
California Food Policy Council

Food Policy Report 2020

California, like the rest of the world, faced exceptional challenges in 2020. COVID-19 and civil unrest exposed deep inequities that pre-existed the year's cascading crises. We cannot project a postcard-perfect "golden" state when our communities are under-resourced and under-served as wild-fires erupt so easily.

As a state we must confront uncomfortable realities. While the global economy pressures California to feed the world, one in five Californians don't know where their next meal will come from.¹ That's 8 million people, equal to the combined populations of Chicago, Philadelphia, Austin, Seattle, Boston, Nashville, and Las Vegas. Over 2.2 million seniors in California are hungry and many live in social isolation.² If we disaggregate further, those that struggle are disproportionately populations of color who are most exposed to COVID-19 plus overrepresented in essential jobs and low-wage work. In fact, those we depend on to grow, harvest, process,

and prepare food we eat are often food insecure.

California's agriculture is a \$50 billion industry.³ From avocados to wine, California is renowned for crops grown year-round in ideal weather

and soil. Our dry summers plus mild winters, enable California to produce over 90% of domestically grown pomegranates, celery, broccoli, dates, strawberries, and lettuce. Much of the world's almonds come from California.

California is uniquely positioned to address the linked conditions of racial, food, and climate injustices, and their

intergenerational impacts. As a global leader in food production, California can also lead in dis-

The CAFPC Community

- 27 member food policy councils up and down the state have ratified our guiding principles to join the values-driven collective impact effort toward food democracy.
- Nearly 70 percent of Californians reside in communities represented by our member councils.

[California Food Policy Council](#)

¹ California Association of Food Banks 2020 Hunger Data

² Meals on Wheels 2020 Facts

³ California Department of Food & Agriculture 2020 Crop Year Report

Food Policy Report 2020 - continued

mantling systemic racism, eradicating hunger, promoting regenerative agriculture, and renewable energies.

As the California Food Policy Council (CAFPC), we are a collaborative of local food policy groups co-creating a more just and inclusive food system. This eighth Annual Report provides snapshots of our members' efforts in 2020. As we look back and journey ahead, we must ask critical questions, have courageous conversations, and take action to remove barriers and facilitate change by:

- **Shifting decision-making from transactional to relational.** California has resources, opportunities, and different forms of capital. The way we commodify our agricultural products is how we create food apartheid conditions, where it's easier to find chips than an apple. We improve the journey of food in our communities through policy, advocacy, and resource allocation conversations.

- **Prioritizing accountability over compliance.** Good intentions go wrong as accountability is often mistranslated into compliance. To ensure policies maintain integrity and meet community account-

ability, there must be throughlines to prevent performative policies. We organize towards responsive policy efforts by movement building with broad community participation.

- **Engaging cross-sector innovations and decision-making.** Our food system is complex, but it doesn't need to be complicated. Cross-sector partnership engagement deepens our foundational knowledge to better align resources and develop processes for real structural change. We learn from each other and teach one another with heart in this Good Food Movement.

As eaters, we are food system leaders and food is our catalyst for change. We are stewards of the indigenous lands that we occupy and on which we cultivate food. Together, we can be intentional about our food as an ecosystem, from its first to the last mile.



By Christine Tran
Executive Director, Los Angeles Food Policy Council
On behalf of the California Food Policy Council Editorial Team

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- Samuel "Sammy" Gensaw III

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CAFPC Members

CAFPC Guiding Principles



1. Ensures access to nutritious, culturally appropriate food as a basic **human right**. The CAFPC supports policies and practices that contribute to the establishment of food production and distribution systems that ensure easy access to healthy, sustainable and affordable food and potable water in all communities.



2. Reduces health and income disparities and the concentration of resources, while upholding the dignity, security and self-determination of all the communities it serves. The CAFPC supports **equity-enhancing** policies and practices that strengthen opportunities and benefits for disadvantaged farmers, workers, businesses and communities that experience disproportionate environmental, economic and health hardships.



3. Makes the healthiest choice the easiest choice. The CAFPC supports policies and practices that promote **health** and result in food environments that provide access to an abundance of affordable, fresh food choices, incentives to consume healthy, humane, local and California-grown foods.



4. Protects and restores our **environment** and vital natural resources, such as air, water, soil, biodiversity, climate, and wildlife and eliminates waste wherever possible. The CAFPC supports policies and practices that prevent resource degradation, encourage waste reduction and composting, promote conservation farming and reduce chemical inputs and energy use, while taking into consideration the need to ensure abundant production and economically viable farm and food businesses.



5. Supports a vibrant and diverse food and agriculture **economy** comprised of businesses of multiple scales that sell into local, regional, state, national and international markets, while creating strong linkages and benefits for our local and regional economies. The CAFPC prioritizes policies and practices that strengthen local and regional food and agriculture businesses as an effective way to deliver widespread economic benefits to small- and mid-scale producers, while achieving greater equity, health, access, consumer awareness and long-term connections between farmers and consumers.

CAFPC Guiding Principles - continued



6. Recognizes that a fair food system requires **functional immigration and labor policies** that uphold the dignity, safety and quality of life for all who work to feed us. The CAFPC supports policies and practices that ensure living wages for all food system workers, including opportunities for advancement and ownership, and that expand employment in the food sector.



7. Recognizes the vital role of **education** in preparing our youth to become the next generation of informed eaters, producers and food chain workers. The CAFPC supports policies and practices that build school food environments that are based on healthy, sustainably produced, California-grown food. We support curriculum that incorporates food literacy and garden-based education, promotes the links between producers and consumers, health, food and the environment and gives children, families and community leaders the resources they need to learn about food production, nutrition, cooking and food economics.



8. Values our **farmland and fisheries** and the hard work and commitment of our farmers, fisherfolk and ranchers. The CAFPC supports policies and practices that will protect agricultural land, rivers and oceans, and provide the necessary incentives, resources, technical support and outreach to help beginning and existing producers to thrive economically while delivering healthy, affordable and sustainably produced food.



9. Operates within a **global** food system that generates economic, political and market realities that impact the choices of California producers, food businesses, policymakers and consumers. The CAFPC recognizes the need to reform global policies in order to remove barriers to a healthy, equitable, vibrant and sustainable California food system.



10. Requires that all food system stakeholders are engaged in the political process and in vigorous dialogue with each other at the local, regional, state and national levels. The CAFPC encourages and actively engages in this dialogue with members of government, community organizations, academia, public health organizations, food producers, labor, food industry representatives, business, policy advocates and the public to create meaningful and effective **collaboration**.

Policy Profiles

The CAFPC and its member organizations track and engage with food system policies from proposal to passage, and monitor the impacts as they roll out in our communities. In this section we profile some of our members' interactions at the local level with food policies to highlight the rapid and innovative pivots in response to the challenges of 2020. While the programs and experiences are broad, the shared themes of justice, racism, and the need for greater equity embedded throughout illustrate clearly how these issues are centered in their work. Always forward-thinking, our members also share where the outcomes of these experiences and efforts are headed and invite you to join them to take action.

