



FRAC
Food Research & Action Center

Sourcing and Storing Local Fresh Foods for School Breakfast

Etienne Melcher, Senior Child Nutrition Program Coordinator
December 8, 2016

Agenda

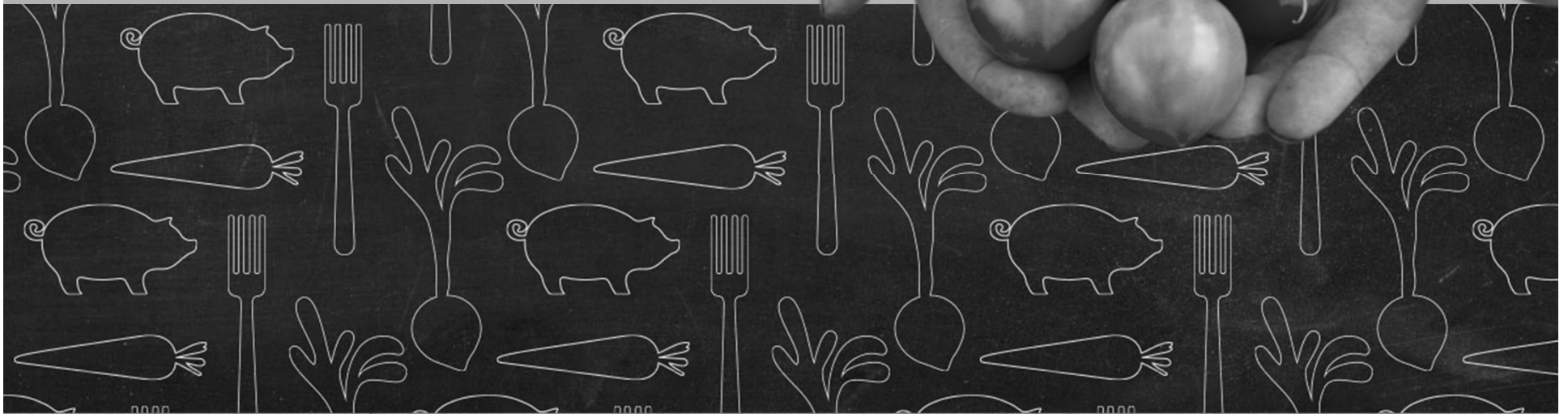
- **Sourcing Local Fresh Foods for School Breakfast**
 - Erin Hysom, Program Analyst, Office of Community Food Systems, USDA
- **Strategies for Keeping Fresh Produce Safe**
 - Kevin Roberts, Director, Center for Excellence for Food Safety Research in Child Nutrition Programs
- **Farm to School Breakfast in Putney School District**
 - Herve Pelletier, Principal at Putney Central School, and Steve Hed, Sustainability Coordinator, Putney School District, VT
- **Question & Answer**

Sourcing Local Fresh Foods for School Breakfast

Erin Hysom, MPH, RD

FRAC Breakfast Matters

December 8, 2016



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Objectives

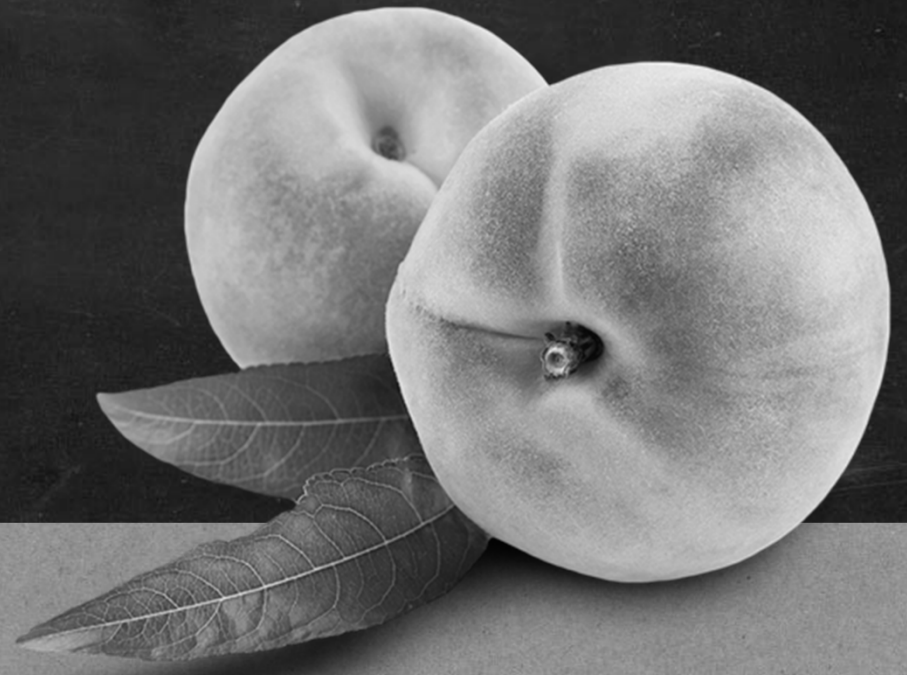
- Understand the role of the Office of Community Food Systems
- Define local and identify what types of products may be purchased locally
- Explain the Four Key Concepts of local procurement
- Distinguish between formal and informal procurement methods
- Locate available local procurement resources

