As you’re waiting for the meeting to start, please review our virtual meeting guidelines:

➔ Please stay muted if not speaking
➔ Type questions into the chat
➔ Email with longer questions: dcfoodpolicy@dc.gov
Land Acknowledgement

Piscataway & Nacotchtank
Ice Breaker

What is a food that is better as leftovers than on the first day?

Groups of 4 (5 minutes)
Agenda

- Introductions/Ice Breaker
- Working Group Updates
- Food Security Progress Report
- DMPED Food Access Fund Grantees
- Good Food Market Ward 8 Opening
- DSLBD Food Waste Innovation Grants
- Events/Announcements
Working Group Updates

- Entrepreneurship & Food Jobs
- Nutrition & Health
- Sustainable Supply Chain
- Food Access & Equity
- Urban Agriculture
Food Security Progress Report

Presented by Ona Balkus, Food Policy Director, DC Office of Planning
Update:
1 year later
Big picture:

Although the overall 2021 food insecurity rate for the District (11%) will nearly return to the pre-COVID rate (down from 21.1% in 2020), this data hides continued high need for some groups, including:

- Black and Latinx households
- Households with children
- Seniors
Data
Key Findings
Households with Children

In April 2021 in the District:

- Almost 1 in 3 (29.3%) **Latinx** households with children reported food insufficiency.
- More than 1 in 5 (21%) **Black** households with children reported food insufficiency.
- **White** households with children reported statistically no food insufficiency.
- The survey tool could not reliably measure food insufficiency for **Asian** households.

![Figure 2: Food Insufficiency for Households With Children By Race](source: U.S. Census Bureau Household Pulse Survey)
Key Findings
Unemployment by Ward

➢ Unemployment is correlated with food insecurity and poverty.

➢ Between April 2020-April 2021, unemployment decreased in all Wards.

➢ But higher unemployment persists in certain Wards, particularly Wards 7 and 8.
Seniors

Feeding America 2019 report found that 13.5% of seniors in the District are food insecure (down from 14.2% in 2018).

In April 2021, DACL provided home-delivered meals to over 6,000 clients (up from 3,500 pre-COVID)

Grocery Plus (DC Health and CAFB) serves 5,400 seniors and has a 260 person waitlist

100% of Senior Farmers Market Nutrition Program benefits were redeemed in 2021
Progress & Highlights
Since 2019, the District has worked on:

- Extending and Expanding **Emergency Feeding Programs**
- Expanding **Federal Nutrition Programs**
  - Pandemic-EBT Program for Families with Children
  - Emergency Allotments for SNAP Clients
  - Enhancing Benefits and Access to WIC
- **New Budget Investments:** Food Access Fund and Nourish DC Collaborative
- Developing the **DC Federal Nutrition Program Toolkit**
- Providing **Urban Agriculture Infrastructure Grants**
- Releasing the **Centralized Kitchen Study**
DMPED Food Access Fund

Presented by:

• Tim White, Executive Director, Equitable Development at DMPED
• Amanda Stephenson, Fresh Food Factory Market
FY21 Round Update:

Mayor Muriel Bowser announced nearly $9 million in grants. The Food Access Fund recipients include:

- **DCity Smokehouse**, a Black-owned business serving smokehouse BBQ since 2013 on Florida & North Capitol St, will open a new location in Anacostia in Ward 8.
- **Fresh Food Factory**, a grocery store that sells affordably priced fresh and healthy food, will open a new location in Kenilworth in Ward 7.
- **HalfSmoke**, a restaurant serving unique and complex foodservice design, combining elements of a quick-service restaurant, café, and gastro pub, will open two new locations at Skyland Town Center and Downtown Minnesota Ave in Ward 7.
- **Highland Café**, a local hangout, a place where friends, family, and neighbors can fellowship and enjoy coffee and delicious meals, will open a new location in the Penn Branch neighborhood of Ward 7.
- **MLK Deli**, a restaurant serving traditional classic sandwiches with a unique twist will open a new location in Deanwood in Ward 7.
- **Roots 657 Café**, an eat-in and take-out café and market, will open a new location at Skyland in Ward 7.
- **Sala Thai**, a restaurant serving Thai food, will open a location in the Hill East neighborhood of Ward 7.
- **Sweet Tooth**, a restaurant serving gourmet specialty cakes and pastries for over 25 years, will open a location in Anacostia in Ward 8.
FY22 Application

Available funding for the first round of FY22 – Up to $7 million

Eligibility changes:
1. New concepts now eligible and
2. Construction must begin with 18 months

Application Period – On a rolling basis, the applications will be reviewed per the following schedule:
• RFA Round 1 Opens 12/6/2021
• RFA Round 1 Closes 1/7/2022
• RFA Round 2 Opens 1/18/2022
• RFA Round 2 Closes 3/23/2022
• RFA Round 3 Opens 4/4/2022
• RFA Round 3 Closes 6/28/2022

Visit the Food Access Fund Grant website at dmped.dc.gov/page/food-access-fund.
Good Food Market Ward 8 Opening

Presented by Philip Sambol, Executive Director
Oasis Community Partners
Good Food Markets
Social Enterprise Grocery Store
Good Food Markets is a mission-driven business.

Good Food Markets (GFM) is a social enterprise of Oasis Community Partners' (Oasis), and share a mission to improve food access and community health.

