The Good Food Purchasing Program:
A roadmap for the post–pandemic food system we need

Appendix:
National and State-by-State Listing of Covid-19 Responses
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Introduction

This resource is a national and regional listing of innovations and emergency response resources developed to address food system issues resulting from the Covid-19 pandemic. The information is based on communications with Good Food Purchasing coalitions and cohorts from March through November of 2020.

This is not a comprehensive representation of relief activities that took place across the country. 2020 saw a surge of mutual aid efforts in every region to confront the massive upheaval caused by the pandemic. Gathered here are some of the ways our partners in the Good Food Purchasing network engaged in rapid response innovations to the unprecedented disruption to food service operations.

This document is a preliminary look at the information we have gathered. We will be providing, in a future edition, more detailed information on how school districts and other public institutions in our network have managed during this unprecedented time.

Please note that we do not have data in this collection about food banks, which responded swiftly to a reported average of 60% increase in demand as a result of the pandemic. We honored food banks among the Good Food Heroes of 2020 and continue to appreciate their dedication to the public good.

As you read through the listing, we hope you will also read between the lines to see the hard work, intensive organizing, passionate pursuit of unselfish service, and invaluable commitment of countless individuals and organizations. They are bright spots in our firmament.
Innovations and Emergency Response Resources

National

1. American Farmland Trust created the Farmer Relief Fund in March 2020 to provide cash grants of up to $1,000 to farmers weathering the storm caused by the pandemic.

2. The Common Market, a nonprofit food distributor, was awarded $7.5 million through the USDA Farmers to Families Food Box Program to allow its Mid-Atlantic and Southeastern food hubs to purchase, package, and distribute up to 50,000 “Farm-Fresh Boxes” of fresh, nutritious foods to communities facing food insecurity. Over the course of six months, they delivered 9.4 million pounds of food, delivering 915,000 boxes of produce and dairy, and supporting 96 farms.

3. Food & Environment Reporting Network (FERN) developed a mapping dashboard of Covid-19 outbreaks at meatpacking plants, food processing families, and farms. As of November 19, 2020, FERN reported:
   ○ 1,211 meatpacking and food processing plants, and 267 farms and production families have had confirmed cases of Covid-19
   ○ At least 73,607 food processing workers have tested positive for Covid-19
   ○ At least 336 food processing workers have died due to Covid-19

4. Food Chain Workers Alliance advocated for the protection of all workers to be included in federal stimulus packages.

5. FoodCorps developed a Covid-19 Resource Center for educators, families, school nutrition professionals, and other community members.
6. **Frontline Foods** was formed to provide food from local restaurants to frontline workers and impacted communities during crises. They raised more than $10 million and served 536,000 meals to 1,050 frontline teams throughout the pandemic. As of July 9, 2020, they joined operations with World Central Kitchen.

7. Good Food Purchasing Program national partners and local coalitions created the **Good Food Cities Covid-19 Resource Hub** for individuals, organizations, and networks engaged in food system change to identify priorities and ways to take action during the pandemic.

8. **Healthy Food Policy Project** developed a sortable **Covid-19 Food Access Municipal Policy Index** to help “accelerate, prioritize, or facilitate food access during the Covid-19 pandemic and other emergency periods.”

