ACGA pre-conference San Francisco and Marin Food Bank's Presentation of

# Food Waste - Avoiding It and Dealing with It

August 9<sup>th</sup>, 2012



#### SF Food Bank Distribution Model

- More than doubled distribution in
   10 years from 20 million pounds to
   45 million, made possible because of the availability of fresh produce
- Developed a "Push Model" by building a network of over 220 weekly distributions (pantries) run entirely by community partners
- This pantry network distributes
   73% of our product, 53% of which is
   fresh produce





### The Pantry Model



We identify a community agency and work with them to set up a weekly farmers-market style distribution program



Pantries (which include schools, churches, low-income housing sites, etc.) conduct outreach to clients, recruit and organize volunteers, and set up and take down the distribution. Food Bank Staff provide training and ongoing technical assistance



Right before the distribution time, we deliver enough product to serve the agency's clients.



# Selecting the product

#### We set the menu every day

Product is selected based on availability, the number of people served, household size, and general client preferences at each pantry



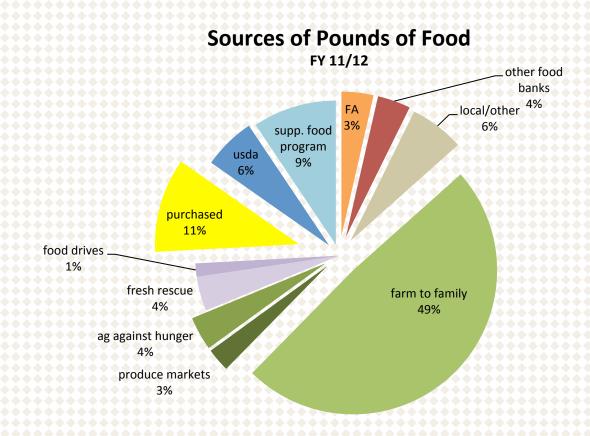


# Include additional purchased staple items

Every week we also include one protein item (eggs or meat) and one starch (rice, bread or oats). We also include donated items and items that we pick up from area grocery stores

# The Produce comes from three important donation sources: Farm to Family program, local produce markets and the Ag Against Hunger program







# Farm to Family Program

- Many growers and shippers simply donate surplus product
- If it is not donated then a price is negotiated that typically covers the value-added processing costs such as harvesting and packaging

#### Benefits to the growers

- Economies of scale; recouping costs for culls
- Flexibility of harvest; food banks are flexible on delivery timing
- ✓ More employment for workers=happier workers
- ✓ Quick disposal of surplus
- Tax deductions
- Recognition







#### **Local Produce Markets**

- San Francisco Wholesale Produce market is visited 5 days week
- We have approximately 10 consistent donors
- South San Francisco Produce Market is visited 2 days a week
- We have approximately 5 consistent donors there



## Ag Against Hunger

- On the Central Coast of California, more fruits and vegetables are grown, packed and shipped than in any other region in the world
- Ag Against Hunger was founded to provide people in need with nutritious, fresh, surplus produce from these fields
- Since 1990, the generous donations of surplus produce from local Salinas County growers and shippers have helped Ag Against Hunger bring 190 million pounds of produce to tens of millions of hungry children, adults and seniors
- San Francisco Food Bank receives 2 full truckloads a week (over 55,000 pounds) of fresh row crops (lettuce, spinach and berries) which are distributed through our pantry network and to area central feeding kitchens



# Key is growing 3 areas simultaneously



- Weekly pantry distributions grew from a handful to 220
- Produce grew from 3 million pounds to 24 million pounds
- Volunteer hours have grown to 145,000 hours (equivalent to 70 full time staff)



## Importance of planning and communication

Before a load arrives at the food bank, we know which volunteer shifts are going to sort and repack it, and exactly where it is going to go

Food Resources, Operations, and Programs need to be in constant communication and all goals need to be aligned





# Questions, arrange a tour or volunteer

#### Please contact

Barbara Abbott
Food Resource Manager
San Francisco and Marin Food Bank
babbott@sffb.org
415 282 1907 ext. 364