Farmers' Markets Are Essential

Carle Brinkman, Food & Farming Program Director - Ecology Center, California Alliance of Farmers' Markets; Statewide Market Match program; Berkeley Food Policy Council

Dave Runsten, Policy Director - Community Alliance with Family Farmers

Melanie Wong, Chair - Central Coast Healthy Food Access, NFCCC

Farmers' markets play a crucial role in battling food insecurity. Many Californians rely on farmers' markets for affordable, fresh food –including those using CalFresh, Women Infants & Children (WIC) benefits, Senior Farmers Market Nutrition Program vouchers, and those utilizing the statewide nutrition incentive program [Market Match](#).

Since the start of the COVID-19 pandemic, the [California Alliance of Farmers' Markets](#) (Alliance), [Community Alliance with Family Farmers](#) (CAFF), and other advocates have been addressing a series of issues unique to farmers' markets, beginning with establishing that farmers' markets are essential businesses and healthy food outlets. These designations have allowed Certified Farmers' Markets to remain open while other businesses were forced to close.



The Alliance, led and managed by the [Ecology Center](#) in Berkeley, initiated this effort with a letter signing campaign that asked California Secretary of Food and Agriculture, Karen Ross, to work with the California Department of Public Health (CDPH) and the Governor to deem farmers' markets essential businesses and to support their operation as healthy food outlets. Within days, the letter had more than 1,500 signatures, including from 170 farmers, vendors, and 127 organizations.

When Governor Newsom announced his Stay-At-Home Order on March 19, 2020, farmers' markets were, indeed, listed as part of the essential infrastructure in California. And, many markets were allowed to continue operating as healthy food

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Policy Profiles

Farmers' Markets Are Essential - continued

outlets for communities and essential marketing channels for small and mid-sized farmers.

The next challenge was one of perception. Some counties and cities considered farmers' markets to be special events, rather than food outlets, and thus cancelled their permits, or disallowed certain vendors from participating. The farmers' markets that were viewed in this way had fewer vendors to collect stall fees from and suffered a drop in earned income.

For farmers' markets already operating on thin margins, this loss of earned income meant reduced funds to pay for essential staff, communications and promotions, supplies, and permits—just when new health protocols increased the need for staffing, supplies, and communications. The Alliance, CAFF, and CAFPC's member

councils, worked together to identify the barriers faced by closed or compromised markets, cities, and counties, and helped many overcome these obstacles, in part by confronting decision makers with the State's designation of the markets as "essential public services."

By late March 2020, the Alliance had compiled and begun distributing "[Farmers' Market Response and Best Practices Guides](#)" for farmers' market managers operating during the pandemic. Multiple trainings, roundtables, and information sharing sessions for market managers ensured that farmers' markets would soon be recognized as the safest grocery shopping environment. Concerted communications by the Alliance and CAFF to the State's Community

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Policy Profiles

Farmers' Markets Are Essential - continued

Vaccine Advisory Committee urged high priority in the COVID-19 vaccine roll-out for farmworkers, farmers' market vendors and managers, another example of the measures taken to protect shoppers and high exposure essential workers.

Nonetheless, the situation for the California farmers' market industry remains precarious despite these efforts. The burden of increases in staffing, PPE, and other costs to mitigate the risk of COVID-19, paired with reductions in income, leaves few options for regaining financial stability.

Since the beginning of the pandemic, CalFresh Supplemental Nutrition Assistance Program (SNAP) enrollment has grown significantly, with newly unemployed Californians struggling to afford food and basic necessities for their families. Between 2018 and 2020, Market Match outlays grew 77%, which is nearly double the 40% growth in the previous two-year period. With this ramp up, California distributed approximately \$3.3 million in nutrition incentives alone in 2020, demonstrating the role of farmers' markets in the emergency food system and their ability to respond to sudden demand for extra food assistance. In addition to nourishing low-income market clientele, nutrition incentives were a vital revenue source for farmers, many of whom were devastated by the loss of sales to restaurants and institutions.



Despite this rising demand, over 55 California farmers' markets that offered Market Match incentives were permanently suspended as a result of some of the issues discussed here. In addition, many of the other markets offering Market Match incentives experienced temporary closures, for a total loss



of 958 market days from January to June in 2020.

Looking to the future, we know there is much more work ahead for farmers markets to recover from the pandemic. With the help of a strong grassroots coalition and leadership from budget champion Assemblymember Phil Ting (D-San Francisco), the 2021 Fiscal Year budget included a two-year appropriation of \$20 million (\$10 million in each of the next two fiscal years) for the California Nutrition Incentive Program (CNIP.) This appropriation will allow vital incentive programs like Market Match to continue to address food security and support small and mid-sized farmers, through 2023 and beyond.

Thriving [Certified Farmers Markets](#) connect shoppers with local farmers as a crucial element of regional economies. The organized and aggregated efforts of the California Alliance of Farmers' Markets continue to smooth the way for the farmers' market industry in California, preserving its many benefits and continuing to enrich the people living in our golden state. //

Policy Profiles

Farmworkers Are Essential

Brenda Eskenazi, PhD, Professor - University of California Berkeley; School of Public Health

Hester Parker, PhD, Lecturer - California State University Monterey Bay (CSUMB); Applied Environmental Science; Central Coast Healthy Food Access, NFCCC

Throughout the COVID-19 pandemic, farmworkers in the U.S. have been deemed essential workers and continued in-person work. Monterey County's agricultural community was keenly aware of this fact immediately after the shelter in place orders were imposed in March 2020. Industry representatives worked with County elected officials, the Ag

Commissioner, and public health staff to issue a voluntary [Advisory for Agricultural Worker Protection](#) on March 20, 2020. Soon after, Dr. Brenda Eskenazi, Professor at University of California, Berkeley and Director of the [CHAMACOS](#) study, Dr. Pedro Moreno, Alisal Health Center Physician, and Aaron Voit, [CRLA, Inc.](#) Managing Attorney, wrote a call to action as an [Op Ed](#) on March 28 to protect farmworkers from COVID-19. The three joined forces with Dr. Hester Parker, Lecturer at CSUMB and board president of [Everyone's Harvest](#), to start an unusual grassroots coalition in April 2020 of stakeholders that do not interact regularly, yet were united by shared concern. The group consisted of farmworker advocates from community-based organiza-



Puncher station modified with protective plexiglass shield in Pajaro Valley strawberry field.

Photos by Corinne Okada Takara



Face masks produced by the community for the PPE for Farmworkers Initiative.

tions (CBOs), Ag industry representatives, County staff and elected officials, public health professionals and healthcare providers. They initially convened for the

purpose of providing input for the Advisory and co-writing letters to the State requesting additional [personal protective equipment](#) (PPE) and testing sites for farmworkers, as well as addressing other pressing issues regarding farmworker health, safety, and well-being.

