

REDISCOVERING ROOTS



A FOOD PLANNING POLICY INITIATIVE FOR SAVANNAH, GA
AND CHATHAM COUNTY

Chatham County-Savannah Metropolitan Planning Commission
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Until recently, food system planning has not been within the purview of urban planners. The global food supply system largely by-passed urban areas, except in industrial zones where food processing is not noticeably different from other industrial processes. The dependence of the food system on fossil fuel and the failure of markets to address the needs of low-income families are the primary reasons that urban planners, particularly those charged with comprehensive and long-range planning, now consider food security as a fundamental responsibility of the planning profession.

The adverse impacts of the market-based, industrial food system fall disproportionately on low-income neighborhoods. Access to fresh produce and unprocessed meat, fish and dairy products is limited in many areas because of cost. A “food desert” is a new term in the planning lexicon and refers to an area where primary access to food is by fast-food restaurants, convenience stores and small grocers stocking processed, packaged food with an extended shelf life.

In Savannah, food system planning was prominent in James Oglethorpe's conception of the colony. The Oglethorpe Plan includes provisions for livestock on urban squares and garden

plots on the outskirts of the City assigned to every residential lot. Unlike food system planning in many parts of the country, where it is an addition to traditional planning, food system planning in Chatham County is a return to the traditions of the City.

Rediscovering Roots: A Food System Planning Policy Initiative for Chatham County and Savannah, Georgia includes a definition of a food desert and a description of the existing food deserts in the City. It contains the following recommendations for the local governments, businesses, and community organizations:

Local Government

- Establish a vacant lot leasing program
- Streamline the process of establishing farmer's markets
- Lobby state legislators to allow a composting program within a municipal landfill by right
- Update the City's and County's animal control ordinances
- Facilitate the establishment of a produce grocer in west Savannah

Executive Summary



Local Business

- Develop a local agricultural product brand
- Develop a local agricultural product processing and distribution system

Community Organizations

- Establish a local agriculture database
- Create a *Guide to Urban Agriculture on a Shoestring Budget*
- Create an *Eat Local Savannah* cookbook
- Establish a Farmer's Market in west Savannah

Each of the above recommendations includes the role of planning staff in the implementation process.

Implementation Timeline

The recommendations include the establishment of a Government Task Force, a Business , Task Force, and a Community Organization Task Force with specific duties for each and a timeline indicating completion of tasks within three years.

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Vision, Goals, and Objectives



Vision: To provide the governmental administration and leadership needed to ensure that the citizens of Savannah always have access to the fresh, nutritious, competitively priced food needed for regular, long term social development.

Goal: Increase the productivity of agribusiness within Chatham and surrounding counties

- Objective: Coordinate the activities of local food advocacy groups to generate a local agricultural information database
- Objective: Draft and propose revisions of city policy so as to....
 - establish a leasing program for urban farms and community vegetable gardens on vacant city-owned lots
 - permit beekeeping by right within the city limits
 - increase the maximum of chickens, rabbits, and ducks allowable by right within the city limits
- Objective: Work with Savannah's representatives in the Georgia General Assembly to alter state policy so as to establish a composting center at Savannah's municipal garbage dump

Goal: Increase the rate at which agricultural commodities produced in Chatham and surrounding counties are sold within Chatham County.

- Objective: Draft and propose revisions of City policy in order to streamline the process of establishing farmer's markets.
- Objective: Create and administer a taskforce comprised of local food distributors, grocers, restaurateurs, and other food industry businesspersons to discuss, design, and propose a processing, packaging, and distribution hub for agricultural commodities grown in Chatham and surrounding counties.
- Objective: Create and administer a taskforce of local agricultural producers to discuss, design, and propose a co-operative branding group for agricultural commodities grown in Chatham and surrounding counties.

Vision, Goals, and Objectives



Goal: Increase the rate at which the citizens of Savannah and Chatham County consume fresh, sustainably produced agricultural products

- Objective: Coordinate the activities of local food advocacy groups, restaurateurs, and other food industry businesspersons to discuss, design, and propose a cookbook emphasizing the use of agricultural commodities grown in Chatham and surrounding counties.
- Objective: Create and administer a taskforce of local agricultural producers, food distributors, and administrators from the Savannah-Chatham County Public School System to facilitate the incorporation of agricultural commodities grown in Chatham and surrounding counties into the Savannah-Chatham County Public School System's meal program.

Goal: Increase the availability of fresh, nutritious food in Savannah's low income areas

- Objective: Work with the University of Georgia Agricultural Extension service to develop a guidebook for urban agricultural in low income, inner-city areas.

- Objective: Create and administer a taskforce of local food advocacy groups to discuss, design, and propose a farmer's market in west Savannah.
- Objective: Create and administer a taskforce of local agricultural producers, food distributors, and community welfare advocates to facilitate the incorporation of agricultural commodities grown in Chatham and surrounding counties into the buying schedules of Savannah's soup kitchens and shelters.
- Objective: Draft and propose revisions of City policy in order to make the establishment of small grocery stores in west Savannah simpler and more transparent.

Food System Planning Defined



In simplest terms, food system planning is the process through which planners and city administrators utilize municipal resources to support the provision of healthy, nutritious food to the general public (Pothukuchi & Kaufman 1999; American Planning Association [APA] 2007). Considered as one of the most basic public requirements, the impetus for this service is provided in Sect. 3 *Purposes in View*, of Standard State Zoning Enabling Act of 1926 (Department of Commerce 1926):

"Such regulations shall be made in accordance with a comprehensive plan and designed....to facilitate the adequate provision of transportation, water, sewage, schools, parks, and other public requirements."

Food systems rest upon a wide range of mechanisms; consequently the planning subjects potentially included therein are equally diverse. Some of the most common and pertinent of these subjects include community commons and green-spaces, proximity of commercial zones to residential neighborhoods (i.e. grocery distribution), transportation infrastructure for freight, farmer's market policies, food desert monitoring program, small business development, and agricultural land conservation initiatives (Donald 2008, APA 2007).

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Historical Trends of Food System Planning



Throughout the United States' various stages of development, the breadth of tools and techniques used in food system planning changed as dramatically as the communities they served. In the City of Savannah, and throughout many of America's early colonies, food system planning began with the establishment of agricultural zones within and nearby the city core (Olmsted 1914, Adams & Ticknor 1842, Morris 1994, Reps 1956, Price 1743). As the industrial revolution encouraged rural-to-urban migration and the demand for dense, multi-unit housing increased, these agricultural zones found themselves relocated to the cities' periphery (Mohl 1985). Following the classical rural-to-urban transects established by Sir Patrick Geddes (Hall 2002) and the works of Adam Smith (Smith 1991) this reorganization eventually led to the compartmentalized food system we see today: food retail concentrated within commercial zones; food processing relegated to light industrial areas; and agricultural production (generally considered a nuisance to the peace of city life) located in the rural areas beyond.

Stretching food systems over states rather than counties, the divisions of labor established by the industrial revolution helped realize the dream of a well-coordinated, robust national food network. Following this increase in scale, however, the apparent purview of the city planner became less and less

comprehensive. Considering the recent advent of storage technologies that facilitate global food distribution and increasing levels of vertical organization within the food industry (Burch & Lawrence 2009), it could indeed be argued that the inventiveness of the free market has made local oversight largely unnecessary. Through the repercussions of the urban renewal and interstate expansion projects of the 1960s and 1970s, however, history reminds us that technology does not exist in a vacuum, but instead in a pattern of social conflicts which often require consistent mediation (Hall 2002).

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Books

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Food System Planning Today and Tomorrow



Efficient, fast, and widespread, modern food system planning is rightfully considered a great success. For most Americans, it provides inexpensive, consistent, and nutritious food regardless of local climate or agricultural productivity. However, even with this success there are those for whom the current free market system does not provide adequate service. These communities, commonly referred to as food deserts, are typically found in the core of America's older cities, have very low household income, and are often communities of color (Economic Research Service [ERS] 2009). In these settings, prolonged periods of social disinvestment led to the closing of all major grocery stores. As a result, persons living in these areas experience drastically reduced access to all forms of food, but most particularly to fresh produce. To ameliorate this growing crisis in urban hunger and malnutrition, planners and food equity advocates from around the country are arguing for and developing government interventions (APA 2007). As they relate to the planning process, these interventions typically call for commercial development incentives (e.g. reduced parking requirements, streamlined permitting processes, tax abatement, etc...), small business grants, and public urban agriculture programs (Newcombe 2011, Halloran 2010, Gray 2010).

In addition to the issue of equitable grocery access, the

modern food system is also troubled by its energy-intensive design. Through all of its stages, and particularly in production and transportation, the modern food system consumes vast amounts of fossil fuels. As the global demand for energy increases, many planners, governmental officials, academics, and food advocates worry that this reliance will lead to proportionate rises in food costs (Trostle 2008), and a food security crisis for the disadvantaged (Diouf & Severino 2007). To address this concern, planners, consumers, and domestic agricultural producers have pointed to a need to preserve the remaining agricultural lands around most American cities. The rationale for these agricultural conservation programs is to provide supplemental supply with reduced shipping costs and to absorb some of the underutilized urban labor pool (Smith & Giraud 2006). The tools used to enact the nation's various preservation proposals include green belts, Transfer of Development Rights (TDR) banks, community commons, agricultural education programs, farmer's markets, and agricultural land trusts (Smith & Giraud 2006, Moreland & Mark 2009).

For both of the aforementioned development obstacles (the existence of food deserts and excessive energy consumption in the food system), the scale of interest is national, if not global. However, food systems are incredibly complex and

nuanced entities. Even with the standardization intrinsic to the modern model, local environmental and cultural factors remain capable of effecting large amounts of variability. To accommodate this heterogeneity, communities engaged in food system planning must therefore examine not just their current conditions, but also their historic patterns of development.

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In response to the existing inequalities and perceived risks associated with the modern food system, many communities have re-established food system planning as a major component of their municipal planning agenda. Given planning's continued focus on Euclidean zoning districts, many of the items included in these emerging food system planning programs focus on how best to integrate urban agricultural activities and informal produce retail centers into existing patterns of land use. Examples of initiatives which fall into this category are discussed under the *Zoning* and *Farmer's Market Regulations* subheadings (below).

In addition to the issue of compliance and integration, the issue of increasing production capacity is also common. To meet this concern within city limits, many municipalities have begun to repurpose idle and abandoned parcels as centers for urban agriculture. To facilitate sector growth outside of the city, some communities have adopted procurement ordinances which require public agencies to purchase a set proportion of the products they consume from local agricultural producers. These subjects are discussed under the *Vacant Lot Leasing Programs* and *Local Food Procurement Initiatives* subheadings (below).

Even with these well-targeted initiatives, the complexity

of food systems can be overwhelming. To manage this complexity, those communities most dedicated to addressing food access and food security issues turn to comprehensive food system planning. Describing virtually every step in the modern food system represents the apex of food planning, and is discussed under the *Food System Planning* subheading (below).

For communities which still possess some agricultural lands within their sphere of influence, agricultural land conservancies should be examined as a possible solution. However, few agricultural remnants remain in Chatham County. As a consequence, the subject of conservation programs are not addressed in this document.

Zoning

Philadelphia

Within the upcoming draft of Philadelphia's zoning code, both community gardens and for-profit urban farms are permitted in a collection of residential and non-residential zones. Animal husbandry is likewise permitted in some industrial zones. The manner in which the permitting will occur for these uses is not yet clear. For

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more information visit:

- www.zoningmatters.org
- www.phila2035.org

Cleveland

In October of 2010, Cleveland's City Council amended the zoning ordinance to permit urban farms in residential zones by right. Along with the allowance came the right to install chain link fencing and to establish market stands (as long as the goods being sold came directly from the site on which the stand is located). A copy of this amendment is included in the *Case Study Legislation Appendix*. In addition to the farms provision, poultry, livestock, and bees are also permitted in some residential and non-residential zones. For more information visit:

- <http://planning.city.cleveland.oh.us/zoning/cpc.php>

Charlotte, NC

In a number of zones (including single-family residential, commercial, and institutional land use zones), the Charlotte Zoning Ordinance permits by right the operation of farms and the sale of goods produced on the premises. However, no specific language guiding the manage-

ment of livestock, poultry, or bees within the city limits is provided. To read more, visit:

- <http://charmeck.org/city/charlotte/planning/Rezoning/Pages/ZoningOrdinance.aspx>

Vacant Lot Leasing

Cleveland

Through the Cleveland Landbank of Ohio, land can be leased for interim use for community gardens at a nominal annual fee. To establish permanent use, buildable lots can be purchased by community organizations and churches for \$100. To read more, visit:

- <http://www.city.cleveland.oh.us/CityofCleveland/Home/Government/CityAgencies/CommunityDevelopment/LandBank>
- <http://reimaginingcleveland.org>

Jersey City, New Jersey

On May 2011, Jersey City kicked off its Adopt-a-Lot program. Designed to establish gardens as short-term uses, this program includes training from the City and University of Rutgers. The fee required for maintaining a site is minimal. A copy of the amended ordinance which per-

mits the leasing program is provided in the *Case Study Legislation Appendix*. In addition, a copy of the lease use by the City of Jersey is also included in this report in the *Case Study Lease Appendix*. For more information, contact:

- Division of City Planning
Department of Housing, Economic
Development and Commerce
City of Jersey City, Phone: (247)-547-5010

Minneapolis

Part of the Homegrown Minneapolis food system planning agenda, the vacant lot leasing program in Minneapolis is unique in the country. Rather than utilizing all vacant lots, the Minneapolis leasing program uses only those lots which have been deemed permanently unbuildable. As such, the agricultural uses they accommodate are considered long term uses rather than stop gap measure in the midst of a development lull. A copy of the prelease application form is included in the *Case Study Lease Appendix*. For more information, visit:

- <http://www.ci.minneapolis.mn.us/dhfs/homegrown-home.asp>

Food System Policy

Vancouver

Perhaps more so than any municipality in North America, the City of Vancouver has aggressively and comprehensively developed a system of food policy documents. The process of developing these documents began in July, 2003 when a food policy task force was appointed by the Vancouver City Council (Hodgson, Campbell & Bailkey 2011). Only 5 months later, the Vancouver City Council approved the Food Action Plan developed by the food policy task force. The results, which have accumulated since this adoption, are too numerous to be included in this review. For more information visit:

- <http://vancouver.ca/commsvcs/socialplanning/initiatives/foodpolicy/tools/links.htm>

Minneapolis

Although not a true regional food plan, the Urban Agriculture Policy Plan is a comprehensive review of existing conditions and policy recommendations closely akin to those found in a full food plan. Issues reviewed in the

Food System Planning Case Studies



plan include, but are not limited to, land zoning opportunities, economic development strategies, and land availability surveys. The entirety of the plan is available at:

- http://www.ci.minneapolis.mn.us/cped/urban_ag_plan.asp

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Local Food Procurement Policy

Toronto

In 2008, the Government Management Committee (GMC) for the City of Toronto was a recommendation for a local food procurement policy from the acting deputy city manager and the general manager of children services. In 2009, the GMC adopted the recommendation. The components of this recommendation include an implementation timeline for increasing the amount of food purchased by the city from local sources, an explanation of what is to be considered local, and budgetary allotments for local food purchasing

programs for children's services. A copy of this recommendation and a copy of Toronto's 1975 Food Charter are included in the *Case Study Legislation Appendix*. For more information visit:

- http://www.toronto.ca/health/tfpc_index.htm

Farmer's Market Regulations

Chicago

Chapter 4-12 of the City of Chicago's Municipal Code is entirely devoted to the subject of farmer's markets. Subjects therein include permitted and prohibited items, assignment of space, and permitting. For more information visit:

- [http://www.amlegal.com/nxt/gateway.dll/Illinois/chicago_il/municipalcodeofchicago?f=templates\\$fn=default.htm\\$3.0\\$vid=amlegal:chicago_il](http://www.amlegal.com/nxt/gateway.dll/Illinois/chicago_il/municipalcodeofchicago?f=templates$fn=default.htm$3.0$vid=amlegal:chicago_il)

Philadelphia

In Section 9-213 of the Philadelphia Administrative Code precise guidelines for the operation of a farmer's market are provided. Topics in this section include, but are not limited to licensure, permissible locations, and sanitation.

For more information visit:

- [http://www.amlegal.com/nxt/gateway.dll/Pennsylvania/philadelphia_pa/thephiladelphiacode?fn=altmain-nf.htm\\$f=templates\\$3.0&vid=amlegal:philadelp_hia_pa](http://www.amlegal.com/nxt/gateway.dll/Pennsylvania/philadelphia_pa/thephiladelphiacode?fn=altmain-nf.htm$f=templates$3.0&vid=amlegal:philadelp_hia_pa)

History of Food System Planning in Savannah



1734 to 1799: The Oglethorpe Plan

Like many of the country's colonial-era settlements, Savannah's formal food system planning began with European settlement. Captured in the detail of the 1734 Oglethorpe Plan, the original system design emphasized a closed production-consumption loop. The principle elements of this plan included a 3-acre garden plot in the city common and a 45 acre farm site outside the city wall for each of the 40 families that constituted the original encampment (Lanes 2001). Together these allotments comprise approximately 1900 acres of land set aside for agricultural production. In addition, each of Savannah's original six squares (Ellis, Johnson, Reynolds, Oglethorpe, Wright, and St. James) provided common green space for commerce and the tending of livestock. Although not as a result of direct municipal direction, over time each of these squares developed their own personality and application. Within the purview of food systems, the transformation of Ellis Square into Savannah's principle market is perhaps the most important of these evolutions (Lanes 2001).

Although much of the sustenance needed by Savannah's original European settlers likely came from their terrestrial farms, the breadth of products created therein represent only

part of the city's original food system. Through service as a trade corridor and a fishery, the other role in the system is undoubtedly filled by the Savannah River. Regrettably, in the absence of market ledgers or shipping manifests, precise estimates of the Savannah River's impact are difficult to make. With respects to anecdotal evidence, however, one need only examine the common role shrimp, crab, oysters, and other forms of seafood play in Savannah's traditional fare to know that the river's bounty was a significant and celebrated food source.

1800 to 1856: Savannah's Gilded Age

In keeping with what was truly a global phenomenon, Savannah expanded as industrialization's commerce spurred rural-to-urban migration. Through 1856, much of this expansion occurred in keeping with Oglethorpe's pattern of grids and public squares (Lanes 2001). Occurring principally to the west and to the south of the original settlement, this urban expansion, although uniform, did consume much of the City Commons and the garden lots it contained (Lanes 2001). When qualifying the prudence of these developments, it is important to note that, although Savannah began with a strong planning

History of Food System Planning in Savannah



agenda, the national trend during the 19th and most of the 20th century was to allow the real estate market to drive development (Fishman 1982). The loss of key elements of Savannah's historic food system was not the result of poor city planning, per se, but was instead the result of the abandonment of planning altogether.

1857 to 1915: The End of the Cotton Kingdom

Except for a brief four-year hiatus during the Civil War (1861-1865), Savannah operated as the principal shipping hub for the southern cotton industry throughout this period. While this era of immense wealth undoubtedly spurred urban development, very few comprehensive historical records exist. Therefore, it is difficult to estimate the quantity of goods produced and consumed in and around Savannah. Given the lack of formal planning efforts, however, it can be assumed that whatever changes did occur were governed by Savannah's real estate market rather than an organized, formal planning doctrine. Subsequently, it is reasonable to assume that no formal efforts were made to prevent the development and conversion of agricultural lands. Slowly but surely, this pattern of conversion led Savannah's population to become more and more

reliant on food sources from outside the area.

1916 to 1993: Urban Decay and Suburban Growth

In 1915, suffering under the strain of oversupply and the pestilence of the boll weevil, cotton production in the United States collapsed. Without its primary export and commodity, Savannah's port and general economic health likewise entered a period of drastic decline (Lane 2001). In downtown Savannah, where the wealth of the cotton trade maintained numerous elaborate homes and businesses, the impact of this decline was particularly visible⁷. Wishing to escape the newly vacant districts, many of Savannah's remaining middle class residents relocated to the suburban communities on the outskirts of the city. Although records illustrating the exact direction and timeline of this relocation are not available, the abrupt cessation of the grid road system at DeRenne Avenue suggests that neighborhoods south of DeRenne were built during the post-WWII housing boom.

