Los Angeles Food Policy Council

2020 FOOD SYSTEM DASHBOARD

ACKNOWLEDGEMENTS

LAFPC EXECUTIVE BOARD

CHAIR:
RUDY ESPINOZA*
Executive Director, Inclusive Action for the City (formerly LURN)

VICE CHAIR & SECRETARY: JILL OVERDORF
Director of Business Development, Food Service, Naturipe Farms

TREASURER:
MICHAEL FLOOD
CEO, Los Angeles Regional Food Bank

FOUNDING CHAIR:
PAULA DANIELS
Founder and Chair Emeritus, Los Angeles Food Policy Council; Co-Founder and Chief of What's Next, Center for Good Food Purchasing

MEMBER:
BRYCE FLUELLEN
Senior Community Impact Director & Chef, American Heart & Stroke Associations LA

LAFPC LEADERSHIP CIRCLE

ANDREA MISAKO AZUMA
Kaiser Permanente Southern California

JEFF BIDDLE
Regional Vice President, Whole Foods Market

EMELIO CASTAÑEDA
President, Field Fresh Foods

VERONICA FLORES
CEO, Community Health Councils

GWENDOLYN FLYNN*
Author and Former Policy Director, Community Health Councils

AMY KNOLL FRASER
Owner | Operator, Redbird and Vibiana

RAY GARCIA
Chef, Broken Spanish and B.S. Taqueria

ROBERT GOTTLIEB
Executive Director Emeritus, Urban & Environmental Policy Institute at Occidental College

MARTHA MATSUOKA
Executive Director, Urban & Environmental Policy Institute

PHIL MCGRATH
Farmer, McGrath Family Farms

RICK NAHMIAS*
Founder/Executive Director, Food Forward

SAM POLK
Founder, Everytable

JOCELYN RAMIREZ
Founder, Todo Verde

LILLY ROCHA
Board Chair, Latino Food Industry Association; Founder, Sabor Latino Trade Show

LEAH ROSS
Retail Marketing Coordinator, Brookfield Properties

D'ARTAGNAN SCORZA*
Founder/Executive Director, Social Justice Leadership Institute

JOHN GRANT*
President, United Food and Commercial Workers Local 770;

HOP HOPKINS
Director of Strategic Partnerships, Sierra Club; Co-Founder Panther Ridge Farms

EVAN KLEIMAN
Chef and Radio Host, KCRW Good Food

TONY KUO*
M.D., M.S.H.S., Director | Division of Chronic Disease and Injury Prevention, Department of Public Health

MARY M. LEE
Public Policy Advocate, Stanton Fellow

JOANN LO*
Former Co-Director, Food Chain Workers Alliance

CHANCEE MARTORELL
Founder and Executive Director of Thai Community Development Center

WENDY SLUSSER
Associate Vice Provost of the Healthy Campus Initiative, Health Sciences Clinical Professor, UCLA Schools of Medicine and Public Health

RACHEL SURLS
Sustainable Food Systems Advisor, UC Cooperative Extension Los Angeles County

FRANK TAMBORELLO*
Executive Director, Hunger Action Los Angeles

DANIEL TELLALIAN*
Founder & CEO, Angel City Advisors

ROBERT TSE
Community Planning and Development Specialist, California Rural Development, U.S. Department of Agriculture

JIN JU WILDER*
Director of Marketing & Business Development, Vesta Foodservice

GOETZ WOLFF
Professor of Urban Planning, UCLA Luskin School of Public Affairs

LAFPC STAFF

CLARE FOX
Executive Director

CEDAR LANDSMAN
Development Director

ALBA VELASQUEZ
Program Director, Healthy Neighborhood Market Network

RONNELL HAMPTON
Senior Program Associate, Healthy Neighborhood Market Network

AMBER OROZCO
Senior Contracts & Operations Associate, Healthy Neighborhood Market Network

JAIRI SANCHEZ
Business Counselor, Healthy Neighborhood Market Network

CHRISTOPHER TEMBLADOR
Business Counselor, Healthy Neighborhood Market Network

JANET RODRIGUEZ
Senior Program Associate, Food Leaders Lab

JASMINE ZOZAYA-JOUVET
Operations Manager

CHLOE GREEN
Bill Emerson National Hunger Fellow

ADDITIONAL REVIEWERS AND CONTRIBUTORS

SCOTT CHAN*
Manager, Center for Health Equity, Los Angeles County Department of Public Health

SARAH CHANG
Health Equity Programs Director, Social Justice Learning Institute

MICHAELA FISHER
Former Intern, LA Food Policy Council

ROSANA FRANCO
Former Policy Analyst, LA Food Policy Council

JESSICA HANDY RDN*
Education Program, Kiss the Ground

BREANNA HAWKINS
Former Policy Director, LA Food Policy Council

ELENA LOPEZ
Outreach Manager, LA Compost

JOHN MCANDREW
Program Manager, Wholesome Wave

MONICA RUTKOWSKI GRIPPO,
Director of Marketing, Everytable

GABRIELLE TILLEY*
Policy Advocate, California Food Policy Advocates

ELI TIZCAREÑO
Program Coordinator, American Friends Service Committee's Roots for Peace

REPORT PRODUCTION

RESEARCH, PRINCIPAL WRITER, AND PROJECT MANAGEMENT
Chloe Green

GRAPHIC DESIGN
Holly Peters

EDITORIAL REVIEW
Clare Fox

*THANK YOU TO THOSE THAT HAVE CONTRIBUTED EXPERT COMMENTARIES AND VIDEO INTERVIEWS FOR THE FOOD SYSTEM DASHBOARD.

Excerpts of these commentaries and interviews can be found in their relevant Value section of the Dashboard. The complete Commentaries can be found in Appendix B, and the videos can be found on our website at

WWW.GOODFOODLA.ORG/FOODSYSTEMDASHBOARD

EXECUTIVE SUMMARY

The Food System Dashboard is a comprehensive measurement tool used to evaluate the health, affordability, sustainability, and fairness of our Los Angeles food system.

With over 250 indicators, the Dashboard contains data from the Los Angeles Foodshed, County, City, and neighborhoods within the city. The Dashboard combines data from large, nationally used databases, local government agencies, and reliable community partners.

The Dashboard includes both quantitative and qualitative data in order to provide contextualization of the witnessed trends. Our indicators have been tracked since the first version of the Dashboard (originally called the "Food System Snapshot" in 2013) and continue to be adjusted to best reflect our values and available data. The Dashboard includes Expert Commentaries from members of our Leadership Circle, Case Studies from our programs and other partner organizations, and Video Interviews from knowledgeable members of local organizations in our communities.

The Dashboard is divided into four sections based around our values and it is centered in equity, because in order to achieve a truly Good Food system, it must be good for all people. To distinguish disparities across demographic groups, the data is disaggregated wherever possible, specifically by race, ethnicity, and nationality; age; socioeconomic status; and neighborhoods of Los Angeles.

In the following sections of the Dashboard, you will see where we are seeing positive and negative trends, or where we are staying stagnant.

HEALTHY:
In terms of our health, we see that while rates of people who are overweight are decreasing, obesity rates and incidence of diabetes continue to increase across racial groups. Similarly, consumption of fruits and vegetables continues to decline, and many neighborhoods of Los Angeles, particularly in the Valley, Metro, and East area, are seeing an increase in fast food consumption.

AFFORDABLE:
In regard to affordability of our food system, food insecurity is decreasing across the board, but we still see large differences across race and nationality. We also see again that fruit and vegetable consumption is decreasing across income levels, even though adults, regardless of income, agree that produce is becoming more affordable. Finally, we see that participation in school lunches and CalFresh are rising.

SUSTAINABLE:
While micro-farms are on the rise, so are large farms. Mid-sized farms remain stagnant in number and percentage, and small farms are rapidly decreasing in acres harvested. We also see that women- and minority-operated farms are increasing in the LA foodshed.

FAIR:
Average hourly wages are significantly increasing, but not fast enough to compete with a living wage in Los Angeles. In fact, the gaps between living wage and the average wage of food system workers continues to increase.

TABLE OF CONTENTS

Acknowledgements 2
Executive Summary 4
Table of Contents 5
Introduction 6
Good Food Value: **Healthy** 11
Good Food Value: **Affordable** 23
Good Food Value: **Sustainable** 34
Good Food Value: **Fair** 44
About the Los Angeles Food Policy Council 51
Appendices 52
- Appendix A: Report Methodologies 52
- Appendix B: Data Variables 53
- Appendix C: Expert Commentaries 56
- Appendix D: Case Studies 73

INTRODUCTION

> "Treating different things the same can generate as much inequality as treating the same things differently."
>
> - Kimberlé Crenshaw

Introduction to the Food System Dashboard

The Los Angeles Food System Dashboard is a collection of over 250 indicators measuring the health, affordability, sustainability, and fairness of our local food system. The Dashboard assists us in telling an important narrative about how our food system is doing both locally and regionally. Our indicators span across Los Angeles as a city, county, and a foodshed, which comprises 10 counties in Southern California.

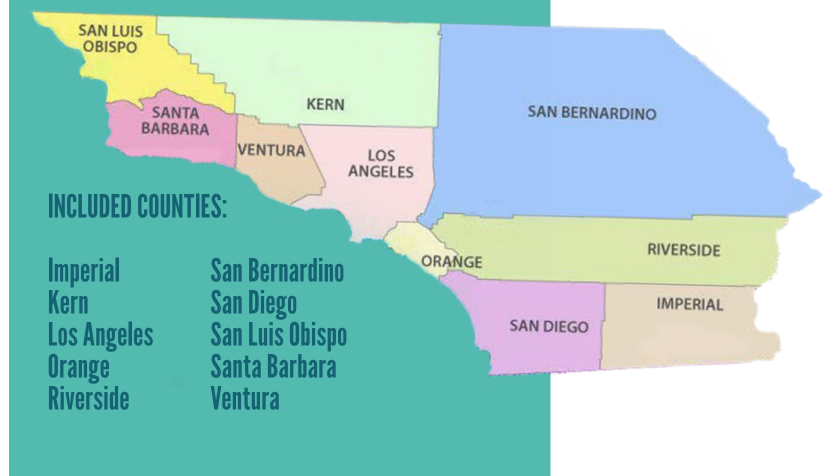
Each of our values has both quantitative data, which includes statistics, trends, and graphs, and qualitative data, which includes expert commentaries, case studies, and interviews. While comprehensive in scope, the Dashboard is neither a complete nor a perfect measurement tool.

The Dashboard is a continuously evolving project of the LA Food Policy Council that will be updated every 3-5 years with new data, indicators, and long-term goals that reflect the emerging priorities of the time. Our hope is that as this resource continues to evolve, so will our approach to the work, and ultimately, the outcomes of our efforts.

Purpose of the Dashboard

As a shared measurement tool, the 2020 Food System Dashboard is intended to be utilized by our network, including organizations and individual stakeholders in their community, to assess changes in LA's food system and guide future directions in food system reform. The LA Food Policy Council did not conduct primary research for the Dashboard, and thus the goal is not to provide explanations or imply causality of the presented trends. In order to provide some context to the witnessed data, the Dashboard includes Expert Commentaries, Case Studies, and Video Interviews that discuss work that is actively being done in our communities. The Dashboard serves to empower our readers and users with information about their food system.

The Los Angeles Foodshed is comprised of the 10 southernmost counties in California.



Equity
As an organization, the Los Angeles Food Policy Council is acutely aware of the role that historic and current policies have played in creating an unjust food system. We are committed to upholding the values of equity, diversity, and inclusion at every level of our work in order to create a more just food system.

The Los Angeles Food Policy Council defines equity as fair opportunities and outcomes for all.

Furthermore, we believe equity is achieved by assessing disparities and redressing them through targeted actions. We believe that each individual has the inalienable right to health, economic opportunity, safety, and free expression regardless of their race, gender, identity, ability, class, age, sexual orientation, affiliation, or background .

At the Los Angeles Food Policy Council, we believe that in order to achieve a truly Good Food system, all Angelenos must have equitable access to food that is healthy, affordable, sustainable, and fair. By rooting the Food System Dashboard in equity – fairness or justice in the way people are treated – we believe that all people, regardless of their income, race, identity, gender, ability or background, deserve access to Good Food. Thus, the Food System Dashboard and its data aims to be rooted in equity. We do this in multiple ways:

1. When possible, we **disaggregate data** to attempt to tell a truer story about Los Angeles. This includes, but is not limited to, looking at indicators such as food security or diabetes by race and income level, and looking at the number of grocery stores by neighborhoods.

2. While the Food System Dashboard only uses vetted, reliable data sources, we acknowledge that **surveys can receive various response rates from many communities.** With policies in the news such as Public Charge and other anti-immigrant rhetoric, we understand that some data may have low response rates and thus may not accurately reflect a community.

3. We know that **numbers cannot possibly tell the whole story**, so we include case studies, commentaries, and interviews with people working closely with communities that have **lived experience** with the problems that we are addressing. These forms of qualitative data help us to offer context and texture that may not be immediately understood through the quantitative data.

Even with these additional measures that we took in creating this Dashboard, we know that there is much more behind the data and trends than we present. We encourage readers and users of the Dashboard to continue to investigate and research the changing state of our local food system.

"You can only do as good as you know how to do at any given moment. When you learn more and gain new techniques ... you are able to do even better. So make sure that if you have the knowledge to do better, that you actually apply it."

- Maya Angelou
Civil Rights Activist,
Author & Entertainer

* Modified from the Urban Strategies Council

Goals of the Dashboard

The Good Food movement in Los Angeles is organized through a collective impact approach – one that involves "the commitment of a group of actors from different sectors to a common agenda for solving a specific social problem using a structured form of collaboration". According to the Stanford Social Innovation Review, **THE COLLECTIVE IMPACT MODEL INCLUDES**:

- A Common Agenda
- Backbone Support
- Mutually Reinforcing Activities
- Continuous Communication
- **Shared Measurement**

Shared measurements, such as data from reputable sources, provides a way for us to make informed policy decisions that lead to better informed outcomes and solutions. When done right, data can be a very powerful tool. However, we also know that there are limitations to data that come from lack of resources – time, money, people – or inequitable collection strategies. There is always a need for further context, especially from quantitative data, such as our trend data in the Dashboard.

As you explore the Dashboard, we encourage you to think deeper about what these numbers mean in the real life of your community, and the implications that they may have. We attempt to help you with your first step of contextualization through our Expert Commentaries, Case Studies, and Video Interviews, but we hope this inspires you to continuously think critically about these data and trends.

Our Values

The Food System Dashboard is organized into four unique sections based on the Good Food values: healthy, affordable, sustainable, and fair.

HEALTHY

Food is integral to the health and quality of life of individuals and communities. Healthy food is nutritious, delicious and safe. It meets dietary guidelines and contributes to the health and vitality of those that consume it. A "healthy" food system is one that offers residents genuine options in their food choices, so as to provide them with equal access to fresh produce from grocery stores and farmers markets – no matter their neighborhood.

AFFORDABLE

All Angelenos, regardless of their income level or zip code, should have the ability to access food that is affordable, accessible, safe, and culturally relevant. Supplemental nutrition programs such as SNAP, formerly known as food stamps, and Women, Infants and Children (WIC) increase the accessibility of food by expanding the food budgets of program participants, most of whom are low-income children, families, and seniors. Prioritizing affordability means ensuring that our most vulnerable populations can access Good Food in their own neighborhoods

SUSTAINABLE

Sustainable food is grown and distributed in ways that sustain and regenerate the natural resources used to create it, such as soil, water, seed, and biodiverse habitats. Our local food system is both a contributor to climate change, and a critical tool for reversing it. We need to take critical action in regard to distribution of food, repurposing of food waste, and our agricultural practices in order to foster a sustainable food system for our current and future generations.

FAIR

Fair food consists of food produced, manufactured, distributed, sold, and recycled with fair labor practices and humane treatment of animals. At every point in the food supply chain, workers should receive fair compensation, treatment, and be free from exploitation. In addition to fair treatment of food workers, fair food also means support for marginalized and low-income entrepreneurs, such as street vendors, small farmers, and other small food business with barriers to resources. Finally, fair food honors and respects the lives of all species involved in food provision.

Methodology

Dashboard indicators measure progress toward specific long-term outcomes initially identified in the 2013 Food System Snapshot and subsequently refined through vetting with food system stakeholders in 2017. Most indicators include secondary data derived from government databases, public business records, academic research, and vetted data from partner organizations.

The Dashboard only sources data from reliable, regularly updated data sources. In both updates to the data, in 2017 and 2020, each indicator and their source were critically evaluated. The sources were reanalyzed to determine whether they were still relevant, and whether or not they would continue to be updated, which is necessary for the Dashboard to track trends – one of its most important and useful features. In cases where the source had not been updated, and/or did not have representatives to assure the quality of the data and its plans for future updates, the indicators had to be eliminated. This meant that in certain cases, even though the data may be important, it still would not be included in the Dashboard if it did not meet our standards.

The Food System Dashboard includes both quantitative and qualitative data. Numerical data and statistics are provided for a baseline year of 2013 and updates in 2017 and 2020 as they were available. However, we know that this is not the only method to assess progress and outcomes, especially when the data is attempting to tell stories and trends about communities. Thus, the Dashboard also includes Expert Commentaries, Case Studies, and Video Interviews to help users understand the context of the quantitative data and be better informed in telling their story of the Los Angeles Food System. Excerpts of these pieces of qualitative data can be found throughout the Dashboard Value sections. The full Expert Commentaries and Case Studies can be found in Appendices C and D of this report, while the videos – which were a new addition to the Dashboard in 2020 – can be found on our website under Food System Dashboard.

*The Food System Dashboard is not a reflection of LA Food Policy Council's impact, and we make no such claim. The Dashboard is a secondary collection of data from various resources and is intended to be used as a tool to assess the current, and changing, conditions of the Food System in Los Angeles. While the Dashboard presents trends, it does not explain them, nor does it attempt to link the cause and effect of them.

Each Good Food Value section contains indicators and their measures from the 2013 Snapshot, and the 2017 and 2020 Dashboard. Each indicator has an arrow associated with it to represent when the trend is increasing or decreasing, as indicated by direction of the arrow, and whether the trend is positive or negative, as indicated by color of the arrow.

To learn more about how we collected our data and other research methodologies, please refer to Appendices A and B.

GOOD FOOD VALUE: HEALTHY

Health is a priority for Good Food advocates in Los Angeles, with a focus on eliminating disparities in diet-related diseases across low-income communities and communities of color, which tend to disproportionately feel the effects of these conditions. Yet, not all communities live in neighborhoods where "the healthy choice is the easy choice," and instead are surrounded by unhealthy food retail such as liquor stores, convenience stores, and fast food restaurants. **Gwendolyn Flynn, former Policy Director of Community Health Councils, reminds us that, "One may assume that these rates of high unhealthy food consumption derive solely from the choices of community residents – not recognizing that in most circumstances, their choices are already predetermined by lack of access to healthy alternatives, racially targeted marketing of unhealthy food and a disconnection from their ancestral foodways."**

Diets high in sugar, sodium, and saturated fats – typically containing a plethora of highly processed foods and a lack of produce and whole grains – have been linked to diabetes, heart disease, and cancer as side effects of the prevalence of obesity. **Daniel Tellalian, CEO & Founder of Angel City Investors, says, "Healthy food access remains a chronic problem across large swaths of Los Angeles that are home to hundreds of thousands of residents. Low-income and communities of color are typically most impacted. And we know that lack of access correlates to poor health indicators."** Through the numerous policies, systems, and environmental changes led by stakeholders throughout the LAFPC network, we are collectively innovating solutions for overcoming systemic barriers to healthy food access and tailoring these innovations to the unique dynamics of the communities that we work with.

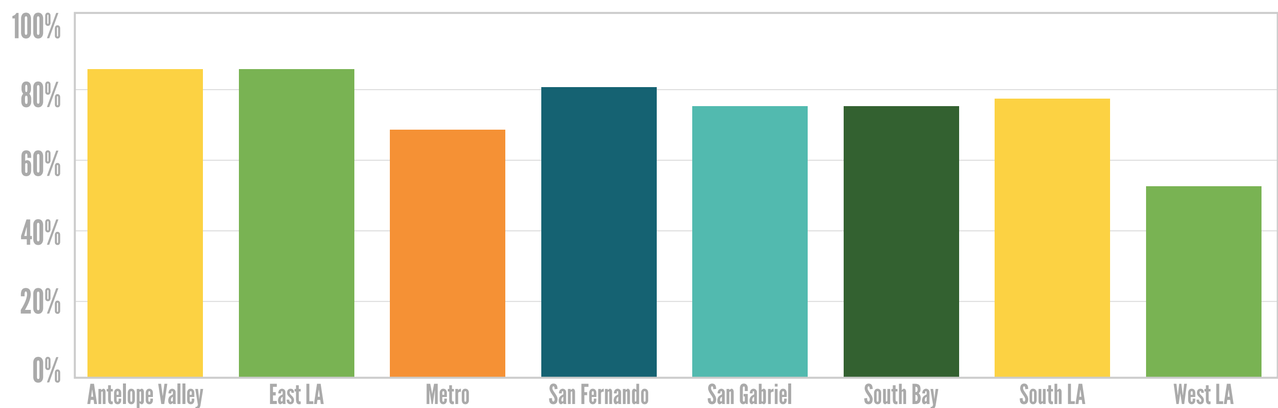
In the 1960s, growing economic development in the suburbs of Los Angeles contributed to "supermarket flight". This phenomenon was caused by the outflow of grocers from urban areas as they followed white middle class shoppers into suburban communities. The absence of these food business paralleled other public and private divestment in neighborhoods like South Los Angeles, contributing to lost tax revenues, jobs and access to amenities. These conditions have persisted until today and correlate with disparities in health behaviors and health outcomes in the area.

The historically complex food access problems affecting communities like South Los Angeles necessitate equally complex, long-term solutions. We must recognize that neighborhood change, behavioral shifts, leading to improved health take time. Questions about the demand for healthy food options in resource poor communities are often predicated on false assumptions about food choice. One may assume that these rates of high unhealthy food consumption derive solely from the choices of community residents – not recognizing that in most circumstances, their choices are already predetermined by lack of access to healthy alternatives, racially targeted marketing of unhealthy food and a disconnection from their ancestral foodways.

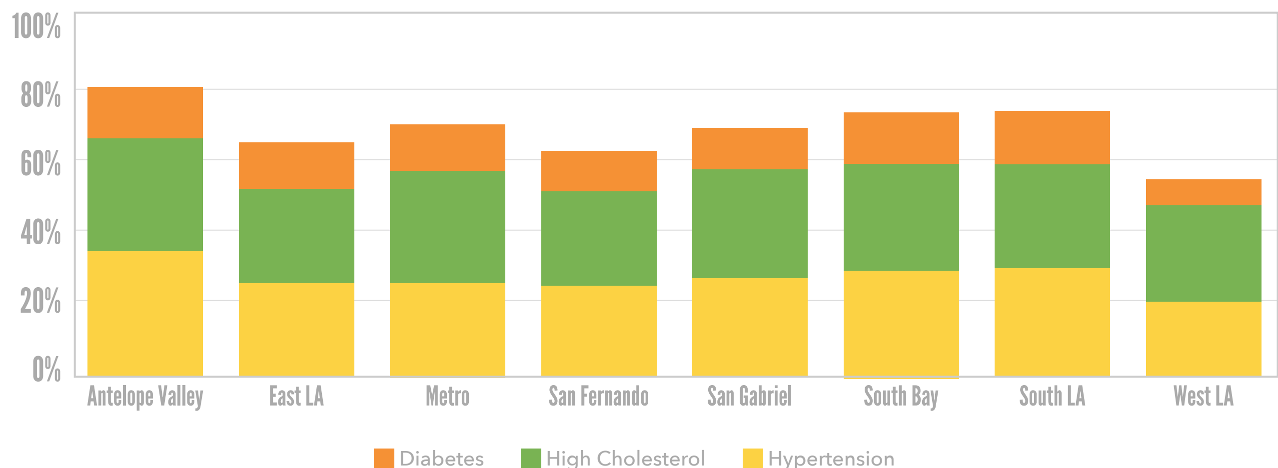
To read Gwendolyn Flynn of Community Health Council's complete Expert Commentary, refer to Appendix C.

