

Produce Safety Rule

Food Safety Modernization Act



Brooke Horton
Outreach Coordinator

What is the Produce Safety Rule?

- ▶ Section of the **FOOD SAFETY MODERNIZATION ACT**
- ▶ Outlines federal regulatory standards for the safe production, harvesting, and handling of Fruits & Vegetables
- ▶ Proactive instead of reactive approach



Contents of the Rule:

- **Worker Health & Hygiene**
- **Soil Amendments of Biological Origin**
- **Post-Harvest Handling & Sanitation**
- **Production Agricultural Water**
- **Post-Harvest Agricultural Water**
- **Domesticated & Wild Animals**
- **Record Keeping**



Produce Safety Rule in South Carolina

- ▶ Adoption of the rule
- ▶ Implementation aspects
 - ▶ Inspections (Spring 2019)
 - ▶ On Farm Readiness Reviews
 - ▶ Exemption Certificates
 - ▶ Training Activities



Exclusions & Exemptions

- ▶ It is possible to be exempt based on
 - ▶ Commodities grown (e.g., rarely consumed raw)
 - ▶ Average annual produce sales
 - ▶ Personal/on-farm consumption
 - ▶ Processing activities that include a ‘kill step’
 - ▶ Average annual food sales and to ‘qualified end users’
- ▶ Ultimately, all growers should understand and take action to reduce food safety risks on the farm



Are you Exempt?

- ▶ Complete exemption application
- ▶ Yearly renewal required
- ▶ To be considered exempt, you must apply.
 - ▶ Otherwise we consider you to be “covered”



Produce Safety Alliance Trainings

- ▶ One qualified individual must take a recognized training to be in compliance.
- ▶ PSA training with SCDA & Clemson Extension
 - ▶ 8 hour course
 - ▶ Covers all aspects of the rule, plus more

March 13th - Greenville • March 21st - Charleston



On-Farm Readiness Reviews

Voluntary • Free • Confidential

- ▶ What an inspection may look like
- ▶ One-on-One educational opportunity
- ▶ Conversational approach
- ▶ Provide tools and resources



Compliance Dates

Business Size	 Compliance Dates for Sprouts	 Compliance Dates For Most Produce	 Water Related Compliance Dates ¹	Compliance Date for Qualified Exemption Labeling Requirement ²	Compliance Date for Retention of Records Supporting a Qualified Exemption
All other businesses (>\$500K)	1/26/17	1/26/18	1/26/22	1/1/2020	1/26/16
Small businesses (>\$250K-500K) ³	1/26/18	1/28/19	1/26/23		
Very small businesses (>\$25K-250K) ⁴	1/28/19	1/27/20	1/26/24		



Contact Us!



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USDA/SCDA Fruit & Vegetable Food Safety Auditing Program Introduction

Matt Burleson – Field Specialist Supervisor, Grading and Inspections

How did the GAP/GHP Audit Program begin?

- October 1998
- FDA & USDA issued a guide to minimize microbial food safety hazards for fresh fruits and vegetables in order to reduce the possibility of contamination of fresh produce by microbial organisms.
- Developed in cooperation with state partners as a result of requests from customers, such as shippers and growers.



How the GAP/GHP Audit Program works:

- The primary intentions are to minimize the risk of contamination of fresh fruits and vegetables at the farm level.
- Even though they have received GAP/GHP certification- it does not guarantee the prevention of contamination.
- It simply provides food safety guidelines for the applicant's to follow.
- It emphasizes factors, such as:
 - Water quality
 - Tool & equipment cleanliness
 - Proper employee hygiene practices
 - Proper chemical & fertilizer application
 - And many other factors



Types of USDA GAP/GHP Audits

- Basic Good Agricultural Practices and Good Handling Practices Audit Verification Program
- Produce GAPs Harmonized Food Safety Standard
 - Field Operations and Harvesting
 - Post-harvest Operations
- Tomato Food Safety GAP Audit Protocol
- Mushroom GAPs
- California Leafy Greens Marketing Agreement
- Arizona Leafy Greens Marketing Agreement



Produce GAPs
Harmonization Initiative



GAP/GHP in South Carolina

- In South Carolina, the program began with a few farms participating
- By 2012 around 25 farms were certified
- By 2018 over 75 farms have received certification



What is GAP?



- Good Agricultural Practices- Common sense, best management, safe practices.

GAP Examples:

- Water testing to ensure potable water
- Proper manure storage & application
- Proper location of restroom facilities & break areas
- Wildlife and domesticated animal deterrents
- Livestock deterrents

What is GHP?

- Good Handling Practices- Common sense practices for handling produce
- GHP Examples:
 - Placing signs in restrooms to instruct employees on hand washing
 - Cleaning restrooms and porta johns
 - Cleaning harvesting containers and tools
 - Cleaning machinery and equipment
 - Pest control and deterrents



GAP/GHP Audit contains...

- General Questions
- Part 1- Farm Review
- Part 2- Field Harvest and Field Packing Activities
- Part 3- House Packing Facility
- Part 4- Storage and Transportation
- Part 6- Wholesale Distribution Center/Terminal Warehouse
- Part 7- Preventative Food Defense Procedures

USDA Harmonized Audit

- More intensive audit that consists of 2 parts:
 - Field Operations and Harvesting
 - Post Harvest Operations
- Can be completed together or separate
- Harmonized + Audit – GFSI Technical Equivalency

USDA GAP Audit

- Broken down into parts.
- You only take the parts that apply to you.
- Based on a point system.
- You only need an 80% to pass each section.
- Each section requires documentation:
 - Documentation includes standard operating procedures and records
 - Records include: cleaning logs, water tests, maintenance logs, service reports, etc.
- A farm food safety plan must be written and kept in a farm's "procedures manual."

Standard Operating Procedures (SOP) Manual

Will need Risk Assessments

- General Policy and Farm Worker/Visitor Orientation
- Worker Health, Hygiene, and Break Area
- Emergency SOPs for Food that has come into contact with feces, blood, saliva, or other bodily fluids
- Water Usage
- Manure and Bio-solid Usage
- Sewage Treatment and Soils
- Animal and Wildlife Control
- Chemical Usage
- Traceability
- Equipment Maintenance
- Facility Maintenance
- Pest Control
- Shipping and Transportation
- Logs and Checklists

GOOD AGRICULTURAL PRACTICES (GAP) FOOD SAFETY PLAN

SMALL FARMER ENTERPRISES, INC.
1234 Any Street
Someplace, SC 29201

Small Farmer Enterprises, Inc. is owned and operated by Small Farmer and has been in business since 1990. SFE, Inc. is dedicated to the agricultural activities involved in the production and packing of organic produce. Currently, SFE, Inc. farms 180 acres and owns a total of 335 acres outside the town of Someplace in Some County, South Carolina. Buildings in use in conjunction with farming operations include a 100 x 50 foot shed, barn, cooler, freezer and greenhouse. The primary water source used in production is a 450 foot deep, 4-inch well.

Record-Keeping

- Write it down or it NEVER happened.
- Keeping records is how farms demonstrate they are putting GAPs into practice.
- Water Test, Field Supervisor's Daily Checklist, Bathroom Cleaning log, Equipment Cleaning and Repair logs, Pest Control, Cooler Temperature, First Aid Kit Monitoring log, Truck Inspection log...



Traceability

- What happens to a farm's product after it leaves their hands?
- Could a product be located in the event a recall needed to be performed?
- Is there a way to identify one farm's product from another's?
- "One step forward, one step back."





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Lindsay, California
www.lobuebros.com

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(01) 10054937001265

(10) 0211101 label part #3663A at www.Food

9109

When does the audit occur?

- When farms are **picking** and **packing** the product.
- After the producer has formed a food safety plan and completed all of the GAP prerequisites such as: water tests, logs, etc.

Benefits of the GAP Audits

- When implemented properly, food safety can potentially open new avenues for revenue and profitability.
- AKA: **NEW** markets... and maintain old ones.