Although the power to zone and make plans was introduced in 1957, up until 1993 no comprehensive planning existed in Savannah. Consequently, the bulk of development occurring during this period marked a continued reliance on the

History of Food System Planning in Savannah



local market as the primary guide to development. Given the popularity of Euclidean zoning through most of this period (i.e. 1957-1993) and the lack of formal oversight, it is reasonable to assume that existing agricultural land uses retreated before the urban expansion.

1993 to Present: The Beginning of Conservation

In 1993, the first comprehensive plan for the City of Savannah and Chatham County was adopted. The focus of this document was economic development, housing, natural resource conservation, and historic building preservation. Although none of the materials in these sections specifically addressed food system planning, collectively they do provide the comprehensive scope on which food system planning efforts can be formed. Although none of the materials in these sections specifically addressed food system planning, collectively they do provide an insight into the status of food system planning efforts in Savannah and Chatham County: by 1993, no agricultural areas remained within Savannah's city limits or Chatham County (Chatham County-Savannah Metropolitan Planning Commission 1993).

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Metro Savannah's Existing Food System

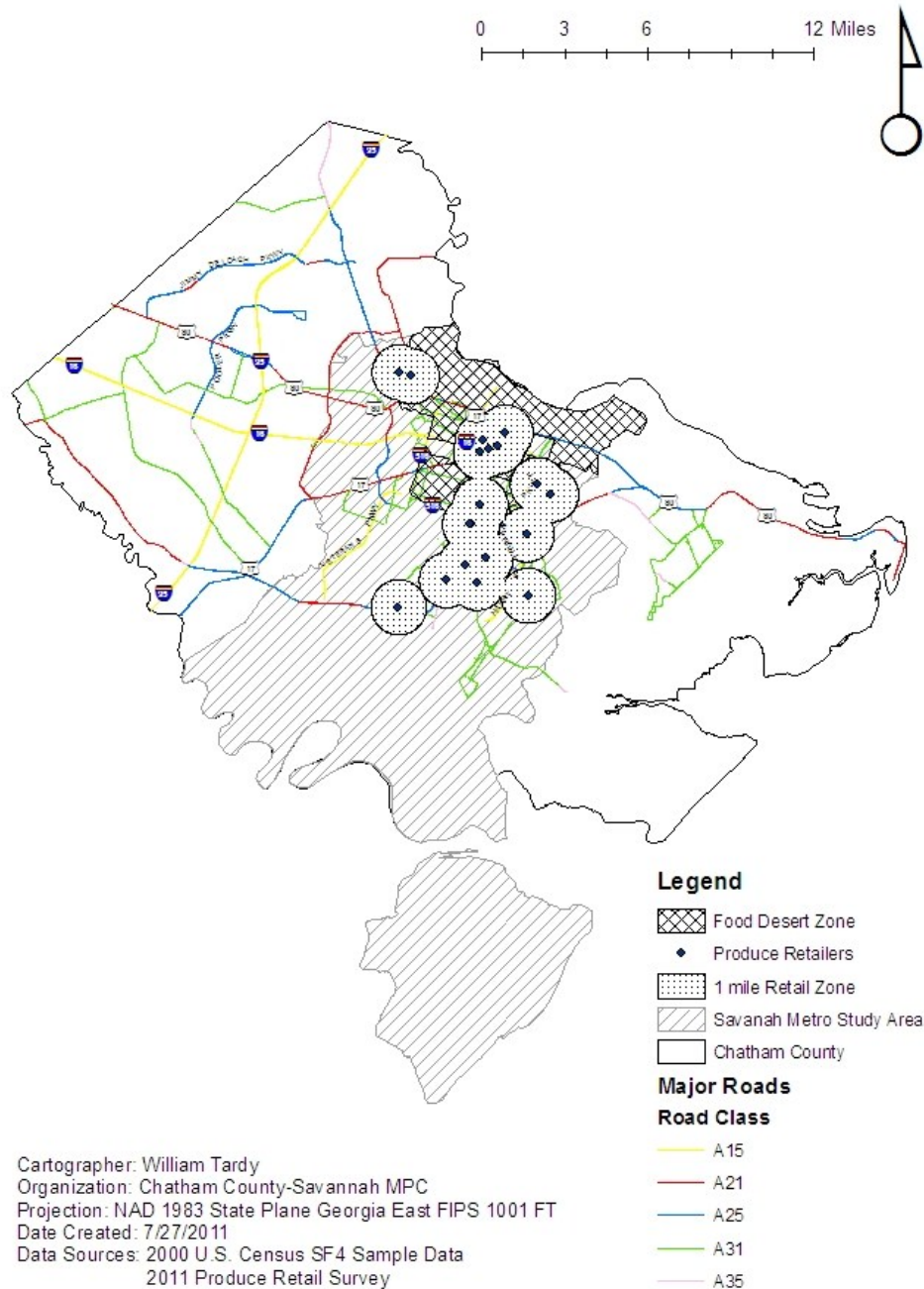


Fig 1. Overview of Produce Retail Zones in Savannah Metro Area. In this map all of the produce retailers in Metro Savannah are shown. Around each of these retailers a 1 mile buffer is illustrated. Based on the findings of the USDA Economic Research Service report *Access to Affordable and Nutritious Food—Measuring and Understanding Food Deserts and Their Consequences: Report to Congress*, this buffer represents the maximum distance a person without an automobile can live from the retailer and still be able to access the facility on a daily basis. Areas outside of this zone are potential food deserts for those residents that do not possess a car or, alternatively cannot afford to use their car. In the case of this map, this ability to own and operate a car was approximated based on the 1999 median household income estimated for the census tract during the 2000 census. Specifically, if a census tract had a median household income no more than 150% of the 2010 federal poverty guideline for the mean household size in the tract (typically 3) and it fell outside of the produce retailers service area, that portion not included in the service area was classified as a food desert

Metro Savannah's Existing Food System

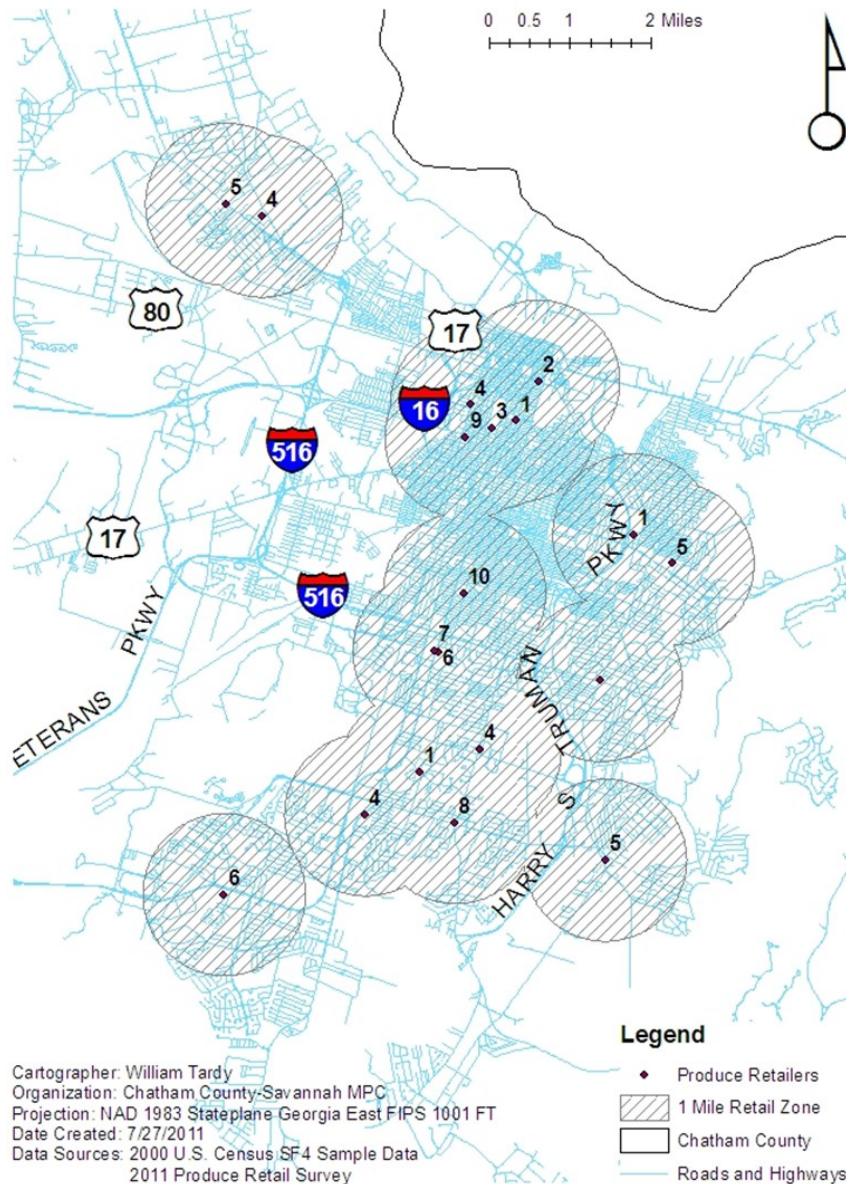


Fig. 2 Detailed View of Retail Centers and 1 Mile Service Zones.

The key to the numerical labels for each of the properties is provided in Table 1

The Current Condition of Savannah's Food System

Today, Savannah's food system is similar to systems found in cities throughout the United States. Large grocery chains provide retail sales for the vast majority of Savannah's residents. For most neighborhoods, stores are close enough to provide convenient access (see Figs 1 and 2). The exception to this generalization is Savannah's west side.

Located in the northwest corner of Savannah, the neighborhoods of Brickyard, Hudson Hill, West Savannah, and Carver Heights house many of Savannah's poorest residents. Based on the minimum consumption rates established by the 2006 USDA Thrifty Food Plan, the residents of these areas spend approximately \$2.14 million (2011 US\$) annually to purchase roughly 1.7 million pounds of produce (ERS 2007). Despite this substantial volume, however, the roughly 2.5 square mile area does not include a single grocery store within 1 mile (see Fig 3). Although not classified as a food desert in a 2009 Savannah food desert assessment because of the presence of fast food restaurants and convenience stores, this lack of access undoubtedly reduces the food security of the area's impoverished population (see the annotation for Fig 1 for definition of food desert).

For retail produce sales, Savannah's other primary resources are the Forsyth Farmer's Market and the Savannah State Farmer's Market. Sell-

Metro Savannah's Existing Food System



ing meats, breads, honey, fruits, and vegetables, these two markets are the primary outlet for the local agricultural community. The Savannah State Farmer's Market, located off U.S. Highway 80 south of Garden City, operates year round with permanent facilities. The Forsyth Farmers Market, located on the southern entrance of Forsyth Park, operates on Saturday mornings from April to November.

With the exception of a collection of small high end restaurants and alternative grocery stores, the majority of food business and food services (e.g. groceries, restaurants, hotels, schools, hospitals, etc...) predominantly serve products shipped in from outside Georgia (Kaplan interview 2011).

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Economic Research Service, United States Department of Agriculture (2007) *Thrifty Food Plan, 2006* (Center of Nutrition Policy and Promotion Pub. 19) Retrieved from <http://www.cnpp.usda.gov/Publications/FoodPlans/MiscPubs/TFP2006Report.pdf>

Steve Kaplan, interview , June 21st, 2011

Table 1. Code Key and Addresses for Produce Grocers

Name	Address	Code
Kroger's	311 East Gwinnett Street	1
	1900 East Victory Drive	
	318 Mall Boulevard	
Polk's Fresh Produce Market	530 East Liberty Street	2
Brighter Day Natural Foods	1102 Bull Street	3
Food Lion	701 Martin Luther King Junior Boulevard	4
	109 Minus Avenue	
	2208 DeRenne Avenue	
	1100 Eisenhower Drive	
	8914 White Bluff Road	
Piggly Wiggly	4415 Augusta Rd	5
	2142 East Victory Drive	
	7360 Skidaway Road	
Publix	5500 Abercron Street	6
	11701 Abercorn Street	
Fresh Market	5525 Abercorn Street	7
Save-A-Lot	8491 Waters Avenue	8
Chu's	1407 Montgomery Street	9
Red and White Food Store	4607 Habersham Street	10

Metro Savannah's Existing Food System



Current Conditions Reviewed

In most regards, Savannah's existing food system provides adequate access for its population. In studies of the buying power of federal food assistance programs, groceries in the southeastern United States routinely have the lowest retail food prices in the country (ERS 2007, ERS 2011). In this respect, the need for government intervention is minimal. However, with regard to the condition of food access in west Savannah neighborhoods, the existing facilities are not capable of providing adequate service levels, and thus represent an immediate development barrier.

On a much longer and more variable timeline, development in Savannah as a whole might be threatened by the absence of local agricultural producers in the market place. Without these local producers in place to provide supplemental supply, Savannah may be forced to buy solely from a market inflated by rising energy prices. For the approximately 27,500 Savannah residents (20% of total population) living below the federal poverty level (2000 US Census), this change in commodity pricing would certainly reduce food security. Given the foundational role these persons play in Savannah's hospitality and tourism industry (an industry which directly accounts for 7.3% of Savannah's job pool according to the Savannah Economic Development Authority (2007), the repercussions of this change in

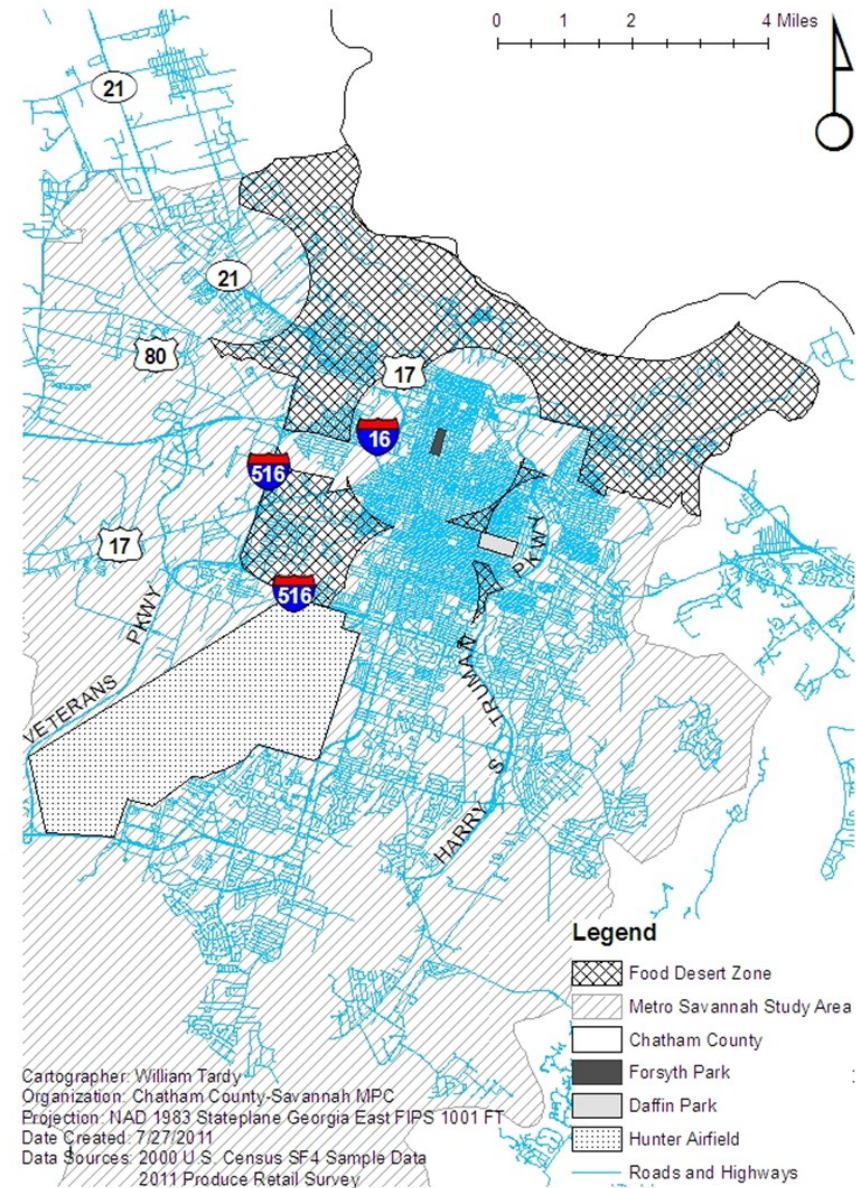


Fig. 3. Food Desert Zone with Reference to Major Savannah Landmarks and Street System

Metro Savannah's Existing Food System



Table 2. Population Statistics for 2000 Census Tracts of Interest.

2000 Census Tract Num.	2000 Census Total Population	Median Household 1999 Income (US \$)	2000 Census Mean Persons in household
1	1215	7,477	3.11
101.01	2084	11,365	2.99
106.04	1126	16,964	2.75
11	2322	17,051	2.48
12	1336	9,720	2.7
21	2429	23,333	2.79
22	4617	21,530	2.57
23	2208	18,188	2.66
26	1670	26,786	2.59
27	3404	25,452	2.76
28	3086	23,798	2.55
32	1111	21,809	2.85
33.01	1995	24,583	2.51
35.01	2909	24,393	2.36
36.01	3000	27,250	2.76
44	1989	20,909	2.94
45	3895	26,563	2.72
6.01	4034	14,240	2.62
All Tracts	44430	20078	2.71

Source: 2000 Decennial Census, Sample Data SF3, Retrieved by William Tardy 7/01/2011

food access would likely have significant social consequences.






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- Savannah Economic Development Authority, Labor Force Statistics, www.seda.org, retrieved 7/25/11

Metro Savannah's Existing Food System



Legend

-  2000 Census Tracts
-  Chatham County
-  Forsyth Park
-  Daffin Park
-  Hunter Airfield

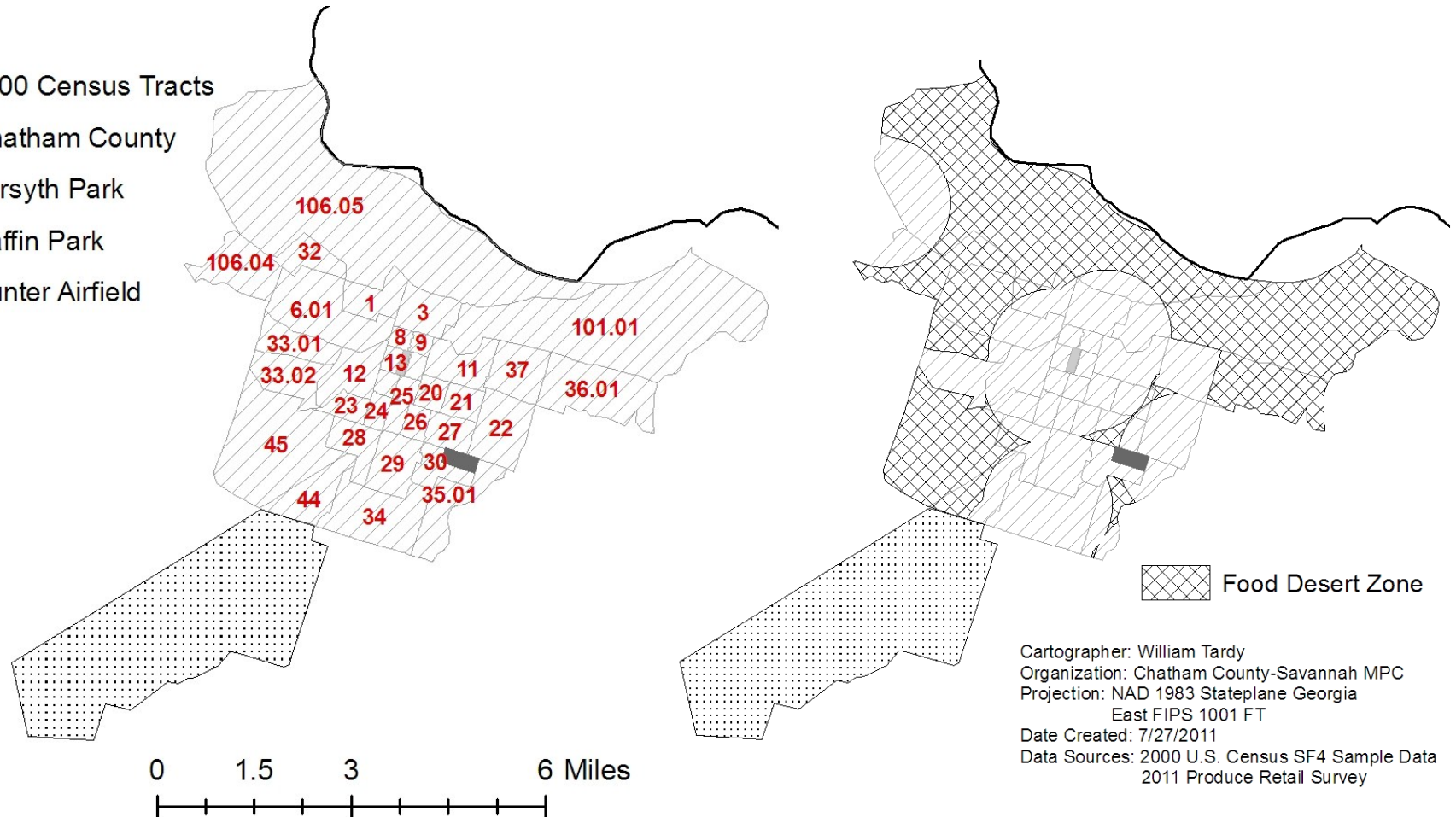


Fig. 4. Detailed View of Central Savannah 2000 Census Tracts and Food Desert Zone Overlay.

