

WSDA Farm to School Surveys 2014

What we learned from

Schools

Farms

Processors

Top Benefits for Participating in Farm to School

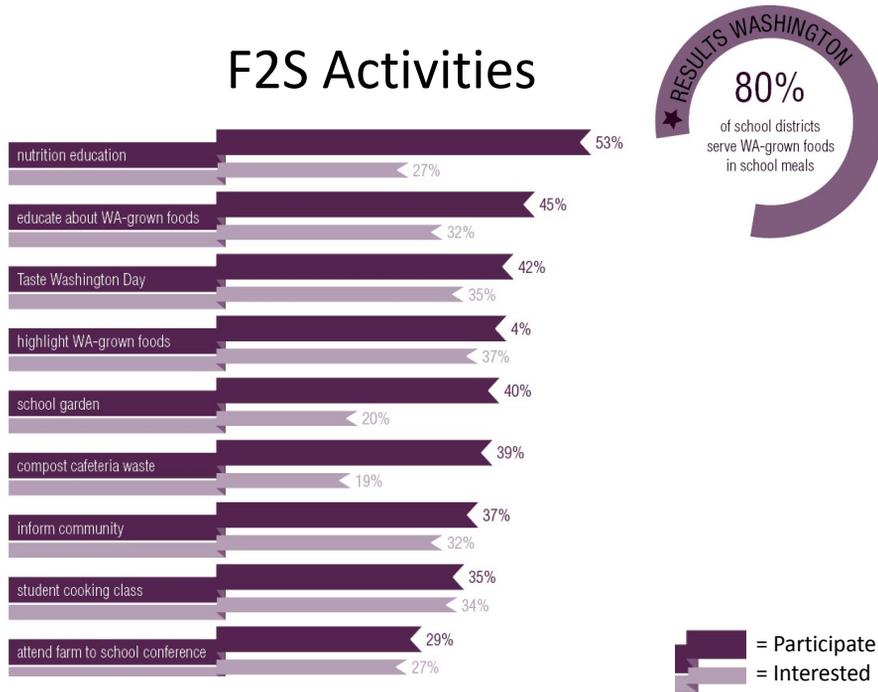
School District Perspective



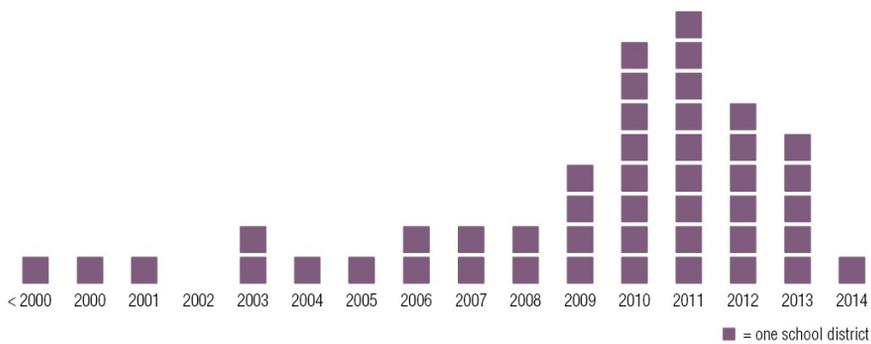
Farmers Perspective