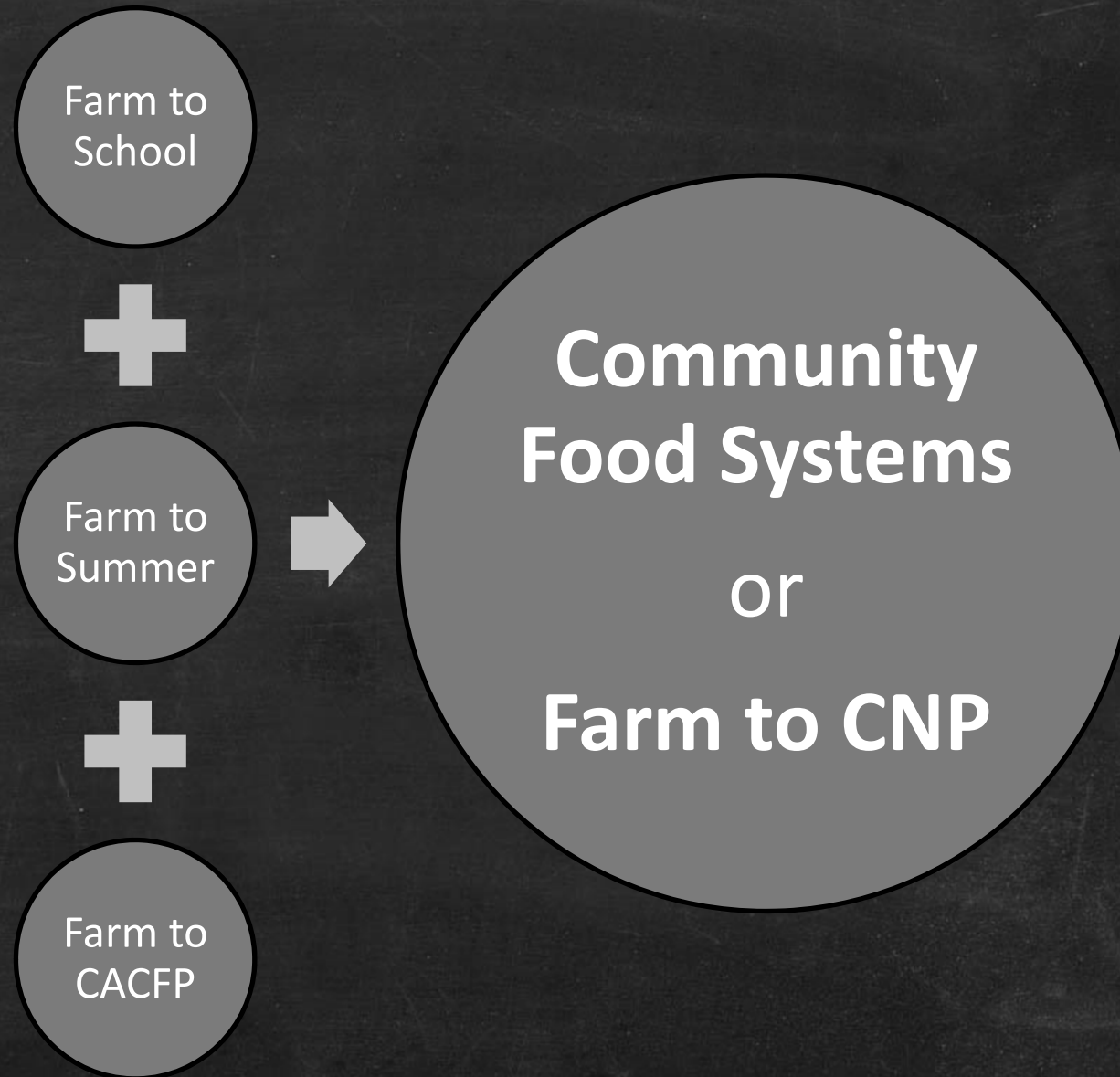


What is a Community Food System?