As was the case with the Fig 1, the food desert zone illustrated in this map is comprised of those areas wherein the median household income in 1999, as measured by the 2000 Census was no more than 150% of the 2010 federal poverty guideline for the mean household size in the tract, and where a produce grocer is not available within 1 mile. In most of the census tracts within this map the average household size during the 2000 census was 2.5 to 3 persons. For this household size 150% of the 2010 federal poverty guideline is approximately \$27,000 USD.

Metro Savannah's Existing Food System

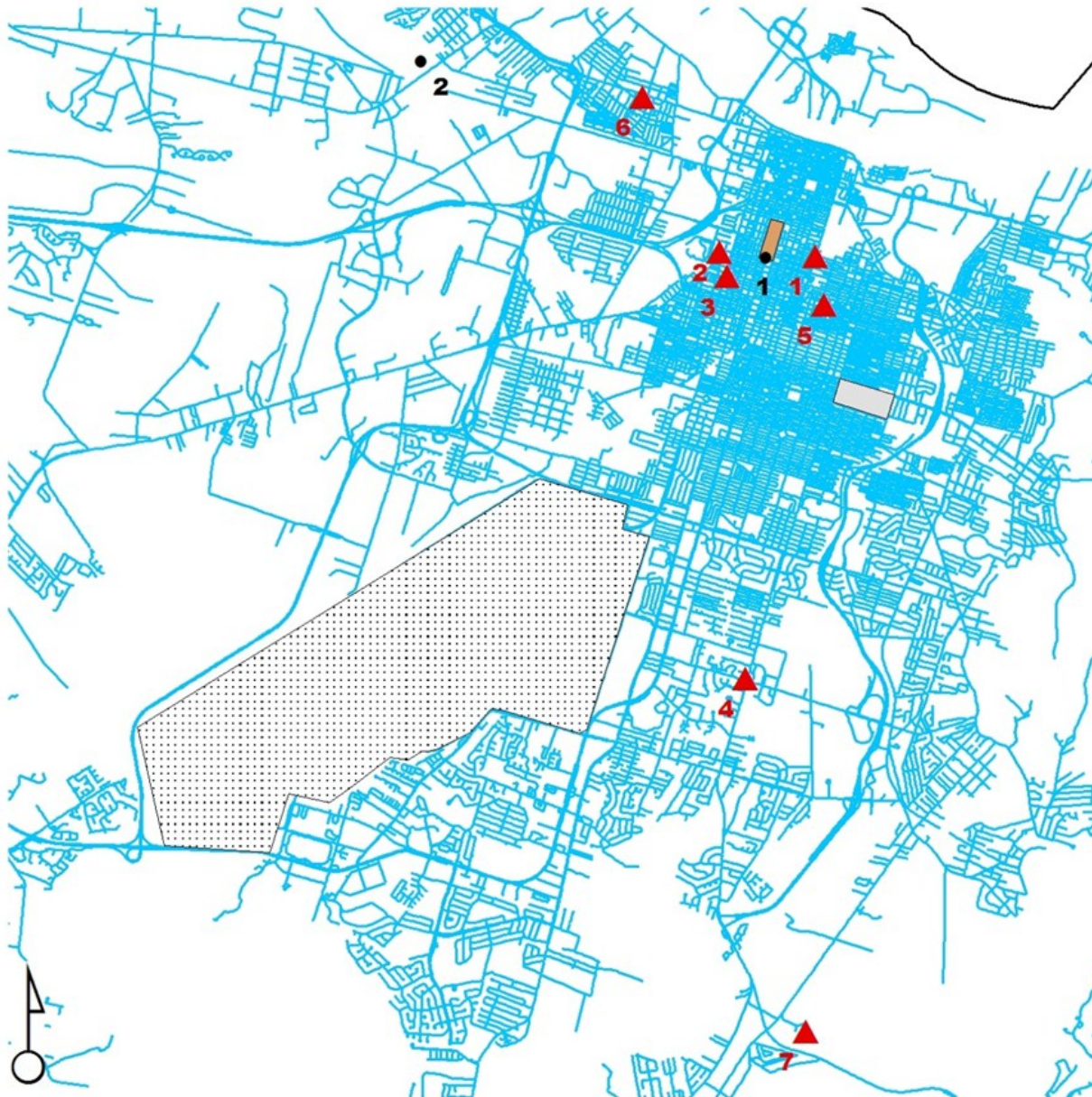


Fig 5. Distribution of Farmer's Markets and Community Gardens in Savannah. The key to the map, identifying the name of each of the properties in the map is included in Table 4.

Legend

- Farmer's Markets
- ▲ Community Gardens
- Chatham County
- Forsyth Park
- Daffin Park
- ▨ Hunter Airfield
- Roads and Highways

0 0.5 1 2 Miles

Cartographer: William Tardy
 Organization: Chatham County-Savannah MPC
 Projection: NAD 1983 Stateplane Georgia
 East FIPS 1001 FT
 Date Created: 7/27/2011
 Data Sources: 2000 U.S. Census SF4 Sample Data
 2011 Produce Retail Survey

Metro Savannah's Existing Food System



Table 3. Area of Census Tract and Coordinating Food Desert Zones in Acres, with Spatially Based Zonal Population Estimate.

2000 Census Tract Num.	Area (US acres)			Estimated Population in Zone
	Entire Tract	Food Desert Zone	Percent in Zone	
1	321	116	0.36	438
101.01	3224	2926	0.91	1891
106.04	531	339	0.64	720
11	384	5	0.01	32
12	397	2	0.01	7
21	181	17	0.10	232
22	549	24	0.04	205
23	154	3	0.02	47
26	118	8	0.07	112
27	234	75	0.32	1085
28	305	63	0.21	640
32	263	263	1.00	1111
33.01	332	266	0.80	1598
35.01	493	100	0.20	589
36.01	865	854	0.99	2962
44	424	197	0.46	925
45	1527	1508	0.99	3845
6.01	909	595	0.65	2638
All Tracts	11213	7361	0.66	19075

Table 4 Key to Map of Savannah's Community Gardens and Farmer's Markets.

Category	Code	Name
Farmer's Markets	1	Forsyth Farmer's Market
	2	State Farmer's Market
Community Gardens	1	Starfish Community Garden
	2	Growing Edge Community Garden
	3	Roots Down Community Garden
	4	C.C.D.S. Community Garden
	5	Harambee House Community Garden
	6	Sustainable Fellwood Community Garden
	7	Bethesda Gardens

Based on the even distribution of settlement in each of the census tracts of interest, the population included in the zone is determined by the percentage of land within the tract include within the coordinate food desert zone. For example if 1000 persons were living in zone half covered by a food desert zone, the estimated population affected by the zone would be 500. Source: 2000 Decennial Census, Sample Data SF3, Retrieved by William Tardy 7/01/2011

Thanks to the robust modern food system, the City of Savannah need only make minor adjustments to its current food policy in order to maintain the health and vitality. As shown in the Case Studies of this report, these adjustments are not rare, unexplored ventures, but instead are adaptations occurring in many parts of the country. In moving forward with its initiatives, Savannah may use these sister programs as templates to be adapted to its local character and needs. To provide a jumping off point for this process of adoption and adaptation, the remainder of this section includes a series of recommended projects or initiatives.

Each of the recommendations is categorized based on the body which will likely complete the action. These bodies include Chatham County, the City of Savannah, local business interests, and community organizations. For each of these organizations, the Metropolitan Planning Commission staff (which serves the City of Savannah and unincorporated Chatham County, the two largest jurisdictions in the County containing 84 percent of the population), is considered as a mediator, researcher, and administrative resource. Explanations of how these roles will play are provided through descriptions of project implementation.

Chatham County and the City of Savannah

Project: Establish a Vacant Lot Leasing Program

Synopsis: Currently the City of Savannah maintains approximately 118 acres of vacant lots. On an annual basis, these lots create financial burdens in the form of mowing costs and refuse removal. To alleviate these costs, the city should adopt a vacant lot leasing, or Adopt-a-Lot, program. Designed specifically to establish community gardens and urban farms, these lots would serve as both sources of fresh produce in low income communities, as well as incubators for urban farming enterprises. Included in the appendix are two leases used by in other areas in the country.

MPC Role: To collect data concerning the distribution and nature of the vacant lots owned by the City; work with the City's real estate department and district attorney's office to establish an appropriate leasing program; identify community organizations capable of responsibly entering into a lease agreement.

Project: Streamline the Process of Establishing Farmer's Markets

Synopsis: Requiring very little capital, the founding of a Farmer's Markets is one of the fastest and simplest ways of increasing the availability of fresh produce in underserved communities. To capitalize on this strength, the City of Savannah should create a standardized guide explaining the requirements of establishing a farmer's market. Once finished, this guide should be distributed digitally to major community groups throughout Savannah.

MPC Role: To cooperate with other City officials in determining the regulatory barriers and requirements associated with farmer's markets; author the sections of the guide associated with zoning requirements.

Project: Lobby State Legislators to Allow the Creation of a Composting Program within a Municipal Landfill by Right

Synopsis: In order for urban and local agriculture to be maintained, large supplies of composted materials must be available. Within the region, private business interests exist to produce and distribute compost without government subsidy, provided that high ground (i.e. developable land)

can be provided. Because high ground is in short supply and expensive, landfills are the best location for effective composting operations. To take advantage of this interest and provide a basic agricultural service, however, the city must advocate that large scale composting be permissible by right (Permit-by rule) on municipal landfills.

MPC Role: work with the department of public works and department of sanitation to determine the environmental risks associated with large scale composting activities.

Project: Update the City's and County's animal control ordinances

Synopsis: Developed during a period when the keeping of livestock within the city was to be eliminated, the current animal control ordinances are out of date and place unnecessary burdens on those interested in developing urban agricultural systems. Key issues for revision include poultry management and beekeeping.

MPC Role: To cooperate and, if desired, lead the process of analyzing existent policies, drafting revised versions, and conducting public review.

Project: Facilitate the Establishment of a Produce Grocery in west Savannah

Synopsis: In terms of both human resources and infrastructure, much value exists in west Savannah. For the City's economic future and civic identity, it is critical that these resources are utilized. By employing existing business development programs managed by the Savannah Economic Development Authority, the City can assure that the food resources needed to utilize west Savannah's resources are available. Particular focuses for this effort should include the opening of a fresh produce grocery in the neighborhoods of West Savannah and Hudson Hills, and business development programs like the Georgia Minority Business Development Center, the Savannah Regional Small Business Development Fund, and the Office of Minority Business Development.

MPC Role: Identify areas in West Savannah and Hudson Hills where commercial development and the opening of a produce retailer would be most appropriate; identify community organizations capable of partnering with the City of Savannah to identify possible private business interests.

Business Community

Project: Develop Local Agricultural Product Brand

Synopsis: For the American consumer, the identity of the products she buys is of great importance. This truth is made evident by the great deal of time and money food businesses spend on brand development. Despite this wide investment in branding, however, local agricultural producers rarely pursue the issue. The common explanation for this shortcoming is a lack of familiarity with the demands of markets and insufficient funds. By coming together to establish a cooperative brand identity, however, agricultural producers from Chatham and surrounding counties can overcome these development barriers and strengthen their place in the market. Primary activities in this project should include the creation of a branding committee, logo and marketing campaign design, and the establishment of minimum quality standards

MPC Role: Provide administrative and research support for the private businesses engaged in the process.

Recommendations



Project: :Develop Local Agricultural Product Processing and Distribution System

Synopsis: Under public pressure to support the local economy, many large institutions, like the Savannah-Chatham County Public School System , are creating local produce buying programs. To participate in these programs, however, agricultural producers from Chatham and surrounding counties must find means to provide large volumes of produce of a uniform quality. To meet this challenge, these producers should establish a cooperative bargaining group. With a united face, this body would be capable of not only representing a large collection of independent producers in institutional purchasing requests, but also of establishing joint processing and distribution facilities capable of increasing the availability of their goods for smaller commercial consumers, like restaurants, shelters, and nursing homes.

MPC Role: Provide administrative and research support for the cooperative of private businesses engaged in the process; help identify sections of the City where the opening of a distribution would be most in keeping with Savannah's long development goals.

Community Organizations

Project: Establish a Local Agriculture Database

Synopsis: In order for Savannah's citizens to collectively work to solve local food access issues, it is essential that they are well aware of all of the various activities going on, and how resources have been allocated in the past. To ensure that this awareness exists, local community organizations and food advocates should establish an online information clearing house and events board.

MPC Role: Provide administrative and research support for the community organization sengaged in the project; identify those organizations and individuals most likely to be interested in participating

Project: Create a Guide to Urban Agriculture on a Shoestring Budget

Synopsis: Despite the long history of agriculture in Georgia and the low country, many of Savannah's residents are unaware of the benefits of small scale vegetable and fruit gardening. As a solution to this general unfamiliarity, Savannah's community organizations should work with the UGA Agricultural Extension to create a how-to urban agricultural

guide for low income persons

MPC Role: Provide administrative and research support for the community organizations engaged in the project; identify those organizations and individuals most likely to be interested in participating

Project: Create an “Eat Local Savannah” cookbook

Synopsis: For the generations of Americans who experienced the Great Depression and the supply shortages of World War II, the cooking and preparing of meals from the backyard garden was a common and familiar task. In the Savannah of today, however, the increased availability and low cost of fresh produce has eroded the cultural knowledge possessed by earlier communities. As a consequence, even in a setting where fresh produce was abundant many households no longer understand how best to prepare them. To overcome this obstacle, community organizations in Savannah need to recruit local chefs, grocers, and everyday cooks to contribute a cookbook dedicated to the food products most endemic to Chatham and surrounding counties.

MPC Role: Provide administrative and research support for the community organizations engaged in the project; identify those organizations and individuals most likely to be interested in participating

Project: Establish a West Savannah Farmer’s Market

Synopsis: Using the standardized guide created by the City, Savannah’s food advocacy community should organize a farmer’s market in west Savannah. Activities in this process will include identifying interested producers, applying for grant or other funding to establish the market, conducting a marketing campaign to attract local residents unfamiliar with the benefits and products of farmer’s markets.

MPC Role: Provide administrative and research support for the community organizations engaged in the project; identify those organizations and individuals most likely to be interested in participating; Identify those sites which are most appropriate to the opening of a farmer’s market

Implementation Timeline



2011

BY DECEMBER

- Animal control ordinance for City and County revised through the Unified Zoning Ordinance

2012

BY MARCH

- Savannah's City Council and Mayor's Office adopts a formal policy statement documenting a government dedication to food system planning and equitable food access
- MPC and Mayor's Office work to identify participants in the community, business, and governmental task forces

BY MAY

- Membership in community, business, and government task forces is finalized

BY JUNE

Government Task Force

- Begin drafting vacant lot leasing policy
- Begin writing farmer's market guide

Community Task Force

- Online clearing house and event board is created
- Cookbook contributors identified, open call for recipe submissions

Business Task Force

- Identify key commodities to be included in the branding cooperative

BY DEC

Government Task Force

- Final draft of vacant lot leasing policy complete

- Farmer's market setup guide complete
- Hold public information session to announce completed guide, and gauge public response to proposed leasing program

Community Task Force

- First draft of "Eat Local Savannah" cookbook complete
- Begin identifying ideal areas for opening West Savannah Farmer's Market

Business Task Force

- Establish key quality control variables for each of the commodities included under the cooperative brand

2013

BY MARCH

Government Task Force

- Present revised vacant lot leasing program for public review and prepare for final submission
- Identify possible locations and private interests appropriate for West Savannah produce grocery store

Community Task Force

- Complete second Draft of "Eat Local Savannah" cookbook
- Identify possible grants to fund opening of West Savannah farmer's market
- Work with business task force to identify possible producers to include in the West Savannah farmer's market

Business Task Force

- Formalize commodities group and quality measure for cooperative brand
- Work with community task force to identify possible producers for West Savannah farmer's market

Implementation Timeline



BY JUNE

Government Task Force

- Initiate vacant lot leasing program
- Begin lobbying initiative for large scale composting

Community Task Force

- Complete proposal for West Savannah farmer's market, begin enrolling producers
- Design marketing materials for West Savannah farmer's market
- Apply for at least one grant to subsidize opening of farmer's market

Business Task Force

- Complete logo and brand concept
- Formalize branding cooperative
- Begin enrolling producers in Chatham and surrounding counties

BY SEPTEMBER

Community Task Force

- Prepare for sale of "Eat Local Savannah" cookbook as a fundraiser for West Savannah farmer's market, if publishing interest is available
- Begin dialogue with UGA for "Urban Agriculture on a Shoestring" guide
- Apply for at least one grant to subsidize opening of farmers market
- Begin marketing campaign for market if using funds from cookbook donations

Business Task Force

- Prepare to initiate brand program next quarter

BY DECEMBER

Government Task Force

- Continue pursuing possible candidates for West Savannah produce grocer until successful
- Continue lobbying initiative for large scale composting until successful

Community Task Force

- Apply for at least one grant to subsidize West Savannah farmer's market
- Prepare for market opening next quarter
- Complete chapter outline for "Urban Agriculture on a Shoestring"

Business Task Force

- Initiate brand cooperative, establish brand's governing body

2014

BY MARCH

Government Task Force

- Review function of vacant lot leasing program
- Begin conceptualizing next stages of food system planning, including agricultural land conservation and a complete food system plan
- Propose the adoption of a urban agriculture zone for the Chatham County-Savannah Unified Zoning Ordinance

Community Task Force

- Open West Savannah farmer's market
- Complete first draft of "Urban Agriculture on a Shoestring"

Business Task Force

- Based on success of brand, begin pursuing cooperative distribution initiative

Implementation Timeline



BY JUNE

Community Task Force

- Complete second draft of "Urban Agriculture on a Shoestring"

BY SEPTEMBER

Community Task Force

- Complete final draft of "Urban Agriculture on a Shoestring"
- Identify grants to fund guide distribution

BY DECEMBER

Community Task Force

- Release online version of "Urban Agriculture on a Shoestring"
- Pursue physical publishing options

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City of Cleveland Zoning Code Update



City of Cleveland

Zoning Code Update

Effective Date: November 3, 2010

AGRICULTURE IN RESIDENTIAL DISTRICTS

Section 337.02 One-Family Districts

In a One-Family District, the following buildings and uses and their accessory buildings and uses are permitted:

- (a) Dwelling houses, each occupied by not more than one family and not more than two roomers or boarders.
- (b) Playgrounds, parks.
- (c) The extension of existing cemeteries.
- (d) Railroad rights of way, not including switching, storage or freight yards or industrial sidings.

(e) Agricultural uses, subject to the regulations of Section 337.25 and Section 347.02.

(f) The following buildings and uses, if located not less than fifteen feet from any adjoining premises in a Residence District not used for a similar purpose:

- (1) Churches and other places of worship, but not including funeral chapels or mortuary chapels.
- (2) Telephone exchanges and static transformer stations, provided there is no public business office or any storage yard or storage building operated in connection therewith.
- (3) Bus turn-around and layover areas operated by a public transit agency provided that no buildings other than a passenger shelter and restroom are located at each site, and provided, further, that any layover space accommodates no more than two buses.

