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<b>Meeting Minutes: Farm to School Taskforce</b> <b>Friday, November 13, 2015, 10:00am-12:00pm</b>	<b>Next Taskforce Meeting: Friday, January 22, 2016, Time TBD</b> Cajon Valley School District 225 Roanoke Rd., El Cajon, CA 92020 Child Nutrition Building
<b>Attendees:</b> Cathy Abel (Santee School District), Heather Berkoben (Dairy Council), Emily Cena (Poway Unified School District), Amy Haessly (Vista Unified School District), Deirdre Kleske (County of San Diego), Judi Reynolds (Escondido Union School District), Eric Span (Sweetwater Union High School District), Anna Thompson (Poway USD), Ron Troyano (Alchemy), Al Vandendriesse (American Produce), Elizabeth Vaughan (CHIP), Colin Cureton (CHIP), Johnna Jenkins (Valley Center-Pauma Unified), Danny Cavillo (Sunrise Produce), Paloma Perez (SYSD), Jon Hansen (National School District), Alexis Beltran (Chula Vista Elementary District), Ashley Cassat (San Diego Unified School District), Barbara Hughes (HHSa), Kate McDevitt (UCSD Center for Community Health), Mark Mendoza (Cajon Valley Union), Jill Whittenberg (La Mesa-Spring Valley), Kira McNealy (Food Corps/SDUSD), Corrie King (Food Corps/SDUSD), Pam Smith (HHSa), Elly Brown (SDFSA)	
<b>Recorder:</b> Elizabeth Vaughan (CHIP)	

Agenda Item	Discussion	Action
<b>Welcome &amp; Introductions Johnna Jenkins &amp; Judi Reynolds</b>	<ul style="list-style-type: none"> <li>Members of the F2S Taskforce introduced themselves.</li> </ul>	
<i>Let's Go Local! Recap &amp; Debrief (15 min)</i>	Elizabeth Vaughan provided a recap of the 2015 Let's Go Local! Produce Showcase. Overall the showcase was a success with over 200 attendees representing over 40 produce-purchasing institutions, 50 community partners and nearly 50 exhibitors. A blog post on the event has been posted on <a href="#">CHIP's Food System Blog</a> . The taskforce was then lead through a discussion of how the event was for them. Several institutions very much enjoyed the event but shared that they are still waiting to hear back from exhibitors. An attending exhibitor shared that they had already followed up with several promising contacts.	
Presentation: San Diego Food Systems Alliance (15 min)	Elly Brown, Facilitator/Coordinator of the San Diego Food Systems Alliance (SDFSA) presented on an overview of the SDFSA and their work around food waste and recovery. <a href="#">Assembly Bill 1826</a> will require institutions that produce over 4 cubic yards or more of commercial solid waste per week to arrange for organic waste recycling services. Ramona Unified has been very innovative in this area with their Earth Tube	<b>Taskforce requested for a food waste training in 2016.</b>



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	and using food waste to feed 4H animals.	
Update: 2015-2016 Harvest of the Month launch! (5-10 min)	Kate McDevitt announced that HOTM is officially launching at the school sites this month. A brief background on the HOTM program was included with mention that two years ago, the Taskforce decided to bring the HOTM program to the table. Schools were asked how the HOTM program has been going at their sites and much positive feedback was provided. HOTM materials were distributed to participating districts.	A training on “HOTM: Updates from the field and best practices” be provided by Kussy at January’s F2ST meeting.
Emerging Partnerships (10 min)	<p><b><u>Farm to PRE-school: YMCA and the Quality Preschool Initiative (QPI) (5 min)</u></b>          Heather Ransons with the Childcare Resource Service at the YMCA presented on their work in improving preschool nutrition across the County. In partnership with the San Diego County Office of Education (SDCOE), First 5 San Diego’s Quality Preschool Initiative provides high quality, half-day preschool in 16 communities throughout San Diego. The YMCA has a contract to support childcare agencies in QPI to improve their nutrition practices. There are 36 agencies in the initiative representing over 200 sites, with many sites housed within school districts. YMCA contacted CHIP interested in the work of the Farm to School Taskforce and to learn more about partnership opportunities.</p> <p><b><u>Update on California Thursdays expansion in SD County (5 min)</u></b>          CHIP is in the process of finalizing our MOU with Center for Ecoliteracy. A breakfast for CA Thursdays was planned for today for the 12 SD County CA Thursdays districts but the breakfast had to be rescheduled. CEL and CHIP apologize for any confusion this caused. Stay tuned for another invite in Dec/Jan.          The participating districts shared that the CA Thursday orientation and process has gone well. There is concern over procurement for the CA sourced meals, especially in regards to protein.</p>	<p>CHIP &amp; CEL to reschedule CA Thursday cohort breakfast.</p> <p>Districts requested for CA sourced products and distributors to be shared at the rescheduled breakfast. Cathy from Santee will share products she learned about at the CSNA conference.</p>
Update/check-in: CHIP State of Farm to School in SD County Survey & USDA Farm to School Census (5-10 min)	<p>The final deadline for the USDA Farm to School Census is next Friday, November 20, 2015.</p> <p><i>Update:</i> The 2015 USDA F2S Census is only collecting information for the 2013-2014 school year. Approximately half of the questions were already asked by CHIP in the 2014 F2S survey and those answers were shared with Food Service Directors to aid in completing the USDA Census. CHIP will be sending out a F2S survey for the 2014-2015 school year and that information will be used for the 2015 San Diego County Farm</p>	All San Diego County districts to submit online survey for the USDA F2S Census.