Drs. Eskenazi and Parker continued to chair weekly gatherings, known as MC-COA, (Monterey Coalition of Agriculture). MC-COA was challenged with defining its mission while evolving its response in real-time to the pandemic, with the initial goal of averting a potential surge in cases during the summer peak of seasonal farmworker migration. MC-COA met for eight

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Policy Profiles

Farmworkers Are Essential - continued

months, sharing information and best practices to protect farmworkers. In addition to the Advisory, other coalition member initiatives were adopted as statewide models such as the [Grower-Shipper Association](#) (GSA) Housing for the Harvest program that provides temporary housing, food, and medical services for farmworkers needing to self-isolate. MC-COA also addressed access to social services and replacement income to combat effects of lost income. During the wildfire season, the coalition sought additional measures and clarification of [Cal/OSHA regulations](#) to further protect farmworkers who were disproportionately impacted by the compounding hazards of exposure to the virus and to the effects of wildfires, including working outside under unhealthy air quality conditions.

Beginning Spring 2020, MC-COA members worked on the following issues:

- increasing testing capacity, contact tracing and case investigation, and alternative housing with wrap-around services and care
- improving messaging for farmworkers about their rights to free testing, replacement income, and social services in Spanish, Indigenous languages, and through direct contact with nurses and physicians conducting information sessions at worksites
- increasing coordination among the healthcare providers at local hospitals and clinics

Many members such as the [Strawberry Commission](#), the Monterey and Santa Cruz County Health Departments, the Ag Commissioner, Natividad Medical Center, CRLA, Inc., [Immigration Task Force](#), [Xinampa](#), [Clinica de Salud del Valle de Salinas](#) (CSVS), [Salud Para La Gente](#), [PPE4CC](#) and [Lideres Campesinas](#) collaborated to develop and share educational outreach materials for employers and farmworkers. CRLA, Inc. launched an information hotline in multiple languages. In particular, the GSA partnered with CSVS to provide more testing with faster result times for farmworkers, including testing at worksites.

The need for hard data to document the pandemic's impact on farmworkers led to the only investigation worldwide on the impact of COVID on farmworkers, [Prevalence and Predictors of SARS-CoV-2 Infection among Farmworkers in Monterey County, CA](#), conducted by UC Berkeley and CSVS. The study's surveillance demonstrated by Fall 2020, a nearly four-fold higher positivity rate for current infection among Monterey County farmworkers compared to non-farmworkers. The study also showed that by November 2020 more than 20% of farmworkers had been infected. The impact went beyond increased rates of infection for farmworkers. COVID-19 affected mental health, economic security, and food security. California rose to the challenge of prioritizing farmworker vaccinations after the release of this data. Although prioritized early for COVID-19 vaccinations, nearly half of Monterey County farmworkers in the study indicated they were hesitant to get the COVID-19 vaccine once it became available. This highlighted the urgent need to provide outreach and education alongside the distribution of vaccines by community health workers

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Farmworkers Are Essential - continued

(CHWs) and clinics that were respected and trusted by the community.

In November 2020, MC-COA's activities were subsumed under the COVID-19 Collaborative. This Collaborative was formed through the auspices of the Community Foundation for Monterey County (CFMC), which provided resources to coordinate this larger group of stakeholders. The Collaborative led the effort in Monterey County to reduce the disease and economic burden resulting from the pandemic. Utilizing the infrastructure, resources, and most

importantly, cultural ties provided by local CBOs to reach those most impacted was one of the Collaborative's early strategies.

With funding from the County in partnership with CFMC and philanthropic organizations, 10 local CBOs hired over 120 CHWs trained by County Health Department personnel in the [VIDA project](#) to deliver messaging, outreach, testing, wraparound services, and vaccination information and resources in multiple languages.

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Farmworkers Are Essential - continued

Other working groups addressed communications, outreach, testing, and vaccinations. The CFMC hired coordinators for vaccination/testing and the CHW program. MC-COA continues to manage and disseminate information generated by the Collaborative to members through a clearinghouse of shared resources co-managed with Monterey and Santa Cruz County health departments and Ventura County Ag stakeholders.

The GSA and CSVS partnered to secure vaccine supply directly from the federal government to begin vaccinating farmworkers in February 2021. As of September 2021, 40,772 farmworkers have been vaccinated in Monterey County, and the VIDA program has been reaching approximately 7,000 residents monthly in multiple languages ([CSVS](#), [CFMC](#), n.d). At 80% of eligibles receiving at least one dose to date, Monterey County benefits from the highest vaccination rate of California's agricultural regions and one of the lowest case rates in the state ([CDC](#)) due to early consensus on strategy and community actions. Furthermore, these policy recommendations provide a blueprint for infrastructure needed in advance to avoid future public health crises and, most importantly, must be developed, led, and/or supported by respected and trusted sources, such as CBOs and clinics. Protecting farmworkers was not only a humanitarian endeavor, but also necessary to secure the nation's food supply. As State Senator Anna Caballero, D-Salinas, stated, "Throughout the pandemic, we ran low on many essential products, but never fresh fruits or vegetables."

COVID-19 laid bare the underlying problems that have historically plagued farmworkers—lack of affordable housing, inconsistent immigration policies, hierarchies in the farming sector, and lack of trust between farmworkers and

Based on results of COVID-19 studies conducted by UC Berkeley and CSVS, the following policies informed county, state, and federal actions beginning in 2021:

- Supplemental income, increased mental and family health services, and food support services are needed to mitigate the impact of the pandemic.
- Services should be, in particular, tailored to women.
- For those who test positive for SARS-CoV-2, immediate income replacement is necessary.
- Vaccines must be distributed rapidly to farmworkers throughout the country.
- Vaccination programs should be coupled with educational campaigns that target those with greatest resistance to vaccination and address the misunderstandings of vaccination and the distrust of the government.

their advocates and growers, where litigation has become the means to create change but amplifies distrust. Against this backdrop, the diverse, multi-sector groups formed in Monterey County to respond to the coronavirus threat accomplished an impressive and inspiring feat of coalition-building. Hopefully, the alliances built across sectors and regions through this unprecedented experience will endure after the pandemic subsides in order to address other farmworker concerns and allow the community to rally even more quickly in response to future crises.//

Policy Profiles

Inequities in the Last Mile of Food: A Profile on Los Angeles' Healthy Neighborhood Market Network

Christine Tran, Executive Director - Los Angeles Food Policy Council



Entrepreneurs Unite + Organize Mutual Aid to Fill Gap in South LA

Photo and [video](#) by: Jon Endow

Pre-pandemic, one in eight people in Los Angeles County were unable to find fresh produce in their neighborhood, while one in five cannot afford them. This inequity is experienced most heavily by people of color living in generationally disinvested communities. Many of which lack food supply chain infrastructure and stores with adequate refrigeration.