A food system in which food production, processing, distribution and consumption are integrated to enhance the environmental, economic, social and nutritional health of a particular place. In other words, the goal of the food system is the health (broadly defined) of the community it's situated in.

Four values typically characterize community food systems – food security, sustainability, proximity, and self-reliance.

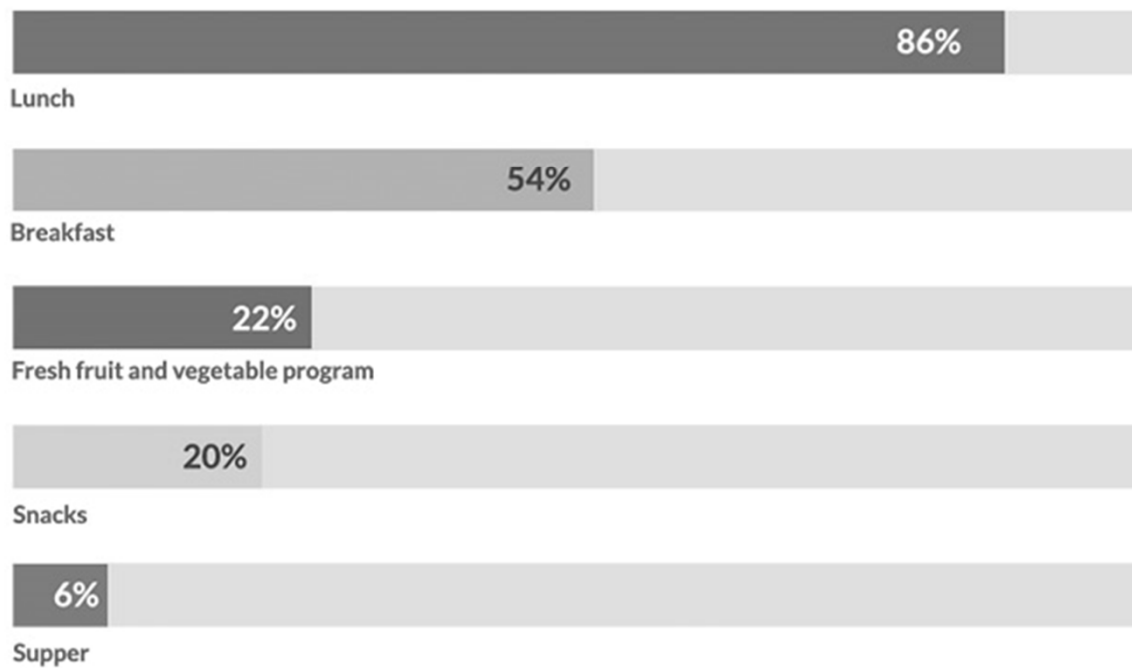




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SCHOOL MEALS FEATURING LOCAL FOOD



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What Does Local Mean?