F2S Activities



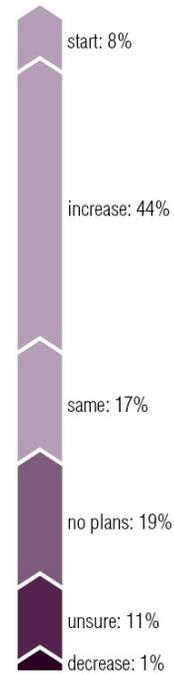
Farm to School Start Year



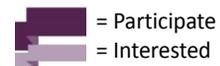
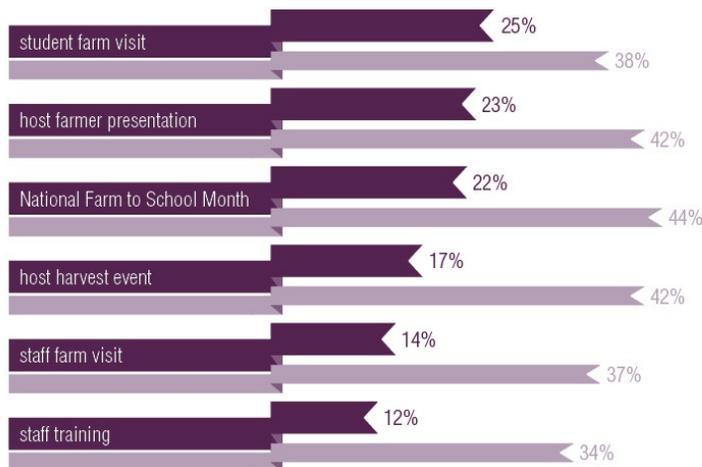
Future Plans for Farm to School

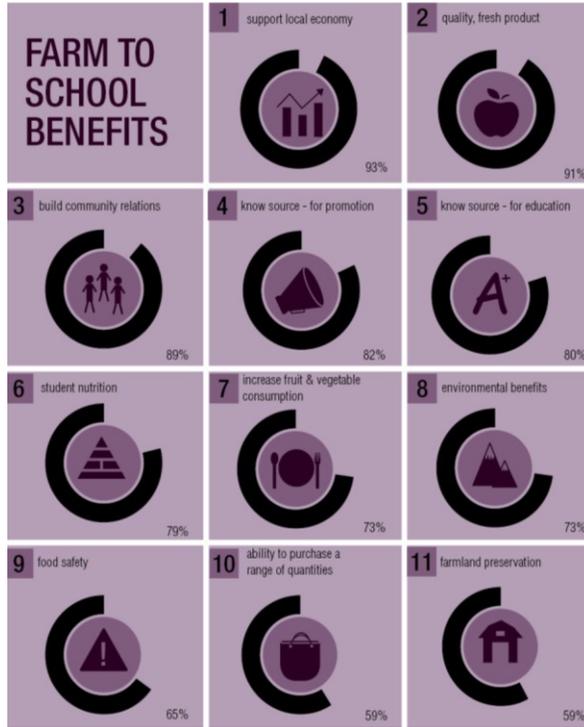


Community wide support!



