

Food Policy Council Meeting Minutes from January 13, 2010:

Present: Jen Santry, High Country Conservation Center, Joanna Rybak, Summit Prevention Alliance, Jude Mitchell, Dillon Community Church, Rob Murphy, FIRC, Don Parsons, Dillon Town Council and Deb Price, Youth & Family Services

Discussion:

- Land designated in Colorado for community gardens – explore private donation of land in exchange for tax credit. Approach owners of private properties and determine ways that growing food on their land would benefit them – tax benefits like conservation easements? Trade or lease land; County provide break on property tax for land donations; determine potential benefits for both parties...
- Summit County Open Space Advisory Council – currently review land for open space and affordable housing. Why not review land for agriculture, community gardens, growing food...? Land not appropriate for open space may be OK for growing gardens.
- Toronto Food Policy Council – great model for FPC, they've been around since 1991
- Food Waste Recovery projects - Currently there is a transfer of liability from supermarkets to food banks with food bank recipients signing a waiver. Local food banks tell recipients "if food looks bad don't eat it." Food Bank of the Rockies was able to get around liability issues and get donations from supermarkets by having food banks that receive donations sign waivers. Does that make local food banks receiving food from recovery projects liable if something is wrong with the food?
- FPC to Focus on Liability Issues for Food Banks and Schools – There are Farm to School programs and greenhouses providing schools with local food all over the country. Any liability concerns that the Summit School District might have can be addressed. FPC may also address how to use, serve, and distribute local food (County-wide) without liability issues.
- Joanna will talk to Seattle's Reduce Hunger and Food Waste project about liabilities
- FPC should have a local attorney on council – we need someone with corporate and agricultural knowledge. Jen Santry to talk to Roxanne on HC3 board for suggestions; Deb to talk to Steve...
- Don Parsons suggests that another "first" project of the FPC should be to create a comprehensive list of food resources that currently exist in Summit beyond those listed in the Food Assistant Document that Deb created. The list should include community dinners, community gardens, organizations involved in food related efforts... determine what is going on with food all over the County. Include info from local groups including CMC, Keystone Science School, Eagle Scouts, 4-H, health clubs, high school, old Mountain Community Fair... all groups involved in agriculture or food related programs/projects. How can we get Breckenridge more involved?
- Agricultural Zoning – question came up if something is zoned "agricultural" what does this mean? Does it include pig farms too? What do we need to do to get land zoned to grow food and what is it called? Do we need a planner on the FPC?
- Basic Food Assistance Document (Deb) – This is a great document that Deb created to provide information on the status of the food banks and stamps program in Summit County. How can FPC help alleviate the stress and strain of hunger in our County? The

document is helpful for grants and funding for food banks and food assistance programs or organizations that need funding the most. The document provides essential data that the FPC and other groups can use to get funding to food banks and other projects. FPC can also use the document to spread awareness and to jump start other FPC programs/projects. Data collection and document creation will continue to be part of Deb's job - the FPC can provide essential input for the document.

- FPC Role as "Champion Group" of Food Assistance Doc -
 - Provide input on strategies, priorities, legal issues...
 - As a "champion group" the FPC would be required to provide updates at a quarterly review with the Summit CARE Council.
 - FPC will also provide input into what is missing in the Food Assistance Doc - what's going on in Breckenridge.
 - This is a great opportunity for the FPC to have a voice into the CARE Council.
 - FPC will meet with CARE Council on Monday, March 4 at 4pm to at least let CARE Council know who we are and whether or not we'll be "champion group" of Basic Food Assistance Document.
 - Role to be discussed at next meeting (Thursday, February 11)
 - One reason for FPC to accept this responsibility is that it provides a timeline for follow up and discussion as well as having to report to someone (CARE Council) - FPC has potential to be a permanent and serious group with these responsibilities. Deadlines = get things done.
- What Next - FPC to make a decision on Food Assistance Doc; develop a mission and plan; and People - Mike Hammes at Vail Resorts, Kevin Clark from Colorado Mountain College's culinary program, Doug Pierce at Arapahoe Café, Roxanne Peyser (HC3 Board and legal issues), Breckenridge - Saint John's Group, Kathie at 4-H, someone in schools or at District's Sustainable Work Group or Julie McClusky or Jill Brickson (teachers); County or Town Planners, Karn Steigelmier or Thomas Davidson (El Pomar Foundation), Sherrie at Alpine Earth Center (formally Alpine Gardens)...

Food Policy Council Meeting Minutes, Thursday, February 11, 2010, 2-3:30pm

Ten-Mile Room, Medical Office Building, Frisco

Co-Chairs Present: Joanna Rybak, Summit Prevention Alliance (SPA), LiveWell Summit County Coordinator & Jen Santry, Executive Director, High Country Conservation Center (Hc3)

Introductions: Chris Kulick, Planner, Town of Breckenridge, Jude Mitchell, Dillon Community Church, Rob Murphy & Bethany (Intern), FIRC, Don Parsons, Dillon Town Council, Roxanne Peyser, Maurgood, sustainability & consulting firm, Doug Pierce, Arapahoe Café, Deb Price, Youth & Family Services, Tom Rose, Summit Prevention Alliance, Sherie Sobke, Alpine Earth Center, Joanne Sprouse, Social Services, Jannine Walldan, Summit Prevention Alliance

Welcome & Update on State Food Policy Legislation

- Joanna gave an update on the bill “SB 10-106, Concerning the Creation of a Food Systems Advisory Council”: Sponsors, Senator Bacon & Representative Looper. A main provision of this bill is the establishment of a 17-member food systems advisory council that develops food system recommendations regarding hunger and food access that state & local governments, businesses, agriculture, and consumers can take to build robust, resilient food systems economies.
- Currently in CO, there isn’t one single place where one might address the wide range of “farm to table” items that make up our food system. Policy work is spread across numerous governmental departments and functions.
- Joanna asked the FPC to support this bill and in the establishment of a state-wide food system advisory council.