Costs of the GAP Audit

- \$108/hour (including travel and prep time)
- Second bill from USDA for their audit review time



Offsetting the Costs

- \$750 Grant money is issued towards the costs of your audit
- We also are offering \$\$\$ towards water testing



Basic GAP / GHP Audit Examples

USDA Good Agricultural Practices Good Handling Practices
Audit Verification Checklist



This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

Firm Name: _____

Contact Person: _____

Audit Site Address: _____

City: _____ State: _____ Zip: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Telephone No: _____ Fax: _____

E-mail: _____

Auditor(s) (list all auditors with the lead listed first):

USDA or Fed-State Office performing audit: _____

Arrival Date: _____ Time: _____

Departure Date: _____ Time: _____

Travel Time (hours) _____

Person(s)
Interviewed:



General Questions

Implementation of a Food Safety Program

Questions	Points	Yes	NO	N/A	Doc
P-1 A documented food safety program that incorporates GAP and/or GHP has been implemented.					D
P-2 The operation has designated someone to implement and oversee an established food safety program. Name _____					D

Traceability

Questions	Points	Yes	NO	N/A	Doc
G-1 A documented traceability program has been established.	15				D
G-2 The operation has performed a "mock recall" that was proven to be effective.	10				R

Worker Health & Hygiene

Questions	Points	Yes	NO	N/A	Doc
G-3 Potable water is available to all workers.	10				R
G-4 All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	10				P
G-5 Training on proper sanitation and hygiene practices is provided to all staff.	15				D
G-6 Employees and visitors are following good hygiene/sanitation practices.	15				
G-7 Employees who handle or package produce are washing their hands before beginning or returning to work.	15				
G-8 Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10				
G-9 All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and potable water for hand washing.	15				
G-10 All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis.	10				R











**DUE TO CURRENT FOOD & DRUG ADMINISTRATION
(FDA) & U. S. DEPT. OF AGRICULTURE (USDA)
REGULATIONS, WE ARE REQUIRED TO ENFORCE THE
FOLLOWING FOOD SAFETY RULES FOR
HARVESTING OF CROPS BY THE PUBLIC
IN OUR
U-PICK AREAS AND ON FIELD TRIPS**

- 1. EVERYONE MUST WASH THEIR HANDS THOROUGHLY BEFORE AND AFTER PICKING BERRIES. A FIELD WASHING STATION IS PROVIDED.**
- 2. PLEASE DEPOSIT TRASH IN THE DESIGNATED RECEPTACLE.**
- 3. NO FOOD OR DRINKS IS ALLOWED IN THE FIELD (EXCEPT BOTTLED WATER).**
- 4. NO ONE IS ALLOWED TO EAT BERRIES WHILE PICKING OR IN THE FIELD.**
- 5. DO NOT PICK FRUIT THAT HAS EVIDENCE OF ANIMAL DROPPINGS ON OR NEAR IT. PLEASE INFORM ONE OF OUR EMPLOYEES IF ANY EVIDENCE OF DROPPINGS IS OBSERVED.**

Farmers are required to score at least 80% of the total possible points to pass each section of the audit.

Everyone must pass the general questions section to proceed to the following sections of the audit.

USDA Good Agricultural Practices and Good Handling Practices
Audit Verification Checklist

Total Points earned for General Questions =

Total Possible = 180 *The total number of points possible for this section.*

Subtract "N/A" = *Enter the additive number of N/A points (+points) here.*

Adjusted Total = *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score =

Pass Fail (please mark one)

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

For further information regarding the USDA GAP & GHP Audit Program, please contact:

USDA Fruit and Vegetable Program, Specialty Crops Inspection Division,
Audit Services Branch at 202-720-5021, or FVAudits@ams.usda.gov

USDA

Part 1 - Farm Review

Water Usage

(1-1) What is the source of irrigation water? (Pond, Stream, Well, Municipal, Other)

Please
specify:

(1-2) How are crops irrigated? (Flood, Drip, Sprinkler, Other) Please specify:

Questions	Points	Yes	NO	N/A	Doc
1-3 A water quality assessment has been performed to determine the quality of water used for irrigation purpose on the crop(s) being applied.	15				D
1-4 A water quality assessment has been performed to determine the quality of water use for chemical application or fertigation method.	15				D
1-5 If necessary, steps are taken to protect irrigation water from potential direct and non-point source contamination.	15				

Sewage Treatment

Questions	Points	Yes	NO	N/A	Doc
1-6 The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff.	15				
1-7 There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.	10				

Animals/Wildlife/Livestock

Questions	Points	Yes	NO	N/A	Doc
1-8 Crop production areas are not located near or adjacent to dairy, livestock, or fowl production facilities unless adequate barriers exist.	15				
1-9 Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking/overflowing, or measures have been taken to stop runoff from contaminating the crop production areas.	10				









Part 2 - Field Harvest and Field Packing Activities

Field Sanitation and Hygiene

Questions	Points	Yes	NO	N/A	Doc
2-1 A documented pre-harvest assessment is made on the crop production areas. Risks and possible sources of crop contamination are noted and assessed.	15				D
2-2 The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.	10				
2-3 When question 2-2 is answered "N/A" (sanitation units are not required), a toilet facility is readily available for all workers.	10				
2-4 Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.	10				
2-5 A response plan is in place for the event of a major spill or leak of field sanitation units or toilet facilities.	10				P

Field Harvesting and Transportation

Questions	Points	Yes	NO	N/A	Doc
2-6 All harvesting containers and bulk hauling vehicles that come in direct contact with product are cleaned and/or sanitized on a scheduled basis and kept as clean as practicable.	10				D
2-7 All hand harvesting equipment and implements (knives, pruners machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.	10				D
2-8 Damaged containers are properly repaired or disposed of.	5				
2-9 Harvesting equipment and/or machinery which comes into contact with product is in good repair.	10				
2-10 Light bulbs and glass on harvesting equipment are protected so as not to contaminate produce or fields in the case of breakage.	10				













Part 3 - HOUSE PACKING FACILITY

Receiving

Questions		Points	Yes	NO	N/A	Doc
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5				
3-2	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5				

Washing/Packing Line

Questions		Points	Yes	NO	N/A	Doc
3-3	Source water used in the packing operation is potable.	15				R
3-4	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the commodity.	10				D
3-5	Processing water is sufficiently treated to reduce microbial contamination.	10				D
3-6	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10				D
3-7	Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for the product.	10				D
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15				D
3-9	Product flow zones are protected from sources of contamination.	10				
3-10	The water used for cooling and/or making ice is potable.	15				R
3-11	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10				R












A photograph of a white sign with black text, pinned to a wooden surface with a red pushpin. The sign is mounted on a clear plastic sheet. The text on the sign reads: "ALL EMPLOYEES MUST WASH HANDS BEFORE HANDLING PRODUCE". The background is a wooden surface with a vertical metal rod passing through the center.

ALL EMPLOYEES MUST
WASH HANDS BEFORE
HANDLING PRODUCE



Part 4 - STORAGE AND TRANSPORTATION

Product, Containers & Pallets

Questions		Points	Yes	NO	N/A	Doc
4-1	The storage facility is cleaned and maintained in an orderly manner.	5				
4-2	Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	5				R
4-3	Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated and are protected from external contamination.	10				
4-4	Storage grounds are reasonably free of litter and debris.	5				
4-5	Floors in storage areas are reasonably free of standing water.	5				
4-6	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or sufficient distance.	10				
4-7	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes into contact with the floor.	15				P
4-8	Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).	10				
4-9	Pallets, pallet boxes, tote bags, and portable bins, etc. are clean, in good condition and do not contribute foreign material to the product.	5				
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.	10				
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10				
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	5				D







Storage Temperature Log

Date	Time	Temperature (F)	Comments	Employee's Signature
5/27/18	5:40	38	Check OK	[Signature]
5/28	5:40	38		[Signature]
5/29	5:40	38		[Signature]
5/30	5:40	38		[Signature]
5/31	5:40	38		[Signature]
5/31	6:00	38	Check OK	[Signature]

Sheet Reviewed By: _____ (Management)

Temperature readings must comply with all applicable regulations.



Cooling Facility

Hydro-Cooler Monitoring Log

Week of: _____

Check disinfectant concentration level, temperature, and the pH to the Hydro-Vacuum/Hydro-Cooler water at the frequency specified. If parameters are not within the proper levels, take the necessary corrective action. Refer to the HAZARD PLAN for procedure, limit, frequency, and corrective action that should be followed.

Date	Time	ppm	pH	Temperature	Initials	
5/24/13	6:50 AM	.11	7.04	55	KA	607
5/24/13	6:50 AM	.05	6.98	48	KA	608
5/24/13	7:18 AM	.16	6.94	48	KA	609
	9:18 AM	.25	6.97	36	KA	610
5/24	11:30 AM	.54	6.92	36	KA	611
5/24	3:30 PM	.51	6.96	34	KA	612
5/25	9:30 AM	.27	6.96	36	KA	613
5/26	8:00 AM	.18	6.97	34	KA	614
5/27	7:00 AM	.13	7.00	34	KA	615
5/28	7:15 AM	.11	6.93	36	KA	616
5/28	9:00 AM	.17	6.92	34	KA	617

Supervisor Verification: _____
Initials & Date





NO DOGS
ALLOWED IN
BUILDING PLEASE



Part 6-Wholesale Distribution Center/Terminal Warehouses

Receiving

Questions		Points	Yes	NO	N/A	Doc
6-1	All companies that supply fresh produce are required to have passed a third party audit verification of GAP and/or GHP.	15				D
6-2	Upon receiving, conveyances are required to be clean, in good physical condition and free from obvious objectionable odors, dirt and/or debris at time of unloading.	10				P
6-3	Company does not accept produce items that are loaded with or are not protected from potentially contaminating products.	10				P
6-4	Refrigerated commodities are monitored for temperatures at the time of receiving.	5				R
6-5	The company has a written policy regarding the disposition of product when temperatures are not within the company's guidelines at the time of receiving.	5				P

Storage Facility/Temperature Control

Questions		Points	Yes	NO	N/A	Doc
6-6	The facility is clean and maintained in an orderly manner.	5				
6-7	Refrigerated rooms are monitored for temperature and logs are maintained.	5				D
6-8	Thermometer(s) are checked for accuracy and records are available for review.	5				D
6-9	Refrigeration system condensation does not come into contact with produce.	10				
6-10	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	10				D
6-11	Iced product does not drip on pallets of produce stored below.	10				
6-12	The water used for cooling/ice is potable.	10				R
6-13	Manufacturing, storage, and transportation facilities used in making and delivering ice used for cooling the product are sanitized on a scheduled basis.	10				D
6-14	There is a policy describing procedures which					

That's all Folks!