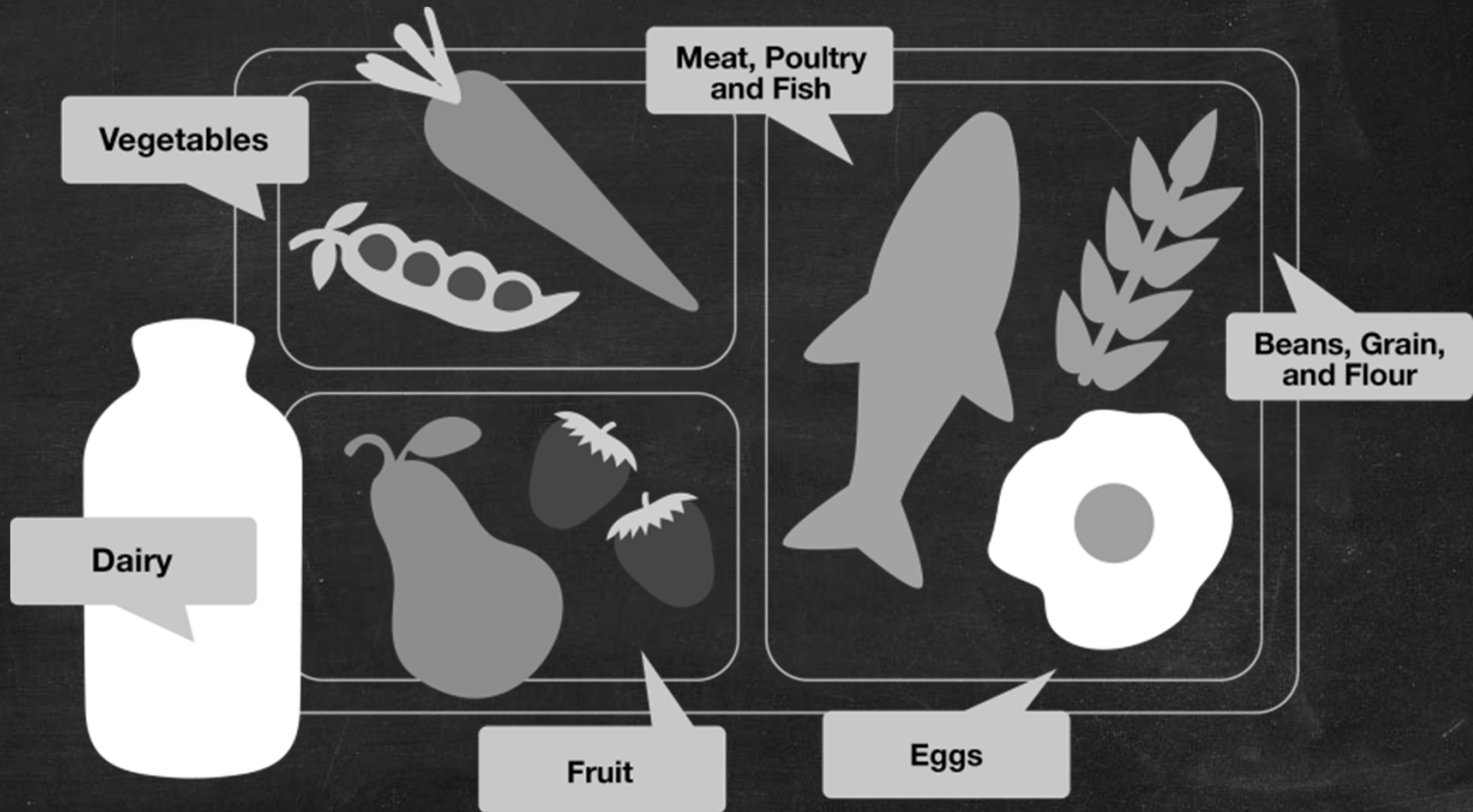
- Within a radius
- Within a county
- Within a state
- Within a region

A district's definition of local may change depending on the:

- Season
- Product
- Special events



What Types of Products?





Integrating Local Foods

- Menu audit for local
- Harvest of the month program
- Ingredient substitution
- New recipe development
- Themed menus for special events



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Procurement Principles and Regulations



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4 Key Concepts

- 1) American Grown
- 2) Knowledge of State and Local Regulations
- 3) Competition
- 4) Responsive and Responsible





1

The Buy American Provision

The National School Lunch Act requires schools to purchase domestically grown and processed foods to the maximum extent practicable.





2

Procurement Rules

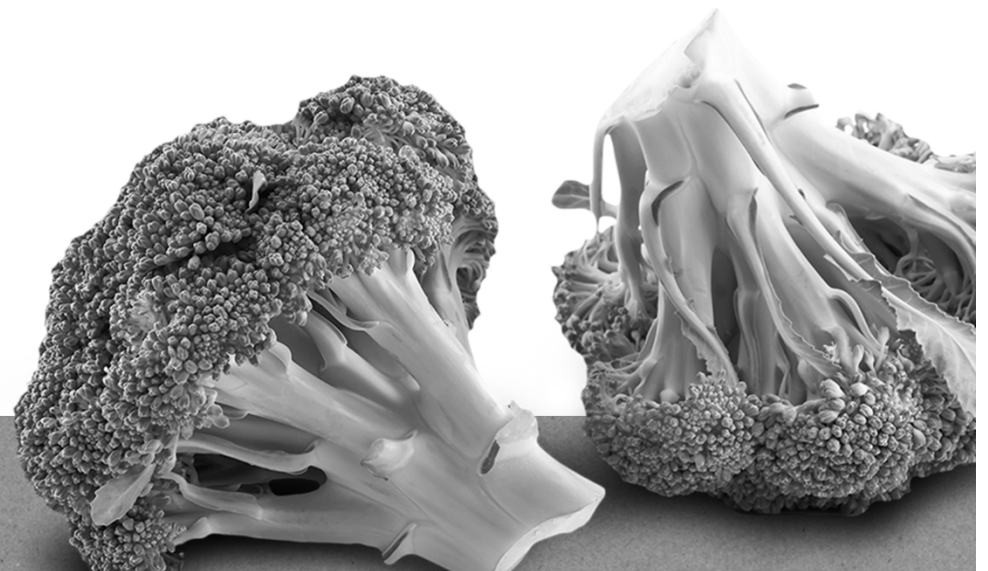
- Be familiar with all procurement requirements, at the federal, state and local levels
- Schools are responsible for complying with all levels of regulations.
 - » In some cases, state and federal regulations may be in conflict with each other.



