

COMMITTEE ON CONTRACTS

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CITY COUNCIL
CITY OF NEW YORK

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TRANSCRIPT OF THE MINUTES

Of the

COMMITTEE ON CONTRACTS

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JANUARY 14, 2020

Start: 1:26 p.m.

Recess: 4:00 p.m.

HELD AT: Committee Room - City Hall

B E F O R E: Ben Kallos,
Chairperson

COUNCIL MEMBERS:

Inez D. Barron
Bill Perkins
Helen K. Rosenthal
Kalman Yeger

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COMMITTEE ON CONTRACTS

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A P P E A R A N C E S

Ryan Murray
First Deputy Director for the Mayor's Office of
Contract Services or MOCS

Kate MacKenzie
Director of the Mayor's Office of Food Policy

Mersida Ibic
Deputy Commissioner for Office of Citywide
Procurement

Moshe Becker
Chief of Staff at the Office of Food and
Nutrition Services for New York City Department
of Education

Gale Brewer
Manhattan Borough President

Shulamit Warren Pudar
Director of Policy for Manhattan Borough
President Gale Brewer

Charles Platkin
Executive Director of the Hunter College New York
City Food Policy Center

Mark Izeman
Senior Attorney and the New York Regional
Director of the Natural Resources Defense Council
NRDC

David French
Director of Philanthropy and Healthy Food
Initiatives at Lenox Hill Neighborhood House

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COMMITTEE ON CONTRACTS

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A P P E A R A N C E S (CONT.)

Lauren Phillips
Government Relations Manager for the Food Bank
for New York City

Chef Greg Silverman
Executive Director West Side Campaign Against
Hunger

Rebecca Johnson
Chef Program Manager from Wellness in the Schools

Craig Willingham
Deputy Director for the CUNY Urban Food Policy
Institute

Ribka Getachew
Director of the New York City Good Food
Purchasing Policy Campaign

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2 CHAIRPERSON KALLOS: [GAVEL] I hereby open this
3 Committee on Governmental Operations, sorry, on
4 Contracts and Food Procurement in the City of New
5 York. I am Council Member Ben Kallos and I am the
6 Chair of the Contracts Committee. I am the former
7 Chair of the Governmental Operations. It's hard to
8 get that out of your blood but Gale Brewer is also
9 the Chair and we wanted to start with a special thank
10 you to Manhattan Borough President Gale Brewer. I
11 can say thank you's because she is not currently in
12 the room and if she was, she would be making faces at
13 me. So, it's good.

14 She sponsored Local Law 50 of 2011. During her
15 time in the City Council and that combined with Local
16 Law 52 of 2011, which was sponsored by then Council
17 Member, now Assembly Member Inez Dickens. Two of my
18 two favorite elected officials whose impacts we're
19 going to discuss today.

20 We are joined today by Committee Members Kalman
21 Yeger and Bill Perkins who actually works very
22 closely with Inez Dickens and they have shared their
23 seat together and I want to thank them and apologize
24 for being a little late to start this. We were
25 actually doing a hearing on Universal Afterschool in

1
2 the council chambers, which included legislation that
3 I am sponsoring and I think that these hearings
4 actually compliment each other quite well.

5 And for those who are part of the Press or even
6 in the audience, if you have questions that you would
7 like me to ask or you would like to otherwise
8 participate in the hearing, whether you're in the
9 room or livestreaming it, or watching it on T.V.,
10 feel free to tweet me at Ben Kallos or on any other
11 social media platform.

12 Since at least 2011, the Council has worked along
13 side our partners in the food and equity community to
14 ensure that wherever possible city agencies chose to
15 purchase local food from New York.

16 Speaker Johnson and his predecessor, Speakers
17 Mark Viverito and Quinn, have all worked closely with
18 advocates in the food policy community toward
19 achieving that goal.

20 Through the leadership of Borough President
21 Brewer, the Council passed Local Laws 50 and 52 back
22 in 2011, which enabled city agencies to develop
23 guidelines for price preferences for certain New York
24 food products identified by the New York State
25 Commissioner of Agriculture and markets.

1
2 These products include a variety of New York
3 produce such as milk, fresh frozen and canned fruits
4 and vegetables, grains, fresh or canned fish
5 products, nuts and nut butters, jams, jellies,
6 preserves and cheeses just to name a few.

7 The mechanism for the price preference for those
8 products equates to a 10 percent preferred equivalent
9 to the standard lowest competitive sealed bid. In
10 practice, this means all other things being equal and
11 for a responsible bidder from outside New York State
12 would offer a price of \$1.00 for a bushel of apples
13 and the same bidder from New York State were to offer
14 \$1.10 for the same type of apples, then the price
15 preference would make them functionally equivalent
16 for the purpose of competitive bidding. This
17 preference for New York food products is explicitly
18 authorized by the New York State General Municipal
19 Law, as well as the States Finance Law.

20 While applaud the efforts made by the
21 Administration in support of procuring local food
22 over the last few years, more remains to be done in
23 terms of gathering information regarding the success
24 or failure of this price preference program. One of
25 the key components of Local Law 50 was an annual

1
2 report on food procured from local sources in the
3 prior fiscal year.

4 For each of the last three fiscal years, only a
5 handful of food vendors even responded with
6 information regarding their local food procurement
7 numbers. In Fiscal Year 2019, for example, only 9
8 out of 97 vendors responded. It is difficult for us
9 as the oversight body of the city or for local food
10 advocates in the public to make any meaningful
11 conclusions about the success of local food
12 procurement efforts at city agencies at the data
13 regarding those efforts is unavailable.