Questions?

kalilak

Matt Burleson

SCDA

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803-737-2523 Office

mburleson@scda.sc.gov



ACRE

Agribusiness Center for
Research & Entrepreneurship

SOUTH CAROLINA DEPARTMENT OF AGRICULTURE


6 Areas of Focus

- **Research**
- **Entrepreneurship**
- **Agribusiness Grants**
- **Farm Link**
- **Food Hubs/Networks**
- **Policy**





*Track 1:
Advanced Program*

- 1) **Application**
 - 2) **Business Plan**
 - 3) **Marketing Plan**
 - 4) **Pitch**
- 



Track 1: End Result



- Opportunity to be awarded \$25,000
 - Professional help with other grants
 - Access to agribusiness mentors

- Site Visit

- Reporting





Track 2: Curriculum Program

In partnership with the Clemson Agribusiness Team

- 1) Creating a business plan
- 2) Marketing strategy
- 3) Giving a Pitch

Any Questions?

Contact Info:

Kyle Player

(Executive Director, ACRE)

kplayer@scda.sc.gov

Phone # 803-734-2324

ACRE: acre-sc.com

SCDA: agriculture.sc.gov



South Carolina Department of Agriculture Marketing



SC Farmer Resource Rodeo
February 7, 2019



The South Carolina Department of Agriculture

SC Department of Agriculture



Certified SC



Fresh on the Menu



Agritourism



SC Department of Agriculture



Certified SC:

Introduced in 2007, the purpose of the Certified South Carolina (CSC) program is to increase sales for the state's farmers through a branding campaign that easily identifies South Carolina produce and products, encourages consumers to buy locally and create distribution of locally grown.

Certified SC App:

The Certified SC Grown app makes it easy for you to find markets, restaurants and recipes that feature Certified SC Grown ingredients. By including local products these locations are providing the freshest and healthiest options in the state. And it's good for the economy too, because you're helping to support our local farmers and producers.



SC Department of Agriculture



Fresh on the Menu:

In 2009 the Fresh on the Menu program was introduced as part of CSC to identify restaurants in SC that were sourcing at least 25% of their menu items from South Carolina.

Fresh on the Menu App

The Fresh on the Menu app makes it easy for you to find restaurants that feature Certified SC Grown ingredients. By including local products in the meals they prepare, these restaurants are providing the freshest and healthiest options in the state.



SC Department of Agriculture



Agritourism:

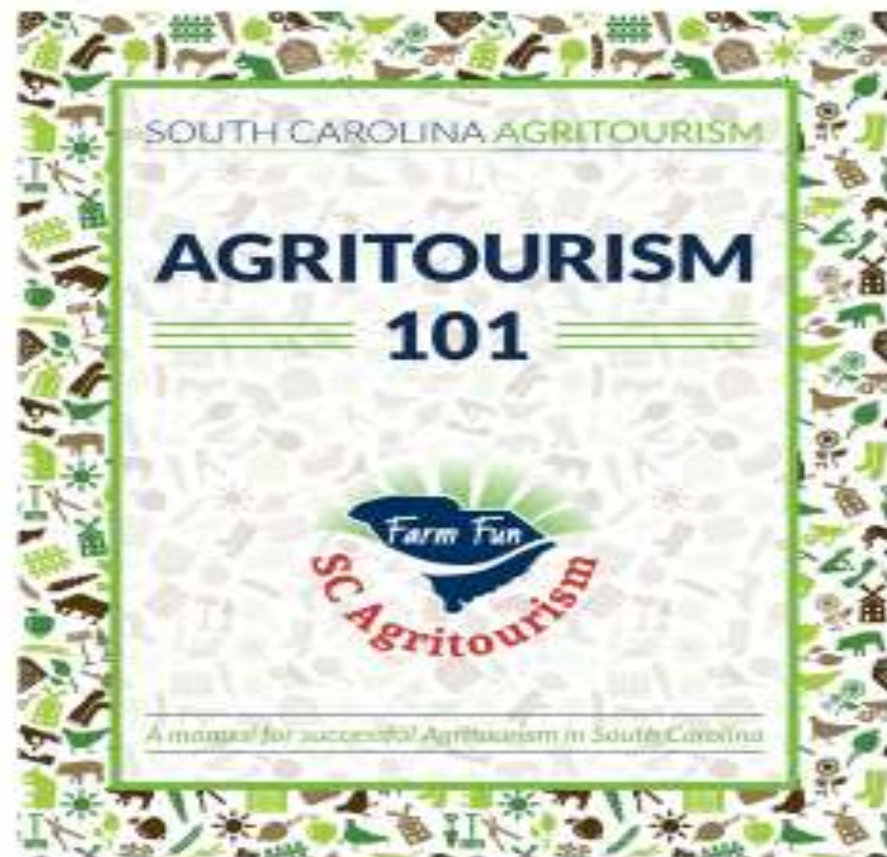
In 2014 SCDA developed a program to connect the consumer to agriculture. Agritourism is when an agriculturally based operation opens its doors to the general public for recreational, entertainment, or educational.



agritourism is both
on-farm & off-farm



A Manual for Successful Agritourism in SC



Agriculture.SC.Gov



HUGH E. WEATHERS, COMMISSIONER

SEARCH SITE



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OUR MISSION

To promote and nurture the growth and development of South Carolina's agriculture industry and its related businesses while assuring the safety and security of the buying public.



[AGRITOURISM](#)

[STATE FARMERS MARKETS](#)

[FARM TO SCHOOL](#)

[AG ORGANIZATIONS](#)

www.SCAgritourism.org



Welcome

South Carolina Agritourism Association

The only association dedicated to promoting and marketing South Carolina Agritourism Farms!



SECTION MENU

AGRITOURISM FARMS



AGRITOURISM FARMS

Stay connected to the latest news by signing up for the South Carolina Agritourism Industry newsletter.

[CLICK HERE TO SUBSCRIBE TO THE AGRITOURISM NEWSLETTER](#)

SEARCH FARMS



Total: 380 Agritourism Farms

[What can I search for?](#)

SC Agritourism Association Farms

A THRASHER'S FARM, LLC

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ABIDING VINE VINEYARD & WINERY

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AEOLIAN HILL

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ANDERSON

BAMBERG

BARNWELL

BEAUFORT

BERKELEY

SC Farm Fun



Agritourism Events

November 20178 Newsletter

Thank you for signing up for our monthly newsletter to keep you informed about SC Agritourism Events.

Agritourism is agriculture based activities that brings people to farms, ranches, or other agricultural settings. Be sure to visit www.SCFarmfun.org and like the South Carolina Agritourism page on [Facebook](#) to plan your next fun adventure on the farm, home grown only in South Carolina!

November Events:

Find a Christmas tree farm near you! www.SCFarmfun.org

Search: Christmas

Support our SC Christmas Tree farmers, choose & cut your tree!
Family Farm Fun!



La Belle Amie Vineyard Monthly Events

Afternoon music (weather permitting) on every Wednesday, Thursday, and Friday. There no admission fee for those days.

SCFarmFun.org




AGRITOURISM
Association

Membership Directory

SOUTH CAROLINA
AGRITOURISM PASSPORT
2019

Pick up your passport
to **SC Farm Fun** here!

Start collecting farm
stamps today to win
Certified SC prizes!



For official program
details and rules, see
page 3 of the passport.

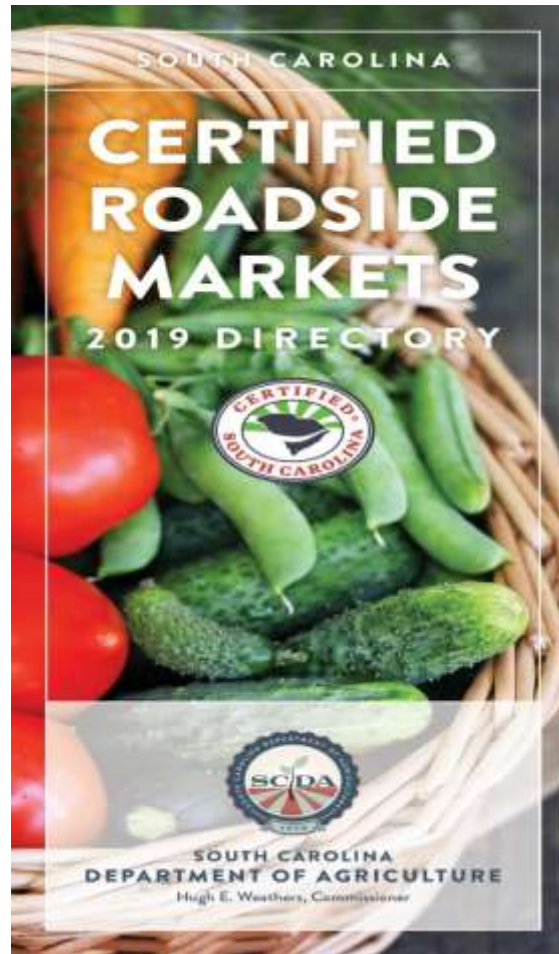
SC
AGRITOURISM
Association
www.scfarmfun.org



TODS: Tourism Oriented Directional Signage to promote agritourism and tourist-related facilities in rural areas, providing signage from the closest primary route, a designated SC or US route.



