

THE ALASKA FOOD COALITION



**QUARTERLY TELECONFERENCE
FRONTIER BUILDING, ROOM 880, ANCHORAGE
SEPTEMBER 27, 2006
10:00 a.m. – 11:30 a.m.**

MINUTES

Members Present

Deborah L. McClain

Jim Crockett (Bean's Café)

Ruth Elvsaas (Food Bank of Alaska)

Kenneth Farrow (Alpha Omega Life Care, Inc.)

Janelle Gomez (Alaska DHSS, Office of Children's Services)

Sophia Gomma (Catholic Social Services)

Katrina Grundhal (Salvation Army McKinnell Shelter)

Jimmy LaVoie (USDA - Farm Service Agency)

Ann-Marie Martin (Alaska DEED)

Susannah Morgan (Food Bank of Alaska)

Barb Nichols (Nome Community Center)

Aaron Osterback (Southcentral Foundation/Elder Program)

Robin Richardson (Global Food Collaborative Alaska)

Kimberly Stryker (Alaska DEC)

Linda Swarner (Kenai Peninsula Food Bank Inc.)

Henryk Szadziewski (Alaska Food Coalition)

Nick Timurphy (Bristol Bay Native Association Regional Food Bank)

Judith Ann Wake (Wasilla Area Seniors, Inc.)

Jetta Whittaker (The Glory Hole)

Donna Mae Williams (Naknek Native Village)

1. Member Introductions

The meeting was called to order by Alaska Food Coalition President, Linda Swarner and members introduced themselves. Henry updated members on Alaska Food Coalition business, informing them that the coalition now comprises of 56 members. Mini-grant applications stood at 6 although more are expected before the deadline on 9/30/06. Henry also informed the members that a committee of 4 reviewers has been formed to review applications. The members are:

Tracey Burke (UAA)

Jonathan Anderson (UAS)

Sue Brogan (United Way, Anchorage)

P.J. Wilkins-Bell (ANA Alaska)

2. Capacity-building Project

As an update on the capacity-building project, which aims to extend service into high need areas and increase physical capacity of existing food pantries, Henry notified the members about some of the trends and patterns emerging from the data collected in the past year. Initial findings are:

Condition of Facility

- Food programs in the Arctic Slope, Doyon, Cook Inlet & Bering Straits regions report poor facilities
- Food programs in Bering Straits report terrible facility conditions

Equipment Needs Overview

- $\frac{2}{3}$ of food programs have equipment needs
- $\frac{1}{6}$ storage needs
- $\frac{1}{6}$ facility needs

- $\frac{1}{2}$ of food programs have 1 of the above needs
- $\frac{3}{8}$ 2 needs
- $\frac{1}{8}$ 3 needs

Equipment Needs

- Most need is for refrigerators and chest freezers
- Cook Inlet has needs across all equipment categories
- Bering Straits and Calista report high refrigerator need
- Calista and Sealaska report high chest freezer need

In related physical capacity updates, Donna reported on the completion of Naknek Village Council's building expansion project. Kim let members know that if they had doubts about regulations regarding facilities or equipment they could call DEC officers to get advice. Members can find contact details of Environmental Health Officers at 1-87-SAFE-FOOD or <http://www.dec.state.ak.us/eh/fss/index.htm> . Kim also reported that the five year grace period on refrigeration requirements is now up. Refrigerated food must be maintained at an ideal temperature of 41°F.

3. Treasurer's Report

	Actual	Annual Budget	Remaining in Budget
Personnel Services	8,998	45,000	36,002
Travel		5,000	5,000
Supplies	147	1,000	853
Other	774	16,000	15,226
Total	9,919	67,000	57,081

(As of September 26, 2006)

4. Quarterly Teleconferences/Annual Member Meetings

A schedule was agreed by the members for the next teleconference and Annual Member Meeting. Members agreed on January 24, 2007 for the teleconference and February 12 and 13, 2007 for the Annual Member Meeting. The January teleconference would focus on advocacy training for the members in preparation for a Juneau Annual Member Meeting. Possible speakers at the teleconference were suggested. These included Pat Luby (AARP) and Clive Thomas (UAS). Linda suggested the Goldbelt Hotel in Juneau as a place where members could stay during the Annual Member Meeting. Members voiced the need for a better meeting venue and Kim offered the DEC's assistance. Debriefing of the Annual Member Meeting would occur in May 2007.

