

As you're waiting for the meeting to start, please review our virtual meeting guidelines:

- Raise your hand if you'd like to be unmuted
- Type questions into the chat
- Email with longer questions: dcfoodpolicy@dc.gov

DC Food Policy Council Public Meeting

June 7, 2023



You ARE
on
Piscataway & Nacotchtank

LAND

Official Website: www.piscatawayconoytribe.com
Follow on Facebook: @piscatawayconoytribe



USDAC.US/nativeLand
#HonorNativeLand

Art by Autumn Down Gomez
(Tain Pueblo / Comanche)
@piskwusi





Welcome!

Introducing our new
Food Policy Director

Caroline Howe



Agenda

- Caroline Howe – Welcome
- Ice Breaker
- Working Group Updates
- Community Spotlight Presentations
 - Curbside Composting Pilot
 - Keeping it Cool Grant and Nourish DC Updates
- Events & Announcements



Icebreaker

Breakout Room Prompts:

- ✖ Name
- ✖ Organization/
Affiliation
- ✖ What seasonal
summer food are you
most excited to
cook/eat?



Working Group Updates

Nutrition & Health

Urban Agriculture

Entrepreneurship & Food Jobs

Sustainable Supply Chain

Food Access & Equity





Community Presentation: Curbside Composting Pilot

Rachel Manning, Sarah Hoffman Graham, & Mary Beth Desrosiers (DPW)

DPW Curbside Composting Pilot Program

Presenters:

Rachel Manning, *Program Analyst*



Stay in the loop by
following @dczerowaste



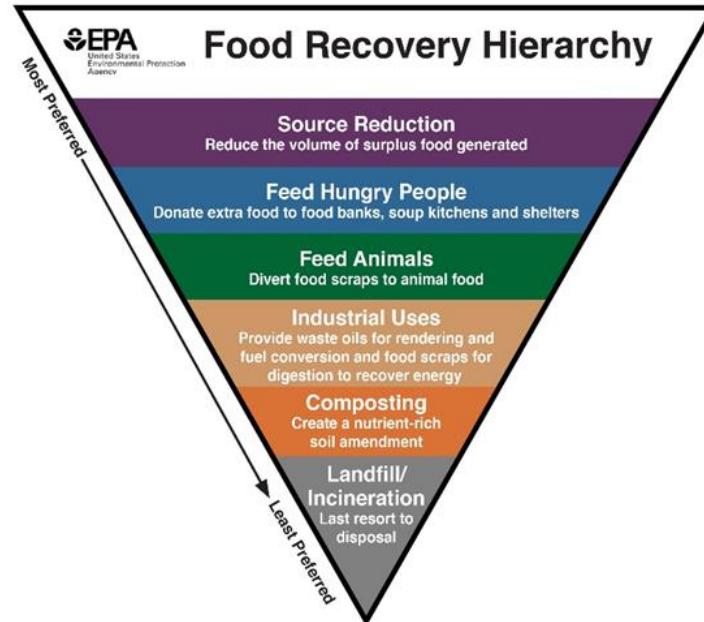
What is Composting?

Composting is a process where microbes and fungi break down organic matter into a nutrient-rich soil amendment.

This soil amendment is called Compost which can be used in gardens to enrich the soil and retain moisture.



Benefits of Composting



1. Diverting food waste helps you reduce your waste and moves the District closer to reaching our zero waste goals.
2. Composting does not produce methane, a greenhouse gas.
3. Compost is used to fertilize soil on farms and in public parks and gardens.
4. Composting helps keep rats out of the trash and off the streets.
5. Composting your food scraps and waste can help shed light on how much waste your household produces.

Curbside Composting Pilot Program



- DPW will begin collecting food waste on a weekly basis from up to 12,000 single-family residential households **this Summer**.
- Sign-up forms **opened on April 22 and closed on May 26**
- We received over 9,000 submissions
- If selected, households will be notified via email **no later than June 16**
- Participating households will receive a starter kit to include:
 - 1 Curbside Collection Container
 - 1 Kitchen Caddy
 - 100 Compostable Bags

Key Stat:

Food makes up 18% of the waste that residents throw away in their trash



Curbside Container



Kitchen Caddy



Compostable Bags

Curbside Composting Pilot Program



CURBSIDE COMPOSTING PILOT PROGRAM

HOW WILL IT WORK?

Line Kitchen Caddy



Line your kitchen caddy with the BPI-certified compostable bags included in your starter-kit or paper bags, if preferred.



Collect Food Scraps

Only place acceptable materials (shown below) in your kitchen caddy and curbside collection container.

Place Bagged Food Scraps In Collection Container



Once full of food scrap, tie off the compostable bag, place in your curbside collection container and screw the lid on to prevent rodents.



