

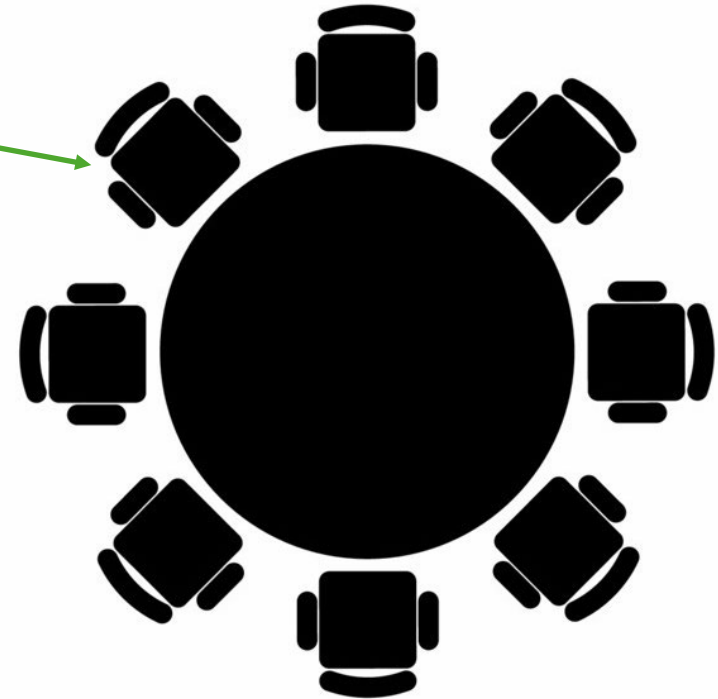
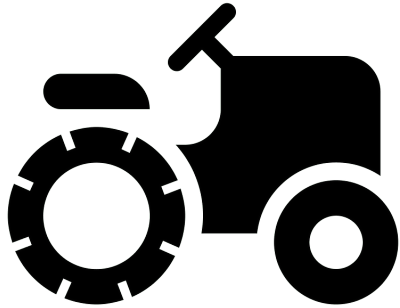
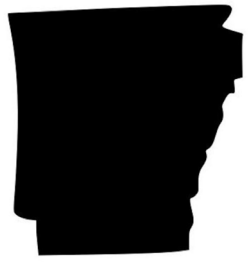
Setting the Table for Local, Regional, & Safe Foods

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Setting the Table

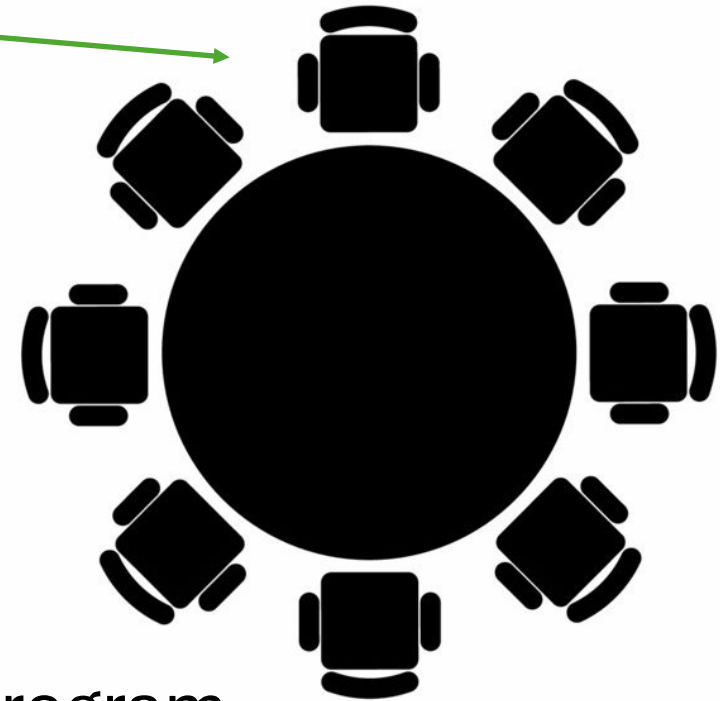
About me...



