| **NUTRITION & PHYSICAL ACTIVITY TASKFORCE**  *Meeting Summary* | | | |
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| **Date** | **9.5.24** | | |
| **Type of Meeting** | General Coalition Meeting - Food Waste Prevention Focus | | |
| **Attendees** | Sadie Gastelum, Marissa Flanders, Samara Moschiano, Jenna McCarthy (Community Service Solutions/CalFresh Healthy Living)**;** Colleen Moxley (Mono County School Nurse); Kendra Knight (Mammoth Disposal); Jordyn Pinochi, Margee Neer (Mono County Public Health); Dustin Blakey (UC Cooperative Extension); Stephanie Riley Stai (Mono County WIC Director); Larry Pace, Stephen Peck, Kristine Kidd (Eastern Sierra Farm Fresh); Carolyn Balliet (Mammoth Salvation Army), Crystal Tovar (AES PTO, CHS Afterschool Program) | | |
| **Recorder** | Sadie Gastelum |  | |
| **TOPIC** | **DISCUSSION** | **ACTION or F/U** | **WHO** |
| **Food Waste: Why Should We Care?** | Kendra Knight (Mammoth Disposal) - Food Waste by the Numbers  Kendra Knight presented on SB1383 and emission reduction targets as well as other updates and timelines. Some outstanding points were that California disposed of 27 million tons of organic waste in 2017, and through Food Waste Recovery this food should be redistributed to those in need rather than going into the landfill. California’s organic waste reduction target is 75% by 2025, with a food rescue rate of 20%. She explained that Mono County has some exemptions due to being rural, and the Town of Mammoth Lakes has an elevation exemption. Although these waivers exist, organizations are still taking steps to lessen organic waste and redistribute food. She also explained the different types of generators and SB 1383 timelines/requirements. Both jurisdictions are meeting requirements. Please see attached slides for more details.  Q/A after presentation led to others sharing what they can offer, what they’re looking for, and networking.  Jenna was going to present on nutrition security in Mono County but worked this into Q/A discussion. Will send slides for those interested in visuals/more info. | Mono County Nutrition Security Info, services CalFresh Healthy Living (CFHL) can offer to help food waste prevention, recovery, redistribution | Jenna |
| **Food Waste Prevention: Existing Efforts and What We Can Do to Reduce Food Waste. Discussion/Networking** | TOML Town Council is supportive. Have passed styrofoam ban, plastic water ban. Mono BOS may have new action plan coming.  IMACA has food distributions throughout Mono and Inyo counties.CFHL provides food waste prevention materials and taste tests to increase consumption of distributed food. Von’s also contributes to IMACA.  Grocery Outlet donates to Second Chance Thrift Shop.  Carolyn Balliet - Mammoth Lakes Salvation Army. Carolyn explained that Von’s used to donate their food to Salvation Army, but now it is going to IMACA. She has capacity (refrigeration) for perishables at Salvation Army and can distribute on site and then give the rest to Mammoth Mountain Housing. Carolyn has been going to Bishop to pick up canned foods. The hours and location for Salvation Army needs to be updated online, but the correct hours and location are Monday and Friday 4PM to 5:30PM at 220 Sierra Manor Road.  Stephen Peck - Eastern Sierra Farm Fresh. Stephen introduced Eastern Sierra Farm Fresh and shared that they (he, Larry, Kristine) are hoping to help be part of the Food Redistribution movement as well. They are wondering why farms and backyards aren’t listed as generators, as they know of many food that is wasted from those settings. Part of their plan is to recover/redistribute that food with a gleaning operation. Want to start in Bishop but eventually serve all of Eastern Sierra. Will need volunteers. They just started a website and hope to have their business up and running by next year, using commercial kitchens to help redistribute food from backyards/farms, restaurants, and hospitals. Larry Pace expressed his excitement to collaborate with others and form a volunteer base. Looking for best practices on that.  Dustin Blakey - The Master Food Preservers and Master Gardeners will be scheduling public classes on food preservation. Most classes are taught in Crawley. He also shared that he is hoping to work with the Bishop Tribe with their farm and would be working with the Elder Program in particular and perhaps offering canning lessons there. They do gleaning work, but he’s not sure if they’d be interested in participating in larger community efforts. He also suggested that Eastern Sierra Farm Fresh might find it beneficial to use the UC website for food safety resources.  Crystal Tovar - She worked with the summer after school program, and students in this program got to enjoy the AES garden harvest. The Coleville High Schoolers have also planted vegetables.  Jenna shared that she is hoping for composting systems to be approved for CFHL funding this year so schools and perhaps the Walker Wellness Center (there was interest in this during CFHL/Master Food Preserver class last summer) can use these to reduce food waste and aid in fertilization.  Kendra noted the MES STEAM class uses the LOMI composter indoors, which works great.  