Review of last meeting: What is a FPC and Focus Areas

- Since this was the 2nd meeting and there were many new faces, Jen updated the group of the complimentary local/sustainable food work plans that Hc3 & SPA have such as greenhouse projects. Jen reviewed what a FPC is and the focus areas that were discussed so far for Summit County: 1. Health & Nutrition, 2. Local & Environmental Benefits, 3. Food Security, Access & Hunger. For a review of the minutes from the first FPC meeting on Jan 13, 2010 meeting and additional information on food policy councils, please go to this link:
http://www.highcountryconservation.org/sustainable_foods.htm#FPC
- Also go to the above link for the *LiveWell Colorado, Food Policy Blueprint* (released Jan 2010). It is recommended to use the Blueprint’s strategies as a guideline during future strategic planning sessions and to align local advocacy efforts with its recommendations.

The Blueprint specifically focuses on access and efforts in the food policy domain and provides an overview of current activities recommends actionable strategies for future efforts and sets a path of action for CO. There are 8 policy recommendations. Joanna highly encouraged the FPC to read over these. Two that Joanna mentioned are: 1. Local land use policies that allow and incentivize food production, including home-based and community food production and urban agriculture and 2. Policy to advance a statewide farm to school program that incentivizes and provides technical assistance for farm to school.

- Don Parson suggested looking at other food policy councils and taking examples from lessons learned. To start, Joanna suggested looking at the *Food Policy Blueprint* and the *Food Policy Councils: Lessons Learned* document that can be found at this link: http://www.highcountryconservation.org/sustainable_foods.htm#FPC. There are two very successful FPC's in Boulder and Durango that Joanna will follow-up with for advice.
- Another useful report that can be found at the above link is the *Colorado Health Foundation's Report: Food Access in Colorado*.

Discussion on “2009 Summit County Basic Food Assistance Document” – FPC as the Champion Group?

- Deb Price discussed this document. See 1/13/10 meeting minutes for additional information. This document and link can be found at this link: http://www.highcountryconservation.org/sustainable_foods.htm#FPC.
- Everyone on the FPC can easily start contributing to this document to make it comprehensive by e-mailing Deb Price any missing food access programs or updated statistics. For example, this document needs updated information from Breckenridge.
- Having a document such as this is great information for grants!

Liability of using donated foods at community dinners & food banks:

- Liability concerns were discussed at the 1/13/10 FPC mtg as a barrier for Vail Resorts and many restaurants in donating foods that otherwise will be wasted.
- On 2/4 in Seattle, Joanna met with Carol Woewstin, Director of Landscape Conservation at the Seattle Public Utilities to learn more about their successful “Reduce Hunger, Reduce Food Waste” food safety and food recovery programs and report back. The city of Seattle is fortunate to have governmental support for food recovery programs and to have Food Lifeline. Food Lifeline is a nonprofit organization dedicated to ending hunger in Western Washington. Food Lifeline provides a creative link between food sources and hungry people by encouraging the food industry to donate unmarketable but usable food it would otherwise discard. In this role, Food Lifeline rescues millions of pounds of food each year. Locally, restaurants and caterers contribute prepared food through Food Lifeline's innovative *Seattle's Tables* program, and fresh

produce is collected from produce wholesalers and retailers through the *Produce for the People* program. Local grocery retailers donate a variety of nutritious products from meat, dairy, fresh produce and baked goods through Food Lifeline's effective *Grocery Rescue* program. For more information on food recovery programs, go to this website:

<http://www.foodlifeline.org/who/index.html>

- Joanna informed the group on the federal *Bill Emerson Good Samaritan Food Donation Act* which protects donors from civil or criminal liability when food that is believed to be safe and edible is donated in good faith to a non-profit organization for ultimate distribution to needy individuals. This Act promotes food recovery by limiting the liability of donors to instances of gross negligence or intentional misconduct.
- WA also has the *Washington Administrative Code* which gives authority for food donation to Donated Food Distributing Organizations. This law prescribes conditions for donating and receiving donated food.
- A question was asked about the benefit of having additional state protection as WA does and Roxanne Peyser answered the federal protection would offer sufficient liability protection.
- There is a great resource called the *Comprehensive Guidelines for Food Recovery Programs*.
- Discussion on food recovery in Summit County started. It was suggested to make the federal *Bill Emerson Good Samaritan Food Donation Act* known to restaurants and to get media attention such as a "Did You Know..." article in Summit Daily on food recovery and wasted foods that has a local attorney "statement" on the subject of liability. Jen offered to write an *Ask Eartha* article on the topic. Schedule a *Krystal Conversation* with Roman Moore. Work with property management companies and Breckenridge Resort Chamber. Talk to environmental health specialists such as Chris Kulick's wife. Work with the CO & Summit County restaurant association. Talk to Summit County's composting program about pick up possibilities.
- Chris Kulick brought up the importance of thinking about the organizational structure of the local distribution of food recovery. There must be an organized, effective system in place for restaurants and resorts to distribute foods to the needy.
- Sherie Sobke suggested that a task force be formed on food recovery. Volunteers for the **Food Recovery Task Force** are: Jen Santry, Rob Murphy, Sherie Sobke, Chris Kulick, Jude Mitchell and Roxanne Peyser can advise for the first meeting and as needed.
- The importance of education was discussed for restaurants, food bank recipients and the community. Tom Rose mentioned that SPA filmed a cooking show that can be seen on SCTV-10 on how to "Shop at the Food Bank": <http://www.sctv10.com/>

Report on County SNAP cases

- Joanne Spouse from Summit County's Social Services department discussed the eligibility requirements for the Supplemental Nutrition Assistance Program (SNAP). This is the new name for the federal Food Stamp Program.
- Joanne reported that many people that are coming in and calling about benefits do not even qualify. These are middle class people that are now having financial difficulties and need help. Many people that collect unemployment are over income to collect SNAP benefits. Social

Services refers many of these people to the local food banks.