14 Speaker Johnson included a variety of goals in
15 support of local food and his food equity plan.
16 These include support for urban agriculture and
17 community gardens, as well as farms and city projects
18 and a good food purchasing plan.

19 In order to achieve those goals, data regarding
20 where and from whom the city is purchasing its food,
21 needs to be paramount. It is extremely difficult to
22 support those types of initiatives without relevant
23 information.

24 I would also like to note that we were able to
25 pass – since I've been a Council Member, I've also

1
2 been focused on food. It's strange to learn what you
3 end up caring about when you're an elected official
4 and you have only one resource and that's time and we
5 passed Local Law 215 of 2017. That was a very busy
6 year and that required the Department of Education to
7 report on all the different types of food available
8 in all different types of schools and whether it's
9 canned or not. And we've been working with DOE on
10 that report and between Manhattan Borough President's
11 Local Law 50 report and our Local Law 215 report,
12 we're hoping to get a good picture of the food that
13 we are serving in our City.

14 Today, we hope to hear more about what efforts
15 are being made by the Administration to encourage
16 food suppliers to include information about local
17 food procurement. We plan to hear from the Mayor's
18 Office of Contract Services, the Mayor's Office of
19 Food Policy, the Department of Citywide
20 Administrative Services and the Department of
21 Education's Office of School Food, in the effort they
22 have made to improve the amount of local food they
23 purchase and what if anything, we as a Council can do
24 towards improving the amount of food procured from
25 local sources.

1
2 I'd like to thank our Contracts Committee Staff,
3 Legislative Counsel Alex Paulenoff, Policy Analyst
4 Casie Addison and Finance Head Unit John Russell, as
5 well as Peter from our Committee Staff and my Chief
6 of Staff Jesse Townsen, Legislative Director Wilfredo
7 Lopez for their work on this hearing, as well as
8 Shulamit Warren from the Office of the Manhattan
9 Borough President Gale Brewer, without whom none of
10 this would be happening.

11 Finally, we will be hearing from the
12 Administration, in addition to our Manhattan Borough
13 President who will share some remarks about
14 compliance with that legislation. With that being
15 said, I'd like to now instruct the - I'd like to ask
16 the Administration to please come up.

17 If you could please state your names and titles
18 and favorite local food for the record and then, we
19 will swear you in. We just don't want to make sure
20 anyone is sworn to any particular type of food.

21 RYAN MURRAY: Good afternoon Committee, my name
22 is Ryan Murray; I'm First Deputy of the Mayor's
23 Office of Contract Services and as I may have shared
24 before, I really like potatoes.

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COMMITTEE ON CONTRACTS

VICTOR OLDS: Hello, I'm Victor Olds; also, the Mayor's Office of Contract Services, General Counsel and my favorite item would have to be apples.

KATE MACKENZIE: Good afternoon; I'm Kate MacKenzie Director of the Mayor's Office of Food Policy. I'm going to go with stone fruits, particularly nectarines and peaches.

CHAIRPERSON KALLOS: And just out of the fair play, I'm a big fan of Greek yogurt, made from cows right here in New York and made right here in New York by one brand in particular which I favor, but if anyone else is, please feel free to tweet us and we'll give you credit where it's due, but one of them is Chobani and that's how I start every day.

We've been joined by Council Member Helen Rosenthal and we'll now swear you in.

COUNCIL CLERK: Would you please raise your right hands. Do you swear or affirm to tell the truth, the whole truth, and nothing but the truth in your testimony today and to respond honestly to Council Member questions?

PANEL: I do.

COUNCIL CLERK: Thank you. You may begin.

1
2 Again, good afternoon Chair Kallos. I will give
3 my greetings the Borough President and to Members of
4 the Contracts Committee.

5 RYAN MURRAY: Thank you for inviting us to
6 discuss local food procurement. I am Ryan Murray
7 again, First Deputy Director for the Mayor's Office
8 of Contract Services or MOCS.

9 MOCS functions as both an oversight and service
10 agency with a goal to ensure transparency, fairness,
11 timeliness and efficiency in New York City
12 procurement.

13 In the execution of our duties, we collaborate
14 with policy leaders with expertise in various subject
15 areas and coordinate across agencies to facilitate
16 responsiveness to procedural and reporting
17 requirements.

18 To increase the effectiveness of citywide
19 procurement, MOCS is also leading a multi-year
20 initiative to overhaul and modernize our approach to
21 agency vendor relationship management. This project
22 leverages technology to make it easier to do business
23 for all stakeholders. Reduces administrative burdens
24 historically experienced in a heavily paper based
25

1
2 practice and makes data more readily available and
3 understandable to inform policy making.

4 MOCS understands and takes seriously the city's
5 effort to procure food that is fresh, nutritious and
6 sourced locally. Under New York City General
7 Municipal Law 103, city agencies have procurement
8 tools at their disposal to enable sourcing of New
9 York State produced foods. For example, agencies may
10 utilize price preference for bids that provide food
11 grown or produced in New York and come from within 10
12 percent of the lowest responsive and responsible
13 bidder.

14 MOCS provided guidance on these regulations to
15 agencies to help increase their purchase of New York
16 State food products. As part of Local Law 50 of
17 2011, MOCS publishes an annual report detailing the
18 city's performance with regards to local food
19 procurement in the proceeding fiscal year. To
20 fulfill this requirement, MOCS conducts a review to
21 determine the number of contracts will succeed these
22 small purchase limit of 100,000.