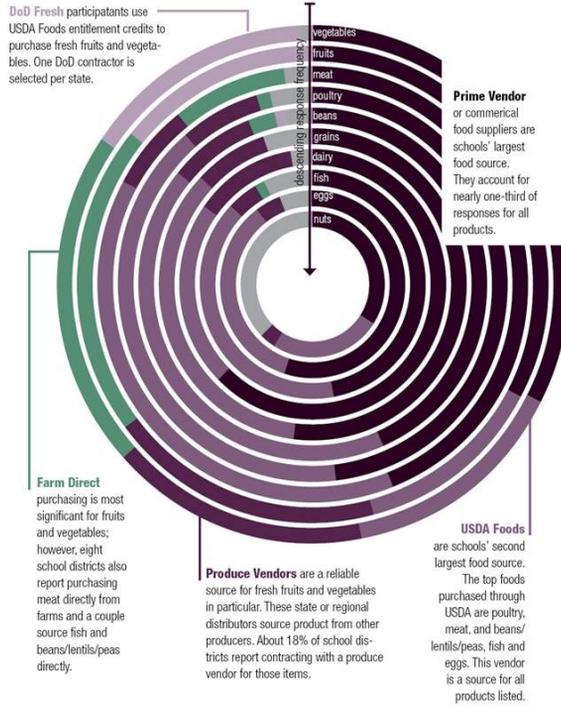
High Interest = Opportunity for Growth



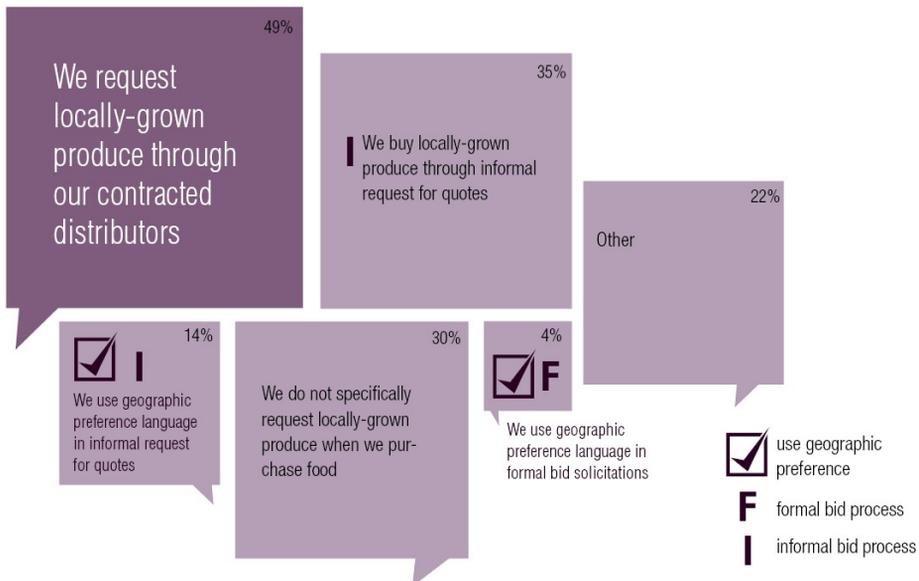


★ 225 of 280 Food Service Directors responded to the Results Washington question via phone or internet

Where Schools Purchase Food



How Schools Purchase Local Foods



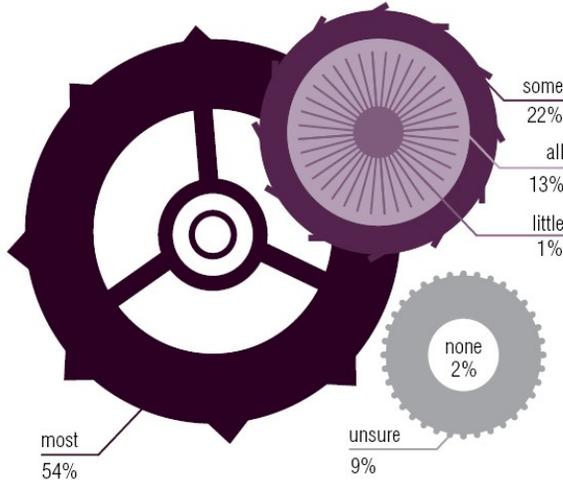
Top 3 Obstacles to Purchasing Local Foods



Many Obstacles Relate to Processing Capacity



Schools Desire Minimally Processed Foods

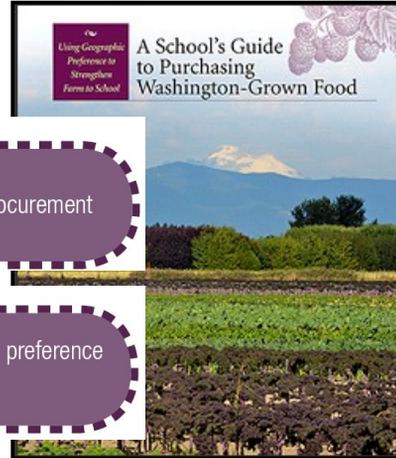


Nearly 90% of school districts report that at least some of the produce they purchase needs to be minimally processed