- SNAP cases increased by 150% since last year and there are equal Latinos and white people receiving benefits in Summit County.
- For additional information on SNAP benefits and eligibility requirements, please go to:
<http://www.fns.usda.gov/FSP/>

Other comments/discussion –

- Chris Kulick informed the group of an article that he read in the Harvard Design Magazine that talked about how growing local is not sustainable in certain situations. The example that was given was getting grapes from France would be more sustainable than trying to grow grapes in Summit County. The FPC should continue to educate themselves on what the most sustainable growing practices are in Summit County.

Next Meeting:

- Please do invite others that would be interested in FPC.
- **The next FPC meeting is Thurs, March 11, 2-3:30 in the Mount Royal Room, County Commons, Frisco**

Food Policy Council Meeting Minutes, Thursday, March 11, 2010

Present: Joanna Rybak, Jen Santry, Sherie Sobke, Don Parsons, Deb Price, Jannine Walldan, Jude Mitchell, Liliana Meza, Rob Murphy & Bethany (FIRC Intern)

Updates:

- March 31 – New Food Pantry, $\frac{3}{4}$ acre of land for year-round community garden/greenhouse part of Church of Christ (Stan Johnson) in Frisco
- RISE (Renewables in the Summit Environment) – Is RISE still meeting? Jen Santry does not believe they are still meeting as a group. Don Parsons suggested a greenhouse installation with demonstrations on renewable energy. Contact Don Sather to find out more info.
- Peak 1 – Greenhouses still in the plans for Peak 1? Not much sun exposure. Jen Santry will talk to Matt Stais, an architect working on the Peak 1 project.
- CARE Council Presentation – Joanna and Jen presented to the CARE Council on March 1. We told the CARE Council about the FPC mission and plans to “champion” Basic Food Assistance Document.
- Community Food Security Coalition – Great website for info on FPC and free technical assistance to FPC groups that are just starting out. Survey/Assessment required of Summit County FPC to receive assistance. Technical Assistance is available to help with conducting a local Community Food Assessment to show food needs in Summit County. Assessment would include data and information on local food and land available for growing food. This is a comprehensive food assessment that is more detailed than the current Basic Food Assistance Document. Assessment would include gathering and collecting info about food in our community and resources for food assistance. It would also include surveying local restaurants to see if there’s an interest in buying local food; determining stakeholders; assessing schools... How can our FPC be involved with a Summit County Food Assessment? La Plata County has a great example of a Food Policy Assessment. Assessments cost a lot of money. How can Summit County FPC create a local food assessment without funding? How necessary is it? Some of the FPC members think that FPC time should be spent on action items (food recovery, work in schools...) instead of research. Don Parsons is concerned about costs of a survey/assessment. FPC to determine if current Basic Food Assistance document can be molded into a working Food Assessment. FPC group concluded that we need to start somewhere and have a 3 to 5 year plan for bigger goals – start small now.
- FPC adopted Basic Food Assistance document and agreed to become the champion group for the Basic Food Assistance document. FPC developed a task force to carry out the “first and second order priority” steps of the Basic Food Assistance Document and to

determine Food Assessment plan.

- FPC established two task forces: Food Recovery Task Force and the Basic Food Assistance Document Task Force.
- Development of FPC Mission Statement and Structure-
FPC determined the focus areas as: food security, food access, hunger, sustainable agriculture, local, healthy, and economical structure
- Mission Statement: Sustainable Food Solutions for Summit County
- Vision: FPC will support local efforts to grow and acquire healthy sustainable food to serve the hungry and educate our community.
- FPC decided to continue to meet once a month.
- FPC also determined there is currently no need for a board or steering committee.
- At the last FPC meeting, the group decided that for now the FPC will make decisions by whoever is in attendance at that meeting according to “majority rules”.

Food Recovery Task Force:

- GOAL - Spread the word about the Good Samaritan Act that relieves businesses, groups, and restaurants of liability issues when it comes to donating food to the needy
- Education about food waste – why do we have food waste when there’s hungry people
- Vail Resorts – important to contact and communicate with; the resorts have many employees visiting the food banks. Resorts should feed their employees. Talk to Dave November (Breckenridge Environmental Manager) about food waste and hunger. Resorts are very interested in the environment right now. We should make food waste and hunger an appealing issue from an environmental or “green” standpoint.
- Incentives – cost of garbage goes down when you stop wasting food
- Restaurants – contact the Restaurant Association to see how we can collaborate and get the word out about feeding the community and the Good Samaritan Act/ Food Liability
- Chipotle – model for food waste and food recovery
- Information packet for businesses/restaurants: Good Samaritan Act/Food Liability info; To Do list (how to donate food); contact sheet; pickup schedule... make it easy for the restaurant or business to donate food. We could also include a short letter from FPC about the new Food Recovery Program, a couple of statistics about food/hunger issues in Summit, goals, collection steps...
- Talk to Roxane about liability again – is it OK to tell restaurants and businesses about the Good Samaritan Act for food recovery? What are the proper liability procedures and can we make this a campaign?
- Idea – Logo, name of campaign – Feed your Community Not Your Landfill

Basic Food Assistance Document Task Force:

- One of the “first order priorities” that is outlined is to distribute information regarding food bank availability (hours of operation & locations). Rob & Bethany will work on a flier that lists all the basic food services in Summit County.
- Once the flier is created, we’ll publicize all over the County. This will be helpful for the Food Recovery Task Force to distribute to restaurant owners and with the task force plans as outlined above.

