Food Policy Council Needs Your Input On:

Resilient Food System Infrastructure Grants **Building DC's Food Value Chain**

Funding from USDA



Funding Will:

- Distribute \$1.4+ million in grants of \$100,000 to nonprofits or businesses
- Require matching from local philanthrophy and/or applicants
- Support a resilient food system

Competitive Application

- District review committee
- Recommendations to USDA for final decisions
- Required USDA template



RFSI Will Support



"Middle of the Supply Chain"

Processing and preservation

Eligible Projects

- Expanding Distribution & Aggregation of Farm Products
- Construction of Hubs for Aggregation
- Increasing Kitchen Space for Food Processing & Value-Added Goods
- Food Distribution Infrastructure & Software, Including Last Mile Delivery
- Cold Storage (Refrigeration)
- Sustainability Equipment
- Increase Food Safety & Worker Conditions

Your Input Needed:



Grant Priorities

Infrastructure, cold storage, processing, kitchen space, markets

Matching

Supporting organizations for 25% match of funds or in-kind contributions

Supply Chain Support

What helps are most needed from DC government

Larger v Smaller Grants

USDA will approve two types of grants, but we need to propose how we will split the \$1.4 million in grant funds \$10,000 - \$99,000 grants with a simplified application process for **equipment only** such as refrigerators, dehydrators, etc.

\$100,000+ grants for projects and programs, including but not limited to equipment



District Support



Training & TA

Support with licensing & funding

Funds can go to increase technical assistance for food businesses, farms, and distributors



Resource Coordination

Facilitating matching for buyers <> sellers of produce, kitchen space, and more



Procurement

Supporting District agencies and institutions to buy more locally-grown produce and locally-made products

Supply Chain Coordination

- resources and navigate licensing
- Apprenticeships throughout the value chain
- Label design and printing
- the supply chain in DC)
- Accessing District commercial kitchens
- Financial management services
- Legal services
- Software tools to connect producers and buyers

District support to grow a resilient food value chain

• Technical assistance navigators to help businesses find

• Education (trainings, conferences, field visits) for members of

• Staffing and training to drive more DC government procurement

• Supporting nonprofits and schools to share commercial kitchens

• Mixers & matchmaking sessions between producers and buyers



Survey https://bit.ly/RFSIDC May take 15 minutes

Complete the