<table>
<thead>
<tr>
<th>Policy Type</th>
<th>State</th>
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<th>Link to Policy Document</th>
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<tr>
<td>Closure and Reduced Operation Exemptions for Food Service Establishments Serving Priority Populations</td>
<td>Alaska</td>
<td>Anchorage</td>
<td>Municipality of Anchorage Proclamation of Emergency “Hunker Down” Order ED-05 § 5(g) (Mar. 20, 2020)</td>
<td><a href="https://www.muni.org/departments/health-between/press-releases/documents/ed-05.pdf">link</a></td>
<td>Section 5(g) of this Hunker Down Order classifies businesses that provide food, shelter, and social services, and other necessities of life for economically disadvantaged, unsheltered, or otherwise vulnerable individuals as “critical business,” which are exempt from ordered business closures and are encouraged to remain open. This section exempts food banks and food pantries from mandatory closures and operating restrictions imposed by the proclamation.</td>
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<tr>
<td>Closure and Reduced Operation Exemptions for Food Service Establishments Serving Priority Populations</td>
<td>Arizona</td>
<td>Tolleson, Arizona</td>
<td>Proclamation of the Mayor of the City of Tolleson Declaring a Local Emergency to Address Covid-19, § 4 (Mar. 17, 2020)</td>
<td><a href="https://www.tollesonaz.org/Documents/City/2019/City-of-Tolleson-COVID-19-Emergency-Proclamation-March-17-2020.pdf">link</a></td>
<td>These provisions carve out exemptions to the City’s cessation of business order for certain “essential businesses” including e.g., food banks; businesses that offer food and &quot;other necessities of life&quot; for &quot;economically disadvantaged or otherwise needy individuals&quot;; and schools that typically offer food service (provided they do so on a pick-up and take-away basis only).</td>
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<td>Closure and Reduced Operation Exemptions for Food Service Establishments Serving Priority Populations</td>
<td>California</td>
<td>Berkeley, California</td>
<td>Order of the City Health Officer, §§ 10(f), (h), (i)(i) (Mar. 16, 2020)</td>
<td><a href="https://www.cityofberkeley.ca.gov/13186/Files/Health_Human_Services/health_policy/Food_Shelter_Order_03-16-20">link</a></td>
<td>Item 4 of the order exempts specific establishment types including cafeterias, commissaries, and restaurants located within hospitals, nursing homes, or similar facilities; and food banks from general order prohibiting restaurants and retail food facilities from serving food for consumption on premise.</td>
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**Sortable Covid-19 Food Access Municipal Policy Index**

**Image:** Covid-19 Food Access Municipal Policy Index (Source: Healthy Food Policy Project)
9. The Indigenous Food and Agriculture Initiative at the University of Arkansas developed a Covid-19 Resource Library to “provide up-to-date education resources relating to COVID-19 for Indian Country.”

10. The James Beard Foundation created three key initiatives:
- The Food & Beverage Industry Relief Fund provided over $1.5 million in micro grants to independent food and beverage businesses.
- The Food & Beverage Industry Relief Fund for Black and Indigenous Americans was created in September 2020
- The Open for Good campaign provides programs with critical resources for restaurants to “survive this crisis, rebuild better, and thrive for the long term.”

11. Johns Hopkins Center for a Livable Future’s Food Policy Networks created a set of resources for supporting food policy councils during the pandemic including a database of resources for cultivating action.

12. The Kresge Foundation awarded more than $1 million in grant funding to support Equitable Food Oriented Development efforts in eight cities.

13. The Lee Initiative, a chef founded non-profit, raised $1.25 million to support multiple relief programs that provide aid to the restaurant industry during the pandemic:
- Restaurant Reboot Relief Program is committing at least $1 million to purchasing food from sustainable farmers in 16 regions across the country for restaurants in respective regions.
- Jefferson County Public Schools (JCPS) Family Meal Program feeds families and children in Louisville enrolled at JCPS.
- McAtee Community Kitchen provides family meals in need across Louisiana’s West End, Shelby Park, and Smoketown neighborhoods.
- The Restaurant Workers Relief Program turned restaurants across the country into relief centers to provide work for local chefs and restaurant
workers affected by the pandemic. Some of the cities include Atlanta, Bay Area, Chicago, Louisville, Nashville, and others.

- A pandemic emergency relief fund to support Black-owned restaurants in the South (in partnership with Southern Restaurants for Racial Justice) was created.

14. National Farm to School Network created a robust resource page for farm to school and farm to early care and education communities, and launched a Covid-19 Relief Fund to support farm to school efforts during the pandemic.

15. The National Restaurant Association Educational Foundation developed the Restaurant Employee Relief Fund to support restaurant workers facing financial difficulty due to the pandemic. They raised $21.5 million and have approved $500 grants to more than 43,000 restaurant workers.

16. No Kid Hungry provided real-time funding and assistance to schools and community organizations ensuring children have access to nutritious meals during pandemic-related school closures.

17. Off Their Plate raised more than $6.8 million to serve 681,513 meals in 9 cities and provide $3,407,564 in economic relief for restaurant workers.

18. One Fair Wage created an Emergency Coronavirus Tipped & Service Worker Support Fund to provide cash assistance for restaurant workers, car service drivers, delivery workers, and personal service workers in need.