Together, GFM and Oasis are creating small stores with grocery and café, living wage jobs, and health education in neighborhoods that have been written-off by the supermarket and restaurant chains.
What makes Good Food Markets different?

1. Small footprint operation minimizes initial investment and operating costs.

2. Focus on fresh food drives mission, and margin.

3. Nonprofit ownership moves the goal posts for success, and facilitates innovative financing, and programmatic partnerships.
Good Food Markets Pilot Location in Ward 5
New Good Food Markets

Ward 8, Washington, DC

P3 partnership funding $2.3M to build and operate neighborhood grocery and café with adjoining government offices and public community space:

- Program Related Investment from the Bainum Family Foundation,
- DMPED Neighborhood Prosperity Fund grant,
- DSLBD Healthy Food Retail grant, and
- DISB BizCAP program loan

Serving the Bellevue neighborhood of Ward 8, near public library, ground floor retail beneath 190 units of affordable and supportive housing.
New Good Food Markets

Seat Pleasant, Prince George's County, MD

P3 partnership funding $1.9M to build and operate neighborhood grocery and café in legacy shopping center.

- HFFI Loan from the Low Income Impact Fund
- Grants package from Prince George's County
- Economic Development Incentive Fund loan

Serving the Seat Pleasant neighborhood in Capitol Heights. Replacing larger Safeway which closed in 2016, complimentary retail, large parking lot, and fast food.
The scale these stores represent creates a unique opportunity.

Food deserts occur due to a complex array of factors, but at their heart is a consistent pair of issues:

1) The people with the resources, systems, and expertise to successfully operate a grocery don’t have relationships with the community in need.

2) The people with the relationships, community insight, and trust to deliver a great outcome don’t have the resources to make their vision a reality.
Microformat Franchise Concept

We believe a mission-driven franchise model for small store operators has the potential to be a powerful tool for wealth creation and entrepreneurship.
Additional Information

www.goodfoodmarkets.com

www.oasiscommunitypartners.org

T: @goodfooddc
IG: @goodfoodmarket
FB: @goodfoodmarketsdc

Philip Sambol
Executive Director
philip@oasiscommunitypartners.org
DSLBD Food Waste Innovation Grants

Presented by Caroline Howe, DSLBD
FOOD WASTE INNOVATION GRANTS

FY 2022
Why Food Waste & Business?

- Economic cost for businesses in purchasing & waste disposal
- Achieving Sustainable DC 2.0 goals on waste and food access
- Reduce rodents systemically
- Potential for marketing and promotion
# Data-Based Analysis

## Top 5 Solutions for Foodservice

<table>
<thead>
<tr>
<th>Solution</th>
<th>Net Financial Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Waste Tracking (foodservice)</td>
<td>38</td>
</tr>
<tr>
<td>Markdown Alert Applications</td>
<td>28</td>
</tr>
<tr>
<td>Imperfect &amp; Surplus Produce Channels</td>
<td>18</td>
</tr>
<tr>
<td>Portion Sizes</td>
<td>567M</td>
</tr>
<tr>
<td>Trayless</td>
<td>366M</td>
</tr>
</tbody>
</table>

*(Annual Figures)*
• **Restaurant Food Waste Challenge: Denver & Philadelphia**
  • Providing free compost collection to 10-15 businesses
  • Creating a cohort of restaurants “competing”
  • Publicizing Mayor’s Food Waste Challenge participants
• **Health Inspector Strategy:** training inspectors to speak to restaurants about food donation, food safety & preservation
• **$16,000 per year, coupled with support for larger grants**
DISTRICT FOOD WASTE INNOVATION GRANTS
THREE PRONGS FOR GRANTS

▪ Direct food scraps collection for composting from 100 businesses
▪ Technical assistance for restaurants on food waste reduction
▪ Small businesses innovation grants for reduction, diversion, donation, and processing
WHY FREE COMPOST COLLECTION?

- Easy way to get buy-in from restaurants
  - Reduces disposal costs
  - Reduces barrier to start

- Demonstrates quantities of food waste and informs additional strategies

- Transition businesses to be able to meet future organics separation mandate from Zero Waste Omnibus Act
Waste audits can identify top waste streams & value-added opportunities

Layout and design of food diversion is unique to each specific food business

Staff trainings increase buy-in and depth of impact

Training this way to support businesses will increase local capacity
▪ Addressing food systemically and incentivizing upstream food diversion
▪ Encouraging collaboration along commercial corridors (BIDs, Main Streets)
▪ Making food waste donation easier for each business and nonprofits
▪ Demonstrating range of possibilities across the District and tracking financial benefits
Technological or process investments to reduce volume of waste going to landfill
- Menu development costs to increase cross-utilization or seasonal menus
- Increased freezer or refrigeration capacity to enable donation or preservation
- Diverting food waste to on-site composting & non-biodegradables into compactors

Prioritize reducing food waste, then donation of edibles, then organics processing
Events & Announcements

- **Friday 12/3**: Return of Food Policy Office Hours
- **Friday 12/17**: DC Council Climate Resiliency Roundtable
- **Wednesday, February 2, 2022**: Next FPC Public Meeting
- **Coming soon!** Survey on Draft 2022 Food Policy Council Priorities
- **FPC Call for New Members**: https://dcfoodpolicy.org/membership/
- To join a Working Group listserv, email the WG chairs or dcfoodpolicy@dc.gov
- Add other announcements to chat and/or unmute yourself.