

Food and Agriculture

Drafting group

- Lynn Bagley, Marin Farmers Market
- Ocean Berg, Ti Couz Restaurant
- Ed Bolen, California Food Policy Advocates
- Ruth Brinker, Fresh Start Farms
- Maradee Davis, University of California at San Francisco, Department of Epidemiology
- Elliott Donnelley, Garden Project
- Carrie Durkee, International Society of Culture and Ecology
- David Frieders, San Francisco Agriculture, Weights and Measurements Department
- Ken Hecht, California Food Policy Advocates
- Claudia Hung, Solid Waste Management Program
- Janet Jacobs, [Recorder], San Francisco resident
- Sibella Kraus, San Francisco Public Market Collaborative; Center for Urban Education About Sustainable Agriculture
- Brian Lease, San Francisco League of Urban Gardeners
- Sylvie Le Mer, Ti Couz Restaurant
- Diane Mintz [Co-Facilitator]
- Caleb Lefkowitz, San Francisco resident
- Jack Macy, Solid Waste Management Program
- Mohammed Nuru, San Francisco League of Urban Gardeners
- Molly O'Malley, San Francisco School District
- Sonya Ondish, Ti Couz Restaurant
- Shelley Stump, [Co-Facilitator], California Judicial Council
- Isabel Wade, [Coordinator], Commission on San Francisco's Environment; Urban Resource Systems

Introduction

Food and agriculture are critical components of a sustainability plan even for a dense, highly urbanized city such as San Francisco. Historically, large urban centers like Paris, Shanghai, and Mexico City have generated much of the food needed by city residents. Many cities in developing countries still continue to produce significant quantities of their own food within a 25-mile circle of the city center. Since most people worldwide will live in cities by the turn of the century, it is imperative, when planning for sustainability, that all cities consider the production, marketing and distribution of food, as well as the recycling of food wastes, within their boundaries and bioregions.

San Francisco has a dramatic influence on regional agriculture. More than 5,000 food-related businesses purchase enormous quantities of fresh food to meet the demand of a discriminating clientele comprised of residents, regional day workers, and visitors. Significant institutional purchasing decisions about food are made at schools, grocery stores, city and non-profit shelters, the city jail, and so on. Using locally grown, organic food instead of shipping over long distances food grown with pesticides and chemical fertilizers will have a major impact on the country's energy budget (the energy used to transport food), regional water quality and wildlife preservation, regional land use, and last (but not least) public health. San Francisco can make city policies that encourage sustainable agriculture, and private institutions and individuals can also make food-related choices that greatly influence many aspects of long-term sustainability.

In addition to food purchases, there are local opportunities for greater food production. There is still a surprisingly large amount of vacant land, both public and private, that could be used even temporarily for food production. Rooftops of new and existing buildings offer a vast amount of potential agriculture space, if necessary structural modifications for food production purposes were made. Even San Francisco's typically postage-stamp-sized back yards could be much more productive if residents increased fruit-tree planting and salad crop production. It will be necessary to re-think ideas of space, gardening techniques, and even growing mediums when it comes to food production in cities.

Access to nutritious food is another important consideration. Significant numbers of San Franciscans, particularly those with low incomes, lack food security. Their access to food which is nutritious, affordable, safe and culturally responsive must be a principal goal of a plan for sustainability. Food access can be improved through better systems of commercial food distribution, better transportation for grocery shopping, more grocery delivery services, more nutritious food in corner stores, more farmers' markets, better utilization of federal food programs, expanded opportunities for cooperative food purchasing, additional community school and household gardens, and by other means. Improved and increased nutrition

education, particularly in schools and senior centers, can contribute to more healthy food choices. The City cannot live without food. Supporting sustainable agricultural practices will allow for the production of food in an ecologically beneficial manner. San Francisco can be on the road to sustainability by creating an environment in which local and regional agriculture can thrive while ensuring access to safe, affordable food for all San Franciscans.

[Sustainability Strategy](#)