19. Restaurant Opportunities Centers United developed the Restaurant Worker Relief Fund to provide emergency financial support to restaurant workers during the pandemic.

20. Restaurant Workers’ Community Foundation created a Covid-19 Crisis Relief Fund for organizations providing support for the restaurant community, zero-
interest loans to businesses to sustain operations, and to establish a relief fund for individual workers.

21. The Rockefeller Foundation developed a collaborative paper called “Reset the Table: Meeting the Moment to Transform the US Food System.”

22. Samuel Adams and Greg Hill Foundation’s Restaurant Strong Fund raised $7.3 million to support the restaurant industry. Most recently, Greg Hill Foundation partnered with Grubhub to create the Restaurant Strong Winterization Grant to provide $10,000 grants to restaurants needing support for outdoor dining spaces.

23. Sustainable Agriculture and Food Systems Funders (SAFSF) developed a tracking system for Covid-19 philanthropic response and recovery funds, focusing on the food and agriculture system.

24. The USDA, in partnerships with tribes across the nation, announced the Food Distribution Program on Indian Reservations (FDPIR) to temporarily “supplement the monthly food package FDPIR households currently receive.”

25. The Wallace Center launched the Food Systems Leadership Network (FSLN) Covid-19 Response Group to connect and share information and resources with a focus on “identifying, amplifying, and replicating the solutions, innovations, and collaborations that are emerging in communities across the US in response to and in the wake of Covid-19.”

26. The Well Being Trust developed a paper, “THRIVING TOGETHER: A Springboard for Equitable Recovery & Resilience in Communities Across America,” with recommendations “designed to help us open a new chapter in America’s quest for well-being and justice.” [see here for the section on food]
27. World Central Kitchen has served 35 million meals in 400 cities and supported over 2,500 local restaurants. In Los Angeles, they raised $1.3 million via “Help Feed the Frontline Fighting Covid-19” to feed local frontline workers and support independent restaurants.

Arkansas

1. Uplift Arkansas and the Arkansas Department of Agriculture established a Food Access Map, a resource hub to serve farmers and consumers for information related to Arkansas-grown food products.

California

1. California Alliance for Family Farmers (CAFF) created a matchmaking survey to help sell, buy, or otherwise distribute local food in California as a result of impacts caused by Covid-19.

2. California Food & Farming Network (CFNN) developed a tracking system of all 2020 policy bill nominations to exemplify the pivots being made in policy prioritization due to the impacts of Covid-19.

3. Cultiva La Salud in Fresno provided matchmaking services to get fresh produce to vulnerable seniors.
4. **East Bay FeedER** and 100 volunteers delivered over 33,000 meals to hospital workers using local, independent restaurants. Operations have been suspended since August 1, 2020.

5. **Food Forward** shifted their emphasis away from serving homes and farmer’s markets to wholesale, and began operating like a hub for farmers and wholesalers that provide food service.

6. **Inclusive Action for the City, East LA Community Corporation**, and **Public Counsel** partnered to create a **Street Vendor Emergency Fund** to provide direct cash assistance to street food cart vendors.

7. Los Angeles’ **Economic & Workforce Development Department** established the **Los Angeles City Small Business Emergency Microloan Program** to distribute $11 million to local businesses impacted by Covid-19.

8. **Los Angeles Unified School District** (LAUSD) developed an **interactive food map** for LAUSD and LA Charter School students to pick up food during school closures.

*Image: LAUSD Interactive Food Map (SOURCE: Los Angeles Unified School District)*
9. Santa Monica College created the first-ever drive-thru pantry to serve hundreds of students experiencing food insecurity.

10. The State of California launched the Great Plates Delivered program on April 24, 2020 to:
   ○ Deliver three nutritious meals a day to “seniors and other adults at high risk from Covid-19 to stay home and healthy,” and
   ○ Support local restaurant businesses struggling from Covid-19 impacts by providing essential economic stimulus.

11. Year-over-year comparisons of Market Match Distributions for Los Angeles, CA Farmers’ Markets (2019–2020) [see image below]

   ![Graph](image-url)

   **SOURCE:** Ecology Center and Market Match funded by the CA Dept of Food and Agriculture’s California Nutrition Incentive Program
Appendix: National and State-by-State Listing of Covid-19 Responses

Colorado

1. Bright+3 developed a Coronavirus Communications Guide to support inclusive, community-driven narrative for communicators, organizers, and leaders.