(g) The following buildings and uses, if approved by the Board of Zoning Appeals after public notice and public hearing, and if adequate yard spaces and other safeguards to preserve the character of the neighborhood are provided, and if in the judgment of the Board such buildings and uses are appropriately located and designed and will meet a community need without adversely affecting the neighborhood:

- (1) A temporary or permanent use of a building by a nonprofit organization for a dormitory, fraternity or sorority house, for the accommodation of those enrolled in or employed by an educational institution permitted in the District.
- (2) Fire stations, police stations.

(3) The following buildings and uses, if located not less than thirty feet from any adjoining premises in a Residence District not used for a similar purpose, and subject to the review and approval of the Board of Zoning Appeals as stated above;

A. Public libraries or museums, and public or private schools or colleges including accessory laboratories, provided such private schools or colleges are not conducted as a gainful business.

B. Recreation or community center buildings, parish houses and grounds for games and sports, except those of which a chief activity is one customarily carried on primarily for gain.

C. Day nurseries, kindergartens.

D. Hospitals, sanitariums, nursing, rest or convalescent homes, not primarily for contagious diseases nor for the care of drug or liquor patients, nor for the care of the insane or developmentally disabled.

E. Orphanages.

F. Homes for the aged or similar homes.

G. Charitable institutions not for correctional purposes.

(4) The following buildings and uses, if located not less than fifty feet from adjoining premises in a Residence District not used for a similar purpose, and subject to the review and approval of the Board of Zoning Appeals as stated above.

A. Municipal recreation buildings.

B. Municipal swimming pools.

(5) Crematories in existing cemeteries, provided they are not less than 300 feet from any boundary that abuts a Residence District, and subject to the review and approval of the Board of Zoning Appeals as stated above.

Section 337.23

Accessory Uses in Residence Districts

(a) *Permitted Accessory Uses.* The following accessory uses and buildings are permitted in a Residence District. Such permitted accessory buildings shall be located on the rear half of the lot, a minimum of eighteen inches from all property lines and at least ten feet from any main building on an adjoining lot in a Residence District. Accessory buildings shall not occupy more than forty percent (40%) of the area of the required rear yard and, in the case of a corner lot, shall be located back of any required setback or specific building line. For side street yard regulations consult Sections 357.05 to 357.07.

(1) Within a main building, the office of a surgeon, physician, clergyman, architect, engineer, attorney or similar professional person residing in such main building and employing in the office not more than one nonresident office or laboratory assistant.

(2) Customary home occupation for gain carried on in the main building or in a rear building accessory thereto and requiring only customary home equipment; provided that no nonresident help is employed for that purpose, no trading in merchandise is carried on and no

personal physical service is performed and, in a Limited One-Family District or in a One-Family District, no sign or other outward evidence of the occupation is displayed on the premises.

(3) Agricultural uses, subject to the regulations of Section 337.25 and Section 347.02 regarding the keeping of farm animals.

(4) Private incinerators for the burning of refuse and garbage produced on the same premises, provided that the construction is such as to assure immediate and complete combustion and freedom from offensive smoke, ash, unburned particles and odors, and a permit therefor is granted by the Commissioner of Environment.

(5) Fences and walls, as regulated in Chapter 358.

(6) Garages and parking spaces for the occupants of the premises and, when the premises are used for other than residence purposes, for their employees, patrons and guests.

A. In a Dwelling House District the floor area of a private garage erected as an accessory building shall not exceed 650 square feet unless the lot area exceeds 4,800 square feet in which event the floor area may be increased in the ratio of one square foot for each twelve square feet of additional lot area.

B. In Multi-Family Districts, garages and parking spaces erected or established as accessory uses shall be subject to the restrictions specified in Sections 343.19 to 343.21 and Chapter 349.

(7) Garage Sale or other Residential Property Sales, as defined in Section 676B.01(a), as long as they conform to the provisions in Chapter 676B.

(8) Signs permitted in accordance with the requirements of Chapter 350.

(9) Any other accessory use customarily incident to a use authorized in a Residence District except that no use prohibited in a Local Retail Business District shall be permitted as an accessory use.

(b) *Accessory Building Erected Prior to Erection of Main Building.* An accessory building may be erected prior to the construction of the main building only if:

(1) The accessory building is erected on the rear half of the lot.

(2) The accessory building is so placed as not to prevent the practicable and conforming location of the main building.

(3) The main building is completed within two (2) years from the date of issuance of the permit for the accessory building.

Section 337.25 Agricultural Uses in Residential Districts

Agricultural uses in Residential Districts shall be subject to the following regulations and the regulations of Sections 347.02 and 205.02 regarding the keeping of farm animals.

(a) Permitted Accessory Structures. In addition to fences, as regulated in paragraph (b) of this section, a permitted agricultural use may be served by the following accessory structures: sheds, greenhouses, coops, cages, beehives, hoophouses, cold frames, barns, rain barrels, composting, farm stands as regulated in paragraph (d) of this section, and similar structures not exceeding fifteen (15) feet in height.

(b) Fences. Fences for agricultural uses shall be permitted in accordance with the regulations applicable to fences in Residential Districts, except that the following regulations shall apply where an agricultural use is the principal use in a Residential District.

(1) Front Yard and Other Street Yard. A fence located in a required front yard, side street yard or other street yard, shall not exceed four (4) feet in height and shall be either ornamental or black or dark green, vinyl-coated chain link.

(2) Other Locations. A fence located at or behind the setback line of a required front yard or other street yard shall not exceed six (6) feet in height and shall be either ornamental or chain link. Any open lot area between a fence and a street line shall be planted with grass or other vegetation.

(c) Setbacks for Structures. No permitted accessory structures to an agricultural use, other than fences and farm stands, shall be located in a required front yard or side street yard area line or within eighteen (18) inches of an interior side or rear lot line.

(d) Farm Stands and Sale of Produce. The sale of produce and the placement of farm stands shall be permitted only in accordance with the following regulations.

(1) Sale of Produce. Where such sales have been permitted by the Board of Zoning Appeals, agricultural products, plants, eggs and honey grown or produced on a property or within 1,000 feet of the subject property may be sold on the premises of an agricultural use in a Residential District if the agricultural use is the only use of the subject property or occupies at least seventy-five percent (75%) of the property or at least 4,000 square feet. In addition, foods prepared on site or off site may be sold if the principal ingredients are grown or produced on the subject property or within 1,000 feet of the subject property. No sales shall be made before 8 a.m. or after dusk. Food sales shall be licensed by the Cleveland Department of Public Health if such licensing is required in the City's Codified Ordinances.

(2) Farm Stands. Where a farm stand has been permitted by the Board of Zoning Appeals, any such farm stand located in a required front yard area in a One-Family or Two-Family District shall be removed from the front yard or stored inside a building on the premises during that time of the year when the garden or farm is not open for public use. Farm stands shall not occupy more than two percent (2%) of the subject property's land area and, in One-Family and Two-Family Districts, farm stands also shall not exceed 200 square feet in area on the subject property. A farm stand shall be set back at least eighteen (18) inches from any lot line.

(3) Board of Zoning Appeals Approval. No agricultural produce or related products may be sold from the property of an agricultural use and no farm stand for the sale of such products may be located on the property unless the Board of Zoning Appeals determines, after public notice and public hearing, that the farm stand and sales will meet a community need without adversely affecting the neighborhood. In making this determination, the Board shall consider, among others, the following factors:

A. the nature of nearby uses of land with respect to their sensitivity to the activity associated with farm stand sales,

B. the proximity of the farm stand to one-family and two-family houses,

- C. traffic volumes on the street on which the subject property is located,
- D. the availability of off-street or on-street parking to serve the farm stand use,
- E. the proximity of other farm stands serving the immediate area, and
- F. the maintenance of a substantially unobstructed view in the set back area which shall include a clear view through the farm stand above a height of three feet.

(e) *Signs.* Where an agricultural use is the principal use in a Residential District or occupies at least seventy-five percent (75%) of the property or at least 4,000 square feet, one sign shall be permitted on each street frontage identifying the agricultural use and listing hours of operations for market sales and contact information. Such sign shall not exceed four (4) square feet in area and, if freestanding, shall not exceed three (3) feet in height and shall be set back at least five (5) feet from all property lines unless the sign is placed on a permitted farm stand. No signs shall be permitted for an agricultural use that is an accessory use in a Residential District.

(f) *Composting.* Composting may be conducted on the premises of an agricultural use if limited to use on the subject property and if stored in a manner that controls odor, prevents infestation and minimizes run-off into waterways and onto adjacent properties.

(g) *Maintenance.* Any land devoted to agricultural use shall be well-maintained and shall be free of excessively tall weeds or grass. All accessory structures to an agricultural use shall also be well maintained.

(h) *Building Permits.* No Building Permit or Certificate of Occupancy shall be required for establishment of an agricultural use. A Building Permit shall be required for installation of a fence or for construction of a barn or other structure routinely requiring such permit, except that no Building Permit shall be required for cages, coops, beehives or similar structures that are not permanently attached to the ground or to another structure and do not exceed thirty-two (32) square feet in area nor eight (8) feet in height. No farm stand shall be installed without issuance of a Building Permit. The application for such Permit shall include the name, address and phone number of the operator of the farm stand; the length, width and height of the farm stand; a description of the type of produce to be sold from the farm stand; and the name of the property owner. If the applicant is not the property owner, the applicant shall include with the Permit application a written statement from the property owner authorizing the applicant to install and operate the farm stand.

(i) *Definitions.* As used in this section:

(1) "farm stand" means a temporary structure used for display or sale of produce as described in division (d)(1) of this section and that meets the requirements of this section.

(2) "subject property" refers to a parcel of land or two or more adjacent parcels of land in agricultural use.

City of Toronto Local Food Procurement Policy



STAFF REPORT ACTION REQUIRED

Local Food Procurement Policy and Implementation Plan

Date:	October 6, 2008
To:	Government Management Committee
From:	Richard Butts, Deputy City Manager Nancy Matthews, General Manager, Children's Services Division
Wards:	All
Reference Number:	P:\2008\Cluster B\TEO\GM08008

SUMMARY

On May 15, 2008 the Government Management Committee considered a staff report from the Deputy City Manager Richard Butts (report dated May 1, 2008) that recommended the establishment of a local and sustainable food procurement policy and implementation plan for the City of Toronto.

The staff report was submitted in response to Council's direction through the City's Climate Change, Clean Air and Sustainable Energy Action Plan to undertake a review of City procurement policies regarding the purchase of local food products. That direction was based on the premise that there is a reduction in greenhouse gas emissions when food is grown and consumed locally, as opposed to food imports that are transported greater distances from the field to the point of purchase.

The Government Management Committee deferred consideration of the item and requested a follow-up report that would provide additional information on certification procedures, identification protocols for local and non-local grown foods, and additional information on financial impacts.

This report responds to those requests from the Committee. It is recommended that the City embark on implementing a Local Food Procurement Policy in a phased manner in order to gain a better understanding and knowledge about the opportunities, financial implications and operational adjustments that may be required to incorporate a greater quantity of local food into its food service operations. The Toronto Environment Office will work with Children Services Division in piloting some specific strategies in 2009 to examine the implications of increasing the amount of locally grown food used in directly operated Childcare Centres where food is prepared on site.

Drawing from this experience, it is further recommended that the General Manager of Children's Services and the Director of the Toronto Environment Office report back prior to the 2010 budget process with an implementation strategy that provides further options for expanding the implementation to other centres and potentially other divisions in the City.

RECOMMENDATIONS

Deputy City Manager Richard Butts and the General Manager, Children's Services Division recommend that:

1. The Government Management Committee receive for information the report presented at its meeting of May 15, 2008 entitled, "Proposed Local and Sustainable Food Procurement Policy and Implementation Plan";
2. City Council adopt a Local Food Procurement Policy in order to reduce greenhouse gas and smog causing emissions generated by the import of food from outside of Ontario. The Local Food Procurement Policy will establish:
 - (i) that it is the policy of City Council to progressively increase the percentage of food being served at City owned facilities or purchased for City operations from local sources;
 - (ii) that "local" is defined as food that is grown in the Greater Toronto Area, the Greenbelt of Ontario and other regions of Ontario; and
 - (iii) that a phased approach be used for the initial implementation of the Local Food Procurement Policy, with Phase I to be undertaken by Children's Services;
3. A new and enhanced budget request of \$15,000 be submitted by the General Manager of Children's Services as part of the 2009 Operating Budget process to pilot increasing the purchase of some locally produced foods in 2009;
4. The Director of the Toronto Environment Office and the General Manager of Children's Services report back prior to the 2010 budget process on the outcome of the 2009 implementation phase, including an evaluation of the approach and the potential financial implications of applying this model to other divisions in the City of Toronto; and
5. The Director of the Toronto Environment Office report on the ongoing policy development work and an action plan for City-wide implementation of the Local Food Procurement Policy prior to the 2010 budget process

Financial Impact

The 2009 impact of implementing the first phase of a Local Food Procurement Policy is a \$15,000 gross and net increase to Children's Services 2009 Operating Budget if the new and enhanced request by the General Manager, Children's Services is approved as part of the 2009 Operating Budget Process.

Options for expanding the implementation of the policy will have further financial implications, which will be reported as part of the implementation strategy.

The Deputy City Manager and Chief Financial Officer has reviewed this report and agrees with the financial impact information.

DECISION HISTORY

In 2001, the City of Toronto adopted unanimously the *Toronto Food Charter*, a proclamation stating City Council's commitment to food security and that every Toronto resident should have "access to an adequate supply of nutritious, affordable and culturally acceptable food". Included in the Toronto Food Charter is also a commitment to "adopt food purchasing practices that serve as a model of health, social and environmental responsibility" (http://www.toronto.ca/food_hunger/pdf/food_charter.pdf).

At its meeting of July 16 – 19, 2007, Council unanimously adopted the Climate Change, Clean Air & Sustainable Energy Action Plan: Moving from Framework to Action - <http://www.toronto.ca/legdocs/mmis/2007/cc/decisions/2007-07-16-cc11-dd.pdf>. Included in that Action Plan was Recommendation 5d:

- "to establish an Enviro-Food Working Group to develop and implement actions to promote local food production, **review City procurement policies**, increase community gardens and identify ways to remove barriers to the expansion of local markets that sell locally produced food. (emphasis added)"

At its meeting of May 15, 2008 the Government Management Committee considered a report recommending a Local and Sustainable Food Procurement Policy. The Committee deferred consideration of the report and requested that a report be prepared for its July 2008 meeting reporting on:

- mechanisms to certify locally grown foods;
- identification of food origins;
- the estimated carbon emission reductions associated with a local food procurement policy; and
- determining the financial costs of a local food procurement policy and its implementation.

ISSUE BACKGROUND

There are significant environmental effects associated with the requirement and provision of food. Some research suggests that roughly 30% of the world's pollution can be traced to food production, processing, packaging, transportation, preparation and disposal. From a climate change perspective, there is large use of carbon-based fossil fuels in the production of fertilizers and pesticides, the machinery used in food production and processing and in transporting food around the world.

There are a number of other reasons for being concerned about our food systems as outlined by Toronto Public Health in its recent discussion paper, entitled "*State of Toronto's Food*" (<http://www.toronto.ca/legdocs/mmis/2008/hl/bgrd/backgroundfile-13560.pdf>). More recently the Metcalf Foundation published a discussion paper, "*Food Connects Us All: Sustainable Local Food in Southern Ontario*", which outlines the major economic, environmental and health factors of concern (<http://www.metcalffoundation.com>). These include:

- climate change and greenhouse gas emissions associated with food transportation and production;
- harmful effects of agricultural chemicals, in particular pesticides and fertilizers;
- the long term effects of large scale monocultures; and
- increased reliance on imported food and food security issues related to breaks in the food chain due to emergencies or natural disasters.

COMMENTS

1.0 MECHANISMS TO CERTIFY LOCALLY GROWN FOOD

One of the challenges faced in tracking down the origin of food products, besides the complexity of the food system, is the fact that there is no organization that certifies food products as being produced in Ontario. For fresh fruits and vegetables there is the Foodland Ontario label, but this is not a formal certification process.

There is a certification process managed by Local Food Plus (LFP) but it requires farmers and food processors to comply with its guidelines around sustainable production practices. Currently LFP has 70 farmers and producers certified and some of that certified product may actually be in the supply chain for City Operations. The first report (<http://www.toronto.ca/legdocs/mmis/2008/gm/agendas/2008-05-15-gm14-ai.htm>) prepared for the May 2008 meeting of the Government Management Committee meeting provides a detailed overview of LFP and its certification process. More information is also available about LFP on their website www.localfoodplus.ca.

A more recent mechanism that may enable the identification of locally produced meat and poultry is the "Homegrown Ontario" brand that was launched in Fall 2007. It is an alliance between Ontario Pork, the Ontario Veal Association, the Ontario Sheep Marketing Agency, Turkey Farmers of Ontario and the Ontario Independent Meat

Processors. Their mandate is to brand and promote Ontario-produced meat and poultry. Currently, Homegrown Ontario has 47 authorized suppliers (<http://www.homegrownontario.ca/index.php>).

2.0 IDENTIFICATION OF FOOD ORIGINS

One significant challenge that is faced in tracing the origins of food is linked to current Federal Government regulations on labelling. Currently, packaged or processed foods where at least 51% of the product was processed in Canada can be labelled as ‘Made in Canada’. The Federal Government is currently reviewing these regulations and is considering moving to regulations that redefine the “Product of Canada” and “Made in Canada” food labels to better reflect the true origins of products (http://www.healthycanadians.ca/pr-rp/cfli-icepa_e.html). Notwithstanding this review and possible regulatory changes, this will not assist in verifying local food products from Ontario.

Another challenge in this area is that suppliers have historically not maintained long term records of where their produce originates from. While many smaller suppliers are able to anecdotally provide information on the origins of their products there is no requirement or system of records maintenance.

3.0 ESTIMATING CARBON EMISSION REDUCTIONS ASSOCIATED WITH A LOCAL FOOD PROCUREMENT POLICY

With the adoption of the Climate Change Action Plan, City Council set a very aggressive and progressive target of wanting to achieve an 80% reduction in greenhouse gas emissions against 1990 levels by 2050. Achieving that target means taking action on all sources of emissions, including those associated with food production, transportation, processing, packaging and disposal.

3.1 Transportation & Food Miles

In 2007, the City completed its first comprehensive inventory of greenhouse gas and smog causing emissions. Transportation was found to account for an estimated one-third of the emissions, with emissions associated with the use of diesel fuel representing a significant portion of the transportation related emissions.

The global food system is extremely complex and in North America the majority of the food production and processing occurs some distance from where the eventual consumer lives and buys their food. The external environmental costs associated with the current global food system, in terms of production, transportation, processing and storage are becoming better known and there is a growing consumer desire for food that is produced locally because of the negative environmental and local community impacts of the existing global food system.

For example a recent Ipsos Reid survey (<http://www.ipsos-na.com/news/pressrelease.cfm?id=3298>) found that over 40% of Canadians have a preference for locally produced food and they are doing it for local economic, environmental and product quality reasons.

In the United Kingdom, a study prepared for the Transport 2000 Trust reviewed research papers prepared for the national government that estimated that agriculture's contribution to the United Kingdom's (UK) greenhouse gas emissions at 7.5% to 12%. Another report prepared for the UK Government found that food transport produced 19 million tonnes of carbon dioxide in 2002 representing just over 3% of the total annual UK carbon dioxide emissions and almost 9% of the total emissions coming from transportation sources.

Another paper, prepared by the Leopold Center at Iowa State University, examined the question of would there be transportation fuel savings and reduced emissions if more food was produced and distributed in local and regional food systems in Iowa (<http://www.leopold.iastate.edu/pubs/staff/ppp/index.htm>).

The Leopold study calculated the fuel use and emissions to transport just 10% of the consumption of 28 fresh produce items in the state of Iowa. Comparing the conventional global food system to an Iowa-based regional system, they found that the conventional system used 4 to 17 times more fuel and released 5 to 17 times more emissions than the Iowa-based regional system, depending upon the system designs and truck type. They concluded that growing and transporting 10% more of these 28 fresh produce items for Iowa consumption in an Iowa-based regional food system will result in an annual reduction in greenhouse gas emissions of 6.7 to 7.9 million pounds. While this is a relatively small reduction it is an estimate that is based on less than 1% of the total Iowa food and beverage consumption.