Set Out Collection Container for Weekly Collection

Set out your curbside collection container at your collection point (front, back alley or side alley) on a once-weekly basis.



To learn more, scan the QR code or visit zerowaste.dc.gov/curbsidecomposting

SCAN ME

WHAT CAN I COMPOST?

See below for the materials you can and cannot put in your curbside collection container.

YES ✓

- Fruit and vegetable scraps and trimmings
- Cut or dried flowers and plants
- Coffee grounds, loose tea, and paper tea bags and filters
- Meat, bones, eggs, and dairy
- Egg shells, nut shells, and corn cobs
- Bread, grains, cereals, rice, and pasta
- Nuts, beans, flour, and spices
- Food-soiled napkins and paper towels
- BPI-certified compostable bags

NO ✗

- Yard waste (Call 311 or visit 311.dc.gov to schedule a yard waste pick up)
- Fat, oils, and grease
- Plastic, metals, foil, glass, foam, and coated or waxed paper
- Plastic bags, wraps, or film
- Compostable cups, straws, takeout containers, and utensils
- Animal waste
- Diapers
- Diseased, or insect-infested houseplants, invasive plants, or contaminated soil

Curbside Composting Pilot Program



What will we be tracking?

- Tonnage collected/diverted
- Participation (set-out rates)
- Contamination Rates (*via tagging*)
- Missed Collections, Broken/Lost Containers (*via 311 Service Requests*)
- Evaluation of processing capacity in the region
- Satisfaction & Areas of Improvement (*via customer surveys*)



Examples of recycling cart tagging to reduce recycling contamination rates. A similar campaign will be deployed for the Curbside Composting Pilot Program.



Food Waste Drop-Off Program



Ward 1

- **Columbia Heights Farmers Market:** Open year-round on Saturdays from 10 am to 1 pm.
- **Mt Pleasant Farmers Market:** Open year-round on Saturdays from 9 am to 1 pm.

Ward 2

- **DuPont Circle Farmers Market:** Open year-round on Sundays from 8:30 am to 1:30 pm
- **Cleveland Park Farmers Market (Seasonal):** Open on Saturdays through Dec 16 from 9 am to 1 pm

Ward 3

- **University of District of Columbia Farmers Market (Seasonal):** Open on Saturdays through Nov 18th from 9 am to 1 pm.
- **Palisades Farmers Market:** Open year-round on Sundays from 9 am to 1 pm.



To learn more about the Food Waste Drop-Off Program, scan the QR code or visit zerowaste.dc.gov/foodwastedropoff

Ward 4

- **Uptown Farmers Market (Uptown):** Open on Saturdays through Oct 28th from 9 am to 1 pm.

Ward 5

- **Brookland Farmers Market:** Open year-round on Saturdays from 10 am to 1 pm.

Ward 6

- **Eastern Market:** Open year-round on Saturdays from 9 am to 1 pm.
- **SW Farmers Market:** Open year-round on Saturdays from 9 am to 1 pm.

Ward 7

- **First Baptist Church of Deanwood - Outreach Center:** Open year-round on Saturdays from 9 am to 1 pm.

Ward 8

- **Ward 8 Farmers Market (Seasonal):** Open on Saturdays from 10 am to 2 pm.

Impact:

Recovered 919,687 lbs. of food waste in CY22

Questions?

Please send additional questions to zero.waste@dc.gov



Thank you!

To learn more about the District's zero waste programs and services,
visit zerowaste.dc.gov



@dczerowaste



Community Presentation: Keeping it Cool Grant & Nourish DC Updates

Alison Powers, Director of Economic Opportunities
Capital Impact Partners



Nourish DC

DC Food Policy Council

June 2023

Capital Impact Partners

Part of the Momentum Capital Family

Our Vision

An economic system that respects and **uplifts all peoples' right to achieve the dreams they have for themselves**, their communities, and generations to come.

80+ years

Experience working with communities and investors

\$23+ billion

in financing and investments

Our Mission

We help build inclusive and equitable communities by **providing people access to the capital and opportunities they deserve**.