GOALS	LONG-TERM OBJECTIVES TO REACH SUSTAINABILITY	OBJECTIVES FOR THE YEAR 2001 (5-year plan)	ACTIONS
<p>1. To increase individual, public and private-sector participation in a sustainable food system.</p>	<p>1-A. Access and resources are provided to all San Francisco residents to grow food, to purchase regionally, sustainably grown food, and to participate in food policy development.</p> <p>1-B. San Francisco food-related establishments primarily buy regionally produced, sustainably grown food, when available.</p> <p>1-C. 100% of San Francisco schools include a sustainable-food/agricultural curriculum component at every grade level.</p> <p>1-D. A maximum number of food-related establishments donate excess food.</p>	<p>1-A-1. A city-wide database of neighborhood-based sustainable agricultural resources has been established and made available to the public.</p> <p>1-B-2. Effective tax and other economic incentive programs for business involvement in sustainable food system activities have been created.</p> <p>1-C-1. 25% of San Francisco schools include sustainable-food/agricultural and nutrition curricula at every grade level.</p> <p>1-D-1. An infrastructure that allows and encourages all food-related establishments to donate excess food to food programs that assist those in need has been established.</p>	<p>1-A-1-a. Create an internship program for volunteers to build a public database of neighborhood-based sustainable agricultural resources.</p> <p>1-B-2-a. Allow a sustainability tax reduction on sales and property taxes for sustainable practices described by the City's Department of the Environment.</p> <p>1-C-1-a. Identify existing sustainable food, agriculture and nutrition curricula in San Francisco's school district.</p> <p>1-C-1-b. Create San Francisco school district policy that implements a food, agriculture and nutrition curricula teaching about regional, seasonal foods in all schools at every grade level.</p> <p>1-C-1-c. Ensure ongoing implementation of the curricula by the school district.</p> <p>1-D-1-a. Provide additional support (staff and transportation) to organizations that pick up and distribute excess food.</p> <p>1-D-1-b. Educate and assist food-related establishments in donating food.</p>
<p>2. To establish and</p>	<p>2-A. Sustainable food and</p>	<p>2-A-1. A regularly-convened</p>	<p>2-A-1-a. Conduct periodic</p>

<p>coordinate a community-based policy and educational program to achieve a sustainable food system.</p>	<p>nutrition policy is implemented and coordinated by the policy council.</p> <p>2-B. The public is knowledgeable about seasonality of food crops.</p> <p>2-C. All food in supermarkets is labeled by country of origin.</p>	<p>food-policy council that promotes public and private solutions to the barriers to and deficiencies of food access for any group of San Franciscans has been established.</p> <p>2-B-1. The public is less dependent on out of season food crops.</p>	<p>assessments of food access.</p> <p>2-A-1-b. Establish a community education program on food access issues.</p> <p>2-A-1-c. Examine other municipal policies, actions and expenditures, such as transit routes, taxes, economic loan funds, zoning, housing development, for their impact on food access.</p> <p>2-A-1-d. Introduce legislation to create a food policy campaign to promote seasonal flavors at farmers' markets.</p> <p>2-A-1-e. Use seasonally available produce at food-related institutions.</p> <p>2-A-1-f. Explore incentives for growers to sell seasonal foods locally.</p> <p>2-a-1-g. Grant permits for produce street-brokers to sell produce at locations in addition to farmers' markets.</p>
<p>3. To ensure access by all people at all times to enough nutritious, affordable, safe and culturally diverse food for an active, healthy life.</p>	<p>3-A. Safe, convenient, reliable and nonpolluting transportation is available to points of sale that provide nutritious, affordable, safe and culturally diverse food.</p>	<p>3-A-1. Transportation to points of sale that provide nutritious, affordable, safe and culturally diverse food has improved.</p>	<p>3-A-1-a. Establish better and more fixed-route Muni service to enable shopping to be done with public transportation.</p> <p>3-A-1-b. Improve Muni and special transit services to enable people with particular transit needs to shop using public transportation.</p> <p>3-A-1-c. Create paratransit systems for shopping by using:</p> <ul style="list-style-type: none"> • Idle commuter vans; • Vans owned by social service

			agencies; and Supermarket-funded paratransit and shopper shuttles.
	3-B. Food markets are distributed within the City appropriately to the needs of residents.	3-B-1. The number of food markets located in neighborhoods of the City (where market analysis indicates feasibility) where there is a dearth of nutritious, affordable and safe food has increased.	3-B-1-a. Increase community-based participation in the design and operation of food markets by creating a community development corporation or similar entity. 3-B-1-b. Explore mini-food markets in certain districts of the city; develop various market models of providing food.
	3-C. All corner stores carry a wide variety of nutritious, affordable and safe food.	3-C-1. 10% of corner stores provide an adequate level of nutritious, affordable and safe food.	3-C-1-a. Create a system for distribution of wholesale nutritious, affordable and safe food to corner stores which provides financing for inventory, capital items and technical assistance.
	3-D. Programs like Self-Help and Resource Exchange (SHARE), a national food-buying cooperative (in which participants who perform two hours of community service per month receive groceries each month worth approximately twice as much as the participants pay), are easily accessible.	3-D-1. A SHARE-type program is operating and serving 1,000 San Francisco households.	3-D-1-a. Inform all San Francisco neighborhoods about SHARE and similar programs on a "Share Day."
	3-E. Consumer food co-ops are operating in every neighborhood.	3-E-1. Two consumer food co-ops are operating in two San Francisco neighborhoods with the highest need.	3-E-1-a. Secure community development funds for consumer food co-op development.
	3-F. Federal food programs, including Food Stamps, School Lunch and Breakfast, Child Care Food, Summer Food, and the Special Supplemental Food Program for Women, Infants and Children (WIC), are fully utilized. 3-G Organic growers provide direct farm-to-buyer service	3-F-1 Participation in Food Stamps, the School Breakfast Program and the Summer Food Program has increased by 25%. 3-G-1 Organic growers provide direct farm-to-buyer service for 5% of produce buyers.	3-F-1-a. Conduct effective outreach and promotion for the federal food programs. 3-F-1-b. Teach eligibility workers in other public and private benefits programs serving low-income people about the federal food programs and how to enroll their clients in them. 3-F-1-c. Open and operate