Setting the Table

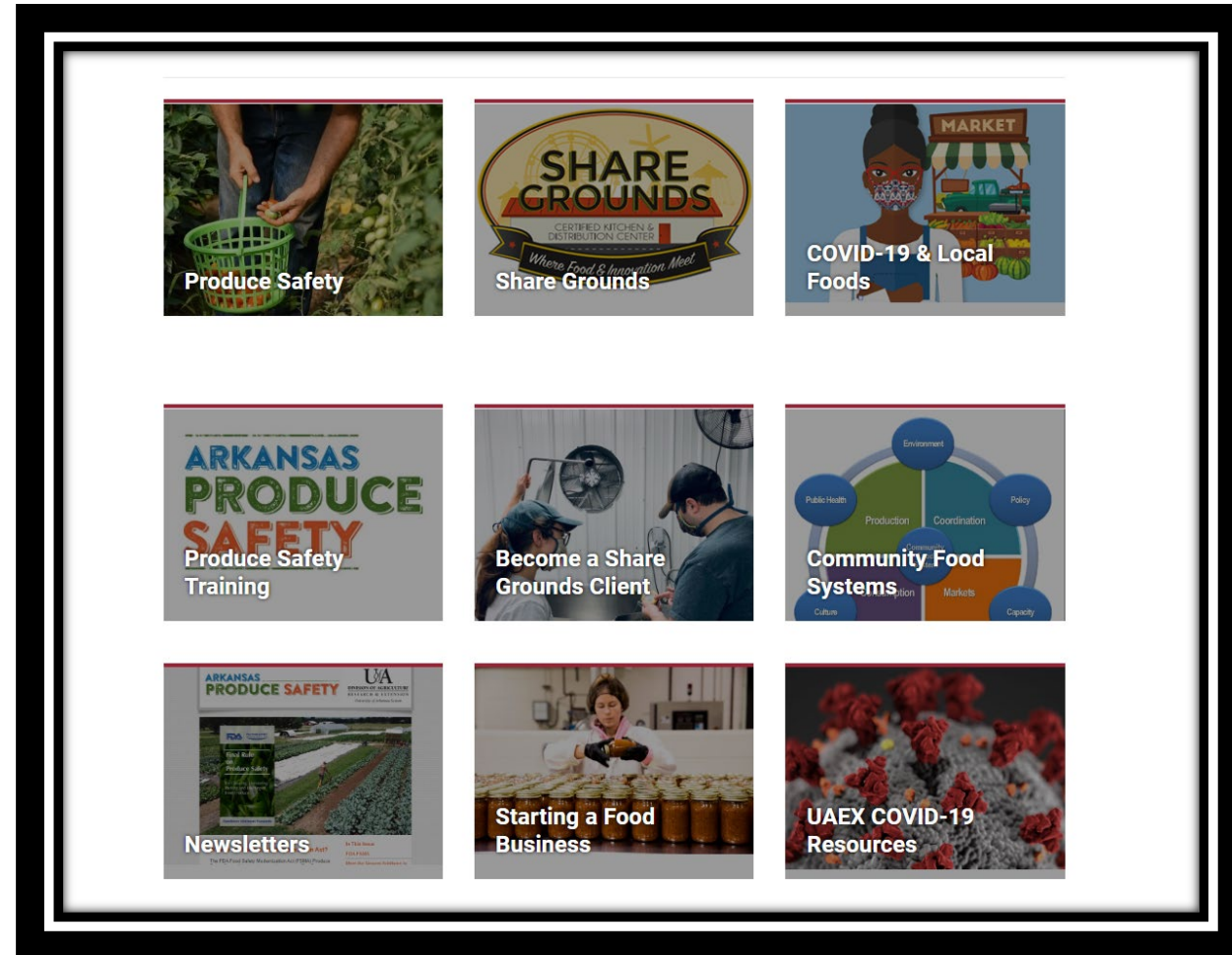
About Extension

- Found the Cooperative Extension Service
- Mission and Systems for Food and Ag
- Found an entry level job in 2013
- 2017 Hired as Faculty
- Met farms, food business, non-profits, and other stakeholders...
- Built the Local, Regional, and Safe Foods Program



Local, Regional, and Safe Foods Program

- 100s of workshops
- +100,000 technical contacts
- Programs:
 - Produce Safety
 - Food Business Start Up
 - Food Product Development
 - Kitchen Rental
 - Farm to School
 - Food Freedom
 - Farmers Markets
 - Food Systems Infrastructure
 - And more..



USDA Guide

USDA spent
the last
few **decades**
defining,
assessing,
and
developing a
robust set of
resources to
support
LOCAL



United States Department of Agriculture



USDA Local and Regional Food Systems Resource Guide

USDA resources to support local and regional food systems



Defining Food Systems

WHAT ARE LOCAL AND REGIONAL FOOD SYSTEMS?