\$3 billion

Assets Under Management

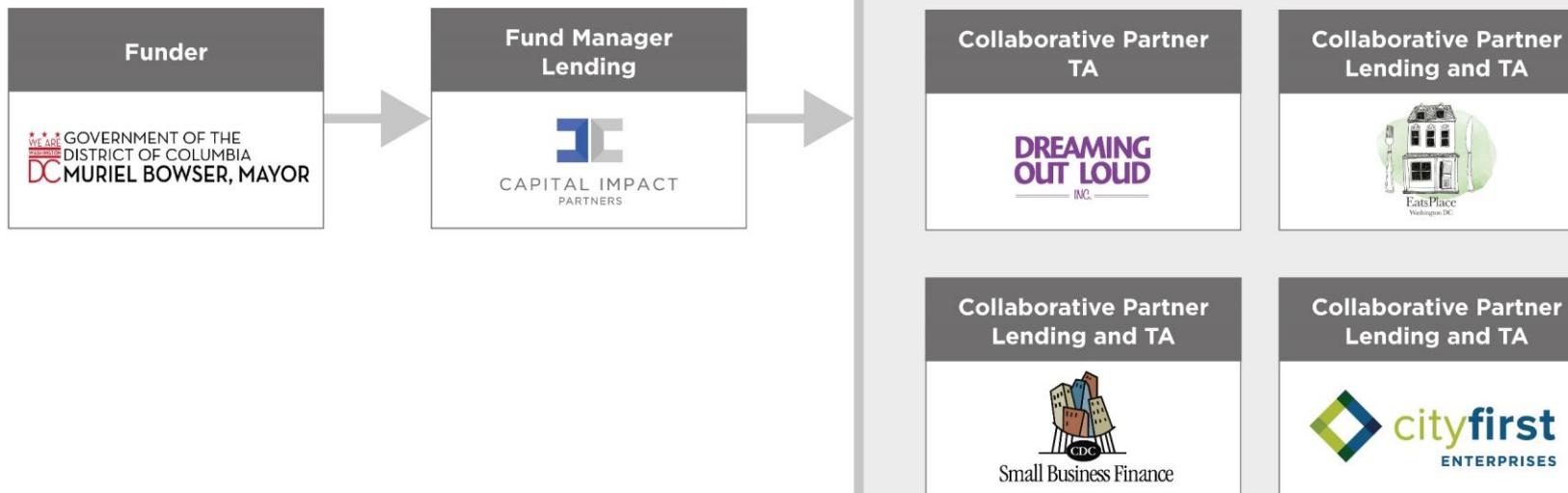
\$700 million

annual lending & investments

Nourish DC Collaborative Background & Purpose

- **Creation:** Created in 2021 in partnership with Mayor Muriel Bowser's Office of the Deputy Mayor for Planning and Economic Development (DMPED) and managed by Capital Impact Partners
- **Purpose:** Development of a robust ecosystem of locally owned food businesses, neighborhood vibrancy, and health equity in DC communities, and support of DC economic prosperity and high-quality job creation
- **Target Geography:** DC neighborhoods underserved by grocery and other food businesses that have experienced systematic underinvestment, poor health outcomes, and limited economic opportunities
- **Target Audience:** Locally owned food businesses with a focus on supporting businesses owned or led by people of color

Nourish DC Overview



Nourish DC Overview

Financial Products

- Range of products & loan sizes (\$500-\$10M)
- Meet the needs of all types of DC food businesses
- **Over \$15 million deployed to DC food businesses**

Technical Assistance

- 1:1 Mentoring
- Cohort trainings
- Webinars
- Access to food incubator
- **Over 350 food businesses received 1:1 or cohort TA**

Grants

- Support DC businesses which are increasing access to food and quality jobs
- **In two grant cycles, over \$900K granted to 22 locally owned DC food businesses**

Nourish DC Grant Recipients



Keeping It Cool Grant Overview

Grants will support cold storage infrastructure and equipment needs of businesses and nonprofits providing food-related goods and services.

- **Grant Funding:** \$400,000
- **Grant Range:** \$10,000 - \$50,000
- **Grant Geography:** Arlington, VA; Alexandria, VA; Fairfax County, VA; Montgomery County, MD; Prince George's County, MD; Washington, DC
- **Grant Expenditures:** Grant expenditures must be incurred AFTER grant funds are received
- **Awardees:** Will have access to additional cold storage technical assistance