There is a lot of great work that has been done in Los Angeles to improve the health of our residents and attempt to give them a true choice in their food decisions, whether it be through increasing the number of farmers markets that accept EBT, increasing healthy retail at corner stores through the Healthy Neighborhood Market Network program, or simply providing more community education. Health is not something that is always able to be instantly noticed, but rather, our collective impact will continue to be seen across generations. As we continue to evolve our local approaches to address the complex, global, systemic impediments to health in our food system, it is imperative that we synergize our efforts and arm ourselves with as much information as possible to help guide our work.

2020 Percentage of LA County Adults Eating Fast Food at least Once Per Week



2020 Percentage of LA County Adults Facing Diet-Related Chronic Diseases



Of the 8 Service Planning Areas in Los Angeles, West LA, the wealthiest neighborhood, has a significantly lower percentage of residents that regularly eat fast food. We see that this is directly related to the instances of chronic diseases such as diabetes, high cholesterol, and hypertension. This relates to not only income and resources, but the presence of healthy food retail options.

Los Angeles is a city celebrated for its diversity. There are a breathtaking number of nationalities, cultures, identities, and languages represented here. As the city sprawls, a churn of architectural styles, history, and traffic-choked roads, so does access to public health resources. The health disparities that communities face are systemic; they are the result of zoning decisions, healthcare accessibility, economic conditions, policing practices, and more.

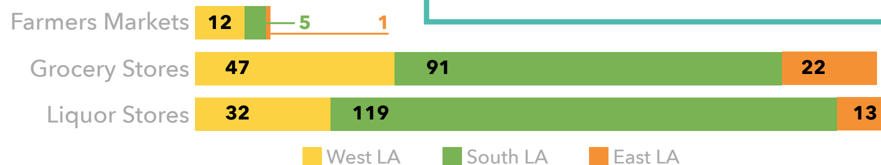
Underserved communities can be their own best advocates. They know the impact of these health disparities best, and the resources within the community that can be utilized to address them… Taking stock of the resources and needs that we have within our borders is a necessary step for SJLI to create programs of its own and to collaborate with the organizations that help sustain its work. By working with the neighborhood's residents, data on issues is more accurate, desired outcomes focused on the specific needs of the community, and resources are efficiently utilized.

To read D'Artagnan Scorza of Social Justice Learning Institute's (SJLI) complete Expert Commentary, please refer to Appendix C.

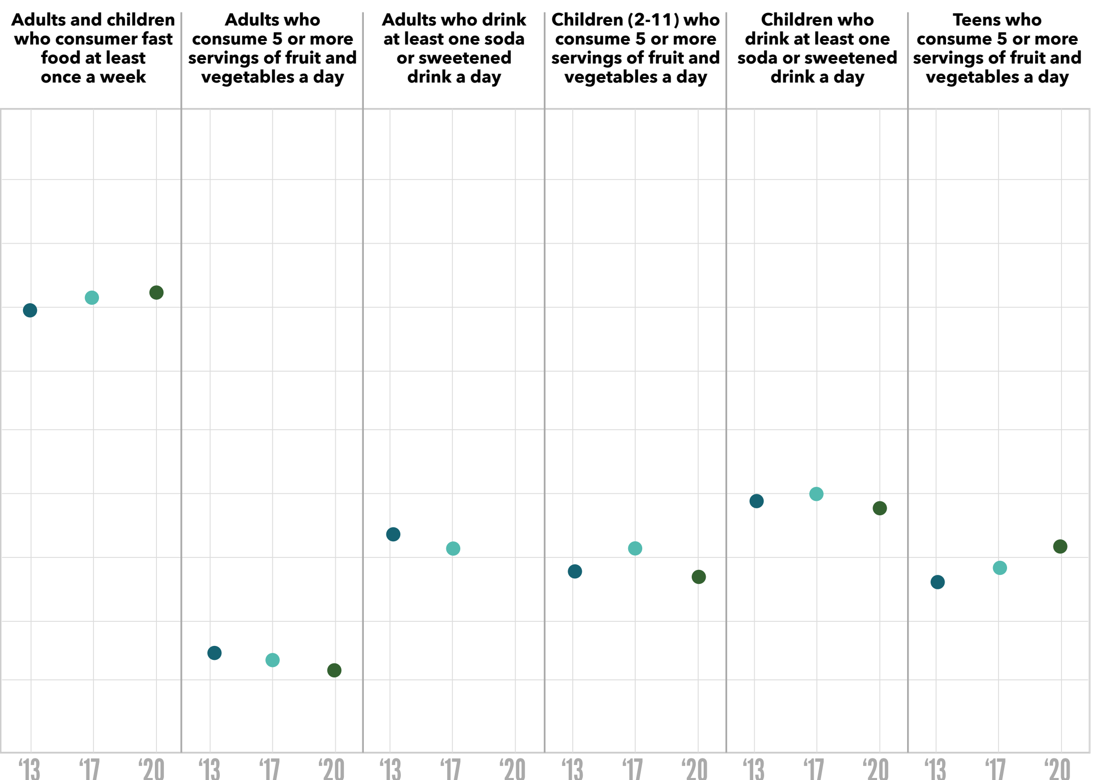
The data that is representing West LA includes 11 zipcodes and 365,882 people, East LA includes 3 zipcodes and 168,231 people, and South LA includes 15 zipcodes and 821,266 people.

Community-based studies report that it is not only the number of grocery stores that create greater food access, but the quality of the grocery stores. Many grocery stores in South LA do not represent the same quality of choices as the offerings in West LA – produce may be rotten or absent, meat may be discolored, and more. Many stores may also be miscategorized as grocery stores by the original data source.

2020 Retail Outlets in LA



Fruit and Vegetable Consumption in LA County



We see that the percentage of people eating at fast food restaurants continues to increase, consumption of fruits and vegetables has decreased among children and adults. However, consumption of produce has increased for those in their teen years.

HEALTHY

STRAIGHT ARROWS INDICATE A >10% CHANGE

DIAGONAL ARROWS INDICATE A 1.0-9.9% CHANGE

HORIZONTAL ARROWS INDICATE A >1% CHANGE

Indicator	2013	2017	2020	Trend
RETAIL OUTLETS				
GROCERY STORES[1]				
Grocery Stores in LA County	2,011	2,056	2,637	↑
Grocery Stores in South LA	86	88	91	↗
Grocery Stores in East LA	20	19	22	↑
Grocery Stores in West LA	48	54	47	↘
CONVENIENCE & LIQUOR STORES[1]				
Convenience Stores in LA County	621	648	657	↗
Liquor Stores in LA County	1,135	1,172	1,198	↗
Liquor Stores in South LA	106	114	119	↑
Liquor Stores in East LA	19	13	13	↓
Liquor Stores in WestLA	34	29	32	↘

[1]US Census: County Business Patterns, 2011, 2015, 2016

RATIO OF GROCERY STORES TO PEOPLE

=100 PEOPLE

It is important to note the large disparities between the food retail environment in West LA and South LA. South LA is the only neighborhood that has seen an increase in the number of liquor stores over the past several years, at a rate of over 10%. South LA is also the only neighborhood that has more liquor stores than grocery stores, meaning it is easier for community members to access a convenience store than a supermarket.

The saturation of liquor stores poses a health risk for residents, as these stores rarely offer fresh or healthy food at affordable prices; instead, liquor stores and convenience stores sell alcohol, cigarettes, and heavily processed foods. Diets high in processed foods, lead to outcomes such as Type 2 Diabetes, hypertension, and other chronic diseases that shorten and deteriorate lifespan. Finally, community-led research in South LA from Community Health Councils, United Parents and Students, and other groups have found that many grocery stores in the area offer poor quality or expired foods, often transported from more affluent parts of the city when near expiration date. Therefore, though South LA is home to a larger number of grocery stores, the overall retail environment, quality of food, geographic and population size need to be considered when evaluating food access.

Indicator	2013	2017	2020	Trend
FARMS				
Farms in LA County[2]	1,734	1,294	1,035	↓
Farms in LA City[3]	26	31	NOT UPDATED	↑
Urban Farms in South LA	1	9	NOT UPDATED	↑
Urban Farms in East LA	2	0	NOT UPDATED	↓
Urban Farms in West LA	2	4	NOT UPDATED	↑
Farms with direct sales in LA County[2]	168	210	105	↓
Value of direct sales in LA County[2]	$3,541,000	$2,369,000	$1,384,000	↓
FARMERS MARKETS[4,5]				
Certified Farmers Markets in LA County	148	138	132	↓
Certified Farmers Markets in LA City[4,5]	72	56	40	↓
FMs in South LA	9	8	5	↓
FMs in East LA	2	1	1	↓
FMs in West LA	16	13	12	↓

[2] NASS Census of Agriculture, 2007, 2012, 2017
[3] Cultivate LA, 2013, 2016
[4] LA County Agricultural Commissioner, 2013, 2017
[5] Ecology Center 2019

Case Study, Wholesome Wave

Wholesome Wave is a national program that partners with hospitals, farmers markets, and more, to provide Produce Prescriptions to community members. These give individuals and their families increased purchasing power to bring more fresh produce into their homes. The program also doubles the value of CalFresh benefits at participating locations such as Target and farmers markets.

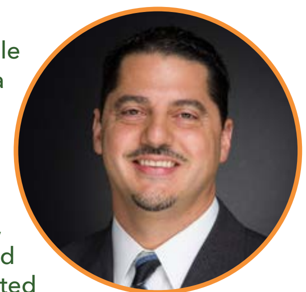
To read more about Wholesome Wave, refer to Appendix D.

Farmers Markets, which commonly offer fresh fruits and vegetables, originally aimed to increase access to affordable produce for low income individuals and their families. Yet most of the farmers markets are congregated in the most affluent neighborhoods in Los Angeles. This discrepancy illustrates the deep inequity that exists in the local food system.

Indicator	2013	2017	2020	Trend
GARDENS & NURSERIES[3]				
Community Gardens in LA County	118	158	NOT UPDATED	↑
Community Gardens in LA City	48	77	NOT UPDATED	↑
CGs in South LA	10	19	NOT UPDATED	↑
CGs in East LA	1	3	NOT UPDATED	↑
CGs in West LA	4	5	NOT UPDATED	↑
School Gardens in LA County	749	425	NOT UPDATED	↓
School Gardens in LA City	312	188	NOT UPDATED	↓
Nurseries in LA County	268	368	NOT UPDATED	↑
Nurseries in LA City	89	97	NOT UPDATED	↗

[3] Cultivate LA, 2013, 2016

THE PERCENTAGE OF ADULTS WITH DIABETES IN SOUTH LA IS OVER 2 TIMES HIGHER THAN THOSE IN WEST LA



The causal chain from food investment to public health outcomes is complicated and long. While we can state "but for" access to healthy food populations cannot eat healthier, that is far from a predictive assertion that healthy food infrastructure drives good eating behaviors and better health. The thesis is credible, that good food makes healthy communities, but stakeholders must continue to invest and study in order to validate our social impact.

Investment in healthy food infrastructure is a supply-side intervention. Demand-side interventions, such as nutrition education and price incentives, are equally important. Such interventions, intended to stimulate greater demand for healthier foods among consumers, have typically been supported by public health departments, health systems, and health-focused philanthropy at the community level. Demand-side interventions complement supply-side interventions such as with the creation of new supermarkets, farmers markets, alternative retailers, or healthier options at existing stores. Food investors must be cognizant of successful models and look to integrate their investments into existing demand drivers. Public health advocates should drive resources and programming to needy communities that are attracting more healthy food infrastructure. By marrying supply and demand, a superior social outcome can be expected.

To read the rest of Daniel Tellalian of Angel City Advisors' complete Expert Commentary thoughts, please refer to Appendix C.

While availability and affordability of produce seem to either be stable or increasing slightly, it is important to realize that 1 in 8 people in LA County are unable to find fresh fruit and vegetables in their neighborhood, while 1 in 5 are unable to afford them. This burden falls most heavily on people of color.

Indicator	2013	2017	2020	Trend
FOOD CONSUMPTION IN LA COUNTY				
Adults often able to find fresh fruits and vegetables in neighborhood[6]	86.7%	86.5%	86.5%	→
Adults often able to afford fresh fruits and vegetables in neighborhood[6]	76.5%	75.7%	79.2%	↗
Adults who consume 5+ servings of fruit and vegetables/day[7]	16.2%	12.7%	12.1%	↘
Teens who consume 5+ servings of fruit and vegetables/day[6]	24.1%	26.7%	32.4%	↗
Children (2-11) who consume 5+ servings of fruit and vegetables/day[6]	25.8%	31.2%	24.6%	↘
Adults and children who consume fast food at least once/week[6]	68.5%	71.5%	72.5%	↗
Adults who drink at least one soda or sweetened drink/day[7]	35.5%	31.4%	NOT UPDATED	↘
Children who drink at least one soda or sweetened drink/day[7]	38.3%	39.2%	37.2%	↘
HEALTH OUTCOMES BY COMMUNITY PERCENTAGE OF ADULTS WHO CONSUME 5 OR MORE SERVINGS OF FRUIT AND VEGETABLES A DAY[7]				
African American	12.4%	12.1%	10.4%	↘
Asian	17.5%	11.8%	7.2%	↓
Latino	13.0%	12.4%	9.7%	↘
American Indian/Alaska Native	16.3%	11.7%	NOT UPDATED	↘
Native Hawaiian or Pacific Islander	NOT UPDATED	NOT UPDATED	NOT UPDATED	→
White	21.0%	20.1%	18.1%	↘

[6] UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS WHO CONSUME FAST FOOD AT LEAST ONCE A WEEK[6]				
Antelope Valley	69.5%	70.3%	79.4%	
San Fernando	64.0%	68.9%	74.9%	
San Gabriel	69.8%	71.5%	70.8%	
Metro	63.0%	66.7%	64.5%	
South LA	74.3%	81.8%	71.9%	
East LA	78.6%	82.3%	79.6%	
South Bay	71.1%	71.5%	69.4%	
West LA	51.9%	52.4%	50.0%	

In West LA, one of the most affluent areas in Los Angeles, fewer adults regularly eat at fast food outlets as compared to other neighborhoods. By contrast, South LA is saturated with fast food retailers. The prevalence of high calorie, heavily processed foods that are often the only available options puts residents of these neighborhoods at greater risk of food related diseases such as obesity, diabetes, and heart disease.

Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS WHO DRINK AT LEAST ONE SODA OR SWEETENED DRINK A DAY[7]				
African American	35.5%	41.0%	NOT UPDATED	
Asian	20.6%	25.5%	NOT UPDATED	
Latino	47.7%	39.0%	NOT UPDATED	
American Indian/Alaska Native	NOT UPDATED	15.7%	NOT UPDATED	
Native Hawaiian or Pacific Islander	NOT UPDATED	NOT UPDATED	NOT UPDATED	
White	26.4%	21.0%	NOT UPDATED	

[6] UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS WHO ARE OVERWEIGHT[7]				
African American	38.9%	32.0%	32.5%	↘
Asian	32.9%	30.4%	29.5%	↘
Latino	40.6%	39.3%	35.8%	↘
American Indian / Alaska Native	45.2%	54.2%	32.5%	↓
Native Hawaiian or Pacific Islander	45.9%	27.3%	31.8%	↓
White	34.0%	35.0%	34.2%	→
Adults living at 0-99% FPL	34.7%	33.8%	30.0%	↘
Adults living at 100-199% FPL	38.4%	34.2%	32.8%	↘
Adults living at 200-299% FPL	36.7%	36.8%	37.7%	↗
Adults living at 300% or above FPL	37.8%	37.9%	35.0%	↘

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

Although the percent of adults that are overweight is decreasing, obesity is actually increasing. It is important to note that obesity is not simply a matter of personal behavior. The built environment is a major contributor to obesity, as evident in neighborhoods that are saturated with fast food outlets and convenience stores while lacking healthy food options, where parks and playgrounds are rare, and streets are not walkable or safe. Typically, these are low income communities and communities of color.

Case Study: Healthy Neighborhood Market Network

The Los Angeles Food Policy Council's Healthy Neighborhood Market Network (HNMN) is at the forefront of improving the healthy food offerings of corner stores in Los Angeles' communities of color by transforming corner markets into a convenient and healthy food retail option for residents.

To learn more about the program and how it works, read the full Case Study in Appendix D.

1 IN 8 PEOPLE IN LA COUNTY ARE UNABLE TO FIND FRESH FRUIT AND VEGETABLES IN THEIR NEIGHBORHOOD

Indicator	2013	2017	2020	Trend
PERCENT OF ADULTS WHO ARE OBESE[7]				
African American	31.0%	32.9%	32.5%	↗
Asian	8.9%	9.3%	9.5%	→
Latino	31.6%	30.9%	37.0%	↗
American Indian / Alaska Native	25.8%	19.1%	38.0%	↑
Native Hawaiian or Pacific Islander	NOT UPDATED	15.0%	52.0%	↑
White	18.0%	18.0%	21.9%	↗
Children in grades 5,7, and 9	22.4%	21.2%	22.8%	↗
Adults living at 0-99% FPL	30.2%	29.4%	35.1%	↗
Adults living at 100-199% FPL	25.7%	26.8%	33.0%	↗
Adults living at 200-299% FPL	23.2%	22.3%	23.2%	→
Adults living at 300% or above FPL	18.9%	18.4%	22.5%	↗

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

These rates of obesity are indirectly related to income. Lower income individuals have a significantly higher chance of becoming obese than others. Obesity can lead to many other chronic, diet-related diseases such as Type 2 Diabetes, high blood pressure, and heart disease.

Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS EVER DIAGNOSED WITH DIABETES				
African American[7]	12.6%	13.7%	14.4%	↗
Asian	9.3%	8.2%	8.2%	↘
Latino	9.5%	10.7%	13.6%	↗
American Indian/Alaska Native	NOT UPDATED	15.2%	NOT UPDATED	→
Native Hawaiian or Pacific Islander	NOT UPDATED	29.9%	NOT UPDATED	→
White	8.5%	8.2%	8.8%	→
Antelope Valley[6]	10.7%	13.9%	13.1%	↗
San Fernando	9.3%	8.2%	10.1%	↗
San Gabriel	7.7%	9.1%	11.0%	↗
Metro	7.3%	11.6%	12.1%	↗
South LA	10.1%	12.3%	14.7%	↗
East LA	15.1%	11.2%	11.4%	↘
South Bay	9.8%	10.4%	12.5%	↗
West LA	5.5%	4.5%	6.3%	→

[6] UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

LESS THAN 1 IN 8 PEOPLE IN LA COUNTY GET 5 SERVINGS OF FRUIT & VEGETABLES PER DAY

VIDEO INTERVIEW
Scott Chan and Rudy Espinoza

Watch now on our website

While data often groups racial groups under one, predefined category, we know that communities such as “Asian” or “Latino” are not homogenous, especially in a place such as Los Angeles. Scott Chan, formerly of API Forward Movement, and Rudy Espinoza of Inclusive Action discuss how health outcomes vary between different ethnic groups, and how certain data representations miss the true diversity of experience and culture within populations.

To watch their conversation, visit our website at goodfoodla.org/foodsystemdashboard

The trends for diabetes seem to be directly correlated to income, meaning that lower income individuals have a significantly higher risk of having diabetes and an increased risk of debilitation or death. Low-income residents often lack access to health care, which compounds the situation.

Indicator	2013	2017	2020	Trend
DIABETES[7]				
Adults living at 0-99% FPL	10.5%	13.2%	16.2%	↗
Adults living at 100-199% FPL	10.4%	10.7%	13.3%	↗
Adults living at 200-299% FPL	10.2%	10.3%	10.3%	→
Adults living at 300% or above FPL	8.1%	7.1%	7.9%	→
Ages 18-24	1.1%	1.2%	1.1%	→
Ages 25-29	2.4%	2.0%	3.4%	↗
Ages 30-39	3.7%	3.0%	3.3%	→
Ages 40-49	7.9%	8.3%	10.1%	↗
Ages 50-59	13.4%	15.6%	17.4%	↗
Ages 60-64	18.9%	21.7%	22.6%	↗
Ages 65+	24.1%	21.2%	23.3%	→

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS EVER DIAGNOSED WITH HYPERTENSION				
African American[7]	39.2%	33.3%	35.9%	↘
Asian	25.3%	20.4%	21.9%	↘
Latino	18.0%	19.7%	22.8%	↗
American Indian/Alaska Native	43.3%	24.2%	25.6%	↓
Native Hawaiian or Pacific Islander	NOT UPDATED	36.8%	NOT UPDATED	→
White	27.4%	27.5%	27.3%	→
Antelope Valley[6]	29.0%	30.3%	30.7%	↗
San Fernando	23.9%	23.7%	24.2%	→
San Gabriel	25.4%	25.3%	25.5%	→
Metro	20.4%	22.4%	25.0%	↗
South LA	28.4%	24.5%	27.6%	→
East LA	24.4%	22.8%	23.2%	↘
South Bay	24.5%	23.1%	27.6%	↗
West LA	17.1%	17.1%	19.6%	↗
Adults living at 0-99% FPL[7]	20.4%	23.2%	27.0%	↗
Adults living at 100-199% FPL	25.8%	24.0%	25.8%	→
Adults living at 200-299% FPL	24.8%	24.2%	25.4%	→
Adults living at 300% or above FPL	24.9%	23.0%	23.3%	↘
Ages 18-24[7]	4.1%	6.2%	3.5%	→
Ages 25-29	5.0%	7.9%	6.6%	↗
Ages 30-39	10.0%	11.4%	13.1%	↗
Ages 40-49	22.9%	17.6%	22.2%	→
Ages 50-59	34.5%	31.1%	32.6%	↘
Ages 60-64	42.9%	42.5%	43.9%	↗
Ages 65+	57.7%	54.2%	53.1%	↘

[6] UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017
[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

