead of disposables, ask for no napkins or cutlery if you don't need them

Kelly York - SB 1383 (organic waste disposal)

- Main purpose of the bill is to reduce methane emissions by keeping food waste out of landfills
 - wanting to clean the air
- put food waste in green bins, not trash bins
- "generator" = everyone (office buildings, neighbors, restaurants, etc.)
- In SLO County all green bins (with yard waste and food waste) are processed at biodigester or compost facility

Amy Derryberry - prepared food recovery

- Orfala Foundation, CEC SB, and SB Foundation hosted discussions with consumers to find what issues needed addressed
- Food recovery program started in 2015/2016 in partnership with Chumash Casino to help them reach zero waste goal
- Veggie Rescue expanded from just produce recovery to prepared food recovery
 - received guidance from Environmental Health Services on how to safely transport food from casino to senior center (temperature checks)
- Program is on pause, but prior to COVID 450 lb/month were redirected

Emily Hansen - Food Bank food rescue

- ADR (all recovery programs) - 1 million lbs rescued each year
- GleanSLO - 250,000 lbs gleaned /year (2010)

Q&A

- How do we let people know how they can reduce waste?
 - Word of mouth messages/lessons most effective
- What did Veggie Rescue need to set up prepared food recovery?
 - Transported cold food in insulated containers and made sure it never got to unsafe temperature zone
- Where is the funding for SB 1383 focused?



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- Currently focused on building more composting facilities but getting feedback from consumers will help steer more grants to target food diversion before it needs to be composted
- How can we help folks at food distributions use the food that is provided?
 - Food Bank has educational materials (recipes, bilingual, food facts) that can help clients know how to eat new/unfamiliar foods

Next Meeting

- November 9, 2021

PREPARED BY: Claire Tuohey-Mote

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