Keeping It Cool Grant

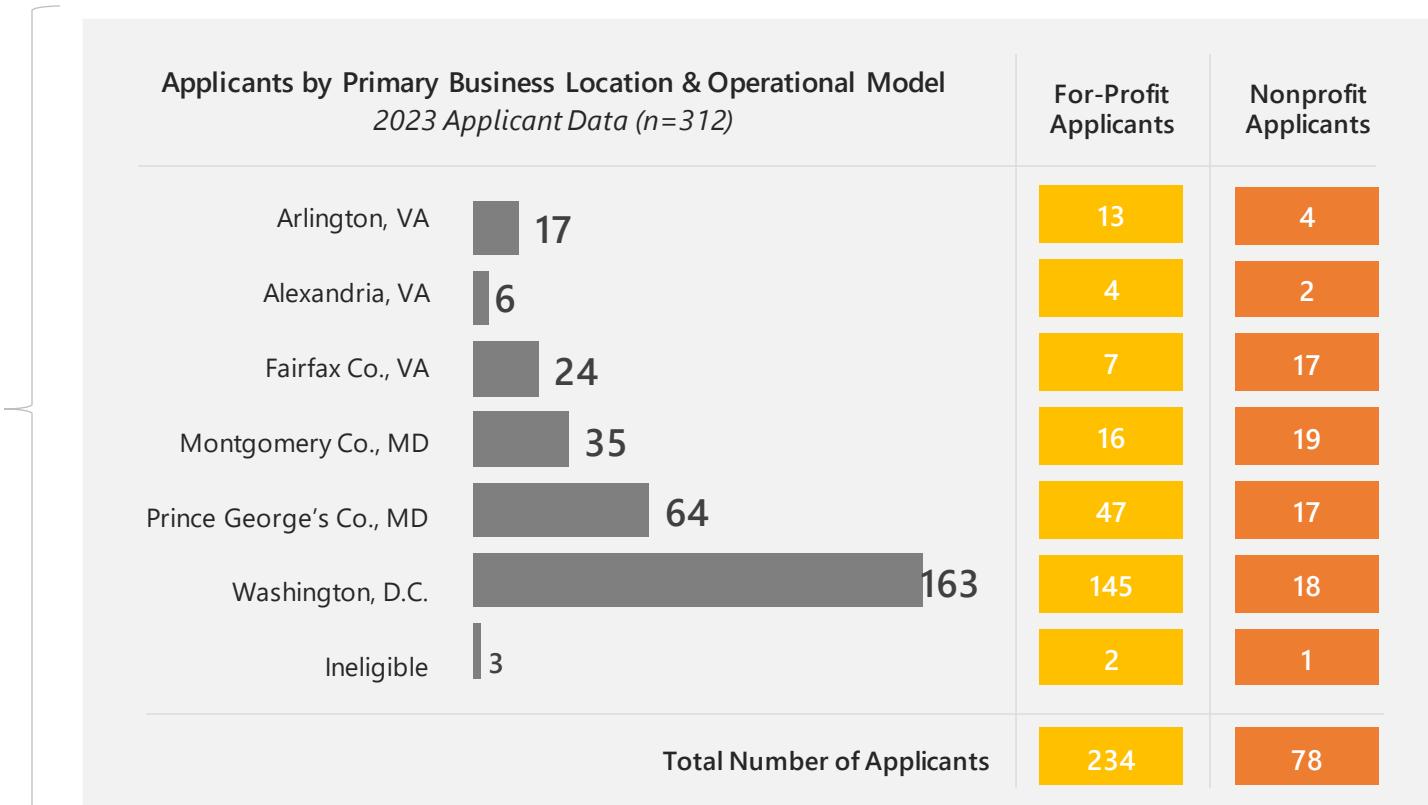
Applicant Overview – DC, MD, and VA



Nourish DC

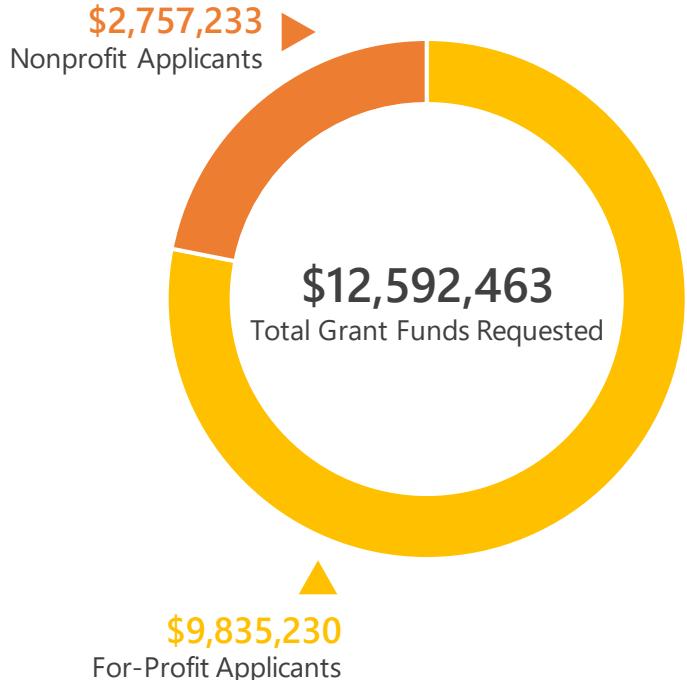
312

Total
Applicants

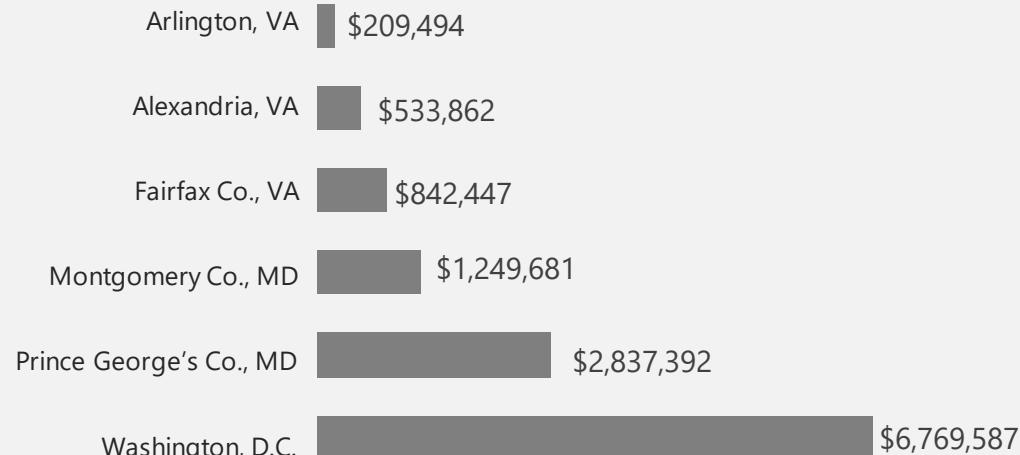


Keeping It Cool Grant

Uses of Grant Funds



Grant Funds Requested by Primary Business Location