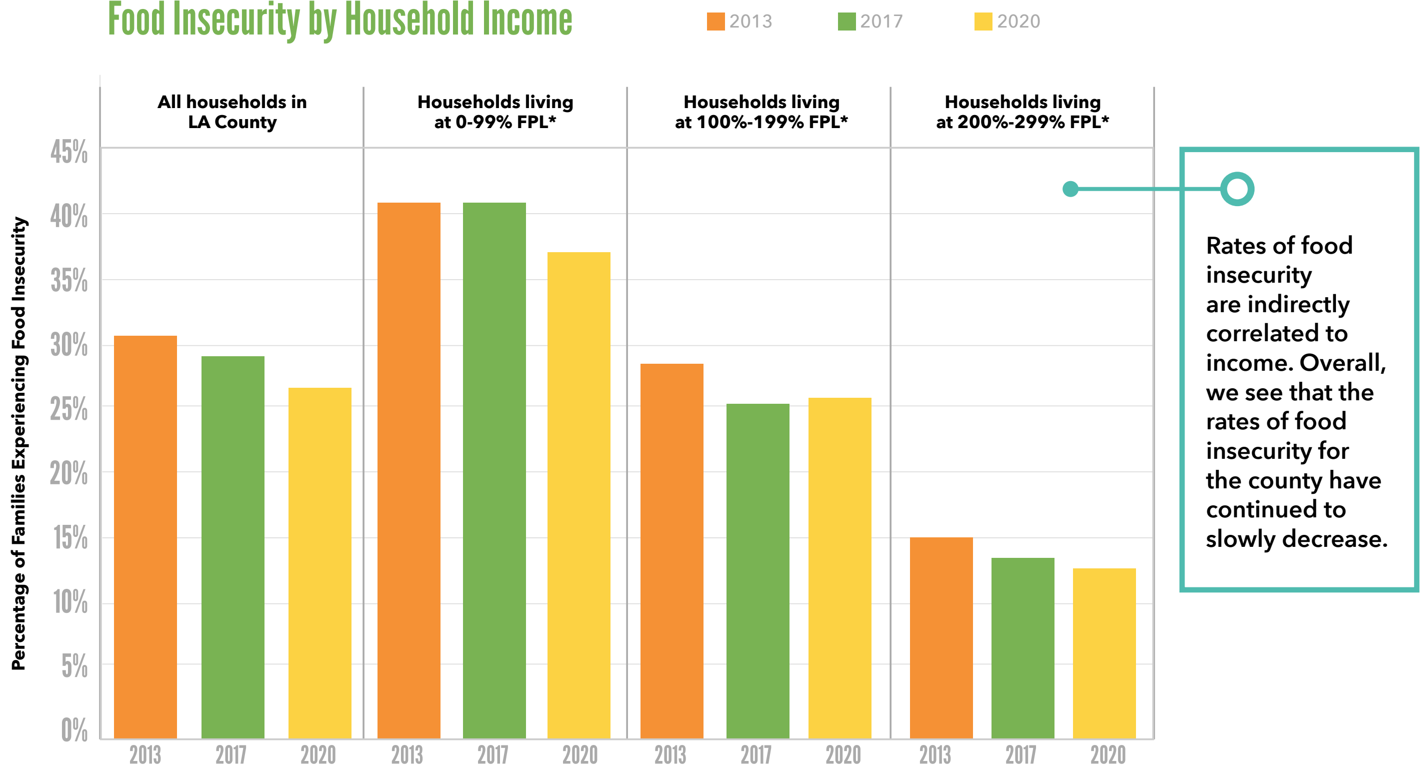
Indicator	2013	2017	2020	Trend
PERCENTAGE OF ADULTS EVER DIAGNOSED WITH HIGH CHOLESTEROL				
African American[7]	26.9%	23.5%	23.9%	
Asian	26.3%	24.5%	25.6%	
Latino	22.2%	22.4%	26.3%	
American Indian/Alaska Native	38.6%	23.9%	13.1%	
Native Hawaiian or Pacific Islander	NOT UPDATED	33.3%	30.5%	
White	29.7%	29.8%	29.6%	
Antelope Valley[6]	26.4%	28.3%	30.3%	
San Fernando	28.4%	24.9%	24.7%	
San Gabriel	23.9%	23.7%	27.7%	
Metro	24.1%	25.7%	28.9%	
South LA	22.9%	22.2%	26.5%	
East LA	25.4%	27.6%	24.9%	
South Bay	26.5%	26.5%	29.0%	
West LA	24.8%	24.4%	24.8%	
Adults living at 0-99% FPL[7]	23.2%	23.7%	28.6%	
Adults living at 100-199% FPL	24.5%	23.7%	26.9%	
Adults living at 200-299% FPL	23.3%	26.2%	24.5%	
Adults living at 300% or above FPL	28.3%	26.7%	26.7%	
Ages 18-24[7]	4.3%	5.6%	5.7%	
Ages 25-29	6.8%	11.8%	8.2%	
Ages 30-39	15.9%	15.0%	15.6%	
Ages 40-49	27.2%	24.8%	27.7%	
Ages 50-59	37.2%	34.5%	36.8%	
Ages 60-64	43.9%	41.2%	46.6%	
Ages 65+	50.2%	47.5%	47.5%	

[6] UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017

[7] LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

GOOD FOOD VALUE: AFFORDABLE

Regardless of income, all Angelenos should have the right to access Good Food. Accessible food is not only available, but it is affordable. Government nutrition programs such as the Supplemental Nutrition Assistance Program (SNAP, and otherwise known as CalFresh or Food Stamps) and the Supplemental Nutrition Program for Women, Infants, and Children (WIC) increase the accessibility of food by expanding the food budgets of low-income children, families and seniors. **Gabrielle Tilley of the California Food Policy Advocates (CFPA) notes that "from 2013-2015 CalFresh lifted close to 860,000 people out of poverty – close to half were children."** Public assistance is a critical way to mitigate hunger and food insecurity for low-income families, but we also must look for ways to also improve wages and address high costs of living.



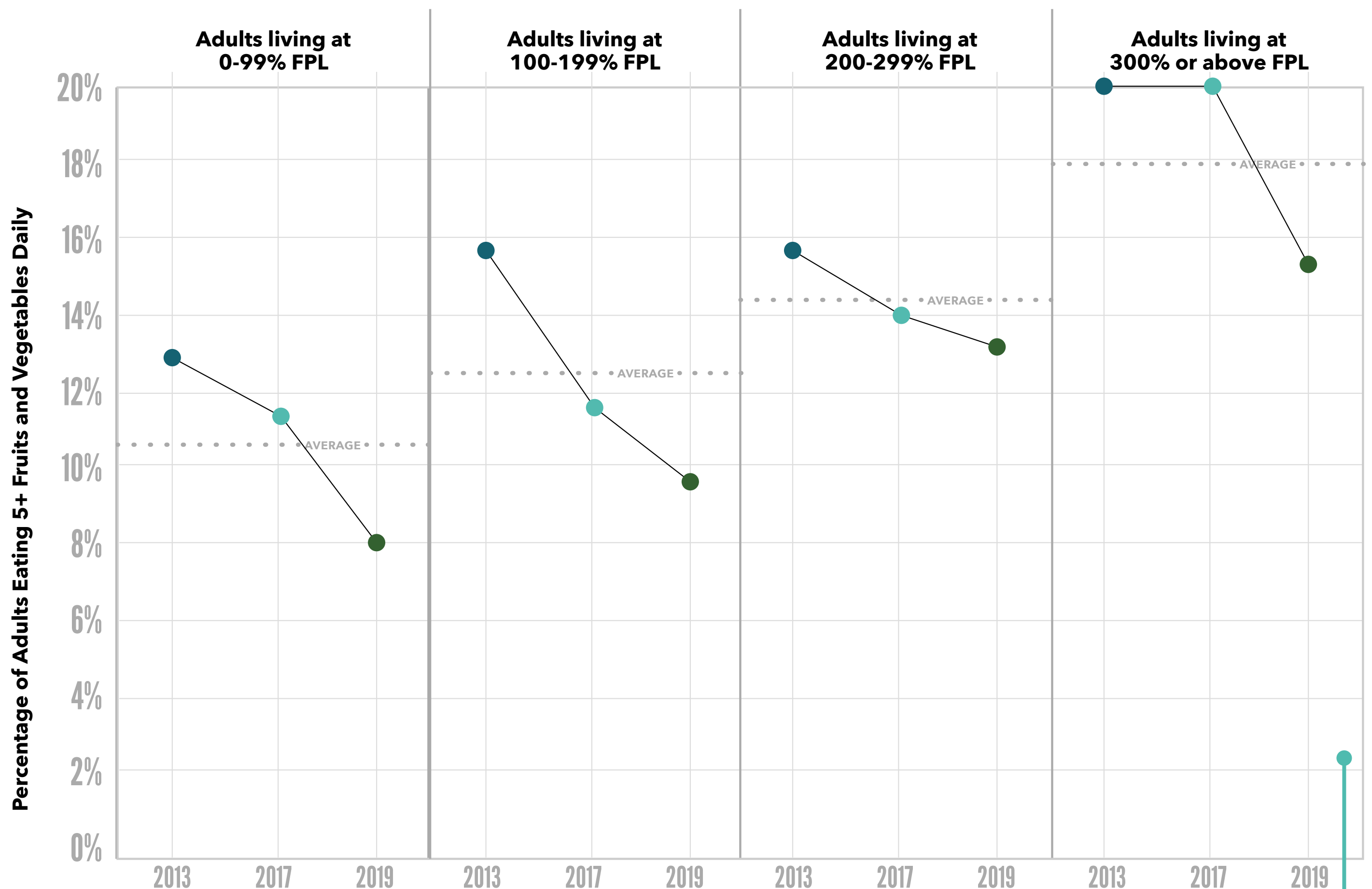
***FPL stands for the Federal Poverty Line.** 100% FPL is the Federal Poverty Line. In order to qualify for CalFresh/SNAP, one must be at 130% FPL or lower.

Frank Tamborello, Executive Director of Hunger Action LA, reminds us that, "there are several 'pickpockets' or economic factors that result in people having to prioritize spending money on something other than food," of which he points to low wages and underemployment, housing, health insurance and other medical needs, credit debt from payday lenders, and transportation. This means that in order to make Good Food affordable to all Angelenos, we cannot look at the cost of food in isolation, but we must address the larger context of affordability in our communities as well.

Food insecurity not only affects one's hunger and physical health, but it also significantly affects their mental health, as well, as the most recent Depart of Public Health (DPH) report of food insecurity found. **Dr. Tony Kuo of LA County DPH tells us that, "The confluence of these socioeconomic factors as well as emotional health factors point to a mix of societal conditions that the measurement of food insecurity actually reflects."**

Improving food security benefits everyone, as increased hospitalizations and rates of chronic disease resulting from food insecurity negatively impact healthcare costs for all. CalFresh also has other significant economic benefits to our community, as **Gabrielle Tilley points out by saying, "If LA County enrolled 100% of eligible CalFresh participants, it would receive an additional $692 Million in federal food dollars each year."** Increasing participation in these federally funded programs can better ensure that more residents benefit from local food production, as well as decrease burdens on our healthcare system.

Fruit and Vegetable Consumption by Household Income



Fruit and vegetable consumption has decreased across all income levels.

Consider these alarming statistics. According to the Los Angeles County Health Survey, 26.8% of Los Angeles County households with incomes <300% of the Federal Poverty Level are food insecure (the estimated total in 2018 was 516,000 households). When this statistic is broken down by race/ethnicity and socioeconomic factors, communities of color (Latino, 30.2%; African American, 33.3%; American Indian/Alaska Native, 43.2%), those with lower educational attainment (<high school education, 33.9%), and underserved neighborhoods (e.g., Service Planning Area [SPA] 6, which includes South Los Angeles, 35.1%) were all among groups with higher prevalence of food insecurity than the general population. SPA 6, in particular, has been disproportionately affected by high rates of chronic disease and health risk behaviors, including diabetes, hypertension, obesity, physical inactivity, inadequate fruit and vegetable (F+V) intake, and exposure to secondhand tobacco smoke. This region is also characterized by high prevalence of homelessness and psychological distress.

The confluence of these socioeconomic factors as well as emotional health factors point to a mix of societal conditions that the measurement of food insecurity actually reflects. They suggest that solutions to end hunger may require a more integrated approach to implement policy, systems, and individual-level interventions as one combined strategy.

To learn more from Dr. Tony Kuo of LA Department of Public Health, refer to Appendix C for his complete Expert Commentary.

Number of Farmers Markets Accepting EBT and WIC in Los Angeles City and County

While farmers markets accepting EBT (also known as SNAP, Food Stamps, or CalFresh) has increased significantly, the same cannot be said for WIC (the Supplemental Nutrition Assistance for Women, Infants, and Children).

Case Study: EBT at Farmer Markets

Thanks to the work of the Farmers Market for All Working Group of the Los Angeles Food Policy Council, Los Angeles City now requires that all farmers markets accept EBT (also known as CalFresh, SNAP, and food stamps).

To learn more about the process, refer to the Case Study in Appendix D.

AFFORDABLE

STRAIGHT ARROWS INDICATE A >10% CHANGE
DIAGONAL ARROWS INDICATE A 1.0-9.9% CHANGE
HORIZONTAL ARROWS INDICATE A >1% CHANGE

Indicator	2013	2017	2020	Trend
FOOD INSECURITY[1]				
All households (LA County)	30.6%	29.2%	26.8%	↘
Households living at 0-99% FPL	40.8%	41.1%	37.1%	↘
Households living at 100-199% FPL	28.7%	25.4%	25.9%	↘
Households living at 200-299% FPL	15.2%	13.7%	13.0%	↘
Latino	33.2%	34.1%	30.2%	↘
Foreign Born	NOT UPDATED	34.8%	32.7%	↘
US Born	NOT UPDATED	32.2%	24.7%	↘
White	24.1%	25.4%	21.2%	↘
Foreign Born	NOT UPDATED	16.7%	NOT UPDATED	→
US Born	NOT UPDATED	27.7%	22.9%	↘

[1]LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

*The racial categories included in the Dashboard have been predetermined by their original sources

It is important and interesting to note the differences in food insecurity from US-Born and Foreign-Born individuals of certain racial and ethnic communities. Some groups benefit from living in the US, others do not.

To hear more about the importance of disaggregating data for racial and ethnic groups, watch our Video Interview with Scott Chan of API Forward Movement and Rudy Espinoza of Inclusive Action.

Case Study: Everytable

Everytable is a restaurant chain in Los Angeles that is based on the premise that Healthy Food is a Human Right. With 8 locations serving fresh and tasty salads and bowls, visitors in locations such as Compton or Watts, or other low-income communities are charged only $5, while visitors at the Brentwood location are charged $8.

More details about the restaurant model and their work can be found in Appendix D as a full Case Study.

Indicator	2013	2017	2020	Trend
African American (or Black)	39.6%	33.0%	33.3%	↘
Foreign Born	NOT UPDATED	27.6%	NOT UPDATED	→
US Born	NOT UPDATED	33.5%	33.4%	→
Asian	21.7%	14.1%	16.4%	↘
Foreign Born	NOT UPDATED	13.70%	14.40%	→
US Born	NOT UPDATED	16.20%	19.20%	↗
Native Hawaiian and/or Pacific Islander	NOT UPDATED	NOT UPDATED	NOT UPDATED	→
American Indian/Alaskan Native	37.1%	36.3%	NOT UPDATED	→
Ages 18-24	25.7%	21.8%	25.7%	→
Ages 25-29	34.4%	32.5%	26.5%	↘
Ages 30-39	36.2%	29.7%	29.9%	↘
Ages 40-49	37.8%	36.1%	31.3%	↘
Ages 50-59	37.3%	36.9%	34.5%	↘
Ages 60-64	28.9%	30.0%	26.3%	↘
Ages 65+	12.9%	19.9%	14.4%	↗

Older individuals require a nutrient dense diet in order to stay healthy and live longer, yet food insecurity among this group is increasing.

...BUT IT IS INCREASING IN ADULTS AGES 65 AND OVER

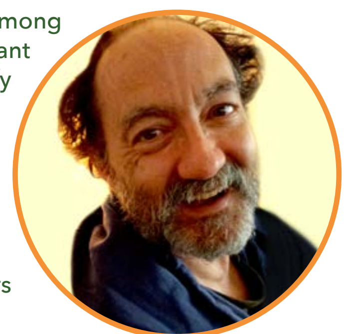
Indicator	2013	2017	2020	Trend
PARTICIPATION				
CALFRESH PARTICIPATION				
LA County CalFresh participation rate as compared to all CA counties [3,4]	34	37	41	↓
LA County CalFresh Participation Rate (adjusted for SSI and undocumented)[4]	52.1%	58.3%	69.0%	↑
LA County CalFresh benefits lost due to underutilization[3]	$993,000,000	$1,290,000,000	$1,218,412,672	↑
LA County number of CalFresh Participants[5]	1,110,832	1,110,832	1,071,315	↘
SCHOOL LUNCH PARTICIPATION				
Percentage of low-income students who participate in school lunch in LA County[3]	62%	67%	**NOT UPDATED**	↗
Percentage of low-income students who eat breakfast in school daily in LA County[3]	29%	51%	**NOT UPDATED**	↑
Number of children eligible for free or reduced school meals in LA County[6]	1,017,717	1,030,344	1,034,525	↗
	67%	68%	69.3%	↗

[3]California Food Policy Advocates, 2013, 2014, 2017

[4]California Department of Public Social Services, 2013, 2014, 2017

[5]Los Angeles Department of Public Social Services, 2012, 2015, 2019

[6]National Center for Educational Statistics, California Department of Education, 2012, 2014, 2017



The "Social Determinants of Health" study showed higher rates of food insecurity among undocumented individuals – none of whom can receive CalFresh. The anti-immigrant tenor prevalent in our current political climate might discourage people who do qualify from applying for benefits. Although "Public Charge" applies to relatively few people who would be able to receive CalFresh anyway, the "chilling effect" of Public Charge expansion proposals by the Trump administration may lead to declining enrollment even among eligible immigrants. To counteract this, advocates should support the efforts by legal services and immigrant coalitions in Los Angeles, together with the County of LA, to encourage qualified immigrants to apply for needed benefits; legalize street vending and other avenues for revenue among undocumented persons; and protect immigrant workers from exploitation and wage theft.

Supplemental Security Income (SSI) recipients, all either seniors, blind, or disabled, are under 90% of the poverty level and there are 400,000 of them in LA County. SSI recipients finally became eligible for CalFresh in June 2019, and while there have been impressive enrollment figures reported, advocates need to maintain intense outreach to help thousands more receive essential food benefits. For perspective, LA County has an estimated 400,000 SSI recipients, and over 100,000 were reported to have applied for and begun receiving benefits by October.

To read the rest of Frank Tamborello of Hunger Action LA's complete Expert Commentary, refer to Appendix C.

Indicator	2013	2017	2020	Trend
FRUIT & VEGETABLES				
FRUIT & VEGETABLE ACCESSIBILITY[2]				
Adults living at 0-199% FPL	81.9%	79.7%	79.8%	↘
All Adults	86.7%	86.5%	86.5%	→
FRUIT AND VEGETABLE AFFORDABILITY[2]				
Adults living at 0-199% FPL	65.9%	66.5%	70.1%	↗
All Adults	76.5%	75.7%	79.2%	↗
FRUIT AND VEGETABLE CONSUMPTION[1]				
Adults living at 0-99% FPL	12.4%	11.5%	8.1%	↘
Adults living at 100-199% FPL	15.8%	11.6%	9.7%	↘
Adults living at 200-299% FPL	15.9%	13.9%	13.7%	↘
Adults living at 300% or above FPL	18.9%	18.9%	15.1%	↘
Children living at 0-199% FPL	24.6%	34.3%	15.1%	↘
All children	25.8%	31.2%	24.6%	↘

[1]LA County Key Indicators of Health, Los Angeles County Department of Public Health, 2011, 2016, 2018

[2]UCLA Center for Health Policy Research, California Health Interview Survey, 2011, 2015, 2017

Affordability is not the only barrier for people to consume greater amounts of fruits and vegetables. Accessibility is also a crucial factor, access includes distance, travel time and adequate transportation, quality of food offered and the availability of a variety of food options, and even childcare.

VIDEO INTERVIEW
Gabrielle Tilley

Gabrielle Tilley of the California Food Policy Advocates discusses the importance of school lunch and CalFresh participation, and why they are relevant to our local economy.

To hear what she has to say, visit our website at goodfoodla.org/foodsystemdashboard

Watch now on our website

Indicator	2013	2017	2020	Trend
FARMERS MARKETS (FMS)				
City of LA FMs accepting EBT[7,8]	27	54	35	↓
	38%	96%	87.5%	↑
City of LA FMs accepting WIC[8,9]	33	32	23	↓
	46%	57%	54.5%	↗
City of LA FMs accepting WIC fruit & veggie checks[8]	NOT UPDATED	NOT UPDATED	13	→
	NOT UPDATED	NOT UPDATED	32.5%	→
LA County FMs accepting EBT[7,8]	58	87	107	↑
	39%	63%	81.1%	↑
LA County FMs accepting WIC[8,9]	78	77	72	↘
	53%	56%	54.5%	↗
LA County FMs accepting WIC fruit & veggie checks[9]	NOT UPDATED	NOT UPDATED	31	→
	NOT UPDATED	NOT UPDATED	23.5%	→
LA County FMs accepting Market Match[7,8, 10]	18	22	37	↑
	25%	39%	28%	↗

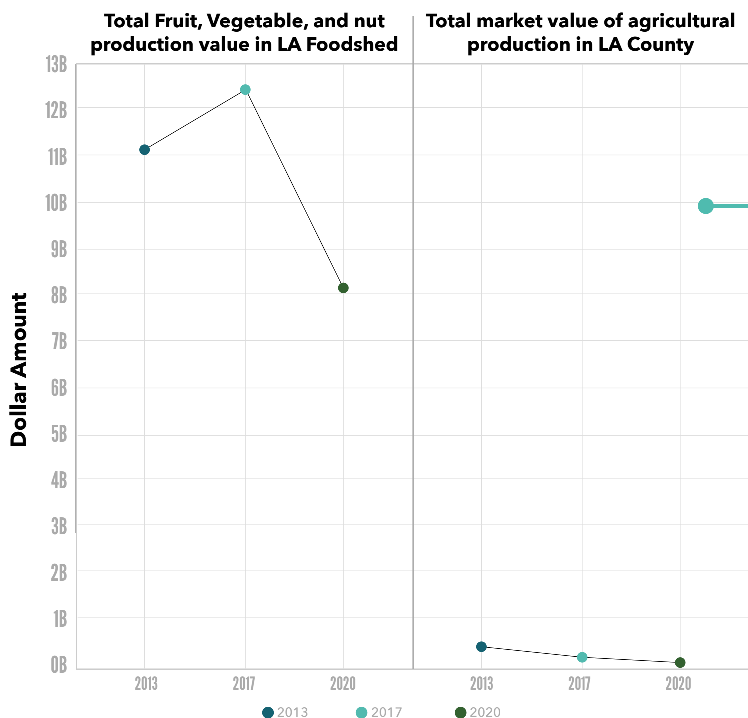
[7]Los Angeles Department of Public Health, 2013, 2017
[8]Ecology Center, 2019
[9]California Department of Public Health, 2013, 2016
[10]Hunger Action Los Angeles, 2013, 2017

1 IN 5 PEOPLE IN LA COUNTY ARE UNABLE TO AFFORD FRESH FRUIT AND VEGETABLES

Farmers markets that accept EBT (also known as SNAP, CalFresh in California or "food stamps") benefit the local economy, low-income residents, farmers, and farmers markets. With the opportunity to use EBT, low-income residents can purchase more fresh food for themselves and their families. Farmers also benefit from more sales, and are paid the same no matter what form of payment they receive. The passage of a LA City Council ordinance in 2016 supported a significant increase in the percentage of farmers markets that accept Calfresh/EBT by making it the law.