Here in Ontario, a study prepared by the Region of Waterloo Public Health Department, examined the average distances travelled of 58 imported commonly eaten foods, which can all be produced within Waterloo Region. This study found that the average distance traveled for the top ten items (beef, fresh pears, lettuce, fresh tomatoes, fresh potatoes, fresh peppers, fresh apples, onions, cheese, and carrots) was almost 4,500 kilometres and this was estimated to account for about 52,000 tonnes of greenhouse gas emissions annually.

In contrast, if the same food items were all sourced from Waterloo Region or southwestern Ontario the average distance traveled would be 30 kilometres, generating an estimated 2,000 to 3,000 tonnes of greenhouse gas emissions annually. This represents a reduction of at least 49,000 tonnes in greenhouse gas emissions, the equivalent of taking approximately 16,000 cars off the road (<http://chd.region.waterloo.on.ca/web/health.nsf/4f4813c75e78d71385256e5a0057f5e1/54ed787f44aca44c852571410056aeb0!OpenDocument>).

The average household generates around five tonnes of greenhouse gas emissions per year. The study of Waterloo Region estimated that by making a shift for the examined products to locally produced food, an average household would reduce its emissions by 0.281 tonnes. This represents about one-quarter of the emission reduction necessary by

each household to achieve Toronto's short term target of a 20% reduction in greenhouse gas emissions by 2020.

These studies, among others, highlight that a significant reduction in greenhouse gas and smog causing emissions can be achieved by taking action to reduce the distance food travels and that if Toronto is to achieve its emission reduction target of 80% by 2050 action is required on this significant source of emissions.

3.2 Food Production & Processing

While reducing the distance food travels can help reduce greenhouse gas and smog causing emissions, there are often greater emissions associated with agricultural production, food processing and refrigeration.

In the review of literature prepared by the Leopold Center at Iowa State University, they identified research that tracked the energy use in the entire food system in the United States. That research identified that the food system accounts for almost 16% of the total U.S. energy consumption. Table One below highlights that within the food system, transportation accounts for roughly 11% of the energy use and agricultural production accounts for over 17%.

Table One: Energy Use in the U.S. Food System	
Sector of the Food System	Average Energy Use (percent)
Food Production	17.5%
Food Processing	28.1%
Transportation	11.0%
Restaurants	15.8%
Home Preparation	25.0%
Note: The U.S. Food System is estimated to account for 15.6% of all energy use in the United States.	
Source: Cited in " <i>Food, Fuel and Freeways</i> " prepared by the Leopold Center at Iowa State University. Original source, " <i>Energy Use in the Food System</i> " prepared by Center for Integrated Agricultural Systems, University of Wisconsin-Madison.	

These results are similar to a review of the literature prepared by the National Sustainable Agriculture Information Service which identified studies where transportation accounted, on average, for 14% of the energy use in the food system and food production 21% and food processing and packaging 23% (http://attra.ncat.org/new_pubs/attra-pub/PDF/foodmiles.pdf?id=other) in the United States.

Promoting sustainable agricultural practices and food processing activities, which includes practices such as minimized use of petroleum based fertilizers and pesticides and reduced use of packaging can also help reduce the greenhouse gas emissions associated

with the food system. Identifying and certifying food production and processing practices that are sustainable and quantifying the emission levels with those practices is difficult.

What these and other studies highlight is that the current global food system does contribute significantly to climate change and smog and that the distance food travels does consume a considerable amount of energy and therefore contribute to emissions.

Local Food Plus (LFP) does certify food producers and processors as following sustainable practices but it is still too early to effectively quantify what are the emission reductions associated with those certified practices. Until the LFP or a similar certification process for sustainable practices is more mature it is not recommended that sustainable be included in a Local Food Procurement Policy for the City of Toronto.

4.0 IDENTIFYING THE COST IMPLICATIONS OF CITY DIVISIONS BUYING LOCAL

A number of City Divisions provide food to clients on a daily basis, either directly or through food concessions. The five major divisions are: Shelter, Support and Housing Administration, Long Term Care Homes and Services, Parks, Forestry and Recreation, Facilities and Real Estate and Children's Services.

The City's food service operations are complex. In the past none of the operations has tracked the origins of food. In order to move forward with the direction given by the Government Management Committee, Children's Services agreed to take the lead in assessing the extent to which origin of food could be identified and to begin identifying cost implications and opportunities to increase the amount of locally grown foods.

A case study approach was taken and can be found in *Appendix A: Increasing the Supply of Locally Produced Food Utilized in Municipal Child Care Services*.

4.1 Summary of Key Findings

Children's Services Division directly operates 57 child care centres. There are a variety of food service models utilized across the centres, ranging from external catering to internal catering to on-site preparation for snacks and lunches.

To examine the extent to which the division can identify origin of food, and then identify cost implications and opportunities to increase the amount of locally grown foods, the on-site food preparation model was selected.

This model is utilized in 37 child care centres and represents about \$1.3 million of the \$2.2 million food budget.

Key findings of this case study review are as follows:

- Currently, at least 20% or \$260,000 of the food budget in the 37 sites is being spent on items verified as locally produced. This includes mainly dairy, meat and poultry products.
- 53% of the food budget in the 37 sites goes to purchase items for which more time and research is required to identify the origin of the food items or there is no current means to verify whether they are locally sourced.
- 5% of the food budget is allocated to cheeses, fresh fruits and vegetables that are currently non-locally sourced, but are produced in Ontario. There is an immediate opportunity to change the purchasing practices related to these foods to increase the percentage of locally sourced foods in 2009.
- 22% of the food budget is allocated to products that are produced non-locally and which can not be produced in Ontario.

4.2 Immediate Opportunities to Increase the use of Local Food

Fruits and Vegetables

The supplier of fruits and vegetables was unable to provide information on the current level and cost of locally grown produce used in Children's Services operations. Given the lack of information, an analysis of publicly available data from 'Agriculture and Agri-Foods Canada' (a federal agency) was undertaken to assess, generally speaking, the price differences between local and non-local produce for some commonly used commodities.

This resulted in the conclusion that the price difference between local and non-local produce for nine commodities (apples, potatoes, tomatoes, carrots, onions, cucumbers, sweet peppers, lettuce and pears) is relatively small and varies depending on time of year and availability. For five of the products examined (carrots, potatoes, apples, pears and onions) the data suggests that locally produced products are the lowest cost year round. For the other four products (tomatoes, cucumbers, sweet peppers and lettuce), there is a cost increase impact of shifting exclusively to local purchasing of these products. Based on current menu planning and purchasing volumes, the estimated annual cost increase of this shift in the 37 sites would be \$15,000.

Cheese products

Currently many of the cheese products utilized by Children's Services are produced in Quebec and Saskatchewan. Investigations by the Food Distributor and City Staff have found a potential Ontario producer of some cheese products at a similar cost.

4.3 Steps Forward

2009 Opportunities

Building on the results of the Children's Services case study, Children's Services, through its Municipal Childcare Services Division (MCCS), have offered to begin

phasing in the implementation of a Local Food Procurement Policy in the 37 directly operated child care centres that have an in-house food preparation model. For these 37 centres, there are 2 strategies that can be pursued in 2009 to increase the percentage of the budget allocated to locally produced foods. The first is requesting the supplier ensure the purchase of locally produced fruits and vegetables and cheeses where there is no cost difference and the quality meets operational needs. Based on the analysis of the publicly available data, and an investigation of Ontario suppliers for cheese products, it is estimated that the Division could increase its portion of the budget used for locally purchased food in those 37 child care centres by 5%.

For those vegetables that are available year round, but are more expensive when purchased locally, it is estimated that an additional investment of \$15,000 (gross and net) to the Children's Services food budget for the 37 child care sites would result in an additional 3% of the existing food budget being allocated to locally purchased food in those sites. It is therefore recommended that a new and enhanced budget request of \$15,000 be submitted by the General Manager of Children's Services as part of the 2009 Operating Budget process to pilot increasing the purchase of some locally produced foods in 2009.

Areas Requiring Further Review

Beyond these initial steps identified for 2009, there is further work that needs to be done before a more comprehensive implementation plan can be recommended. For example, the options Children's Services is proposing for 2009 need to be evaluated to ensure that the assumptions on which they are based hold, given that proxy measures have had to be used in the absence of specific information on food origin. As well, a more rigorous assessment of the financial implications of these recommendations needs to be undertaken prior to recommending implementation in other divisions. Additionally, strategies associated with other food preparation models need to be pursued.

In addition there is policy work that needs to be conducted to support development of further implementation options. The Children's Services case study revealed that the standardized identification of food origin and the related tracking and monitoring is in its infancy. Further investigations which audit and map out the food supply chain, and develop methodologies and standards for reporting are required. The Toronto Environment Office will continue exploring this in the context of developing an implementation plan over the next year.

There is a relationship between the development of a Local Food Procurement Policy and the recent direction by the Toronto Board of Health to the Medical Officer of Health to develop a Toronto Food Strategy (<http://www.toronto.ca/legdocs/mmis/2008/hl/hgrd/backgroundfile-13560.pdf>). Staff from Toronto Public Health have been engaged in the internal working group for the Local Food Procurement Policy and staff from Toronto Environment Office will be engaged in the process of developing the Toronto Food Strategy. These two initiatives will continue to work together to inform each process and ensure policy alignment.

5.0 CONCLUSIONS

This report responds to the information requests on the part of the Government Management Committee regarding local food procurement, which are summarized as follows:

Committee's Information Request	Response
Mechanism to Certify Locally Grown Foods.	No formal method is in place to certify locally grown foods.
Identification of Food Origins.	Working with suppliers the City will be able to better track and quantify what percentage of the food it procures is local and non-local.
Estimated Carbon Emission Reductions.	Numerous studies have identified significant reductions in carbon emissions linked to local food procurement policies and associated programs.
Financial costs of a local food procurement program.	While there are opportunities to increase by 5% the amount of locally produced food at essentially no cost. With an increase of about \$15,000, Children's Services estimates it can further increase the amount of locally produced food by about another 3%. These two actions would increase the amount of the budget allocated to locally produced food from the current estimated 20% to about 28% in one year.

Based on the research findings summarized above and consultation with stakeholders, this report recommends that City Council approve the initiation of a Local Food Procurement Policy for the City of Toronto with a phased approach, beginning with Children's Services.

A Local Food Procurement Policy provides official support from the City to the larger effort occurring in Toronto, the GTA and North America to reduce greenhouse gas emissions associated with food transportation in balance with a need to contain operating costs.

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ATTACHMENT

Appendix A: Case Study – Children's Services Division: Increasing the Supply of Locally Produced Food in Municipal Child Care Services.

Appendix A: Case Study

Children's Services Division Increasing the Supply of Locally Produced Food in Municipal Child Care Services

Climate Change Clean Air and Sustainable Energy Action Plan

At its meeting in May 2008 the Government Management Committee requested Deputy City Manager, Richard Butts to provide additional information about certification procedures, identification protocols for local and non local foods, and financial impacts.

For illustrative purposes the Toronto Environment Office (TEO) and Children's Services Division agreed to work together to:

- determine to what extent the origins of food being used in a number of municipally operated child care programs can be identified;
- establish baseline information about locally grown foods currently being used in them;
- propose a mechanism for increasing the amount of locally grown foods being used in municipally operated child care programs year over year; and
- consider the financial implications of such increases.

Children's Services Division

Children's Services is designated as the City's "child care service system manager" under provincial legislation and as such has responsibility for planning and managing a broad range of child care services including [fee subsidy](#), wage subsidy, [family resource centres](#), [special needs resourcing](#) and summer day camps. The Children's Services Division also directly operates [57 child care programs](#) and one home child care agency through its Municipal Child Care Services Unit. In addition Children's Services Division has service contracts with 657 child care centres and 10 home child care agencies that provide child care to families with young children. These agencies have a total licensed capacity of 55,000 spaces. At present the Children's Services Division provides 24,000 fee subsidies annually and there are over 14,000 children on the waiting list. For 2008, the gross operating budget for Children's Services was just under \$360 million.

Municipal Child Care Services

Municipal Child Care Services (MCCS) provides services to families and communities at risk. MCCS operates 57 child care centres providing care for up to 3000 children and a Home Child Care Agency which provides care for up to 1,000 children. MCCS offers integrated and inclusive programs providing a full range of before and after school, part-time and full-time care.

MCCS was selected to work with the Toronto Environment Office to develop a case study for a number of reasons:

- the food distribution contract was recently awarded (April 2008) through a request for Proposal (RFP) process;
- the successful vendor has contracts with other City divisions; and

- the successful vendor confirmed in their proposal that: ***“they have the flexibility to adjust as required to any potentially emerging City policies on purchasing local foods”***.

MCCS has recently worked in partnership with Toronto Public Health to develop a new Nutrition Criteria for Municipal Child Care Services. This has led to the removal of products with artificial trans-fats, an increase in the servings of whole grains, increased use of meat alternatives and the substitution of whole fruits and water for fruit juices. The criteria also include reference to the preferred purchase of local foods: *“A variety of vegetables and fruits will be chosen with an emphasis on in season products. Whenever possible, Ontario products will be purchased”*.

Overview of Food Services in Municipal Child Care Services

Food Services is an important part of the program provided by Municipal Child Care Services (MCCS). MCCS provides lunches and snacks daily. Menus offer a variety of nutritious foods that are planned to meet the requirements of Ontario Day Nurseries Act, City of Toronto Children’s Services Operating Criteria, and incorporates the guidelines of Canada’s Food Guide. MCCS Nutrition Unit also monitors and implements directions coming from Federal and Provincial reviews and task forces where appropriate. The food service operation is run in accordance with the Ontario Health Promotion and Protection Act for Food Premises.

Menus consider nutrition standards, needs of children, equipment and storage, staffing, seasonal availability of foods and food safety requirements. The menus are adapted for different age groups, different program types and individual needs of children with allergies, intolerances and sensitivities. The meals and snacks are also sensitive to the faiths and cultures of children and their families. About 20% of all children in care have special dietary needs.

In 2008, MCCS budgeted \$2.2 million for food purchases. This amount does not include salaries, kitchen maintenance, appliances and upkeep. If these were included, total costs would be about \$5 million per year.

Currently there are four food service delivery models Children’s Services utilizes. They are summarized in Table 1.

Table 1: Current Food Services Models for Municipal Child Care Services		
Type	Number of Centres	Description
Preparation on-site	Thirty-seven	For these child care centres, the Division contracts with a food distributor to provide weekly food supplies from which snacks and meals are prepared.
Catered – Shelter, Support & Housing Administration	Three	These child care centres are located in City operated hostels and food services are catered through the kitchens in those hostels.
Catered – Long Term Care Homes & Services	Three	These child care centres are located in City operated long term care homes and the food services are catered through the kitchens in those homes.
Catered – External	Fourteen	For those child care centres with limited kitchen facilities, an external caterer is contracted to provide fully prepared food delivered on a daily basis.

For the purposes of the case study MCCA elected to evaluate the “preparation on-site” model. These centres take up about \$1.3 million of the \$2.2 million annual food budget.

Approach to Information Gathering

Throughout June and July, staff from the Toronto Environment Office (TEO) worked closely with staff in MCCA to establish a baseline for use of local products in MCCA operations where food is prepared on site. Steps included:

- mapping out the business processes for menu preparation, food ordering and on-site food preparation;
- working with the current food distributor to determine which suppliers the food is purchased from;
- analyzing food expenditures by category and overall budget;

- tracking food purchased by supplier and site for the period of May 2007 until April 2008;
- determining if the origins of food items being purchased could be verified by suppliers;
- reviewing existing research including reports by the Toronto Food Policy Council; and
- analyzing data and findings.

Findings

Food Distributors and Suppliers

The distributor has confirmed that they deal with over 600 manufacturers and suppliers to supply all the products they sell. For the 37 child care centres they are sourcing over 242 products from 58 different suppliers and manufacturers (Attachment 1). Many of these suppliers and manufacturers in turn deal with another set of smaller suppliers to obtain their ingredients, thus reflecting the cascading nature of the entire food procurement process. Staff prioritized food suppliers to be contacted based on budget expenditures and type of food provided.

Food Expenditures by Category

Table 2 depicts an analysis of food expenditure by food category over a twelve month period. It highlights that 68% of the food budget is for expenditures in four areas: prepared entrees for the lunches, fresh fruits, processed grain products and milk.

Table 2: Annual Budget Expenditure by Food Category, May 2007 to April 2008 for the 37 directly operated child care centres with on-site food preparation			
Food Category	Annual Expenditure	% of Total Annual Budget	Number of Suppliers
Vegetables – Frozen	\$28,409	2%	1
Vegetables – Fresh	\$43,669	3%	1
Vegetables – Canned	\$9,693	1%	4
Fruits – Canned	\$55,979	4%	6
Fruits – Fresh	\$171,620	13%	1
Fruits – Frozen	\$2,760	0%	1
Egg Products	\$32,251	2%	2
Milk Products (Milk, Yogurt, Ice Cream)	\$171,404	13%	2
Dairy Products (Cheese)	\$70,004	5%	4
Prepared Meats (meatballs, deli meats)	\$118,262	9%	4
Processed Grain products (Breads, cereals, flour, rice, muffin mixes)	\$207,570	16%	13
Condiments & Sauces (sauces, salad dressings, oils, sugar, salt, spices)	\$75,887	6%	18
Prepared Entrees	\$336,416	26%	6
Juices (tetra packs for bag lunches)	\$21,714	2%	3
TOTAL	\$1,345,637	100%	

Food Origins

At present there is no reliable approach to identifying food origins in a consistent way. This becomes even more challenging when food products contain multiple ingredients as is the case with prepared entrees. Prepared entrees have on average 10 ingredients per product. Although they may be manufactured in Ontario, the origins of ingredients in the entrées is not apparent.

In order to begin to identify the origins of food used in MCCS programs, 30 of the 58 known suppliers were contacted. A number of questions designed to elicit information about ingredients of their products and where these foods come from, were asked. (Attachment 2). Only one supplier of significance was unwilling to provide information. This supplier took the view that there are too many variables at play to commit to a definitive number. The supplier has confirmed that fresh produce is purchased from local growers when quality, price and availability warrant.

Based on this information, Table 3 provides a summary of what has been learned to date about food origins.

Table 3: Food Origin expressed as a % of Annual Food Budget			
Food Origin	Types of Food	Percentage of Total Annual Budget	Annual Expenditure
Locally sourced and grown in Ontario	Milk, eggs, most meats	20%	\$260,000
Non-locally sourced and cannot be produced in Ontario	Grain products such as rice, fruits, such as bananas, pineapples, oranges, kiwi	22%	\$286,000
Unknown at this time	Primarily prepared main courses for the lunches & Fruits and Vegetables	53%	\$689,000
Non-locally sourced and are produced in Ontario	Cheeses, fresh fruits and vegetables	5%	\$65,000

Based on budget allocations, it can be estimated that for the 37 child care centres examined, at least 20% of the food budget is invested in locally sourced products such as milk, eggs, poultry products and most meat products.

It is also clear that a significant percentage of food is sourced from outside Ontario. In most cases such products cannot be grown or can not be easily grown in Ontario. This

includes some fruits and grain products such as rice and processed grain products which rely upon grains grown in Western Canada. These food products represent 22% of the food budget.

Table 3 also indicates that 53% of the food budget is currently spent on products the source of which is difficult to determine. This includes prepared entrees as well as some fresh and processed fruits and vegetables. In these cases, suppliers suggested that a percentage of food products and produce were likely to have been locally produced but in the absence of adequate evidence were not willing to estimate. Suppliers have indicated a willingness to work with MCCS going forward to map food origins and to gather better information about what local food producers can offer.

Based on the information that is currently available, MCCS will assume a baseline of 20% locally sourced foods (based on budget expenditures). The review of food origins suggests there are three areas where the level of local food purchased could be increased and these include fresh fruits and vegetables, cheese products, and prepared entrees.