Certified Roadside Markets





A GUIDE TO

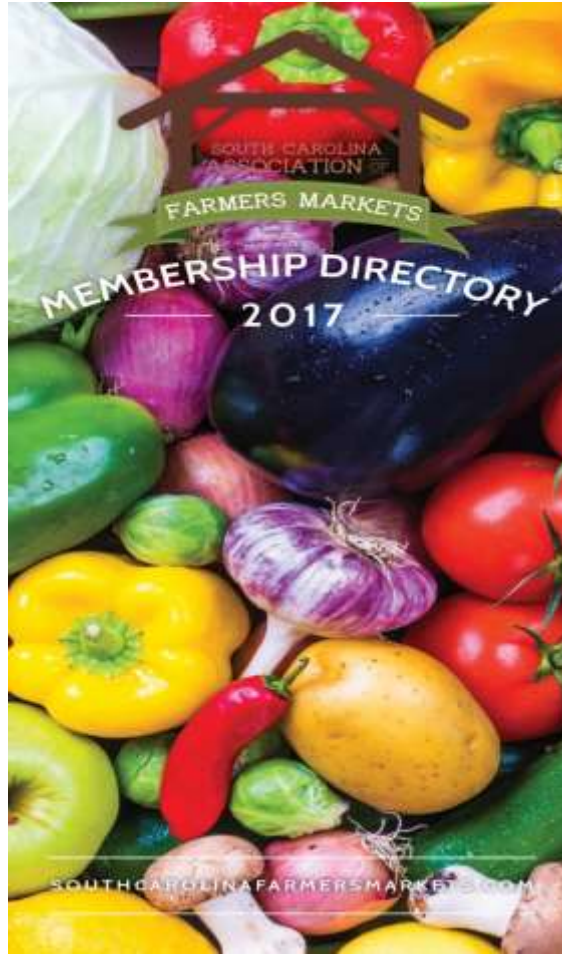


**STARTING OR
ENHANCING YOUR
SOUTH CAROLINA
COMMUNITY'S
FARMERS' MARKET**

SOUTHCAROLINAFARMERSMARKETS.COM



South Carolina Association of Farmers Markets





For more info contact:

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jmoore@scda.sc.gov

(803) 734-2144

agriculture.sc.gov





SOUTH CAROLINA

SPECIALTY

Crop Growers

— ASSOCIATION —

MISSION

The mission of the SC Specialty Crop Growers Association is to support promotional, research, and educational efforts for improving the marketing and quality of production of fresh fruit, vegetable, and specialty crops grown in South Carolina.

WHY JOIN?

ADVOCACY

GRANTS

EDUCATION

RESOURCES

COMMUNITY

GRANTS

COLD
STORAGE COST
SHARE
PROGRAM

WATER
QUALITY
ANALYSIS COST
SHARE
PROGRAM

SPECIALTY
CROP FARMS
AND E-
COMMERCE
WORKSHOP

HOW TO JOIN

- Yearly membership is \$25
- Applications can be found online at www.scspecialtycrop.com



SOUTH CAROLINA
SPECIALTY
Crop Growers
— ASSOCIATION —

LauraKate Anderson

803-734-2224

landerson@scda.sc.gov



SOUTH CAROLINA

FARM *to* SCHOOL

SC Department of Education – Program Coordinator

Ben Sease – bsease@ed.sc.gov 803-734-8045

Farm to School



- ▶ **National movement**

- ▶ National Farm to School Network

Farm to school empowers children and their families to make informed food choices while strengthening the local economy and contributing to vibrant communities

<http://www.farmentoschool.org/>

*** Farm to School Act of 2017 ***



- ▶ **South Carolina Department of Agriculture**

- ▶ Katie Pfeiffer, SCDA Core Partner
 - ▶ Administering Agency
 - ▶ Legislative Support



STARTING SC FARM TO SCHOOL IN YOUR SCHOOL

THE SC FARM TO SCHOOL PROGRAM IS COMPRISED OF THE FOLLOWING FOUR COMPONENTS:

1

Purchase at least two South Carolina Grown fruits and vegetables from a local farmer, farmers' market, food distributor, etc.

Example: Purchase peaches grown in South Carolina instead of Georgia.

2

Promote South Carolina grown fruits and vegetables as part of the school meal and in the cafeteria.

Example: Replace fruits and vegetables already on the menu with produce grown in South Carolina.

3

Integrate nutrition/agriculture education through hands-on learning activities.

Examples: Sample some local produce and have a taste test, visit a U-pick farm, or even invite a farmer to speak to your students!

4

Establish or revitalize a vegetable and/or fruit garden at your school.

Note: This may require an initial expense, such as containers, seeds/plants, and gardening tools. If needed, seek support and donations from parents and/or the local community.

SCDE – Office of Health and Nutrition

[National School Lunch Program](#)

[School Breakfast Program](#)

[Summer Food Service Program](#)

[Fresh Fruit and Vegetable Program](#)

[Special Milk Program](#)

SNASC Conference / School Nutrition Showcases
Food Safety (ServSafe, HACCP)
Procurement Regulations
Agriculture and Nutrition Education



Farmer Profiles – www.scfarmtoschool.com

<p>SOUTH CAROLINA <i>Farmer Profile</i></p>			
<p><i>Split Creek Farm</i></p>			
		<p>Upstate Region Anderson County 3004 Centerville Road Anderson, SC 29625</p> <p>CONTACT: Evin Evans Patricia Bell 864-287-3921 info@splitcreek.com</p>	
<p>FROM THE FARM</p> <p>Split Creek Farm is located in the Blue Ridge Mountains' scenic foothills of South Carolina. The Grade A Dairy is in a barn designed and built by the owners to include the milking and cheese operations and a kid nursery. A retail gift shop featuring goat milk products and folk art is open to the public. Shop for our award winning fermented goat cheeses, goat milk fudge, goat milk yogurt, gift baskets and folk art.</p>			
<p>PRODUCTS</p> <p>Goat Dairy including:</p> <ul style="list-style-type: none"> Cheese Fudge Milk 	<p>FARM INFORMATION</p> <p>Food Safety: Grade A Dairy Farm</p> <p>Insurance: Below \$1 million</p> <p>Delivery Range: Anderson, Greenville, Charleston, and Columbia</p> <p>Minimum Order: \$50</p> <p>Farm Field Trips Available</p>		
<p>SCFARMTOSCHOOL.COM</p>			

<p>SOUTH CAROLINA <i>Farmer Profile</i></p>			
<p><i>McKenzie Farms</i></p>			
		<p>Pee Dee Region Florence County 2115 Olanta Hwy Scranton, SC 29581</p> <p>CONTACT: Stan McKenzie 843-388-4821 citrusman99@hotmail.com</p>	
<p>FROM THE FARM</p> <p>We are a diversified farm and glass nursery specializing in rare citrus, figs, fruiting trees, and other unique plant species including eucalyptus. We have large eucalyptus trees that we sell out foliage to local suppliers. We also grow some type of vegetable year-round starting with collards, cabbage, and other greens in January going thru squash, melons, and strawberries during the warmer months and then back to cold crops in the fall.</p>			
<p>PRODUCTS</p> <ul style="list-style-type: none"> Bok Choy Cabbage Citrus Collards Field Peas Green Squash Oranges Strawberries Sweet Potatoes Watermelon Yellow Squash 	<p>FARM INFORMATION</p> <p>Insurance: Above \$1 million</p> <p>Distributors: Fern Bros, Pee Dee Food Hub</p> <p>Delivery Range: 40 miles</p> <p>Minimum Order: \$250</p> <p>Farm Field Trips Available</p>		
<p>SCFARMTOSCHOOL.COM</p>			

<p>SOUTH CAROLINA <i>Farmer Profile</i></p>			
<p><i>J & J Family Farm</i></p>			
		<p>Midlands Region York County 1077 Wayfield Road Clover, SC 29710</p> <p>CONTACT: Jennifer & Jim Stallard 803-493-4020 jstallard@comcast.net jandjfamilyfarm.com</p>	
<p>FROM THE FARM</p> <p>Our adventure began in 2011 with unimproved 60-acre parcel. Today our Certified Tree Farm has sustainably grown SC Certified products. Farm tours, event rentals (space & educational classes) are available. Products are sold to chefs, stores, local-wide markets, and online at citrusbellybush.com.</p>			
<p>PRODUCTS</p> <ul style="list-style-type: none"> Beans Blackberries Cucumber Eddible Flowers Eggplant Herbs Pure Honey Honey Comb Kale Muscadine Okra Oyster Mushrooms Peppers Shitake Mushrooms Squash Wine Cap Mushrooms 	<p>FARM INFORMATION</p> <p>Food Safety: Harmonized GAP Certified</p> <p>Insurance: Over \$1 million</p> <p>Delivery Range: York, Union, Chester, Lancaster, and Fairfield Counties</p> <p>Minimum Order: None</p> <p>Farm Field Trips Available</p>		
<p>SCFARMTOSCHOOL.COM</p>			

Recipe Cards – www.scfarmtoschool.com

Watermelon & Cucumber Salad



60 0g 2g 15g 0g 1mg

SERVINGS: 4 • SERVING SIZE: About 1.5 cups

INGREDIENTS

- 4 cups watermelon cut into 1 inch cubes
- 3 cups cucumber (peeled and cubed)
- 1 lime, juiced
- 1/4 teaspoon salt
- Season to taste (salt, pepper)

DIRECTIONS

1. In a large bowl, toss watermelon, cucumber, lime juice, 1/4 teaspoon salt, and a dash of pepper.
2. Serve immediately or chill and eat within 2 hours.