GOOD FOOD VALUE: SUSTAINABLE

Sustainable food systems ensure that food is grown, processed, distributed, and recycled in ways that are environmentally responsible, equitable, and economically viable for current and future generations. Unfortunately, the reality of the current state of our food system is harming our soil, air, and water, rather than nurturing it. California is home to one of the largest food-producing regions in the country, which supplies fruits, nuts, vegetables, grains, and livestock for our state, country, and much of the globe. Producing food for such a large scale can have detrimental impacts on our local environmental resources such as the health of our soil, water, and air. Excessive use of synthetic pesticides, concentrated animal waste, monocrop farming, over tillage, global shipping, and extreme wastage are just some of the practices that have put our environment and the resiliency of our food supply in jeopardy. **Jessica Handy of Kiss the Ground tells us that, "Soil is one of the biggest ways to help heal our planet because it has the ability to draw down tons of carbon, which we want to do because currently there is entirely too much in the atmosphere that is contributing to climate change. We can draw down carbon through farming and regenerative agriculture."**



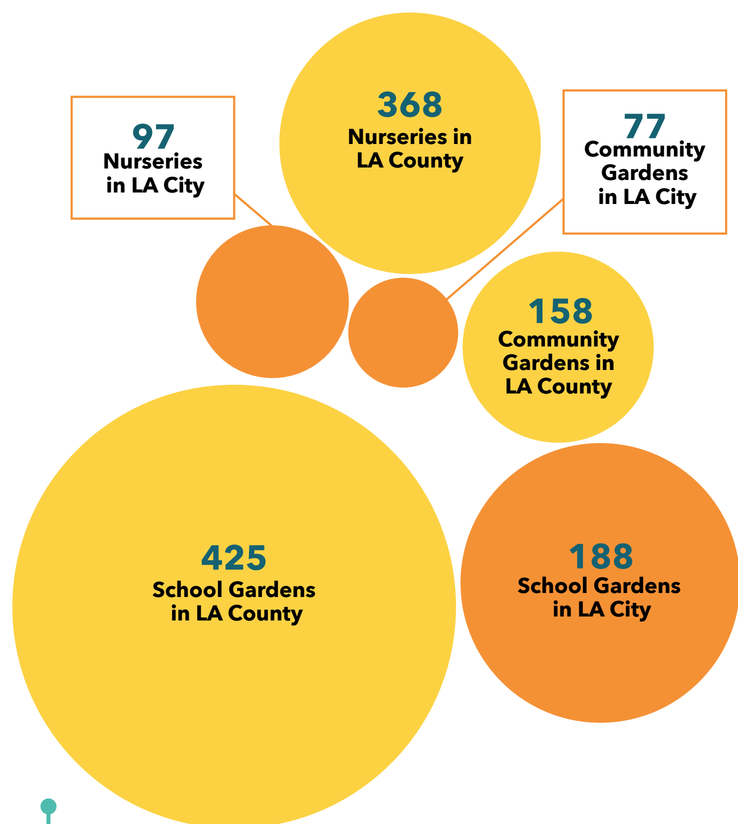
Over time, the value of California's agricultural products have continued to decrease, which hurts our farmers and others in the food system, as well as our local economy.

THERE HAS BEEN A 46% DECREASE IN LAND USED FOR FARMS IN LA COUNTY

California is one of the largest producers of foods, which suscepts us to large amounts of food waste. Nearly 40% of all food grown is wasted, which also contributes to greenhouse gas emissions that threaten our local resiliency and contribute to climate change. **Rick Nahmias, Executive Director of Food Forward says that, "Food Recovery is an essential, interdependent two-sided coin. It clearly helps with the supply of food to food insecure individuals in our region, while also reducing the massive amounts of food waste going into our local landfills and thus reducing methane and other noxious gases being released into the environment."** Local and sustainable food system strategies such as regenerative, community-supported and urban agriculture, farmers markets surplus food recovery, and community composting have all been identified as better alternatives for the health of people and the planet.

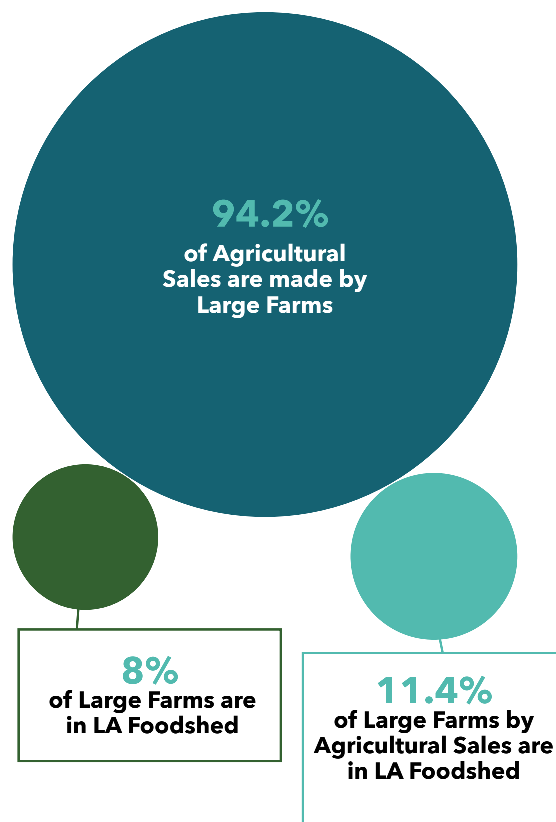
As Jin Ju Wilder, Director of Marketing & Business Development for Vesta Foodservice and Board Chair of the Produce Marketing Association, pointed out, we know that "A local, sustainable food system does much more than just provide California grown and produced foods to Angelenos." A healthy food system nutures our soil and heals our environment – it grows food that helps to grow our communities. As we strive to undo the negative environmental impacts of our food system and establish more responsible practices, it is important to ensure that those most impacted by these impacts are a part of the solution, including small farmers, agricultural workers, residents living adjacent to large industrial agriculture, women farmers and farmers of color, and low-income families who benefit from surplus food distribution.

Urban Agriculture in LA County and City



The number and diversity in our agricultural sites in Los Angeles offers multiple opportunities for people to participate in growing their own food, especially in an urban area such as LA.

Large Farms in LA Foodshed



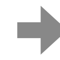
8% of Large Farms are in LA Foodshed

11.4% of Large Farms by Agricultural Sales are in LA Foodshed

SUSTAINABLE

STRAIGHT ARROWS INDICATE A >10% CHANGE

DIAGONAL ARROWS INDICATE A 1.0-9.9% CHANGE

 HORIZONTAL ARROWS INDICATE A >1% CHANGE

Indicator	2013	2017	2020	Trend
LAND USE				
Acres of agricultural land in LA Foodshed[1]	8,046,054	8,011,770	7,964,494	↘
Acres of agricultural land converted to urban and built land in LA Foodshed[1]	12,599	10,660	15,577	↑
Land in farms in LA County[2]	108,463	91,689	67,809	↓
Acres of grazing land in LA County[1]	231,287	235,826	239,037	↗

[1]California Department of Conservation Farmland Mapping and Monitoring Program, 2008-10, 2010-12, 2014-16

[2]NASS Census of Agricultura, 2007, 2012, 2017

The loss of farmland to development and regional sprawl is deleterious to a resilient local food system. Los Angeles County was once the largest agricultural county in the nation just a generation ago, but the reduction of local farms means LA's food supply is increasingly grown and shipped from afar, which adds to global greenhouse gas emissions.

An abundance of healthy and nutritious foods is indeed produced in California, but much of it is grown on contract for large retail and foodservice companies operating nationally, even globally. These foods are not produced for and often don't reach Los Angeles residents and are, therefore, not considered to be part of our local food system. Also, recognize that "locally grown" is not inherently sustainable, despite shorter transportation routes having a lower environmental impact. A local, sustainable food system is when food is produced within a "regional" geographic area for the residents of that area in a way that is socially and environmentally responsible.

While it is the smaller, local farms that tend to engage in farming practices that don't harm the environment, it's important to understand what those farming practices are and to identify whether they are being implemented. As a champion of the Good Food Purchasing Policy (GFPP), LAFPC is helping buying entities in Los Angeles include a framework in their Requests for Proposals (RFPs) and purchasing programs for evaluating suppliers on the metrics that would support a strong local, sustainable food system. The metrics ensure that food intended for Los Angeles residents is being produced, grown, processed, and distributed locally, in a socially and environmentally responsible manner, and is creating jobs in our community. The metrics also establish that purchasing decisions should support fair treatment and wages for farm workers and respect for farm animals. By promoting this policy, LAFPC is supporting local, sustainable farms and strengthening the Los Angeles Food System.

To read Jin Ju Wilder of Vesta Food Service and Board Chair of the Produce Marketing Association's complete commentary, refer to Appendix C.

Organic certification indicates that food is grown without synthetic chemical inputs, use of genetically modified seeds, and other practices to protect environmental resources involved in food production. However, there are many sustainable and regenerative farming practices and other certifications.

To learn about other methods, and regenerative agriculture, watch our Video Interview with Jessica Handy from Kiss the Ground.

Indicator	2013	2017	2020	Trend
FARMS				
Farms in LA Foodshed[2]	23,001	20,308	18,117	↓
Farms in LA County[2]	1,734	1,294	1,035	↓
Farms in LA City[3]	26	31	NOT UPDATED	↑
Certified Organic Farms in LA Foodshed[2]	1,120	1,062	1,211	↗
	4.9%	5.2%	6.7%	↗
Certified Organic Farms in LA County[2,4]	28	27	30	↗
	1.6%	2.1%	2.9%	↗
Avg. farm size in LA Foodshed (acres)[2]	396	398	408	↗
Avg. farm size in LA County (acres)[2]	63	71	56	↓
Farms transitioning into USDA National Organic Program in LA Foodshed[2]	469	130	99	↓

[2]NASS Census of Agricultura, 2007, 2012, 2017

[3]Cultivate LA, 2013, 2016

[4]LA County Agricultural Commissioner Crop Reports, 2011, 2014, 2017

Case Study: Food For Thought Produce Pickups

The Social Justice Learning Institute (SJLI), a youth empowerment organization, and Food Forward, a food waste recovery and redistribution organization, have teamed up to create Food for Thought Produce Pickups. Food Forward provides surplus produce to SJLI's sites in the Inglewood School district to be provided to families, and any left over produce is composted at their school garden sites.

To learn more about how the program was started, and the logistics of it, refer to Appendix D for the complete Case Study.

The number of small farms in the LA Foodshed continues to decrease. Compared to larger farms in California, small farms as a category see more ownership by historically disadvantaged farmers such as women, people of color, young people, and immigrants. Loss of small farms reflects not only a loss of production diversity, but diversity in ownership.

Indicator	2013	2017	2020	Trend
MICRO-FARMS (1 - 9 ACRES)[2]				
Micro-Farms in LA Foodshed	7,675	7,369	8,998	↑
Micro-Farms in LA County	446	510	722	↑
SMALL FARMS (<180 ACRES)[2]				
Percent of Small Farms in LA Foodshed	87%	87%	86%	↘
Acres harvested in Small Farms in LA Foodshed	173,266	167,308	142,844	↓
MID-SIZED FARMS (180 - 499 ACRES)[2]				
Percent of Mid-Sized Farms in LA Foodshed	6%	5%	6%	→
Acres harvested in Mid-Sized Farms in LA Foodshed	156,992	153,007	155,679	→
LARGE FARMS (>500 ACRES, OVER $500,000 IN AGRICULTURAL SALES)[2]				
Percent of Large Farms in LA Foodshed	7%	8%	8%	↗
Acres harvested in Large Farms in LA Foodshed	1,380,895	1,464,320	1,443,227	↗
Percent of acres harvested in Large Farms	80.7%	82.1%	82.9%	↗
Percent of Large Farms by Agricultural Sales in LA Foodshed	9.0%	10.0%	11.4%	↗
Percent of Agricultural Sales made by Large Farms	93.0%	94.0%	94.2%	↗

[2]NASS Census of Agricultura, 2007, 2012, 2017

WHILE LARGE FARMS ONLY MAKE UP 8% OF ALL FARMS IN THE LA FOODSHED, THEY MAKE UP FOR 94% OF THE SALES

While large farms are **only 8%** of all of the farms in the LA Foodshed, **they account for 94%** of the sales. This trend points to increased consolidation of corporate ownership of agriculture in California. While major contributors to the agricultural economy, many large-scaled farms are monocrop producers, a practice that over time deplete soil quality and impairs biodiversity.

Food Recovery is an essential, interdependent two-sided coin. It clearly helps with the supply of food to food insecure individuals in our region – which have been recently assessed at between and 1.4 to 1.6 million individuals of all ages across LA County alone – while also reducing the massive amounts of food waste going into our local landfills and thus reducing methane and others noxious gases being released into the environment.

With our foodshed being home to major national food producers, small and big agriculture, and Los Angeles's thriving port, transportation infrastructure and distribution hubs, we are at the perfect nexus to build and grow the most robust food recovery organizations and network in the nation.

To read the rest of Rick Nahmias of Food Forward's Expert commentary, visit Appendix C of this report.

Indicator	2013	2017	2020	Trend
FARM OPERATIONS[2]				
Farms with direct sales in LA Foodshed	2,043	2,330	2,264	↑
Farms with direct sales in LA County	168	210	105	↓
Value of direct sales in LA Foodshed	$45,842,000	$44,916,000	$218,719,000	↑
Value of direct sales in LA County	$3,541,000	$2,369,000	$1,384,000	↓
Total fruit, vegetable, and nut production value in LA Foodshed	$11,387,907,856	$12,566,318,008	$8,146,710,000	↓
Total market value of Agricultural Production in LA County	$325,880,000	$193,097,000	$154,608,000	↓
Honey Operations with production in LA County	18	33	33	↑
Acres of Almond Crops in LA Foodshed	145,288	158,726	173,996	↗
Acres of Alfalfa Hay crops in LA Foodshed	281,259	268,436	272,075	↗

[2]NASS Census of Agricultura, 2007, 2012, 2017

PERCENTAGE OF AGRICULTURAL GREENHOUSE GAS EMISSIONS FOR LIVESTOCK PRODUCTION IN CA IS INCREASING OVERALL

Indicator	2013	2017	2020	Trend
FARM OPERATORS[2]				
Women-Operated Farms in LA Foodshed	5,098	4,176	8,334	
	22%	21%	46%	
Minority-Operated Farms in LA Foodshed	3,181	1,840	4,702	
	14%	9%	26%	
Hispanic, Latino, or Spanish Origin Operated Farms	NOT UPDATED	NOT UPDATED	2,842	
	NOT UPDATED	NOT UPDATED	15.7%	
American Indian or Alaska Native Operated Farms	NOT UPDATED	NOT UPDATED	236	
	NOT UPDATED	NOT UPDATED	1.3%	
Asian Operated Farms	NOT UPDATED	NOT UPDATED	1,071	
	NOT UPDATED	NOT UPDATED	5.9%	
Black or African American Operated Farms	NOT UPDATED	NOT UPDATED	93	
	NOT UPDATED	NOT UPDATED	0.5%	
Native Hawaiian or Other Pacific Islander Operated Farm	NOT UPDATED	NOT UPDATED	81	
	NOT UPDATED	NOT UPDATED	0.5%	
Producers Reporting More than One Race Operated Farms	NOT UPDATED	NOT UPDATED	379	
	NOT UPDATED	NOT UPDATED	2.1%	

[2]NASS Census of Agricultura, 2007, 2012, 2017

26% MINORITY OPERATED FARMS

15.7% HISPANIC, LATINO, OR SPANISH ORIGIN

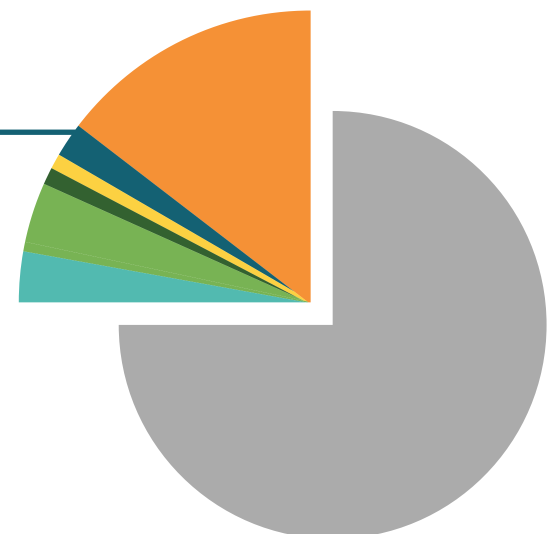
1.3% AMERICAN INDIAN OR ALASKA NATIVE

5.9% ASIAN

0.5% BLACK OR AFRICAN AMERICAN

0.5% NATIVE HAWAIIAN OR OTHER PACIFIC ISLANDER

2.1% MULTIPLE RACES



Indicator	2013	2017	2020	Trend
FARMERS MARKETS (FMS)				
Certified FMs in LA County[5,6]	148	138	132	↓
People/market[7]	67,672	73,463	76,667	↑
Certified FMs in LA City[5,6]	72	56	40	↓
People/market[7]	54,034	71,006	99,761	↑
Percent of FMs in LA County that accept EBT[6,8]	39%	63%	81%	↑
Percent of FMs in LA City that accept EBT[6,9]	38%	96%	88%	↑
GARDENS & NURSERIES[3]				
Community Gardens in LA County	118	158	NOT UPDATED	↑
Community Gardens in LA City	48	77	NOT UPDATED	↑
School Gardens in LA County	749	425	NOT UPDATED	↓
School Gardens in LA City	312	188	NOT UPDATED	↓
Nurseries in LA County	268	368	NOT UPDATED	↑
Nurseries in LA City	89	97	NOT UPDATED	↗

[3]Cultivate LA, 2013, 2016

[5]LA County Agricultural Commissioner, 2013, 2016

[6]Ecology Center 2019

[7]US Census Annual Population Estimates, 2013, 2016, 2018

[8]LA Department of Public Social Services, LA Department of Public Health, 2013, 2017

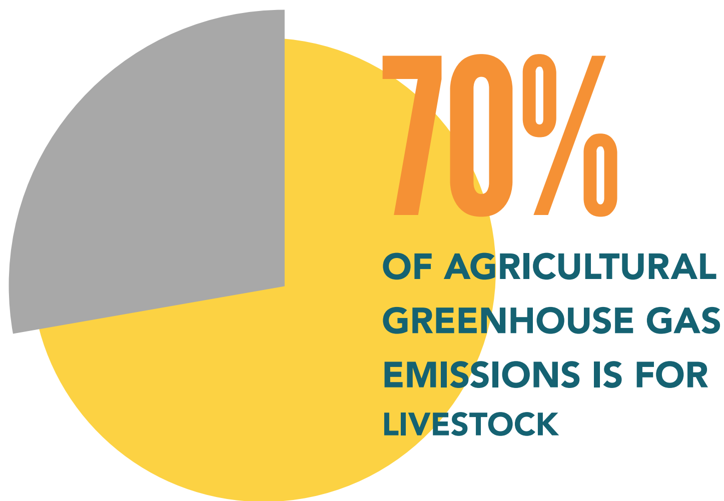
[9]Los Angeles Food Policy Council, 2013, 2017

Case Study: Roots for Peace

After years of the lot of the South LA farm being unused, a local organization, Roots for Peace, was able to bring the farm back. They also have created and supported gardens in public housing.

Learn more about their work in the complete Case Study in Appendix D.

CULTIVATE LA IS THE ONLY ORGANIZATION THAT HAS BEEN ABLE TO TRACK THIS DATA ON COMMUNITY GARDENS, SCHOOL GARDENS, AND NURSERIES IN LA COUNTY AND CITY.



Case Study: LA Compost

LA Compost is a food waste diversion service that works in several cities across Los Angeles County to pick up organic material from restaurants, homes, and schools.

To learn more about how their organization has grown, and who it continues to serve, read the full Case Study in Appendix D.

Indicator	2013	2017	2020	Trend
PESTICIDES & EMISSIONS				
Total tons of pesticides applied in LA Foodshed[10]	27,945	26,979	23,386	↓
Percent of agricultural pesticides applied in LA Foodshed[10]	87%	85%	86%	↘
Percent of agricultural greenhouse gas emissions in CA [11]	7.6%	7.9%	7.6%	→
Tons of agricultural greenhouse gas emissions in CA (millions)	24.5	36.2	32.4	↗
Percent of agricultural greenhouse gas emissions for livestock production in CA[11]	67.7%	66.1%	70.0%	↗
Tons of agricultural greenhouse gas emissions for livestock production in CA (millions)	23.4%	23.9	22.7	↘

[10]California Department of Pesticide Regulation, 2011, 2014, 2017

[11]California EPA Air Resources Board, 2010, 2014, 2019

VIDEO INTERVIEW
Jessica Handy, RDN

Watch now on our website

While many of us have heard of sustainable farming, Jessica Handy tells us a bit more about what she and her team as Kiss the Ground are doing to go one step further.

To hear more about regenerative farming and carbon sequestration, visit our website at goodfoodla.org/foodsystemdashboard

Indicator	2013	2017	2020	Trend
FOOD WASTE				
Amount of Residential Food Waste Recycled (Tons) through Bureau of Sanitation Waste Reduction and Recycling Programs[12]	20	57	NOT UPDATED	↑
Amount of Restaurant Food Waste Recycled (Tons) through Bureau of Sanitation Waste Reduction and Recycling Programs[12]	15,492	43,303	NOT UPDATED	↑
Estimated tons of food waste in California's Overall Disposed Waste Stream[13]	5,083,364	5,591,179	NOT UPDATED	↑
Estimated percent of food waste in California's Overall Disposed Waste Stream[13]	16.5%	18.1%	NOT UPDATED	↗
Food Rescued (tons) by recycLA Service Providers[14]	NOT UPDATED	NOT UPDATED	3,267	→

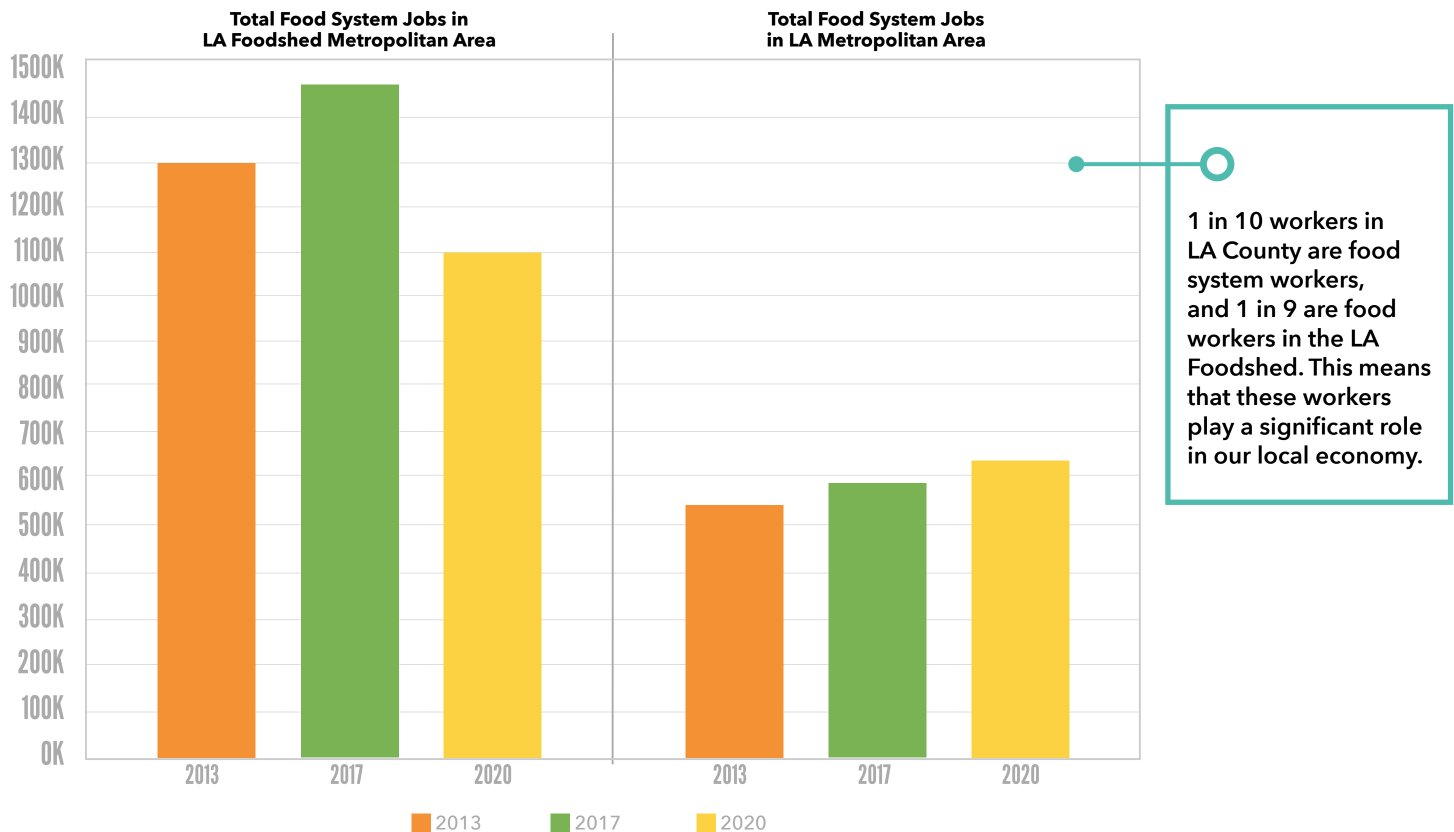
[12]City of LA Zero Waste Progress Report, 2013

[13]CalRecycle Disposal-Facility-Based Characterization of Solid Waste in California, 2014

[14]LA Sanitation, 2019

GOOD FOOD VALUE: FAIR

Fair food is produced, manufactured, distributed, sold, and recycled through fair labor practices and humane treatment of animals. **The President of the United Food and Commercial Workers Local 770, John Grant, said, "Historically, we know that the food has been the center of the community. Obviously, it provides the energy... but its production – its distribution – are indicators of not just the quality, but the equity in every community."** At every point in the food supply chain, workers should receive fair compensation regardless of their ethnicity, age, gender, ability, and documentation status and be free from exploitation.