	for 15% of produce buyers.		<p>offices at convenient locations across the city where applicants can enroll.</p> <p>3-F-1-d. Promote the use of volunteers to solicit and counsel applicants for the programs.</p> <p>3-F-1-e. Speed up the processing of applications.</p> <p>3-F-1-f. Promote organic delivery services. For example, use posters at all farmers' markets and advertise in phone books.</p>
4. To create, support and promote regional sustainable agriculture.	4-A. There are farmers' or gardeners' markets in every neighborhood.	4-A-1. Three additional certified farmers' markets have been established in locations close to San Francisco residential neighborhoods. The markets enjoy greater participation from local small farmers and gardeners.	<p>4-A-1-a. Through existing venues, such as conferences, encourage more farmers to sell as mobile produce vendors at farmers' markets.</p> <p>4-A-1-b. Develop workshops for career counselors about the field of organic farming; promote organic farming as a career choice at career fairs, seminars and farmers' markets.</p> <p>4-A-1-c. Organize field trips for students to regional and organic farms.</p> <p>4-A-1-d. Assist land trusts and encourage the local, state and federal governments to set aside agricultural land close to urban fringes.</p> <p>4-A-1-e. Create exciting and attractive farmers' markets.</p> <p>4-A-1-f. Ensure that farmers' markets accept food stamps.</p> <p>4-A-1-g. Educate food stamp users to shop at farmers' markets.</p>
	<p>4-B. Produce purchased by government, institutions, schools, restaurants, and all food-related establishments is all organically grown:</p> <ul style="list-style-type: none"> • 50% regionally produced, and • At least 45% from other California sources. 	<p>4-B-1. Produce purchased by government, institutions, schools, restaurants, and all food-related establishments is increasingly regionally, sustainably grown:</p> <ul style="list-style-type: none"> • 25% from Bay Area sources, and • At least 70% from other California sources. 	<p>4-B-1-a. Educate cooking students (future chefs) about organic, regionally produced foods.</p> <p>4-B-1-b. Establish internships in programs assisting the needy to teach cooking with regionally grown foods.</p> <p>4-B-1-c. Change purchasing policies of public institutions to prioritize buying</p>

	sources.	sources.	regionally and organically grown foods. 4-B-1-d. Provide restaurants with information to promote the use of regionally grown, organic food. <i>(Suggested for food marketers)</i>
	4-C. Community Supported Agriculture programs operate in every neighborhood. 4-C. All San Francisco residents know about local and regional food production and purchase regionally-grown food.	4-C-1. The level of San Francisco-resident participation in Community Supported Agriculture (CSA) programs has doubled.	4-C-1-a. Establish a CSA San Francisco (modeled after CSA West) to help establish links between Community Supported Agriculture farms and San Francisco residents.
5. To maximize food and agricultural production within the City itself.	5-A. Community and rooftop gardens exist in every neighborhood and business district, allowing sufficient access for all residents.	5-A-1. The number of community, school and residential edible-garden training projects has doubled.	5-A-1-a. Develop a collaborative school gardening program between the school district and non-profit organizations and/or volunteers who provide training and on-going supervision. 5-A-1-b. Establish demonstration farms on available land in San Francisco, such as Treasure Island, the Presidio, and any other public land (with sensitivity to the needs of native plants and wildlife).
	5-B. All new publicly-funded construction has rooftop and/or ground-level gardening space. 5-C. All new private multi-unit residential construction has gardening space.	5-C-1. All new housing projects have a dedicated amount of edible-garden space.	5-C-1-a. Modify city regulations to require green spaces in housing projects.
	5-D. Home food production, including small-animal husbandry, has quadrupled.	5-D-1. Tax and other economic incentives have been established for businesses and home-owners growing food using sustainable practices.	5-D-1-a. Update city laws and regulations to allow for small-scale animal production. 5-D-1-b. Sponsor programs to promote home food production. <i>(Suggested for commercial garden centers)</i>
	5-E. City orchards and backyard fruit trees produce a significant proportion of	5-E-1. Two city orchards and backyard fruit trees produce fruit for the City's	5-E-1-a. Initiate a "fruit-tree in every yard" campaign for San Francisco backyards.