2023 Applicant Data



Keeping It Cool Grant

Uses of Grant Funds



Nourish DC

Average Funds Requested

All Applicants: \$39,105

For-Profit Applicants: \$40,321

Nonprofit Applicants: \$35,456

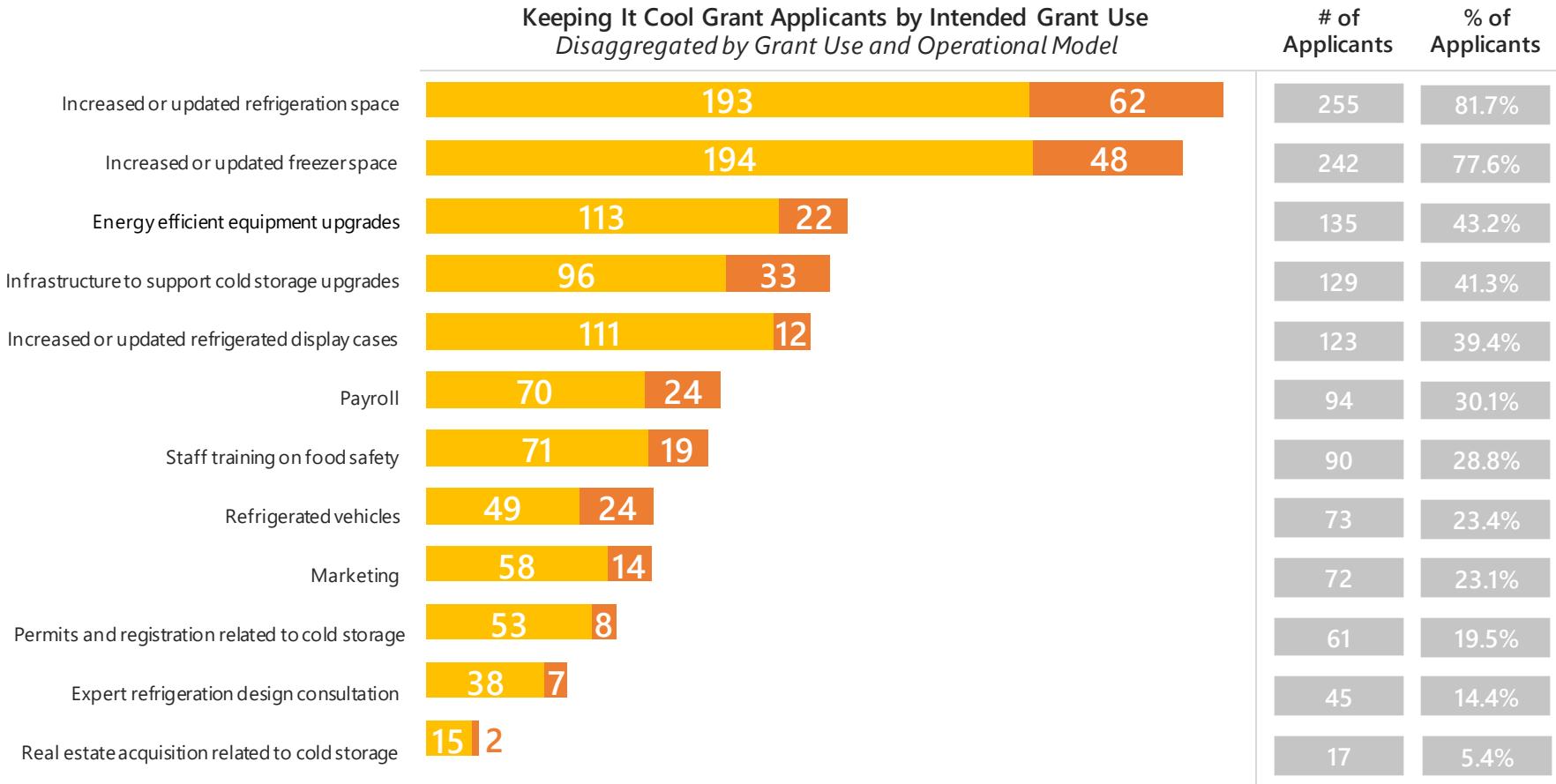
52.5% of all applicants requested the full grant amount of \$50k