23 MOCS works with agencies to identify those
24 contracts with the food component exceeding 100,000
25 along with corresponding vendors for those contracts.

1
2 MOCS subsequently sends a voluntary survey to the
3 relevant vendors. The survey focuses on vendor food
4 sourcing for each month of the past fiscal year
5 across 91 individual food items. Vendors are asked
6 whether they purchased this food during the reporting
7 period and data are collected on the total value of
8 purchases as well as the monthly breakdown.

9 Vendors also account for information related to
10 each individual item and the source of its purchase
11 either from within or outside New York State. Next,
12 vendors compare the itemized monthly purchases
13 against New York State availability periods that are
14 provided in the survey for each food item. These
15 columns flag instances where the vendor source
16 outside New York State, when that product was
17 available in state and this serves to encourage
18 identification of additional opportunities for local
19 sourcing.

20 Because the law requires purchasing information
21 for 91 individual food items on a monthly basis and
22 for in state and out of state purchases, this can
23 ultimately lead to vendors to fill out several
24 thousand fields of data points.

1
2 The FY'19 report shows nine vendors completed
3 responses that were returned to MOCS. This low
4 response rate is consistent with our experience over
5 many years administering the survey with our agency
6 partners. We have identified several challenges to
7 administering the survey. First, vendors are not
8 required to complete the survey as part of Local Law
9 50. The voluntary nature of the survey means that
10 few vendors feel compelled to go through the extra
11 work of collecting this information from their own
12 suppliers in addition to other core service deliver
13 priorities.

14 Second, the perceived burden of completing the
15 survey discourages potentially engaged vendors from
16 participating. Pulling data for this many fields and
17 situations where it is not always readily available
18 burdens providers who do not consistently track this
19 information. Many vendors do not anticipate filling
20 out this survey at the beginning of a new contract,
21 so they do not track the appropriate data throughout
22 the year, requiring them to do so retroactively at
23 the end of the reporting period.

24 Additionally, this process entails an extra layer
25 of complexity for human service providers who are

1
2 really contracted to provide food directly and
3 typically procure foods from external parties
4 themselves. They lack complete information on the
5 sourcing patterns of their subcontractors or
6 suppliers and may have few tools at their disposal to
7 encourage information provision. As a result, they
8 are unable to quickly or reliably complete this
9 survey.

10 We share the Council's goals of increasing
11 transparency into sourcing decisions by vendors and
12 increasing the city's procurement from local
13 producers. We furthermore acknowledge that MOCS can
14 take some internal steps to improve the response rate
15 and the quality of information provided in this
16 report.

17 In the long run, the transition to a digitized
18 environment will enable consistent tracking of
19 contracts subject to Local Law 50 and allow us to
20 link these contracts to invoicing which gives a clear
21 view into how much was budgeted and what ultimately
22 was spent. In the meantime, we recognize the
23 pressing need to increase transparency into newer
24 food sourcing and have identified several steps to
25 improve collection of this data in the short term.

1
2 One immediate change we can make is to administer
3 the survey more frequently. This would give vendors
4 a clearer signal of what information we will
5 consistently request while making it easier for them
6 to complete the survey on a shorter reporting period.
7 Additionally, we have greatly improved our capacity
8 to engage with vendors and foster ongoing
9 conversations in recent years. We can utilize
10 collaborative working groups, such as the nonprofit
11 Resiliency Committee to find ways to better tailor
12 the survey to vendors, ongoing operations and spur
13 greater participation.

14 Finally, we can enhance the suite of food policy
15 resources we offer to give vendors a clearer picture
16 of the information we require and what steps they can
17 take to support this reporting.

18 In partnership with the Mayor's Office of Food
19 Policy, we can also offer guidance on how vendors can
20 better track food production locations and sourcing
21 patterns of their suppliers. While we are open to
22 discussing new ways to improve data quality on
23 citywide food sourcing, we also believe that these
24 efforts should be informed by the full context of
25 initiatives underway, such as the implementation of

1 passport, the procurement and sourcing solutions
2 portal by MOCS and several local food programs the
3 Mayor's Office of Food Policy is currently
4 undertaking. The passport will allow MOCS and other
5 agencies to have a far greater degree of transparency
6 and to procurement processes that we have been able
7 to achieve previously.

9 This will give us fuller view into specific types
10 of procurements, vendors historical performance and
11 potentially, what sourcing decisions they are making.
12 It will also make data collection substantially
13 easier by allowing us to capture relevant information
14 from the outset rather than manually entering it from
15 vendors and gives us a view into real time activity.

16 For example, Release 2 of Passport, which was
17 launched in April 2019, in partnership with the
18 Department of Citywide Administrative Services or
19 DCAS, allows us to track food purchase and payment
20 from those goods.

21 A quick glance at data indicated that since
22 launch, approximately 19 agencies have spent roughly
23 \$4 million on food across 85 DCAS requirements
24 contracts held by 31 vendors. We're already seeing
25 the benefits from investment in digital

1 transformation as our data collection is more
2 effective and information is more readily available
3 in greater levels of detail than before. Over time,
4 if we take steps to enhance records for these items
5 and those purchased by vendors with service
6 contracts, we will eliminate the need to survey
7 vendors because data will be captured as part of the
8 regular course of business.
9

10 As we launch our next major release, our Phase
11 for Passport, which enables sourcing activity by
12 agencies and enhances our capacity for data analysis,
13 we will be better positioned to share global and
14 nuance insights around food purchasing.