3

Competition

Competition is essential to ensure low cost and good quality of goods and services.





4

Responsive and Responsible

Awards must be made to vendors that are responsive and responsible:

- Responsive means that the vendor submits a bid that conforms to all terms of the solicitation
- Responsible means that the vendor is capable of performing successfully under the terms of the contract

Procurement Methods



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Procurement Methods

≤ Small Purchase Threshold >

(Federal Threshold = \$150,000)

Informal

Small Purchase

(Requires price quotes from
at least 3 bidders)

Micro Purchase

Noncompetitive Purchase

(value of purchase may not exceed
\$3,000)

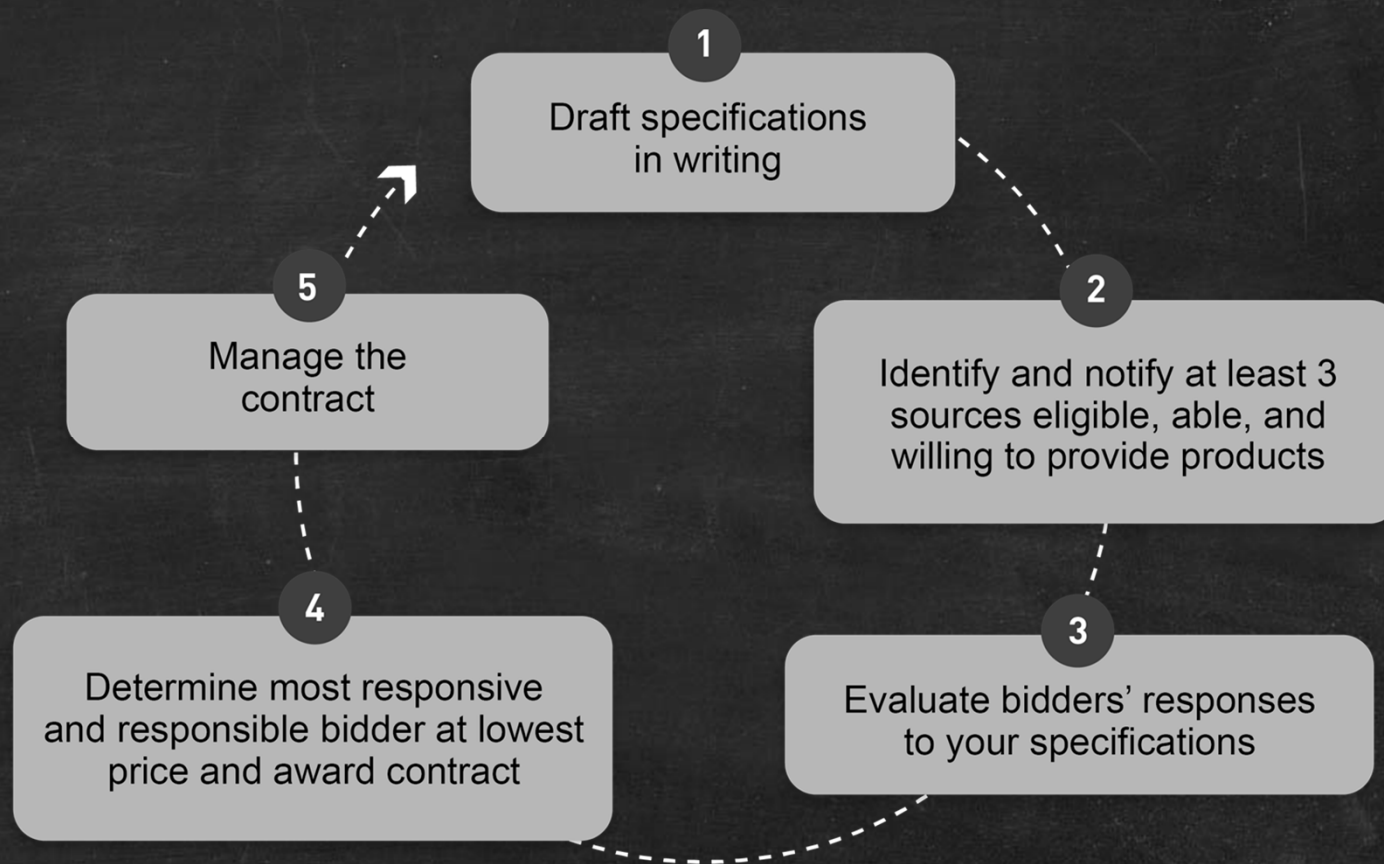
Formal

Sealed Bids (IFBs)
& Competitive
Proposals (RFPs)