5. News from the Alaska Department of Environmental Conservation

Kim outlined two initiatives from the Alaska Department of Environmental Conservation which illustrates the DEC's shift to working with food people to serve clients safely. The first speaks to nutrition and wellness in the School Breakfast and Lunch Programs. The DEC is looking at how traditional and donated foods can be safely used in schools by setting up a framework with local people. The second initiative is focused on the transportation of food in the winter. The DEC has been working with CNS and Shawn Powers of Food Bank of Alaska on a sub-committee of the Alaska Food Safety Advisory Committee which will reach out to food handlers and transporters.

Kim also added the following points:

- The DEC is clearing up the language in the food code using the FDA's science-based code as a model. The Municipality of Anchorage is adopting the FDA's code by reference. Any questions about the municipality's code can be directed to Chris Tofteberg.
- Volunteers at food pantries will not require a food worker card, although employees who handle food will require one. The DEC is offering online exams which can be accessed from: <http://www.dec.state.ak.us/eh/fss/training/training.html> .
- Certified Food Protection Manager training can also be accessed from the above link.

Susannah asked Kim about how the food worker card fits in with Food Bank of Alaska's own food safety training and if the DEC is considering waiving fees for non-profits. Kim

responded that there is no broad mandate to sit the DEC exam and organizations can take their own.

6. Other business, concerns or issues

Linda brought up the issue of offering cookies to legislators at the next Annual Member Meeting. Members thought that adding hunger information to the cookie wrapping would be a good idea. Kim discussed sending new legislators a card after the elections, Linda agreed and thought that a card could also be sent to the DHSS Commissioner. Linda also explored the idea of using The Glory Hole as a possible venue for another reception. Jetta informed the members that her replacement would be able to give the coalition an answer in December.

The President introduced Robin Richardson from Global Food Collaborative Alaska who talked about the gap in legislator's knowledge of the bigger picture regarding the supply chain of food operating in the state. Robin added that legislators were interested in knowing more. Linda suggested partnering with Global Food Collaborative Alaska for the Annual Member Meeting to get a message out to legislators on the issues of food supply and hunger. Members also discussed expanding on the idea of offering cookies to the legislators by working with Global Food Collaborative Alaska's partners to make donations. Robin said her organization was open to ideas on how to make the food industry stronger and encouraged members to contact her through the website: <http://www.globalfoodcollaborative.com/> .

7. Member Updates

Judy: Appreciated the new Food Bank of Alaska branch in the Mat-Su Valley. She said it really helped with the bottom line of her agency

Sophia: CSS has stopped distribution of furniture and clothes to concentrate on food only. CSS is moving to a pure form of client choice and distributed 4,000 pounds of produce in the last 4 weeks. CSS is also seeing a lot of new clients with 22 on 9/26 and 25 the day before.

Jim: The new salad bar brought with an AFC grant has meant that Bean's Café is utilizing its produce much more effectively.

Aaron: Southcentral Foundation is still distributing Farmers Market Tickets. Distribution figures have remained constant.

Janelle: Her work recently has involved meeting with farmers and strengthening the farmer's market programs.

Katrina: Salvation Army should have a new food pantry by September 2007.

Susannah: Food bank of Alaska opened a new branch in the Mat-Su Valley and started operating a mobile food pantry. The mobile food pantry has resulted in decrease in waste of fresh produce at Food Bank of Alaska and has been very successful in distributing food quickly. Susannah thought that mobile food pantries in other urban centers of Alaska would be great to see.

Deborah: Emphasized the needs of children in our community and pointed out that in her work with GGHT food pantry she often finds herself having to deliver food because clients cannot afford the gas costs associated with a visit to the pantry.

Linda: Kenai Peninsula Food Bank has seen an increase in numbers and due to the slow fishing season producers predict that donations will be low this year.

The meeting was adjourned by President, Linda Swarner, at 11:30 am.