2. Colorado State University developed a Covid-19 Food Supply Research and Resources Hub, compiling data, information, and resources of the state’s food system for supporting rapid response.

3. Denver Public Schools created 40 different sites for students and parents to pick up breakfast and lunch when schools were shut down, and utilized bus services to 35 sites to deliver food for families in need without transportation.

Georgia

1. The City of Atlanta dedicated an $8 million operating fund for the purpose of providing emergency assistance for those affected by the pandemic.

2. Goodr introduced a pick-up service for businesses looking to donate surplus food to community members experiencing food insecurity during Covid-19.

Hawaii

1. During the first several months of the pandemic, Hawaii’s eleven food hubs, (supported in networking and policy advocacy by the Hawaii Food Hub Hui) saw a 209 percent increase in sales, from $3.28 million to $10.1 million (annualized), and a 35 percent greater participation from local farmers. They also saw a 112 percent increase in full time employment and a 121 percent increase in part time employment, putting to work many laid off workers. They
went from “niche” to essential, and were critical as first responders in disaster resilience, and in supplying food to address community needs. See: this presentation as part of the Hawaii Farmers Union United (HFUU) 2020 Annual Convention.

2. **Buy One Feed One** is a movement supporting the restaurant industry and food insecure families. Customers are encouraged to buy an additional meal to feed families in need. Kamehameha Schools provides additional grants to the Hawaii Food Bank for meals purchased.

3. The **Full Calabash Fund** was created to support local organizations meeting critical food security needs. The fund has a requirement that 50 percent of the grants are used to purchase locally grown, raised, harvested, or value-added products.

4. The initial **Hawaii Restaurant Card program** was supported with CARES funding and infused $26 million into Hawaii’s restaurant industry. The latest version of the program is privately funded; businesses are purchasing the cards in bulk for their staff holiday gifts.

5. **Hawaii Strong Funds** were established at the Hawaii Community Foundation to support over 30 organizations in addressing food needs while integrating Hawaiian values, sustainability, and local agriculture.

6. **Kukulu Switchboard** was launched to match those in need with those offering help in a variety of ways. The website has helped fund a variety of food system and food insecurity "asks" and continues to be a valuable resource for the community.

**Illinois**

1. **Chicago Food Policy Action Council** developed a **Chicago Region Food Systems Covid-19 Rapid Response team** to provide a multitude of resources
for regional emergency response (e.g., food access maps, a matchmaking tool, an impact survey, and calls to action).

2. **ChiFresh Kitchen launched in mid-May**, as a worker cooperative owned and operated by formerly incarcerated BIPOC individuals, to prepare healthy meals using local produce to help address food insecurity during the pandemic.

![The ChiFresh Kitchen Team](SOURCE:Fifty by Fifty)

3. Frontera’s **Rick Bayless** partnered with **US Foods**, with a grant from an anonymous donor, to create a food and income relief project to support laid-off workers.
Indiana

1. Indiana University’s IU dining and IU Food Institute started an Emergency Meals Project to serve free meals to food insecure community members.

Louisiana

1. #Feed the Front Line NOLA raised over $1 million to support New Orleans artists, musicians, restaurants and serve over 100,000 meals.

Maryland

1. The City of Baltimore’s Food Policy Director and team of Food Planners have been identifying and assessing “the needs of residents and communities to leverage resources and implement strategies in the ongoing response to Covid-19.” They have led a number of different initiatives, including Baltimore city’s “Covid-19 Food Environment Brief” of November 2020.

Massachusetts

1. Commonwealth Kitchen, a food business incubator in Boston, and their community of food business entrepreneurs, launched CommonTable in May 2020 as a response to the need for healthy, affordable meals with the power of food trucks, restaurants, product companies, and farmers in the Boston area.

Since launching, CommonTable has distributed over 100,000 meals and spent over $629,000 in their local economy.
2. Massachusetts farmers, with support from Community Involved in Sustaining Agriculture (CISA), quickly reworked their operations by adding online ordering capacities and home delivery services to support sales impacted by the pandemic. Some farmers quickly scaled from serving 80 to 500 deliveries almost overnight.