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<p>Results of district wellness policy language analysis using WellSAT tool (10 min)</p>	<p>to School Report.</p> <p>Pam Smith, County of San Diego HHSa briefly touched upon the 10 year San Diego Live Well Initiative. She further explained the analysis they conducted of all San Diego County school district’s wellness policy language and the scorecard that was created and shared with each district. The scores were shared with the superintendents to shed more light on items to be improved upon in the district’s wellness policies. The toolkit “Tools for Schools” was created by the County to help improve wellness at schools and will be shared with the group. The group briefly discussed this approach and provided recommendations for any future analysis and the strategies put in place to share the information with the districts. .</p>	<p>“Tools for Schools” link will be shared in follow up email.</p>
<p><b>Events, Announcements, and Resources:</b></p>	<p><b><u>NPR story: As Schools Buy More Local Food, Kids Throw Less Food In The Trash</u></b>          USDA preliminary results from the USDA Census show that children are not necessarily throwing more fresh produce in the trash. Story can be viewed at <a href="http://www.npr.org/sections/thesalt/2015/10/20/450294392/as-schools-buy-more-local-food-kids-throw-less-food-in-the-trash">http://www.npr.org/sections/thesalt/2015/10/20/450294392/as-schools-buy-more-local-food-kids-throw-less-food-in-the-trash</a></p> <p><b><u>Get your school’s healthy fundraiser recognized as a Champion for Healthy School Fundraising!</u></b>          Please see attached flyer. Contact Deirdre Kleske at the County of San Diego with questions at <a href="mailto:Deirdre.kleske@sdcounty.ca.gov">Deirdre.kleske@sdcounty.ca.gov</a>. Application deadline is November 30<sup>th</sup>.</p> <p><b><u>Local Control Accountability Plans (LCAP) training on Thursday, December 3<sup>rd</sup></u></b>          Participants in this training will gain an understanding of the LCAP process, hear local examples of how and why districts have included wellness components into LCAPs, discuss strategies for wellness teams and other stakeholders to advocate for integration of wellness components into LCAPs and will learn how tools to monitor wellness policy implementation can provide data points for LCAPs. Visit the <a href="#">website</a> for more information.</p> <p><b><u>CDE Smarter Lunchrooms grant opportunity</u></b>          The California Department of Education (CDE) invites eligible California school food</p>	



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	<p>authorities (SFA) to apply for the Team Nutrition (TN) Smarter Lunchrooms Movement (SLM) of California (CA) (TN SLM of CA) grant. Each awarded SFA will receive up to \$13,600 each to implement SLM principles with nutrition education at two school sites. The grant period is March 1, 2016-June 30, 2017. Application deadline is <b>Thursday, December 10, 2015</b>. The RFA can be viewed <a href="#">here</a>. A <a href="#">webinar</a> on the grant application process will be provided on November 18<sup>th</sup> from 9am-10am.</p> <p><b><u>CDE Local Food Procurement Training (February 5)</u></b>          There will be an all-day training on February 5<sup>th</sup> on “Local Procurement for Child Nutrition Programs” held at the County of San Diego’s Health and Human Services Agency (HHS). The training is being organized by CDE, which is contracting with the Institute for Child Nutrition to deliver the trainings. CHIP is in contact with CDE’s Farm to Fork Specialist regarding the training. We encourage Taskforce members to attend!</p> <p><b><u>San Diego Unified Welcomes Two Food Corps Volunteers</u></b>          SDUSD food corps volunteers will be developing a standardized operating procedure to exercise taste tests across the district at the high school level. Once the project is complete they would be happy to share the project with the Taskforce.</p> <p><b><u>Transitions:</u></b></p> <ul style="list-style-type: none"> <li>• Kathryn Spencer, SDUSD, took a new position in Monterey County working with their schools in a similar position. Ashley Cassat has taken over her responsibilities.</li> <li>• Jared Bray’s last day at Stehly’s Farm will be January 22, 2016 and he has taken a new position at Seabreeze Farm. Jared still plans to participate in Farm to School in his new position.</li> <li>• Robin McNulty, previous Lemon Grove Food Service Director, has taken the School Meals Programs position at the San Diego Hunger Coalition.</li> </ul>	
<p><b>Taskforce Discussion</b></p>	<p>The concern of having McDonald’s sponsored leadership assemblies at school sites was brought to the attention of the taskforce. The question was addressed if policies supporting wellness at schools could be supported at the taskforce level via a letter of support. Those actions cannot be accomplished at the taskforce level but Community</p>	



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	<p>Health Improvement Partners submits letters of support for appropriate legislation that supports the goals of its programs.            It was requested for the taskforce to share policy points and continue the discussion for this important topic.</p>	
<p><b>Questions &amp; Next Steps</b>  <b>Johnna Jenkins &amp; Judi Reynolds</b></p>	<p><b>Next F2S Taskforce Meeting: Friday, January 22, 2016 , Time TBD</b>            Cajon Valley, 225 Roanoke Rd., El Cajon, CA 92020            Child Nutrition Building</p>	
<p><b>Mentioned Resources</b></p>	<p><b>“Tools for Schools” Wellness Policy</b>  <b>Toolkit:</b> <a href="http://www.livewellsd.org/content/dam/livewell/best-practices/Tools%20for%20Schools%20Final%20for%20Web.pdf">http://www.livewellsd.org/content/dam/livewell/best-practices/Tools%20for%20Schools%20Final%20for%20Web.pdf</a>  <b>April 2015 USDA Procurement Training</b>  <b>Presentation:</b> <a href="http://ourcommunityourkids.org/media/135851/chip_procuring%20local%20foods%20final.pdf">http://ourcommunityourkids.org/media/135851/chip_procuring%20local%20foods%20final.pdf</a></p>	