

USDA Pilot Project for Unprocessed Fruits and Vegetables & Farm to School

Chris Iberle, WSDA Farm to School

Jim Hemmen, OSPI Child Nutrition Services



Washington
State Department of
Agriculture



*Taste Washington Day is Oct. 5!
Don't forget to sign up*

What is Farm to School?

CORE ELEMENTS OF **FARM** *to* **SCHOOL**

LOCAL
ECONOMIES

EDUCATION

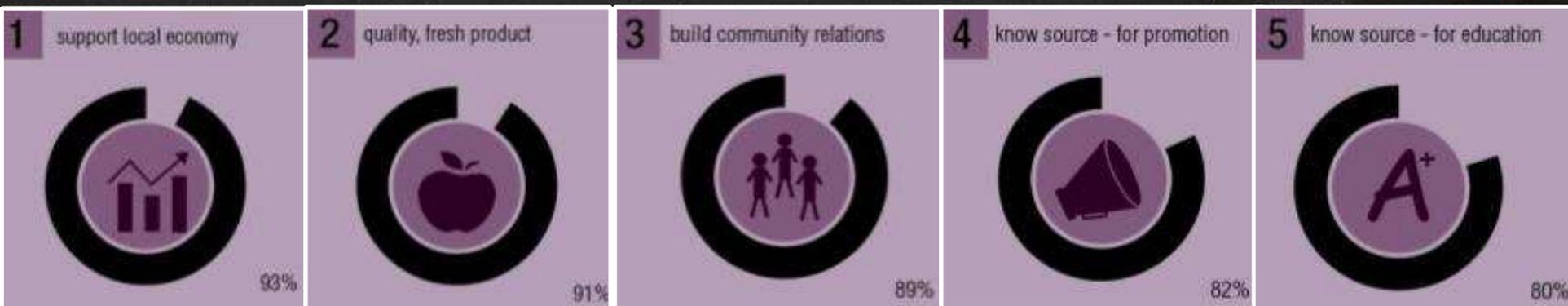


**SCHOOL
GARDENS**

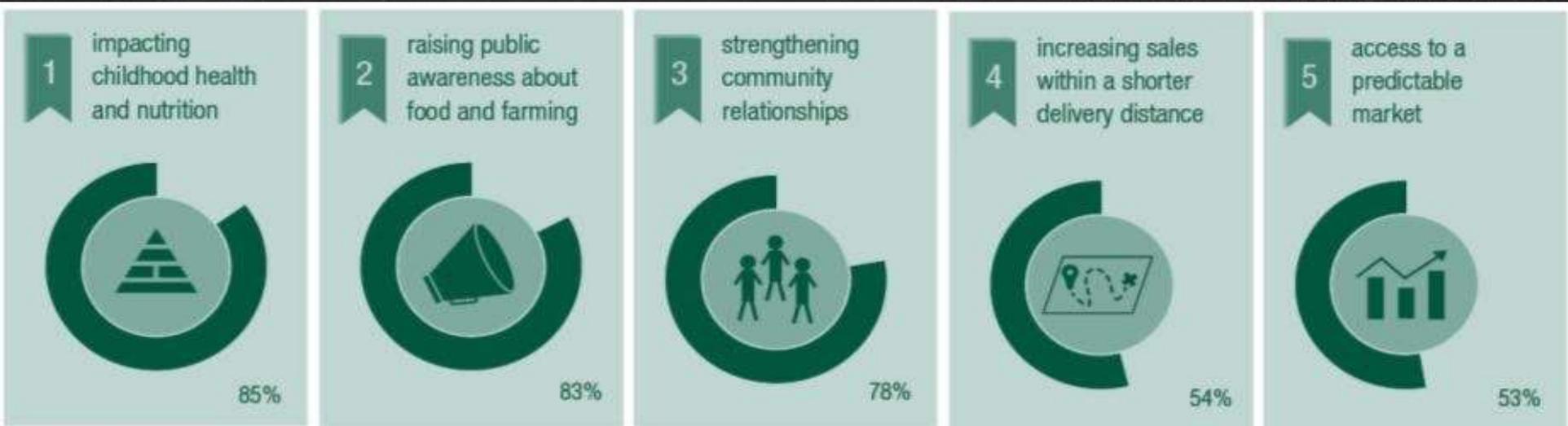
PROCUREMENT

Why Farm to School?

Schools say...



Farmers say...





