

Minneapolis Healthy Food Shelf Network

Facilitated by the Minneapolis Health Department

Thursday, January 15, 2015

10:00 – 11:30am

**Location: North Point Inc. food shelf
(1315 Penn Ave N, Minneapolis)**



Meeting Notes

Spotlight on the North Point food shelf

- North Point food shelf is a client choice food shelf that served approximately 13,000 unduplicated families in 2014 (100/day). Clients come from all over Hennepin County and represent various populations including African American, Hmong, Latino, and Somali. Food shelf clients can visit the food shelf every 31 days. North Point also operates a mobile food shelf which provides food for people at nearby public housing high rise buildings, which includes free blood pressure checks. The food shelf relies on 3 staff members and many regular volunteers.
- Food shelf staff have been focusing on providing more healthy items (e.g switching from white rice to brown rice) and offering more culturally specific foods. They are also trying to do more health/nutrition education with clients (including using a bulletin board to convey information and encouraging volunteers to have conversations with clients as they pick out their food). They also participate in a summer distribution of fresh produce from Second Harvest, which serves about 300 people every other week. In 2014, they started to develop a partnership with the Karamu community garden, located on Plymouth and James Ave.
- Food shelf staff have worked with Minneapolis Health Department staff to change the way they are merchandising and displaying healthy food (e.g. ordering new curtains to cover up storage shelves, with healthy food photos and messaging). As a result of their ongoing efforts to promote healthy foods, clients have started to change their perceptions about the food shelf (they know that North Point is giving out less unhealthy food).

Announcements and updates

- The MN FoodShare March campaign is coming up soon (they have posters to share with food shelves if anyone would like to advertise it in their locations)
- Hunger Day on the Hill was on February 4th at 10am – the focus was on advocating for mobile food shelf funding
- University of MN Extension offered the following educational resources for food shelves:
 - [How to prepare winter squash](#) video

- *Butternut squash enchiladas* [recipe](#)

Second Harvest Heartland partner agreement updates

- Second Harvest representatives, Kate Burggraff (Agency Relations Manager) and Lisa Boyd (Agency Relations Account Specialist for Minneapolis), presented information about changes to their agency partner agreement language, including a policy to allow for re-distribution of food between approved partner agencies. Second Harvest's member contract with the national Feeding America network was recently updated which allowed Second Harvest to make these changes. These changes were originally proposed last summer and many food shelves were involved in a series of "listening sessions" with partners conducted across SHH's service area.
- Overview of proposed changes:
Clientele:
 - At least 75% of clients of partners' food programs should be at or below 200% of the federal poverty level to comply with language in the IRS tax code about the type of organizations that may receive donated food. This is a change from the previous 51% requirement.

Changes to minimum ordering requirements

- Partners need to access food on a quarterly basis
- In-person shopping at the Maplewood is still available
- The minimum order is now set at 500 lb (previously 250lb and only applied to orders for delivery)

Approved food re-distribution

- Approved partner agencies would be allowed to re-distribute excess food to another approved partner, with prior arrangements made through Second Harvest. This solution is being presented as a way to reduce food waste.
- The agency that originally receives the food will be responsible for the regular delivery/maintenance fees, but no other fees will be applied.
- Participating agencies must appropriately track the food according to guidance and templates provided by Second Harvest.
- Food cannot be distributed to a third agency (e.g. acceptable for "Agency A" to transfer to "Agency B", but "Agency B" cannot transfer to "Agency C").
- Food safety, quality, and tracking expectations must be met by participating agencies in order for this to continue in the future.
- Food shelves suggested that Second Harvest should pull together a group of those who participated in the redistribution process at the end of the 2015 produce season to see what worked, what didn't, what needs to change, and what else presents an issue.
- Next steps: Second Harvest will share the draft policy language and agreement form with other food shelves that were not at the meeting so that they can gather additional feedback before finalizing this component in March.

Communicating your food shelf's commitment to healthy foods

- The group discussed a number of communications resources available to help food shelf managers facilitate conversations about the importance of providing healthy options to clients. Resources include an infographic, a FAQ list with suggested responses, nutrition education materials suggesting healthy options that can be made with food shelf items, and a Power Point template to be used at staff/volunteer meetings to explain your commitment to healthy foods. All of these resources are available on the Health Department's food shelf website. If you would like assistance facilitating conversations with your staff or volunteers to help them understand your food shelf's commitment to providing healthier options, the Health Department would be happy to assist. Please contact us for more information and to discuss your situation.
- Additional discussion about effective communications to donors, stakeholders, staff, and volunteers will be part of future Healthy Food Shelf Network meetings. It was suggested that MHD staff invite Linda Carson (the therapeutic food shelf manager @HCMC) to the next meeting to do a presentation on messaging around healthy foods since they have worked on this effectively.

Tour of North Point Food Shelf

