

**Oregon Department of Education
Farm to School Competitive Procurement Grant
Resource Document**

Background: The purpose of the ODE Farm to School Procurement Grant is to reimburse sponsors for purchasing Oregon grown and processed food. The intent of this is to provide funds so that sponsors can purchase items they normally might not be able to afford without these funds. Agency encourages Applicants to use Grant Funds to purchase food from a variety of producers including, but not limited to, purchases of Oregon foods from producers who identify as minority-owned, women-owned, Tribal members/family members/descendants, those with fair labor practices and/or environmentally sound practices; as well as purchases of culturally relevant foods for the students being served.

The following are resources and information available for you to consider when planning your purchases of Oregon grown and processed food:

Oregon Harvest for Schools Portal

[The Oregon for Schools Portal](#) is an online tool to help Oregon school food buyers source Oregon-grown food products. It is a searchable directory where you can find information on over 70 Oregon producers that want to work with schools. Some of the producer listings provide some of the information listed above regarding producer identity and practices via self-identification. ODE's partners plan to include these items in the search/filter feature on the webpage during the 2020-2021 school year.

1. Go to the [Oregon Harvest for Schools Portal](#) and click the "all" tile with the Oregon Harvest for Schools logo.
2. Use the search filter on the right to select which product categories you are interested in (or leave them all checked), then under "availability" select your county.
3. You will see a list of producers that have product/s available in your county. Click on one of the producer names and scroll down toward the bottom of their listing for "Production Practices", "We identify as", and "Additional Notes" where you may find some of the information needed to build relationships with producers who meet the preference criteria for this grant.

Producers of color and women owned businesses

While there may be systems in place to collect data that would identify producers of color and women-owned businesses, we understand that many of these businesses may not disclose this information due to fear of discrimination. There are also gaps in the State's

system of registration and associated costs that may lead these businesses to be left off registries. For these reasons it is important that these businesses be allowed to self-identify.

Produced by a tribal member/family member/descendant:

Tribal members, tribal family members, and tribal descendants can self-identify.

Farms with sustainable practices could be identified as:

Those that are certified organic.

Those certified by [Salmon Safe](#) - A certification of compliance accredited to farmers, vineyards, urban developers, builders, and land managers dedicated to the protection of agricultural and urban watersheds.

Those certified by [Food Alliance](#) - The Food Alliance offers certification programs for crop producers, livestock producers, shellfish farms, nursery and greenhouses, and handling operations developing and maintaining sustainable agriculture standards.

Culturally relevant foods

Creating a program that is culturally relevant means that food service staff and educators acknowledge and respectfully utilize the background, knowledge, and lived experiences of students and families to inform and improve sourcing, preparing, serving, and celebrating local foods. Grantees should clearly demonstrate how they provide culturally relevant foods for the students being served. For example first foods, such as berries or salmon, harvested using traditional methods.

Preferential points can be given for planned activities that are “culturally relevant to the students being served by the grant moneys”. We also recommend encouraging educators to provide education about the entire food system, including the important role of farmworkers, as well as culturally specific ways of growing, gathering or harvesting foods using traditional methods.

Preferential points can be awarded to programs serving students and/or families from communities of color, socially disadvantaged communities, as well as programs in which educators reflect the students being served.

Farms with fair labor practices:

Those certified by [Equitable Food Initiative \(EFI\)](#):

Standards for growers emphasize equitable labor practices, adequate food safety/sanitation, and proper pest management. Growers and employees are given clear plans and training for best food handling practices and are encouraged to report issues when produce or animal hygiene is compromised. Employees are given adequate access to drinking water, bathrooms, and handwashing stations. Pest management is done by a licensed professional to avoid overuse and exposure to growers/employees.

Those certified by [Food Alliance “Safe and Fair”](#):

The Food Alliance offers certification programs for crop producers, livestock producers, shellfish farms, nursery and greenhouses, and handling operations developing and maintaining sustainable agriculture standards. The “Safe and Fair” certification focuses on good labor relations, best practices for human resources, health and safety standards, and employment standards including fair compensation and benefits.

Those who are [Food Justice Certified](#):

These standards ensure the following: 1) Good faith negotiations on any contract with a buyer, with payments to the farmer that cover the cost of production of the farm products plus a fair return on the farmer's investment and a living wage for the farmer. 2) Freedom of association and the right to collective bargaining. 3) Fair conflict resolution procedure. 4) Contract specifications such as recapture of capital investment, anti-discrimination clauses, prohibition of the termination of contracts without just cause, and profit-sharing incentives (if offered).

FOR MORE HELP

Oregon Farm to School and School Garden Network [Regional Hub Leads](#) offer technical assistance with your local purchasing efforts, and may be able to help support your efforts in finding producers who meet the preference criteria. If your region does not currently have a Hub Lead, or if you need additional support contact:

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