Other Obstacles to Serving WA-grown Foods



Procurement Process



reported obstacle to serving WA-grown foods

81% of school districts limited staff time for coordinating procurement

reported obstacle to serving WA-grown foods

68% of school districts procurement process for geographic preference is complex

www.wafarmtoschool.org

reported obstacle to serving WA-grown foods

60% of school districts food safety and liability

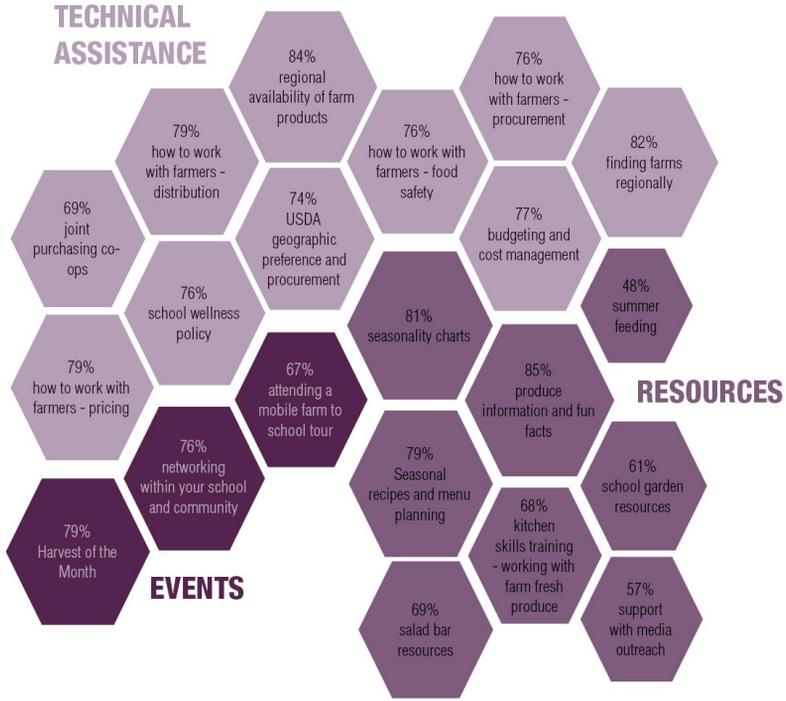


ATTACHMENT E
SAFE FOOD HANDLING PRACTICES
PORTLAND PUBLIC SCHOOLS, SCHOOL DISTRICT NO. 1J,
MULTNOMAH COUNTY, OREGON

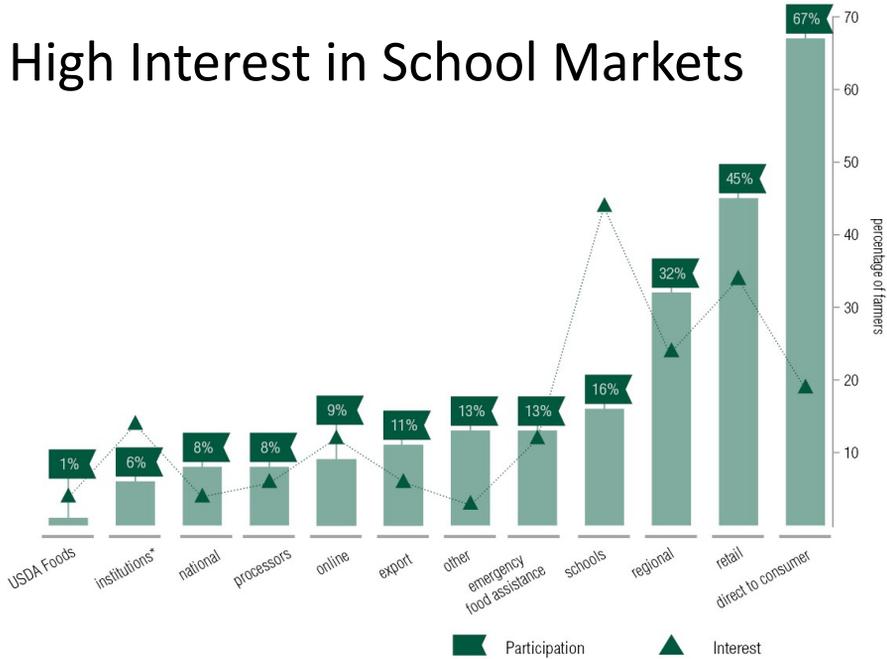
RFP NO. 07-1065
Farm-to-School Produce
"Harvest of the Month"