Opportunities for Increasing the Supply of Locally Produced Foods

MCCS proposes a three pronged strategy to increasing the amount of locally grown foods included in its menus:

- 2009 – provide direction to suppliers to choose Ontario grown produce when available considering price and quality and be purchased within existing budget resources, resulting in an estimated increase of 5% over established current baseline of 20%.
- 2009 – conditional on approval of forecast cost increases, provide direction to suppliers to purchase Ontario grown produce such as tomatoes, cucumbers, green peppers and lettuce when on menu throughout the year, resulting in an additional increase of 3%.
- 2009 and beyond- in partnership with the TEO, move forward in a phased way to define the nature of the policy, establish strategies, confirm benchmarks and set reasonable targets for increasing the amount of locally sourced foods being offered in municipally operated child cares centres.

Implementing the Strategy

1. Provide direction to suppliers to choose Ontario produce when available, of good quality and affordable

The primary supplier of fresh vegetables and fruits has indicated a willingness to work with MCCS to track food origins over time and costs implications. Already some information about purchasing patterns and volume is beginning to emerge. Attachment 3 provides a sample of fresh fruit and vegetable purchases over a twelve month period.

In general the cost of local food is generally perceived to be higher and suppliers identify that as a barrier to purchasing. However, data provided by Agriculture and Agri-Foods Canada on monthly average price comparisons of fresh Ontario Fruits and Vegetables throughout the year to those produced in other areas, suggests that this may not be accurate (sample of data can be seen in Attachment 4). In order to test this assumption MCCS compared seven types of fruits and vegetables that are commonly found in its menus with Agriculture and Agri-Foods Canada information for the same products over the same period of time.

Table 4: Monthly Price Comparisons for Fresh Fruits and Vegetables Currently on the Menu for Children's Services, May 2007 to April 2008^{1, 2}		
Food Product	Local vs. Non-Local Pricing	Additional Comments
Topped Carrots	Locally produced was the lowest cost all 12 months of the year.	
Cucumbers	Locally produced was the lowest cost, except for the three months of December to February.	If MCCS was to purchase local throughout year there is an estimated 6% increase or \$500.
Potatoes	Locally produced was the lowest cost, except for the three months of July to September.	During these three months Children's Services did not purchase any potatoes.
Apples	Locally produced was the lowest cost for all 12 months of the year.	Note: The price differences were very small during June to August.
Tomatoes	Non-locally produced was the lowest cost for all 12 months of the year.	If MCCS was to purchase local throughout year there is an estimated 45% increase or \$5,000.
Onions	Locally produced was the lowest cost, except for September and October.	Price differential for these two months was small.
Pears	Locally produced was the lowest cost for June to November.	

¹ Source: Agriculture and Agri Food Canada: Monthly Summary of Daily Wholesale to Retail Market Prices

² Data utilized for this assessment only provides an indication of pricing and costs. It does not take into consideration other factors, which influence product selection, such as quality, availability and pre-existing supply contracts.

In addition to fruits and vegetables, an opportunity exists to consider the origins of the cheese products used on menus. Currently many of these products used by MCCS are produced in Quebec and Saskatchewan. Investigations by the food distributor and City staff have found a potential Ontario producer of some of the cheese products at a similar cost to those produced in Saskatchewan. Potential Ontario producers have been identified for other cheese products, but estimated price quotations have not been provided. MCCS proposes to work with the distributor to source locally produced cheese where available and within existing resources.

Based on this information as well as the analysis of produce purchasing patterns MCCS and in discussion with suppliers, it is estimated that this would result in an increase of about 5% locally produced.

2. **Provide Direction to suppliers to purchase a number of products locally when they are available regardless of cost**

The Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) “Fruit and Vegetable Availability Guide” suggests that other produce that is regularly used in MCCS programs such as cabbage, cauliflower, celery, lettuce, parsnips, spinach, peaches are available locally at different times of the year. For example lettuce is available year round while peaches are available in July and August only (Attachment 5).

Table 5 outlines the potential cost implications of moving in this direction for four products that are regularly found on MCCS menus and that are available throughout the year according to data from OMAFRA and Agriculture and Agri-Foods Canada (Attachments 4 and 5).

Table 5: Potential Cost Implications of Purchasing Local Year Round Regardless of Cost	
Food Product	Potential Cost Increase if Purchased Year Round Greenhouse
Tomatoes	45% or based on volume used \$5,000 per year
Cucumbers	6% or based on volume used \$500 per year
Sweet Peppers	60% or based on volume used \$6,000 per year
Lettuce	60% or based on volume used \$3,200 per year

If MCCS is to proceed with a shift to exclusive local purchasing of these four products the budget implication for 2009 is estimated at \$15,000.

Moving beyond this will most likely entail further budget implications and a review of the options and opportunities will constitute the third phase of this work.

3. **In partnership with the TEO move forward in a phased way to define the nature of the policy, establish strategies, confirm benchmarks and set reasonable targets for the next phase of implementation in Toronto Children's Services**

Additional opportunities may exist to work with the manufacturers of prepared entrees to determine the origins of the ingredients used. Toronto Children's Services proposes to work closely with the current manufacturer of entrees in the upcoming year to identify opportunities where locally produced ingredients can be increased.

Attachment 1

Supplier and Food Products³

Supplier	Food Product Category	Specifics
A. Lassonde Inc	Juices	'McCain' Apple, Orange
Alasko Frozen Foods Inc.	Frozen Vegetables	Broccoli, Carrots, Beans, etc.
Aliments Mt. Rouge	Juices	Nat. Best Apple, Orange
B&A Bakery	Processed Grains	Muffins, Bagels, Buns, Breads
Bamfords Produce	Fresh Fruits & Veg.	Variety
Bonduelle Canada Inc.	Canned Vegetables	Beets, Beans
Burnbrae Farms	Egg Products	Omelette, Egg Pattie
Chapmans Cream Ltd.	Dairy Products	Ice Cream
Choice Children's	Processed Grains	Cake
Conagra Grocery Products	Processed Food	Tomato Sauce
Dare Foods Ltd	Processed Grains	Cookies, Rusk
Derry Milk Ltd. & Dairyland	Milk & Dairy products	Milk, Cream, Cheese
Dessertcraft Food	Canned Fruits	Fruit Salad
Donmar Foods Inc.	Processed Grains	Vegetable Stock
Dover Flour Mills	Processed Grains	Flour
Elmira Poultry	Processed Meat	Turkey Schnitzel
Ellen's Health Food	Processed Meat	Teriyaki Chichen
Enroute Imports	Processed (Other)	Canola Oil
Gaylea Goods	Milk Products	Milk, yoghurt
General Mills	Processed Grains	Cereal
Goldenboy Foods Ltd Innovative Foods Ltd Goldengate	Processed (Other)	Margarine (O.Gold/Crystal)
Goudas Food Products	Canned Fruits & Veg.	Variety
Handi Foods	Processed Grain	Pita Bread
Harvest Pac Products	Processed (Other)	Pasta/Pizza Sauce
Italpasta	Processed Grain	Pasta
ITWAL Ltd	Processed Meat	Heinz Baby Food
Janes Family Foods Ltd	Processed Meat	Pollock Fillets
Kellogs	Processed Grain	Cereal
Kraft General Foods	Processed (Other)	Salad Dressing
L.H. Gray and Son Ltd	Egg Products	Eggs
Leahy Orchards	Canned Fruits	Applesauce
Lumsden Brothers	Canned Vegetables Processed Grain	Heinz Baby Food Cereal, Oatmeal;
Lynch Food	Processed (Other)	Cranberry sauce Cocoa powder

³ List of Suppliers and Food Provided for the Period of May 2007 - April 2008

Supplier	Food Product Category	Specifics
Macgregor	Processed Meat	Meatballs
Mantab Inc.	Processed (Other) Canned Fruits	Lemon Juice Applesauce
McCain Foods	Juice	Apple, Orange
Olymel and Company Ltd	Processed Meat	Turkey Schnitzel
Pantry Shelf Food Corp	Canned Fruits Processed Meat	Salad, Pears Salmon
Pepsi QTG Canada	Processed Grain	Muffin Mix
Phoenicia Products	Processed (Other)	Lemon Juice seasoning
Private Recipes	Pre-prepared meals	Variety
S&G Products	Processed (Other)	Relish
Saputo Canada cheese	Dairy Products	Cheese
Sara Lee foodservice Ltd.	Processed (Other)	Coffee
Select Food Products	Processed (Other)	Salad Dressing
Sepps Gourmet Food	Pre-prepared Meal	Pancakes, Waffles
Shafer Haggart	Canned Fruits Processed Meat	
Shashi Foods Inc.	Processed (Other)	Spices
Siena Foods	Processed (Other)	Roast Beef, Turkey Breast, Chicken Breast
Solis Mexican Foods	Processed Grain	Tortillas
Summerfresh Salads	Processed (Other)	Dips
Redpath Sugar	Processed (Other)	Sugar
Treasure Mills	Processed Grain	Oatmeal, Cookies. Banana Bread
UBF Food Solutions	Processed (Other)	Tea
Weils Food Processing	Canned Vegetables	Crushed Tomatoes
Wings Food Products	Processed (Other)	Sauce (mustard, plum, vinegar)
Yves Fine Foods Inc.	Processed (Other)	Vegetarian Products

58 total suppliers → SKOR → Municipal Child Care Services

Attachment 2

Sample Questions asked to Suppliers - MCCS and Local Food Policy

- 1) Is it possible to identify where each item used is grown? Wherever possible, could you provide a list detailing the origin of each item?
- 2) Is the ingredient in question 'grown' or just 'processed' in Ontario/Canada?
- 4) Does the percentage of locally grown food bought vary by season?
- 5) Does your company currently have a policy around the purchase of local food?
- 6) What factors influence your ability to purchase locally grown food?

Attachment 3

Fresh Fruit and Vegetables Purchased from Supplier May 1, 2007 to April 30, 2008

Product	Unit	Quantity Purchased
APPLES - RED DEL/MAC	3 lb bags	6624
BANANAS - GREEN #1'S	4 lb bags	7273
BEANS - GREEN	1 lb bag	135
CABBAGE - GREEN	each	378
CANTALOUPE 18'S	each	7746
CARROTS - RETAIL	2 lb bags	2207
CAULIFLOWER 12'S	each	185
CELERY 18-24'S STALK	each	1782
CUCUMBERS - ENGLISH MEDIUM	each	5503
HONEYDEW 8-10'S	each	2861
KIWI	case of 39 - 42	834
LETTUCE - ICEBERG CELLO 24'S	each	1220
LETTUCE - ROMAINE 24'S	each	609
MANGOES	case of 10 - 14	255
NECTARINES 60'S	Half a dozen	1297
ONIONS - RETAIL	2 lb bags	732
ORANGES - FANCY 113'S	Dozen	4569
PARSLEY - CURLEY	each	198
PARSNIPS	Per lb	237
PEACHES	Half dozen	2331
PEARS - BARTLETT 90-110'S	Dozen	5506
PEPPERS - GREEN	2 lb	1994
PEPPERS - RED	2 lb	523
PLUMS	Half Dozen	3618
POTATOES	10 Lb retail bag	184
SPINACH	10 oz cello bag	738
TOMATOES - 6X6	2 lb bags	1571
WATERMELON - SEEDLESS 5'S	each	735
YAMS	Per Lb	3410
ZUCCHINI - MEDIUM	Per Lb	1136

Attachment 4

PRICE COMPARISONS FOR VARIOUS FRUITS AND VEGETABLES: ONTARIO vs OTHERS																													
Commodity	Variety	Origin	Unit Quantity	Grade	Average Monthly Price (Low)												Average Monthly Price (High)												
					May-07	Jun-07	Jul-07	Aug-07	Sep-07	Oct-07	Nov-07	Dec-07	Jan-08	Feb-08	Mar-08	Apr-08	May-07	Jun-07	Jul-07	Aug-07	Sep-07	Oct-07	Nov-07	Dec-07	Jan-08	Feb-08	Mar-08	Apr-08	
Apples	Empire	Ontario	Bag 12x3 Lbs	/Sac	\$20.50	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00			
	Granny Smith	California	Bag 12x3 Lbs	/Sac	\$21.00	\$21.00	\$21.00	\$21.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00				\$28.00	\$26.00	\$26.00	\$24.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	-	-	-	
	Granny Smith	Washington	Bag 12x3 Lbs	/Sac	\$26.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$27.00	\$30.00	\$31.00	\$30.50	\$27.00	\$27.00	\$27.00	\$27.00	\$28.00	\$30.50	\$30.50	\$30.00	\$30.00	\$33.00	\$33.00	\$33.00
Potatoes	White	California	Bag 50 Lbs	/Sac	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00
			10 lbs		\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	
	White	Ontario	Bag 10 Lbs	/Sac	\$1.30	\$1.25	\$2.00	\$2.00	\$1.50	\$1.40	\$1.40	\$1.40	\$1.40	\$1.40	\$1.40	\$1.40	\$1.50	\$1.50	\$1.65	\$2.75	\$2.50	\$1.90	\$1.65	\$1.65	\$1.55	\$1.50	\$1.50	\$1.65	\$1.75
	White	Prince Edward Island	Bag 10 Lbs	/Sac	\$1.65	\$1.55	\$1.40	\$1.25	\$1.25	\$1.50	\$1.75	\$1.75	\$1.40	\$1.40	\$1.60	\$1.80	\$1.70	\$1.70	\$1.75	\$1.65	\$1.65	\$1.80	\$1.80	\$1.80	\$1.50	\$1.50	\$1.75	\$2.00	
Tomatoes	Field-Red	California	Ctn 25 Lbs 6x7 Med	Moyen	\$12.00	\$12.00	\$12.00	\$12.00	\$12.50	\$12.00							\$14.00	\$14.00	\$14.00	\$15.00	\$16.00	\$23.00	\$23.00	-	-	-	-	-	
	Field-Red	Florida	Ctn 25 Lbs 6x7 Med	Moyen	\$23.00	\$13.00	\$13.00	\$11.00			\$15.00	\$22.00	\$18.00	\$18.00	\$20.50	\$18.00	\$25.00	\$25.00	\$17.00	\$17.00	-	-	\$26.00	\$31.00	\$31.00	\$24.00	\$28.00	\$27.00	
	G.H.-Red	Ontario	Ctn 15 Lbs	No. 2	\$11.00	\$11.00	\$11.00	\$11.00	\$11.00								\$13.00	\$13.50	\$13.50	\$13.50	\$13.50	-	-	-	-	-	-	-	
Carrots	Topped	California	Ctn 24x2 Lbs	-	-	-	\$27.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00				\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	
	Topped	Ontario	Ctn 24x2 Lbs	-	\$19.50	\$19.50	\$20.00	\$16.50	\$11.00	\$10.00	\$10.00	\$10.00	\$11.00	\$10.00	\$12.00	\$14.00	\$25.00	\$26.50	\$26.50	\$26.50	\$12.00	\$12.00	\$12.00	\$11.00	\$12.00	\$11.50	\$14.50	\$15.00	
Lettuce	Hydro Boston	California	Ctn 12	-	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$18.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$18.50	
	Hydro Boston	Ontario	Ctn 12 Clamshell	-	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$19.00	\$19.00	\$19.00	\$18.00	\$18.50	\$18.50	\$22.00	\$20.00	\$20.00	\$19.50	\$18.50		
	Hydro Boston	Ontario	Ctn 12 Ziplock	-	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	
Cucumbers	English G.H. Long	Mexico	Lge Ctn 12	/Gros	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$13.00	\$13.00			\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$18.00	\$17.00	-	-	
	English Abbott	Ontario	Lge Ctn 25	/Gros	\$9.00	\$11.50	\$11.50	\$10.00	\$12.00	\$11.00	\$19.00	\$20.00	\$20.00	\$20.00	\$19.00	\$13.00	\$9.00	\$11.00	\$13.00	\$13.00	\$12.00	\$13.50	\$14.00	\$22.00	\$22.00	\$22.00	\$22.00	\$16.50	\$12.00
Pears	Fetel	Argentina	Lbs Ctn 35	Fcy	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00							\$27.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	-	-	-	-	-	-	
	Bosc	Ontario	Lbs Mesh 25	-	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00		\$25.00	\$25.00	\$25.00	\$25.00	\$25.00	\$27.50	\$30.00	\$30.00	\$30.00	\$30.00	-		
Onions	Red	Ontario	Lbs Mesh 25	Jbo	\$28.00	\$28.00	\$18.00	\$17.00	\$15.00	\$11.50	\$11.00	\$11.00	\$11.00	\$10.00	\$8.50	\$10.50	\$30.00	\$30.00	\$30.00	\$30.00	\$17.00	\$15.00	\$15.00	\$12.00	\$12.00	\$12.00	\$12.00	\$13.00	
	Red	Texas	Lbs	Jbo	\$20.00	\$17.50	\$14.00	\$14.00	\$14.00	\$14.00							\$30.00	\$22.50	\$22.50	\$22.50	\$22.50	\$22.50	-	-	-	-	-	-	
Peppers (Green)	Field Green	Florida	Ctn 1.19 Bu Med Ctn 1.10	Moyen	\$15.00	\$15.00	\$15.00	\$13.00	-		\$13.00	\$12.00	\$14.00	\$17.50	\$20.00	\$12.00	\$24.50	\$24.50	\$17.00	\$17.00	-	-	\$15.00	\$16.00	\$17.50	\$21.00	\$24.00	\$15.50	
	Green	Ontario	Bu Med Ctn 1.10	Moyen	-	-	-	\$11.00	\$9.50	\$11.00	\$10.00									\$12.00	\$12.00	\$17.00	\$14.00	-	-	-	-	-	
Peppers (Red)	G.H. Red	Mexico	Ctn 6.19 Ctn 11	-	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$21.00	\$20.00	\$21.00	\$21.00	\$20.00	\$21.50	\$21.50	\$21.50	\$21.50	\$21.50	\$21.50	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	
	G.H.-Red	Ontario	Lbs Bag 50	-	\$30.00	\$27.00	\$20.00	\$20.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$20.00	\$31.50	\$31.50	\$22.00	\$22.00	\$22.50	\$25.50	\$22.50	\$22.00	\$22.00	\$22.00	\$22.00	\$23.50	
Cabbage	Green	Ontario	Lbs Bag 50	/Sac	\$9.00	\$9.00	\$9.00	\$9.00	\$8.00	\$8.50	\$8.50	\$7.50	\$7.00	\$7.00	\$7.50	\$7.50	\$12.50	\$14.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$10.00	
	Green	Texas	Lbs	/Sac	\$14.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00						\$21.00	\$21.00	\$21.00	\$21.00	\$21.00	\$21.00	\$21.00	-	-	-	-	-	

Lowest
price

Data Source: Agriculture and Agri-Foods Canada (AAFC)

<http://www3.agr.gc.ca/apps/infhort/index.cfm?action=dspDlyMthSmrySictn&lang=eng>

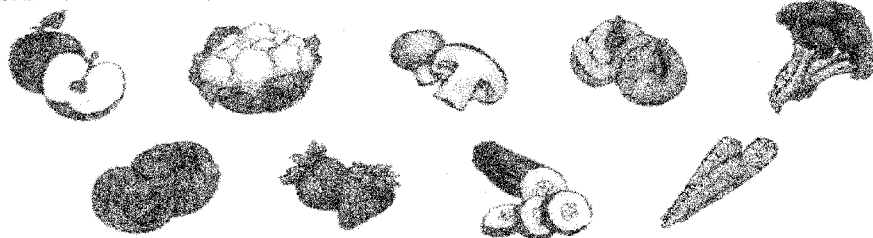
Attachment 5

Ontario Ministry of Agriculture and Food “Rural Affairs Fruit and Vegetable Availability Guide”



Ontario Fresh Fruits & Vegetables Availability Guide

Commodity	J	F	M	A	M	J	J	A	S	O	N	D
Apples	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Apricots							✓	✓				
Asian Vegetables						✓	✓	✓	✓	✓	✓	
Asparagus					✓	✓						
Beans - Green/Wax						✓	✓	✓	✓	✓		
Berries	✓	✓	✓	✓			✓	✓	✓	✓	✓	✓
Blueberries							✓	✓	✓			
Broccoli						✓	✓	✓	✓	✓		
Brussels Sprouts									✓	✓	✓	
Cabbage	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓
Carrots	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓
Cauliflower						✓	✓	✓	✓	✓	✓	
Celery							✓	✓	✓	✓		
Cherry						✓	✓					
Corn							✓	✓	✓	✓		
Cranberries										✓		
Cucumber - Field						✓	✓	✓	✓	✓		
Cucumber - Greenhouse		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Crimson - Red/Black							✓	✓				
Eggplant								✓	✓	✓		
Garlic	✓	✓					✓	✓	✓	✓	✓	✓
Gooseberries							✓	✓				
Grape								✓	✓	✓	✓	
Leeks	✓	✓						✓	✓	✓	✓	✓
Lettuce - Assorted						✓	✓	✓	✓	✓	✓	
Lettuce - Greenhouse	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Peas								✓	✓			





Ontario Fresh Fruits & Vegetables Availability Guide

Commodity	J	F	M	A	M	J	J	A	S	O	N	E
Mushrooms	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Noctarines								✓	✓			
Onions – Green						✓	✓	✓	✓	✓	✓	
Onions – Cooking	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Onions – Spanish/Red									✓	✓	✓	✓
Parsnips	✓	✓	✓	✓				✓	✓	✓	✓	✓
Peaches – Semi-Freestone							✓	✓				
Peaches – Freestone								✓	✓			
Pears	✓							✓	✓	✓	✓	✓
Peas – Green						✓	✓					
Peas – Snow						✓	✓	✓	✓			
Peppers – Green							✓	✓	✓	✓		
Peppers – Yellow/Red/Hot								✓	✓	✓		
Plums							✓	✓	✓	✓		
Potatoes	✓	✓	✓				✓	✓	✓	✓	✓	✓
Radishes					✓	✓	✓	✓	✓	✓	✓	
Raspberries							✓	✓	✓			
Rhubarb	✓	✓	✓	✓	✓	✓						
Rutabaga	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Spinach						✓	✓	✓	✓	✓	✓	
Sprouts	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Squash	✓	✓	✓					✓	✓	✓	✓	✓
Strawberries						✓	✓					
Tomatoes – Field							✓	✓	✓	✓	✓	
Tomatoes – Greenhouse			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Zucchini							✓	✓	✓	✓	✓	✓

Note: Availability dates may change by several weeks according to weather conditions.