The [Los Angeles Food Policy Council](#) (LAFPC) is at the forefront of improving healthy food

access in low-income communities of color experiencing food apartheid. LAFPC's [Healthy Neighborhood Market Network](#) (HNMN) works with store owners to transform local corner stores into convenient and healthy food retailers. HNMN builds the capacity of store owners with technical assistance and resources to increase community food access and promote local economic development.

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Policy Profiles

Inequities in the Last Mile of Food - continued

Each year, HNMN works with 12 to 15 stores. One store partner is Metro Mart, located in the Pico-Union neighborhood of Central Los Angeles, with a population of 62,000 and a median household income of \$37,000. The community is predominantly Latinx, with a large concentration of indigenous populations who speak Zapotec and Mayan languages, such as Dižá'xon and K'iche' (respectively). Metro Mart is owned and operated by Chander Yamini and her sons. This two-generation business initially served as a convenience store without fresh produce. Since participating in HNMN, they have increased fresh produce and healthier options plus updated their physical space.

Throughout the pandemic, many HNMN partners exist as a last-mile source for food and critical household necessities like diapers. Some of HNMN partners even operated as produce and meal distribution sites throughout the pandemic, including Emma's Meat Market, South LA Cafe, Lupita's Corner Market, and Hot

& Cool Cafe. Together, they have fed thousands of Angelenos. Store owners are organizing to improve the health and livelihoods of their communities. "Government officials should take note," says Erika Hernandez of [Inclusive Action](#), an LAFPC partner organization. "Community leaders' power and determination are important assets in the fight against poverty and in helping communities of color thrive, especially during this pandemic when resources aren't reaching those with the most need." //

The majority of HNMN participants are women and immigrants with an average tenure of 20 years in their communities. To date:

- 65 store owners completed the program
- 9 stores experienced full physical space transformations
- 100% of store owners cited an increase in healthy retail sales
- Store owners cite: 124% produce revenue increase and \$1,453.40 average profit increase a week due to healthy food options.



Policy Profiles

Commercial Seafood Harvesters Critical to California Food Security

Sherry Flumerfelt, Executive Director - Monterey Bay Fisheries Trust;
Nutrition and Fitness Collaborative of the Central Coast

Melanie Wong, Chair - Central Coast Healthy Food Access Committee, NFCCC

COVID-19 dramatically impacted the seafood supply chain, including those who harvest, prepare, package, and distribute seafood. International markets collapsed, adversely affecting fishers who depend on exports such as sablefish and squid. Buyers and processors had to close or consolidate plants due to decreased demand and for employee safety. Restaurants shut their doors or operated at a reduced capacity— and with 70% of seafood in the United States consumed at food service establishments, this market loss was devastating to the fishing industry.

Many fishing boats were left tied up at the docks.

At the same time, food insecurity skyrocketed. Across the country, our nation's food banks served 55% more people in need in 2020 than the previous year. At the Food Bank for Monterey County, local demand for donated food quadrupled. Meals on Wheels of the Monterey Peninsula ramped up from providing 700 hot meals per day to 1,200. Finding healthy proteins



Sage Wright of Ocean2Table delivering local rockfish to Chef Soerke Peters of Mezzaluna Pasteria to prepare meals for the Great Plates Delivered program

for clients became increasingly difficult for food relief programs.

To address these challenges, a new and creative program began to emerge both in California and at ports across the country. [Catch Together, a project of Multiplier](#), started awarding grants to community fishing organizations providing direct financial relief to fishers and fish-workers to supply food banks and families in need with healthful U. S. caught seafood. The goal was to replace lost seafood markets while helping address rising food insecurity.

The [Monterey Bay Fisheries Trust](#) (MBFT) is one of the nonprofit organizations that received Catch Together funding to launch the Monterey Bay Community Seafood Program. MBFT, via the [Nutrition and Fitness Collaborative of the Central Coast](#) (NFCCC), also connected Catch Together with fellow CAFPC members. Several food policy councils quickly ramped up seafood

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Commercial Seafood Harvesters - continued

donation programs throughout the state (see sidebar).

These donation programs have proven to support local economies, reduce pressure on food relief programs, and feed vulnerable community members while building lasting relationships among seafood businesses and local food relief agencies. For example, as a direct result of these programs, Meals on Wheels of the Monterey Peninsula has committed to purchase seafood directly from local seafood businesses. The programs also illustrate the often understated importance of California seafood to food security. Seafood and commercial fishers are often excluded from [conversations about food systems](#). Fortunately, we are starting to see a shift, as the vital role seafood can play in nutrition and food security gains wider [recognition](#).

The NFCCC has long been interested in engaging with local fishers as fundamental contributors to the Central Coast regional food economy. Our pandemic-driven collaboration has been an opportunity to learn from each other, work together on food security, and begin to integrate local seafood and the fishing community into the long-term plan of creating a prosperous and resilient regional food system. To sustain our [fisheries as a food resource](#) and encourage local employment in the commercial fishing industry, the NFCCC has added marine

CAFPC's member councils partnered with local fishers and community organizations to capture more than \$600,000 in grants to benefit the fishing community and the food insecure.

- Del Norte and Tribal Lands Community Food Council and Humboldt Food Policy Council teamed up with the Yurok Food Sovereignty Initiative to launch the North Coast Fresh from the Sea Program, building new business capacity and serving as the catalyst to establish viable local markets for fishermen.
- The Sacramento Food Policy Council and Family Meal Sacramento supplied chef-prepared, ready-to-eat seafood meals to vulnerable populations and filled the gaps in school lunch distributions.
- San Luis Obispo Food System Coalition member, Slow Money SLO, connected local fishers, seafood markets, 40 Prado and ECHO homeless shelters, Meals That Connect, and the SLO Food Bank for the Catch for Hunger Relief program.
- The Food, Agriculture and Nutrition Network of Solano, Marin Food Policy Council, and Innovative Health Solutions collaborated to donate seafood caught in Bolinas, Bodega Bay, and Monterey Bay to 30 nonprofit organizations in the North Bay.
- The Interfaith Sustainable Food Collaborative, a member of the Marin Food Policy Council, disbursed local seafood to community-based pantries in Sonoma and Marin counties.
- NFCCC member, the Monterey Bay Fisheries Trust worked with small scale distributors to supply local seafood to the Food Bank for Monterey County, Pajaro Valley Loaves and Fishes, Meals on Wheels of the Monterey Peninsula, Al & Friends, and six local restaurants participating in the [California Great Plates Delivered Program](#). Close to 20,000 seafood meals were donated in Monterey and Santa Cruz counties in the first six months.

conservation issues and policies that impact the livelihoods of seafood harvesters to our legislative agenda to urge public investment in fishing infrastructure. To increase access to local sea-

