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Rural Grocery Summit

Legal and Policy Issues Impacting Rural Grocery Stores

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Healthy Eating | Active Living

kchealthykids^{*}



Legal and Policy Issues Impacting Rural Grocery Stores June 7, 2016 Natasha Frost and Julie Ralston Aoki, Staff Attorneys, Public Health Law Center Leslie Wilson, Policy Assistant, KC Healthy Kids

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What does the Public Health Law Center do?



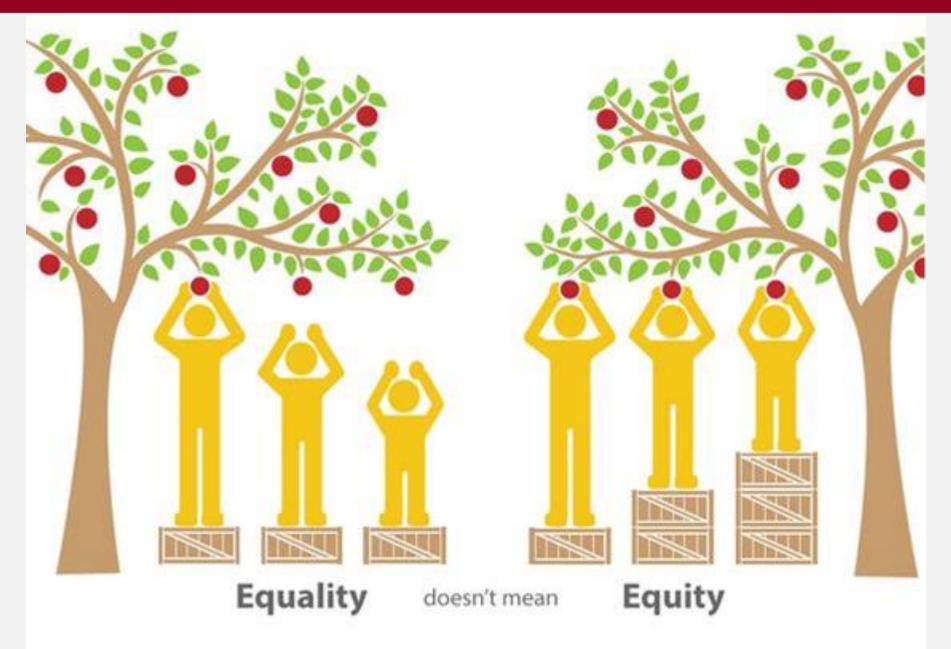
We help Drue eat strawberries and kale!



Legal Technical Assistance







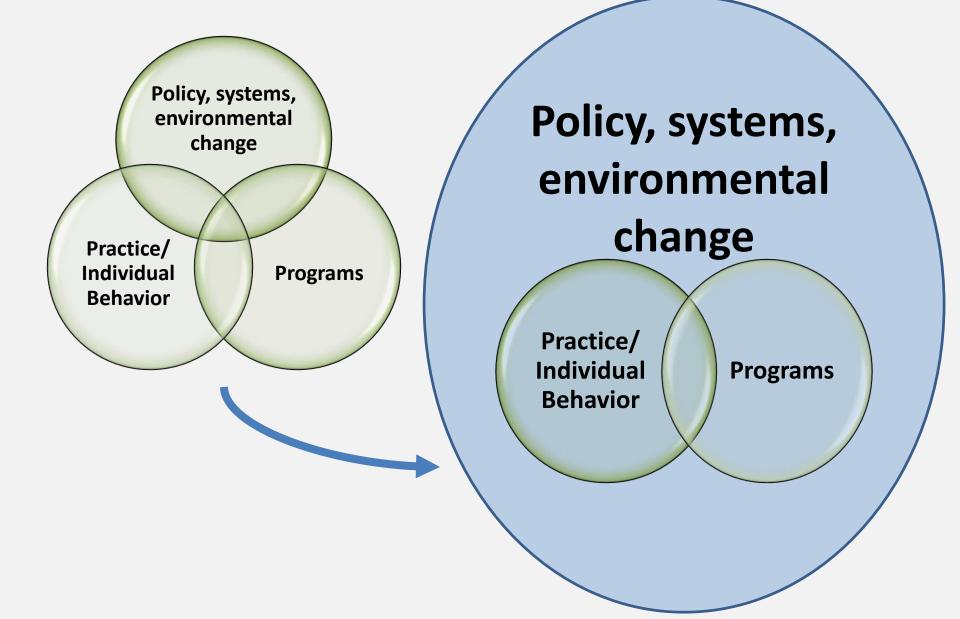


Policy

Any written plan or course of action designed to influence and determine decisions











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KANSAS FOOD COUNCILS

Drafting a Resolution to Create a Food Council

A community food council examines how the local food system operates, and provides policy recommendations to improve that system. A food council is often made up of a diverse group of stakeholders for the purpose of improving the food environment within a particular community.