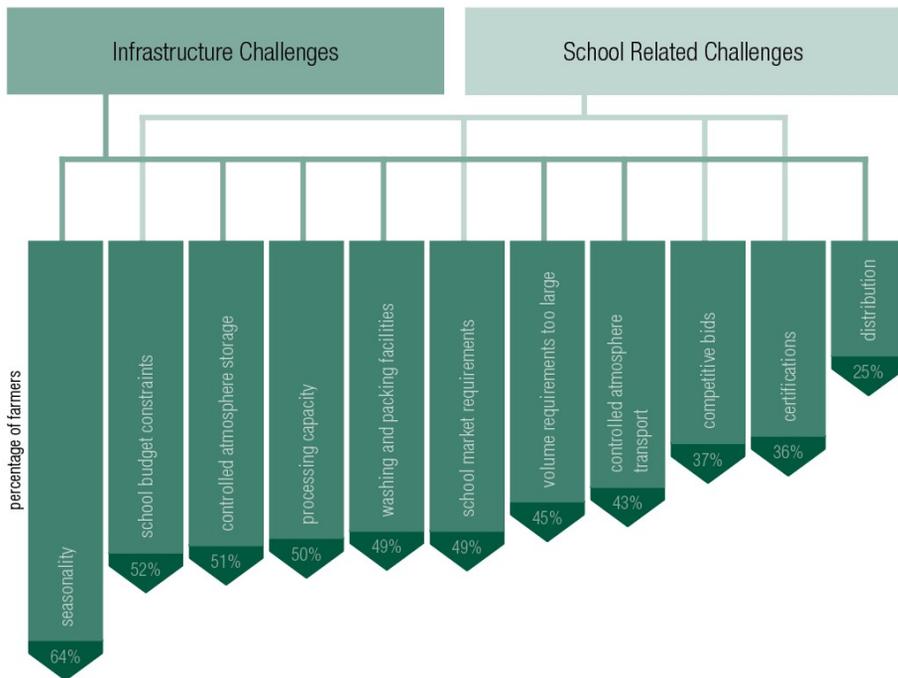
Pre-Plant Information:

1. Are fields upstream from animal housings? No Yes
Comments: _____
2. What are upstream surface water used for? _____
Do you test water quality? No Yes How often is it tested? _____
What were the results of the last test for water quality? _____
How do you prevent runoff or drift from animal operations from entering produce fields? _____
Do you store slurry in continuously loaded systems? No Yes
How long do you store the slurry in the summer? _____ How long in the winter? _____

