



Salt Lake City created the Food Policy Task Force (FPTF), a diverse group of individuals and organizations interested in improving food policy in Salt Lake City, in October 2009. Together, they work to identify policy and program opportunities, which improve access to more fresh and nutritious food for all Salt Lake residents. The FPTF also works to identify opportunities to expand urban farming, preserve open space and to empower residents to live more sustainably.

Accomplishments 2009 to present

- **Policy work**

- **Ordinance Revisions:** In 2009, Salt Lake City revised its urban agriculture ordinances and zoning policies to allow more opportunities to grow and access healthy food. Revisions included a provision that allows community gardens to sell their produce on site to the public. The suite of ordinances also relaxed restrictions on backyard chickens and beekeeping. The FPTF reviewed and consulted on urban agriculture ordinances. [Chickens Bees Urban Ag](#)
- **Salt Lake City Farm Bill Resolution and Forum:** When the Farm Bill was being reassessed in 2011, the FPTF drafted and successfully garnered support for the passing of the Farm Bill Principles Joint Resolution by the Salt Lake City Mayor and City Council. The resolution called on the federal government to incorporate the Farm Bill Principles, a framework for a more sustainable and equitable food system, into the new bill. The FPTF also hosted a forum to educate the public on how the Farm Bill impacts local food security, public health, and the sustainability of the regional food system.

- **Research**

- **Community Food Assessment:** Salt Lake City completed a [Community Food Assessment](#) (CFA) in 2013 that evaluated the current state of Salt Lake City's food system, identifying barriers and opportunities to achieving a strong and resilient local food system. The report also identified 10 key priority areas that included 75 policy and program recommendations. The FPTF was integral in managing the CFA process and prioritizing and creating strategies to accomplish recommendations.
- **Culinary Incubator Kitchen Feasibility Study:** Salt Lake City and the FPTF worked with Carbaugh & Associates in 2013 to conduct the [Culinary Incubator Kitchen Feasibility Study](#). This study identified potential user groups, and their current barriers to starting or growing their business. A market analysis was also

conducted to examine areas such as job creation and economic impacts. Through focus groups, surveys and one-on-one interviews, as well as evaluating successful culinary incubators in other states, the feasibility study was able to identify the key components to creating a successful culinary incubator kitchen for the SLC community.

- **Community Partnerships**

- **Green City Growers Program:** In 2012, the [Green City Growers](#) program was created to significantly expanded community garden opportunities for city residents by making City-owned/managed land available for community development. In partnership with Wasatch Community Gardens, six gardens have been developed to date, and one is currently under development.
- **Salt Lake City FruitShare Program.** Initiated in 2012, [SLC FruitShare](#) diverts surplus fruit from resident's underutilized fruit trees to residents with low access to healthy food. Residents register their fruit trees, and SLC contracts with Green Urban Lunch Box to harvest the fruit. The surplus fruit is donated to local social service agencies that help distribute produce to residents experiencing food insecurity. To date the program has donated almost 180,000 pounds of fruit.
- **Food Recovery:** The FPTF is working with the Sustainability Department to create and support programs that divert consumable and non-consumable food waste from the landfill. Consumable food waste is diverted to food assistance programs through [SLC FruitShare](#), [Backyard GardenShare](#), and [Food Rescue-SLC Chapter](#). Non-consumable food waste would be diverted to a compost facility or [Wasatch Resource Recovery's anaerobic digester](#). Currently, 40% of the food purchased in the U.S. is wasted. Depending on the type of food, food waste accounts for up to 35% of the GHG emissions released from our food system.
- **Culinary Incubator Kitchen:** The Community Food Assessment 2013 identified the lack of commercial kitchen space and business resources for farmers, and burgeoning food entrepreneurs was a barrier to increasing the availability and diversity of local food. The Sustainability Program has completed an RFP process with the FPTF and worked with Square Kitchen to build and operate a [culinary incubator kitchen](#) that opened in May 2018.
- **Urban Greens Mobile Market:** Launched in the summer of 2016, the [Urban Greens Mobile Market](#) operates in four locations throughout the Glendale and Poplar Grove neighborhoods during the growing season to provide local and organic produce to residents that live in low access areas.
- **Urban Farming Program:** Started in 2015, the SLC Urban Farming program identifies underutilized city parcels that could be used for farming. The program contracts with farmers to grow organic fruit and vegetables using drip irrigation in an effort to increase the amount of ecologically sustainable produce grown in the city's foodshed.
- **Local Food Microgrant Fund:** In July 2016, \$85,000 was allocated to administer grant fund to assist local farmers grow more diversified and sustainable produce. The Sustainability Department has contracted with [Urban Food Connections of Utah to administer the grant](#). To date, three grant cycles have been completed

with a total of \$45,000 awarded to local farmers to grow more diversified and ecologically sustainable produce. Another \$30,000 in grant funds will be made available over the next year.