15 We're also seeing positive signs from several
16 agencies who are pushing to increase local food
17 procurement. DCAS includes price preference for
18 locally sourced foods in all food related
19 solicitations they release.

20 As the agency responsible for goods purchasing
21 for all Mayoral agencies, this has a significant
22 impact on food sourcing by the city. They implement
23 a robust quality assurance check to validate the
24 accuracy of sourcing information provided by their
25 vendors. A practice which could become a model for

1
2 other food procuring agencies and are looking at ways
3 to require a source reporting by vendors in their
4 next wave of food related contracts.

5 Between Fiscal '16 and '19, DCAS awarded nearly
6 \$44 million in contracts for New York's source food
7 items which amounts to about 22 percent of all food
8 items procured by DCAS.

9 The Department of Education or DOE has also made
10 great strides in delivering and an increasing share
11 of healthy, locally produced foods to students. As
12 the largest food purchaser in the city, DOE has
13 implemented several practices to provide locally
14 grown food to students and staff, including New York
15 Thursday's, The Garden to Café Program that
16 introduces students to raising their own produce and
17 the inclusion of local preference language in all
18 bids.

19 There is more work to be done, but current
20 efforts underway at agencies like DOE, are actively
21 increasing improving the city's local food
22 procurement efforts. I'm joined by both DCAS and DOE
23 today. We share the same goal of verifying and
24 increasing the sourcing of New York State foods. At
25 this time, the best mechanism we have seen for

1
2 collecting and ensuring the integrity of this data is
3 through the direct inspection of goods as DCAS has
4 shown us. We will do our best to devise appropriate
5 measures to improve the response rate for Local Law
6 50 report, but we ultimately believe that the
7 transition to a digital environment will provide new
8 mechanisms for tracking this data more closely to the
9 point of origin while reducing the administrative
10 burden for agencies and the vendors.

11 We are also encouraged by efforts to partner with
12 food policy experts who have led similar discussions
13 in other jurisdictions and are happy to support our
14 food policy director in convening agencies to align
15 efforts. Ultimately, these efforts pave the way for
16 healthier, more sustainable and locally grown food
17 sourcing for the city government.

18 We look forward to continuing this discussing
19 with the Committee and Borough President Brewer. I
20 will now turn it over to the Mayor's Office of Food
21 Policy Director Kate MacKenzie, who will elaborate
22 further on some of the key initiatives underway to
23 help achieve our shared goals.

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2 CHAIRPERSON KALLOS: In between your testimonies,
3 I just want to acknowledge we've been joined by
4 Council Member Barron.

5 KATE MACKENZIE: Good afternoon. Good afternoon
6 Chairperson Kallos and Members of the Committees on
7 Contracts. My name is Kate MacKenzie and I am the
8 Director of the Mayor's Office of Food Policy.

9 Thank you for the opportunity to testify on the
10 Administration's commitment to good food procurement
11 and the plans in place to create a values based food
12 system that reflects the Administrations values of
13 equity, health and sustainability.

14 Before I begin, and even though she's not here, I
15 really want to appreciate and thank Manhattan Borough
16 President Gale Brewer for her steadfast commitment to
17 improving food access, food quality and local food
18 economies.

19 I also appreciate the Council's efforts to
20 improve access to healthy food for all New York City
21 communities. During my testimony, I will outline the
22 commitment we have made to implement a good food
23 purchasing policy across key constituent food serving
24 agencies. Providing a transparent, metrics based
25 flexible framework that encourages large institutions

1
2 to direct their buying power toward five core values;
3 local economies; environmental sustainability; valued
4 workforce; animal welfare and nutrition.

5 Applying these principles in the work to purchase
6 food through agencies will help increase the
7 consumption of high quality nutritious food and
8 increase knowledge of the desirability of healthy
9 food.

10 New York City provides 238 million meals a year
11 to some of New York's most vulnerable populations.
12 The food budgets to support these meals are more than
13 \$400 million. The non-mayoral agencies of the
14 Department of Education and Health and Hospitals
15 procure food directly. The Department of Citywide
16 Administrative Services procures food on behalf of
17 the Human Resources Administration, the
18 Administration for Children Services, the Department
19 of Correction and the New York City Police
20 Department.

21 The Department for the Aging and the Department
22 for Homeless Services each procure food through their
23 own agencies. Regardless of the mechanism of food
24 procurement used, each of these agencies is
25 participating in the good food purchasing program.

1
2 New York City was the first major city in the country
3 to set nutrition standards for all foods purchased or
4 served by the City. The food standards were created
5 with the goal of improving the health of all New
6 Yorkers served by city agencies, by decreasing the
7 risk of chronic disease related to poor nutritional
8 intake. The standards have been strengthened through
9 investments by this administration and today, these
10 standards apply to each of those 238 million meals I
11 mentioned above.

12 Building on that legacy, the Administration is
13 committed to implementing a good food purchasing
14 policy to ensure that whether it's a meal served in a
15 homeless shelter, a prison or a school, New Yorkers
16 are receiving the highest quality food possible.
17 Furthermore, we want to examine the larger supply
18 chain to make sure that the city is doing business
19 with vendors and suppliers that support the local
20 economy and are responsible when it comes to their
21 workforce and the environment. Food production is
22 among the largest drivers of global environmental
23 change and the country's second largest buyer of
24 food, we have a leadership role to play by setting

1
2 norms that can signal to the market place the types
3 of products and conditions we want to support.

4 We have opportunities to promote both healthy
5 diets and more sustainable food choices through
6 procurement. This commitment was made in last
7 April's release of OneNYC.