	fruit for the City's consumption.	consumption.	5-E-1-b. Initiate a city orchard program with non-profit organizations and schools, which will include the use of appropriate space in public parks and other public land.
	5-F. City bee hives produce 5% of the honey consumed in San Francisco.	5-F-1. The amount of honey consumed that is produced in SF is doubled.	5-F-1-a. Identify appropriate locations and promote beekeeping in large parks and public open-space areas, including San Francisco watershed lands. 5-F-1-b. Ensure greater populations of pollinators by planting appropriate larvae food vegetation where possible and in harmony with the needs of natural areas (in home gardens, public parks, public land).
	5-G. All vacant land has become utilized for appropriate ecological purposes, including food production, wildlife and native plant habitat, or Christmas- tree or other forestry products farms.	5-G-1. 50% of all vacant land not appropriate for biodiversity refuge has become utilized for productive purposes.	5-G-1-a. Identify and make available for edible gardens appropriate vacant space (temporary or permanent). 5-G-1-b. Identify and catalogue all public vacant properties for ecological purposes, including greenhouse and food producing activities. 5-G-1-c. Donate vacant land to non-profit organizations for gardening projects. <i>(Suggested for corporations)</i> 5-G-1-d. Amend the City Charter to allow for the discounted sale of unused or other city properties to non-profit organizations for community-based food-related projects.
	5-H. Dynamic public/private partnerships are operating to maintain all public land areas dedicated to food production.	5-H-1. Dynamic public/private partnerships to maintain those public land areas dedicated to food production have been created.	5-H-1-a. Introduce fish and other aqua-culture projects; establish a harvesting program. 5-H-1-b. Identify appropriate crops, such as apples, for city-wide production quotas. 5-H-1-c. Establish a master gardener and home economist food and

			<p>agriculture program in San Francisco.</p> <p>5-H-1-d. Establish a Cooperative Extension Office for County of San Francisco.</p>
<p>6. To recycle all organic residuals, eliminate chemical use in agriculture and landscaping and use sustainable practices that enhance natural biological systems throughout the City.</p>	<p>6-A. All agricultural and food organic residuals are composted or recycled, and used as nutrient-value products for soils and agriculture and food production, where appropriate.</p>	<p>6-A-1. 25% of agricultural and food organic residuals are composted or recycled and used as nutrient-value product for agriculture or food production, where appropriate.</p>	<p>6-A-1-a. Establish an infrastructure that allows and encourages all residential, commercial and public organic residual producers to recycle their residuals.</p> <p>6-A-1-b. Establish a city-wide collection program for food and agricultural residuals and process them into compost or other agricultural products.</p> <p>6-A-1-c. Enact and enforce building code regulations that require food recycling facilities in all San Francisco food-related establishments.</p> <p>6-A-1-d. Provide city-generated compost and other organic soil amendments to all city schools and community gardens for food production and garden projects (and to general public if supplies are sufficient).</p>
	<p>6-B. All agricultural and food production and landscaping only use organic amendments.</p>	<p>6-B-1. All city departments use organic amendments in landscaping projects.</p>	<p>6-B-1-a. Evaluate and develop markets for compost and other organic residual products, with a priority of in-city markets.</p> <p>6-B-1-b. Develop or modify policies, laws and regulations to encourage or require the use of compost and other organic amendments in all public agencies and publicly-financed projects.</p> <p>6-B-1-c. Develop and implement economic and/or tax incentives for the commercial and residential sectors which recycle food residue and/or use compost and other organic amendments.</p> <p>6-B-1-d. Create a training</p>

			<p>program assisting food-related establishments in recycling food residue.</p> <p>6-B-1-e. Establish a tax incentive for businesses that reduce their waste generation by 50%.</p>
	<p>6-C. The use of synthetic chemicals from non-renewable resources has been eliminated and sustainable practices that enhance natural biological systems are used throughout the City.</p>	<p>6-C-1. The use of synthetic chemicals from non-renewable resources has been reduced in all city departments and city-funded projects, substituting sustainable practices that enhance natural biological systems.</p>	<p>6-C-1-a. Modify policies, laws and regulations to require the reduction of synthetic chemical use.</p>