TIP
If not serving immediately, leave out the salt. Cover salad and refrigerate up to 4 hours, just before serving. Toss with salt. If available, add mint and feta cheese for extra flavor.

SC FARM & SCHOOL

Apple Coleslaw



57 0g 2g 13g 0g 1mg

SERVINGS: 4 • SERVING SIZE: 1/2 cup

INGREDIENTS

- 1 apple (chopped)
- 2 cups cabbage
- 1 cup shredded carrots
- 1/2 green pepper (chopped)
- 5 tablespoons yogurt, non-fat
- 1 teaspoon lemon juice
- Season to taste (salt, pepper, dill)

DIRECTIONS

1. Wash the cabbage and cut into fine shreds.
2. Chop half a green pepper into small pieces.
3. Remove the core, and chop apple into small pieces.
4. Put the cabbage, carrots, green pepper and apple in a large mixing bowl and stir.
5. Put the yogurt, lemon juice and seasonings in a small bowl and stir to make the dressing.
6. Pour the dressing over the slaw mixture and toss to mix.

TIP
This recipe can be prepared up to 8 hours in advance. Store slaw mixture and dressing separately and combine just before serving. Try adding green onions, dried cranberries or sliced almonds for extra flavor.

SC FARM & SCHOOL

Summer Squash Medley



53 3g 2g 7g 0g 12mg

SERVINGS: 6 • SERVING SIZE: 1/2 cup

INGREDIENTS

- 1-2 yellow summer squash, small and sliced
- 1-2 zucchini, small and sliced
- 1-2 large tomatoes (seeded and chopped)
- 1 onion, small
- 1 tablespoon olive oil
- Season to taste (salt, pepper, garlic powder, oregano, basil, crushed red pepper flakes, Parmesan cheese)

DIRECTIONS

1. Heat oil in a large skillet.
2. Add squash, zucchini and onion to heated oil. Cook on medium heat until tender, about 10 minutes, stirring often.
3. Add tomatoes and simmer 5 minutes.
4. Add seasonings to taste and serve warm.

TIP
Use this recipe as a side dish or make into a complete meal by serving over whole wheat pasta or brown rice with cooked chicken or turkey. Canned tomatoes can be substituted for fresh tomatoes, if necessary.

SC FARM & SCHOOL

Palmetto Pick OF THE MONTH



SOUTH CAROLINA
FARM *to* SCHOOL



For more information about other fruits and vegetables available in South Carolina each month, please visit

CERTIFIEDSCGROWN.COM

For more information about South Carolina Farm to School, including recipes, please visit

SCFARMTOSCHOOL.COM

www.scfarmtoschool.com

TAKE YOUR FARM BACK TO SCHOOL



Nourish growing minds and bottom lines with South Carolina Farm to School



WHY SELL TO SCHOOLS?

- Benefit your community and local economy
- Teach SC students the importance of healthy, local eating habits
- Cultivate the next generation of customers for SC Grown products
- Diversify your market
- Increase your earnings

SPECIFICALLY, HOW WILL SC FARM TO SCHOOL HELP ME?

Whether you're a farmer, food processor, or food manufacturer, SC Farm to School can open doors to an institutional market worth billions of dollars. Schools procure food in unique ways, and SC Farm to School will help you navigate sales options, market your products, and connect with districts or distributors local to your farm or business. Our program coordinators also educate schools, institutions, and distributors on how to source local food.

HOW DO I GET STARTED WITH SC FARM TO SCHOOL?


- Contact Katie Pfaffter, SC Farm to School Coordinator, at kpffter@scdago.gov or 803-422-7256.
- Consider creating a free Farmer Profile on scfarmtoschool.com. These profiles are hosted on our website and help schools connect with farmers for food purchases.



South Carolina Farm to School is a collaborative effort between the SC Department of Agriculture, the SC Department of Education, and South Carolina Farm to Institution. Join us today and help connect schools with local agriculture.

SCFARMTOSCHOOL.COM

Food Safety Guide



ON THE FARM

Food safety starts on the farm, and farmers play an important role in preventing foodborne illnesses with simple food safety protocols. Farmers can reduce the risk of food contamination multiple ways including, but not limited to:

- The proper use (and disposal) of water;
- Proper composting and application of manure or compost;
- Workers using good hygiene habits;
- Regular equipment checkup and maintenance;
- Proper sanitation of processing surfaces and transportation vehicles;
- Accurate record keeping.

With these practices, a farmer is not only contributing to a safer food system, but also builds consumer confidence while reducing the potential foodborne outbreaks. Good Agricultural Practices (GAP) certification ensures a farmer implements these and other food safety protocols to minimize risks of food safety hazards. The South Carolina Farm to School program strongly encourages farmers to seek GAP certification for their farms and can cover the cost of the first year's audit expenses. Consult program staff for more information.

IN THE GARDEN

In the garden, like on the farm, contamination of produce may occur during growth, harvest, transportation, preparation, and/or service and result in foodborne illness. Potential risks to garden produce can be decreased by applying some food safety protocols included in GAP and Good Handling Practices (GHP). Implementing these practices will enhance the protection of fruits and vegetables from foodborne illness. Consider the tips for food safety on the farm as well as:

- Know the usage and history of the school garden's location to ensure there are no contaminants in the soil;
- Wash hands before and after going out to the school garden;
- Bring clean containers out to the garden to collect produce;
- Clean all containers and garden tools after putting produce away;
- Store produce in a refrigerator if it is being saved for later use.

Creating and implementing a food safety plan early will set good behaviors from the start, and it can be a fun way to teach kids about hygiene and health. The South Carolina Farm to School program highly recommends that school staff create food safety plan for a school garden.

IN THE SCHOOL

Every cafeteria and/or feeding site in a South Carolina school must have a comprehensive food safety program with a written plan. Hazard Analysis and Critical Control Points (HACCP) is a systematic approach used by South Carolina schools to construct the required food safety program. DHEC regulations also require that each school district have at least one employee successfully complete ServSafe® training. These protocols help minimize potential food borne illness.

In the classroom, teachers and students may participate in activities such as a consuming fruits and/or vegetables through the USDA's Fresh Fruit and Vegetable Program, conducting taste tests to judge food preferences, and/or eating breakfast in the classroom. Consult food service staff about food safety protocols and procedures. Everyone can implement simple practices to decrease foodborne illness from being spread including, but not limited to:

- Wash hands for 20 seconds with warm water and soap before and after handling food;
- Hold perishable fresh fruits and vegetables at or below 41°F;
- Wash all produce thoroughly before eating, preparing, or cooking;
- Cut off any damaged or bruised areas on produce before using or consuming, and discard any rotten produce.

SCFARMTOINSTITUTION.COM

Sample Contract

Dear Sir/Madam,

The Department of Education has been working on a project to develop a sustainable Farm to School Program for the State. Our goal is to increase the volume of produce procurement with specific emphasis on selling more produce grown, raised or made locally.

During the past year we have evaluated our current usage of produce and have worked on identifying additional possible products that would be of interest to school districts. The next phase of the project is to purchase produce directly from local farmers. This information document represents a preliminary preference language, and was developed for use by interested farmers as a document to communicate their marketing program that is required by district operating procedure and state programs under the USDA guidelines.

Under Federal law, this document, as the purchasing institution, has the authority to apply a "local" preference to federally procured foods and to determine what is "local" for the purposes of United States Department of Agriculture (USDA) programs such as the National School Lunch Program, the School Breakfast Program, the Fresh Fruit and Vegetable Program, the Special Milk Program, the Child and Adult Care Food Program, the Summer Food Service Program, and the Department of Defense Fresh Program.

We hope to purchase produce items directly from farmers that are grown and raised in or near the neighboring counties of _____ and will apply a 10% price preference to such produce to increase the market.

The price also may be price based history that for the purpose of establishing prices for produce grown in one of the following _____ will be adjusted to a given 10% value that the price received for the product by the farmer. The price percentage preference will be determined upon the receipt of the goods, not the actual price paid to the vendor.