Creating a food council through resolution is a powerful tool that a local government can utilize to interact with the community in policymaking and seek guidance on complex issues. Food councils are becoming more commonly used and have proven to be an effective process for implementing and executing state and local food policies.

No food council is set up or run exactly the same; each one can be adapted to the specific needs of each community. That being said, a governing body can look to existing committees and councils in order to determine the organizational structure of the entity. Likewise, a food council can have any name and that name can be changed to match goals or objectives of that community. The term "food council" will be

This fact sheet is part of a series funded by the Kansas Health Foundation to increase the availability of healthy foods in Kansas.

Public Health Law Center 875 Summit Avenue St. Paul, Minnesota 55105 www

The Food System

Our food choices impact every aspect of our society and economy

How we currently get food from the farm to our plates is a mystery to many of us. Food distribution and procurement is a global system. It encompasses farmers, eaters, and all of the industries that link them together. Decisions are made every day by our local governments, businesses, and organizations that influence where our food is grown, how it is prepared, distributed, and served.

Local food systems are composed of all of the interdependent steps and actors that go into producing food that is grown and raised in a region. This includes planting, harvesting, storing, transporting, processing, packaging, and

retailing of food. Consumers seeking out locally grown food is an

From the phenomenal growth in farmers'

markets in our country, to the growing interest in school gardens, to the restaurants and grocers selling local foods - members of our community care about what they eat and how it impacts the place they call home.





Food councils examine the local food system and provide recommendations to improve that system.

> WELLNESS The healthy (or not-sohealthy) foods we choose impact our individual health and can create burdensome healthcare costs for all.

EOUITY

Not all members of our community have equal access to healthy, quality foods - leaving them vulnerable to food insecurity and malnutrition.

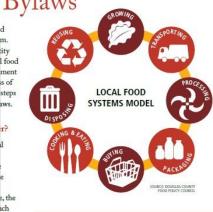
ECONOMY

Where we buy food shapes our local economy, Buying locally-grown foods supports local farmers. and helps small and mid-sized agribusinesses create new jobs.

ENVIRONMENT

Food production and shipping can impact our landscapes and quality of life.

The Public Health Law Center provides information and technical assistance on issues related to public health. The Public Health



This resource addresses:

What are bylaws?

How will the bylaws strengthen the goals and objectives of our council?

Which provisions should be included in the bylaws?

Sample language

Paul, Minnesota 55105 www.publichealthlawcenter.org 651.290.7506



LOCAL FOOD

SYSTEMS MODEL

emerging trend in our region.



Legal and Policy Issues Impacting Rural Grocery Stores

- Healthy Food Financing/Appropriations
- Farmers' Market/Extending Growing Season
- Sales Tax
- Land Use/Planning/Zoning
- Licensing/Permitting
- Healthy, Local Procurement Policies
- Food Safety
- SNAP/WIC



Kansas City Grocery Access Task Force





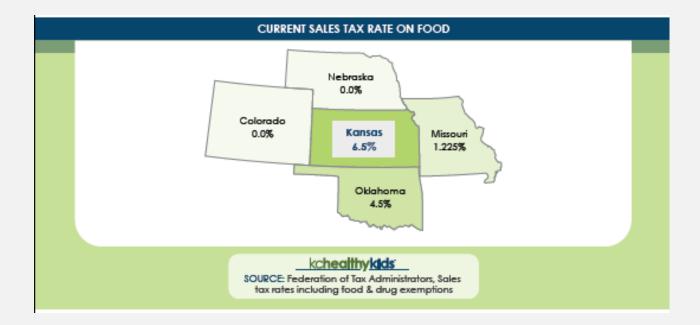
Farmers Market Policy Work in Kansas



http://www.kchealthykids.org/store/a-guide-to-operating-farmers-markets-in-kansas/

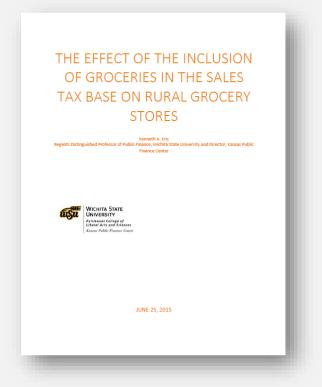


Sales Tax on Food in Kansas





Sales Tax on Food: WSU White Papers



http://www.kchealthykids.org/3-part-series-kansas-damaging-grocery-tax/



Planning 101

Purpose of local planning is to:

- Promote the health, safety, and general welfare
- Insure a safer, more pleasant and more economical environment for residential, commercial, industrial, and public activities
- Preserve agricultural and other open spaces
- Manage growth, change, and renewal of a community
- Improve the quality of life for its residents
- Protect you from your neighbors



Planning 101

Planning is an interdisciplinary, collaborative field and is often used as an umbrella term to cover the following:

- Land use
- Zoning
- Economic Development
- Community Development
- Housing
- Urban Design
- Building Inspections



Comprehensive Planning

• A public process that determines the vision, goals, and aspirations of an area in terms of community development.