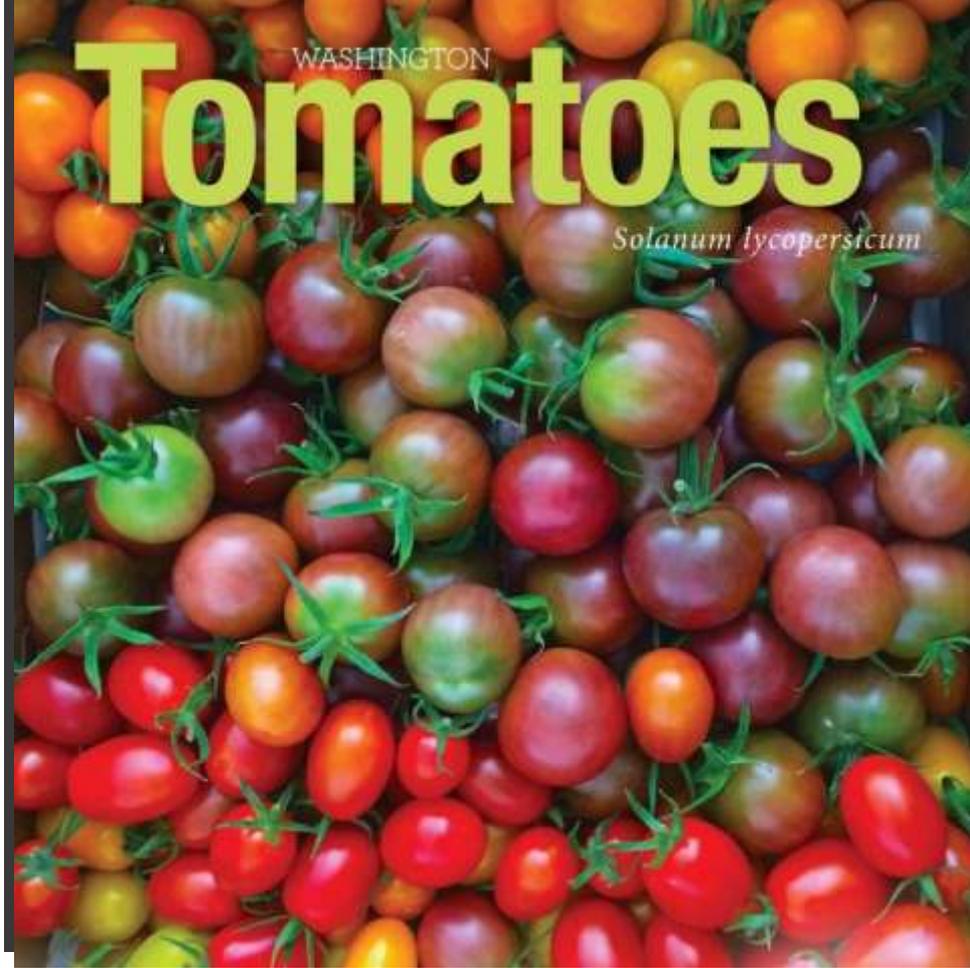
#1 Support local economy



#2 Quality fresh product



#3 Build community relations



WASHINGTON Tomatoes

Solanum lycopersicum



THRIVE

- Tomatoes are the plantain that makes tomatoes red. It is an antioxidant that promotes heart health and keeps the immune system healthy.
- Tomatoes have lots of vitamin C, which helps with immune support and boosting.
- Tomatoes are 94% water - a higher percentage of water than watermelon!

GROW

- As you eat less fruits and vegetables, they are fruits of the vegetable plant, but used as vegetables in cooking. The government classifies tomatoes as a vegetable in the late 1800s so it could be taxed under certain requirements.
- The tomato is a berry of the nightshade family, which includes potatoes, eggplants, and peppers.
- Colonial Americans pickled green tomatoes for their food, but were afraid to eat them, perhaps because the plants resembled deadly nightshades.

TASTE

- The word "tomato" comes from the Spanish *tomate*, which in turn comes from the Nahuatl word *tomatl*.
- Tomatoes have been cultivated in Mexico for more than 3000 years. While the British thought the tomato was poisonous, the French called it the "apple of love".

FEAR HARVEST IN WASHINGTON

Aggriat through Aggriat

Thank you to our poster partner, Washington Sustainable Food & Farming Network!

For information about WSDA's Farm to Institution programs go to our online tool kit at washingtonfood.org or visit the WSDA website at wagrow.wa.gov.



#4 Know food source – for promotion

<http://www.wafarmtoschool.org/Page/100/waharvestposters>



#5 Know food source – for education

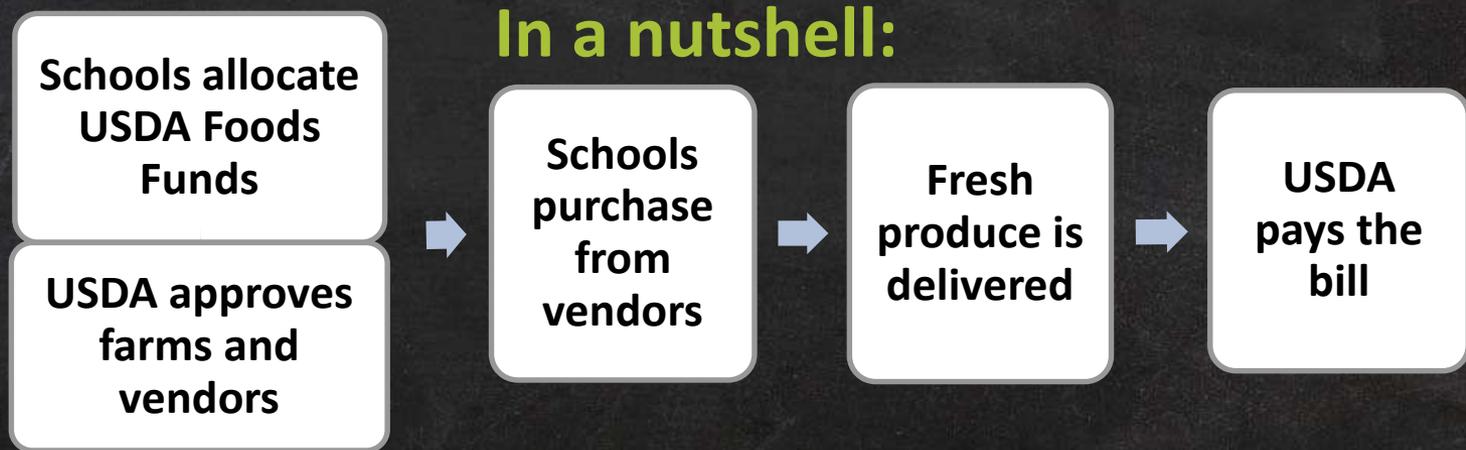
How can the USDA Pilot Project for the Procurement of Unprocessed Fruits and Vegetables support Farm to School?



USDA Pilot Project for Procurement of Unprocessed Fruits & Vegetables



- Created by the USDA to offer school districts more spending options for their entitlement funds.
- Can be used alongside DOD Fresh
- Does not act as a replacement program for DOD Fresh
- An opportunity for schools to use entitlement funds to support Farm to School purchasing!



USDA Pilot Project for Procurement of Unprocessed Fruits & Vegetables

Purpose

1. Give schools flexibility in how they spend their entitlement
2. Increase purchase of “unprocessed” locally grown produce

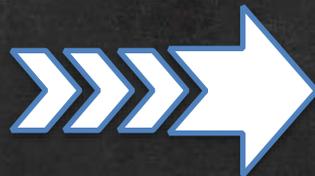
Only fresh fruits and vegetables that are “minimally processed” or “unprocessed” can be sold through the pilot.

Produce that has been sliced, diced, chopped, washed, frozen or dried are allowed.

Foods that have been heat-treated like canning or pickling are NOT allowed.

Goal of the USDA Pilot Project:

Support the use of locally-grown foods in school meal programs using USDA Foods entitlement funds



Welcome to our Local Lunch!

Today's lunch includes fresh, locally-grown foods from Washington farms.



What can the USDA Pilot Project do?

Does...

- ✓ Serve more fruits and vegetables
- ✓ Flexibility with USDA Foods entitlement dollars
- ✓ Purchase more local foods (or domestic)

Doesn't...