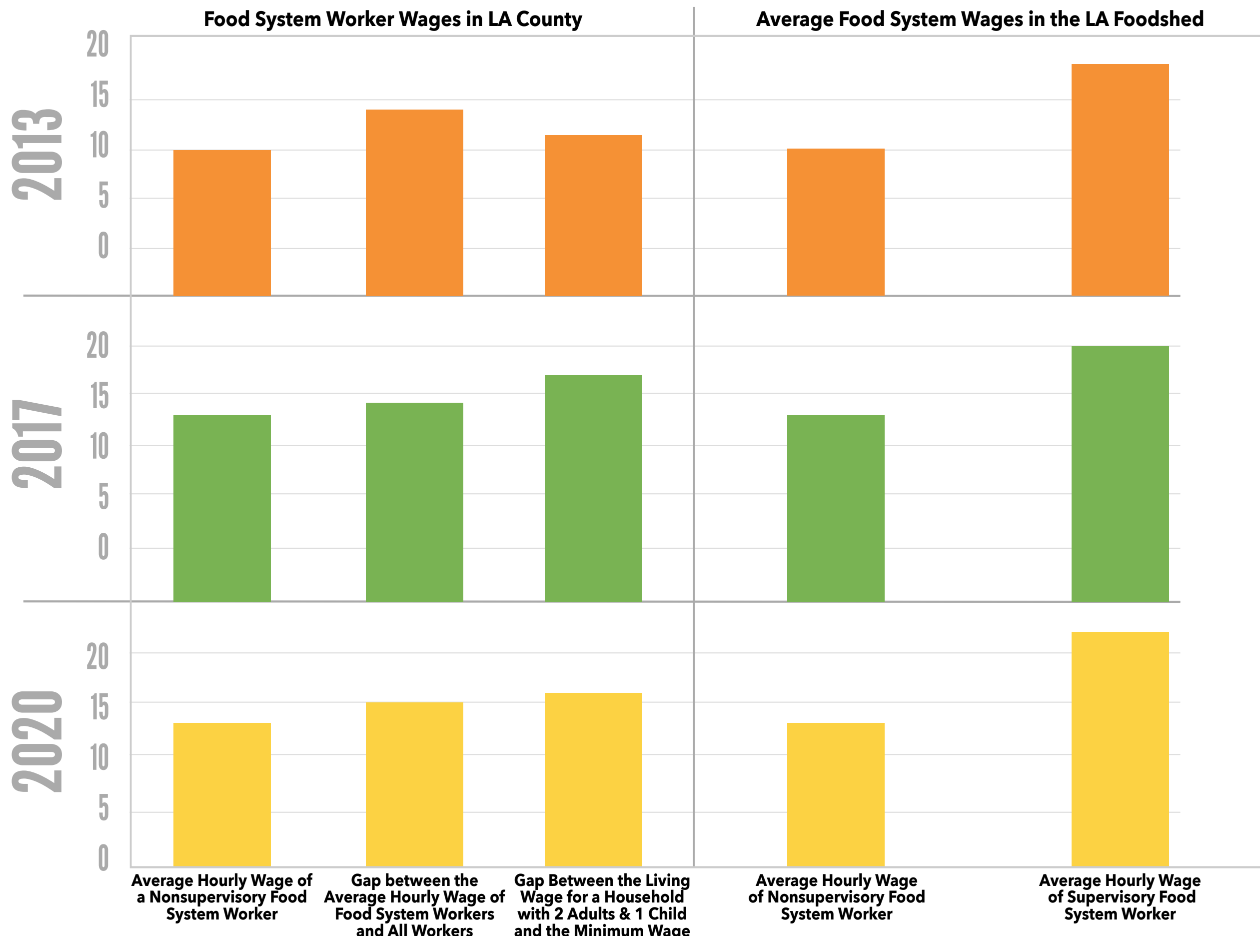
The food system is home to one of the largest industries in the world, and one that notoriously pays their workers below a living wage. While 1 in 10 workers in Los Angeles are food workers, on average, nonsupervisory food system workers are only paid $13.09 an hour. As Los Angeles is one of the most expensive cities to live in across the world, this leaves the average food worker – supervisory or not – with a gap of $16.91 between their average hourly wage and the living wage. We know that these low wages directly relate to the quality of life for these workers and their families. **John Grant agreed and expanded, "In the grocery, meat packing, and the food processing industries, the amount of food insecurity has risen markedly. The number of workers in our industries that are homeless has increased markedly."** We cannot have Good Food if the people who grew it, prepared it, and served it were not treated fairly.

Who are the people who do the work to keep the food system going? Besides farmers and fisherfolk, food workers are all of the farmworkers and fisheries workers, workers in meat, poultry, and food processing, in warehouses and distribution centers, truck drivers, food retail workers, foodservice and restaurant workers, and street vendors. Food workers come from diverse backgrounds – they are American-born and foreign-born and represent all races and ethnicities.

The 21.5 million frontline workers in the U.S. food system make up the largest sector of employment in the country, and the growth of food jobs in the LA region reflects the national growth. Between 2003 and 2016, food worker employment increased by 19 percent while private industries expanded by only 10 percent.

Yet, even as the largest employer in the U.S., the food system also pays the lowest median hourly wage. The annual median wage for food chain workers is $16,000 and the hourly median wage is $10, well below the median wages across all industries of $36,468 and $17.53. The 2017 U.S. liveable wage is $16.07 per hour, before taxes.

To read more from Joann Lo, Founding Executive Director of Food Chain Workers Aliance, visit Appendix C of this report.



We see that while food worker wages have increased, the gap between the minimum wage and living wage in LA County has also continued to increase, at a point that, now in 2020, the gap is actually larger than the average hourly wage of a food system worker.

Case Study: Good Food Purchasing Program

Los Angeles Unified School District was one of the first organizations to adopt the Good Food Purchasing Program (GFPP), which was created at the Los Angeles Food Policy Council. GFPP is equitable from the outset with five value categories to recognize fair food: environmental sustainability, supporting diverse local food operations, animal welfare, nutritious menu planning, and fair conditions and wages for all food chain workers

To learn more about the program, read the full Case Study in Appendix D.

Promoting fair food also means that low-income food entrepreneurs in the informal economy, such as street vendors, are not criminalized with harsh fines or arrests for bringing food to communities and are instead given economic and policy opportunities. The LA Food Policy Council has been working for several years as part of the LA Street Vendor Campaign to decriminalize street vending, and in the beginning of 2020 this law was signed into place at the state level, but we still have work to do to make sure that vendors are equitably informed about their rights, and are educated about the new law and practices. **Rudy Espinoza, LAFPC's Board Chair and the Executive Director of Inclusive Action, tells us, "Despite our wins, the work for equitable policies that support food entrepreneurs continues, even in the realm of street vending."** Fair food respects all living beings that create our food system, and we must continue to work collaboratively toward a truly Good Food system.

FAIR

STRAIGHT ARROWS INDICATE A >10% CHANGE	DIAGONAL ARROWS INDICATE A 1.0-9.9% CHANGE	HORIZONTAL ARROWS INDICATE A >1% CHANGE

Indicator	2013	2017	2020	Trend
OCCUPATION[1]				
Total Food System Jobs in LA County	520,493	586,061	619,200	↑
	13%	14%	10.1%	↘
Total Food System Jobs in LA Foodshed	1,311,481	1,464,450	1,122,740	↓
	13%	15%	11.2%	↘

1Occupational Employment Statistics Survey, 2012, 2015, 2018

More people are working in the food system than ever before. 1 in 10 residents of LA County are working in our food system, making the food system a major component of the local economy, as well as a major source of employment.

Food workers include not only farmers and ranchers and cooks and servers, but it also includes Dietitians, Food Processors and Batchmakers, and more.

The LA Street Vendor Coalition (LASVC) began as a coalition of street vendors, residents, community organizations, law groups, and brick-and-mortar businesses all primed to legally recognize and protect the rights and dignity of sidewalk vendors. I believe that our campaign was made special by the fact that street vendors themselves were the leaders and final decision-makers in all of our work.

Street vendors participated in the majority of the countless meetings we had with elected officials and partners. When policies were proposed and ideas were pitched, street vendors had the final say. Indeed, I believe that one of the main reasons why so many policy initiatives don't work is because the people that are truly impacted are not centered, nor involved, in the actual policy development.

For me, street vending is an important industry because it cuts across many sectors. Street vendors not only activate our streets, they support local businesses, hire local workers, and often serve as the sole source of retail food in under-invested neighborhoods. For many of us in the campaign, street vendors represent an important sector of our economy, that while neglected, remains an important bedrock of local business eco-systems. The successes of the LA Street Vendor Campaign once again illustrate the power of people; working people with real experiences driving policy change.

To read other reflections from Rudy Espinoza of Inclusive Action, visit Appendix C.

Even though wages in the food system and across the county are increasing, they are not increasing nearly fast enough to compete with the increased cost of living in Los Angeles. One tenth of the LA County workforce is employed in our food system. Most are clustered at the bottom rung, earning less than a living wage - as cashiers or clerks, serving food, cleaning tables, as agricultural workers, or in trash disposal or recycling. People of color are disproportionally represented in these low-wage jobs. When they are underpaid, their ability to afford housing is impacted, as is their health and that of their families.

Indicator	2013	2017	2020	Trend
WAGES[1]				
Average hourly wage of nonsupervisory food system worker in LA County	$10.62	$12.59	$13.09	↑
Average hourly wage of nonsupervisory food system worker in LA Foodshed	$10.50	$12.55	$12.94	↑
Average hourly wage of supervisory food system worker in LA County	$18.17	$19.23	$21.66	↑
Average hourly wage of supervisory food system worker in LA Foodshed	$18.46	$19.80	$21.97	↑
Gap between the living wage and minimum wage for a household with 2 adults & 1 child in LA County[2]	$12.07	$16.16	$16.91	↑
Gap between avg hourly wage of all food system workers and all workers in LA Foodshed	$13.26	$12.72	$13.50	↗
Gap between avg hourly wage of all food system workers and all workers in LA County	$14.13	$13.52	$14.45	↗

1 Occupational Employment Statistics Survey, 2012, 2015, 2018

2 MIT Living Wage Calculator, LA County Minimum Wage Report, 2013, 2016, 2019

Case Study: Legalizing Street Vending

After many years of local organizer by LA street vendors and allies, the LA Street Vendor Campaign made history by winning a statewide law that decriminalized street vending, and a local ordinance that sets up a permit program for vendors.

To read more about the journey that came before this, and the journey still to come, find the full Case Study in Appendix D.

The food system industry has one of the highest rates of injury, yet nearly 1 in 3 food system workers do not have healthcare. Many of these workers earn less than a living wage, and people of color are disproportionately represented in this group.

Indicator	2013	2017	2020	Trend
WORKER WELL-BEING				
Reported injuries & illnesses due to agricultural production and pesticide exposure for agricultural workers in LA Foodshed[4]	60	176	34	↓
CA food system workers experiencing food insecurity[5]	18%	26.5%	NOT UPDATED	↗
CA workers experiencing food insecurity[5]	17%	20.8%	NOT UPDATED	↗
California food system workers on CalFresh[5]	23%	19.7%	NOT UPDATED	↓*
California workers on CalFresh[5]	11%	16.1%	NOT UPDATED	↑*
Nonsupervisory food system workers in California with healthcare[5]	54%	67.3%	NOT UPDATED	↑
ANIMAL WELFARE[3]				
Average number of chickens used for meat per farm in California	118,675	50,998	63,669	↓
Average number of hens used for eggs per farm in California	4,138	2,818	2,169	↓
Average number of pigs per farm in California	111	78	69	↓
Average number of cows used for dairy per farm in California	851	941	1,059	↑

[3]NASS Census of Agriculture, 2007, 2012, 2017

[4]California Department of Pesticide Regulation, 2010, 2013, 2016

[5] Current Population Survey, 2011, 2014

***LAFPC believes that everyone who qualifies for CalFresh should enroll, but our long-term goal is that people should be paid enough to not be on CalFresh.**

1 IN 3 FOOD SYSTEM WORKERS DO NOT HAVE HEALTHCARE

VIDEO INTERVIEW
John Grant:

Without food system workers, Los Angeles would simply not be the foodie land that it is today. Unfortunately, what used to be stable, middle-class jobs, have turned into jobs that can leave people struggling to take care of their families.

To hear from John Grant, President of the United Food and Commercial Workers Local 770, head over to our website at goodfoodla.org/foodsystemdashboard.

TO WATCH OUR VIDEOS DISCUSSING IMPORTANT QUESTIONS ABOUT OUR FOOD SYSTEM, AND WORK BEING DONE TO ADDRESS SOME OF THESE TOPICS,

DOWNLOAD OUR EXPERT COMMENTARIES AND CASE STUDIES, AND STAY UP-TO-DATE WITH THE DASHBOARD

HEAD ON OVER TO OUR WEBSITE AT WWW.GOODFOODLA.ORG/FOODSYSTEMDASHBOARD

ABOUT THE LOS ANGELES FOOD POLICY COUNCIL

MISSION

The Los Angeles Food Policy Council (LAFPC) works to ensure food is healthy, affordable, fair and sustainable for all.

VISION

We believe Good Food for All is possible and that all communities deserve access to good food, grown in a way that respects people and the planet. We work to create a local food system free from hunger, rooted in equity and access, supportive of farmers and food workers, and guided by principles of environmental stewardship and regeneration. To accomplish our vision of Good Food for All, we catalyze, coordinate and connect people across the LA region, including government, business and community groups working on food.

WHAT WE DO

The Los Angeles Food Policy Council serves as backbone organization for a network of over 400 organizations and agencies working for healthy, sustainable and fair food. Growing from the collective impact model, which brings people and organizations together strategically to create social change. We are making transformative change in three primary ways:

CULTIVATE

We cultivate a diverse network of change makers from across our food system, from farm to fork and beyond, through cross-sector working groups, network events and other civic engagement activities.

ALIGN

We provide strategic guidance to our stakeholder network through facilitation, research, policy development and training.

MAKE IMPACT

We translate collaboration into policy outcomes, and help incubate, launch and lead food system initiatives.

HISTORY

Originally founded in 2011 as a project of the Office of Mayor Antonio Villaraigosa, LAFPC is now a fiscally sponsored independent nonprofit and the largest Food Policy Council in the country, with a network of over 6,000 individuals. We run two programs and facilitate five policy working groups. Our programs include the Healthy Neighborhood Market Network (HNMN), which works to improve healthy retail access in designated food deserts by providing education and technical assistance to corner store owners, and Food Leaders Lab, which trains food justice leaders in communities that have been most effected by food inequities. We coordinate over 400 organizations from across our region, including government, business, and community groups, to work together on our Good Food for All. We are an 9-member team based in Little Tokyo, Downtown Los Angeles.

APPENDIX A: REPORT METHODOLOGIES

The Los Angeles Food System Snapshot brings together data from research conducted by federal, state, regional, county, and local government agencies, state academic institutions, and national, regional, and local non-profit organizations, many of which are represented in the Los Angeles Food Policy Council network. The report framework and methodology draw from the best practices identified in other regional and national food, public health, and environmental report cards and reports.

SELECTION OF OUTCOMES & INDICATORS

The original indicators for the Food System Dashboard were selected for the first iteration of the Dashboard in 2013. With each update, indicators have been updated to best reflect our mission and changing environments. The 2020 Dashboard now only sources from reputable databases and reports that are regularly updated. This ensures that we are tracking indicators that can be adequately measured over time and evaluated for trends.

The 2017 Good Food for All Agenda established six priority action areas for the LA Food Policy Council, and they continue to guide our work, such as the indicators in the Dashboard.

- Promote a Good Food Economy for All
- Create a Culture Shift for Good Food
- Eliminate Food Waste and Reclaim the Resource
- Eliminate Hunger
- Strengthen Environmental Resiliency and Regeneration
- Deepen the Impact of the Good Food Movement

The Dashboard is organized by our four Good Food values: Healthy, Affordable, Sustainable, and Fair. Within these values, we focus our selection on indicators that can help to tell the story of our food system in an equitable manner. In each update of the Food System Dashboard, we seek to add indicators that tell a more complete story of our food system. For example, this year we added indicators that discuss health outcomes not just by race, but also by where people of the race were born. We also dig in deeper to minority farm ownership to see the percentages of ownership by race and ethnicity. We at the LA Food Policy Council believe that all Angelenos must have equal access to Good Food in order to have a just food system in Los Angeles.

APPENDIX B: DATA VARIABLES

LOS ANGELES FOODSHED AREA

A Foodshed is defined by the Los Angeles Urban Rural Roundtable as an area linked by a common local food source. Just as a watershed describes an area of land bounded by a common water source, a foodshed describes a geographic area bounded by its capacity to produce food for its occupants.

The LA Foodshed includes ten counties in Southern California.

NEIGHBORHOOD DATA

Data in the Food System Dashboard that refers to neighborhoods is divided by zip codes. The organization is as follows:

South LA	East LA	West LA
90001, 90002, 90003, 90007, 90008, 90011, 90016, 90018, 90037, 90043, 90044, 90047, 90059, 90067, & 90003	90022, 90023, & 90063	90024, 90025, 90034, 90035, 90045, 90049, 90056, 90064, 90066, 90067, & 90077

SERVICE PLANNING AREA (SPA) DATA

ANTELOPE VALLEY (SPA 1):

The Antelope Valley is the northernmost region of Los Angeles County and covers communities such as: Acton, Agua Dulce, Gorman, Lake Hughes, Lake Los Angeles, Lancaster, Littlerock, Palmdale, Quartz Hill, and others.

SAN FERNANDO VALLEY (SPA 2):

The San Fernando region includes the northwest portion of LA County and covers communities such as: Burbank, Calabasas, Canoga Park, Canyon Country, Encino, Glendale, La Cañada-Flintridge, San Fernando, Sherman Oaks, Sun Valley, Van Nuys, Woodland Hills, and others.

SAN GABRIEL VALLEY (SPA 3):

The San Gabriel Valley includes the central east portion of LA County and covers communities such as: Alhambra, Altadena, Arcadia, Azusa, Baldwin Park, Claremont, Covina, Diamond Bar, Duarte, El Monte, Glendora, Irwindale, Monrovia, Monterey Park, Pasadena, Pomona, San Dimas, San Gabriel, San Marino, Temple City, Walnut, West Covina, and others.

METRO (SPA 4):

The Metropolitan region of LA County primarily includes the central city portion of Los Angeles and covers communities such as: Boyle Heights, Central City, Downtown LA, Echo Park, El Sereno, Hollywood, Mid-City Wilshire, Monterey Hills, Mount Washington, Silverlake, West Hollywood, and Westlake.

WEST LA (SPA 5):

West LA is the most affluent region in LA County and covers communities such as: Beverly Hills, Brentwood, Culver City, Malibu, Pacific Palisades, Playa del Rey, Santa Monica, and Venice.

SOUTH LA (SPA 6):

South LA covers communities such as: Athens, Compton, Crenshaw, Florence, Hyde Park, Lynwood, Paramount, and Watts.

EAST LA (SPA 7):

East LA includes the southeast portion of LA County and covers communities such as: Artesia, Bell, Bellflower, Bell Gardens, Cerritos, City of Commerce, City Terrace, Cudahy, Downey, East Los Angeles, Hawaiian Gardens, Huntington Park, La Habra Heights, Lakewood, La Mirada, Los Nietos, Maywood, Montebello, Norwalk, Pico Rivera, Santa Fe Springs, Signal Hill, South Gate, Vernon, Walnut Park, Whittier, and others.

SOUTH BAY (SPA 8):

The South Bay is the southernmost border of LA County and covers communities such as: Athens, Avalon, Carson, Catalina Island, El Segundo, Gardena, Harbor City, Hawthorne, Inglewood, Lawndale, Lennox, Long Beach*, Hermosa Beach, Manhattan Beach, Palos Verdes Estates, Rancho Dominguez, Rancho Palos Verdes, Redondo Beach, Rolling Hills, Rolling Hills Estates, San Pedro, Wilmington, and others.

RETAIL OUTLET DATA

Grocery stores were defined as a NAICS code of 445110. Operations with less than 5 employees were excluded from this count. Liquor stores were defined as a NAICS code of 445310. Convenience stores were defined as a NAICS code of 445120.

FOOD SYSTEM WORKER DATA

Data that refers to food system workers refers to the following occupations, as defined by the Occupational Employment Survey:

Nonsupervisory Workers

- Cooks, Fast Food
- Cooks, Institution and Cafeteria
- Cooks, Private Household
- Cooks, Restaurant
- Cooks, Short Order
- Cooks, All Other
- Food Preparation Workers
- Bartenders
- Combined Food Preparation and Serving Workers, Including Fast Food
- Counter Attendants, Cafeteria, Food Concession, and Coffee Shop
- Waiters and Waitresses
- Food Servers, Nonrestaurant
- Dining Room and Cafeteria Attendants and Bartender Helpers
- Dishwashers
- Hosts and Hostesses, Restaurant, Lounge, and Coffee Shop
- Food Preparation and Serving Related Workers, All Other
- Graders and Sorters, Agricultural Products
- Agricultural Equipment Operators
- Farmworkers and Laborers, Crop, Nursery, and Greenhouse
- Farmworkers, Farm, Ranch, and Aquacultural Animals
- Agricultural Workers, All Other
- Bakers
- Butchers and Meat Cutters
- Meat, Poultry, and Fish Cutters and Trimmers
- Slaughterers and Meat Packers
- Food and Tobacco Roasting, Baking, and Drying Machine Operators and Tenders
- Food Batchmakers
- Food Cooking Machine Operators and Tenders
- Food Processing Workers, All Other
- Dietetic Technicians

Supervisory Workers

- Farmers, Ranchers, and Other Agricultural Managers
- Food Service Managers
- Food Scientists and Technologists
- Agricultural and Food Science Technicians
- Chefs and Head Cooks
- First-Line Supervisors of Food Preparation and Serving Workers
- First-Line Supervisors of Farming, Fishing, and Forestry Workers
- Agricultural Inspectors
- Dietitians and Nutritionists

APPENDIX C: EXPERT COMMENTARIES

HEALTHY: DANIEL TELLALIAN

COMMENTARY:
A Note to Impact Investors and Public Health Advocates – Turning Good Food Investment into Good Health Outcomes

Daniel Tellalian
Founder & CEO of Angel City Advisors, Southern California Executive of California FreshWorks Fund

What do we know about LA's Good Food Supply? The LAFPC's Food System Dashboard is reporting positive indicators around overall food availability, reduction in disparities of food access, and growing healthy food options in both retail models and store inventory. These are all good signs, and in some part due to the concentrated efforts of many champions investing in healthy food retail infrastructure within the region.