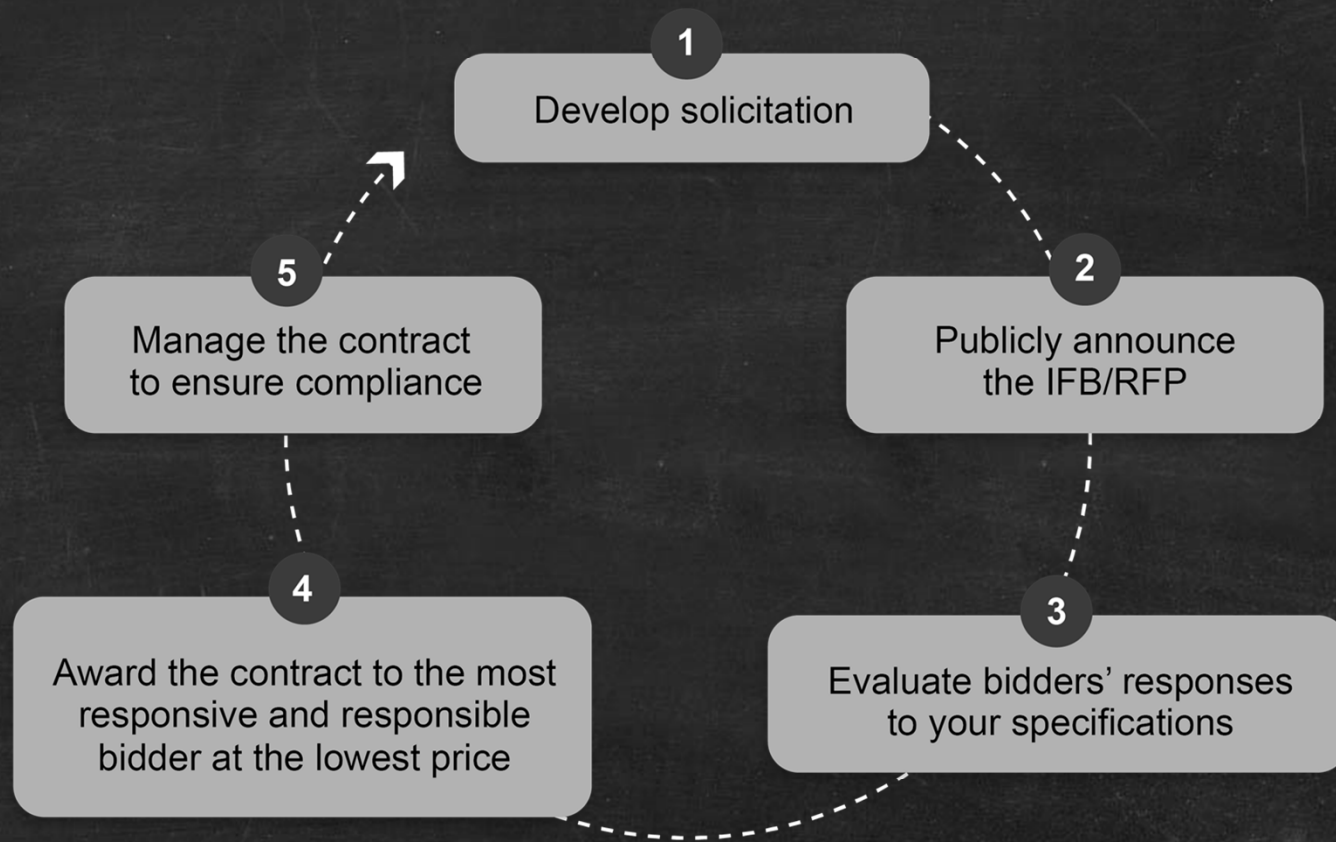
(Requires public advertising)



The Informal Procurement Process



The Formal Procurement Process





Sections of a Solicitation

- Contract Type
- Introduction/Scope
- General Descriptions of Goods and Services (AKA Specifications)
- Timelines and Procedures
- Technical Requirements
- Evaluation Criteria





Sections of a Solicitation

- Contract Type
- **Introduction/Scope**
 - » Ex. Farm to school is a priority and want to include as much local as possible. Our goal is to serve 20% local products.
- **General Descriptions of Goods and Services (AKA Specifications)**
 - » Ex. Product specifications
- **Timelines and Procedures**
- **Technical Requirements**
 - » Ex. Determine responsive and responsible vendors
- **Evaluation Criteria**

Geographic Preference



Food Education



Resources



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FARM TO SCHOOL WORKS!

42% of districts surveyed by USDA say they participate in farm to school activities. That's...