- ✗ Provide additional funds for purchasing
- ✗ Circumvent procurement process
- ✗ Buy non-domestic product
- ✗ Buy processed products or non-produce

Benefits of the USDA Pilot Project

farm opportunity

- Support growing demand for fresh products from local schools in your area
- Develop connections with local Food Nutrition Directors and build a foundation for future business relationships
- Broaden your customer base to schools, students and families in a stable, high-volume market
- Show support for your community and help improve childhood nutrition
- Feature your company as a USDA approved vendor

school opportunity

- Serve more healthy, fresh and locally-procured fruits and vegetables
- Support local economy, build community relationships and promote your food service program
- More flexibility over where and how to spend your entitlement
- Purchase from vendors with approved liability insurance and food safety practices
- Participate with minor adjustments to a standard purchasing practices

Farm and Vendor Requirements

1. Written food safety plan
2. Product Liability Insurance
3. Food Safety Certification (Good Agricultural Practices (GAP)/Good Handling Practices (GHP)
4. Fill out four page USDA Application & register for payments from USDA



agr.wa.gov/inspection/GAPGHP

Current Approved Vendors in Washington State

American Produce Express (Omak)

Charlie's Produce

Cloudview Eco Farm (Royal City)

Columbia Fresh Packing

Columbia Fruit (Woodland)

First Fruit Marketing of Washington

FSA West / FSA East

Hopewell Farm (Everson)

Organically Grown Company

Pacific Coast Fruit

Spokane Produce

Penny's Salsa Inc.

Tahoma Farms (Orting)

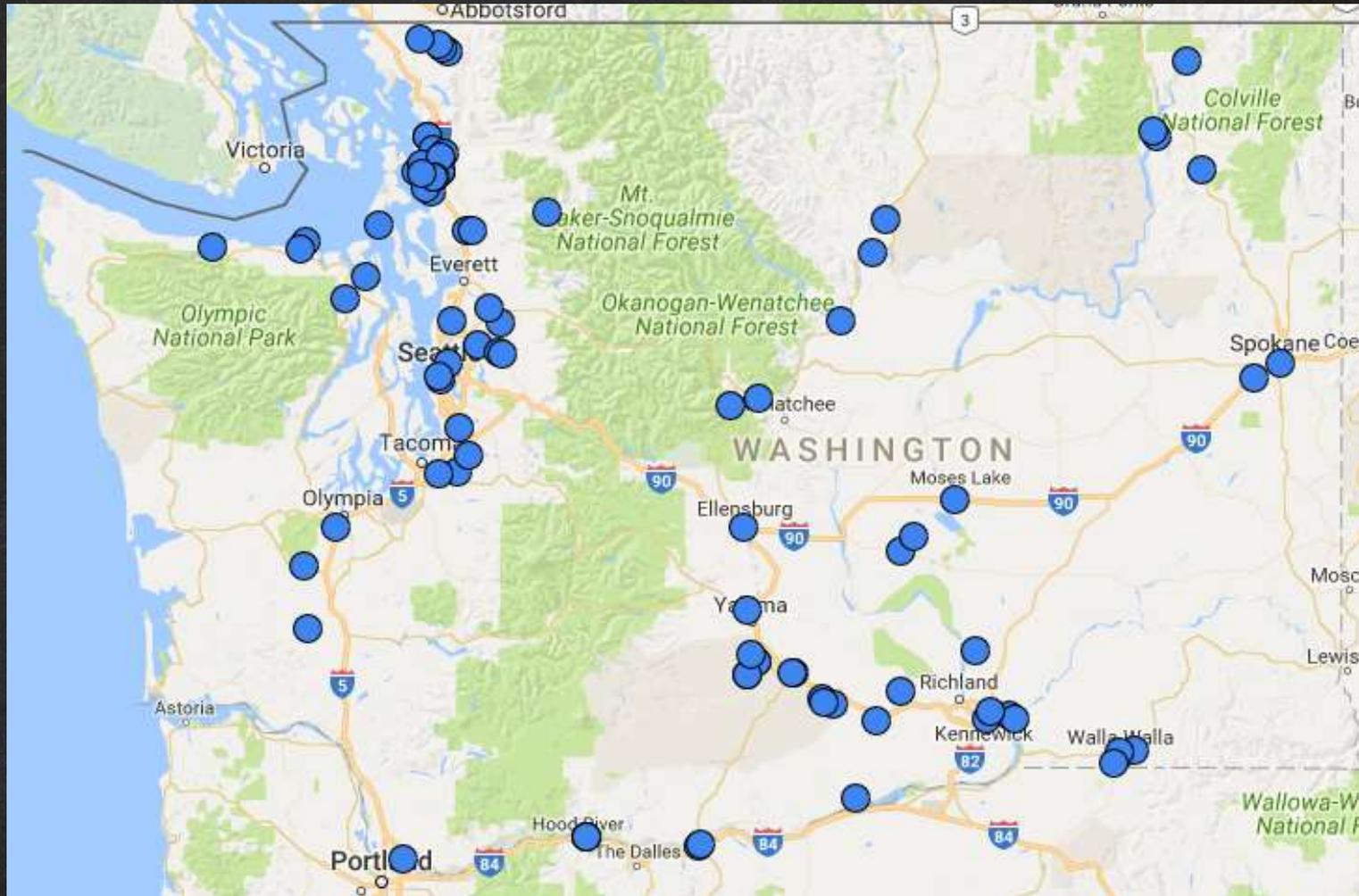
& more to come!

Schools can purchase from any USDA approved vendors and farmers

Is there a farm or vendor you would like to see on this list?

Contact Chris Iberle at ciberle@agr.wa.gov

New Vendor Drive 2016



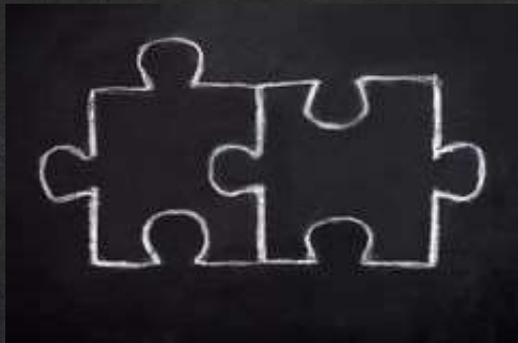
Is there a farm or vendor you would like to see here?

Contact Chris Iberle at ciberle@agr.wa.gov

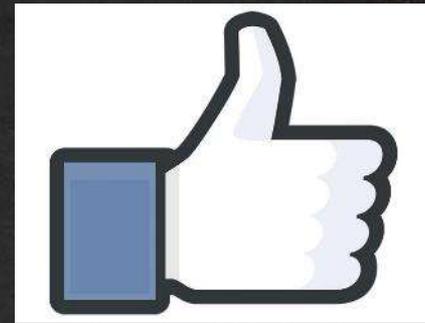
How it works



What have your challenges been with the USDA Pilot Project?



What have your successes been with the USDA Pilot Project?