For recipes: 1-888-426-9668 or www.foodland.gov.on.ca



The Brand Name in Fresh Local Produce

City of Toronto Food Charter

Toronto's Food Charter

In 1976, Canada signed the United Nations Covenant on Social, Economic and Cultural Rights, which includes "the fundamental right of everyone to be free from hunger." The City of Toronto supports our national commitment to food security, and the following beliefs:

Every Toronto resident should have access to an adequate supply of nutritious, affordable and culturally-appropriate food.

Food security contributes to the health and well-being of residents while reducing their need for medical care.

Food is central to Toronto's economy, and the commitment to food security can strengthen the food sector's growth and development.

Food brings people together in celebrations of community and diversity and is an important part of the city's culture.

Therefore, to promote food security, Toronto City Council will:

- ❧ champion the right of all residents to adequate amounts of safe, nutritious, culturally-acceptable food without the need to resort to emergency food providers
- ❧ advocate for income, employment, housing, and transportation policies that support secure and dignified access to the food people need
- ❧ support events highlighting the city's diverse and multicultural food traditions
- ❧ promote food safety programs and services
- ❧ sponsor nutrition programs and services that promote healthy growth and help prevent diet-related diseases
- ❧ ensure convenient access to an affordable range of healthy foods in city facilities
- ❧ adopt food purchasing practices that serve as a model of health, social and environmental responsibility
- ❧ partner with community, cooperative, business and government organizations to increase the availability of healthy foods
- ❧ encourage community gardens that increase food self-reliance, improve fitness, contribute to a cleaner environment, and enhance community development
- ❧ protect local agricultural lands and support urban agriculture
- ❧ encourage the recycling of organic materials that nurture soil fertility
- ❧ foster a civic culture that inspires all Toronto residents and all city departments to support food programs that provide cultural, social, economic and health benefits
- ❧ work with community agencies, residents' groups, businesses and other levels of government to achieve these goals.

Towards a food-secure city

Canada's National Action Plan for Food Security states that "Food security exists when all people, at all times, have physical and economic access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life."¹

In May 2000, Toronto City Council voted unanimously to become a food-secure city that would strive to ensure:

- ☛ the availability of a variety of foods at a reasonable cost
- ☛ ready access to quality grocery stores, food service operations, or alternative food sources
- ☛ sufficient personal income to buy adequate foods for each household member each day
- ☛ the freedom to choose personally- and culturally-acceptable foods
- ☛ legitimate confidence in the quality of the foods available
- ☛ easy access to understandable, accurate information about food and nutrition
- ☛ the assurance of a viable and sustainable food production system.

Ten reasons why

Toronto supports food security

Food is a need all people share. So is the need for food security. Food security is not someone else's problem. Nor is it a problem that can be safely ignored by anyone or any government. If our city depends on imports for basic staples, we have a food security problem. If foods aren't labelled accurately so people know exactly what's in them, we have a food security problem. If foods aren't properly

inspected, we have a food security problem. If topsoil erodes and water tables are polluted, future food security is threatened. If healthy foods aren't affordable, we're all just one layoff, one divorce, one major accident or illness away from food insecurity.

Food security, however, is not just a set of problems. It creates opportunities. There are at least ten good reasons why investments in food security are among the smartest ethical investments a city can make, and why Toronto is starting to make those investments now.

1. Food security means no-one in the city goes to bed hungry.

Toronto tries to be a city where everyone belongs, feels part of a larger community and has an opportunity to contribute. It does not want to be a city torn between haves and have-nots. The decision to make Toronto a food-secure city acknowledges that each of us is affected by the well-being of others. International studies show that people from all income groups are healthier when people from low-income groups are also healthy.² Some people see this commitment as a matter of conscience and respect for human rights. Some see it as enlightened self-interest and respect for the conditions that create a safe and liveable city. Either way, food security is essential to an open, peaceable and civil city Torontonians can take pride in.

2. Food security makes the city more affordable.

Toronto is one of the few world cities in which people from all walks of life can still afford to set up home and raise families. But

¹Canada's Action Plan for Food Security: A Response to the World Food Summit, 1998.

²For example, the poorest people in Sweden are healthier, on average, than the richest people in England. See Dennis Raphael, "Public Health Responses to Health Inequalities," *Canadian Journal of Public Health*, November-December 1998, page 89; R.G. Wilkinson, *Unhealthy Societies: The Afflictions of Inequality* (New York: Routledge, 1996); D. Vagero et al., "Health Inequalities in Britain and Sweden," *The Lancet*, 1989, no. 2, pages 35-36; D. Loon et al., "Social Class Differences in Infant Mortality in Sweden: A Comparison with England and Wales," *British Medical Journal*, 1992, vol. 305, pages 687-91.

it's an expensive place to live. During the 1990s, despite the boom in some economic sectors, the number of Toronto families living in poverty increased, both absolutely and relatively. Food banks, created as a short-term stopgap during the 1980s, became permanent fixtures in the city.

Measures that enable people to buy and prepare healthy but inexpensive food, or to grow some of their own food, help make the city more affordable to everyone.

3. Food security means every child gets a head start.

Kids need a nourishing breakfast and a good lunch to get the most from their school day. Research proves that child nutrition and learning are closely linked, and that childhood nutritional shortcomings can last a lifetime. That's why school nutrition programs are well established across Europe and the United States.

Canada is the only western industrialized country that does not have a national child nutrition program. But Toronto gives 65,000 children a head start on their day and their life with school breakfast, snack and lunch programs supported by the city, province, volunteers and local businesses.

4. Food security saves on medical care.

A healthy diet is the most cost-effective form of health care available. Heart disease, strokes, diabetes and cancer, all of which are related to diet, cost Toronto \$491 million a year in medical bills and lost productivity. Many worry that a public and universal health care system cannot sustain the burden of expensive treatments of preventable diseases. To protect Canada's health care system, especially as the population ages and chronic diseases peak, nutrition needs to be treated as a first line of defence.

5. Food security means more local jobs.

Unlike people in many world cities, Torontonians rely almost entirely on food trucked from thousands of kilometres away. That means Toronto's food dollars travel thousands of kilometres to create jobs elsewhere.

It doesn't have to be that way, especially in a region that has the best farmland in Canada. As recently as 1960, most of Toronto's food came from within 350 kilometres of the city limits. If even 1.5 % of Toronto's surface area were made available to market gardeners and greenhouse operators, we could create a \$16 million a year industry growing 10% of our city's fresh vegetables. A combination of vacant, under-used land and flat empty roofs makes that goal achievable.

6. Food security is environmentally friendly.

The more we rely on the Greater Toronto Area for food, the more we will enjoy fresh air and clean water.

Since plants store carbon dioxide and release oxygen, gardens improve air quality. Local growers also reduce the need to bring in food by truck. Trucks burn 10 times more energy in transit than is in the food itself. Growing 10% of our vegetables in the city would reduce greenhouse gas emissions by 37.9 kilotonnes a year, help meet Toronto's commitments to reduce global warming, and avoid more than \$5 million in environmental costs.³

Plants also absorb rain, and keep rainwater out of the sewage system, where it's difficult and costly to treat. Rooftop gardens collect rainfall, and lower a building's heating and cooling needs. Putting gardens on top of 20% of the city-owned buildings in Toronto

³Calculations provided by Rod MacRae, Ph.D., food policy advisor, at the request of the Toronto Food and Hunger Action Committee.

would add 16 hectares of green space to the city, providing food, oxygen and better stormwater control.

**7. Food security
reduces traffic pollution.**

Unlike many U.S. cities, Toronto boasts quality food stores within easy reach of most people. That's an amenity worth protecting.

The trend in food retail is to larger stores surrounded by huge parking lots, usually away from populated areas. As a result, people without cars are at a disadvantage, while shoppers with cars add to traffic jams and pollution. In a food-secure Toronto, people will live within walking distance of a food store and have the opportunity to exercise when they do their shopping errands.

8. Food security is good business.

Food processing, the city's largest industry sector, employs 40,000 workers. More than 120,000 people have food-related jobs, in restaurants, shops or marketing. Job security in these businesses depends on customers with food security.⁴

Toronto could create even more jobs by supplying more of its own food needs. It has a diverse and cosmopolitan populace that isn't always served by mass market products. Some people require halal or kosher meats. Vegetarians, vegans and people with food sensitivities and allergies all have special needs. These people support small, community-based processors who specialize in filling their special needs. These small companies create food security for their employees and customers.

**9. Food security
means waste not, want not.**

A typical family of four generates a tonne of food and packaging waste a year. Most of it is carted away to landfill sites, at about \$60

a tonne. What we waste could be turned into any number of resources, including methane for clean fuel, livestock feed, or compost to enrich gardens. A city that is food-secure knows the difference between waste and the feedstock for another business or project.

Toronto has many resources waiting to be used. There is idle land that could be made into gardens, and greenhouses that lie empty for part of the year. Those gardens could use recycled water and rain for irrigation. The greenhouses can use waste heat coming from power plants and boilers. Food security is about not throwing opportunities away.

10. Food security is neighbourly.

People from all cultures build communities around food. Seder ceremonies, Eid-al-Fitr festivities, Caribana picnics, family dinners at Thanksgiving, wedding feasts, anniversary banquets... most people celebrate special events by breaking bread with companions — the word companion comes from the Latin for "with" and "bread." Community gardens also bring people together in a project that beautifies and enlivens a neighbourhood.

Some elderly or disabled residents rarely enjoy eating with friends and neighbours, but find it difficult to get around, and so often eat alone. In a food-secure Toronto, they will enjoy more opportunities to join others for a meal.

Toronto is the name its original inhabitants used for "meeting place." Food honours that tradition, and helps keep Toronto a place where people of many cultures and values enrich the city with their distinctive variations on our common human needs.

⁴ Kyle Benham, "An Economic Development Strategy for the Toronto Food Sector," City of Toronto, May 1998.

City of Jersey City, New Jersey Vacant Lot Leasing Ordinance

City Clerk File No. Ord. 11-019

Agenda No. 3.A 1st Reading

Agenda No. _____ 2nd Reading & Final Passage



ORDINANCE OF JERSEY CITY, N.J.

COUNCIL AS A WHOLE
offered and moved adoption of the following ordinance:

CITY ORDINANCE 11-019

TITLE:

ORDINANCE AMENDING CITY ORDINANCE 01-109 AUTHORIZING THE LEASING OF VACANT LAND AND OPEN SPACE LAND SHOWN TO BE IN NEED OF IMPROVEMENTS TO NON-PROFIT CORPORATIONS OR ASSOCIATIONS FOR PUBLIC PURPOSES IN CONNECTION WITH THE CITY OF JERSEY CITY "ADOPT A LOT" PROGRAM

WHEREAS, the City of Jersey City ("the City") is authorized to enter into lease agreements for nominal consideration with non-profit corporations or associations for the cultivation or use of vacant lots *and open spaces shown to be in need of improvements* for gardening or recreational purposes pursuant to NJSA 40A:12-14(c) and NJSA 40:A12-15(I); and

WHEREAS, the City is the owner of vacant lots *and open spaces shown to be in need of improvement* located throughout the City; and

WHEREAS, the City adopted Ordinance 96-123, which was subsequently amended with Ordinance 01-109, authorizing the establishment of an "Adopt A Lot" program,

WHEREAS, the City desires to ~~create~~ *amend Ordinance 01-109 to update* the "Adopt a Lot" program for the purpose of leasing *vacant lots and open space land shown to be in need of improvements* for gardening and recreational purposes which benefit the public; and

WHEREAS, various non-profit corporations and associations ("Lessees") have expressed interest in participating in the "Adopt a Lot" programs; and

WHEREAS, the City desires to execute leases with Lessees desiring to participate in the City's "Adopt a Lot" program; and

WHEREAS, the Lessees shall conform with the material terms and conditions of the sample lease attached hereto; and

WHEREAS, parties interested in participating in the "Adopt a Lot" program shall contact the Directors of the Department of Public Works *and the Division of City Planning*; and

WHEREAS, the Directors of the Department of Public Works *and the Division of City Planning* shall be *jointly* authorized to approve leases with parties who agree to and are able to comply with the terms and conditions of the form of lease agreement for the "Adopt a Lot" programs; and

WHEREAS, the consideration for each lease shall be one dollar (\$1.00) a year and other good and valuable consideration; and

WHEREAS, the lease term shall be for ~~one~~ *two* years subject to the City's right to terminate the lease at its convenience without cause by providing 90 days prior notice; and

WHEREAS, as a condition of granting these leases the Lessees shall comply with all of the terms and conditions of the form of lease agreement attached hereto. ~~a condition of granting these leases the Lessees shall submit reports to the Director at the time Lessees submit applications to participate in the Adopt a Lot Program, setting out the use to which the leasehold will be put; the activities of the Lessee will undertake in furtherance of the public purpose for which the leasehold is granted; the approximate value or cost, if any, of such activities in furtherance of such purpose; and if Lessee is a corporation an affirmation of its tax-exempt status as a non-profit corporation or association pursuant to both State and Federal laws.~~

NOW, THEREFORE, BE IT ORDAINED by the Municipal Council of the City of Jersey City that:

- 1) *All parties desiring to participate in the "Adopt a Lot" program shall complete and submit an "Adopt a Lot" application, in writing or electronically, to the Director, Department of Public Works with a copy to the Division of City Planning.*
- 2) *The Directors of the Department of Public Works and the Division of City Planning are authorized to jointly approve the application and issue the "Adopt a Lot" lease, and the Division of City Planning is authorized to administer the "Adopt a Lot" program.*
 - 1) ~~All parties desiring to participate in the "Adopt a Lot" program shall make a written request to do so and file with the Director, Department of Public Works ("Director")~~
 - 2) ~~The Director is authorized to approve the participation in the "Adopt a Lot" program of Lessees able to comply with the terms and conditions of the "Adopt a Lot" lease agreement. The Director shall notify the Manager of the City Office of Real Estate of all parties approved for participation in the program.~~
 - 3) ~~For all parties approved for the program, the Mayor or Business Administrator shall be authorized to execute lease agreements that are in substantial compliance with the form of lease agreement attached hereto which contains the terms and conditions of the City's "Adopt a Lot" program. At the discretion of the Business Administrator and Corporation Counsel, the lease may include a provision requiring the City to indemnify and hold harmless a Lessee from any and all claims of personal injury, and property damage arising out of the Lessee's occupancy and use of the property.~~
 - 4) ~~Before entering and taking possession of leased premises, Lessee shall notify the Director and then a representative of the Lessee and an employee of the Department of Public Works shall inspect the premises together for the purposes of locating and, if feasible, removing from the premises any dangerous materials. If the Director determines that a dangerous condition exists on the premises that cannot be remedied at a reasonable cost, then the City shall have the right to terminate the lease immediately.~~
 - 5) ~~The lease term shall begin on the execution date of the lease by the appropriate City officials and shall end one year thereafter with the exception that the City shall have the right to terminate the lease at its convenience without cause by providing 90 days' prior notice.~~
 - 6) ~~The consideration for the lease shall be \$1.00 per annum and such other good and valuable consideration benefitting the public at large.~~
 - 7) ~~The award of lease shall be subject to submission of reports to the Director at the time Lessees submit applications to participate in the Adopt a Lot Program setting out the use to which the leasehold will be put the activities that the Lessee will undertake in furtherance of a public purpose for which the leasehold is granted and the approximate value or cost, if any, of such activities in furtherance of such purpose and if Lessee is a corporation said report shall contain an affirmation of the Lessee's tax exempt status as a non-profit corporation pursuant to the both State and Federal Laws.~~
 - 8) ~~The Department of Public Works shall be responsible for enforcement of all terms and conditions of the lease.~~
 - 9) ~~If corporate charter of a non-profit corporation is revoked during the term of the lease, or if a non-profit corporation or an association ceases to use the property for gardening or recreational purposes which benefit the public, then the lease agreement may be cancelled by the City by providing 10 days written notice.~~
 - 10) ~~Lessee shall construct no permanent improvements on the property. This prohibition includes but is not limited to paving the property with concrete, asphalt or other materials. In the event that the lease must be terminated, Lessee must remove all temporary improvements installed on the property by the Lessee at its own cost and expense. The City shall not be responsible for the cost of removing Lessee's temporary improvements.~~


NOTE:

Material indicated by strikethrough like this is existing material that is intended to be deleted.


Material indicated by bold italic *like this* is new material intended to be enacted.

BE IT FURTHER ORDAINED THAT:

- A. All ordinances and parts of ordinances inconsistent herewith are hereby repealed.
- B. This ordinance shall be a part of the Jersey City Code as though codified and set forth fully herein. The City Clerk shall have this ordinance codified and incorporated in the official copies of the Jersey City Code.
- C. This ordinance shall take effect at the time and in the manner as provided by law.
- D. The City Clerk and the Corporation Council be and they are hereby authorized and directed to change any chapter numbers, article numbers and section numbers in the event that the codification of this ordinance reveals that there is a conflict between those numbers and the existing code, in order to avoid confusion and possible repealers of existing provisions.
- E. The City Planning Division is hereby directed to give notice at least ten days prior to the hearing on the adoption of this Ordinance to the Hudson County Planning board and to all other persons entitled thereto pursuant to N.J.S. 40:55D-15 and N.J.S. 40:55D-63 (if required). Upon the adoption of this Ordinance after public hearing thereon, the City Clerk is directed to publish notice of the passage thereof and to file a copy of the Ordinance as finally adopted with the Hudson County Planning Board as required by N.J.S. 40:55D-16. The clerk shall also forthwith transmit a copy of this Ordinance after final passage to the Municipal Tax Assessor as required by N.J.S. 40:49-2.1.


Robert D. Cotter, AICP, PP, Director
Division of City Planning

APPROVED AS TO LEGAL FORM



Corporation Counsel

APPROVED: APPROVED: 

Business Administrator

Certification Required ☐Not Required ☐

ORDINANCE FACT SHEET

1. Full Title of Ordinance:

ORDINANCE AMENDING CITY ORDINANCE 01-109 AUTHORIZING THE LEASING OF VACANT LAND AND OPEN SPACE LAND SHOWN TO BE IN NEED OF IMPROVEMENTS TO NON-PROFIT CORPORATIONS OR ASSOCIATIONS FOR PUBLIC PURPOSES IN CONNECTION WITH THE CITY OF JERSEY CITY "ADOPT A LOT" PROGRAM

2. Name and Title of Person Initiating the Ordinance, etc.:

Carl S. Czaplicki, Director, Department of Housing, Economic Development, and Commerce

3. Concise Description of the Plan Proposed in the Ordinance:

Amends the current city ordinance authorizing the lease of vacant city land, to also include open space shown to be in need of improvements, amendments also include the revised "Adopt a Lot" lease and revised standards for administration.