8 The center for good food purchasing provides
9 planning, implementation, and evaluation support for
10 institutions involved with the good food purchasing
11 program. The program itself helps institutional food
12 buyers shift their food purchases to reflect those
13 five core values. Again, those are local economies,
14 environmental sustainability, valued workforce,
15 animal welfare and nutrition.

16 As a collaborative citywide initiative, managed
17 by the Mayor's Office of Food Policy, New York City
18 is developing it's own approach to integrate the GFP
19 principles. Ensuring that money spent on foods
20 serves both people and the planet. With support from
21 a private foundation, we have contracted with the
22 Center for Good Food Purchasing to support our
23 efforts.

24 Each agency that I mentioned above is currently
25 involved in a rigorous and robust data collection

1 process to examine current food purchasing practices.

2 This information will determine existing alignment
3 with the Good Food Purchasing program standards in
4 those five value categories.
5

6 I'd like to give an example of the type of data
7 that will be collected. A food service operations
8 overview form will be completed for each agency that
9 captures the total annual dollar amount of food and
10 beverage purchases by product category and an average
11 number of daily meals served.

12 A nutrition self-assessment that examines
13 healthful practices in procurement, food preparation
14 and the food service environment. A review of an
15 inventory of suppliers with serious repeat and or
16 willful health and safety and or wage and our labor
17 violations over the last three years that's generated
18 by the center.

19 A report of all line item records of actual food
20 purchases made during the fiscal year that details
21 the product description including the city and state,
22 if in the United States, the vendor, the supplier,
23 the brand name, the true manufacturer of that
24 product, the pack size, the quantity, the price per
25 quantity and the production location.

1
2 Capturing this information is essential to build
3 a deep understanding of the opportunities and
4 responsibilities we have to shift procurements. This
5 is an incredibly complex ask of vendors who are
6 currently under no obligation to provide the
7 information.

8 We do know however, that food industry trends are
9 pointing to great transparency, trace ability and
10 social responsibility. The private sector has been
11 providing this level of detail based on consumer
12 demand and as a city, New York believes that it's
13 time to do the same.

14 Together, with the Mayor's Office of Contract
15 Services, DCAS, The Office of Management and Budget
16 and our Legal Counsel, will be looking to change the
17 language in our contracts to request this
18 information. By making these contractual changes, we
19 will be able to require vendors to report on product
20 that is coming in from New York State.

21 We can also be in a better position to set goals
22 for these procurements. We are also exploring
23 innovative contracts that may allow smaller farmers
24 who may not produce quantities needed by the scale of
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1
2 our city to aggregate their products with
3 intermediaries.

4 It's our intention to use the public contracting
5 process to create greater accountability along our
6 supply chains, by asking companies with whom we do
7 business with for stronger commitments to
8 transparency and our administration's values. With
9 information from each agency, we will complete an
10 aggregate analysis of what the city's purchasing
11 looks like and make strategic decisions on the areas
12 to prioritize.

13 This information, when analyzed, will give us a
14 comprehensive overview of our current food sourcing,
15 so that we can set good food purchasing goals for the
16 future. As a result, we will create a values based
17 food system that reflects the values of equity,
18 health and sustainability of this administration.
19 This deepens our commitment to the Green New Deal, as
20 outlined in One New York City.

21 New York City is and will continue to be a
22 national and international leader in how resources
23 can be brought to bear in order to transform the food
24 system and serve as a model to other jurisdictions
25 looking to create greater equity through the food

1
2 system for residents, communities and the
3 environment. While other jurisdictions have
4 implemented the Good Food Purchasing program, no city
5 has done so as comprehensively as New York is
6 intending to. Truly working from the inside to
7 transform, not just the way we procure food but to
8 inspire dramatic shifts in our nations food supply.

9 With the shared goal of greater food equity, we
10 look forward to working with the Council to
11 strengthen Local Law 50 and to share our progress on
12 the Good Food Purchasing program efforts.

13 Thank you for this opportunity to testify and I'm
14 happy to answer any questions that you have.

15 CHAIRPERSON KALLOS: Thank you and thank you for
16 already answering the first line of questions
17 relating to your favorite food.

18 In your testimony, you indicated the agencies
19 which procure food and I guess, we were curious about
20 - so you indicated that DCAS, so two non-mayoral
21 agencies are procuring food that is not necessarily
22 within your scope, so you have DOE and Health Plus
23 Hospitals. So, that's school breakfast, lunch, snack
24 supper and then I imagine in the hospital context

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2 that's the food that's being served to patients in
3 H+H is that correct?

4 KATE MACKENZIE: Yeah, the eleven public
5 hospitals.

6 CHAIRPERSON KALLOS: And then, so Department of
7 Citywide Administrative Services, DCAS, they procure
8 for only for HRA, Administration for Children's
9 Services, Department of Corrections, which operates
10 Rikers and other facilities in our city and then New
11 York City Police Department.

12 Can you share what context that food is served,
13 so we know that the corrections is served to folks
14 who are awaiting trial or who have misdemeanor
15 sentences. Can you share for HRA, ACS and NYPD?

16 KATE MACKENZIE: Sure. HRA provides meals
17 through the Emergency Food Assistance program, also
18 through HIV and AIDS meal distributions. ACS
19 provides meals through Early Learning sites. You
20 mentioned DOCS and NYPD for people in holding.

21 CHAIRPERSON KALLOS: And what about Department of
22 Health and Mental Hygiene, that was an agency we had
23 flagged that we thought might be procuring food.