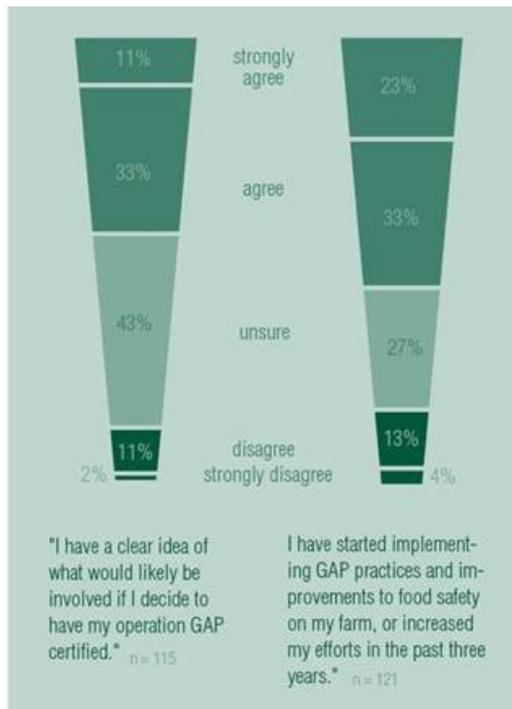


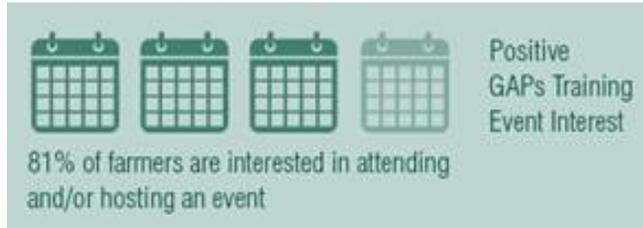
High Interest in School Markets



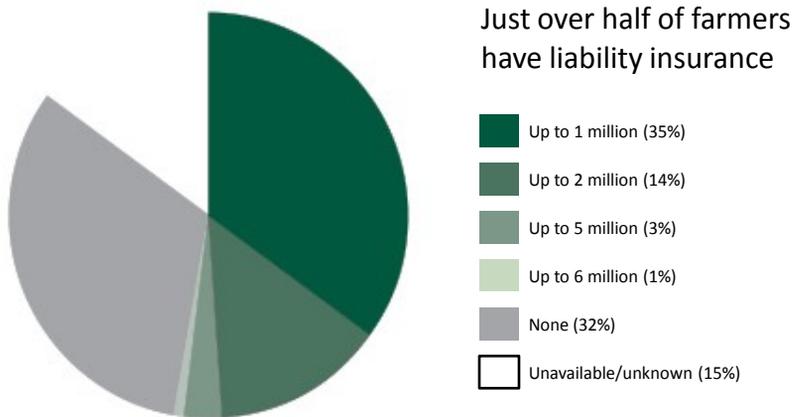


GAPs Feedback Checklist:



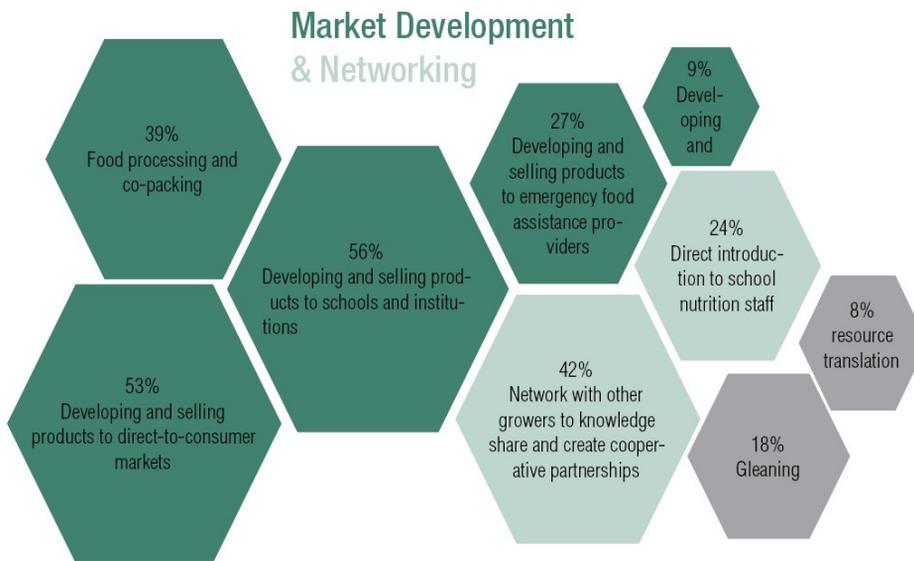


Product Liability Insurance

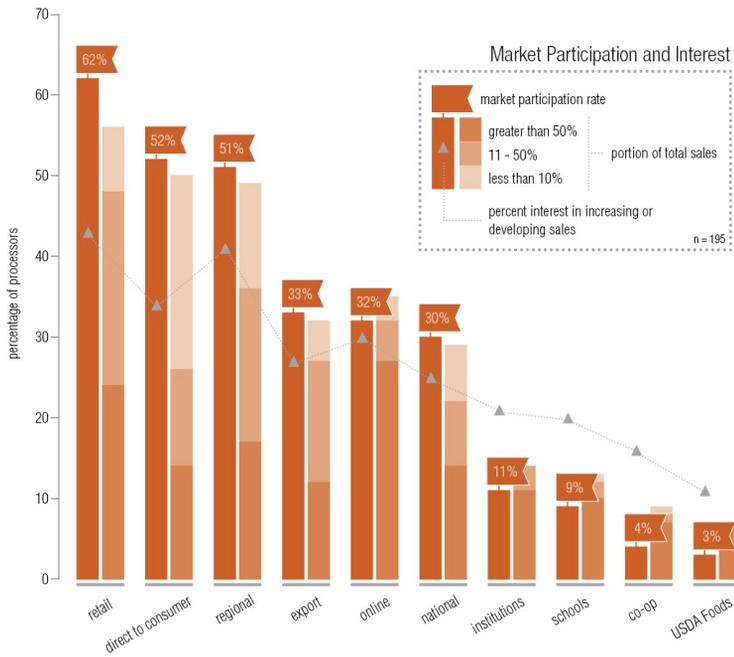


19% 

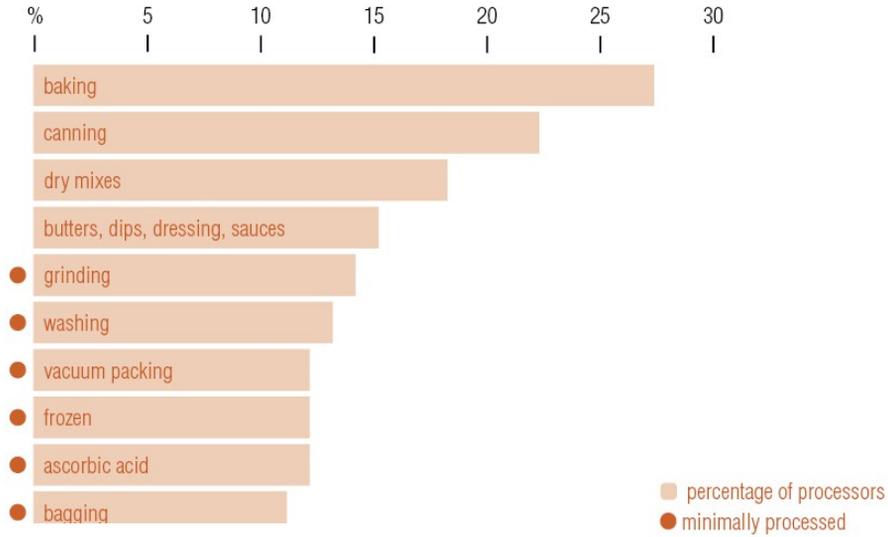
of farmers are affiliated with a marketing cooperative or other type of partnership that collaborates on aggregation, marketing, sales and processing.