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Policy Profiles

Commercial Seafood Harvesters - continued

food and ensure continued availability of California harvested seafood, we support:

- Working waterfronts and essential [Federal](#) and State investment in fishing port infrastructure (e.g., public hoists, ice machines, gear storage, and refrigeration and freezer facilities). For example, we support [AB125](#)—The Equitable Economic Recovery, Healthy Food Access, Climate Resilient Farms and Worker Protection Bond Act—to fund the State Coastal Conservancy to provide grants and expenditures for “fishing facilities and related infrastructure.”
- Expansion of direct sales opportunities that make local seafood more readily available, such as the [AB831](#) amendments to section 114378.1 of the California Retail Code, signed by Governor Newsom on August 31, 2021, that allow fishers at fishermen’s markets to sell seafood in a more customer-friendly form.
- Procurement of local seafood by anchor institutions such as schools, hospitals, and prisons (e.g., [Bay2Tray](#)).
- Expansion of [USDA purchases](#) of domestic seafood for food assistance programs.

There are two other developments on the horizon that will impact California’s seafood industry: wind energy and 30x30. Both are in the scoping stages, highly controversial, and too early for us to take a position.

Potential wind power development projects have been designated in Federal waters on the outer continental shelf offshore California: [Humboldt Wind Energy Area, Offshore Morro Bay, California, East and West Extensions](#), and [Vandenberg Offshore Wind Energy Projects](#). As noted in the linked correspondence from the [Pacific Fishery Management Council](#) commenting on each proposal, the nominated project



Walter Deyerle of Sea Harvest delivering donated seafood to Ashley Bridges of Pajaro Valley Loaves and Fishes

areas are located within Essential Fish Habitats of species important to the food supply that California’s fishing fleet has sacrificed so much to restore.

Governor Newsom’s [Executive Order N-82-20](#), issued October 7, 2020, declared “the goal of the State to conserve at least 30 percent of California’s land and coastal waters by 2030”. There are concerns in the fishing industry that 30x30 could push seafood harvesters out of the most productive fishing grounds, while undermining existing conservation and management pro-

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Policy Profiles

Commercial Seafood Harvesters - continued



grams. Yet, to date, many engaged [stakeholders](#) have described the California Natural Resources Agency's "Pathways to 30x30" public process as rushed and blocking meaningful, equitable community input. As collective action organizations, we believe in stakeholder involvement and community-led engagement to ground the crafting of sound policy and to ensure public accountability. Fishers are on the water every day, they are the first to see changes, they know more than anyone what regulations work or don't work, and they have an intimate knowledge of the ocean. We call upon our fellow food policy councils to stand with [local communities](#) to ensure that all affected parties, including commercial and recreational fishing stakeholders voices, are included in shaping 30x30 actions.//

Walter Deyerle of Sea Harvest catching rockfish. Photos by David Hills

Policy Profiles

Lessons Learned during COVID-19 for Humboldt & Del Norte Food Systems

Amanda Hixson, Food Program Director - Del Norte and Tribal Lands Community Food Council

May Patiño, Coordinator - Humboldt Food Policy Council

Dorina M. Espinoza, Youth, Families and Communities Advisor - University of California Cooperative Extension Humboldt/Del Norte

When the COVID-19 pandemic started, immediate concerns in the North Coast region of California centered on the potential for supply chain disruptions and increased food aid needs. We understood that challenges would likely continue and possibly increase during expansion and contraction of shelter-in-place, and anticipated an unpredictable number of households struggling with job and food insecurity.

To address these concerns, the [Del Norte and Tribal Lands Community Food Council](#) (DNATL CFC) quickly established the Del Norte Emergency Food Security Task Force, and the [Humboldt Food Policy Council](#) (HFPC) embarked upon a regional effort to assess and address emergency food system needs and gaps by establishing how agencies, organizations, and Tribes (AOTs) in Humboldt and Del Norte counties were getting food for their communities.

Through these collaborations, key policy issues impacting our region emerged during this time of emergency. First, during the first two phases of the [USDA Farmer to Family Food Box Program](#), there were no distributors available to serve the North Coast, nor were there any local or small scale farmers included as food suppliers. Furthermore, the lack of cultural inclusivity and the limited attention to DEIJ (Diversity, Equity, Inclusion, Justice) issues that are included in food system policies and practices have only served to increase inequities in our region's food system during this time of emergency. For example, at the onset of the pandemic the Hmong community purchased culturally ap-

propriate foods that are not readily available in emergency food assistance programs, such as bulk quantities of noodles and jasmine and basmati rice.

Our region is a remote and rural area in the northwestern corner of the state. We have limited entry points and no intersection with main highways. Road access to Humboldt and Del Norte counties are frequently blocked during natural disasters (from the rest of the state, as well as often from each other) by events such as slides, wildfires, floods, and roadways getting washed out. This results in disruptions in food access. Despite the uniqueness of our region, we know many of these issues are not unique to our area. We are sharing these challenges here as a call to action, partly in response to the pandemic, but mostly out of the awareness that we all need to have systems in place for response to emergencies and disasters. This is a call for food policy councils and related organizations from across the state to come together to increase statewide food system resilience through addressing these national food policy inequities together. //



Policy Profiles

The “Marklet”: an Equitable Response to 2020’s Outdoor Dining Phenomenon

Ryan Smolar, Co-Director - Long Beach Fresh

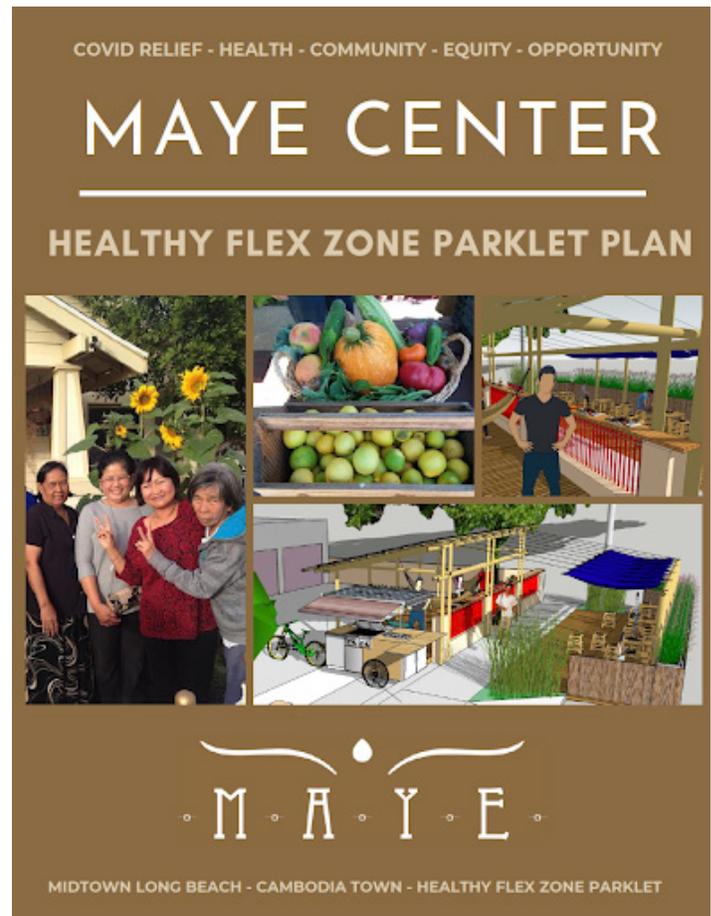
The Khmer Rouge genocide caused a mass refugee exodus out of Cambodia that made Long Beach, California home to the largest number of Cambodian people outside of their home country. This underserved diaspora living in central Long Beach is emerging into a thriving neighborhood and business community despite having to fight for access to resources and for environmental, political, linguistic, and economic inclusion.