Next Meeting:

- Please do invite others that would be interested in FPC.
- **The next FPC meeting is Thursday, April 15 from 2-3:30 in the Miner’s Creek room in the Medical Office Building in Frisco.**
- **Please see the updated Summit County Food Policy Council page:**
http://www.highcountryconservation.org/sustainable_foods.htm#FPC

Food Policy Council Meeting Minutes, Thursday, April 15, 2010

Miner's Creek Room, Medical Office Building, Frisco

Present: Co-Chairs, Joanna Rybak & Jen Santry, **Members:** Kathryn Grohusky, Don Parsons and Holle Vliet

Updates:

- Holle Vliet is the Greenhouse Farmer hired to grow food for the food banks and lead the volunteers at the Community & Senior Center. Welcome Holle!
- Summit County's 2010 "Food & Garden" calendar is out. Workshops & classes are sponsored by High Country Conservation Center (HC3), Summit Prevention Alliance (SPA), Silvana's Community Garden & Alpine Earth Center.
- HC3 partnered with Grant Family Farms to host a sustainable food movies series
- Silvana's Community Garden will be building 5 new experimental beds at the end of April to scientifically test different season extenders (coverings) on the same seeds/starts in each bed over the next 5 years. Compost bins will be built and gardeners will start composting on-site.
- The Soda Creek HOA in Summit Cove started a vegetable garden for its residents.
- Dillon Valley Elementary will have its first community meeting on June 9, 5:30-6:30 at DVE. (The original date was May 17 but this was rescheduled since this FPC meeting.)
- The 3 greenhouses at the Community & Senior Center are scheduled to start being built at the end of the month. The target audience for plots is seniors and low-income.
- Rob Murphy and Intern Bethany from the FIRC developed the "Summit County Food Help" fact sheet listing all the information on the food banks in English & Spanish. The group reviewed these and made some minor suggestions that Joanna will share with Rob. Overall, looks great!

Proposal for Food Recovery Campaign – Discuss a Public Showing of Movie "Dive" and Public Discussion about Good Samaritan Act & Food Recovery Program – "Feed Our Community Not Our Landfill"

- Discussed having the FPC host a showing of the movie "Dive" which is a documentary that shows how much food is wasted by dumpster diving for food. Great idea! We didn't set a date for this yet. FPC members could lead a discussion after the movie showing. Need to decide on the forum/logistics. HC3 currently partners with CMC to use the beautiful new theater at the Breckenridge campus. Could ask for small suggested donation.

- Food Recovery Task Force Update – plan to present to the restaurant association on the benefits of donating foods and the federal law protection- Bill Emerson Good Samaritan Food Donation Act which protects people and organizations that want to donate food. Liability shouldn't be a concern to restaurant owners. They need to be educated.
- Suggested to contact Dave November, Environmental Manager, at Breckenridge Resort
- Holle Vliet said that she works at Copper and much food is wasted. Holle thinks there is a law that doesn't allow employers to donate food due to food safety issues. Need to get more information about this. This contradicts the federal Bill Emerson Food Donation Act.
- Kathryn Grohusky said that if any federal dollars going towards nutrition programs then food has to be discarded.
- One concern is that the temperature zone that food needs to be stored isn't always easy to do.
- One benefit of donating for restaurants is that it could be a tax write-off.
- Copper and Vail Resorts are composting.
- The Community & Senior Center does have a gleaning program. They get food donated from Safeway and pastries from Starbucks.

Backyard Chickens (See all attached documents that were distributed.)

- Discussion was started because there are families in Summit County that would like to raise chickens but cannot due to zoning regulations such as certain areas in unincorporated Summit County. See attached code.
- There are many benefits of raising backyard chickens and numerous cities that have codes that allow backyard chickens. See attached the "Benefits of Raising Backyard Chickens" and the "US Cities that Chickens" page.
- Frisco doesn't allow any fowl and Breckenridge doesn't allow fowl on the residential or urbanized areas in town. See attached code.
- It was suggested to invite a planner from Summit County Government and other towns to the next meeting to help us understand what zoning codes and master plans mean.

Food Stamp Challenge

- Rob Murphy (FIRC) couldn't make this meeting but did want us to discuss his "Food Stamp Challenge" idea: The idea is to do a "food stamp challenge" where for one month, two members of FPC would only have a designated amount of money, based on a calculation of food stamps that would be available to an unemployed single person, to spend on food for the month. One of the two

members would only use their food stamps at the grocery store and not take advantage of any food services in the community. The second person would be allowed to go to food banks, community dinners, and order from Food Share America. Hopefully we would be able to convince the paper to let us write a guest column or two about the experience. This way we could draw attention to the issues faced by hungry people in our community, while also highlighting the importance of our local community food resources and the difference they make. My plan is that I would be one of the people if someone else would volunteer too, and do it around June or July. Do you think you could ask the group about this idea and see what they think? Thanks! Rob

- This idea was discussed and we all thought it was a great idea. Jannine volunteered herself to do The Food Stamp Challenge too. We came up with other ideas that Jannine will discuss with Rob: Jannine “adopts” a family interested in this program and healthy meals. We were thinking a family of 4 or 5 would represent the ideal situation. Then Jannine meets with the family to do meal planning and shops with them for a month and to show how they did on the Food Stamps. The idea is to prove or dispel the idea that you can or cannot eat healthy on food stamps. It was suggested to ask Brad from SCTV-10 to film all parts of the process. Then at the end, a tool/guide developed to help parents save \$ and use food stamp \$ wisely and in a healthful manner.