5,254
DISTRICTS



42,587
SCHOOLS

Regional Leads



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United States Department of Agriculture

GEOGRAPHIC PREFERENCE

What it is and how to use it



United States Department of Agriculture

USDA FOODS: A RESOURCE FOR BUYING LOCAL



United States Department of Agriculture

USING DOD FRESH TO PURCHASE LOCAL PRODUCE

THE DEPARTMENT OF DEFENSE Fresh Fruit and Vegetable Program (DoD Fresh) allows schools to use their USDA Foods entitlement dollars to buy fresh produce. The program, operated by DoD's Defense Logistics Agency, began in school year (SY) 1994-1995 as a pilot in eight states. As of 2013, schools in 46 states, the District of Columbia, Puerto Rico, the Virgin Islands, and Guam participate; schools received more than \$100 million worth of produce during SY 2012-2013.

What are the advantages of DoD Fresh?

- * **Flexibility:** States can change DoD Fresh allocations on a monthly basis, which allows them to utilize USDA Foods entitlement dollars more effectively. USDA does not impose a cap on the amount of entitlement dollars or the amount of cash reimbursement funds that a state can
- * **Variety:** DoD Fresh vendors offer as many as 50 different types of produce, available in multiple forms (whole, precut, and a variety of pack sizes) and from multiple locales (local and non local items are routinely offered).

* **Easy ordering and funds tracking:** Schools place orders



United States
Department of
Agriculture

Procuring Local Foods
for Child Nutrition Programs

www.usda.gov/farmtoschool

Contact Info

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Strategies for Keeping Fresh Produce Safe

Breakfast Matters Webinar Sourcing and Storing Local, Fresh Foods for School Breakfast

Presented by: Kevin R. Roberts, PhD
Associate Professor and Director

December 8, 2016



Our Mission



- To conduct food safety research that meets the needs of Food and Nutrition Service's nutrition assistance programs and disseminate results to a variety of targeted audiences including school food service directors, child nutrition program operators, scientists, policy makers, educators, and practitioners.
-

Partnerships



Center of Excellence Leadership Team



**Kevin R.
Roberts, PhD**
Center Director
Associate
Professor



**Kevin L. Sauer,
PhD, RDN, LD**
Associate
Professor



**Carol Shanklin,
PhD, RD**
Professor

Center of Excellence Team Members



Kerri Cole
Project
Coordinator



Paola Paez, PhD
Research
Associate
Professor

Graduate Research Assistants

Michelle Alcorn, MS

Tracee Watkins, MBA

Tips for Receiving Produce



- **Check Produce BEFORE the truck leaves**
 - Verify quantity
 - Check temperature
 - Evaluate quality & condition
 - Cut for internal defects & ripeness
 - Check dates of fresh-cut products
 - **Request that fresh fruit and vegetable deliveries are not made on Friday.**
-

Tips for Storing Produce

Do not wash fresh fruits and vegetables “before” storing



Tips for Storing Produce

Dry Storage (55-65°F)	
Bananas	Garlic
Onions	Potatoes
Pumpkins	Tomatoes
Sweet Potatoes	Watermelons
Winter Squash	

Tips for Storing Produce

Refrigerated Storage

Apples	Broccoli
Cabbage	Carrots
Cauliflower	Celery
Corn	Cucumbers *
Fresh-cut	Grapes
Green Beans *	Lettuce
Oranges *	Peppers *
Spinach	Strawberries
* Store at 45-50°F	

Tips for Storing Produce

Ethylene Sensitivity

<u>Ethylene Sensitive</u>	<u>Ethylene Producers</u>
Broccoli	Apples
Cabbage	Avocados
Cauliflower	Bananas (ripe)
Leafy Greens	Melons
Lettuce	Pears
Bananas (unripe)	Stone Fruits
	Tomatoes
	Squash

Produce Safety University



- **A one-week training course designed to help school foodservice staff identify and manage food safety risks associated with fresh produce.**
 - **Includes a combination of classroom training, laboratory instruction, and field trips.**
 - **Previous classes have visited fresh-cut processing facilities, produce distributors, a terminal market, and farms**
-

Produce Safety University: Curriculum



- **Covers all aspects of the fresh produce supply chain including growing, harvesting, storage, and preparation. Participants learn about:**
 - Understanding Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs).
 - Writing specifications for fresh and fresh-cut produce.
 - Assessing produce upon receiving to ensure that it meets bid specifications.
 - Storing fresh produce properly.
 - Handling fresh produce during food preparation and service.
-

Attend Produce Safety University



USDA Nutrition @USDANutrition · Nov 21
Ask your State Agency to nominate you by 12/1 to attend 1 of the 5 week-long #ProduceSafetyU courses covering #foodsafety from farm to fork!