At the heart of the district is [The MAYE Center](#), a unique culture and healing center housed in a 100-year old carpenter-style bungalow on a very busy commercial corridor, making it a sort of open house for trauma-informed community health and healing. Before COVID-19, this sanctuary provided a social space, yoga and meditation, on-site farm and gardens, meal-sharing, and even acted as a small business incubator.

Since COVID-19, many of the in-house activities have been curtailed and the MAYE Center has received funding to provide healthy meals for free to neighbors, which they provide partially in the form of gift cards to local businesses to help keep the fragile ecosystem of community markets and restaurants intact.

An unexpected lifeline came in the Spring of 2020 as California’s counties and cities began relaxing policies towards outdoor dining and allowing for parking spaces, streets and pedestrian right-of-ways to be converted into safe, outdoor public spaces.

In Long Beach, the [Open Streets Initiative](#) was



launched “to temporarily transform public areas, including sidewalks, on-street parking, parking lots, plazas, and promenades, into safe spaces for physically distanced activity.” Like many similar programs across the state, this successful strategy began benefitting downtown and shorefront business districts, while other parts of town were slow to build outdoor spaces or even consider the benefits such an approach could provide local businesses, community organizations, or those they serve.

[Long Beach Fresh](#), the city’s food policy council and CAFPC member, brought in [Placemaking US](#), an organization whose “United Streets of America” program was working to help equalize access to new outdoor opportunities for

continued, next page

Policy Profiles

The “Marklet” - continued

non-profit organizations, BIPOC led initiatives, and independent small businesses.

The MAYE Center jumped at the opportunity to work on a “healthy flex zone parklet” area along the side of their property which was co-designed with them as a multi-purpose space for food distributions, community meetings and performances as well as a passive space for community gathering and even napping in hammocks.

The concepts delivered by architect, Tina Govan, and the MAYE’s agricultural designer, David Hedden, were permitted by the City of Long Beach and the project launched as a Cambodian “Marklet” with a micro-enterprise Cambodian BBQ, juice press, and a street clothing company popping up in addition to free food being donated to the community.

This food and place-based project continues to pop-up when local guidelines allow and it is a finalist for several forms of funding to be completed as a more permanent extension of the MAYE Center’s mission to “to help those in our community to cultivate self-healing, resiliency, and wellness through proven, culturally sensitive, and environmentally healthy means” in the community which it serves.

After our experience in Long Beach, we argue for the continued openness of authorities to allow for alternative uses of the streets as pioneered by outdoor dining in the pandemic. However, equitable opportunities need to be made accessible for com-



munity uses like allowing the MAYE Center to inexpensively and effectively create a flexible outdoor environment.

These spaces increase purposeful engagement with the neighborhood and create a healthy “third space” for the community to gather, connect, and build resilience.

We believe the 2020 roll-out of the relaxation of the public-right-of-way has been unequally skewed towards restaurants, especially those in privileged areas with walkable streets and business improvement districts. We hope future legislation and programs will acknowledge the necessary funding, technical assistance, community outreach, and equity of access for a diversity of neighborhoods, local marketplaces, micro-enterprises and vendors, nonprofits, and disadvantaged businesses.

Food Policy Councils like Long Beach Fresh and Placemakers at Placemaking US are ready to help. //

Policy Profiles

Local Soda Tax Preemption

Melanie Wong, Chair - Central Coast Healthy Food Access Committee, NFCCC

Justin Rausa, Roots of Change; CA4Less Soda Steering Committee

Almost three years down, and nearly a decade still left to go. The American Beverage Association (ABA) is running out the clock uncontested for another 10 years in California, after forcing the State Legislature to enact a statewide preemption on local soda taxes in 2018. They did so by fronting \$7 million of \$8.25 million on a ballot measure that would have raised the threshold for every local tax to a two-thirds vote.

Soon after, then-Governor Brown and an unwilling legislature enacted budget bill [AB 1838](#) (2018), and only four local soda taxes, grandfathered in before this preemption, exist today in Albany, Berkeley, Oakland and San Francisco. Because of politics, there are multiple failed efforts for a statewide soda tax that are, in part, based on the lack of local soda taxes across California. These sugar sweetened beverage (SSB) companies are continuing to profit off Black and Brown bodies, leaving our neighborhoods and families paying the costs.

In 2020, with Trump in the White House and Black Lives Matter's resurgence after the police killings of George Floyd and Breonna Taylor, a global pandemic began disproportionately tearing through Black, Indigenous, Latinx, and Pacific Islander communities in California. The very same Californians who are more likely to suffer

from preventable chronic diseases linked with overconsumption of SSBs, such as hypertension and Type II diabetes. Preventable diseases, it turns out, that made COVID-19 infections more likely to result in hospitalization and even death. Neighborhoods and families are paying double the costs, one to the pandemic and the other to Big Soda's shareholders.

The [Californians for Less Soda](#) coalition seeks to begin remedying this inequitable toll by repealing the state preemption on local SSB

taxes and leaving it up to each city or county to decide for itself. Research by experts such as [Dr. Kristine Madsen](#) at UC Berkeley or [Dr. Lynn Silver](#) at the Public Health Institute on SSB taxes have contributed to a now solid evidence base showing that SSB taxes lower the consumption of SSBs as well as generate revenue for cash-strapped local governments that

can be invested equitably back into Black and Brown communities.

For more than a decade, the [Nutrition and Fitness Collaborative of the Central Coast](#) (NFCCC) has worked toward reducing SSB consumption as a root cause of devastating health conditions. Starting with consumer education,

continued, next page



Policy Profiles

Local Soda Tax Preemption - continued

then continuing with research and publication of [Rethinking Sugary Drinks on the Central Coast](#), now the NFCCC has stepped up to co-sponsor legislation. In April, the [Pajaro Valley Food, Farming and Health Policy Council](#) was the first food policy council to call for repeal of AB 1838. Both the City of Santa Cruz and the City of Watsonville passed resolutions calling on the California Governor and Legislature to overturn preemption and return local taxing authority to mitigate the hardships of the pandemic.