NEXT FOOD POLICY COUNCIL MEETING is Thurs, May 20, 2-3:30, Miner’s Creek Room, Medical Office Building

Food Policy Council Meeting Minutes, Thursday, May 20, 2010

Miner's Creek Room, Medical Office Building, Frisco

Present: Co-Chairs, Joanna Rybak & Jen Santry, **Members:** Jannine Wallden, Don Parsons, Kathryn ?, Chris Kulick, Rob Murphy, Kristin Dean, Jude Mitchell

Updates:

- Food Stamp Challenge- Proposal to make a video with SCTV10. The plan is to show two families on food stamps (English and Spanish version). Jannine will budget and plan a menu using staple items from the food bank and compliment with grocery and greenhouse/garden food. The idea is "shop on a budget." Jannine submitted project/film to Pepsi Refresh Project. Winner of Pepsi Refresh receives \$5,000. Once movie is submitted, everyone is encouraged to vote on program all month.
- Silvana's Community Garden – Silvana's is up and running with 5 experimental beds and compost bins. This year the group will test different season extenders to see what works best in Summit County. There will also be a compost workshop for gardeners/plot holders.
- Dillon Valley Elementary Greenhouse – Community greenhouse is scheduled for 2011. The meeting about the project has been rescheduled for Wednesday, June 9 from 5:30pm to 6:30pm at DVE. The target audience for the DVE greenhouse is students and residents in the DV community. The greenhouse will be year round and the DV community will be encouraged to take ownership of the greenhouse and gardens while helping to maintain the plots.
- Senior and Community Greenhouses – 19 plots at the Sr. Center already spoken for and the waiting list continues to grow. The second and third greenhouses will be used to grow produce for the food banks. Plots to be finished on Saturday, May 22. Raised beds are built. Come clean up the area on Town Clean Up Day. There will also be a ribbon cutting ceremony scheduled later in the summer. This project is a true community effort and volunteers have worked in all kinds of weather.
- The Living Classroom – TLC project at the High Country Conservation Center is still going through planning department. There was a hold up with the sewer line and the building had to be oriented differently to match the current footprint of the old shed. This hold up has pushed us back by 2 months but we hope to have the greenhouse deconstructed and built by fall.
- The group discussed the difference between temporary and permanent structures as the Community and Sr. Center Greenhouses is considered a temporary structure and The Living Classroom is a permanent structure. There

are also several different code issues that both projects are running into. The other difference is County land versus Town of Frisco land. HC3 and SPA have experienced quite the process and challenges in building community gardens and greenhouses.

Discussion on How Zoning Codes Work in Summit County with Special Guests County Planner Kristin Dean and Breckenridge Planner Chris Kulick:

- Code amendment process – citizens can amend regulations or county commissioners
- Private greenhouses and raised beds are okay with privately owned places. The setbacks are adequate light and air between structures.
- Rezoned open space may be a good place for community gardens. As the codes read now, anyone can have a garden and raised beds if they have the green space. For greenhouses, different allowance or different uses (permanent versus temporary).
- Landfill land was also discussed for community gardens and greenhouses. Currently the landfill is undergoing a PUD amendment. There was concern about testing soil around the landfill due to leachate.
- Discussed the potential to change code to allow for chickens. County is currently exploring various code changes at next planning meeting.
- It was suggested that partnering with schools to build greenhouses may be the answer. Talk to Colorado Mountain College.
- Areas designated affordable housing – approach towns soon to find good community garden spots. Joanna reminded everyone to read the Guide to Establishing Land Use Protection available at FPC site at www.highcountryconservation.org.
- Understanding water right issues is also important when exploring places to build greenhouses and community gardens. Talk to Scott Hummer about water rights.

NEXT FOOD POLICY COUNCIL MEETING is Thurs, July 22, 2-3:30 in the Miner's Creek Room in the Medical Office Building.

Food Policy Council Meeting Minutes, Thursday, July 22:

Miner's Creek Room, Medical Office Building, Frisco

Present: Co-Chairs- Jen Santry, **Members-** Jannine Wallden, Deb Price, Rob Murphy, Jude Mitchell, Holle Vliet, Sherie Sobke, Susan, Christine Koons

Updates:

- Jannine Wallden finished filming the Food Stamps Challenge with SCTV10. The film includes information on shopping on a budget at the local supermarket and supplementing with food from the food banks. There was some concern in the group that we need to focus on conveying to people that the food banks are for people who have a need. Jannine plans to work with SCTV10 to include this info in the video. The Summit Prevention Alliance did not apply for the Pepsi Refresh Project because they were able to find money in the existing budget to cover the costs.
- Deb is currently working on updating the Summit County Basic Food Assistance Document. The document will be presented to the Summit CARE Council at the September 27th agenda, with the document going to the Executive Council before the 27th (probably Sept. 7th).
- Jannine Wallden from the Summit Prevention Alliance is looking to raise money for the SCTV10 Latino cooking show. If you know of any organizations, businesses, or individuals that may be interested in sponsoring the cooking show to cover the costs (between \$100 and \$250 a show), please contact Jannine.
- The group spent the rest of the meeting updating the Food Assistance Document. Rob Murphy suggested removing freezers and refrigerators from the "unmet needs" category. As of now there are three food banks that can take frozen and perishable items. Rob also suggested leaving funding but removing the need for storage. The FIRC (Family and Intercultural Resource Center) office has moved and they now have overflow storage across the street from their office. Volunteers and funding do fluctuate seasonally so it is OK to leave the need for volunteers and funding in the document.
- It was mentioned that 95 percent of the funds collected through DSS (Department of Social Services) stays in Summit County for food distribution.
- The Senior and Community Center hoophouses (now called Nancy's Community Garden) have been distributing fresh produce to several food banks. Produce from the hoophouses will also be sold to the public over the next couple of weeks. The Community Care Clinic and Public Health (as well as other organizations) will provide coupons for the new food stand that enable individuals

to purchase the produce at affordable prices. Individuals and families will need to express a need in order to receive coupons.