Lessons Learned 2014-2016

Vendors

- Little outreach to potential vendors
- Farmer knowledge of the program & benefits
- Distributors slow to join
- Unclear application and sales, invoicing process



School Districts

- No or few local farms available to buy from
- Challenging logistics with approved vendors
- Unclear process for joining, using Pilot & procurement
- Product choice



Current Supporting Work

Vendor outreach & recruitment

- Recruiting vendors around the state
- Streamlining vendor approval with USDA
- Technical assistance with applications
- Work with current vendors



School support with procurement process

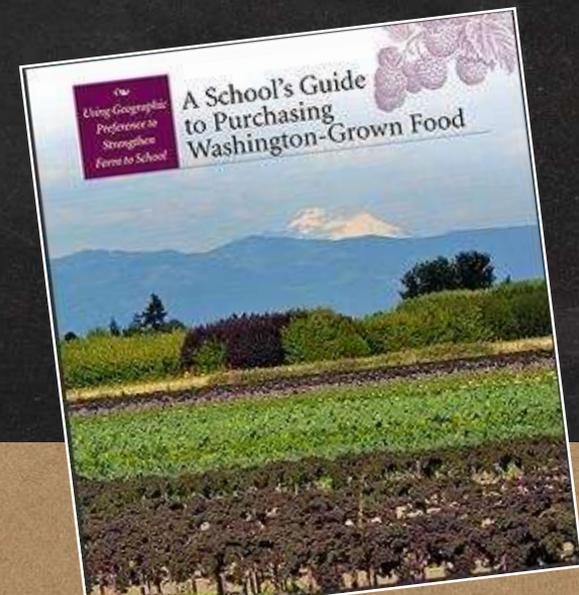
- How to join the program
- Accessing vendors that will work for you
- How to use funds & procurement process



Resources & tools for the USDA Pilot Project

- Application packet & form
- Current List of Vendors
- New Vendor Outreach Lists
- USDA Pilot Project Washington Grown Order Guide
- “How to use” Factsheet
- Technical assistance from OSPI & WSDA
- WSDA’s “School’s Guide to Purchasing Washington Grown Food”

Factsheets, fliers, assistance for farmers



School Procurement Process

The USDA Pilot Project for Procurement of Unprocessed Fruits and Vegetables

The pilot supports the purchase of local and regional produce, however standard procurement rules still apply

Schools can only purchase from USDA approved vendors on [USDA-AMS website](#)

Option 1

Modify an existing contract with an USDA approved vendor.

Competitive bids are not required.

School buyers can modify an existing, exclusive contract (i.e. purchases made from only the contracted vendor) and if participation in the pilot does not result in a material change.

If that is the case, schools can create an addendum to current contracts which (1) outlines school buyer participation in the pilot and changes to contract, including at minimum, the vendor payment method, and (2) requires the vendor to issue a separate invoice for unprocessed produce sold under the pilot.

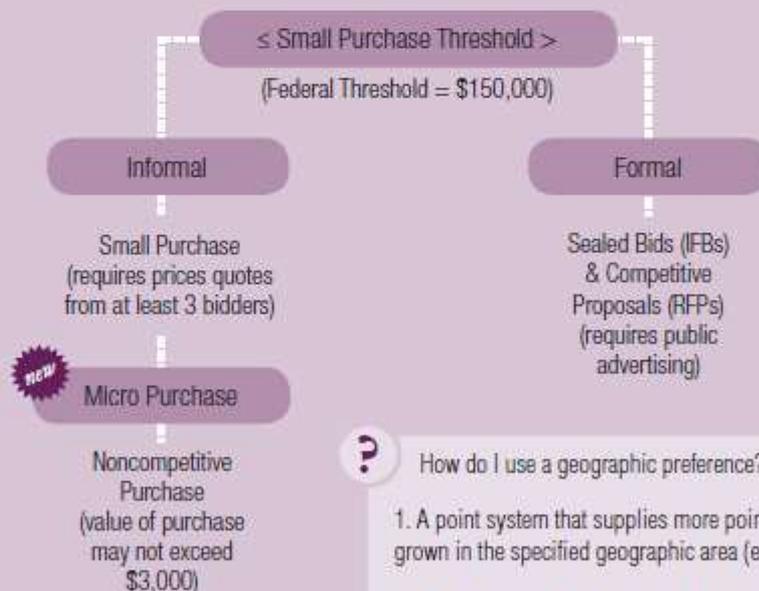
? Can I amend a DoD Fresh contract?

DoD Fresh Contracts are held by the Department of Defense (DoD) Fresh Fruit and Vegetable Program. Schools cannot modify this contract unless they have a contract with Pacific Coast Fruit Company outside of DoD Fresh.

Option 2

Solicit a new contract with USDA approved vendors.

Competitive quotes for purchases over \$3,000 required (may include Geographic Preference)



? How do I use a geographic preference? Example ways to apply:

1. A point system that supplies more points to vendors who can supply produce grown in the specified geographic area (e.g. state, county, mile-radius).
2. A price preference in which the quote from any vendor offering produce from the geographic preference area (usually WA-grown) will be reduced by a specified percentage (usually 5% or 10%, but it is up to the school district) for comparison.

Refer to [A School's Guide to Purchasing Washington-Grown Food](#) for more details

Option 3

Recruit new or existing vendors to participate!

Inform vendors of requirements:

1. Liability Insurance
2. Food Safety Certification (USDA-AMS or GFSI accredited)

Additional qualifications may be required for businesses that work with other suppliers, carry non-domestic product and/or plan to sell minimally processed product. Vendors can get help with application and meeting requirements by online at [WSDA's Farm to School Toolkit](#) or ciberle@agr.wa.gov.

USDA Pilot Project for the Procurement of Unprocessed Fruit and Vegetables Washington Approved Vendor List

Schools participating in the pilot project may choose to do business with any of the vendors listed below for the product category indicated.