Top 5 Grant Fund Uses

- 1) Increased or updated refrigeration space
- 2) Increased or updated freezer space
- 3) Energy efficient equipment upgrades
- 4) Infrastructure to support cold storage
- 5) Increased or updated refrigeration display cases

Applicants by Funds Requested & Operational Model <i>2023 Applicant Data (n=312)</i>		For-Profit Applicants	Nonprofit Applicants
\$10k or less	11	5	6
\$10,001 - \$20k	43	27	16
\$20,001 - \$30k	40	33	7
\$30,001 - \$40k	28	20	8
\$40,001 - \$50k	190	149	41

Keeping It Cool Grant Applicants by Intended Grant Use
Disaggregated by Grant Use and Operational Model



For-Profit Applicants



Nonprofit Applicants

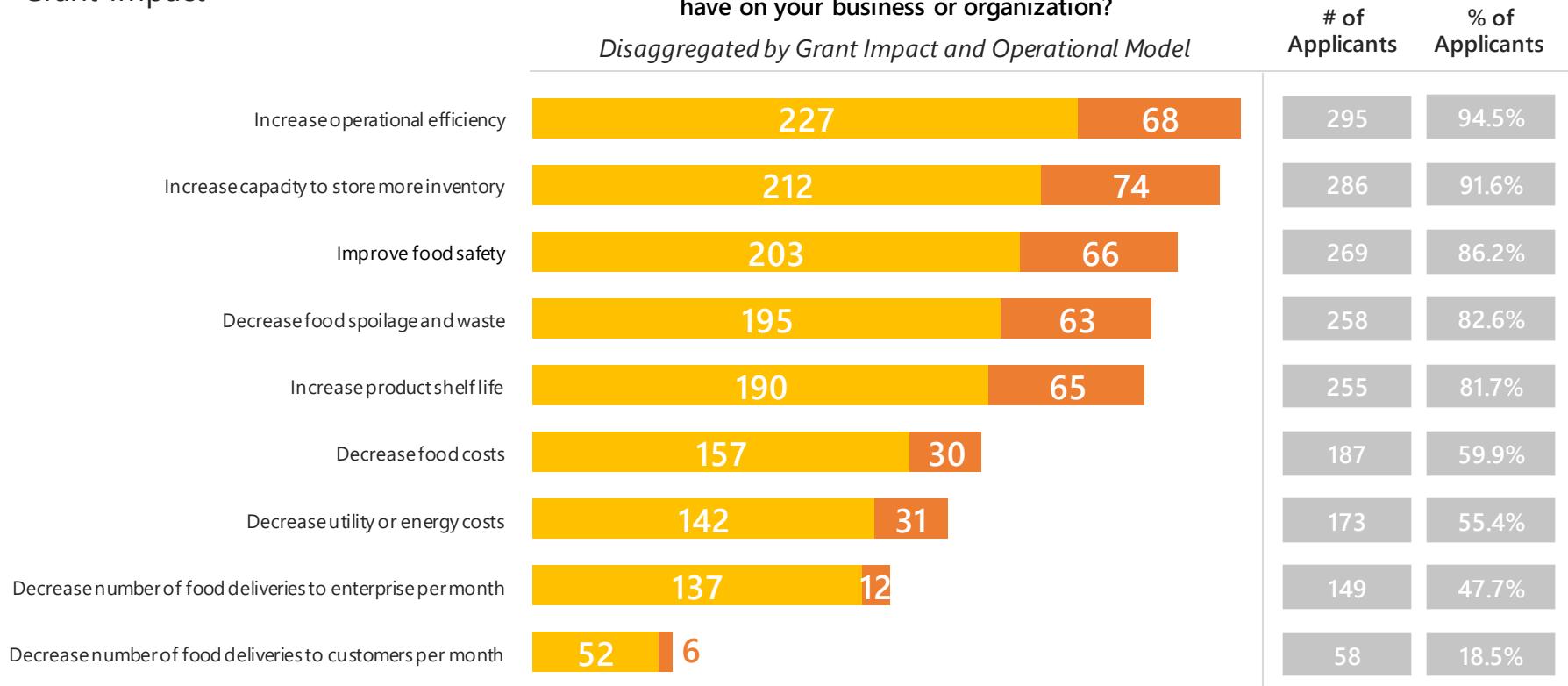
Keeping It Cool Grant

Grant Impact



What impact would the Keeping it Cool grant funds have on your business or organization?

Disaggregated by Grant Impact and Operational Model



For-Profit Applicants



Nonprofit Applicants

Keeping It Cool Grant

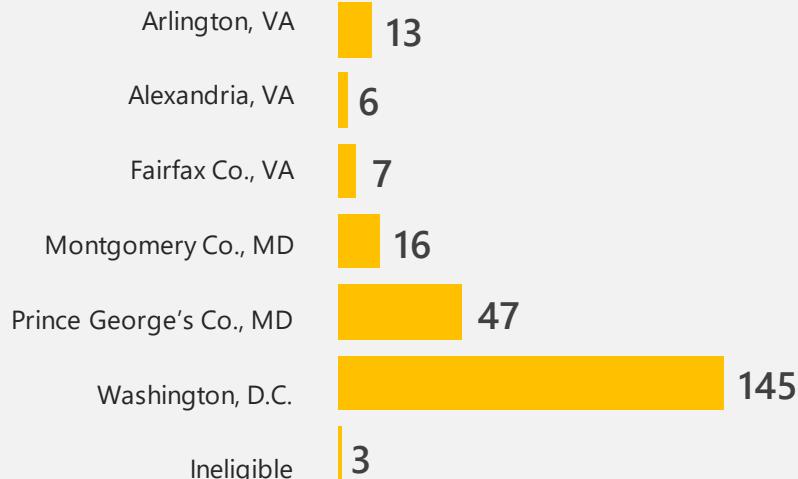
For-Profit Business Overview



234