24 KATE MACKENZIE: To my knowledge, they are not
25 procuring meals that actually serve city residents,

1
2 but we're happy to look into that further. These are
3 the largest constituents serving food purchasing
4 agencies.

5 CHAIRPERSON KALLOS: Okay, does MOCS have any
6 information whether Department of Health and Mental
7 Hygiene is serving?

8 RYAN MURRAY: Sure, I don't have that data in
9 front of me. I think perhaps what you might be
10 referring to, if it's not the directly delivered
11 foods, they may have contracts which are subject to
12 Local Law 50, where through the providers that they
13 contract with, there is a food component which is one
14 part of a larger contract.

15 So, we're happy to look into that for you as a
16 follow up to this hearing.

17 CHAIRPERSON KALLOS: Okay, and then, for the DCAS
18 procurements, we're talking Human Resources,
19 Administration for Children's Services, Department of
20 Corrections, New York NYPD, do you have a breakdown
21 on how much of it is direct? So, the agency is just
22 going out there and then they're buying the food,
23 versus they have a contract, so in an Early Learn
24 situation, they have a contract with the Early Learn
25 provider and then they're asking that early learn

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2 provider to get the food instead. In which case,
3 they would be covered versus, so yeah, do you have a
4 breakdown versus -

5 KATE MACKENZIE: I can invite my colleagues from
6 DCAS to respond.

7 UNIDENTIFIED: Hello.

8 CHAIRPERSON KALLOS: If you can share your name,
9 your title, your favorite New York food and then we
10 will swear you in.

11 MERSIDA IBIC: Sure, Mersida Ibic; Deputy
12 Commissioner for Office of Citywide Procurement. And
13 favorite New York source food is tomato's.

14 COUNCIL CLERK: Great, please raise your right
15 hand.

16 MERSIDA IBIC: I'm sorry.

17 COUNCIL CLERK: Please raise your right hand.

18 MERSIDA IBIC: Oh, sorry. Mersida Ibic; Deputy
19 Commissioner for Office of Citywide Procurement at
20 the DCAS. Do I have to repeat tomato's.

21 CHAIRPERSON KALLOS: We don't need you to swear
22 to that.

23 COUNCIL CLERK: Do you swear or affirm to tell
24 the truth, the whole truth and nothing but the truth
25 in your testimony today.

1 MERSIDA IBIC: I do.

2 COUNCIL CLERK: Thank you.

3 MERSIDA IBIC: Okay, so, the question was, do we
4 have a breakdown for those particular agencies on how
5 much of that food is bulk purchases versus through
6 their other service contracts and the answer is, we
7 do not have that information on hand, but we could
8 gladly pull up that information. We'd have to
9 contact those agencies directly.
10

11 CHAIRPERSON KALLOS: Okay, and then, so DFTA does
12 their own as well as DHS, they do their own
13 procurement. So, are DFTA or DHS doing direct
14 purchasing or are they going through providers?

15 MERSIDA IBIC: Sure, DHS or Department for
16 Homeless Services has a food budget of about \$52
17 million. 17 of that is direct through a contractor
18 or a caterer and \$35.5 million goes direct to
19 providers.

20 Regarding DFTA, Department for the Aging, it's
21 about a \$35 million food budget. \$23 million goes to
22 the congregate meal programs or specifically to
23 providers and then \$42 million is to the caterers or
24 contractors that provide home delivered meals.
25

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2 CHAIRPERSON KALLOS: So far, as far as I
3 understand, you can correct me if I'm wrong. DCAS
4 has been the only agency that has been circulating
5 the questionnaires in compliance with Local Law 50,
6 is that correct?

7 RYAN MURRAY: Chair, so the way we circulate the
8 survey, DCAS circulates the survey to its vendors.
9 Those are food vendors and then we work with the
10 agencies to reach out to, this is MOCS, works with
11 the agencies to reach out to the vendors with which
12 they contract.

13 CHAIRPERSON KALLOS: But in terms of the - moving
14 forward, does the city plan to ask more than just
15 DCAS to circulate this? So, will you be asking DHS
16 and DFTA to circulate, as well as folks for which
17 DCAS also -

18 RYAN MURRAY: Sure, so I think moving forward,
19 we, as I shared in my testimony. We are happy to
20 implement a range of new options from increasing
21 frequency, working more closely with agencies,
22 working with our partners in the nonprofit sector to
23 get information out to providers to try to increase
24 the response rate on the survey. We're also as the
25 Food Policy Director shared, thinking about not just

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2 having folks respond to a thousand item survey as the
3 way to get information back again, self-reported, not
4 necessarily validated but really working with folks
5 in the good food policy world to think about other,
6 whether it's sampling techniques, using technology.

7 CHAIRPERSON KALLOS: We will talk about the
8 technology in a moment.

9 RYAN MURRAY: Okay, but I think yes, we will
10 obviously do that but we want to get a much more
11 robust picture that may come beyond just serving
12 folks and increasing outreach.

13 CHAIRPERSON KALLOS: In terms of the 238 million
14 meals a year and the \$400 million spent, as reported
15 in the food metrics report, is this inclusive of all
16 agencies including non-mayoral or is it only the DCAS
17 agencies or who are we talking about?

18 MERSIDE IBIC: Yeah, this represents all of those
19 agencies that are obviously part of the Good Food
20 Purchasing program, including Department of
21 Education, including Health and Hospitals. Including
22 ACS, the gamut of food serving agencies.