<i>Date Approved</i>	<i>Company Name</i>	<i>Primary Contact</i>	<i>Primary Email</i>	<i>Products</i>
08/27/15	American Produce Express, LLC.	John Butler 509-826-5379	john@americanproduceexpress.com	Apples, Apple Slices, and Pears
09/16/15	Charlie's Produce, Seattle	Michael Ruff 206-577-9852	miker@charliesproduce.com	Apples, Oranges, Lettuce, Carrots, Broccoli, Cucumbers, Corn, Tomatoes, Peppers, Onions, Potatoes, Green Beans, Peas (fresh), Cabbage, Apples, Oranges, Cauliflower, Strawberry, Pears, Plums, Mandarins
07/29/16	Cloudview Eco Farms, Ephrata & Royal City, WA	Gabriela Amador 509-398-4624	cloudviewecofarms@gmail.com	apples, apricots, asparagus, beets, broccoli, cabbage, carrots, cauliflower, chard, cucumbers, radishes, peanuts, lettuce, melons, kohlrabi, kale, parsnips, peppers, potatoes, eggplant, pumpkins, onions, leeks, salad mix, spinach, summer squash, strawberries, sweet potatoes, ginger, tomatoes, turnips, and winter squash
09/17/15	Columbia Fresh Packing, LLC	Brad Gentry 509-240-2653	brad@columbiafreshproduce.com	Whole Apples
11/02/15	Columbia Fruit LLC	Jeff Peterson 360-624-6889	jeff@columbia-fruit.com	IQF Blueberries, Strawberries, Blackberries, Red Raspberries, Frozen Summer Blend (Strawberries, Blueberries, Raspberries, Marion Berries)
07/20/15	First Fruits Marketing of Washington, Yakima, WA	Dorothy Redick 509-853-4710	dorothy@ffm-wa.com	Apples, Pears
10/20/15	Food Services of America (East)	Lane Thompson 509-483-4747 Ext 7858	lane_thompson@fsafood.com	Apples, Apple Slices, Pears, Fresh Cut Leafy Greens, Broccoli, Celery Cauliflower, Carrots, Red Beets, Gold Beets, Stripe Beets, Cucumber, Yellow Squash, Zucchini, Kale, Potatoes
11/05/15	Food Services of America (West)	Don Emory 425-251-1410	don_emory@fsafood.com	Red Beets, Gold Beets, Striped Beets, Celery, Kale, Potato, Fresh Leafy Greens, Broccoli, Cauliflower, Beets Whole-Raw, Beets Fresh-Cut, Potatoes-Whole, Potatoes-Cut, Celery-Cut, Apples-Cut, Cauliflower-Cut, Fresh Cut Leafy Greens, Broccoli-Cut, Apples-Whole
08/10/16	Hopewell Farm, Everson, WA	Lisa Dykstra 360-927-8433	hopewellfarm@live.com	Blueberries, carrots, beets, and broccoli
06/03/16	Organically Grown Company	Amelia Beckel 503-907-3701	bill@organicallygrown.com	asparagus, eggplant, kale, peppers, tomatoes, cantaloupe, honeydew, varietal melons, watermelon, cabbage, cilantro, leeks, lettuce, leafy greens, broccoli, celery, cucumbers, cauliflower, parsley, endive, radish, bok choy, carrots, peas, radicchio, escarole, fennel, dill, peppers, and zucchini
02/10/15	Pacific Coast Fruit Co.	Paul Ornstein 253-867-1607	pornstein@pcffruit.com	Shredded Lettuce, Chopped Romaine, Shredded Green and Red Cabbage, Broccoli Florets, Cauliflower Florets, Cello Spinach, Apples, Pears, Celery, Cucumbers, Bell Peppers, Tomatoes, and Squash
08/24/15	Penny's Salsa, Auburn, WA	Jim English 253-850-1856	jim@pennysalsa.com	Red Beets, Gold Beets, Stripe Beets, Cucumber, Yellow Squash, Zucchini, Celery, Kale, Potato, Apples, Apple Diced, Apple Wedges, Oranges, Sliced Oranges, Wedged Oranges, Potatoes, Turnips
07/10/15	Spokane Produce, Inc.	Brent Dallman 509-455-8970	bdallman@spoprod.com	Bell Peppers, Eggplant/Aubergine, Green Beans, Pumpkin, Squash, Sweet Corn, Tomato, Zucchini, Apples, Cherries, Watermelon
03/17/16	Tahoma Farms, Orting, WA	Dan Hulse 253-314-8813	dhhulse@gmail.com	Dandelion Greens, Sunchokes, Asparagus, Fennel, Raspberries, Strawberries, Cucumbers, Potatoes, Carrots, Onions, Winter Squash, Beets, Romanesco, Kale, Radishes, Peas, Chard, Zucchini, Brussel Sprouts, Lettuce, and Beans

Want to see another farmer or vendor on this list?

Contact WSDA!

Chris Iberle

Washington State Department of Agriculture

Farm to School

(206) 256-1874

ciberle@agr.wa.gov



AGR PUB 307-539 (R/08/16)

If you need this publication in an alternate format call 360-902-1976 or TTY 800-833-6388.

WSDA New Vendor Drive 2016

Farm/Vendor	Products	Region	Town
Alvarez Farms	Mixed Vegetables	Eastern WA, Puget Sound	Mabton
Applegate Orchards	Blueberries	Eastern WA	Burbank
Apples to Go Inc	Sliced Apples	Statewide	
Auvil Fruit Co.	Tree Fruit	Eastern WA	Orondo
Baker Produce	Apples, Potatoes, Cherries	Southern WA	Pasco
Baldev Sangha & Son			Lynden
Bay Baby Produce	Winter Squash	NW Washington	Burlington
Biringer Farm	Berries	Western WA	Arlington
Black River Blues	Frozen Blueberries	Western WA	
Blue Star Growers	Tree Fruit	Central WA	Cashmere
Boistfort Valley Farm	Mixed Vegetables	Southwest WA	Curtis
Bow Hill Blueberries	Blueberries	Puget Sound	Bow
Carpinito Brothers	Mixed Vegetables	Western WA	Kent
Caruso Farms	Mixed Vegetables	Puget Sound	Snohomish
Chelan Fruit Co-op	Tree Fruit	Central WA	Chelan
Cloud Mountain Farm Center	Mixed Vegetables	Northwest WA	Everson
Cloudview Ecofarms	Mixed Vegetables	North Central WA	
Collins Family Orchards	Farm	Western WA	Selah
Dagdagan Produce	Mixed Vegetables	Eastern WA	Yakima
Delap Orchards	Cherries	Northern WA	Malott
Dharma Ridge Farm	Mixed Vegetables	Olympic Peninsula	
Dickey Farms	Mixed Vegetables	Southern WA	Bingen
Double N Potatoes	Potatoes	NW Washington	Burlington
Duck Delivery	Distributor	Western WA	
Easterday Farms	Onions, Potatoes	Central WA	Pasco
Emerald Farms	Mixed Vegetables	Central WA	
Fewel Farm	Apples, Vegetables, Watermelons	Statewide	Prosser
Finnriver Farm & Cidery	Apples	Olympic Peninsula, Puget Sound	Chimacum



USDA Pilot Project for Unprocessed Fruits & Vegetables

May-June Washington Grown Order Guide



This information should be used only as a reference. Contact the grower/vendor directly to get accurate information about ordering product, distribution area, and current prices. All prices subject to change. Vendor contact information is listed below the product list.

Other pack sizes, additional products (including more eligible US grown products), or availability from other vendors may be available beyond the listing below.

WSDA Farm to School Support

Chris Iberle

ciberle@agr.wa.gov

(206) 256-1874

AGR PUB 307-538 (N/07/16) If you need this publication in an alternate format call 360-902-1976 or TTY 800-833-6388.