However, a number of anticipated social consequences, like better eating habits and reduced diet-related health problems, remain static in the dashboard indicators. What are we to make of the mixed data, and how are we to move the needle? Let's review what we know.

What do we know about investment in Healthy Food Infrastructure?

First and foremost, we know the need for more healthy food infrastructure persists, as healthy food access remains a chronic problem across large swaths of Los Angeles that are home to hundreds of thousands of residents. Low-income and communities of color are typically most impacted. And we know that lack of access correlates to poor health indicators.

Second, we know that a multitude of food enterprises can bring additional healthy food to low access areas and alleviate structural disparities. The dominant commercial enterprise for bringing large volumes of healthy food into communities is the supermarket, and good policy should be developed to attract responsible grocers into underserved neighborhoods. But in areas that do not easily attract quality supermarkets, a variety of alternative healthy food enterprises can exist to fill in the gaps – mobile markets and grocery delivery, community-supported agriculture, farm stands and farmers markets, food hubs, multi-channel prepared food distributors, gleaners, and commercial kitchen incubators – to build a healthier and more localized food system.

Third, investment needs to be made in these healthy food enterprises to help them grow and expand in low access areas. Policy reform can help level the playing field, but financial resources are required to expand healthy food infrastructure and spur innovation. Useful

" THE THESIS IS CREDIBLE, THAT GOOD FOOD MAKES HEALTHY COMMUNITIES, BUT STAKEHOLDERS MUST CONTINUE TO INVEST AND STUDY IN ORDER TO VALIDATE OUR SOCIAL IMPACT.

- DANIEL TELLALIAN

capital must meet enterprises where they are, and the capital needs of healthy food enterprises vary according to their size, stage, and model. Larger Los Angeles retailers and distributors, for example, may be more suited to New Markets Tax Credit financing for expansion into distressed markets. Middle-market and smaller retailers and distributors may be better suited to responsible business lending from community, industry, and CDFI lenders who take interest in mission. Alternative, micro, and disruptive enterprises may require small-dollar loans, angel investors, equity-like grants, and subsidized technical assistance to flourish.

So given some progress on the retail infrastructure front, why does the dashboard show such mixed results? I would posit two reasons.

One, the causal chain from food investment to public health outcomes is complicated and long. While we can state "but for" access to healthy food populations cannot eat healthier, that is far from a predictive assertion that healthy food infrastructure drives good eating behaviors and better health. The thesis is a credible, that good food makes healthy communities, but stakeholders must continue to invest and study in order to validate our social impact.

Two, investment in healthy food infrastructure is a supply-side intervention. Demand-side interventions, such as nutrition education and price incentives, are equally important. Such interventions, intended to stimulate greater demand for healthier foods among consumers, have typically been supported by public health departments, health systems, and health-focused philanthropy at the community level. Demand-side interventions complement supply-side interventions such as with the creation of new supermarkets, farmers markets, alternative retailers, or healthier options at existing stores. Food investors must be cognizant of successful models and look to integrate their investments into existing demand drivers. Public health advocates should drive resources and programming to needy communities that are attracting more healthy food infrastructure. By marrying supply and demand, a superior social outcome can be expected.

How do we turn good food investment into good health outcomes? Continue to invest, patiently and responsibly with an eye to the entrepreneur, and connect our food investments to the policy and consumer demand drivers that already exist in Los Angeles.

HEALTHY: GWENDOLYN FLYNN

COMMENTARY:
Building Demand for Good Food

Gwendolyn Flynn
LAFPC Leadership Board Member & Former Policy Director of Community Health Councils

Food deserts is an over-used term that typically describes communities lacking access to healthy, quality, and affordable food. Still, resource deficient neighborhoods and communities of color, like South Los Angeles are considered food deserts, as they continue to have fewer supermarkets, farmers markets or other fresh food outlets serving local residents than more affluent areas. This limited access is connected to poor health behaviors and health outcomes for residents living in food desert communities.

In the 1960s, growing economic development in the suburbs of Los Angeles contributed to "supermarket flight". This phenomenon was caused by the outflow of grocers from urban areas as they followed white middle class shoppers into suburban communities. The absence of these food businesses paralleled other public and private divestment in neighborhoods like South Los Angeles, contributing to lost tax revenues, jobs and access to amenities. The impact of these conditions persist until today despite recent modest public policy gains to transform communities, and correlate with disparities in health behaviors and health outcomes in the area.

The historically complex food access problems affecting communities like South Los Angeles necessitate equally complex, long-term solutions. We must recognize that neighborhood change, behavioral shifts, leading to improved health takes time. Questions about the demand for healthy food options in resource poor communities are often predicated on false assumptions about food choice. One may assume that these rates of high unhealthy food consumption derive solely from the choices of community residents-- not recognizing that in most circumstances, their choices are already predetermined by lack of access to healthy alternatives, racially targeted marketing of unhealthy food and a disconnection from their ancestral foodways.

ACCESS:

Food markets in under resourced communities are not only limited in service ability, but also often sell lower quality foods at higher prices. Efforts to improve the quality of healthy food options in impacted communities throughout Los Angeles are growing in prevalence, but few data exists to comprehensively track progress in this area. Strategies like the Healthy Neighborhood Market conversions expand and enhance fresh food inventories in small corner stores and liquor stores. These strategies help to improve the quality of food sold in communities, but to truly sustain and scale up these efforts, they must be paired with targeted marketing

strategies to rebrand stores as transformed community assets.

TARGETED MARKETING & DEMAND FOR GOOD FOOD:

Large multinational food corporations selling unhealthy, heavily processed foods are notorious for targeting resource poor communities of color in their marketing and locations. Although more education and resources are emerging to explain how healthy food can be affordable, changes in food consumption patterns have yet to be captured at a granular level in the data.

Behavior change takes time and individual-level interventions. The allure of old habits, compounded by perpetuation of systemic barriers can still impede an individual from eating healthier even if they intend to change their diet. Strategies such as building self-efficacy, promoting strategic urban planning, and culturally tailored education have all shown success in helping to bridge the intention-behavior gap. We must continue to uplift comprehensive solutions that not only transform systems that impede healthy nutrition behaviors, but also provide solutions tailored to the individual needs of impacted populations.

ANCESTRAL FOODWAYS:

No matter what our background, we can all point to a time in our ancestral history when we had a close connection to land-- growing and consuming fresh food. When we weren't growing our own food, and before corner stores and supermarkets, we patronized open markets or bazaars selling fresh edibles. Over time, we have lost our connection to fresh food through the increased industrialization of our food system. We must reclaim our ancestral memory and reconnect ourselves to freshly grown, wholesome, healing foods.

Ultimately, increasing access to grocery stores and other healthy food outlets in communities like South Los Angeles is about more than healthy food. Improving the distribution of healthy food resources is about righting past wrongs of discrimination, divestment and neglect. Better nutrition resources must be based on the belief that everyone deserves to have healthy, affordable and quality food regardless of where they live. It is effective in improving health outcomes, it contributes towards economic parity and a morally just society.

> " WE MUST RECOGNIZE THAT NEIGHBORHOOD CHANGE, BEHAVIORAL SHIFTS, LEADING TO IMPROVED HEALTH TAKES TIME."
>
> - GWENDOLYN FLYNN

HEALTHY: D'ARTAGNAN SCORZA

COMMENTARY:
Addressing Health Disparities Through Health-Focused Community Development

D'Artagnan Scorza, Ph.D.

Founder, Executive Director at the Social Justice Learning Institute

"Los Angeles is a microcosm of the United States. If L.A. falls, the country falls."
– Ice T, rapper, songwriter, actor, author, record executive, record producer; native of South L.A.

Los Angeles is a city celebrated for its diversity. There are a breathtaking number of nationalities, cultures, identities, and languages represented here. As the city sprawls, a churn of architectural styles, history, and traffic-choked roads, so does access to public health resources. The health disparities that communities face are systemic; they are the result of zoning decisions, healthcare accessibility, economic conditions, policing practices, and more.

Underserved communities can be their own best advocates. They know the impact of these health disparities best, and the resources within the community that can be utilized to address them. I grew up in Inglewood, a vibrant neighborhood in South L.A. that has predominantly African-American residents. One of the public health challenges we face as a community is obesity and related diseases. Starting with the youth of the neighborhood in mind, I created the Black Male Youth Community at my alma mater, Morningside High School. What began as a program supporting 30 African-American youth evolved into the Social Justice Learning Institute (SJLI), an organization with the broader goal of addressing health and education equity concerns through programming designed and run by members of the community.

Taking stock of the resources and needs that we have within our borders is a necessary step for SJLI to create programs of its own and to collaborate with the organizations that help sustain its work. By working with the neighborhood's residents, data on issues is more accurate, desired outcomes focused on the specific needs of the community, and resources are efficiently utilized. One mistake that frequently arises in conversations about health equity in South L.A. is the labeling of neighborhoods as "food deserts". The term food desert describes a geographic territory where residents do not have physical access to food retailers. More correctly, I believe the communities that SJLI serves would be called food mirages, meaning that while there are enough physically proximate food retailers, healthier foods remain out of reach due to issues of affordability.

SJLI is staffed by members of the South L.A. community. We organize programming like our 100 Seeds of Change program, Healthy Lifestyle Classes, Food For Thought Produce Pickups, Physical Activity Classes, and emPOWER clean energy engagement. These programs empower participants with training, knowledge, and accessible resources, cultivating leadership within the community to continue driving change from the inside out. Addressing physical health is a process that builds on itself, producing healthier bodies, economic opportunities, and education. This programming is supported by collaboration with local faith communities, government agencies, healthcare providers and local businesses. It will take many hands, guided by the community leaders themselves, to continue building on sustainable and equitable health for all.

AFFORDABLE: FRANK TAMBORELLO

COMMENTARY:

Addressing Food Insecurity in Los Angeles

Frank Tamborello
Executive Director of Hunger Action Los Angeles (HALA)

Defining food security can be difficult, with no strictly agreed upon criteria. One of about 200 definitions used is: the state of having reliable access to a sufficient quantity of affordable, nutritious food. In today's food justice community, there are several "pickpockets" or economic factors that result in people having to prioritize spending money on something other than food. The major pickpockets in Los Angeles County are:

- Low wages and similar labor issues such as lack of paid sick days or less than full-time employment;
- Cost of housing for low income families, especially in LA;
- Homelessness with accompanying inability to store or cook food;
- Health insurance gap, also known as the "food vs. medicine" choice: out of pocket payments or insufficient insurance cause many persons, especially seniors, to make dire choices;
- Indebtedness to credit cards and payday lenders (itself necessitated by low wages or high rent); and
- Costs of fuel, car repairs, or other expenses necessary to get to work.

THE MAJOR ISSUES, VULNERABLE POPULATIONS, WHAT'S BEING DONE, AND WHAT MORE CAN BE DONE

There are constant threats to CalFresh, also known as food stamps or SNAP nationally, and there is also insufficient enrollment in the program. To maximize CalFresh, advocates should support state legislation to improve the program, including proposals to add flexibility to benefits for immigrants, maintain access for single adults, combat time limiting or block granting, adopt proposals to simplify application and reporting for seniors and people with disabilities, and oppose the threat to charge retailers for participating in the program.

HUNGER AMONG IMMIGRANT POPULATIONS:

The "Social Determinants of Health" study showed higher rates of food insecurity among undocumented individuals – none of whom can receive CalFresh. The anti-immigrant tenor prevalent in our current political climate might discourage people from applying for benefits. Although "Public Charge" applies to relatively few people who would be able to receive CalFresh anyway, the "chilling effect" of Public Charge expansion proposals by the Trump administration may lead to declining enrollment even among eligible immigrants. To counteract this, advocates should support the efforts by legal services and immigrant coalitions in Los Angeles, together with the County of LA, to encourage qualified immigrants to apply for needed benefits; legalize street vending and other avenues for revenue among undocumented persons; and protect immigrant workers from exploitation and wage theft.

SENIORS, PEOPLE WITH DISABILITIES, AND SSI RECIPIENTS:

Supplemental Security Income (SSI) recipients, all either seniors, blind, or disabled, are under

90% of the poverty level and there are 400,000 of them in LA County. SSI recipients finally became eligible for CalFresh in June 2019, and while there have been impressive enrollment figures reported, advocates need to maintain intense outreach to help thousands more receive essential food benefits. For perspective, LA County has an estimated 400,000 SSI recipients, and over 100,000 were reported to have applied for and begun receiving benefits by October.

LOW INCOME FAMILIES:

We should also protect CalWORKs (the cash assistance for low income families) and WIC from cuts, as well as school meals. We should ensure that domestic violence victims are protected and meet all eligible exemptions from CalWORKs rules, and support all efforts to reduce domestic violence. For school meals, advocates should continue to work with the schools in LA Unified and other districts in the country to improve the quality of meals, use locally sourced ingredients, and provide nutrition education to children, especially incorporating school gardens to increase enthusiasm for fruits and vegetables. Legislation to simplify school meal applications should be supported as well.

COLLEGE STUDENTS:

A study by the Cal State University system estimated that 20% of students had difficulty getting enough food. A flurry of legislation at the state level in recent years has clarified which programs qualify as work-study, necessary to enable full-time students to be eligible for CalFresh, and has required campuses to have places where students can use CalFresh, as well as requiring the student aid office to help students get together documentation needed to qualify them for CalFresh. The anti-hunger community should be aware of, and publicize, these new regulations.

HOMELESS INDIVIDUALS:

The Supreme Court in late 2019 upheld rulings that make it unconstitutional for cities to criminalize homelessness. While the City and County of Los Angeles have spent millions of dollars and made laudable efforts, tens of thousands remain homeless in our area. There is a danger from the state law passed in 2018 that requires people feeding hungry people in public to register with their local County health department, with that law already being cited by city officials in Lancaster in their move to ban feeding of the homeless in local parks. The negative side effects of this law, which is intimidating to volunteer-operated informal groups particularly, need to be counteracted and advocates need to be vigilant about abuse of this law, while working with the state to modify it.

FARMERS MARKETS:

Farmers markets in recent years have become excellent venues to facilitate healthy eating for low income persons, particularly through their ability to accept CalFresh benefits and incentives such as the Market Match program. However, the WIC program's change from paper coupons to EBT will cause many farmers markets to cease accepting WIC Fruit and Vegetable benefits, and the USDA Food and Nutrition Service also recently threatened to revoke the ability to accept EBT from markets that had not processed transactions within a given period. Advocates should fight these kinds of stumbling blocks that are harming the great potential of farmers markets to be vehicles for food security.

Food insecurity connects to housing insecurity, job insecurity, land insecurity, healthcare security, and a host of other issues impacting poor families. The solutions for addressing food insecurity in Los Angeles must be comprehensive and multi-scalar in scope to truly bring about the transformative impacts we hope to achieve. We must act together, in solidarity with other anti-poverty and social justice initiatives, to make Good Food affordable and accessible for all.

AFFORDABLE: DR. TONY KUO

COMMENTARY:
Food Insecurity is More Than About Hunger. It's a Proxy of Societal Conditions that Disrupt Health

Tony Kuo, M.D., M.S.H.S.
Director, Division of Chronic Disease and Injury Prevention, Los Angeles County Department of Public Health, Los Angeles County Health Agency

The link between low socioeconomic status and food insecurity is intuitive. The experiences of loved ones, friends, and people we meet throughout all walks of life point to "root" societal causes that can lead to this condition. Yet, in many of our policy and systems interventions to reduce food insecurity it is the dialogue about 'hunger' that prevails and not necessarily the community or socio-ecological viewpoints that can provide greater insights into this growing, persistent public health problem. Charity driven activities, for example, often focus on food drives, feeding the hungry, or volunteering at local food banks. Intervening on the broader food system or eliminating income disparities in underserved communities are generally less talked about – albeit, they are also much more difficult to achieve.

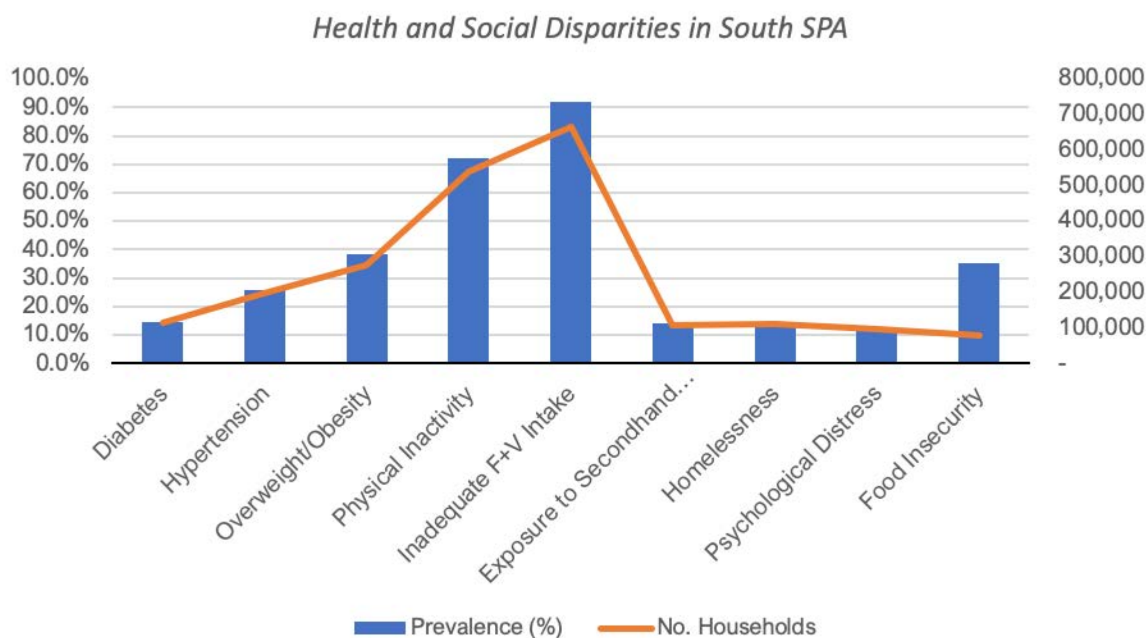
Consider these alarming statistics. According to the Los Angeles County Health Survey, 26.8% of Los Angeles County households with incomes <300% of the Federal Poverty Level are food insecure (the estimated total in 2018 was 516,000 households). This prevalence represents a 23% increase from 2002. When this statistic is broken down by race/ethnicity and socioeconomic factors, communities of color (Latino, 30.2%; African American, 33.3%; American Indian/Alaska Native, 43.2%), those with lower educational attainment (<high school education, 33.9%), and underserved neighborhoods (e.g., Service Planning Area [SPA] 6, which includes South Los Angeles, 35.1%) were all among groups with higher prevalence of food insecurity than the general population. SPA 6, in particular, has been disproportionately affected by high rates of chronic disease and health risk behaviors, including diabetes, hypertension, obesity, physical inactivity, inadequate fruit and vegetable (F+V) intake, and exposure to secondhand tobacco smoke. This region is also characterized by high prevalence of homelessness and psychological distress **(see Chart 1)**.

The confluence of these socioeconomic as well as emotional health factors point to a mix of societal conditions that the measurement of food insecurity actually reflects. They suggest that solutions to end hunger may require a more integrated approach to implement policy, systems, and individual-level interventions as one combined strategy. We know that from practice even when opportunities to receive assistance from such safety net programs as the Supplemental Nutrition Assistance Program (known in California as *CalFresh*) or the Special Supplemental Nutrition Program for Women,

Infants and Children (WIC), a large proportion of households who are eligible for these programs do not enroll in them to receive the benefits. This is in part due to a myriad of reasons, such as misconceptions about eligibility requirements, transportation and language barriers, and complicated federal proposed rules (e.g., public charge) that often instill fear and cause psychological distress. In Los Angeles County, only 29.7% and 40.0% of eligible households with low or very low food security status are enrolled in CalFresh (2018 data).

While more outreach and education may help increase enrollment in CalFresh or WIC, other more place-based efforts may be needed to help reduce the stigma of these safety net programs or to improve the food environments in a community. Making healthy food more affordable and the resulting food environment more sustainable can go a very long way to addressing the root causes of food insecurity. For example, emerging programs that focus on improving working conditions or the local economy such as the Good Food Purchasing Program or similar enacted food policies at large agencies (e.g., City of Los Angeles, County of Los Angeles, school districts) can bring positive changes to the food and social environments, helping to ease the societal conditions that often accentuate food insecurity risk. Even efforts by non-food and non-health sectors to eliminate homelessness presents an unconventional but unique opportunity to work on hunger, as these social conditions are not mutually exclusive. These efforts are critical because lack of affordable housing, inability to pay living wages, and poor mental health all cluster and are all root causes of food insecurity. Recognizing these interconnectivities are among the important first steps towards combating this destructive health and social condition.

CHART 1



In short, food insecurity should be viewed as a proxy for a number of societal conditions that can disrupt health. Gleaning lessons learned from other non-food and non-health sector partners, including those from regional planning, transportation, and small businesses, may offer an educated pathway towards finding a pragmatic solution to this public health problem. Both public health and the food system could do well in following such an integrated roadmap.

* This variable (number or % of adults) was derived from the 2018 dataset of the Los Angeles County Health Survey.

** The psychological distress variable was based on a dichotomous measure of the condition "in the past year" using the Kessler 6 series, as assessed by the California Health Interview Survey, the other major population health survey in Los Angeles County.

*** This variable (number or % of households) was derived from the 2018 dataset of the Los Angeles County Health Survey.

DATA SOURCES

California Health Interview Survey:
AskCHIS

Good Food Purchasing Program:
https://goodfoodpurchasing.org/

Los Angeles County Health Survey:
http://publichealth.lacounty.gov/ha/hasurveyintro.htm

ACKNOWLEDGEMENTS

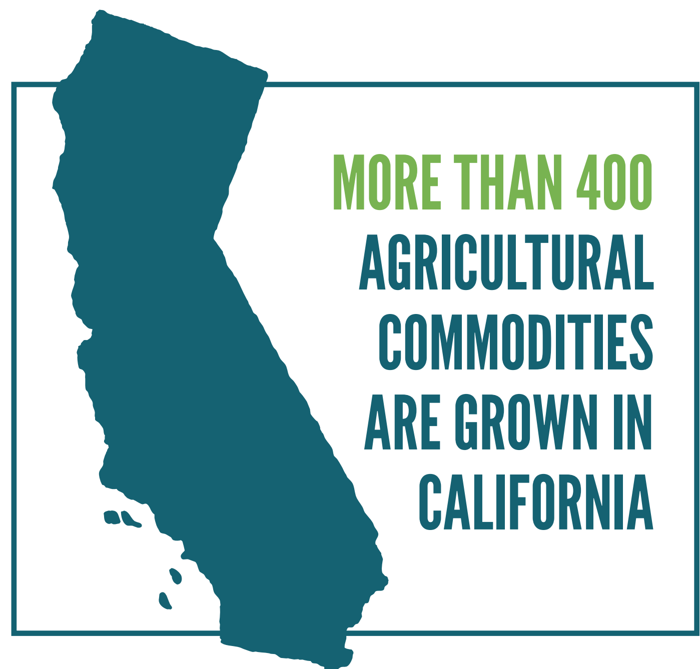
The author would like to thank Dipa Shah-Patel, MPH, RD, Director of the Nutrition and Physical Activity Program in the Division of Chronic Disease and Injury Prevention at the Los Angeles County Health Agency and Rashmi Shetgiri, MD, MSHS, MSCS, Director of the Office of Health Assessment and Epidemiology in the Los Angeles County Department of Public Health, for their technical support and contributions to this Expert Commentary.