3. The State of Massachusetts developed a $56 million fund to address food insecurity, including $36 million for a Food Security Infrastructure Grant Program and $5 million to support local food purchasing for SNAP and HIP recipients, in response to the recommendations from the administration’s Covid-19 Food Security Task Force.

**Michigan**

1. At the onset of the pandemic, school districts in Michigan began utilizing a bus delivery system to bring meals to children while farmers donated produce for students and families to take home.

2. The City of Detroit partnered with Forgotten Harvest and Detroit restaurants, and developed “The Food Rescue” program to recover surplus food from local restaurants by delivering it to communities in need during the pandemic.

3. Michigan State University’s Center for Regional Food Systems partnered with food hubs and suppliers to create a Food Box program for employees at a Detroit hospital site. This allowed employees to limit their exposure to the coronavirus by providing them with quick-and-easy access to good food without going to the grocery store.

4. The State of Michigan was the first to take part in the USDA’s Pandemic Electronic Benefit (EBT) program through the Families First Coronavirus Act.
**Minnesota**

1. The City of Minneapolis awarded more than $935,000 in federal CARES-Coronavirus Relief (CRF) to fund 37 local food shelves, food pop-ups, farmers markets, restaurants, and faith communities focused on distributing free food and meals directly to Minneapolis residents in need.

2. The Good Acre and Twin Cities Good Food Purchasing partners created a $50,000 Local Emergency Assistance Farmer Fund (LEAFF) to purchase produce at market value from Black, Indigenous, and Farmers of Color within 200 miles of the Twin Cities for donation and distribution to area food shelves and organizations provisioning prepared meals during Covid-19 and for communities rebuilding following protests over the murder of George Floyd.

3. Minneapolis Public Schools’ Culinary & Wellness Services provided free food boxes for children during the pandemic, and are continuing to do so for the 2020-21 school year. They also delivered a “Free Meals for Kids” mobile app to help students and families find free meals at nearly 400 sites across the state.

4. St. Paul Public Schools utilized their school buses to deliver food supplies to students at the onset of the pandemic.

**New England**

1. Colleges throughout the region started to serve emergency response meals.

2. #CommunitiesFeedingKids initiative was developed by Farm to Institution New England (FINE) to highlight stories of innovation during the pandemic.

3. Farm to Institution New England (FINE) developed a widely adopted Covid-19 Institutional Matchmaking form to provide a community tool for cross-sector
collaboration in accessing food, distribution, storage, labor and other services during the pandemic. Their form was soon adopted by many cross-sector organizations, including the Chicago Food Policy Action Council.

4. Food hubs in New England, like Farm Fresh Rhode Island, shifted to supporting everyday consumers while institutions and restaurants were closed.

5. Funded by the Vermont Legislature and administered by Southeastern Vermont Community Action (SEVCA), Vermont Everybody Eats! emerged during the pandemic as a way to keep people employed by making meals for the charitable food system. As of July 2020, they served 14 counties in Vermont and produced 30,000 meals per week.

6. The Maine Department of Corrections found innovative ways to feed healthy, comforting meals to incarcerated individuals, including the purchase of whole, free-range, local Maine turkeys at a reduced rate.

7. Many regional maps were developed to distribute information during the pandemic, which provided an information sharing system to identify available food across the New England food system.

8. Vermont Farm to Plate consulted with various states in the region to develop robust, state-level food systems plans.

9. Vermont created a community of practice focused on food security to knit together the changes and needs in supply and demand for each county in an operational way.
New Mexico

1. The Native American Relief Fund was established at the New Mexico Foundation to address urgent food and water assistance needs in Native American communities throughout New Mexico. $609,000 was distributed across 38 nonprofit organizations and tribes in the state.

2. New Mexico Farmers’ Marketing Association formed the New Mexico Covid-19 Local Food Supply Chain Response Fund, designed to support producers and other local supply chain actors in responding to COVID related product and marketing disruptions.