- **Pesticide Free SLC:** Launched as part of the Healthy Babies, Bright Futures Initiative, the [Pesticide Free SLC](#) program aims to educate residents on how to reduce their use and exposure to chemical pesticides in and outside of the home.
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- **Grants**
 - **Utah Department of Health's Well-Integrated Screening and Evaluation for Women across the Nation (WISEWOMAN) Program:** Salt Lake City and Green Urban Lunch Box were awarded a \$19,831 grant to expand the Urban Greens Mobile Market and continue to increase access to affordable, local, organic produce in the Glendale/Poplar Grove neighborhoods.
 - **Food Oases' Role to Advance and Generate Economies, U.S. Department of Agriculture:** Salt Lake City was awarded a grant for \$54,421 in October 2015 for the Food Oases' Role to Advance and Generate Economies (FORAGE) project, which established eight point-of-sale food oases via the [Urban Greens Mobile Market](#) to create a .5 mile radius walking distance for residents of Glendale and Poplar Grove to access locally produced agricultural products. This program has increase access to healthy food, while expanding market opportunities for local farmers and generating economic activity.
 - **Green City Growers' Program, Local Sustainability Matching Fund- Partners for Places and Community Foundation of Utah:** Salt Lake City and Wasatch Community Gardens were awarded \$50,000 to develop two new community gardens in areas of the City with low access to healthy local food. Developing community gardens on underutilized or neglected parcels reduces crime by fostering community relationships and creating an active a neighborhood space. Community gardens also increase local food production by providing people with garden space that do not have yards. Green spaces in an urban environment also improve air quality by offsetting heat island effect of asphalt.
 - **Food Insecurity Nutrition Incentive Grant, U.S. Department of Agriculture: U.S. Department of Agriculture:** Utahns Against Hunger was awarded \$400,000 to launch a [Double Up Food Bucks](#) program. Double Up matches food stamps/SNAP benefits dollar for dollar for the purchase of fruits and vegetable at farmers' markets and farm stands. Salt Lake City provided a letter of support and matching grant of \$60,000 for the program. According to a study completed by Sustainable Seattle, every dollar spent at a farmers market generates \$2.80 of local economic activity. The benefit of Salt Lake City's portion of the grant has potential to contribute as much as \$336,000 to our local, Salt Lake City economy while increasing access to healthy food among our food insecure residents.

Increased Local Food Production & Equitable Access to Healthy Food

- Produce more sustainable and organic food locally
- Pairing local growers with large scale institutional consumers
- Healthy grocery stores in low access areas
- Education on nutrition, cooking and food preservation
- Food recovery (consumable and non-consumable)

Current Projects for 2018

• Advance and Initiate New Subcommittee Projects

- Active Subcommittees
 - Food Waste: The goal of the FW subcommittee is to create and support efforts to reduce food waste. They focus on consumable and nonconsumable food waste diversion.
 - Consumable: the FW subcommittee works with [Waste Less Solutions](#), [Backyard GardenShare](#), and College of Health and Behavioral Sciences at the University of Utah to connect organizations with surplus food to food assistance programs.
 - Nonconsumable: the FW subcommittee is supporting the South Davis Water Reclamation, Central Valley Water Reclamation, and All-Pro in their efforts to create food waste digesters. Their first plant is targeted to open in winter 2018.
 - Food Access: The goal of the FA subcommittee is to identify ways the FPTF and City can improve access to healthy food in SLC's low access areas. Currently the subcommittee is working with a USU graduate student to conduct a food environment study to help identify some of the less understood barriers to food access in SLC.
 - Institutional Food and Policy: The goal of the IFP subcommittee is to identify policies that can strengthen the local food system and increase the amount of local agricultural products being used by institutions.