SUSTAINABLE: JIN JU WILDER

COMMENTARY:
Back to Our Roots – Strengthening Connections between Sustainability & Equity in Los Angeles

Jin Ju Wilder
Director of Marketing & Business Development at Vesta Foodservice and Board Chair of the Produce Marketing Assosciation

"Agricultural sustainability doesn't depend on agritechnology. To believe it does is to put the emphasis on the wrong bit of 'agriculture.' What sustainability depends on isn't agri- so much as culture."
– Raj Patel, academic, journalist, activist and author of The Value of Nothing: How to Reshape Market Society and Redefine Democracy



It may seem counterintuitive to say that Los Angeles needs to focus on improving its local, sustainable food system since the city sits so near California's many conventional growing areas. In 2018, according to the California Department of Food & Agriculture, more than 400 commodities were grown in California and we provided over a third of the vegetables and two-thirds of the fruits and nuts in the U.S., accounting for over 13 percent of the nation's total agricultural value. However, a local, sustainable food system does much more than just provide California grown and produced foods to Angelenos. "A local food system rooted in equity and access", as stated in LAFPC's vision provides for a stronger local economy and opportunity for jobs and business ownership, especially for lower-income residents and people of color.

An abundance of healthy and nutritious foods is indeed produced in California, but much of it is grown on contract for large retail and foodservice companies operating nationally, even globally. These foods are not produced for and often don't reach Los Angeles residents and are, therefore, not considered to be part of our local food system. Also, recognize that "locally grown" is not inherently sustainable, despite shorter transportation routes having a lower environmental impact. A local, sustainable

food system is when food is produced within a "regional" geographic area for the residents of that area in a way that is socially and environmentally responsible.

While it is the smaller, local farms that tend to engage in farming practices that don't harm the environment, it's important to understand what those farming practices are and to identify whether they are being implemented. As a champion of the Good Food Purchasing Policy (GFPP), LAFPC is helping buying entities in Los Angeles include a framework in their Requests for Proposals (RFPs) and purchasing programs for evaluating suppliers on the metrics that would support a strong local, sustainable food system. The metrics ensure that food intended for Los Angeles residents is being produced, grown, processed, and distributed locally, in a socially and environmentally responsible manner, and is creating jobs in our community. The metrics also establish that purchasing decisions should support fair treatment and wages for farm workers and respect for farm animals. By promoting this policy, LAFPC is supporting local, sustainable farms and strengthening the Los Angeles Food System.

We cannot continue to simply view food production in terms of maximized productivity. We also have to consider how it affects our health, local economy, social equity in our communities, and the sustainability of our environment. It is imperative that we continue to work toward increased access to healthier foods for LA residents, fair working conditions & wages for food workers, and the ability for farmers to determine what they grow, how to grow it, and to own their seeds. Together, we can establish a platform for diverse stakeholders to affect policy change that will ensure a viable food system reaping long term benefits for Los Angeles.

SUSTAINABLE: RICK NAHMIAS

COMMENTARY:
Food Recovery & Waste Prevention – Los Angeles' Most Untapped Resource

Rick Nahmias
Executive Director of Food Forward

Food Recovery is an essential, interdependent two-sided coin. It clearly helps with the supply of food to food insecure individuals in our region – which have been recently assessed at between and 1.4 to 1.6 million individuals of all ages across LA County alone – while also reducing the massive amounts of food waste going into our local landfills and thus reducing methane and others noxious gases being released into the environment (LA Department of Public Health).

Though sustainability, intra-network communication and long-term viability remain some of the key issues the growing crop of food recovery organizations face, Los Angeles is home to one of the most robust, innovative and collaborative food recovery communities in the country. Despite this strength, trends identified in the Food System Dashboard show that the accumulation of food waste is outgrowing food waste recycling and recovery efforts at the state level. We must continue to strengthen our emerging food recovery infrastructure to maximize impact locally in Los Angeles and cultivate a replicable model that can be extended beyond our regional boundaries.

With our foodshed being home to major national food producers, small and big agriculture, and Los Angeles's thriving port, transportation infrastructure and distribution hubs, we are at the perfect nexus to build and grow the most robust food recovery organizations and network in the nation.

To achieve this vision, we must:

1. Begin to promote/educate the sector and public that curtailing food waste and fighting hunger are two sides of the same coin and should be interdependent with one another.
2. Establish a formal Food Recovery Coalition in Los Angeles so that we can: eradicate redundancies, share best practices, stand on each other's shoulders, collectively bargain with haulers and other appropriate bodies, and align logistics rather than continue to work in a siloed manner.
3. Build on the City of Los Angeles's new waste hauler franchise system to establish mechanisms that interface DIRECTLY with franchise haulers and the City of Los Angeles' Sanitation Department for quarterly round tables where ideas, and grievances, are aired and worked through to strengthen recovery/hauler relationships.
4. Develop a hunger relief online intranet so vital information on pantries, shelters and other hunger relief organizations can be shared easily and data updated (See New York City's model at foodbankNY.org).
5. Cultivate closer and more consistent connections with farmers in our local foodshed to encourage continual communication regarding food surplus resulting from overproduction and/or bumper crops. This gives food recovery organizations more opportunity to plan for gleaning, redistributing and processing surplus food from local farms.

FAIR: JOANN LO

COMMENTARY:
Cultivating a Fair Food Economy in Los Angeles

Joann Lo
Former Co-Director of Food Chain Workers Alliance & Former LAFPC Leadership Board Chair

Who are the people who do the work to keep the food system going? Besides farmers and fisherfolk, food workers are all of the farmworkers and fisheries workers, workers in meat, poultry, and food processing, in warehouses and distribution centers, truck drivers, food retail workers, foodservice and restaurant workers, and street vendors. Food workers come from diverse backgrounds – they are American-born and foreign-born and represent all races and ethnicities.

The 21.5 million frontline workers in the U.S. food system make up the largest sector of employment in the country, and the growth of food jobs in the LA region reflects the national growth. Between 2003 and 2016, food worker employment increased by 19 percent while private industries expanded by only 10 percent.

Yet, even as the largest employer in the U.S., the food system also pays the lowest median hourly wage. The annual median wage for food chain workers is $16,000 and the hourly median wage is $10, well below the median wages across all industries of $36,468 and $17.53. The 2017 U.S. livable wage is $16.07 per hour, before taxes.

Significant racial and gender wage gaps also exist. For every dollar earned by white men working in the food chain, Latino men earn 76 cents, Black men 60 cents, Asian men 81 cents, and Native men 44 cents. White women earn less than half of their white male counterparts, at 47 cents to every dollar. Women of color face both a racial and a gender penalty: Black women earn 42 cents, Latina women 45 cents, Asian women 58 cents, and Native women 36 cents for every dollar earned by white men.
All of this results in food chain workers needing to rely on public assistance and suffering from higher rates of food insecurity than other workers. The gap between the percentage of food workers living in poverty and workers in other industries has been growing. Thirteen percent of all food workers, nearly 2.8 million workers, relied on Supplemental Nutrition Assistance Program benefits (food stamps) to feed their household in 2016. This was 2.2 times the rate of all other industries, a much higher rate than in 2010 when food workers had to use food stamps at 1.8 times the rate of all other industries.

Compared to the national trends, it's heartening to see that family-supporting and the disparity in wages between non-supervisory and supervisory workers have moderately improved in the LA region. Wages have gone up because increases in the minimum wage at the state level and in the City and the County of Los Angeles and for some workers in Long Beach. These

minimum wage increases were won due to strong grassroots organizing by food and other workers and policy advocacy by supporters and elected leaders.

Workers also suffer high rates of injuries and illness, and as has occurred in the LA region, the national rates of workplace injuries and illnesses have gotten worse. Nationally, this is despite the fact that since 2010 other private industries have seen overall improvement.

The minimum wage in all cities in the LA Region and in the state of California must go up to at least $15 per hour with a goal of increasing to a living wage for all. The right to organize should be guaranteed for workers throughout the food system, including protection from retaliation. Collective bargaining leads to higher wages and benefits and a stronger voice on the job around issues such as health and safety. Policymakers should actively support on-the-ground organizing efforts as well as legislation to strengthen protections for workers' right to freedom of association and collective bargaining.

More public institutions should adopt the Good Food Purchasing Program (GFPP), which moves these entities to buy more Good Food, which is defined as local, sustainable, fair, humane, and healthy. The GFPP moves our public dollars to support farms and food businesses that meet these values and encouraging those who don't yet meet the GFPP standards to move in that direction, creating more good jobs among other benefits.

FAIR: RUDY ESPINOZA

COMMENTARY:
The Making of a Movement: What I Learned About Policymaking from Street Vendors

Rudy Espinoza
Executive Director at Inclusive Action for the City

My hope is that when Angelenos learn about the legalization of street vending in Los Angeles, they recognize the years of organizing work and persistent advocacy that took place before the City formally acknowledged the role that street vendors play in our community.

The LA Street Vendor Campaign (LASVC) is just the latest iteration of several attempts to legalize street vending in the City of Los Angeles, the last being in the 1990's. When our coalition was formed just over 10 years ago, we recognized that in order to support food entrepreneurs on our public right-of-way, we had to do more than just patronize their businesses and promote them on social media. We had to address the root issues that were harming their livelihood: one being that Los Angeles was criminalizing street vending; street vendors were being fined, arrested, and even put in deportation proceedings because they were trying to take care of their families by vending.

Angelenos know that they can hardly walk a block without encountering a frutero or a hot dog vendor. And yet, many do not know that these vendors operate in limbo, constantly worried about having their equipment confiscated for lack of a permit. We believe that this is unjust. The City of Los Angeles is home to thousands of street vendors that sell food, clothing, and other products, adding vibrancy, culture, and nutrition to every corner. They are woven into the fabric of our city's DNA.

The LASVC began as a coalition of street vendors, residents, community organizations, law groups, and brick-and-mortar businesses all primed to legally recognize and protect the rights and dignity of sidewalk vendors. I believe that our campaign was made special by the fact that street vendors themselves were the leaders and final decision-makers in all of our work.

Street vendors participated in the majority of the countless meetings we had with elected officials and partners. When policies were proposed and ideas were pitched, street vendors had the final say. Indeed, I believe that one of the main reasons why so many policy initiatives don't work is because the people that are truly impacted are not centered, nor involved, in the actual policy development.

After 10 years of work, our Campaign was successful. Not only were we able to legalize street vending in Los Angeles, but we were able to advance a statewide policy that decriminalized street vending across the state of California. This new law, SB 946, which went into effect in the beginning of 2020, now requires that cities who wish to fine vendors also create a pathway to formalize them.

" I BELIEVE THAT ONE OF THE MAIN REASONS WHY SO MANY POLICY INITIATIVES DON'T WORK IS BECAUSE THE PEOPLE THAT ARE TRULY IMPACTED ARE NOT CENTERED, NOR INVOLVED, IN THE ACTUAL POLICY DEVELOPMENT."

- RUDY ESPINOZA

One of my partners from East LA Community Corporation (ELACC) began to talk about our work not as a campaign, but as a movement. I think she's right. Despite our wins, the work for equitable policies that support food entrepreneurs continues, even in the realm of street vending. The first street vendor permits in LA were distributed during the first week of 2020, but it was immediately clear that there was a serious lack of education. And within the second week of permits being available, we were hearing reports that some vendors were being victimized by permit scams. The processes within the County Public Health Department offers a new front for policy change. Despite the milestones in the City of LA the County level, food vendors who are required to receive a permit from the County Health Department face expensive fees and cumbersome and complicated processes to approve their equipment. These systems are not easily accessible to monolingual, immigrant entrepreneurs.

For me, street vending is an important industry because it cuts across many sectors. Street vendors not only activate our streets, they support local businesses, hire local workers, and often serve as the sole source of retail food in under-invested neighborhoods. For many of us in the campaign, street vendors represent an important sector of our economy, that while neglected, remains an important bedrock of local business eco-systems. The successes of the LA Street Vendor Campaign once again illustrate the power of people; working people with real experiences driving policy change.

APPENDIX D: CASE STUDIES

HEALTHY: HEALTHY NEIGHBORHOOD MARKET NETWORK

CASE STUDY:
Increasing Equitable Food Access through the Healthy Neighborhood Market Network

Corner stores are a staple in many communities of color throughout Los Angeles, where local residents find food and household items only a short walk away. Unfortunately, despite the benefits of convenience, corner stores typically offer an abundance of unhealthy food and drink options. The impacts of these stores being inundated with sugar-sweetened teas and sodas, cheap alcohol, and processed pastries are often compounded with limited options for fresh fruits and vegetables. The Los Angeles Food Policy Council's Healthy Neighborhood Market Network (HNMN) is at the forefront of improving the healthy food offerings of corner stores in Los Angeles' communities of color by transforming corner markets into a convenient and healthy food retail option for residents. This case study explores how HNMN's leadership development, technical assistance, and creative partnerships can result in mutual benefits for corner store owners and the community.

The Problem with Food Deserts

South Los Angeles, McArthur Park, and Boyle Heights—like many other communities of color—have been labeled as "food deserts," or communities lacking access to healthy, quality, and affordable foods. South Los Angeles and Boyle Heights continue to struggle to increase grocery store access in their respective communities. New supermarket and grocery store development is challenging as it faces a longer timeline for completion due to an extended approval process, high start-up costs, and difficulty locating land that is both legally viable and attractive to developers.

Research shows that improvements in the food resource environment can, in fact, change shopping patterns and health behaviors. Empirical studies have found that individuals living next to newly built supermarkets shop at supermarkets more, consume more fruits and vegetables, and report better physical health. Additional research concludes that increasing corner store conversions, farmers markets and local produce vendors can lead to improved health outcomes as well. The outcomes of these studies suggest that increasing healthy food access through the expansion of both small and large-scale retail in low-access communities could result in positive health improvements for Los Angeles's historically underserved residents.

Building Store Owner Capacity with Healthy Food Retail

The Healthy Neighborhood Market Network (HNMN) organizes a critical segment of our local food system – neighborhood markets – to successfully expand healthy food options in underserved neighborhoods. Each year, HNMN offers between 10-15 corner store owners intensive business and leadership training, mentorship, and technical assistance to transform their stores into a sustainable healthy food business. The enrolled stores are all family owned and operated, and a majority of store owners are immigrants, people of color, and low-to-moderate income themselves. Store owners participate in one-on-one business development coaching, covering topics ranging from marketing, branding, store design and merchandising, pricing and profitability and sourcing options.

A 2019 survey of twenty business-owners participating in HNMN found that 70% of store owners saw an increase in profit for produce sales after participating in the program. Of these

store owners, 85% introduced or expanded healthy grocery items, and 92% introduced new produce or expanded their produce offerings.

The Healthy Neighborhood Market Network also helps store owners create new partnerships in their community. The same study showed that 80% of store owners forged new partnerships with one to three local community institutions, which helps to build and sustain their customer base. Ten of these store owners also forged new partnerships with professionals who contributed to the success of the small market. These professionals included renowned chefs, architects, designers, lawyers, and product suppliers.

Transformation Projects

Of the 10-15 stores enrolled and complete the program, 1-3 small market store owners are selected the following year to continue participating in the program as Transformation Projects. These projects involve a deeper understanding of the financial sustainability of the business, a stronger commitment from the store owner, and ultimately a greater connection within the community. In 2019, the HNMN program worked with Danny Park of Skid Row People's Market and Luz Arango of Lupita's Corner Market in Westlake to transform their stores from the outside in.

Skid Row People's Market is a historic Korean-American-owned neighborhood market that has been owned by the Park family since 1997. Growing up at the market, Danny felt frustrated by the misrepresentations of the Skid Row community. He has since taken steps to best serve this community, which led to him joining the HNMN program in October of 2018.

Luz's mother, Guadalupe, opened Lupita's in 1993 as a way to provide for her two young children. Luz and her twin brother, Raul, now run the market, and wanted to find a way to provide healthy options to the students and the nearby elementary and high schools. After the transformation of their store in 2019, valued at over $150,000, Luz has now become a voice and an advocate for her community. With the guidance and help of the team at the HNMN program, Lupita's now accepts WIC for the purchase of fresh produce, and the store now includes a deli that serves healthy food. Just 3 months after completing the renovations, the store saw a revenue increase of about 40%.

HEALTHY: WHOLESOME WAVE

CASE STUDY:
The Doctor's Orders: Wholesome Wave brings Fruit and Vegetables Prescriptions to Los Angeles

Obesity has been on the rise in the United States for decades, and in Los Angeles County, obesity rates have risen across race and income, and diet-related chronic diseases such as Type II Diabetes, Hypertension, and High Cholesterol have continued to rise accordingly. There is a myriad of reasons that contribute to this trend, but one of the common causes is low consumption of nutrient-dense fruits and vegetables. In the 2020 Food System Dashboard, we also see that consumption of fruits and vegetables has decreased across ages and income levels as well. Accessibility and affordability of fresh produce is just one barrier for many Americans, and one that Wholesome Wave seeks to address.

In 2017, Wholesome Wave partnered with Eisner Pediatrics through their Wholesome Wave Fruit and Veggie Rx program to hand out vouchers for fruits and vegetables to children and families that qualified. These were redeemable at various locations in the local market. Some participants also attended nutritional discussions and cooking demonstrations through partnership with Groceryships.

The organization also provided opportunities that doubled the value of SNAP benefits, also known as Food Stamps or CalFresh in the state of California, for fruits and vegetables. These produce incentives were redeemable at select local stores and farmers markets. In Los Angeles, the redemption rates were markedly higher in farmers markets. Over the course of 2017, the Farmers for All working group at the Los Angeles Food Policy Council called or visited every farmers market in Los Angeles to confirm that they were accepting CalFresh. Buying produce at farmers markets is a strong way to reconnect residents with the bounty produced within the ten counties of the Los Angeles Foodshed. These vendors offer the freshest food available and are often better able to cater to local tastes and minimize packaging waste.

Wholesome Wave continues to find new and innovative ways for food insecure individuals and families to increase access fruits and vegetables in Los Angeles. Some of their recent programmatic work has included reloadable debit cards and gift-cards loaded with funds to purchase produce.

In February 2020, they are getting set to launch a new program that involves the creation of a phone application that allows people to order fruits and vegetables to be delivered right to their door. Users will be empowered to choose from the available produce in their app and use pre-loaded funds to select what they would most enjoy. The home delivery model also supersedes the problem of transportation to a grocery store and back home – a significant barrier to many folks. Wholesome Wave continues to seek opportunities to increase the options and access points for food insecure individuals to include more fruits and vegetables in their eating patterns.

AFFORDABLE: EBT AT FARMERS MARKETS

CASE STUDY:
Universal Farmers Markets for Los Angeles

According to the Los Angeles County Department of Public Health, food insecurity, defined as "reduced quality, variety, or desirability of diet, or disrupted eating patterns and reduced intake of food" increased by 40% in LA County from 2001 to 2011. The Farmers Markets for All Working Group at the LA Food Policy Council recognized that the root of hunger and food insecurity, as well as the greatest threat to health in general, is poverty. Ultimately, to end food insecurity and its associated health outcomes, policy and systemic changes that promote economic parity and alleviate the stressors of poverty are critical to ensure the most impacted community members can achieve an improved quality of life.

EBT at Farmers Markets: A Win-Win Solution

EBT, Electronic Benefits Transfer (formerly known as the "food stamps" program), also referred to as SNAP (Supplemental Nutrition Assistance Program) or CalFresh, supplements low-income grocery budgets to purchase foods from authorized retailers. SNAP-authorized retailers include grocery stores and supermarkets, small neighborhood markets, and an increasing number of farmers markets.

Nationally, government and advocates alike are exploring how to better link SNAP participation to healthy diets. Successfully identified strategies include incentivizing healthy food consumption through vouchers and coupons that offset the cost of food, increasing the amount of quality, nutritious and affordable food available in neighborhoods with high rates of food insecurity, and ensuring SNAP acceptance at these healthy food retail sites. EBT at farmers markets brings together all three of these strategies.

By accepting EBT as a form of payment, farmers can grow their retail earnings at farmers markets. In the state of California, there were over $3.7 million in EBT redemptions at farmers markets in 2017. Thus, increasing EBT acceptance at farmers markets brings benefits for food insecure families, local farmers, and the broader communities that they serve.

The Campaign: Universal EBT Access at LA Farmers Markets

For three years, the Farmers Markets for All Working Group embarked on a campaign to achieve universal EBT acceptance at all Farmers Markets in the City of Los Angeles. This campaign was led by LA Community Action Network (LA CAN), Sustainable Economic Enterprises of Los Angeles (SEE-LA), Hunger Action LA, LAFPC and a host of other partners. The campaign engaged with farmers market managers throughout the City to identify the primary barriers to EBT access. The Working Group found that many of the barriers for market managers were based on lack of awareness that EBT point-of-sale machines are provided free by the California Department of Social Services, and concerns about the demand for farmers markets products amongst EBT participants.

For the Farmers Markets for All Working Group, it became clear that if markets simply accepted EBT, they would realize that their unsubstantiated concerns about demand amongst EBT participants would be quickly absolved. Based on this revelation, the Working Group developed a two-pronged strategy that included (1) aligning relevant stakeholders and leaders through facilitated conversations and interactions to encourage voluntary compliance amongst existing market managers and (2) establishing a policy that would ensure all future farmers markets in the City benefit from EBT acceptance going forward.

The first component of the strategy involved numerous initiatives including: visiting farmers

markets to discuss the benefits of EBT acceptance with market managers; bringing over 120 market managers, advocates and stakeholders together at a LAFPC Network event in February 2016 to collectively develop strategies for overcoming barriers to EBT acceptance; and hosting a EBT Sign-Up Day in partnership with the U.S Department of Agriculture where 25 farmers markets in the City and County of Los Angeles were able to sign-up to accept EBT in under two hours – a process that typically takes 30 to 45 days.

The policy strategy involved approaching Los Angeles Councilmember Jose Huizar to sponsor a motion that would help the City maximize the benefits of EBT access at farmers markets. In late December of 2015, Councilmember Huizar introduced a motion to explore requiring new farmers markets in the City to accept EBT/EBT as a payment option and in May of 2016 the policy was finally adopted.

Today, all farmers markets in LA City are required to accept EBT at their markets, and LA County continues to greatly increase their percentage of markets that accept EBT. LAFPC continues to work with the city, farmers markets, and other partners to ensure that farmers markets can be fair for all Angelenos, and that they ultimately serve their original purpose: to provide a more affordable way for low-income communities to access fresh fruits and vegetables.

