

Local Foods, Lucas County

Connecting Farms, Health, and Community

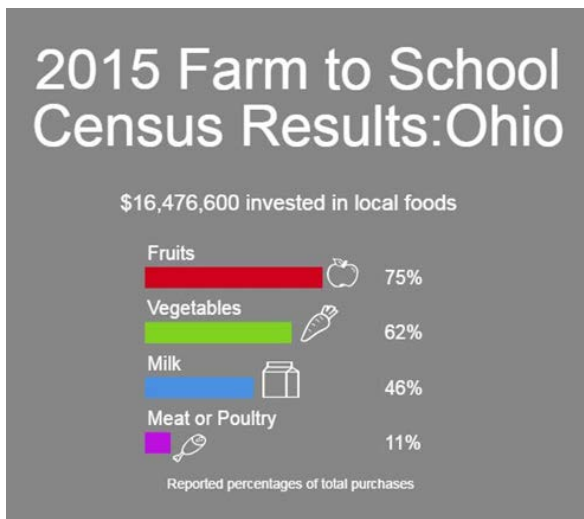
Farm to School: Procuring Local Foods

Across the country, an increasing number of school food authorities (SFA) are purchasing local foods for breakfast, lunch, and snacks. While enthusiasm for buying local foods has grown, many people are still uncertain about the rules and standards regarding local foods procurement.

Local procurement options may differ depending on your district and school size. There are many ways to buy local. When making procurement decisions, remember these four requirements:

1. Adhere to the Buy American provision (schools must purchase domestically grown and processed foods).
2. Follow state and local regulations for procurement.
3. Ensure full and open competition among potential suppliers, including reasonable terms and conditions for purchase.
4. Vendors must be *responsive* (conform to all terms and conditions of the bid request) and *responsible* (capable of performing successfully under the terms and conditions of the contract) in order to be awarded a contract.

What local foods did Ohio Schools purchase?



Procurement Regulations

USDA and the Ohio Department of Education each have specifications for purchase of food for schools.

Ohio Procurement Regulations- Informal Purchases

- Micro-purchases- No bids are required for purchases costing less than \$3,000
- Small Purchases- Minimum 3 bids for purchases under \$150,000

Ohio Procurement Regulations- Formal Purchases

- Purchases over \$150,000
- Public notification of Invitation to Bid and Competitive Sealed Bid process
- School can award points to bids meeting Geographical Preference

For details, visit Ohio Department of Education National School Lunch Program Policies: education.ohio.gov

Creating Specifications

It's best to "do your homework" before contacting suppliers. Think about what your goals are for local foods into the cafeteria. A list of specifications will help farmers and producers provide the best comparative quotes.

Questions to Consider:

- What are your priorities? Do you have concerns about sustainability, distance, or growing procedures?
- How often do you want the product? Farmers can often plan to increase production if they know a school will make frequent purchases.
- Do you have any size and appearance specifications? For instance, all apples should have similar color and be sized to a number per case.
- Does the supplier meet the food safety standards in your Hazard Analysis and Critical Control Point (HACCP) Plan?

USDA Foods

You might be serving Ohio food products in your cafeteria already! Are you are receiving commodity foods from the USDA Foods Program? Many USDA Foods are grown or raised here in Ohio. Based on 2011-2016 Agricultural Marketing Services (AMS) reports, the following items may have originated in Ohio:

- Beef products (ground meat patties or crumbles)
- Mozzarella cheese products (shredded, string cheese)

- Fortified cereals (oat circles, crisp rice, corn flakes)
- Poultry products (chicken drumsticks, turkey taco filling)
- Pork products (sausage patties)
- Peanut products (roasted nuts)
- Canned vegetables (tomato soup, sauce, diced tomatoes)

To learn more about USDA Foods, visit USDA Food And Nutrition Service:

www.fns.usda.gov/fdd/food-purchase-resources

DoD Fresh

You can also use USDA Foods entitlement dollars to purchase fresh produce from the Department of Defense Fresh Fruit and Vegetable Program. The ordering system, FFAVORS, will mark whether an item is "local" to your location. The catalog is updated weekly, and offerings include as many as 50 types of produce in various forms (whole, pre-cut).

For more information, contact DoD Field Rep for Ohio, Brian Kern (740-415-6551) or ODE contact, Susan Patton (614-231-3601)

Resources for Lucas County

USDA Team Nutrition Food Buying Mobile App- www.fns.usda.gov/tn/food-buying-guide-mobile-app

OSU Extension Farm to School: Ohio Food Guide for Food Service Directors- farmtoschool.osu.edu/cafeteria/

Ohio Farm Bureau produce seasonality chart- www.ofbf.org/whats-in-season

Ohio Ecological Food and Farm Association- www.oeffa.org/search-geg.php

Ohio Market Maker- www.oh.foodmarketmaker.com

Ohio Proud- www.ohioproud.org

Maumee Valley Growers Association Food Hub- www.maumeevalleygrowers.com

Local Produce Distributors- Ask about locally sourced items.

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|--------------------------------------|----------------|--|
| • Sam Okun Produce Company | (419) 241-1101 | www.samokunproduce.com |
| • Al Peake & Sons | (419) 243-9284 | www.alpeake.com |
| • Tom Strain & Sons and Daughter Too | (419) 531-8183 | www.tomstrainandsons.com |

Contact your peers in neighboring counties! The following schools have indicated, via the 2015 USDA Farm to School Census, that they are actively purchasing local food products for school meals:

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| • Benton Carroll Salem School District | www.bcs.k12.oh.us |
| 11685 West St. Rt. 163, Oak Harbor, OH 43449 | (419) 898-6210 |
| • Bowling Green City School District | www.bgcs.k12.oh.us |
| 137 Clough Street Bowling Green, Ohio 43402 | (419) 352-3576 |
| • Penta Career Center | www.pentacareercenter.org |
| 9301 Buck Rd. Perrysburg, Ohio 43551 | (419) 666-1120 |
| • Sandusky City School District | www.scs-k12.net |
| 407 Decatur Street Sandusky OH 44870 | (419) 626-6940 |



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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For more information: go.osu.edu/cfaesdiversity.

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Contact your local OSU Extension office for more information.

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