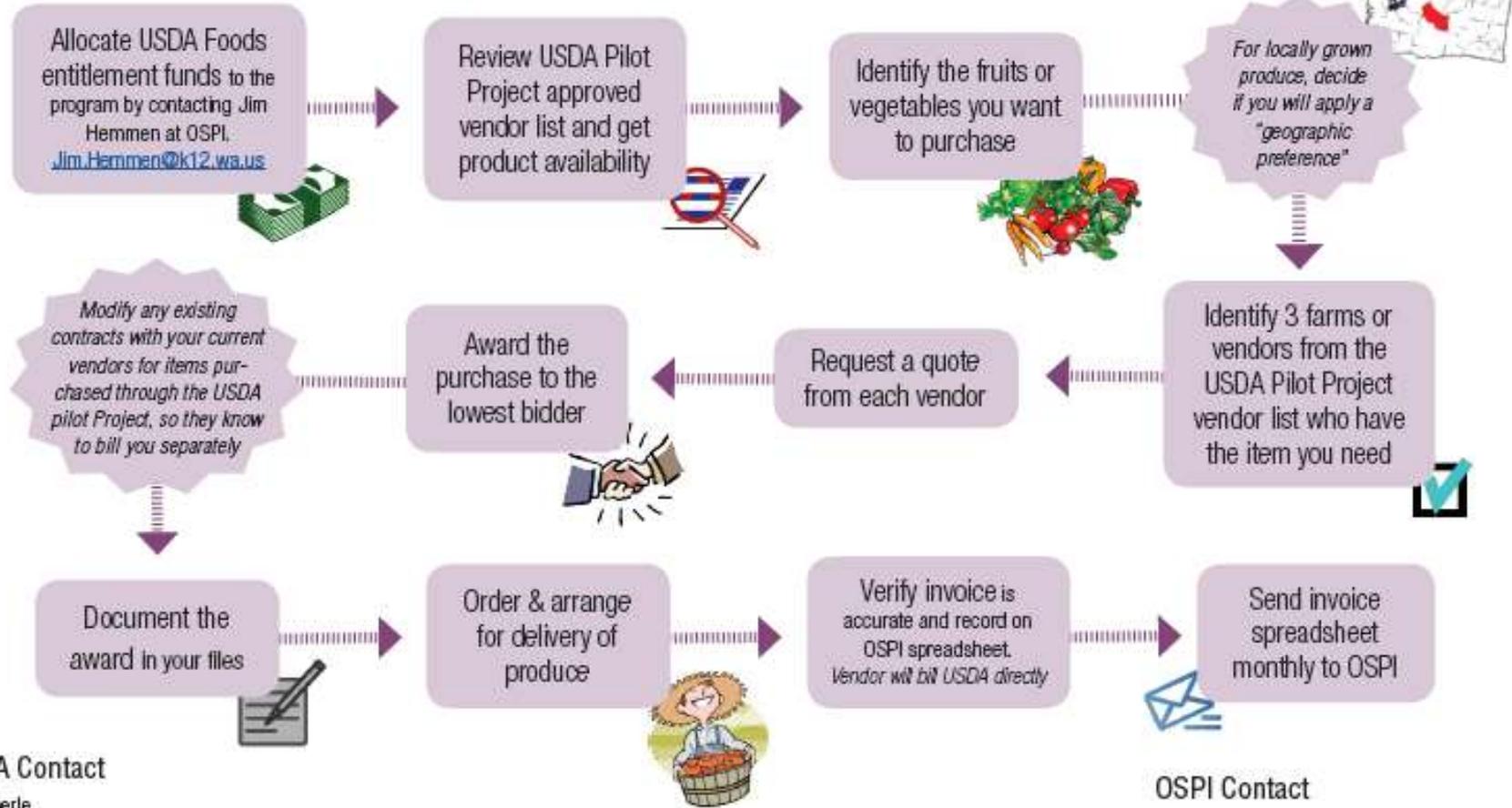
Crop	Product	Vendor	Description	Pack Size	Price	Farm Source
Apples	Fresh, Sliced	American Produce Express	2oz apple slice packets	100 - 2oz. pkts	\$28.75	
Apples	Fresh, Sliced	American Produce Express	2oz apple slice packets	150 - 2oz. pkts	\$43.15	
Apples	Fresh, Sliced	American Produce Express	Bulk apple slices	10-3lb bags	\$48.00	
Apples	Fresh, Sliced	American Produce Express	Bulk apple slices	4-3lb bags	\$21.00	
Apples	Fresh, Sliced	American Produce Express	4oz apple slice packets	packets	\$57.00	
Apples	Fresh, Sliced	Charlie's Produce	Apples, sweet sliced in bulk	4-3lb bags	\$23.32	
Apples	Fresh, Sliced	Pacific Coast Fruit	2oz sweet apple slice packets	100 - 2oz. pkts	\$38.85	
Apples	Fresh, Whole	Spokane Produce	Apples, bulk, WA XXFcy	163 Count	\$26.00	
Apples	Fresh, Sliced	Spokane Produce	Apple wedges	192 - 2oz		
Apples, Braeburn	Fresh, Whole	First Fruits Marketing of Washington	Braeburn apples WAXF	138 Count	\$16.90	Broetje Orchards, Congdon Orchards
Apples, Fuji	Fresh, Whole	American Produce Express	Fuji apples, bulk	138 Count	\$25.65	
Apples, Fuji	Fresh, Whole	First Fruits Marketing of Washington	Fuji apples, bulk WAXF	138 Count	\$22.90	Broetje Orchards, Congdon Orchards
Apples, Fuji	Fresh, Whole	Pacific Coast Fruit	Fuji apples, bulk, 125ct or 138 ct	138 Count	\$35.65	
Apples, Fuji	Fresh, Whole	Spokane Produce	Fuji apples, bulk, 113ct or 125ct	125 Count	\$24.00	
Apples, Gala	Fresh, Whole	American Produce Express	Gala apples, bulk	138 Count	\$25.65	
Apples, Gala	Fresh, Whole	Charlie's Produce	Apples, Gala US XF	100 Count	\$32.92	
Apples, Gala	Fresh, Whole	First Fruits Marketing of Washington	Gala apples, bulk WAXF #1	138 Count	\$22.90	Broetje Orchards, Congdon Orchards
Apples, Gala	Fresh, Whole	Spokane Produce	Gala apples, bulk, 113ct or 125ct	125 Count	\$26.00	
Apples, Golden Delicious	Fresh, Whole	American Produce Express	Golden apples, bulk	138 Count	\$25.65	
Apples, Golden Delicious	Fresh, Whole	Charlie's Produce	Apples, Golden Delicious USXF	125 Count	\$27.95	
Apples, Golden Delicious	Fresh, Whole	First Fruits Marketing of Washington	Golden Delicious apples, bulk USXF	138 Count	\$20.90	Broetje Orchards, Congdon Orchards



How to use the USDA Pilot Project for Unprocessed Fruits & Vegetables



The USDA Pilot Project supports the purchase of local and regional produce, however standard procurement rules still apply



WSDA Contact

Chris Iberle
Farm to School Team
Washington State Department of Agriculture
(206) 256 - 1874
ciberle@agr.wa.gov



OSPI Contact

Jim Hemmen
Food Distribution Program
Supervisor
Child Nutrition Services, OSPI
(360) 725-6209
jim.hemmen@k12.wa.us

**These steps are for an informal procurement process of less than \$150,000 for Washington grown food using the USDA Pilot Project for Unprocessed Fruits & Vegetables. If you are making a purchase that requires a formal bid or are unsure, please contact OSPI or the WSDA Farm to School team for assistance*

**What tools or
resources have
you used?**

**What tools or
resources do you
need moving
forward?**

Future USDA Pilot Project efforts & trainings

Join for the 2016-2017 school year!