23 CHAIRPERSON KALLOS: And is this only for food
24 light items or does it also include Administration
25 light items?

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2 MERSIDA IBIC: This is for food light items. I
3 will say that there is, as my colleagues from
4 Department of Education can attest to, in some cases,
5 specifically with Department of Education, there is a
6 storage and distribution component that's added to
7 the food budget. So, if you're working with a
8 distributor, they're ultimately storing and
9 delivering that food to schools, so that would go
10 into their contract. Their food contract as well.

11 CHAIRPERSON KALLOS: So, for instance, if we have
12 a contract with a homeless service provider and we're
13 paying them, let's call it \$300 million a year and
14 part of that is serving three square meals a day to
15 folks, you've been able to break out what portion of
16 that goes towards food?

17 MERSIDA IBIC: So, specific with DHS and DFTA,
18 those food assessments are just getting underway.
19 That is exactly the level of granularity that we're
20 looking to get.

21 CHAIRPERSON KALLOS: And unless you get there
22 before I do, the nature of the questions that you are
23 seeking to answer relating to source of food and the
24 type of tracking in terms of vendor, true
25 manufacturer, pack size, quantity, and so on and so

1
2 forth. Which I imagine has to do with folks being
3 able to know whether or not their spinach is safe or
4 not and other food quality standards. I guess my
5 question is, versus these thousand question survey's
6 that I think we all agree are a thing of the past.
7 Is there a way to let the computers do the work for
8 us? For instance, I don't remember the last time I
9 ordered something over the phone or even in paper.
10 As far as I can remember, I usually just order
11 everything online and it's already been reported in
12 the news that I use Amazon and I even have used Fresh
13 Direct or Instacart on occasion. I imagine a lot of
14 people who are procuring food, do so through a
15 digital interface and when there's a digital
16 interface there can be an API where all somebody has
17 to do is give you an API key and then passport could
18 get the information automatically. Is this something
19 that the city could be doing? Or is this something
20 that you are already working on?

21 MERSIDA IBIC: That is certainly the desired
22 state that we're aiming to get to. I think that it's
23 a perfect alignment of passport being operationalized
24 and designed in the way that it is and having this
25 effort and commitment of good food purchasing occur

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2 at the same time. In a future state, we would love
3 to be able to identify any food item that the city is
4 procuring and know all of the answers to all of those
5 specificities that I mentioned that we will be
6 tracking.

7 CHAIRPERSON KALLOS: When Local Law 50 was
8 authored and passed by now Borough President Gale
9 Brewer, she was taking advantage of the State Law
10 that allowed us that option. What has changed or
11 what is happening differently that is allowing you to
12 mandate the collection of this information versus
13 only survey the collection?

14 RYAN MURRAY: Yeah, I think one of the things I
15 may do is ask my colleagues from DCAS to join us to
16 talk about how they are leveraging the tools
17 available to us in procurement. But I think we are
18 in the future procurement really trying to make sure
19 that we can include that as mandatory. This would be
20 helpful for obviously the direct food vendors. We're
21 being very, very thoughtful about how to not add any
22 additional burdens onto nonprofits. I know we've had
23 many committee hearings, whether in this committee or
24 others about the litany of things that we require
25 from our Human Service vendors.

1
2 So, yes, that's that one tool that we can use
3 particularly with the direct purchasing. Maybe we
4 can talk a little bit about that but we're also
5 thinking as you've alluded to in the previous
6 question about using other tools to really get that
7 information so that, it's not a burden to our human
8 services colleagues. If the human services
9 colleagues for example, are working with a food
10 supplier for example, that might be something that
11 might be more readily obtained from there
12 subcontractor or supplier than it would be from the
13 food vendor. So, that's something we might try to
14 incorporate into the contract.

15 KATE MACKENZIE: Yeah, and so I can speak for our
16 DCAS contracts and so, for every line item that we
17 purchase that we are bidding out for, sorry, there's
18 a separate line item for New York State source and
19 other. So, we're encouraging all of our bidders to
20 provide us a price, if it's available for both those
21 items. And so, that's one of the ways that we're
22 collecting that information directly upfront, so that
23 we have that data as opposed to just having to always
24 survey after the fact.

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2 CHAIRPERSON KALLOS: Thank you, that is my first
3 round of questions. I'm going to turn for questions
4 to Council Member Barron then Rosenthal. I may end
5 up reserving my second and we may just follow up with
6 additional questions, so that we can get our Borough
7 President up to testify. Over to Council Member
8 Barron.

9 COUNCIL MEMBER BARRON: Thank you Mr. Chair and
10 thank you the panel for coming. I just have a brief
11 question. There was recently an article in the paper
12 about a number of people who lived in a homeless
13 shelter who was sickened by food that was served
14 reportedly from that shelter. What role does MOCS or
15 DCAS or HRA or whomever play in making sure that the
16 quality of food that's served to those persons in
17 those facilities, whom as we talk about people who
18 are in prisons and in other restricted conditions,
19 really don't have perhaps the voice or the
20 opportunity to really make their issues and their
21 cases known to get a resolution to that?

22 RYAN MURRAY: Hello Council Member, nice to see
23 you as always. Uhm, I may not respond to that
24 specific case in detail. I think there's an active
25 look at that but I can ask my colleague from DCAS to

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2 talk about the inspection process that they use for
3 foods that are purchased centrally on behalf of
4 agencies. Which gives us where were concerned about
5 health and safety overall, when were buying any
6 goods, there is an inspection process that's put in
7 place.