For-profit
Applicants

For-Profit Applicants by Primary Business Location
2023 Applicant Data (n=234)



For-Profit Applicants by DC Ward

DC Ward	# of For-Profit Applicants
Ward 1	35
Ward 2	24
Ward 3	5
Ward 4	15
Ward 5	28
Ward 6	23
Ward 7	8
Ward 8	8

Keeping It Cool Grant

For-Profit Business Overview



234

For-profit
Applicants

Applicants by Business Function (n=234)

Business Functions	# of Applicants	% of For-Profit Applicants
Restaurant	138	59%
Other	19	8.5%
Caterer	18	7.3%
Convenience / Corner Store	11	4.7%
Grocery Retail (Less than 5 stores)	10	4.3%
Bakery	9	3.8%
Grower / Producer	8	3.4%
Food / Kitchen Incubator	5	2.1%
Food Processor / Manufacturer	5	2.1%
Cottage Food Business	3	1.3%
Food Distributor	3	1.3%
Farm Market / Farm Stand	2	0.9%
Agricultural Inputs	1	0.4%
Food Hub / Aggregator	1	0.4%
Mobile Food Truck	1	0.4%

"Other" Business Functions (n=19)

Business Functions	# of For-Profit Applicants
Ice Cream & Desserts	6
Cafe	5
Boutique Retail & Deli	5
Smoothie Shop	1
Seafood Market	1
Dog Treat Manufacturer	1