Allocate funds if you've already signed up

- Late August webinar
- WSNA Fall Workshop
- Vendor Workshops (Sept. 1, 6, 12)
- Recruiting new vendors
- Ongoing technical assistance for schools
- Developing resources and tools

USDA Pilot Project in Washington Online

www.k12.wa.us/ChildNutrition/programs/FoodDistribution/FFV.aspx



State of Washington

Office of
Superintendent of Public Instruction

OSPI

Languages | A - Z Index | Print Version

Home | Certification | **Offices & Programs** | Learning & Teaching | Assessment | Finance & iGrants | Research & Reports

Child Nutrition

WINS

Reports

Grants

Programs

National School Lunch &
Breakfast Program

Child & Adult Care Food
Program

Summer Food Service
Program

Special Milk Program

Food Distribution

Fresh Fruit and
Vegetable Program

Claims, Fiscal
Information and
Resources

Food Service
Management Companies

Procurement

Special Education

Transportation

Child Nutrition

Educational Technology

Secondary Education

Migrant Bilingual

Federal Programs

See All >>>

Fresh Fruit and Vegetables

allows LEAs to purchase domestically grown fresh produce in dollars.

(Department of Defense) Fresh Fruit and Vegetable Program

[View Fresh Fruit and Vegetable program](#)

- [DoD Fresh Fruit and Vegetable Program Application Form](#)
- Duck Delivery – Westside Vendor; [Sharon Whalen](#), 800-452-2481
- Spokane Produce – Eastside Vendor; [Brent Dallman](#), 509-455-8970

USDA Pilot – Procurement of Unprocessed Fruits and Vegetables

- [WSDA Farm to School - Pilot project web page](#)
- [Pilot Application Form](#)

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print,

Food Distribution

Fax 360-664-0570

[Jim Hemmen](#), 360-725-6209
Supervisor

[Debbie Stevens](#), 360-725-6204
Administrative Support

[Roen Esmond](#), 360-725-6215
Orders, Surveys, Entitlement, Billing

[Wally Kopel](#), 360-725-6185
Procurement

[Sue Eckroth](#), 360-725-6216
Warehouse Coordination, USDA contact



USDA Pilot Project in Washington Online

www.wafarmtoschool.org/Page/102/procurementpilot



[Tweet](#) [Like 18](#)

Home

Our Work

Statewide Farm to School Summit

Fruit & Vegetable Pilot Project

Winter Taste Washington Day

Conferences and Events

OSPI Partnerships

Grant-Funded Projects

Our Team

Farm to School

Selling to Schools and Institutions

School Food

School Gardens

School and Community Engagement

Farm to Preschool

Promotion and Education Materials

In the News

USDA Pilot Project for Procurement of Fruits and Vegetables

Washington State has reserved over \$750,000 dollars to purchase local produce!

Washington State is one of eight states participating in the Pilot Project for Procurement of Unprocessed Fruits and Vegetables, as directed by the Agricultural Act of 2014, also known as the Farm Bill. The pilot enables school districts to use entitlement funds to purchase locally-grown fruits and vegetables. Through this pilot project, school districts can strengthen current school-vendor relationships and broaden the diversity of farms, distributors, and processors selling to schools.

[Download](#) the packet below to find out more about the benefits and details on how to participate as a farm, vendor or school!

Farm to School
The USDA Pilot Project for Procurement of Unprocessed Fruits and Vegetables

Washington State is one of eight states selected to participate in the USDA Pilot Project for Procurement of Unprocessed Fruits and Vegetables, as directed by the Agricultural Act of 2014, also known as the Farm Bill. The pilot enables school districts to use entitlement funds to purchase locally-grown fruits and vegetables. Through this pilot project, school districts can strengthen current school-vendor relationships and broaden the diversity of farms, distributors, and processors selling to schools.

How to participate?

Who can apply to become a USDA approved vendor? Applications will be accepted from the USDA, OSPI, schools and OSPI's Farm to School network.

3 Farm to School Requirements:

- 1. Have a USDA approved vendor who will contract with schools and are responsible for... (text partially obscured)
- 2. Have a USDA approved vendor who will contract with schools and are responsible for... (text partially obscured)
- 3. Have a USDA approved vendor who will contract with schools and are responsible for... (text partially obscured)

More info?

- OSPI Farm to School Guide
- USDA Agricultural Marketing Service
- USDA Food Nutrition Service (FNS)
- Washington State Department of Agriculture
- Farm to School team
- Karen Olfson
- 1-800-433-3333

For Schools:

Any interested Washington public school can participate in the 2016 - 2017 school year! This enables schools to use their entitlement dollars to purchase 'unprocessed' fruits and vegetables, including produce that has been sliced, diced, chopped, washed, frozen or dried. Foods that have been heat-treated for processing such as canning or pickling, or contain additives, are not eligible. OSPI and WSDA's farm to school team are available to help school districts connect with local vendors and navigate procurement procedures. Schools interested in better understanding the rules and regulations regarding local purchasing should review WSDA's publication, "[A School's Guide to Purchasing Washington Grown Food](#)".

[Check out Washington's Eligible Vendor list](#)

Learn more about the Pilot Procurement: [USDA Pilot Project Slide Deck](#).

How can my school join the USDA Pilot Project?

Schools can participate by calling or emailing Jim Hemmen, Food Distribution Program Supervisor, Child Nutrition Services, OSPI. (360) 725 - 6209 or jimhemmen@k12.wa.us. OSPI will work with you to help you determine how much entitlement you

Other Farm to School Activities

- Taste Washington Day – Oct. 5
- Farm to School Month – October
- Harvest of the Month
- School Gardens
- Lunchroom Promotion
- Seasonal or Special Event Purchases
- Bringing the Farm to the School





Tweet Like 85



Home

Our Work

Farm-to-School

Selling to Schools

School Food

School Gardens

School and Community Engagement

In the News



WA Grown Food Kit

Find recipes and nutrition facts for serving Washington grown foods in schools and other meal programs.