The goods offered to this initial message or the document attached to select product availability according from selected farmers. For any ordering this document is between either you are a local farmer who has previously sold fresh produce to _____ or you have submitted interest in providing produce to the below:

We are currently looking to purchase produce for our lunch program. The produce listed on the attached order will be offered to _____ (fill in the name of a school) that currently operates (inserting of name - e.g. _____ school - name).

This document provides background information on estimated quantities of produce and the expected date they will be served. If you cannot or respond to this request, then we can then provide documents you must complete and email request for in my attention of (insert name). The three documents are:

- Form A: Response to Solicitation
- Form B: Product Pricing
- Form C: Checklist for Receiving of Local Produce from Farm.

The deadline for furnishing of local produce from Farm to be treated as part of the goods to decrease food safety concerns that you face or process your agreement below. This form must be submitted promptly or when any facility or possibility of changes that are circumstances in your daily business operation.



SOUTH CAROLINA

FARM *to* SCHOOL

SC Department of Education – Program Coordinator

Ben Sease – bsease@ed.sc.gov 803-734-8045



South Carolina Department of Health and Environmental Control

Office of Solid Waste Reduction and Recycling

Adah Gorton



South Carolina Department of Health and Environmental Control
Healthy People. **Healthy Communities.**

DON'T WASTE FOOD SC

PREVENT • DONATE • COMPOST

www.scdhec.gov/dontwastefoodsc

LASER VIDEO

AGENCY **SapientNitro**

CLIENT **Natural Resources Defense Council
Ad Council**

TITLE **The Extraordinary Life and Times of Strawberry**

LENGTH **:60**

CODE **CNRF0005000**

DATE **04/19/2016**

© Ad Council 2016
Closed Captioning Line 21

LASERVIDEOUSA.COM

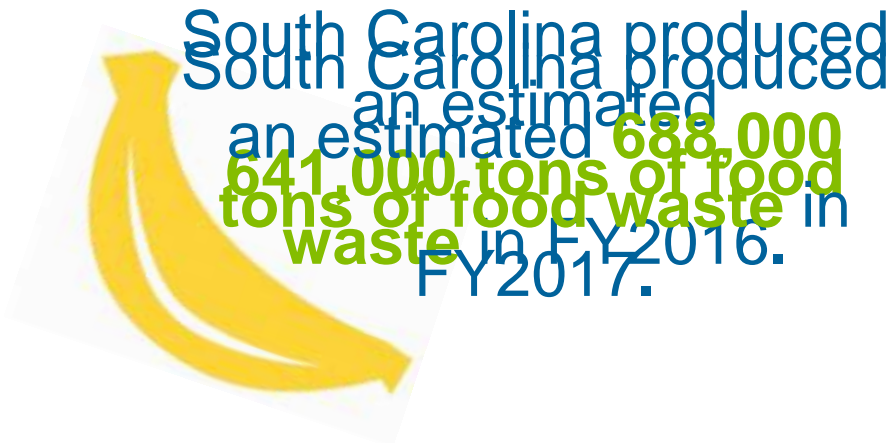
401 GERMANTOWN PIKE LAFAYETTE HILL, PA 19444 610.825.2500

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**Food waste is the No. 1 item
thrown away!**

It is estimated that as much
as **40 percent of all of the
food produced nationwide is
never eaten** – a loss valued at more
than **\$218 billion** annually.



South Carolina produced
an estimated **688,000**
641,000 tons of food
waste in FY2016.
FY2017.

Nearly 800,000
Nearly 700,000
South Carolinians
are
food insecure.
food insecure.



Don't Waste Food SC is for Everyone

- Campaign is designed to increase awareness of the economic, environmental and social impacts of food waste through education, outreach and technical assistance.
- The **goal of the campaign** is to cut food waste in half by 2020 by informing and inspiring individuals, businesses, schools and communities.
- Developed partnerships with Department of Commerce and Department of Education.
- Hosted press events in Columbia, Charleston, Greenville and Horry counties.
- Printed and online materials available for technical assistance.



Product dates don't necessarily mean the product is unsafe to consume.

In this case, **BEST BY** means the product will taste best if used by April 5, 2017.





DON'T WASTE FOOD SC

PREVENT • DONATE • COMPOST

A Guide for Reducing Food Waste at Home



Provided by DHEC's Office of Solid Waste Reduction & Recycling
www.scdhec.gov/dontwastefoodsc



Smart & Simple: Quick Tips to Waste Less

- 1. Plan ahead.** Create a meal plan based on items you already have at home.
- 2. Shop smart.** Make a list of item you still need and stick to it.
- 3. Understand the labels.** "Sell by," "use by" and "best by" are not expiration dates. Take smell test to see if items are still ok to eat.
- 4. Prep right.** Prep and portion food when you get home from the store.
- 5. Only cook what you'll eat.** Plan accordingly for your family or guests unless you love leftovers.
- 6. Be creative.** Use leftover meals to make new meals.
- 7. Store correctly.** Your fridge should be 40°F and your freezer should be 0°F. Make sure to put the older items up front so they get used first.

Love your food!



Don't Waste Food SC Guide

QUICK TIPS

FOR REDUCING FOOD WASTE AT HOME

1. Plan ahead.

Create a meal plan based on items you already have at home.



2. Shop smart.

Make a list of items you still need and stick to it.

3. Understand the labels.

"Sell by," "use by" and "best by" are not expiration dates. Take a smell test to see if items are still good to eat.

4. Prep right.

Prep and portion food when you get home from the store.



5. Only cook what you'll eat.

Plan accordingly for your family or guests unless you love leftovers.

6. Be creative.

Use leftover meals to make new meals.

7. Store correctly.

Your fridge should be 40°F and your freezer should be 0°F. Make sure to put the older items up front so they get used first.



LOVE YOUR FOOD!



www.scdhec.gov/dontwastefoodsc



REDUCING FOOD WASTE

A Guide for
South Carolina
Schools



Office of
Solid Waste Reduction & Recycling
1-800-768-7348
www.scdhec.gov/waste

SHARE TABLE TEMPERATURE LOG

INSTRUCTIONS

1. All Share Tables are completed when share tables are placed.

2. Share Tables are to be completed at the end of the day. Share Tables are to be completed by 5:00 PM. Share Tables are to be completed by 5:00 PM. Share Tables are to be completed by 5:00 PM.

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SHARE TABLE RULES

Too much on your plate? Leave **UNOPENED** and **WRAPPED** items to share.

If you want something, take it... **IT'S FREE.**

Be **RESPECTFUL.**



DON'T WASTE FOOD SC

PREVENT • DONATE • COMPOST

FOOD RECOVERY GUIDANCE FOR SCHOOLS

The U.S. Department of Agriculture and the S.C. Department of Health and Environmental Control encourage schools to reduce food waste through the use of **share tables and donation.**

Share tables are defined by the USDA as carts and/or tables where a child can place unwanted food and beverage items. These tables provide an opportunity for other children to take additional helpings of food or beverages at no cost to them.

In addition, schools that occasionally have unexpected meal or food surplus may donate it to food banks, food rescue organizations, homeless shelters and similar non-profit organizations according to the USDA.

The following guidelines are provided by DHEC to assist schools in setting up share tables and food donation.

SHARE TABLES

THE BASICS

- Carefully plan, promote and train staff.
- Follow federal and state food safety requirements.
- Place the table close to the cashier or wherever students eat the food service line. Include a sign with clear instructions.
- It is recommended that the table be monitored by faculty or staff.

WHAT FOODS ARE ALLOWED?

- Establish clear guidelines of items that may or may not be shared.
- Non-temperature controlled, pre-packaged products such as cereal pucks, crackers, drinks and food bars are allowed.
- Wrapped fruit and vegetables as well as fruit with a thick skin such as bananas and oranges are allowed.
- Temperature-controlled, pre-packaged products such as cheese and milk are allowed but must be placed in a refrigerator, cooler or ice bath.

Continued on the back.

Why waste food?

Learning Objective

Students will:

- Identify waste related to food consumption.
- Measure the amount of food waste per person.

DO YOU KNOW?

Food recovery isn't just for lunch. Each day, 100 million pounds of food are thrown away in the U.S. The average American wastes 2.5 pounds of food each day. That's 100 million pounds of food that could be eaten.

Food recovery is a way to save money, reduce waste, and help the environment.

FOOD DONATION

THE BASICS

- Carefully plan this new initiative. Develop a system to receive, label and store food for donation. Practice the plan and train appropriate staff.
- Meet with local nonprofit organizations to clarify the best methods for food recovery.
- Determine how the food will arrive at the charitable organization. Will volunteers pick it up once a week? Set up the food line and day that works best for collection staff.
- Follow federal and state food safety requirements.
- Schools are protected from liability under the federal **Bill Emerson Good Samaritan Food Donation Act** as well as South Carolina legislation.

WHAT FOOD CAN BE DONATED?

- Only food that has not been served or is in an unopened original package and is maintained in sound condition can be donated.
- Allowable products include pre-packaged items such as crackers, drinks and food bars, wrapped fruit, vegetables and fruit with a thick skin such as bananas and oranges.
- Temperature-controlled, pre-packaged products such as cheese and milk are allowed as long as they are placed in a cooler, refrigerator or ice bath.
- All potentially donated food must be stored separately in a container labeled "Food for Donation" and dated.