AFFORDABLE: EVERYTABLE

CASE STUDY:
Equity in a Los Angeles Restaurant Chain

Everytable has a simple belief: Healthy Food is a Human Right. This mission drives their goal to make "nutritious, fresh food affordable and accessible for all." All too often, the overlap in the Venn diagram of affordability and accessibility narrows in low-income neighborhoods, meaning that healthy food is not easy to find or purchase.

Residents in these communities must often choose between staying in their neighborhood and eating more inexpensive – but unhealthy – prepared food, often from fast food restaurants, or they must travel outside of their own community to buy more nutritious meals that often take a big bite out of their budget. In certain communities, where neighborhood markets lack nutritious options, and are flooded with fast-food restaurants that occupy every commercial block, obtaining healthy, prepared meals takes significantly more effort for its residents than it does for those in more affluent neighborhoods.

Thus, Everytable has a unique approach to addressing this gap. In their eight restaurants, which are located in both high and low income neighborhoods, as well as on college campuses, they offer healthy meals like Chickpea Tikka Masala, Trap Kitchen Curry Chicken, and Salmon Superfood Salad, which are inspired by the communities that they serve. All meals were designed to be free of refined grains, artificial preservatives, and other methods of preparation with dubious health benefits.

The key differentiator for Everytable? Meals that cost $8 in more affluent communities like Brentwood are priced at just $5 in lower-income areas like Watts and Compton. Everytable is now also offering Smart Fridges for businesses and a subscription service as well. This business model prevents Everytable from operating at a loss. While profit margins on $5 meals are low – typically just 50 cents a meal, they are offset by more generous profit margins at higher-priced locations.

Other restaurant chains with healthy meal items have tried other approaches to making affording lower prices in underserved communities. Most famously, Panera Bread launched Panera Cares, a restaurant that allowed customers to pay what they could, leaving donation boxes with signs saying, "Take what you need, leave your fair share." However, the experiment ended after less than three years, the company unable to sustain the cut to profits at locations operating as Panera Cares. Everytable has been running for five years now, and their locations have expanded from two to eight.

In addition to supporting healthy eating for residents of Los Angeles County, Everytable hires local cooks to prepare the food at its central kitchen in LA. Community health is never built on just one or two pillars. Everytable has made it their goal to address nutrition, economic contributions, and more through the best means possible: delicious, and affordable meals.

SUSTAINABLE: LA COMPOST

CASE STUDY:
LA Compost – Healing Soil, Environment, and Community

LA Compost began in 2013 as a food waste diversion service, with a bicycling collection crew towing trailers around 4 cities and picking up organic material from restaurants, homes, and schools. Within five months, these volunteers hauled over 30,000 pounds of organic material to local compost centers. Today, LA Compost continues to work in the spirit of community collaborations central to their initial model of local compost centers. Now, the central mechanisms are community compost hubs – where organic material is composted in the same community it was consumed in. This minimizes the cycle of consumption, to waste, to compost material. As a food waste diversion service, LA Compost mitigates the amount of food waste going to landfills and repurposes it to restore healthy soils. This short case study highlights LA Compost's unique approach as one of the few community composting hubs serving the Los Angeles area.

The Case for Composting

In Los Angeles, over one million tons of organic matter—food scraps, yard trimmings and other compostable materials—are thrown away each year. Nationally, Americans spend $218 billion a year to grow, process, transport and dispose of food that ultimately gets wasted. This accumulation of waste contributes to methane emissions which are 25 times more potent than carbon dioxide. Diverting food from landfills through food recovery, food redistribution and/or composting reduces air pollution and protects the environment.

Composting also benefits the soil by replenishing nutrients, much of which has been eroded through urban development and unsustainable agriculture practices. Healthier soils contribute to increased water retention in the soil, a significant benefit for our vulnerable local water supply. Composting also brings about positive

economic impacts since on a per-ton-basis, composting creates twice as many jobs as landfills. These jobs are often safer, higher paid, and a higher quality means of employment.

Reducing Food Waste, Restoring Healthy Soils + Building Community

Community compost hubs have numerous benefits, from soil regeneration to community education. Their role is essential in the cultivation of a thriving local food system, by lessening the gap between food waste and soil production. Compost hubs lessen the environmental impacts of food waste by both diverting the organic material from landfills and reducing the number of miles food waste must travel before it is recycled.

LA Compost's work is exemplary of holistic sustainability by engaging youth, adults, and elders together in reducing greenhouse gas emissions from food waste and nourishing our soil to grow better, healthier food that nourishes our bodies. Beyond simply diverting food waste from landfills, the community compost hubs serve an important role as centers of education and advocacy, informing residents about the benefits of composting. The local spaces and partnerships they nurture allow community members to learn about composting, drop off their food scraps, and participate in events and gardening projects.

LA Compost currently has 9 community compost hubs in the Greater Los Angeles area, with 10 more planned for completion before the end of 2018 and a growing waiting list of 50 more hubs throughout the region. With the addition of 10 more compost hubs, LA Compost aims to divert close 150,000 pounds from Los Angeles' landfills and distribute 5,000 pounds of healthy, fresh compost to impacted communities throughout the region. This compost distribution will help grow more nutritious edible plants with higher yields to better nourish communities that need healthy food most.

LA Compost currently has 35 community composting sites in the Greater Los Angeles area. In 2019, LA Compost began to transition several compost hubs to a new model for community composting --- Compost Co-ops. The Compost Co-op program differs from the original model in that it allows for community members to engage with the full life cycle of the compost pile and to take ownership of the process alongside their neighbors. There are currently seven out of the 35 total compost hubs that run under the Compost Co-op model. The ultimate goal will be to appropriately transition all compost hubs to Compost Co-ops.

In 2019, LA Compost diverted 480,136 pounds of organics from landfills, including material from the food scrap drop-off program at both the Atwater Village and Los Feliz Farmer's Markets. Following its inception in 2018, the Farmer's Market food scrap drop off program was met with great interest from community members (averaging 120 drop offs per week in 2019), buy in and funding from local neighborhood councils, and was featured in LA's Green New Deal.

LA Compost connects communities to organics recycling at the neighborhood level and reconnects community members with the soil that feeds them. Strategies aimed at expanding the LA Compost model as a mechanism for bolstering Los Angeles' local organic waste recycling infrastructure can lead to positive impacts in food waste diversion, greenhouse gas emissions, soil health, and healthy food access.

SUSTAINABLE: FOOD FOR THOUGHT PRODUCE PICK UPS

CASE STUDY:

Produce Pickups: A Collaboration Between Social Justice Learning Institute and Food Forward

The Food for Thought Produce Pickup at Morningside High School began as an idea of a champion community member named Erica Dent, an Inglewood native who wanted to develop a program that specifically addressed food insecurity among Inglewood Unified School District (IUSD) students. She originally reached out to the Social Justice Learning Institute (SJLI), an organization that supports and empowers youth of color, with an idea about a "backpack program" that would be designed to send students home with a bag full of food for the weekend. SJLI was intrigued.

Early on, SJLI brought on the team at Food Forward, a food waste prevention nonprofit that rescues surplus produce in Southern California with the purpose of redistribution to lower income communities. The two organizations had previously connected after meeting through the LA Food Policy Council. They developed a plan to address the whole life cycle of the produce: the program would connect produce distribution to a composting and soil restoration project at SJLI's school garden sites.

The pilot program began in the fall of 2017, and the results showed significant impact in the school district community. SJLI successfully distributed over 500 bags of produce to about 200 households each event and was able to compost any inedible produce into their soil restoration project at their school garden sites in Lennox. While the primary intent of the program is to increase access to fresh produce to community members, the program also contributes to the fight against regional food waste. The collaboration with Food Forward allowed produce that would have otherwise been sent to the landfill, instead be distributed to families in their community.

SJLI has several objectives for their Food for Thought Produce Pickup events:

1. **Improve healthy food access for Inglewood families** – The Food for Thought Produce Pickup provides fruits and vegetables to families of Inglewood Unified School District (IUSD) students, most of whom receive free or reduced lunch. SJLI aims to improve the students and their families' eating habits by providing food options conducive to healthy lifestyles.
2. **Empower individuals to make healthy choices** – By improving access to fresh fruits and vegetables, SJLI empowers individuals to make healthier choices for their families. At the Produce Pickup, families also receive free cookbooks with culturally relevant recipes, as well as guidance from SJLI staff members. On special produce pickup days, SJLI also teaches its Healthy Lifestyle classes and provide opportunities for community organizations to be present and offer resources to attendees to help them be better advocates from themselves, their families, and their communities.

3. **Reduce food waste** – All of the produce distributed at the Food for Thought Produce Pickup comes from Food Forward's Food Recovery Program. Through this partnership, Food Forward recovers quality produce from wholesale food markets in and either redistributes it to local families or composts it back into SJLI's school gardens.

4. **Reduce greenhouse gas emissions** – By composting leftover produce, SJLI mitigates the greenhouse gas effect of food waste. When food gets thrown into landfills, it releases methane into the air, which is four times worse than carbon dioxide in terms of greenhouse gas effects. Alternatively, if produce is composted, it creates an environment where food can decompose without emitting methane and instead cultivating highly nutritious soil to boost the growth of food.

By the end of 2019, there were more than 20 distribution days, over 250,000 pounds of produce rescued, and over 130,000 pounds of produce redistributed to more than 1,600 unique households in Inglewood and Lennox. Both SJLI and Food Forward hope that the Produce Pickups will continue to expand in the future. Specifically, they would like to hold more distribution events in partnership with larger community events where participants can access multiple resources such as healthcare and housing information, immigration support, and more, in addition to free produce. They also hope to build out an efficient implementation system around procurement, volunteer management, and partner development, so that the Food for Thought Produce Pickup can be replicated at multiple sites in the region.

SUSTAINABLE: ROOTS FOR PEACE

CASE STUDY:
Roots for Peace: Advancing Sustainable Food Growing in Los Angeles

Roots for Peace, an initiative of the American Friends Service Committee (AFSC)'s Healthy Communities program, works with over 120 youth and community members to promote food justice as a mechanism for advancing peace in communities. At the grassroots level, the program is focused in two Los Angeles neighborhoods: Historic South Central and the Mar Vista Gardens public housing complex. In addition, the program collaborates with partnering organizations and coalitions to address food security issues across the city. Our strategy is to accompany local residents, youth and adults, as they develop their capacity and power to affect the food system and create the living conditions they want to see in their neighborhoods. Through leadership trainings, urban farming, and youth development programming, we work with our members to envision and organize around projects, policies, and activities that will improve the health of their communities while furthering food security and environmental justice in Los Angeles.

Sustainable Food Growing in Public Housing

Roots for Peace believes in the power of sustainable, regenerative food and food sovereignty. They advance these ideals through three primary strategies: building community capacity for composting and seed saving in urban gardens, educational empowerment through critical historical analysis and participatory research practices and defending the right to grow food in impacted communities.

Roots for Peace's work at Mar Vista Gardens in Culver City is an example of their holistic approach to defending the right to grow food. Mar Vista Gardens is a public housing project operated by the Housing Authority of the City of Los Angeles (HACLA). It is recognized by the Los Angeles Conservancy as a publicly-owned garden apartment complex, with two-story residential buildings separated by open yard areas, making room for small tenant gardens. The tenants maximize the small open yard space to plant their gardens, with rose bushes brightening up the monotone color of the buildings. In 2016, guidelines were passed around the right to grow food at 17 city of Los Angeles public housing sites, including Mar Vista Gardens, yet there is still no institutional recognition or processes that have been put into place.

South LA Community Farm

In 2017, Roots for Peace received land that would turn into the South LA Community Farm. The land, previously the South LA Farm, had been a vacant lot for over 30 years, but after AB551 was passed, otherwise known as the Urban Agriculture Incentive Zone (UAIZ) Policy, the land was finally able to be redeemed as what it once was. The LA Food Policy Council's Urban Agriculture Working Group and its members were vital in the passing of the policy. The ribbon cutting on the farm was done in May 2019, and it would not have been possible without the support of the Annenberg Foundation and Metabolic Studio, as well as Roots for Peace's partners of All People's Community Center, Meta-Housing Corporation, LA Compost, and LA Food Policy Council.

In 2019, the South LA Community Farm served as a site for food access and food sovereignty practices, regenerative farming trainings, and emergency preparedness trainings, hired a bilingual Community Farm Manager and incorporated Resiliency Hub features throughout the farm. Over the course of the year, they were able to witness the development of a reliable sense of community, leadership development, strong friendships bonds, as well as dependable partners and networks. The impact of community involvement went beyond the consumption of organic fruits and vegetables. Participants have embraced and continue to care for the Community Farm, as a sanctuary in the middle of Historical South-Central Los Angeles.

Since the opening of the farm, Roots for Peace has been able to hold multiple events such as hands-on regenerative urban agriculture trainings that were provided to families and youth with raised garden beds. These training sessions addressed the importance of building healthy soils over time, understanding the various stages of plant growth, incorporating proper crop rotation practices and implementing annual cover cropping. In July of 2019, Roots for Peace's Farmternship participants organized the first youth-led bilingual and intergenerational event at the South LA Community Farm bringing together over 65 guests across Los Angeles and seven organizations to the farm. Youth facilitated a community panel to highlight the campaign work some of these organizations are doing for environmental and racial justice. Other youth showcased their art project highlighting people and their Los Angeles in support of the #Health4All statewide campaign to bring healthcare to all undocumented people. Lastly, youth shared their published zine and gave out tea batches they prepared themselves to relieve anxiety and stress.

FAIR: GOOD FOOD PURCHASING PROGRAM

CASE STUDY:
Equitable from The Outset: Improving Labor Standards Through Institutional Purchasing Policies

650,000 is a lot of mouths to feed. Managing to feed 650,000 mouths five days a week, nine months of the year is a monumental task. And yet the Los Angeles Unified School District (LAUSD) has been feeding its school children lunch for decades, amounting to $50 million in food purchasing in 2013. That amount of money has the ability to influence industry, or so Paula Daniels saw it. If she, through partnerships and her work at the Los Angeles Food Policy Council, could raise the standards required by LAUSD's Food Services Division, it could trigger a shift towards Good Food Values in our food systems.

The Good Food Purchasing Program (GFPP) focuses on five value categories: environmental sustainability, supporting diverse local food operations, animal welfare, nutritious menu planning, and fair conditions and wages for all food chain workers. This last Good Food Value seeks to provide healthy and safe working conditions for the employees of local food and agricultural industries.

In California, the annual mean wage of a farmworker or laborer was just $26,400 in 2018, and benefits like health insurance and sick and vacation leave are uncommon. For a family of four, this is well below the 185% of the federal poverty line (at $45,510), meaning that their children qualify for free or reduced meals through the National School Lunch Program. This is just one way that the working conditions for these farm workers impacts their families and communities.

The ten counties in the Los Angeles Foodshed continue to be amongst California's top producers, and agricultural growth in the United States continues to outpace the rest of the economy. This demand growth, along with nearly full employment in the U.S., and a multitude of changes to immigration policies, have led to a shortage in workers. In this current environment, leveraging GFPP, through the purchasing power of public institutions in Southern California, has a unique and authoritative opportunity to bring change to wages and working conditions for local farm workers.

When an institution signs on to the Good Food Purchasing Pledge, they have met the baseline standards in all five value categories. They are monitored on an annual basis, and progress is measured. Since adopting the Good Food Purchasing Policy, 220 jobs have been created in the LAUSD supply chain, with 20% of annual purchasing coming from local producers, and 12% from high-road employers. These high-road employers have – or are seeking – certification from the Equitable Food Initiative or the Agricultural Justice Project. This is just one case of how adoption of all the Good Food Values impacts the working conditions of local workers. Utilizing environmentally sustainable

practices by decreasing pesticide use and minimizing antibiotics for farm animals improves the public health of the local communities that farm workers reside in. These examples illustrate how closely tied farm workers, producers, purchasers, and consumers are, and how higher standards benefit us all.

The Center for Good Food Purchasing continues to scale up, and LA County is progressing toward being the largest county in the nation to adopt the Good Food Purchasing Policy. Expanding GFPP to LA County would impact over 37 million meals a day. In August 2018, the Good Food Purchasing Policy Working Group hosted over 400 parents and students at Mayberry Park in Whittier, CA to expand awareness of LA County's Summer Lunch Program and engage community residents in a campaign to expand GFPP in LA County. In March 2019, the Board of Supervisors voted to pilot the Good Food Purchasing Program through the Summer Lunch Program, which serves over 200,000 youth in County parks during the summer months. A full assessment and report back to the Board of Supervisors is expected fall 2019. If adopted by all 11 food service departments in LA County, GFPP could: (1) save LA County close to $630,000 in annual health care expenses through improved nutrition standards; (2) reduce carbon emissions by 4 million kg annually-- equivalent to taking 870 cars off the road through sustainable food strategies; (3) reduce water use by 520 million gallons a year, enough water to fill 790 Olympic-sized swimming pools, through plant-based menus; and (4) redirect up to $13 million annually into the local economy through local purchases.

FAIR: STREET VENDING

CASE STUDY:
The Fight for Fair Food on our Streets

The Los Angeles Food Policy Council (LAFPC) has strongly supported street food vending since its inception. LAFPC recognizes that in communities across California, street food is a large part of food culture and dynamic street life. Additionally, sidewalk vendors provide communities with delicious foods, including fresh fruits and vegetables. In food desert communities – and particularly in the absence of healthy food retail development – fruit and vegetable sidewalk vendors can help to fill a void by providing fresh food to the local community that may struggle to access them otherwise.

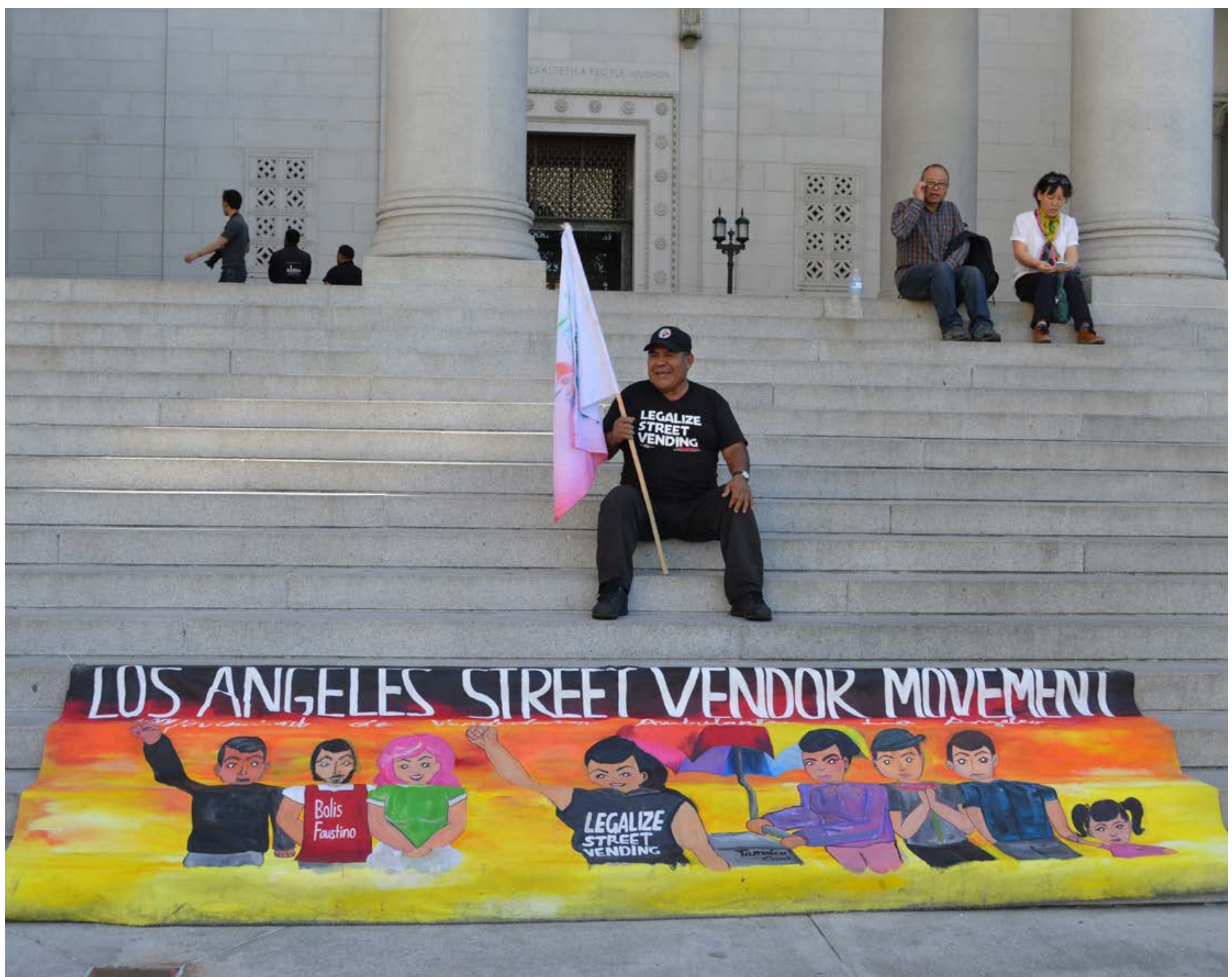
Up until recently, the City of Los Angeles was the only major city in the United States, and one of the only cities in LA County, without a sidewalk vending permit program. LAFPC and key partners such as Inclusive Action for the City (formerly LURN), East LA Community Corporation (ELACC), Public Counsel, street vendors themselves, and many others, had been working street vending legalization since 2011. In its early years, LAFPC created a street vending Working Group, and since then, ELACC facilitated the steering committee for the Los Angeles Street Vendor Campaign (LASVC).

Due in part to increased fear among immigrant communities in the wake of President Trump's election, in early 2018, then Senator Ricardo Lara (now California Insurance Commissioner) introduced SB 946, the Safe Sidewalk Vending Act. The bill allows local jurisdictions to develop sidewalk vending regulations as they relate to public health, safety, and welfare. Additionally, the bill decriminalizes sidewalk vending, a critical step in protecting sidewalk vendors, many of whom are immigrants. The legislation was ultimately signed into law by Governor Jerry Brown in 2018, largely in part because of a strong coalition of immigrant rights, economic justice, and faith-based organizations that supported the bill, known as the California Street Vendor Campaign.

As of January 2020, sidewalk vending is in the implementation phase, as permits are currently being issued by the City of Los Angeles. Sidewalk vendors who have fought tirelessly for a fair

sidewalk vending program look forward to this phase because they could finally obtain a permit that will legitimize their business. However, the work is not over. The new program for street vendors requires multiple levels of permitting including as a sidewalk permit, a public health permit, a compliant food cart, and more. These processes are both lengthy and very costly for existing vendors. It is important to remember that many sidewalk vendors are low-income entrepreneurs who need extra assistance to be compliant with public health regulations; these vendors are largely immigrants, mothers, elderly individuals, and members of other socioeconomic groups with limited ability to cover these hefty startup costs.

Moving forward, the LASVC, including LAFPC, will continue to work with sidewalk vendors so that they can enter the formal sidewalk vending economy. In particular, LAFPC has facilitated trainings on food justice and healthy food menu options. Other organizations in the coalition are working to inform sidewalk vendors of their rights, connect them to financing options, and learn about other city requirements to become permitted. 2020 will be a crucial year for street vending implementation—one that will require plenty of support not just from nonprofit organizations but also from our local government—if this sidewalk program is to equitably bring sidewalk vendors into the formal economy.



Los Angeles Food Policy Council

WWW.GOODFOODLA.ORG/FOODSYSTEMDASHBOARD