Certifications, Food Safety & Regulations



Types of Processing

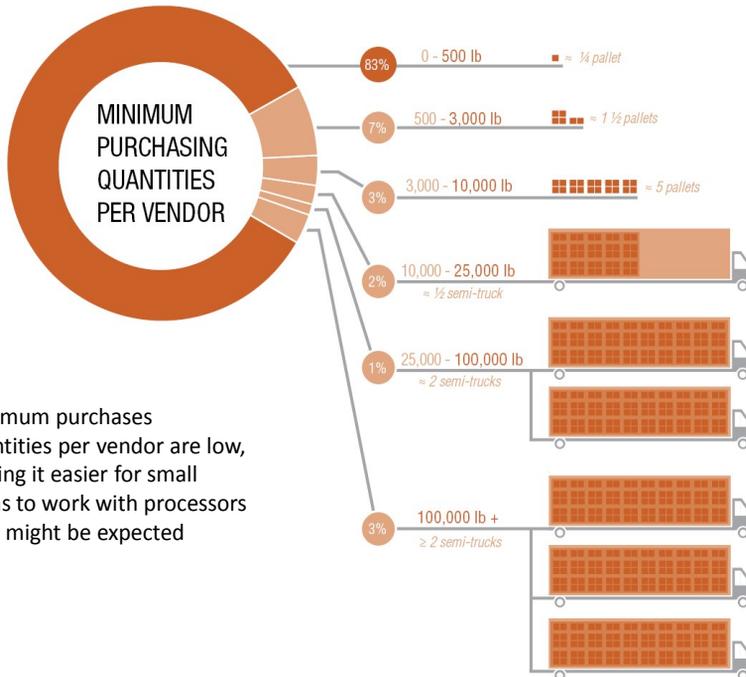
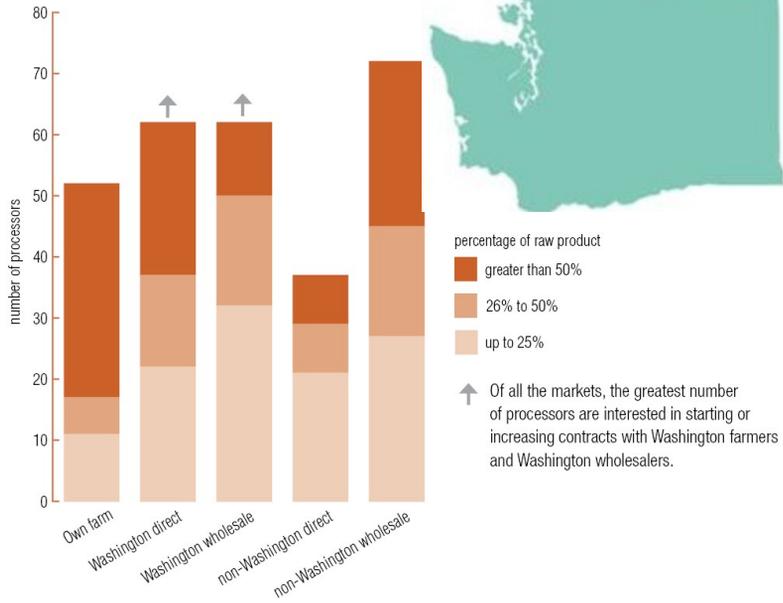


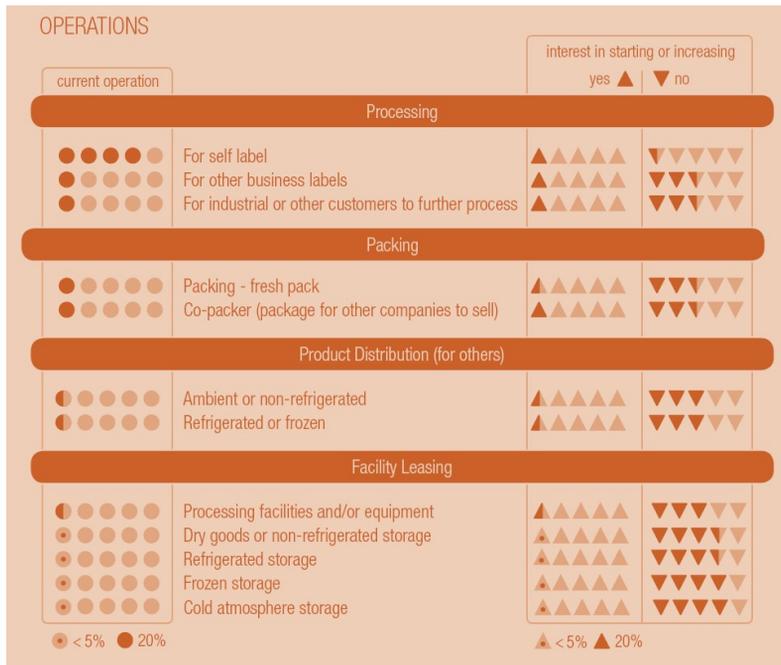
Processors Report Demand for WA-grown

processors report a
52% INCREASE
 in the demand for foods processed with **WASHINGTON-GROWN** ingredients since 2012



Raw Product Sources





Resources Desired by Processors