Visit www.scdhec.gov/dontwastefoodsc for more information on share tables and school donation.

Food Recovery Hierarchy

Reduce Reuse Recycle

Food Bank/Charity

Food Donation/Program

Food Animal

Composting

Energy

Landfill

INCREDIBLE 100

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DON'T WASTE FOOD SC

PREVENT • DONATE • COMPOST

Don't Waste Food SC is for Businesses

- More than 100 attendees at the 2017 Don't Waste Food SC Summit – also the one year anniversary of the campaign kickoff.
- The Smart Business Recycling Program offers site visits to help businesses plan out recycling programs including food waste reduction.
- Food inspectors are giving out information cards to businesses and restaurants to encourage food waste reduction and donation.



RESTAURANTS, GROCERY STORES & SCHOOLS CAN DONATE FOOD

Who can donate?
Restaurants, grocery stores and schools can donate.
The S.C. Department of Health and Environmental Control encourages donation as long as all food safety requirements are followed.

Where to donate?
Check with your local food banks, food rescue organizations and other non-profits. To find a local food bank, please visit www.feedingamerica.org or www.scfoodbankassociation.org.

Federal and state legislation provides liability protection to donors.
The Bill Emerson Good Samaritan Food Donation Act protects donors from civil and criminal liability should the product donated in good faith later cause harm to the recipient.
South Carolina's legislation also protects good faith donors from criminal and civil liability.

What to donate?
Non-perishable (e.g., canned food) and perishable food (e.g., fresh produce, prepared food) can be donated.

www.scdhec.gov/dontwastefoodsc

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Don't Waste Food SC is for Farmers

- The protection described on the “Can Donate” card also applies to farms.
- **Farmers can donate** to local food banks, shelters and other community organizations independently or using tools like the **Food Rescue US** app.



FOOD RESCUE US
The Simple Solution To Ending Local Hunger



DWFSC Ambassadors

- **Becoming a DWFSC Ambassador** only requires two steps: **participation** in a food waste reduction effort and **promotion** of that effort and the DWFSC campaign.
- Each ambassador – from **farmers** to individual consumers, nonprofits, faith-based communities, grocery stores, restaurants, caterers, governments, schools, colleges/universities and more – **has the opportunity to reduce food waste.**
- The ambassador program will highlight those participating in and promoting Don't Waste Food SC through the website, social media, success stories and workshops.





**HARVEST
HOPE
FOOD BANK**



About Us

Who We Are



Harvest Hope was founded in 1981
to provide for the needs of hungry people
by gathering and sharing quality food
with dignity, compassion and education.

We distribute more pounds of food to hungry people than any other hunger relief organization in central South Carolina.

98¢ out of every dollar donated goes toward our mission to provide food to those in need.



South Carolina Service Area

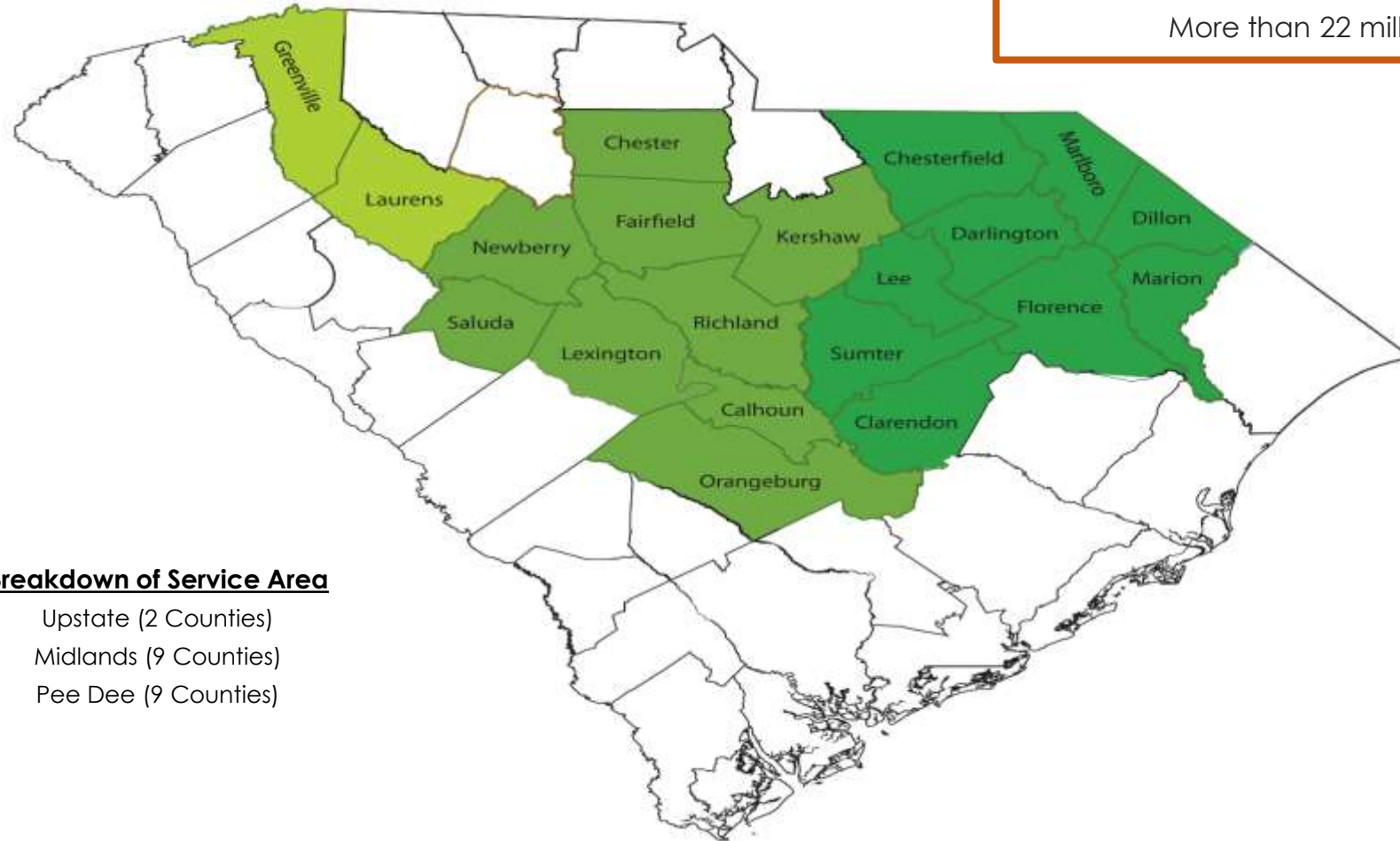
20 Counties



Annual Servings

More than 27 million pounds of food

More than 22 million meals



Breakdown of Service Area

Upstate (2 Counties)

Midlands (9 Counties)

Pee Dee (9 Counties)

1 in 5 children & 1 in 6 seniors
are at risk of missing meals
each week

Providing for the needs of hungry people by gathering and sharing quality food with dignity, compassion and education.

Fast Facts

Food Bank vs. Food Pantry

Food Banks store food to be distributed to the community, including food pantries. Food Pantries are the ones who distribute the food to clients directly.

South Carolina Stats

- 3.8% unemployment rate
- 7th in the nation for food hardship
- 18% of households are food insecure
- 15% of the population live below the poverty level

Hunger and Health

- Pregnant women who are undernourished are more likely to have low birth weight babies. These infants are more likely to suffer delays in development and are more likely to have behavior and learning disabilities.
- Hungry children suffer 2-4 times more health problems than non-hungry children.
- Children living in food insecure households can also suffer from anxiety, negative feelings about self-worth, and hostility towards the outside world.
- Hunger exacerbates chronic and acute diseases and speeds the onset of degenerative disease among the elderly.



Where Does Our Food Come From?

- Retail and Wholesale
- USDA
- Farms and Produce Distributors
- Manufacturers
- Salvage
- General Public and Food Drives
- Purchased

Where Does Our Money Come From?

- Donations (individuals, corporations, churches, organizations and events)
- Program Funding
- Agency Partnerships
- Foundations and Grants
- Government Funding
- United Way
- Misc.