*Funding and Credits

The WSDA farm to school work is dependent on federal grants to continue providing services. Recognition of our work and role in Washington farm to school efforts is essential to retaining this support. We are careful to credit partners and those who inform our work. Please credit the

WSDA Farm to School Toolkit

This toolkit is designed to provide farms, schools, families, and communities with resources to help them meet their farm-to-school goals.

Through stories, photos, templates, documents and more, this toolkit highlights farm to school and school garden successes throughout the state and draws together best practices and farm to school tips from our in-state and national network partners.

Please contact us with questions, comments, and farm to school successes of your own. With this toolkit we can continue to learn and share with each other. We'd love to hear from you!



A Bremerton School District student is excited to sample a variety of sweet peppers.



CURRENT PROGRAMS

Taste Washington Day 2012 was a huge success around the state! Schools celebrated WA agriculture on Wed, Sep 26th.

[more >](#)



IN THE NEWS

- [Taste Washington Day 2012](#)
- [Growing to school: Students taste success with local food program](#)
- [USDA Unveils Historic Improvements to Meals Served in America's Schools](#)



SUBSCRIBE

FULL NAME

EMAIL

GO!

Share news and information on farm-to-school and school gardens, including seasonal newsletters, funding opportunities, job postings, and policy updates.

General Farm to School Resources from WSDA

SAFE Salad Bars in Schools

A Guide for School Food Service

Washington State Department of Agriculture • Washington State Department of Health
Office of Superintendent of Public Instruction • Washington State University School of Food Science

This document clarifies food safety requirements for locally grown foods and salad bars.

Introduction
Academic research and experimental studies have shown that children in the United States increase their consumption of fruits and vegetables when they are given a variety of options. This document provides information on how to safely incorporate locally grown produce into school meals.

Washington Grown Produce Seasonality Chart
by 2012 USDA Nutrition Standards

Produce	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples												
Asparagus												
Avocados												
Beans												
Blackberries												
Blueberries												
Broccoli												
Brussels Sprouts												
Cauliflower												
Carrots												
Corn												
Cucumbers												
Eggplant												
Fennel												
Garlic												
Green Beans												
Kale												
Kidney Beans												
Lentils												
Onions												
Potatoes												
Spinach												
Sweet Corn												
Tomatoes												
Zucchini												

Washington Grown Food Kit

Washington has a fantastic bounty of locally grown produce. This kit provides recipes, sample menus, and information on how to incorporate locally grown produce into school meals. Here you can find general information, recipes, and growing resources. We welcome your feedback.

- Beans**
General Information
Recipes & Nutrition Analysis
Menu Examples
Nutrition Facts
- Carrots**
General Information
Recipes & Nutrition Analysis
Menu Examples
Nutrition Facts
- Cucumbers**
General Information
Recipes & Nutrition Analysis
Menu Examples
Nutrition Facts
- Kale**
General Information
Recipes & Nutrition Analysis
Menu Examples
Nutrition Facts

A School's Guide to Purchasing Washington-Grown Food

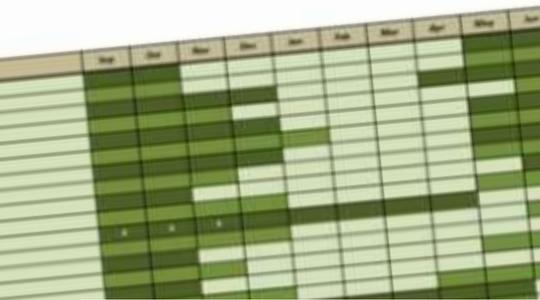
Using Geographic Preference to Strengthen Farm to School

Farm to School Start-Up Kit

WASHINGTON STATE DEPARTMENT OF AGRICULTURE
KENT SCHOOLS DISTRICT NUTRITION SERVICES

Tools and Templates from WSDA

Washington Grown Produce Seasonality Chart
by 2012 USDA Nutrition Standards Vegetable Subgroups



Product Availability and Pricing Form (Due by end of business on Wed, Feb 5, 2014) **List continues over 5 pages. Please submit all tables even if you have blank pages**

Use the separate rows for products grown in WA and elsewhere. *There are two different delivery needs by the member districts: Delivery to 1) one drop-off site or 2) the "Price per Pack" column, if you choose to do so (See EXAMPLE).*

Item & Volume	Specification	Variety (please specify)	Volume Available	WA Grown? Yes or No	Name & location of farm, grower or processor	Availability											
						Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
EXAMPLE: Radishes, fresh, bunched 100 – 500 lbs	Non-spiky variety; cleaned with no dirt on; with tops	Mild Red	Approx 200 lbs per order	YES	Smith Farm Yakima, WA				X	X	X			X	X	X	
Fruits and Berries:																	
Blueberries, fresh	Fruit should be blue-purple and firm, not overripe or crushed; free from decay, injury, mold, insects and mummified berries. Uniform in size.																
Blueberries,	US Grade A - Fruits should be uniform, bright, dark blue-purple color, firm, reasonably fleshy, practically whole and																

Asparagus	servings/lb	serving size	meals served daily	lbs needed	price/lb	price/serving
<i>basis = whole spears</i>	3.2	3/8 cup	0	0.0	\$ -	\$ -
Asparagus	4.8	1/4 cup	0	0.0	\$ -	\$ -

Black-eyed Peas	servings/lb	serving size	meals served daily	lbs needed	price/lb	price/serving
<i>basis = shelled</i>	6.9	3/8 cup	0	0.0	\$ -	\$ -
Black-eyed peas	10.3	1/4 cup	0	0.0	\$ -	\$ -

Beets	servings/lb	serving size	meals served daily	lbs needed	price/lb	price/serving
<i>basis = whole without tops</i>	7.7	3/8 cup	0	0.0	\$ -	\$ -
Beets	11.6	1/4 cup	0	0.0	\$ -	\$ -

Broccoli	servings/lb	serving size	meals served daily	lbs needed	price/lb	price/serving
<i>basis = fresh untrimmed head</i>	6.5	3/8 cup	0	0.0	\$ -	\$ -
Broccoli	9.8	1/4 cup	0	0.0	\$ -	\$ -

respective source, etc.)

Questions?



Chris Iberle
ciberle@agr.wa.gov
206-256-1874



Jim Hemmen
Jim.Hemmen@k12.wa.us
360-725-6209

We're here to help!



wafarmtoschool.org

Chris Iberle

ciberle@agr.wa.gov

206-256-1874



www.k12.wa.us

Jim Hemmen

Jim.Hemmen@k12.wa.us

360-725-6209

Donna Parsons

Donna.Parsons@k12.wa.us

360 -725-6210