- Back to Food Assistance Document – Under “Related Issues” #4 (educating food bank visitors about the economical preparation of nutritious meals), Jannine sent two groups of recipes to Rob and Jude on making nutritious meals from food bank produce. Jannine will send electronically to Deb. Rob has the recipes displayed at the FIRC food bank.
- The FIRC has also been providing grocery store visitors with a card that lists food banks need so visitors can shop and donate. Jude suggested that we contact the local grocery stores to participate in a new program where 10 for 10 discounted items can be highlighted as a food bank need. During food bank drives, highlighting certain food items in the markets that are in great need would be highly beneficial for the food banks. Rob will talk to Anita at City Market. It was also suggested that such a program or campaign should be hosted occasionally to keep people’s attention. It may be helpful to run the campaign during busy food bank months such as late season when many people are out of a job – April.
- Additional “unmet needs” and priorities include continuing to encourage Vail Resorts to feed their employees. Kelly B. from Vail Resorts is now on the Summit CARE Council and will be exposed to the Food Assistance Document via the CARE Council. There was discussion about employee dinners. Did Vail Resorts used to have employee food assistance and dinners? Arapahoe Basin provides breakfast to all employees. Can Vail Resort do the same? A-Basin’s breakfast program allows employees to buy up to \$10 in food every day they work. Copper gives lunch to food and beverage employees but not to all employees. It was suggested that the FPC group talk to A-Basin about their incentives for employees and breakfast program. Feeding breakfast to employees helps keep those employees from using food banks. Vail Resorts did help with FIRC Food Drive by providing volunteers. Talk to Mike from Keystone Food and Beverage about the food thrown away from Keystone Conference Centers.
- There was discussion again about local businesses misunderstanding the liability issue with leftovers and food donations. Jen Santry will talk to Roxane Peyser about the Good Samaritan document that protects businesses, restaurants, and organizations that donate food to food banks and hungry people. FPC group to talk to CARE Council about how to distribute this document and make it more available to our community. This information should be added to the Food Assistance Document. FPC’s Food Recovery Task Force needs to meet and talk about the Good Samaritan document and how to get the word out. Talk to Roxane about support documents for talking to businesses, resorts, and restaurants about the Good Samaritan act. Email Deb results. Food Recovery

Task Force to discuss the “Feed the Community Not the Landfill” program. Jen Santry will send email out to task force.

- Summit Foundation Grant Application due Friday, August 26 at noon. The FPC can apply for a Summit Foundation Grant as long as another 501(c)3 nonprofit acts as the fiscal agent. Would SPA or FIRC be willing to do this? The group mentioned asking for money for a new walk-in freezer. FPC group discussed creating a temporary task force to write the grant. It was also discussed collaborating with Vail Resorts to buy a fridge wholesale. Rob will check with FIRC about FIRC acting as fiscal agent for the application. Note: FIRC, HC3, and SPA are all applying for grants from the Summit Foundation either this fall or spring. If FPC chooses to apply for a grant for a new walk-in freezer/fridge, we should do so sooner than later. The spring grant cycle will be too late as the fall cycle does not receive funding until 3 to 5 months later.
- Rob announced that Food Share America is bankrupt and the program has been discontinued.

NEXT FOOD POLICY COUNCIL MEETING is Thurs, August 29, from 2-3:30 at Miner’s Creek Room in the Medical Office Building.

Food Policy Council Meeting Minutes, Thursday, August 19, 2010

Miner's Creek Rm, Medical Office Building, Frisco

Present: Co-Chairs: Joanna Rybak, Jen Santry, **Members:** Holle Vliet, Emily Tracy, Jude Mitchell, Jannine Walldan, Don Parsons & Doug Swartz

Summit Foundation Grant Discussion:

- In the last FPC meeting, it was discussed to have the FPC apply for a Summit Foundation (SF) grant for a refrigeration/freezer unit for the Dillon Community Church (DCC) food bank. This is identified as an "unmet need" in the Basic Food Assistance document (BFAD). If DCC had additional refrigeration and a walk-in freezer, then DCC could store perishables and take in much more food.
- Elks Club has great refrigeration that was used as an example of one that DCC would love to have. The "Mercedes Benz" refrigeration/freezer is around \$45,000. A moderate one can be up to \$20,000. DCC would be happy with a moderate one but it is very difficult to raise funds. It would be great if FPC could apply for a SF grant.
- It is too late to apply for the Aug deadline but will talk to Lee Zimmerman at the SF about applying next year. The problem is that FPC needs a fiscal agent & non-profits such as SPA & FIRC didn't want to take on being the fiscal agent because they weren't sure if it would take away from much needed funds that they are already applying for. Lee called Jude Mitchell about this but a follow-up conversation is needed.

Basic Food Assistance document (BFAD) Discussion:

- Joanna asked about the Second Order Priorities in the BFAD. They are:

1. Encourage other non-profits, community groups and churches in the south part of the County to develop a food bank that compliments those of Father Dyer & 2. Work with Mountain Mobility and the Board of County Commissioners to provide access to those with mobility impairments that live beyond the limits of service.

For #1, Jude mentioned that FIRC did a food needs assessment of Breckenridge and they was some talk about opening another food bank to compliment Father Dyer's. Joanna contacted Rob Mitchell from the FIRC after this FPC meeting and he seemed to think that this need was met for now since the Church of Christ opened up a food bank in Frisco. There are other churches in Breckenridge that could be contacted such as St. John's or the Great Divide but for now, FPC seems to agree that this need is met. Joanna will follow-up with Kathryn Grohusky on #2.

Colorado Food Systems Advisory Council SB106_L_002 Discussion:

- This is a state bill that passed this past legislation session. Please see the attached fliers explaining more information on this government sanctioned state food systems advisory council. This is a wonderful thing for food policy in CO. Don asked about the relationship between our FPC and this one. Don suggested that Summit County's FPC stay aligned and on top of the state's agenda and to try to go to any workshops/ trainings or information sessions on the CO Food Systems Advisory Council. Joanna reminded the group (see attached) that there is a Food Policy Blueprint that was developed that will be used by the new advisory council. Not all of these policies will make sense in different local municipalities. Counties and towns and local food policy councils should follow those policies and recommendations that are important for them but yet stay within the areas that were outlined in the blueprint.
- Joanna said that she will inform the group of any news related to the formation of the CO Food Systems Advisory Council.