Who We Serve



*In 2018, we served over **2 million** individuals through our food pantries, programs and agencies.*

About Our Clients

60% have a monthly income less than \$1,000

57% have unpaid medical bills

46% are households of single parents with children younger than 18

35% are households with children younger than 18

35% do NOT have access to a working car

32% have at least one member of the family in poor health

28% have at least one member of the family with no health insurance

23% are households with family members that are 65 or older

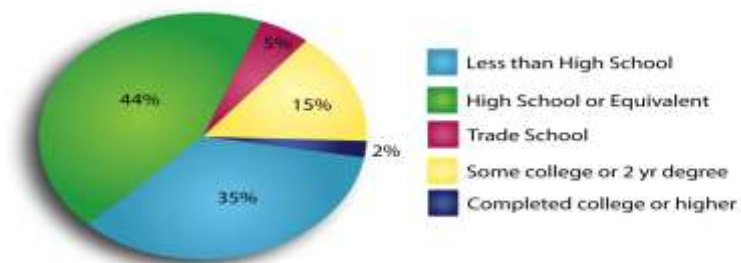
21% do NOT have access to a working telephone

11% are homeless

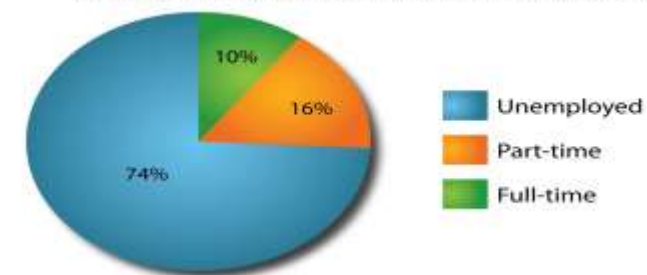
11% are households with grandchildren

10% do NOT have access to a place where they can prepare a meal

Education Levels Among Adult Clients



Employment Status of Adults under the age of 65



How We Serve

Mobile and Emergency Food Pantries



Our **Emergency Food Pantries (EFPs)** provide service to those who come to our doors for help and give us face-to-face interaction with our neighbors who are dealing with hunger. During these interactions, we hear the very real stories of their day-to-day struggles.

In FY 2018, HHFB served 10.7 million meals out of our EFPs.



Harvest Hope's **Mobile Food Pantries (MFPs)** deliver the gift of food to rural areas and communities in the most remote pockets of poverty that are isolated from other forms of hunger relief. We conduct approximately 300 MFPs for struggling families in their own communities.

In FY 2018, HHFB served 1 million meals out of our MFPs.

"Thank you so much for your help today, I can't tell you how much it meant. My 3 year old ate saltines for 'lunch' this weekend...I was near tears by the time I finally made it inside of the warehouse where your volunteers loaded up my cart. God bless your organization.

-Harvest Hope EFP client

How We Serve

Mobile and Emergency Food Pantries



Reasons People Experience Food Insecurity



HAD TO CHOOSE
BETWEEN FOOD
AND UTILITIES



HAD TO CHOOSE
BETWEEN FOOD
AND RELIABLE
TRANSPORTATION



HAD TO CHOOSE
BETWEEN FOOD
AND PAYING FOR
MEDICAL CARE OR
MEDICATION



HAD TO CHOOSE
BETWEEN FOOD
AND PAYING THEIR
RENT OR
MORTGAGE



HAD TO CHOOSE
BETWEEN FOOD
AND PAYING
EDUCATION COSTS

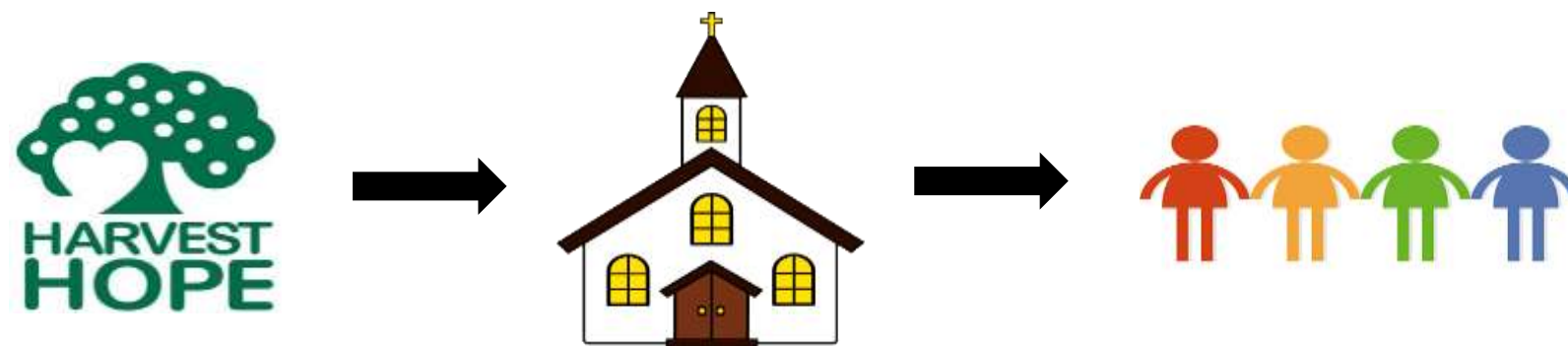
How We Help

- Identify reasons for hunger
- Connect with community resources
- Provide an assortment of food

How We Serve

Agency Distribution

Harvest Hope is a critical line of support for partner agencies who take our feeding mission directly to their neighbors in the most economically fragile communities.



Partner agencies are **non-profit organizations** providing the community with a food pantry, soup kitchen or other program to feed hungry people. They include faith-based organizations, family shelters, and after school programs.

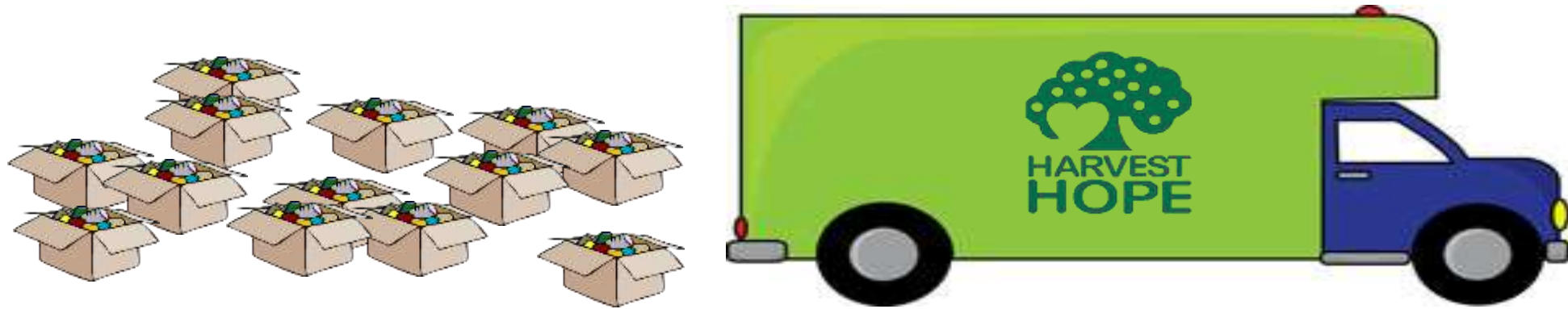


Harvest Hope provides food service delivery for over 500 partner agencies in South Carolina.



How We Serve

Emergency Preparedness



We are prepared to quickly mobilize and provide food to South Carolinians that may be impacted by man made or natural disasters.

In 2018, Harvest Hope provided over 2.5 million meals, valued at \$5.4 million, to areas affected by Hurricane Florence.



Food Assistance Programs



How Your Company Can Help

Give Money. Donate Food. Volunteer.



INCENTIVE DRIVEN EVENTS

Offer prizes for donors!

Casual day, special parking spots, free lunch etc.

IN OFFICE FOOD DRIVES

Start a friendly competition between departments or floors!

VIRTUAL FOOD DRIVES

A great option for those who prefer to donate online.

OTHER EVENTS

Bake sale, walk-a-thon, donation jars etc.

Anything can be made into a fundraiser!

SPONSORSHIP

Sponsor an event or food assistance program.

Did You Know?

Each **dollar** contributed to our general fund can provide five meals to the hungry.

Every **\$7.50** contributed to our backpack program provides a child with a weekend's worth of meals and snacks.

For just **\$15**, a holiday box can provide a whole family with food for Christmas or Thanksgiving.

Volunteering is just as important as money. Without our volunteers, we couldn't package and move food out to those in need.

How You Can Help

Give Money. Donate Food. Volunteer.



FUNDRAISERS

Make a monetary donation.



FOODRAISERS

Host a local food drive.



FRIENDRAISERS

Gather some friends to volunteer.

For more information on how you can help, please contact Quinn Hayes at 803.254.4432 x 1145 or qhayes@harvesthope.org.

Did You Know?

Volunteering is just as important as money. Without our volunteers, we couldn't package and move food out to those in need.

On average, we save \$1,300,000 in labor costs annually due to our 10,000+ volunteers!



QUESTIONS?

For more information on how you can help,
please contact:

Quinn Hayes

803.254.4432 ext. 1145

qhayes@harvesthope.org

Rebecca Martin
Rural Resource Coordinator

South Carolina Association for
Community Economic
Development (SCACED)

rebecca@scaced.org

843-579-9855

Scaced.org



Rural Resource Coalition SC

Growing economies through stronger communities

Ruralrc.org | Facebook: @gorrcsc

About RRC

The Rural Resource Coalition SC (RRCSC) is an alliance of affordable housing, agriculture, community development, conservation, forestry, heirs' property and tourism leaders. The group works on behalf of all of SC's residents to strengthen the state's rural communities and optimize stewardship of natural resources.

- Connect rural communication to resources
- Small Farm & Landowner Workshops (with USDA/Natural Resource Conservation Service)
- Preserve small family farms/land conservation
- Cultural preservation
- Sustainable rural economic development