Buoyed by these grassroots actions and demands by public health groups to value communities over Big Soda's profits, Assemblymember Adrin Nazarian (D-North Hollywood) introduced [AB 1163](#) at the start of the 2021-22 session. This effort to restore local control and remedy historic

underinvestment in low-income communities was held in the Assembly Revenue and Taxation Committee and never received a hearing. The soda industry's lobbying dollars were successful in manipulating the political system once again in this round. There is litigation currently pending in the Sacramento Superior Court that challenges whether this statewide preemption was ever constitutional to begin with. A ruling is expected in early October that could resurface AB 1163 if the court overturns AB 1838.

The NFCCC urges California's food policy councils and community organizations to hold our representatives accountable. Join the Californians for Less Soda campaign to defeat Big Soda and [sign-on](#) to overturn AB 1838 and preemption. //



CAFPC Community Activist of the Year

Every community has its heroes. Those rare individuals that seem to overcome adversity again and again, continually striving to make their communities a better place. CAFPC honors Samuel "Sammy" Gensaw III as the 2020 Community Activist of the Year. As an environmental justice champion, Yurok practitioner and culture bearer, his community activism embodies CAFPC values and mission.

To be in the presence of Sammy, with his irresistible smile and heart-felt laugh, is to truly understand how a person can lead the way for transformative change in a community. Since the age of 14, Sammy has advocated for social justice and indigenous based solutions, and fought for Klamath River dam removal in order to restore the watershed and its salmon populations that the Yurok Tribe depends on. Witnessing a lack of healthy youth activities, he founded the [Ancestral Guard](#), an indigenous organizing network focused on youth empowerment and environmental advocacy.

The Ancestral Guard engages youth in traditional cultural practices and foodways, connecting them to the land and its resources, and rooting them in a healthy self-identity, ancestral connections, and environmental stewardship. From crafting drums or a traditional dugout canoe to fishing and gathering, the program aims to raise the next generation of healthy ancestors to steward the land. In response to dwindling salmon populations and a food desert narrative, the program has created the Victori-



Photo credit: Jason Hartwick

Samuel "Sammy" Gensaw III
DNATL - CFC

ous Garden project, a youth led farm that provides food for the community and began the installation of home garden boxes to enable people to provide for themselves.

Sammy's work has been recognized both nationally and internationally and was featured in the recent documentary, [Gather](#), highlighting indigenous food sovereignty projects across the country. The Ancestral Guard has a five-year plan to eliminate the food desert narrative in Klamath by empowering families with the skills and tools to access and process traditional foods and how to grow their own healthy fruits and vegetables. His partnership and

advisory role with the [Del Norte and Tribal Lands Community Food Council \(DNATL CFC\)](#) has been invaluable in understanding how to advance indigenous-led food sovereignty projects throughout the region.

The DNATL CFC hosted a showing of Gather on Indigenous People's Day in Crescent City with the Ancestral Guard addressing the community. To support the Victorious Garden project, the DNATL CFC has provided

farm and garden consultation. The DNATL CFC and the Ancestral Guard partnered on the [North Coast Fresh from the Sea Program](#) to connect food insecure families with access to fresh local seafood while supporting local fishermen. The Ancestral Guard led a series of workshops to teach tribal members how to sustainably harvest and preserve marine traditional foods. Local foods gathered during the workshops and through the seasons were distributed to families across the reservation. //

~ Andrea Lanctot, Community Food Program Coordinator, Del Norte and Tribal Lands Community Food Council

Snapshots from the Regions

Our food policy councils demonstrated the value of local collaboration and cross-sector partnerships for deploying food system resources effectively and making procedural changes on the run in response to a global crisis. In this “Snapshots” section, you will read about what some of our members are most proud of this year, how they learned from past experiences, what federal and state-level policies affect the work of cities and counties, and what some of the issues are that must be addressed in order to “build back better” to recover from the pandemic.

Plumas-Sierra Community Food Council: Lost Sierra Food Project

The [Plumas-Sierra Community Food Council](#) is proud to share the work of the non-profit [Lost Sierra Food Project](#). The farmers who are leading this project are Jessie Mazar and Leslie Pace of Quincy. Along with having an honor system refrigerator filled with fresh produce on site at their farm, Rugged Roots, they have also accomplished the following: sold 1,000 pounds of produce to the Plumas Unified School District, donated 1,200 pounds of produce to local crisis and wellness centers, provided 3,750 pounds of produce to their Free and Reduced Farm

Share participants, and provided 700 hours of programming on their farm with their educational and workforce development programs. The weekly seasonal farmstand is open to the community and welcomes EBT/CalFresh. Our community members feel fortunate to be able to meet some of the growing demand for local food during the pandemic through this worthwhile endeavor. //

~ Laura E. Rodriguez, [Plumas-Sierra Community Food Council](#)



Snapshots from the Regions

San Luis Obispo County Food System Coalition

Throughout the COVID-19 pandemic, [San Luis Obispo County Food System Coalition](#) member agencies have adapted and innovated in order to bolster healthy, fresh, and local food security through collaborative networks and cooperatives.

Erin Primer, Food and Nutrition Services Director at the [San Luis Coastal Unified School District](#) (SLCUSD), began procuring local food for students in 2017. Since then, SLCUSD has doubled local buying and encouraged other districts to do the same through a cooperative buying group comprised of 12 Central Coast school districts. When COVID-19 forced students to learn from home, Erin persuaded both regional and state management to permit weekly food boxes, rather than daily, which allowed for less pre-packaged food and more healthy food options. Additionally, Erin and her team continue to provide nutrition education through virtual “bitmoji” classrooms, video tutorials, and drive-through demonstrations during weekly meal pick-ups (pictured). Erin presented at the SLO County Food System Coalition virtual meeting in November 2020, sharing all the pivoting she has done during Covid-19 to keep the focus on local food and child nutrition.

[SLO Food Bank](#) created an innovative voucher program as a response to the pandemic. Through the use of CARES Act Coronavirus Relief Funds, SLO Food Bank purchased client vouchers for produce boxes through a local vendor, Talley Farms. These vouchers provided clients with four to five deliveries or five to six pick-ups of produce boxes, depending on the requested box size. Informational flyers



*Erin Primer,
Food and Nutrition
Services Director,
San Luis Coastal
Unified School
District*

and vouchers, created in English and Spanish, explained the program and enrollment process.

Emily Hansen, Operations Director of SLO Food Bank, described the benefits of the program, “Our clients had access to fresh, local, in-season produce. Boxes could be picked up or delivered to 14 different regions throughout our county. While many clients have chosen to pick-up the boxes themselves, the delivery options have been particularly helpful for those with transportation or mobility issues.