The outcome of a comprehensive planning process is the Comprehensive Plan.







Policy Options for Local Governments in Kansas Increasing Access to Healthy Food

JANUARY 2015



Licensing & Permitting

Other Local Policy Tools





Key Components of Food Procurement & Vending Policies

Drafting an Effective Policy

Vending machines, snack stands, and cafeterias can be found in many places in a commu worksites, parks, government building public spaces. All too often, these outle beverages that are high in calories, add and have little nutritional value. For report found that only 5% of food ver public property are healthy. (See Vendis Snack and Beverage Options on Public Government facilities, businesses, and promote easier access to healthy food for their employees, guests, and comp by establishing food vending and prothat include evidence-based nutrition by making sure that these policies are into their food vendor contracts and

This fact sheet outlines the key comp vending or procurement policy and id to help government and private organ and implement these policies for the



Public Health Law Center 875 Summ



From Small Steps to Big Leaps Promoting Healthy Food & Beverage Choices in Parks & Recreation Facilities

Parks and recreation departments across the country are realizing the important role they can play in promoting and modeling healthier food environments for kids, staff, and other community members. They already promote healthy behaviors such as physical activity and social connectivity through their sports and educational programs for people of all ages, as well as providing out-of-school time programs and activities for children and youth. They also can support the healthy choices of kids, parents, guests, and staff by providing healthy food and beverage environments.

Like schools, early learning centers, hospitals, and other organizations, parks and recreation departments can apply nutrition standards to the food and beverages they sell and serve to kids and other patrons to make sure they are offering options that support health. Organizations can approach this work in a variety of ways, tailored to their needs and situation. For example, a department could choose to apply a nutrition standard to all of the food and beverages served to kids in its out-of-school time (OST) programs, and/or in rending machines, but use a different percentage for concession food. Or a department could start by removing uger y beverages to offer 100% healthy beverages, but use a lower percentage goal for food, perhaps gradually increasing it over time. Or a department could phase in their nuttion standards, starting with one type of venue or food outlet, or at one location, and gradually add more wenues or more locations. This guide provides an overview of the lay considerations that parks departments can take into account when determining what type of policy and implementation approach might workbeet for them.



This publication is part of a collection of resources designed to support healthier food and beverage operations. These resources are available at <u>www.publichealthlaw.center.org</u>.





Increasing Farm to Institution in Kansas

OCTOBER 2015



Public Health Law Center 876 Summit Avenue St. Paul, Minne sota 66106 www.publichealthlawcenter.org 661.290.7606





Preventing Foodborne Illness in Minnesota

Role of Local, State, and Federal Laws and Agencies

Increasing access to healthy and safe food is a key focus of public health efforts to reduce chronic diseases associated with poor diets. This effort has largely focused on improving the availability and affordability of healthy food such as fruits, vegetables, low-fat dairy, and lean protein sources.¹ At the same time, efforts to promote access to healthy food can be complicated by safety concerns surrounding how food is grown, handled, and prepared.² Fresh fruits and vegetables and other nutritious foods are

FOODBORNE ILLNESS

(also referred to as foodborne disease, foodborne infection, or food poisoning)

Illness caused by ingestion of food contaminated with disease-causing microbes, pathogens, poisonous chemicals, or other harmful substances.³

FOODBORNE ILLNESS OUTBREAK

An occurrence of two or more people (called "cases") being sickened by ingesting a certain food,⁴ resulting in vomiting, diarrhea, or other symptoms.⁵



Part of a series on foodborne illness in Minnesota

Please consult the other resources accompanying this guide for additional information on:

- Government Response to Foodborne Illness
- Liability for Foodborne Illness & Injury

Food Safety



SNAP minimum stocking requirements

- 4 staple food categories:
 - Meat, poultry, fish
 - Bread or cereals
 - Vegetables or fruits
 - Dairy products

At least 50% of retail sales must come from staple foods, OR

Must stock at least 3 types of items in each category AND Must stock perishable (frozen or fresh) foods in at least 2 categories 7 C.F.R. section 278.1







New stocking requirements

- At least 7 types of items in each staple food category (was 3)
- At least 3 of the staple food categories must include perishable items (was 2)
- Require at least 6 stocking units for each type of food (new-discretionary)





Proposed SNAP rule

Restrict what counts as a "staple food"

- Commercially processed foods and prepared mixtures with multiple ingredients that do not represent a single staple food category can not count as a staple food
- Accessory food items such as snacks or desserts also don't count





Possible waiver

- FNS will consider whether the applicant is located in an area with significantly limited access to food.
- Factors FNS will consider:
 - distance from the nearest SNAP authorized retailer,
 - transportation options to other SNAP authorized retailer locations
 - the gap between a store's stock and SNAP required stock for authorized eligibility
 - and whether the store furthers the purpose of the Program.



Building a Coalition of Advocates





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