New York

1. The City of New York:
   ○ Mayor Bill de Blasio appointed Kathryn Garcia, Commissioner of the Department of Sanitation, as the city’s Covid-19 Food Czar to lead the city’s food crisis response during the pandemic and create a citywide network to ensure food ability for New York City communities.
   ○ Unemployed taxi, Uber, and Lyft drivers were activated and paired to provide meal deliveries at six distribution sites at parks and recreation centers.
   ○ The power of 22 city agencies and their connections to food were activated to bring cross-sectoral support functions like law and contract services to collaborate in advancing true institutional support for food security in the city.
   ○ City Council allocated $25 million for an emergency food fund, which involved Red Stone acting as a coordinator for contracts distributed to 650 different organizations.
○ As the city’s number of food insecure residents increased to over 2M individuals, the city delivered 150M meals (and counting) to people’s homes—requiring an operation bigger than the Pentagon.

○ The Office of Regional Planning is finding new collaborative opportunities with city agencies and departments, such as the Office of Regional Planning, to advance the importance of food security over the next ten years in a systemic way.

○ The city successfully collaborated with community food advocates, Common Market, and other organizations to ensure food insecure communities were being fed during the pandemic.

○ The Economic Development Team was utilized in equal force to ensure monitoring of the city’s food supply.

2. Feed Buffalo collaborated with several other food organizations to utilize bike couriers as a solution for food deliveries to communities in need.

3. New York City’s Department of Education turned 440–450 schools into food hub sites and widened food access to all of the city’s adults in addition to school children and their families.

4. Rethink Food created the Restaurant Response Program, in addition to other emergency programs, and converted restaurants into relief food distribution centers to help restaurants stay open while feeding food insecure communities during the pandemic.

5. Seeding Resilience created a coordinated pandemic response for the Buffalo community by instituting an Emergency Free Food Distribution program, a Yard Garden Project, and a Community Coalition to address the city’s food inequities.
6. Urban Justice Center raised over $149,000 through the Street Vendor COVID-19 Emergency Fund to provide cash relief payments to street vendors whose physical and financial well beings have been at risk due to the pandemic.

North Carolina

1. Blue Cross and Blue Shield of North Carolina’s Double Up Bucks Program allowed shoppers to utilize local farmers’ markets when grocery chains were out of stock during the pandemic, resulting in one farmers’ market seeing a 536 percent increase in program usage from the previous year.

2. Carolina Farm Stewardship Association was awarded a grant by Blue Cross of North Carolina and the Blue Cross and Blue Shield of North Carolina Foundation to launch FarmsSHARE, a pilot project to provide free boxes of locally grown CSA produce for 2,500 unemployed restaurant and hospitality workers.

3. NC Restaurant Feeding Kids Initiative, led by the state’s Department of Public Instruction, connected school and community organizations’ food service operations with restaurants to access their supply chains and develop a streamlined process to solve food insecurity across their communities.

4. North Carolina’s Emergency Management and State Emergency Response Team partners established a Food Supply Chain Working Group to address food production and distribution issues across the state during the pandemic.

5. North Carolina Local Food Council:
   ○ Influenced the legislative creation of the Increasing Meat Production Efficiency and Capacity (IMPEC) grant program allocating $20 million from CARES Act funding to support small scale meat and seafood processing infrastructure.
○ Leveraged their relationships with food banks and successfully increased their ability to perform outreach for undocumented workers and their communities.

![Impact Areas of the North Carolina Local Food Council’s Response During the COVID-19 Pandemic](image)

**IMAGE:** Impact Areas of the North Carolina Local Food Council’s Response During the Covid-19 Pandemic.  

**Oregon**

1. [Oregon Farm to School Garden Network](#) collaborated with farmers to identify more grab-and-go items that can be sourced locally during the pandemic.

**Pennsylvania**

1. [Allegheny County](#) launched a [free food distribution map](#) to help community members identify where to access free food during the pandemic.
2. A Food Access Task Force was established by Allegheny County, along with a statewide Task Force in Pennsylvania.

3. A local Philadelphia butcher is building a regional supply chain (to mitigate future risks from pandemics or similar crises) to connect farmers and slaughterhouses with restaurants and home cooks to access sustainably raised meat.

4. The Greater Pittsburgh Food Action Plan, led by the Pittsburgh Food Policy Council, was developed to prioritize healthy, affordable, and sustainable food for all.