The boxes allowed us to put funds back into our local economy and support many of our agriculture producers and workers.” Such programs have the potential to strengthen local emergency food systems further creating powerful pathways to fight hunger, improve community health, and drive local economic activity. The success of this voucher program highlights the continued need for sustainable resources for fresh and local food aid.

The work that has been done so far by the Food System Coalition and its partners is an example of just how existing and well established networks of trusted and familiar community partnerships have the ability to respond faster and more effectively during a global crisis. The power of local connection, rooted in shared vision and goals, fostered by the San Luis Obispo County Food System Coalition enhanced our collective capacity to address emergencies. //

~ Christine Nelson, [San Luis Obispo County Food System Coalition](#)

Snapshots from the Regions

Food Rescue Del Norte

Signed in 2016, [SB 1383](#) is a California statewide effort to reduce emissions of short-lived climate pollutants (SLCP) through reducing organic waste disposal by 75% and rescuing 20% of disposed surplus food from going into the landfill by 2025. The law will give CalRecycle the regulatory authority to enforce these goals on local jurisdictions starting on January 1, 2022. In preparation for the roll out of this new law, CalRecycle has been providing grants to communities to build composting and food recovery programs. When SB 1383 rolls out, food service businesses will be required to donate edible surplus food to food recovery organizations.

In 2019, the Del Norte and Tribal Lands Community Food Council (DNATL CFC) of the Family Resource Center of the Redwoods received a \$304,000 grant from CalRecycle through California Climate Investments. With nearly 4 million pounds of food entering the landfill each year from Del Norte County, the DNATL CFC aimed to divert edible, safe, nutritious food and redirect these foods to local programs. While many might think of food waste as food scraps or inedible leftovers, in reality it is food excess, defined as any food that might be lost at some point in the food supply chain, coming from food producers, processors, retailers, or consumers. The food recovered by [Food Rescue Del Norte](#) is more than just scraps; it is hot sandwiches, soups, locally produced organic milk, hearty produce, and even staples like butter and bread.

As of January 2021, the DNATL CFC surpassed a major

continued, next page



Food Recovery Assistant, Tamika Raley, sets up Waste Not Weekly food recovery distribution at the Family Resource Center of the Redwoods in Crescent City, CA.



Food Rescue Del Norte volunteers pack up surplus cheese sauce from Del Norte Unified School District to be distributed through Waste Not Weekly and Pacific Pantry.

Snapshots from the Regions

Food Rescue Del Norte - continued

benchmark of rescuing and redistributing over 75,000 pounds of food! The Food Rescue Del Norte program ushers in the new year with major expansions including the inauguration of a refrigerated Ford Transit food recovery van and the sustained growth of the Waste Not Weekly food distribution program, offering rescued food to anyone in the community every Thursday from 2-6pm. The program is one of the few rural pilot programs and has secured donation partners ranging from a small natural food market, large supermarket chains such as Grocery Outlet, a local organic dairy farm, Alexandre Farms, and the local school district. Recovered food is distributed through the DNATL CFC choice based food pantry Pacific Pantry, Waste Not Weekly, and

through DNATL Food Security Task Force partners such as churches, homeless shelters, senior living facilities, and local tribes. As we look towards the future, we are excited to reach our ambitious goal of rescuing and redistributing 100,000 lbs of food by April 1, 2021. //

Learn more at www.foodrescuedelnorte.org/ and www.dnatlfood.com

~ Andrea Lanctot, Food Program Coordinator and Meredith Knowles, Food Recovery Coordinator - Del Norte & Tribal Lands Community Food Council of the Family Resource Center of the Redwoods



Meredith Knowles, Food Recovery Coordinator, gleans plums from a Del Norte County resident's back yard.



Organic milk rescued by Food Rescue Del Norte is distributed to the community during Del Norte Unified District school lunch pickups.

Snapshots from the Regions

Riverside Food Systems Alliance



The [Riverside Food Hub](#) is a California Food and Agriculture Department and USDA grant funded food hub that helps farmers with marketing and distribution. The Food Hub utilizes existing trucks, coolers, and the Riverside Unified School District (RUSD) Nutrition Services warehouse. The Food Hub distributes locally grown produce to school districts, childcare centers, hospitals, and restaurants.

During the pandemic and economic shutdown, the Food Hub's sales dropped 90%. We applied for the [USDA Farmers to Families Food Box Program](#) contract in May 2020. The Food Hub was the only school district awarded a contract to fill emergency food boxes. We filled and delivered 26,000 emergency food relief boxes to Riverside County food pantries and churches.

The City of Riverside engaged the Food Hub in August to fill and distribute 60,000 emergency food boxes to city food pantries and churches through December 31, 2020. We purchased all the fruit and vegetables for these boxes from local vendors and farmers investing \$1.2 million in economic activity in Riverside County and the City of Riverside.



Scott Berndt, Riverside Unified School District Food Hub Coordinator and Vice Chair

We were awarded a USDA grant to assist local farmers with [Good Agricultural Practices](#) (GAP) certification and food safety training. To date, 50 farmers have attended food safety trainings. Ten are in the process of becoming GAP certified, and one has completed the certification process. //

~ Scott Berndt, Riverside Unified School District Food Hub Coordinator and Vice Chair - [Riverside Food Systems Alliance](#)

CAFPC Members

The California Food Policy Council (CAFPC) is a coalition of food policy councils and similar organizations from around the state who work together on state policy and collaborate on issues common to the regions they comprise, share best practices to promote food system change, improve the effectiveness of local councils, and strengthen interactions among themselves.

Berkeley Food Policy Council
Central Coast Healthy Food Access Committee
Del Norte and Tribal Lands Community Food Council
Eden Area Food Alliance
Food Policy Advisory Council serving San Bernardino County
Food-Ag-Nutrition Network of Solano
Growing Local (Shasta)
Humboldt Food Policy Council
Kern Food Policy Council
Long Beach Fresh
Los Angeles Food Policy Council
Marin Food Policy Council
Mendocino Food Policy Council
Nevada County Food Policy Council
North County (San Diego) Food Policy Council
Oakland Food Policy Council
Pajaro Valley Food, Farming & Health Policy Council
Plumas-Sierra Community Food Council
Richmond Food Policy Council
Riverside Food Systems Alliance
Sacramento Food Policy Council
San Diego Food System Alliance
San Francisco Urban Ag Alliance
San Luis Obispo County Food System Coalition
San Mateo Food System Alliance
Tehama County Community Food Alliance
Yolo Ag and Food Alliance

We welcome your participation.
For more information,
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CAFPC neither endorses nor critiques the positions taken by individual authors of this report. Nor does it imply support of particular legislation by member councils of CAFPC. Rather, through this document we seek to provide a tool to understand food movement priorities and to assist organizations in making informed decisions related to their food policy advocacy efforts.

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