Grocery Store Need in Summit? United Food & Commercial Workers (UFCW)

- UFCW is an international union that primarily represents grocery store workers and a representative contacted Joanna & Jannine about the need for additional grocery stores & we said that it would be discussed with the FPC.
- Now that Target and Walmart offers produce and more food options, the FPC determined that Summit County does not need additional grocery stores. Also, it seems like most people that live up in Heeney and Blue River enjoy living there without a grocery store in the town. These folks that live there are passing through Dillon/Silverthorne or Breckenridge so they can easily access a supermarket. According to the CO Health Foundation report on "food deserts" in CO, Summit County is not mapped as having food deserts even though some like to think that Blue River or Henney (the far ends of the County) are food deserts. These towns do not fit the definition of a real "food desert".
- Holle suggested that it makes more sense to have a farmer's market or community gardens in areas such as Blue River and Heeney instead of supermarkets/grocery stores. FPC agreed.

School Food

- Jude asked if people know what "healthy" is vs. having access to healthy foods. One may have access but does not know how to eat healthy. This can happen in schools too. How do we get kids to eat the healthy foods? Food needs to look appealing to eat it! In Dillon Valley Elementary (DVE), kids were not eating the food because it wasn't culturally appropriate and they didn't like it. Jannine did trainings for staff and parents on this topic at DVE.
- We discussed how school food is high in sodium which is not healthy. That is because school food is mostly government commodities which are filled with high salt levels. Here is an article from the Center for Science in the Public Interest that Emily referenced on sodium: <http://www.cspinet.org/nah/articles/salt.html>
- CO Health Foundation is sponsoring a Culinary Boot Camp for all school chefs and cooks and it is completely free for the schools. Joanna will work on getting Summit School District to participate in the Culinary Boot Camp. This is a free training to teach

cooks/chefs how to prepare delicious and nutritious lunch meals with the budget they have to work with. Doug suggested finding out what training Chartwells (school district's lunch provider) offers to cooks/chefs for healthy cooking.

- Summit High School has a culinary arts program. Terry VanTiger is the Director. It was suggested to contact her about how to get their program involved in preparing healthy foods.
- Don entertained the idea that the school district participates in sponsoring community dinners at different schools.
- It was suggested to add to the “unmet needs” category in BFAD the need for school lunch programs to be healthier and tastier.

Food Recovery

- There is still some question on the interpretation of this federal law and what it means for those donating food in SC:
- It was discussed earlier to create a packet of information to distribute to restaurant owners on the legal protection of donating foods and how to do that so it is not wasted. It was suggested to have this packet reviewed by a lawyer to make sure that it is “legal & true”.
- Doug (CMC chef) did say that actually very few if none of the restaurants waste food in Summit County. Owners are very good with their ordering. Doug suggested surveying a few restaurant owners about much food is really wasted. If none then maybe it is not worth the time to create the packet.
- It was discussed how originally FPC talked about how Vail Resorts and Copper wastes a ton of food and FPC wanted to target the resorts first. Working with the ski resorts is outlined as a priority step in the BFAD. We should concentrate on this again and reach out to the resorts. The wasted food could be going to feed their own employees and maybe they can have their own “community dinners”. Need to contact Keystone Food Director, Michael Hammes again. He was interested in food recovery at Keystone.
- At the next FPC meeting, we need to refocus our energy and stick to a topic that we actually want to start implementing. Food Recovery needs to be fully discussed again and prioritized.

NEXT FPC meeting is Thurs, Sept 16, 2-3:30, Miner's Creek Room, Medical Office Building, Frisco. These meetings are open to all!

Food Policy Council Meeting Minutes, Thursday, October 21, 2010, 2-3:30pm

Miner's Creek Rm, Medical Office Building, Frisco

Welcome & Introductions: Co-Chairs: Joanna Rybak, Jen Santry, **Members:** Boot Gordon, Sue Gruber, Kelly Landis, Jude Mitchell, Rob Murphy, Don Parsons, Deb Price, Jannine Walldan

Recap of Community Food Security Coalition Conference in New Orleans

- Jen & Joanna were sponsored by LiveWell Colorado to attend this conference.
- Quick conference overview: great conference on food security! Jen & Joanna attended a variety of workshops focusing on evaluation/food assessments, partnership building, engaging youth, community gardens, urban agriculture and much more.

Restructuring FPC meetings

- Discussion on having better structured FPC meetings: Start off meeting with introductions and then Co-chairs will give brief food policy updates on the Federal, State & Local food levels followed by “task force updates” to the larger FPC group. If there is an immediate topic that needs to be addressed then we will do so with the larger group and leave time for this at the end of the meeting. If there are additional topics that need attention, then another “task force” will form to meet and discuss that issue. Task forces might be ongoing or only exist for the time frame needed to complete the task.
- Having public forums at least twice a year in the evening.
- All in attendance agreed that this is a good structure for FPC meetings.
- Need to engage additional stakeholders to attend future FPC meetings.

Task Force Updates

- **New Task Force on Zoning for Chickens, Bees & Gardens**
 - Jen Santry will lead this task force. Currently, the Summit County Government Planning Dept is working on code amendments to present to the Board of County Commissioners (BOCC) that will permit backyard chickens in certain areas of unincorporated SC that do not. There would be rules surrounding the chickens. There are great zoning models currently that allow backyard chickens such as in Denver. Other code amendments may include beekeeping and additional permitted uses for community gardens.
 - Originally, these code amendments were going to be presented to the BOCC on 12/2/10. This has been postponed to the New Year. Planner, Kristin Dean, who is working on this said that there isn't a new date set yet to present to the BOCC but it might be in the early part of 2011.
 - In preparation for these code amendments, Summit Prevention Alliance, High Country Conservation Center in partnership with the Food Policy Council are planning to

sponsor/host a “public forum” for backyard chickens. Thoughts for the first public forum were to plan for social networking time, give brief presentations and show the movie “fresh” for those that want to stay.