5. Pittsburgh Food Policy Council:
   - Played a critical role in translating policy demands for waivers to local stakeholders and facilitating sign-on letters,
   - In partnership with Sustainable Pittsburgh, developed safe and sustainable procedures to support restaurant owners during the pandemic,
   - Collaborated in a coordinated network with other regional food policy councils and organizations (including Chicago, Cincinnati, Columbus, Erie, Detroit, Indianapolis) to mobilize city agencies, learn and share best practices and resources (e.g., summer meals), and provide information shared with food banks to ensure food security in their communities, and
   - Activated their listserv (including nearly 16 organizations) to circulate sign-on letters throughout the network.

Texas

1. Austin Public Health and the Office of Sustainability led a Food Access Task Force strategy group with over 75 participating organizations to communicate
unmet needs, established systems, and changes to services during the pandemic

2. The City of Austin organized multiple solutions and programs to address the pandemic’s impact on food insecurity, including:
   - Eating Apart Together (EAT) Initiative, established in partnership with nonprofits and other social service providers, worked with Central Texas Book Bank to provide week’s worth of meals every day to direct service providers.
   - The City of Austin launched and funded the Caregiver Meals Program to feed Austin Independent School District (AISD) caregivers and support local restaurants. This initiative is a partnership between the City, AISD, the Austin Ed Fund, and Good Work Austin. Between May and October, restaurant partners have provided 582,662 meals for caregivers.
   - In partnership with Austin Public Health (APH)-WIC, the Office of Sustainability developed a pilot program to provide WIC recipients with proxy shoppers and contactless delivery when faced with exceptionally high barriers to grocery store access during the pandemic.
   - City Council funded a contract for Sustainable Food Center to implement a “pop-up” grocery, in partnership with local restaurants, farms and other supply chain actors, to allow residents to purchase locally grown produce in areas lacking widespread access to grocery stores.

Utah

1. Mobile, pop-up food hubs were created when Utah farmers markets were closed at the onset of the pandemic.
2. **Utah Food Bank’s Mobile Pantry program** expansion has increased food deliveries by 37 percent and served an increased 197 percent of households since the pandemic began (compared to the same time period in 2019).

### Washington, DC

1. **4P Foods** and **Local Food Hub** partnered with coalitions in the DC, Virginia, and Maryland areas to create the **Mid-Atlantic Food Resilience and Access (MAFRAC)** to coordinate relief efforts to keep their communities fed and help farmers and small businesses continue operations during the pandemic. MAFRAC raised $10 million “to mobilize schools, food hubs, food banks, commercial kitchens” and more to get healthy food to those who need it most.

2. **Capital Area Food Bank** developed an **Interactive Partner Map** to support matchmaking between food providers and purchasers like community hubs, public schools, and direct distribution partners and channels.

3. **Chefs Feeding Families**, launched on March 17, 2020 as a joint initiative with DC metro-area restaurants, served 100,040 meals since March to complement the “emergency meal distribution efforts of schools, local governments, and other community-based organizations” through the metro area.

4. **DC Food Policy Council**, in partnership with the Mayor’s office, coordinated a city-wide response for emergency feeding throughout the pandemic. The **2020 Food Access & Food Security report** highlights the latest in emergency food distribution:
   - 624,000 Grab-and-Go School Meals provided at DC Public Schools
   - 24,645 bags of free groceries for DC residents
   - 451,586 Senior meals delivered by Department of Aging and Community Living (DACL)
5. DC Public Schools coordinated with restaurants in the District to serve meals to in-need communities and provided meals and relief support from the onset of the pandemic. As of November 16, 2020, they have:
   - Distributed 2,402,543 meals to children, families and seniors
   - Distributed 1,464,800 pounds of fresh fruits and vegetables to families
   - Delivered 232,531 units of fresh produce and healthy snacks to corner stores in food deserts
   - Delivered healthy food to 184 sites across the District

6. Little Sesame, in partnership with Dreaming Out Loud and World Central Kitchen, served nearly 50,000 nutritious meals since March through the Meals for the City program.

West Virginia

1. West Virginia, along with state-wide large farm organizations, worked with local, small farms to distribute food around the state for communities and institutions.

2. The State of West Virginia established a regional food distribution center as part of West Virginia’s response to the pandemic, intended to provide a full range of food supplies to local agencies (including dry goods, refrigerated food, and frozen food).