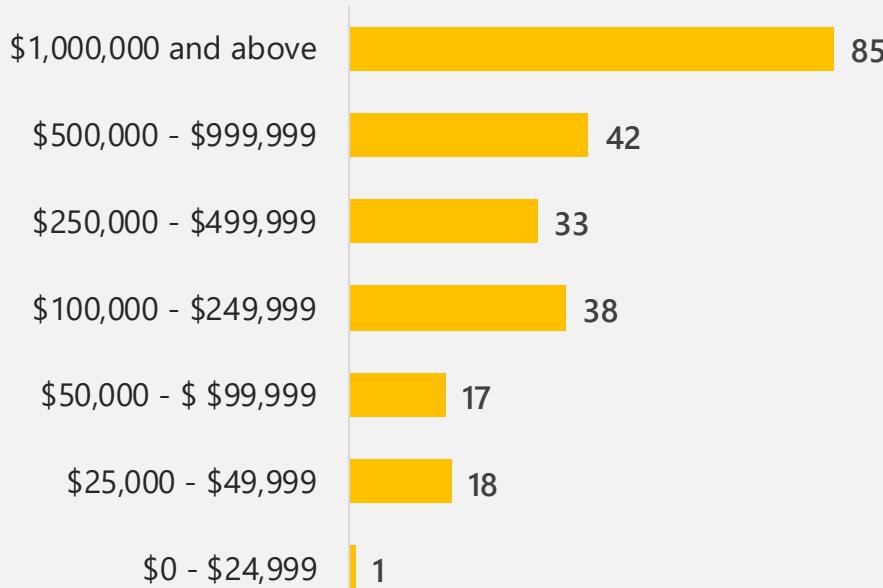
Keeping It Cool Grant

For-Profit Business Overview



Nourish DC

For-Profit Applicants by 2022 Gross Revenue (n=234)



For-Profit Applicants by Years of Operation

Years of Operation	# of Applicants	% of For-Profit Applicants
Less than 3 years	46	19.7%
3-5 years	68	29.1%
6-9 years	48	20.5%
10+ years	72	30.8%

For-Profit Applicants by Business Stage

Business Stage	# of Applicants	% of For-Profit Applicants
Start-up	32	13.7%
Established	121	51.7%
Expansion	51	21.8%
Mature	30	12.8%

Keeping It Cool Grant

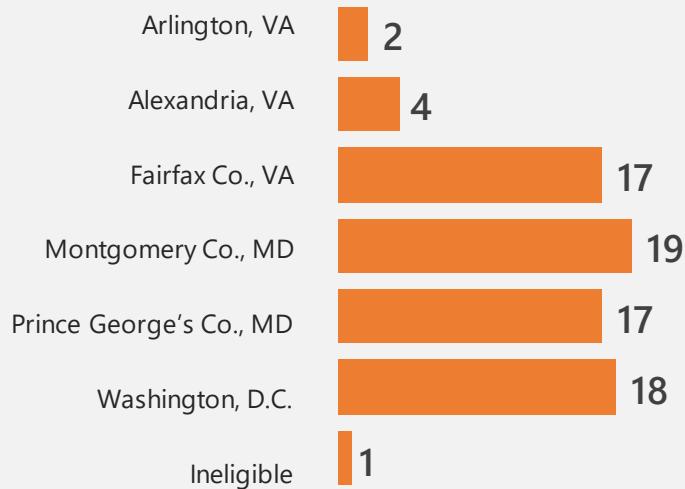
Nonprofit Organization Overview



Nourish DC

78
Nonprofit
Applicants

Nonprofit Applicants by Primary Business Location
2023 Applicant Data (n=234)



Nonprofit Applicants by DC Ward

DC Ward	# of Applicants
Ward 1	2
Ward 2	5
Ward 3	0
Ward 4	2
Ward 5	5
Ward 6	2
Ward 7	0
Ward 8	2

Keeping It Cool Grant

Nonprofit Organization Overview

78
Nonprofit
Applicants

Applicants by Service or Function (n=78)

Nonprofit Service or Function	# of Applicants	% of Nonprofit Applicants
Food Pantry	55	70.5%
Nonprofit Food Delivery	51	65.4%
Emergency Feeding Services	38	48.7%
Food Recovery	28	35.9%
Food Bank	24	30.8%
Other	17	21.8%
Congregate Feeding Site	15	19.2%
Foodservice Workforce Training	9	11.5%
Nonprofit Food Aggregate	7	9.0%
School	7	9.0%
Kitchen Incubator	3	3.8%
Nonprofit Food Processor / Manufacturer	3	3.8%

"Other" Nonprofit Functions

Nonprofit Service or Function	# of Applicants
Food, Nutrition, & Agriculture Program	11
Residential Program	2
Social Enterprise	2
Nonprofit Farm	2





Updates and Events

- ❑ **Add announcements to chat and/or unmute yourself.**
- ❑ **FPC Updates:**
 - **Farmers Market Map:**
<https://dcgis.maps.arcgis.com/apps/webappviewer/index.html?id=48f40ad1061b4c3ba92e0963e4c0b23c>
 - **Johns Hopkins University Ward Infinity Social Innovation Cohort:**
https://www.hopkinsmedicine.org/about/community_health/sibley-memorial-hospital/ward-infinity/
 - **Wednesday, August 2: Next FPC Meeting**
 - **To join a Working Group listserv**, email the WG chairs or dcfoodpolicy@dc.gov