- “Food Systems” are **complex networks** that include all the steps from **production to consumption**, along with food loss and waste reduction and recovery.
- Local and regional food systems refer to food systems where **production, aggregation, storage, processing, distribution, consumption, and food recovery and recycling** happen in the locality or region where the final product is marketed to consumers. **Diversification** and **Community** informs the system change.
- Farms, food businesses, and markets in local and regional food systems often span **urban, peri-urban (where urban transitions to rural), suburban, and rural communities**. Approximately 78 percent of local food farms sell all their local food products within 100 miles of their farm.



Defining Food Systems

WHY focus on LOCAL AND REGIONAL FOOD SYSTEMS?

- Aging Farming Community, average age is 57 years (3).
- Farming is a secondary profession with only 39% farming full-time, only 23% of beginning farmers farm full-time (4).
- Commercial Production is Complex (5)
- Supply Chain Challenges (6)
- Global Epidemic of Chronic Disease, Food Insecurity, and Obesity (7)



What's USDA doing to support Local Food Systems?

- Establishing **Resilient Food Systems** as a National Security Priority.
- Taking a **Systems-Based**, Multi-Pronged Approach to Change
- Significant **Funding** Local and Regional Food Systems Development

USDA Announces \$270 Million Awarded to Build Food Supply Chain Resiliency

Secretary Vilsack visits with state agriculture leaders at the National Association of State Departments of Agriculture conference to highlight grant funding available through federal-state partnerships

WASHINGTON, February 7, 2024 - U.S. Agriculture Secretary Tom Vilsack announced today that the U.S. Department of Agriculture (USDA), to date, has awarded over \$270 million through cooperative agreements with state departments of agriculture to build resilience across the middle of the food supply chain and strengthen local and regional food systems. The funding is being awarded through the Resilient Food Systems Infrastructure program which is administered by USDA's Agricultural Marketing Service (AMS). Through a competitive grant process, states and territories will issue subawards of Infrastructure Grants to agricultural producers or processors, nonprofit organizations, local government entities, tribal governments, and institutions such as schools, universities, or hospitals. In addition to Infrastructure Grants, some states will use funding to support supply chain coordination and technical assistance to increase resiliency within the food system.

Press Release
Release No. 0024.24

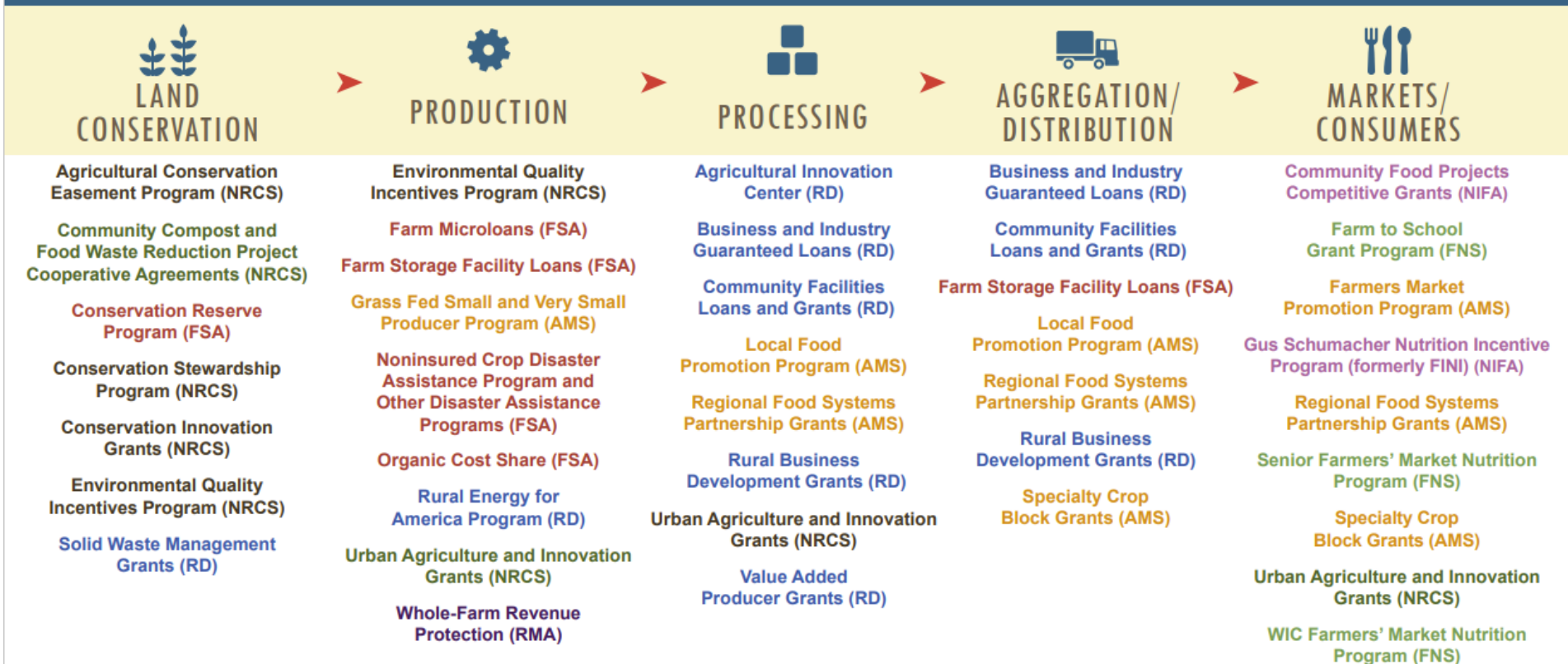
Contact: USDA Press
Email: press@usda.gov