2

6



USDA Nutrition @USDANutrition

Congrats to the 33 graduates of #ProduceSafetyU at Univ. CA, Davis. Next session begins 4/11 in Ft. Lauderdale FL!



RETWEETS
2

LIKES
23

1:05 PM - 31 Mar 2016

Resources (Free!)



USDA FNS Office of Food Safety

- <http://www.fns.usda.gov/food-safety/produce-safety-resources>
- Fact sheets, produce information sheets, videos, webinars, PSU information, etc.



Institute of Child Nutrition

- <http://www.nfsmi.org/producesafety>
- Fact sheets, lab videos, talking points, information about working with local growers and school gardens, safe handling posters, etc.



The Center of Excellence for Food Safety Research in Child Nutrition Programs

- <http://cnsafefood.k-state.edu/>
- Peer-reviewed research manuscripts on produce and other topics, research posters, contact information for Center staff if you have any questions, etc.

Acknowledgements



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PUTNEY CENTRAL SCHOOL

PUTNEY, VT • WWW.PUTNEYCENTRAL.ORG

BREAKFAST AFTER THE BELL 2016

Demographics



PK-8 Program

170 Students

40-50% on F/R Meals

20 Faculty

Genesis

2013

Goal setting around food,
nutrition, & PE programs

Existing programs found to be
lacking

With support, formed PCS Farm
to School Project

Expanded PE position from .8 to
1.0 FTE



Goals of PCS Farm to School Project

Educate students regarding the value of being familiar with the food stream: where our food comes from, how it is grown, transported, etc.

Take food service in-house, from procurement to prep

Purchase local, fresh food products wherever possible

Expand our existing school garden

Provide breakfast “After the Bell,” lunch, and a “light supper” for extended day activities.

**LOCAL HARVEST
LANTERN SUPPER**



**PCS BALL FIELD
FRIDAY SEPT 11-6PM
RAIN OR SHINE**

The how

Secure school board support

Form in-house Farm to School Committee

Enlist support from, partner with local and state organizations



[Who We Are](#) / [What We Do](#) / [Where to Find Local Food](#) / [Why It Matters](#) / [Donate](#) / [News](#)



**Agency of Agriculture
Food & Markets**



**SCHOOL
NUTRITION
ASSOCIATION**
of VERMONT

Commitments

Develop a sustainable vision for nutrition and health

Hire a Sustainability Coordinator/Co-director of food services

Partner with local vendors
(veggie/dairy/meats)

Add sufficient personnel to support in-house food service

-Reasonable compensation, benefits

Breakfast After the Bell

BEFORE

12-15 kids/day



A handwritten checklist on a clipboard. The top left has a circled '4th'. The top right has '12-2' and 'BREAKFAST MONDAY!'. The table has columns for 'Student Name', 'LUNCH TODAY', and 'BREAKFAST MONDAY!'. The 'LUNCH TODAY' column is further divided into 'HOT LUNCH' and 'COLD LUNCH'. The 'BREAKFAST MONDAY!' column has checkboxes. The student names listed are: Taylor B., Alex B., Matthew C., Aiden E., Emma H., Alyssa H., Bryson M., Madison M., Dominic N., Nakota C., Jackson P., Addison S., McKenna S., Oliver S., and Ginger W. Checkmarks are present in the 'LUNCH TODAY' and 'BREAKFAST MONDAY!' columns for most students.

Student Name	LUNCH TODAY		BREAKFAST MONDAY!
	HOT LUNCH	COLD LUNCH	
1 Taylor B.			✓
2 Alex B.			✓
3 Matthew C.			✓
4 Aiden E.			✓
5 Emma H.			✓
6 Alyssa H.			✓
7 Bryson M.			✓
8 Madison M.			✓
9 Dominic N.			✓
10 Nakota C.			✓
11 Jackson P.			✓
12 Addison S.			✓
13 McKenna S.			✓
14 Oliver S.			✓
15 Ginger W.			✓
16			
17			
18			
19			
20			



AFTER

Average 65 kids/day



COMMITMENT TO “LOCAL”



COMMITMENT TO OUR KIDS





FRAC.org

Questions?

National Anti-Hunger Policy Conference



**NATIONAL
ANTI-HUNGER
POLICY
CONFERENCE**

MARCH 5-7, 2017
Washington, DC
Omni Shoreham Hotel

AntiHungerPolicyConference.org

Co-sponsored by the Food Research & Action Center and Feeding America in cooperation with the National CACFP Forum

**FEEDING
AMERICA**

FRAC
Food Research & Action Center

Early Bird Registration January 13th: \$350/person

Group and per day rates available too!

Register Today: <http://www.antihungerpolicyconference.org/>