4. Reasons (Need) for the Proposed Program, Project, etc.:

The amendments will better facilitate the implementation of the "Adopt a Lot" program and promote community gardening.

5. Anticipated Benefits to the Community:

The amendments will facilitate urban agriculture, community building, food security, environmental education, and healthier residents.

6. Cost of Proposed Plan, etc.:

None

7. Date Proposed Plan will commence:

Upon approval

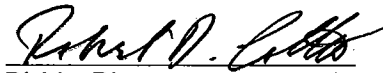
8. Anticipated Completion Date: N/A

9. Persons Responsible for Coordinating Proposed Program, Project, etc.:

Robert D. Cotter, City Planning Director

10. Additional Comments: None

I Certify that all the Facts Presented Herein are Accurate.



Division Director

31 JAN 2011

Date


Deputy Department Director Signature

JAN 31, 2011

Date

SUMMARY STATEMENT

ORDINANCE AMENDING CITY ORDINANCE 01-109 AUTHORIZING THE LEASING OF VACANT LAND AND OPEN SPACE LAND SHOWN TO BE IN NEED OF IMPROVEMENTS TO NON-PROFIT CORPORATIONS OR ASSOCIATIONS FOR PUBLIC PURPOSES IN CONNECTION WITH THE CITY OF JERSEY CITY "ADOPT A LOT" PROGRAM

Amends the current city ordinance authorizing the lease of vacant city land, to also include open space shown to be in need of improvements, amendments also include the revised "Adopt a Lot" lease and revised standards for administration. The amendments will better facilitate the implementation of the "Adopt a Lot" program and promote community gardening.

Appendix B: Case Study Vacant Lot Leases



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City of Jersey City, New Jersey Vacant Lot Lease	B2
City of Minneapolis Vacant Lot Lease Application	B11

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City of Jersey City, New Jersey Vacant Lot Lease

ADOPT-A-LOT LEASE

This Lease is issued by the City of Jersey City "City"/Department of Public Works "DPW" to _____ ("Lessee") for the operation of an Adopt-A-Lot Garden located at _____ (address) on Block _____ and Lot(s) _____ ("the Garden"). This Lease shall be administered by the Division of City Planning through the Adopt-A-Lot Program Officer ("Officer"), which is currently located at 30 Montgomery Street, Jersey City, NJ 07302.

1. Term

This Lease is issued to Lessee for a term (the "Term") of two years beginning _____ and ending _____ unless earlier terminated. The Lease may be renewed by the Director of the Department of Public Works ("Director") at his discretion if Lessee successfully completes the obligations set forth in this Lessee.

2. Notices and Contact Person

All correspondence, including notices of non-compliance, shall be sent to the person designated by Lessee as its "Contact Person."

Current Contact Person for Lessee: _____

Address: _____

Telephone numbers:

Day: _____

Evening: _____

Weekend: _____.

Lessee shall promptly notify DPW and the Division of Planning of any change in contact person or of the address or telephone number(s) provided above. Notice to the listed Contact Person shall be deemed notice to the Lessee.

3. Obligations of Lessee/Use of Premises

A. This Lease is specifically entered into for the purpose of Lessee's designing and installing a plant garden and thereafter maintaining such garden and all plants and structures contained therein (including, but not limited to, all fences, raised plant beds, planters, tables, benches, and other ornamental items) in a safe and orderly condition.

B. Before taking possession of the leased premises, Lessee shall do the following:

- a. Lessee shall notify the Director and then the Contact Person and the Officer shall inspect the premises together for the purpose of locating and, if feasible, removing

any dangerous debris, undergrowth, garbage, or other dangerous materials. If the Director determines that a dangerous condition exists on the premises that cannot be remedied at a cost deemed reasonable by the Director, then the City shall have the right to terminate the Lease immediately.

- C. Within two months of the issuance of this Lease, or sooner if applicable, Lessee agrees to the following:
 - a. At least two representatives, one being the Contact Person, shall attend an educational workshop, and shall submit proof of such attendance to Division of City Planning.
 - b. Lessee shall post a sign approved and provided by DPW at the Garden explaining that the Garden is a part of the Adopt-A-Lot Program and the Department of Public Works.
 - c. Lessee shall register the Garden with the City's Adopt-A-Lot Jersey City online Green Map.
- D. Within six months of the issuance of this license, or sooner if applicable, Lessee agrees to the following:
 - a. Lessee shall design and install a plant garden.
 - b. Lessee shall nurture and develop the plants in the Garden, including watering, fertilizing, pruning, weeding, and harvesting as required. Any spray or liquid fertilizers or herbicides must be approved by DPW, and notice given to DPW prior to application. DPW reserves the right to determine and prohibit an environmentally harmful fertilizer or herbicide.
 - c. Gardens are required to post signage listing open hours, a schedule of planned activities, and information on how to join the garden, along with the name and telephone number of the Lessee's contact person and/or the Officer.
 - d. Lessee shall open the Garden to the public, as required by Section 8.
 - e. Lessee shall make gardening plots available to the public on a first come first serve basis, through the use of a waiting list to be posted at the Garden.
- E. Upon execution of the Lease, the Lessee agrees to the following:
 - a. Lessee shall maintain the Garden in a safe condition and take care of all plants and structures contained therein, including all fences, raised beds, tables, benches, and ornamental items.
 - b. Lessee shall keep sidewalks, passageways, and curbs adjacent to and within the Garden clean and free from snow, ice, garbage, debris, and other obstructions.
 - c. Lessee shall comply with all applicable laws, rules, and regulations of the United States, New Jersey State, and the City of Jersey City, and with other such rules, regulations, orders, terms and conditions as may be set or required by DPW to the extent that they relate to the gardening activities under this Lease or are otherwise applicable to the Lease.
 - d. Lessee shall arrange for the provision of, and pay for any utilities, with the exception of water, necessary for the performance of the activities described herein; provided

however that Lessee shall neither cause nor permit the installation of any such utilities without the prior written approval of DPW.

- e. Provide two reports each year, one in June and one in December, containing the current status of the Garden including, but not limited to, a current color photo, a list of current Garden members, and any current concerns or problems that the Lessee believes DPW should be made aware of or a problem fulfilling any of the requirements specified in this lease.
- f. Lessee shall continually update City's Adopt-A-Lot Jersey City online Green Map with all events, fundraisers, and public hours.
- g. Lessee shall participate in an annual "Green Your Block" program. Lessee shall notify the Division of City Planning with the date and time of the event, as well as post notice of the event at the Garden and on the City's Adopt-A-Lot Jersey City online Green Map.
- h. Lessee shall notify DPW of any administrative or operational matters constituting any loss, injury, damage or violation within the garden within three days of such occurrence by contacting the DPW and the Officer.

6. Restrictions on Lessee

Lessee agrees to the following restriction on the use of the Garden:

- A. No permanent improvements on the Garden. This prohibition includes but is not limited to paving the Garden concrete, asphalt or other materials.
- B. The Lessee shall make no alterations, additions, or improvements to the Garden without the prior written consent of the DPW.
- C. No permanent structures or murals or other permanent works of art may be built in the Garden without permission from DPW, and, where applicable, the Jersey City Building Department and the Jersey City Division of Cultural Affairs.
- D. No automobiles, trucks, or other motorized vehicles may be stored or parked at any time in the Garden.
- E. There shall be a minimum of 5 Garden members at all times.
- F. No persons shall be allowed to reside in the Garden.
- G. No animals shall reside in the Garden. Dogs may never reside in the Garden.
- H. No drugs or alcohol may be used, consumed, stored, sold, or distributed in the Garden.
- I. Garden shall not be used for any commercial purpose (including, but not limited to, the sale or advertisement of any goods or services): provided, however, that the City may allow, with prior notice to the Officer, Fundraising events at the Garden solely for the purposes of supporting the operation of the Garden. All agricultural produce cultivated at the Garden may be sold offsite at a designated Jersey City Farmer's Market.

- J. Lessee shall not create nor suffer to be created any nuisance or danger to public safety in or around the Garden. Lessee shall not cause nor permit the accumulation of garbage or debris in the Garden. Lessee shall not commit or cause any waste of or to the Garden.
- K. Lessee shall not sub-let the demised premises for gardening or recreational purposes pursuant to NJSA 40A12-15(I). Lessee shall not use or permit the premises to be used for any other purpose without the prior written consent of the City endorsed hereon.
- L. Lessee may not discriminate in any way against any person on grounds of race, creed, religion, color, sex, age, national origin, disability, marital status, or sexual orientation.
- M. Lessee may not cause or permit gambling or any activities related to gambling in the Garden, or the use of the Garden for any illegal purpose.
- N. If Lessee ceases to use the property for gardening or recreational purposes, the City shall have the right to terminate the lease upon giving 10 days written notice to Lessee prior to the effective date of termination.
- O. Lessee shall not use or permit the storage of any illuminating oils, oil lamps, turpentine, benzene, naphtha, or similar substances or explosives of any kind or any substances or items prohibited in the standard policies of insurance companies in the State of New Jersey.
- P. Lessee shall not abandon the Garden.

7. Failure to Comply with Restriction and Termination

If Lessee violates any covenant or conditions of this lease or of the rules established by the City, and upon failure to discontinue such violation within ten days after notice to the Lessee, this lease shall, at the option of the City, become void. Notwithstanding the above, the DPW and/or City may terminate this Lease without advance notice for any of the following reasons: 1) Use of the Garden for any illegal purpose, including, but not limited to use of drugs, alcohol, gambling, or other illegal activity, or conspiracy to commit same; 2) Creation of danger to the neighborhood, whether through inadequate sanitation, including accumulation of garbage, existence of a fire hazard, or any other condition which may cause harm to the Garden or other persons or property in its vicinity; 3) the City ceases to be the fee owner of the Garden.

The City shall have the right to terminate the lease at its convenience without cause by giving written notice 90 days prior to the effective date of termination. The City shall have no liability of any nature whatsoever by reason of such termination.

8. Access

- A. Gardens are required to keep their gates open for a minimum of 20 hours per week from the first day of May through and including the thirtieth day of November. This can be achieved through posted open hours, community events, workdays, workshops, and all activities that keep gardens open and accessible to the public. Gardens are required to post signage listing open hours, a schedule of planned activities, information on how to join the garden, along with the name and telephone number of the Lessee's contact person and/or the Officer. DPW and the Officer may conduct spot checks to see that the required public access is maintained, and if the Garden is not open at the designated time, may terminate this Lease.
- B. The City, its representatives, the DPW, the City Police and Fire Departments, and other City agency representatives shall have access to the Site at all times for any purpose.

9. Return of City Property and Surrender of the Garden

Lessee shall surrender the premises at the end of the term in as good condition as reasonable use will permit. In the event that the lease is terminated or expires, the Lessee shall remove all temporary improvements installed on the property by the Lessee at its own cost or expense. Lessee shall also return all tools and other unused items provided by DPW to DPW within thirty days of receipt of a notice of termination. DPW retains the right to keep for its own use any items left in the Garden after this Lease expires or is terminated.

If the Lessee shall remain in the premises after the expiration of the term of this lease without having executed a new written lease with the City, such holding over shall not constitute a renewal or extension of this lease. The City may treat the Lessee as one who has not removed at the end of his term, and thereupon be entitled to all remedies against the Lessee provided by law in that situation, or the City may elect, at its option, to construe such holding over as a tenancy from month to month, subject to all the terms and conditions of this lease, except as to duration thereof.

10. Indemnification

The City shall indemnify and hold the Lessee and its officers, agents and employees harmless from any and all claims or personal injury, and property damage arising out of the Lessee occupancy and use of the leased premises. The City shall defend any suit against the Lessee, and its officers, agents and employees from any claims for damage and accident resulting in such bodily injury or property damage, even if the claims are groundless, false, or fraudulent.

11. Risk Upon Lessee

The expenditures for gardening activities to be undertaken at Garden are to be made solely and exclusively at the risk and sole cost and expense of Lessee, and no part thereof is, or shall be,

reimbursable by the City for any reason whatsoever. The gardening activities to be performed pursuant to this Lease were not and are not directed by DPW and the City, and the City and the DPW assume no obligation or responsibility nor shall have any liability, for any expenditure made hereunder.

12. Modification

This Lease shall not be modified or extended except in writing and when signed by both the City and Lessee. This instrument shall not be changed orally.

13. Conflict of Interest

Lessee warrants that no officer, agent, employee, or representative of the City of Jersey City has received any payment or other consideration for the making of this Lease and that no officer, agent, employee, or representative of the City has any personal financial interest, directly or indirectly, in this Lease.

14. No Assignment

Lessee shall not sell, assign, mortgage or otherwise transfer, or sublicense any interest or right provided for herein, nor shall this Lessee be transferred by operation of law, it being the purpose and spirit of this agreement to grant this Lessee a privilege solely to the Lessee named herein.

15. Employees

All experts, consultants, volunteers or employees of Lessee who are employed by or volunteer their services to Lessee to perform work under this Lease are neither employees of the City nor under contract to the City and Lessee alone is responsible for their work, direction, compensation and personal conduct while engaged under this Lease. Nothing in this Lease shall impose any liability or duty to the City for acts, omissions, liabilities or obligations of Lessee or any person, firm, company, agency, association, corporation or organization engaged by Lessee as expert, consultant, independent contractor, specialist, trainee, employee, servant, or agent of for taxes of any nature including but not limited to unemployment insurance, workers' compensation, disability benefits and social security.

16. No Claim Against Officers, Agents, or Employees

No claim whatsoever shall be made by Lessee against any officer, agent or employee of the City for, or on account of, anything done or omitted in connection with this agreement.

17. Representation

This lease contains the entire contract between the parties. No representative, agent, or employee of the City has been authorized to make any representations or promises with reference to the within letting or to vary, alter or modify the terms hereof. No additions, changes or modifications, renewals or extensions hereof shall be binding unless reduced to writing and signed by the Landlord and Tenant.

18. Severability

If any provision(s) of this Lease is held unenforceable for any reason, each and all other provision(s) shall nevertheless remain in full force and effect.

IN WITNESS WHEREOF, the parties hereto have cause this to be signed and sealed.

DPW Director

Contact Person

Lessee (Garden or Group Name)

Officer

Division of City Planning Director

Approved as to Form

City Clerk

City of Minneapolis Vacant Lot Lease Application

HOMEGROWN MINNEAPOLIS COMMUNITY GARDEN PILOT PROGRAM

APPLICATION PROCESS

- 1) Contact Aly Pennucci from CPED Zoning to schedule a Pre-lease consultation (aly.pennucci@ci.minneapolis.mn.us or 612-673-5342) and receive the following:

- Map of eligible sites and information sheets
- CPED Zoning guidance handout
- Sample site plan
- Applicant profile form and pilot program check list
- Resource list

****Please note: A qualifying group for the pilot program is a not-for-profit or a group with a not-for-profit sponsor.****

- 2) Applicant submits 3 copies of completed community garden site plan to CPED Zoning staff (Aly Pennucci). One copy will be retained by CPED Zoning, one copy is submitted to CPED Real Estate Services by the applicant with other documents required for the lease agreement, and one copy is retained by the applicant. Zoning review of site plan may take 15 days.
Please note: CPED Zoning approval of the site plan does not complete a lease agreement. Leases are subject to review and approval by CPED Real Estate Development and Public Works Departments.
- 3) Supply a certificate of liability insurance in an amount of no less than \$2 million with the City of Minneapolis listed as an additionally insured party. The certificate can be faxed to (612) 673-5036. No applications can be executed without proof of insurance coverage.
- 4) Following approval of the site plan, the applicant completes the community garden pilot program checklist and contacts Kaye Anderson in CPED Real Estate Development Services (kaye.anderson@ci.minneapolis.mn.us or 612-673-5051) to schedule an appointment to submit. *Submittals for parcels available for community gardens are accepted on a first come, first served basis.*
- 5) Letters will be sent for incomplete submittals. Complete proposals will be processed in advance of incomplete proposals, no parcels will be held in a queue pending submission of a complete proposal.
- 6) Complete submittals that are approved may proceed to leasing.
- 7) Lease agreement will be drafted by Kaye Anderson in CPED Real Estate Development Services (kaye.anderson@ci.minneapolis.mn.us or 612-673-5051).
- 8) Applicant and City finalize lease agreement

HOMEGROWN MINNEAPOLIS COMMUNITY GARDEN PILOT—PRE-LEASE CHECKLIST

✓ When complete	Review and complete this checklist. A completed checklist is required to enter into a lease for a community garden in the City of Minneapolis.
	Set up pre-lease consultation with Aly Pennucci from CPED Zoning to review list of parcels, zoning standards, site plan requirements and to obtain copy of leasing requirement. (aly.pennucci@ci.minneapolis.mn.us or 612-673-5342)
	Complete applicant profile form
	Develop a site plan for the community garden and submit to CPED Zoning Staff for review (sample attached) Indicate the following: <ul style="list-style-type: none"> ▪ All property lines ▪ Indicate north arrow and date plan was drawn ▪ Streets, alleys and sidewalks including existing curb cuts. ▪ Adjacent property uses ▪ Number of garden plots, plot size, and overall garden area (sq. ft.) ▪ Lay-out of garden plots and pathways: <input type="checkbox"/> raised beds or <input type="checkbox"/> in ground garden plots ▪ Size and location of signage ▪ Type, location and height of fencing ▪ Location of storage for gardening equipment ▪ Access point to water ▪ Location of and compost, refuse and recycling storage containers
	Receive approval from CPED Zoning Staff for the community garden site plan.
	Provide certificate of liability insurance an amount of no less than \$2 million with the City of Minneapolis listed as an additionally insured party.
	Copy of a letter or email, sent to the applicable neighborhood group(s) and city council office, explaining the proposed community garden project. The letter must contain the address of the selected site, the primary organization name and contact information and the garden contact's name, address, telephone number, and e-mail address, if available.
	Provide a 300-word maximum typed (12 pt font) Community Garden Management Statement which describes the use of the property for the duration of the lease, including but not limited to the storage of gardening equipment and materials, watering supply, frequency of visits, etc.
	Provide a 300-word maximum typed (12 pt font) Community Engagement and Benefits Statement which describes how the sponsor organization will garner support for the garden, what methods of engagement will be used, and what benefits will the garden bring to the community.
	Consult with Gardening Matters to secure support for your community garden from property owners within 100 feet of the subject site.
	A check payable to the City of Minneapolis for \$276 (lease fee of \$1.00 per year, an administrative fee of \$25.00 per lease and a refundable damage deposit of \$250.00).
	Provide two copies of the completed checklist and required documents to CPED Real Estate Development Services. Contact Kaye Anderson in CPED Real Estate Development Services to schedule a an appointment to submit (kaye.anderson@ci.minneapolis.mn.us or 612-673-5051)

HOMEGROWN MINNEAPOLIS COMMUNITY GARDEN PILOT—APPLICANT PROFILE

Complete this worksheet to determine eligibility for the Community Garden Pilot. A completed worksheet is needed to enter into a lease with the City of Minneapolis for a Community Garden.

Sponsor Organization (This organization is the entity authorized to enter into a lease with the City of Minneapolis. The person identified as the primary contact will be the primary contact for the leasing process.)	Name	
	Primary Contact	
	Mailing Address Including City, State and Zip Code	
	Phone Number	
	Fax	
	Email	
	501(c)3 Status/Tax ID	
	Year Established	
Primary Organization (If not the sponsor organization, this organization is the body that will manage the community garden.)	Name	
	Mailing Address Including City, State and Zip Code	
	Phone Number	
	Fax	
	Email	
Garden Contact (This person will be the primary contact for staff on an on-going basis for the duration of the lease regarding garden operations.)	Name	
	Mailing Address Including City, State and Zip Code	
	Phone Number	
	Fax	
	Email	
Property Information (parcel your community would like to garden)	Address(es)	
	Identification Number	
	Legal Description	
	Lot Area	
	Zoning Classification(s)	