-Jen will schedule a meeting for this task force in Nov.

- **Food Recovery Task Force**

-Jen Santry was leading this task force and asked if a FPC member could take over leading this task force that fits better with their mission. Jude Mitchell (Dillon Community Church-DCC food bank) and Rob Murphy (Family & Intercultural Resource Center food bank) will now be leading the Food Recovery Task Force efforts.

- Jen recapped on what was previously discussed in this task force: recovering food from restaurants & ski resorts and providing an educational packet including liability protection for restaurant owners and managers.

-Vail Resorts is now donating to the rotary community dinners.

-DCC has a “template” on getting food donations from restaurants such as Chipotle which has been a positive partnership.

-Keystone does help with food drives – another great partnership.

-Food banks should be OK financially in 2011.

- Jannine Walldan asked if the DCC and FIRC food banks have had issues with fraud because the Church of Christ’s food bank had many problems in its first year with people taking advantage. There may be some fraud at DCC & FIRC but overall, their tracking systems to work. DCC only allows 6 visits per year.

- **Basic Food Assistant Document Task Force: Recap of CARE Council meetings & 2011 Action Items to Address & Strategic Planning**

-Jen & Joanna presented the updated Basic Food Assistance Document to the CARE Council meeting on 9/27/10. This included 2010 accomplishments. We were asked by the CARE Council executive committee to present the 2011 priorities/goals at the CARE Council meeting in Nov.

-The rest of the meeting was spent discussing the “2011 First & Second Order Priorities.” These need to be approved by the CARE Council at the Nov meeting which Jen will attend. Please see the attached updated Basic Food Assistant Document to read the “First & Second Order Priorities” that the FPC group worked on at this meeting (pages 5-6).

Next Food Policy Meeting: Thurs, November 18, 2-3:30pm, Miner’s Creek Rm, Medical Office Building, Frisco

For past meeting minutes and more information, please go to:

http://www.highcountryconservation.org/sustainable_foods.htm#FPC

Food Policy Council Meeting Minutes, Thursday, December 16th, 2010, 2-3:30pm

Miner's Creek Rm, Medical Office Building, Frisco

Welcome & Introductions: Co-Chair: Joanna Rybak

Present: Edina Cejudo, Pete McIntosh, Jude Mitchell, Don Parsons, Emily Tracy, Jannine Walldan

Federal, State & Local Food Policy updates

- **Federal**

SB 3307: Healthy, Hunger-Free Kids Act – Sponsored by Senator Blanche Lincoln (D-AR) and passed in Nov „10. This was a huge win in federal food policy. This law will expand access to healthy foods in schools by improving school meals, supporting farmers through Farm to School programs, addressing skyrocketing obesity rates, and feeding more hungry children. The legislation includes provisions to:

- Streamline enrollment in food programs,
- Expand access to school meal and snack programs,
- Provide meal reimbursement rate increases to schools that have healthy meal standards, and
- Establish and strengthen nutrition standards for all foods sold in schools.

There will now be a 6 cent increase per meal to the school meals reimbursement rate. This is the first rate increase in 30 years! It was discussed by FPC that this was not a huge increase and that adequate implementation of this bill seems to require additional reimbursement funds for schools than what is allocated for. This was followed by a discussion on the difficulties of implementing policies whether they are federal, state or local.

Other federal news: Congress declared October “National Farm to School Month.”

- **State**

SB10-106 Creation of Colorado Food Systems Advisory Council – This was a huge win for CO when it passed earlier in 2010. The council will build strong local food economies in Colorado, preserve and protect the natural environment, increase consumer access to fresh, healthy and safe foods, and ultimately provide greater food security for all Coloradans. This 13-member advisory council is now fully staffed and ready to work on implementation in 2011. This state endorsed Council will work across sectors to develop food system recommendations that state and local governments, businesses, agriculture, and consumers can take to build robust, resilient food system economies.

- **Local** (see below under chicken policy update)

Chicken Policy Task Force update

- Currently, the Summit County Government Planning dept is working on code amendments to present to the Board of County Commissioners that will permit backyard chickens in certain areas of unincorporated SC that currently do not. There would be rules surrounding the chickens. There are great zoning models currently that allow backyard chickens such as in Denver. Other code amendments include beekeeping and additional permitted uses for community gardens.
- These code amendments will be presented to the Countywide Planning Commission in March.
- In preparation for these code amendments, Summit Prevention Alliance, High Country Conservation Center in partnership with the Food Policy Council are planning to sponsor/host a “public forum” in support of backyard chickens and urban farming. This forum will be discussed in greater detail in Jan.

Food Recovery Task Force

- Vail Resorts partnered with Dillon Community Church (DCC) to donate leftover food from a banquet at the The Village in Breckenridge in December. Over 80 pounds of food (tex-mex; tacos, etc) was packaged by employees and frozen and then picked up by DCC staff. There was more food than usual leftover due to a snow storm because many people couldn't get to the event. This food would have otherwise been thrown in the garbage. The Village plans to continue to donate leftover food to the DCC food bank.

Basic Food Assistance Document update (see below website link for document and more information).

- The priorities in this document are on track and rolling along.
- Jannine will discuss with Grant Family Farms about the use of E.B.T. (Electronic Benefit Transaction) as payment at the Dillon Farmers Market. This would allow low-income to pay with their SNAP benefit cards.
- Summit County Food Help flier was distributed and it was suggested that it should be posted by the police departments around Summit County.

2011 Meeting Schedule

- Meeting times for Food Policy Council have changed to the 2nd Wed of each month from 2 to 3:30pm in the Miner's Creek Rm in the Medical Office Building.

Next Food Policy Meeting: Wednesday, January 12, 2-3:30pm, Miner's Creek Rm, Medical Office Building, Frisco For past meeting minutes and more information, please go

to:http://www.highcountryconservation.org/sustainable_foods.htm#FPC