Colleen Moxley - She distributes the Food Hero Newsletter to MUSD families and is hoping to incorporate this with the high school Culinary Arts class and school gardens, so that the students can grow and cook with the food that they grow. She also reiterated her excitement for a mobile greenhouse at Mammoth High School. Kendra said the MES STEAM students were growing a lot of kale, an upcoming food hero, so this is in the works. The greenhouse is expected for next summer.  Colleen is also interested in the Smarter Lunchrooms Movement. Samara explained that she facilitates this program at Lo-Inyo Elementary, and the school has reinstated their salad bar and made other adjustments to their lunchroom to help students in choose healthier options such as fresh produce. On salad bar days, students are taking (and eating!) 5+ servings of fruits and vegetables that may otherwise go to waste. Other ideas from the program would be incorporating food from the garden into school lunches.  Jenna stated there are so many organizations involved in these efforts, might be good to at minimum get a shared document going of everyone’s offerings, resources, and needs to help collaborate. Also suggested meeting more frequently as a group. | Help distribute Mammoth Salvation Army info  Send Larry and Stephen the links for the Chamber of Commerce forms in order to gather volunteers.  Shared document outlining local organizations’ capacity and needs to aid in food waste prevention efforts | All  Kendra  Jenna |
| **ROUNDTABLE (Other program updates/asks)** | Margee Neer - Her focus is on promoting oral health and bringing awareness to other health issues through educating students. This month she will be collaborating with the CFHL team to promote Rethink Your Drink/healthy beverage consumption. She is also hoping to offer sealants at the schools this year. She and her team are also working to start Youth Coalitions for Lee Vining and Antelope High Schools to focus on peer health. She also mentioned that the flu vaccine as well as the new Covid booster will be out in October.  Stephanie Riley Stai - Last month Stephanie hosted a Breastfeeding Event and shared pictures from this event. In terms of Food Waste Prevention, she teaches classes every other month and said that she was inspired to hold a class on reducing food waste for her next session.  Colleen - Will help facilitate MUSD school wellness committee. Maybe hosting an in-person CATCH training with new middle school teacher, Kim Ohara.  Kristine Kidd - Kristine said that she was grateful to partake in the NPAT meeting and wants to stay in contact. Jenna shared how she discovered Eastern Sierra Farm Fresh, which was through the [Sierra Jobs First: Sustainable Agriculture & Food Systems Project Idea Tracker](https://sierrajobsfirst.org/wp-content/uploads/2024/07/Sustainable-Agriculture-Food-Systems-Sheet1.pdf) (lots of ideas here that could tie to food waste prevention efforts)  Kendra Knight - She officially announced her replacement, Cassidy Meyer, who will be starting next week as Kendra moves into her new position as the Executive Director of Mammoth Lakes Foundation. She has brought several garden towers to Mammoth schools: two are now at Mammoth Middle School, four are at Mammoth Elementary School, and she is looking into purchasing another one for the high school, for a total of two. They need a champion for high school towers since Kim Ohara has moved to the middle school and there’s no longer a culinary arts teacher. Ms. Chang may be interested. Additionally, she is very thrilled to help bring a mobile greenhouse to Mammoth schools next summer! Kendra shared through her new work at Mammoth Lakes Foundation, Cerro Coso will also be getting a garden tower.  Marissa - She will be at IMACA distributions in Walker, Bridgeport, and Lee Vining his month with Rethink Your Drink materials..  Samara - She will be starting to teach the Lee Vining first graders the Food Smarts Nutrition Lessons this month. She has also very recently started an intervention at the Salvation Army in Bishop and has been bringing recipes for the recipients based on what food they will be receiving that week. She also suggested Foodhero.org as a great resource for Larry, Stephen, and Kristine.  Jenna - She is expecting garden subcontracts for this school year to go out in October for Antelope Elementary School and Lee Vining Elementary School. She will be coming for site visits in October (21-24) and hopefully will be stopping by to visit partner organizations and maybe doing CATCH Trainings. Mammoth Elementary School updated their playground stencils over the summer and now the stencils are at Antelope Elementary School. Jess at Mammoth Elementary School will be teaching nutrition education to her 3rd the 5th grade students again this year.  If you have any agenda items, please let Jenna know. Some agenda items may need a devoted meeting like this or school wellness in July; other topics might need less time. Any topics concerning nutrition or physical activity are welcome. | Send food waste reduction curriculum  .  Send desired NPAT agenda items to Jenna at jmccarthycss@gmail.com | Jenna  Anyone interested |
| **Adjourn** | **Next meeting: November 7, 2024, 10:00-11:30. Agenda items will include Healthy through the Holidays promotions and National Nutrition Month®.** | | |