United States
Department of
Agriculture

USDA PROGRAMS IN THE LOCAL FOOD SUPPLY CHAIN

USDA is committed to supporting robust regional food economies across the food chain through the programs noted below.



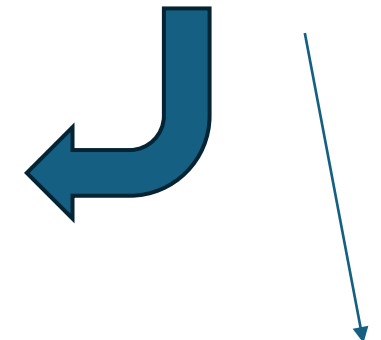
RESEARCH, EDUCATION, AND TECHNICAL ASSISTANCE PROGRAMS ALONG THE SUPPLY CHAIN

Agriculture and Food Research Initiative (NIFA)	Extension Risk Management (NIFA)	Rural Cooperative Development Grants (RD)
Beginning Farmer and Rancher Development Program (NIFA)	Federal State Marketing Improvement Program (AMS)	Small Business Innovation Research (NIFA)
Community Prosperity Funding Opportunity (OPPE)	Food Safety Outreach Program (NIFA)	Socially Disadvantaged Group Grant (RD)
Conservation Technical Assistance (NRCS)	Organic Research & Extension Initiative (NIFA)	Specialty Crop Block Grants (AMS)
Enhancing Agricultural Opportunities for Military Veterans (AGVETS) (NIFA)	Outreach and Assistance for Socially Disadvantaged and Veteran Farmers and Ranchers Program (2501 Program) (OPPE)	Specialty Crop Research Initiative (NIFA)
		Sustainable Agriculture Research and Education Program (NIFA)

USDA is
investing in

LOCAL

but Arkansas
ranks as one
of the least
funded states



**LOCAL, REGIONAL
& SAFE FOODS**



Share Grounds Food Innovation Program

Rural Food Innovation Pilot Project

- Establish **3 Certified Food Manufacturing Facilities** Using Existing Rural County Fair Grounds with minor construction of less than \$50K
- Designed **value-added food product development education and training program** with access to certified kitchen and technical service providers
- Started March 2020 – Peak Pandemic – Lost 2, but our Rison, AR location going strong.

www.uaex.uada.ed/sharegrounds



Arkansas Food Freedom Act

- Replaced Arkansas Cottage Food law in July 2021
 - Allowed a few homemade food products to be sold directly to consumers without being made in a kitchen certified and inspected by the Arkansas Department of Health
- Allows sale of homemade “non-time/temperature control for safety food (Non-TCS)” without being processed in a certified and inspected kitchen
- Examples of Non-TCS foods
 - Baked goods, candies, jam and jellies that use real sugars
 - Pickles, some salsas and sauces, and acidified or fermented beverages depending on their pH (acidity) levels

Learn more: <https://www.uaex.uada.edu/business-communities/local-foods/AR-food-freedom-act.aspx>



The Arkansas Food Freedom Act: Making and Selling Homemade Food and Drinks in Arkansas

August 2021

Arkansians can sell more types of homemade food and drink products and in more locations after the passage of the Arkansas Food Freedom Act of 2021.

The new law replaces the state's Cottage Food law, which allowed a few specific, homemade food products to be sold directly to consumers without being made in a kitchen certified and inspected by the Arkansas Department of Health.

The Food Freedom Act allows direct sales of certain homemade food and drink products that do not require time or temperature controls to ensure safe. The law also includes specific product labeling requirements that differ from the previous Cottage Food law.

The following information can help determine whether a homemade product qualifies for sale under the Arkansas Food Freedom Act. Contact your local health department with a environmental specialist for more information about specific food or drink products.

What Foods And Drinks Can I Sell Under This Law?

As of 2021, the law allows the sale of homemade "non-time/temperature control for safety food" without it being processed in a certified and inspected kitchen. Harmful bacteria do not grow easily on these kinds of food so they do not need to be kept hot or cold to remain safe for consumers.

People in the food industry often call these shelf-stable products a "Non-TCS" food. Examples of Non-TCS foods include most items that fell under Arkansas' old Cottage Food law: baked goods, candies, jam and jellies.

Additionally, pickles, some salsas and sauces, and acidified or fermented beverages can also be a Non-TCS food depending on their acidity levels (or pH levels). An "acidified" vegetable refers to a low-acid vegetable with acids or ingredients added to reduce the pH to 4.6.

How Do I Determine Whether An Acidified Vegetable-based Product Qualifies As A Non-TCS Product?

Producers wanting to sell homemade food products containing pickles or other acidified vegetables must do one of the following:

- Use a recipe from a source approved by the Arkansas Department of Health.
- Use a recipe that has been tested by a certified laboratory that confirmed the final product has a pH value of 4.6 or less.
- Test the pH of each batch of their homemade food or drink product if not using a state-approved recipe or certified lab. Each batch or group of food products created at one time must have a pH value of 4.6 or less.



uaex.uada.edu/ppc

Regional Food Systems Partnership

- Establish a Local and Regional Food Systems Network
- Establishing Shared Goals and Collaboration
- Supporting Infrastructure Planning



The Building an Arkansas Agricultural Network Development Project

Join us Saturday, January 27 at 10 a.m.
Arkansas Grown Conference | Room 209

 **DIVISION OF AGRICULTURE**
RESEARCH & EXTENSION
University of Arkansas System

 **LITTLE ROCK**
Campus Garden

 **LOCAL, REGIONAL & SAFE FOODS**

 **CENTER FOR ARKANSAS FARMS and FOOD**

 **ST. JOSEPH FARMSTEAD**

 **Healthy Farms**

 **Arkana Farmstead**
Farm • Market • Kitchen

 **National Women in Agriculture Association**

Regional Food System Partner Proposal – USDA

The Building an Arkansas Agriculture Network Development (The BAAND) Project

UA Department of Horticulture

- Dr. Amanda Philyaw Perez
- Dr. Matt Bertucci
- Randy Forst
- Heather Friedrich
- Sarah Bakker
- David Hill
- Melissa Terry

Community Partners

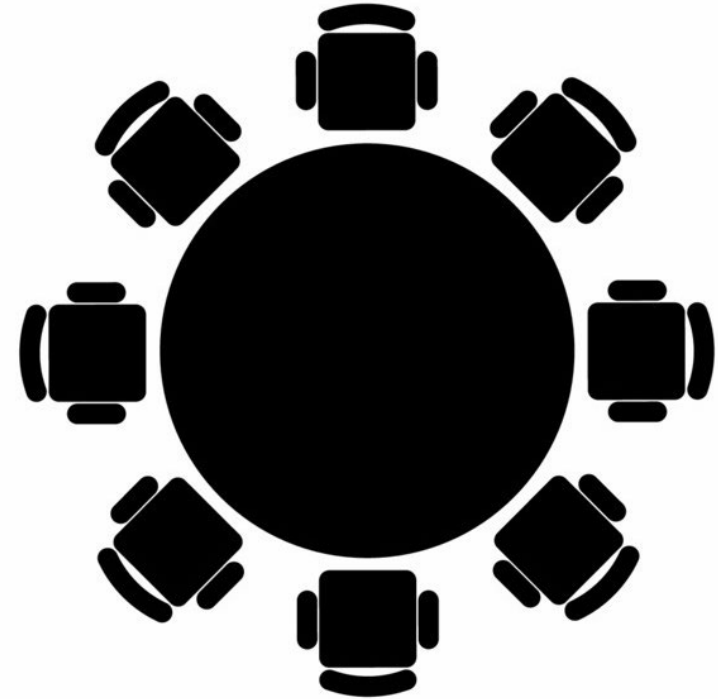
- Sandy DeCoursey, St. Joseph's
- Stephen Grace, UALR Campus Garden
- Kesha Cobb, NWIAA
- Margie Romaindo, Urbana Farmstead
- Dan Spatz, Healthy Flavors



Setting the Table

About Farm Stops...

- Needs Assessment
 - Found Farm Stops all over AR
 - Found a National Network
 - Brought you all together
-
- Let's move more Local, Regional, and Safe Food



Setting the Table

About you...

Welcome to the table!
Let's get to work!