8 So, if you don't mind, I'm going to broaden the
9 response to that specific area.

10 MERSIDA IBIC: Absolutely and so, for DCAS,
11 anything that we buy through our city purchasing
12 group that a commodity, is inspected and that
13 includes food. And that inspection happens you know
14 at different stages of the procurement. It can
15 happen at the beginning when we're trying to verify
16 that in fact, that the item that we are procuring or
17 the vendor is bidding on is in fact the item that we
18 requested. We're ensuring it at the point of
19 delivery and then, if it ever becomes an issue, we
20 also go back and we'll inspect that good again.

21 So, if for example, after an initial inspection
22 or initial sampling, you know, a client is saying
23 that you know, we're seeing something, something is
24 not right here. We'll go back and we'll inspect
25 again.

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2 So, there are actually several points in the
3 process where DCAS gets involved and we have an
4 entire borough dedicated to just inspection of all of
5 our commodities.

6 COUNCIL MEMBER BARRON: So, how does a product
7 that has a best buy date which is expired, get served
8 to people.

9 MERSIDA IBIC: So, for DCAS contracts, we – and I
10 can't speak to the DHS example. Uhm, because those
11 were not procured by DCAS, but for DCAS, what we
12 would do, is we always look at the dates when it's
13 delivered and we give it a certain time frame. So,
14 it depends on the actual commodity itself.

15 Certain foods are, you know, you want a longer
16 shelf life. Certain foods go very quickly and so,
17 it's okay that it's only going to be there for two
18 weeks. But we do an analysis of, it was received on
19 this day. Here is the best buy date, we're not going
20 to accept it if it's too close.

21 COUNCIL MEMBER BARRON: So, the order itself has
22 the best buy date on it, when it's ordered?

23 MERSIDA IBIC: We inspect it at the point of
24 delivery. And so, we tell them when we need it by.
25 We tell the vendor when we need the products by and

1
2 then at delivery, if the sell by date is too soon, we
3 will return those items and require that the vendor
4 resend those.

5 COUNCIL MEMBER BARRON: So, you don't as a
6 policy, have a period of time by which you can say to
7 the vendor, don't give us anything that will expire
8 within six months after delivery or something of
9 that, depending on the shelf life of the product?

10 MERSIDA IBIC: So, it's not a standard policy but
11 we do buy commodities, have certain criteria. So,
12 again, milk might have a shorter time period versus
13 something -

14 COUNCIL MEMBER BARRON: that's a part of the
15 contract?

16 MERSIDA IBIC: Uhm, I would have to check to see
17 if that's actually part of the contract.

18 COUNCIL MEMBER BARRON: Okay, thank you. Thank
19 you, Mr. Chair.

20 CHAIRPERSON KALLOS: Thank you. Council Member
21 Rosenthal.

22 COUNCIL MEMBER ROSENTHAL: Thank you so much
23 Chair Kallos for holding this really important
24 hearing. I appreciate it.

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2 Uhm, I have a couple of questions I guess
3 primarily for uhm, hang on. So, many papers. Kate,
4 welcome.

5 KATE MACKENZIE: Thank you.

6 COUNCIL MEMBER ROSENTHAL: It's nice to see you
7 in this position. I've heard great things about you.

8 KATE MACKENZIE: Thank you.

9 COUNCIL MEMBER ROSENTHAL: I'm really excited. I
10 was reading your testimony hearing you and very much
11 appreciating the Good Food Policy, but one of the
12 things that is always of interest to me is you know,
13 someone can say that they are the Good Food Policy
14 Mayor, but does the budget or implementation reflect
15 what it is that their saying they're doing, right?

16 So, just some very basic practical questions to
17 the extent that Good Food Policy, everything, the
18 five elements that you define in there, cost more
19 money than can goods, processed goods. Does the city
20 increase the funding for those budgets to accommodate
21 that cost?

22 KATE MACKENZIE: Yeah, thank you for the
23 question. I absolutely appreciate it. You know,
24 we're at the stages right now of looking at you know,
25 these five values and accessing them based on the

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2 food procurements that we have specifically for
3 fiscal '19, just to get the baseline picture of what
4 does it look like. And there are certain items uhm,
5 you now, certainly my colleagues at OMB are asking
6 those questions as well and it's premature to answer
7 if food is going to cost more. What are we going to
8 be able to do within budget, but we do know that the
9 purchasing power that the city has is tremendous.

10 What were able to do with the nutrition
11 standards, back even when DOE started to make some of
12 those changes, were changes that did not increase
13 food cost and we're working to change the market to
14 meet the demand of New York City.

15 So, we're going to be looking at all of that and
16 making the appropriate decisions and certainly
17 keeping Council abreast of that.

18 COUNCIL MEMBER ROSENTHAL: Well, you know, just
19 to sort of make the obvious point. The state I
20 guess, has a law that says, you know there's an
21 exception for fresh food and that exception is
22 allowing 10 percent above what is required through
23 the General Municipal Law, which is lowest cost
24 provider.

25 KATE MACKENZIE: Yeah.

1
2 COUNCIL MEMBER ROSENTHAL: So, by definition, the
3 state is saying it's going to cost more. Right and
4 their given that allowance.

5 KATE MACKENZIE: Yeah.

6 COUNCIL MEMBER ROSENTHAL: Now in truth and your
7 research is going to help answer this question. You
8 know is it 10 percent? Is it 20 percent? We need to
9 get our arms around that and yes, I agree with you
10 that the cost should be lower. I mean a plant based
11 diet could be lower in cost than a meat and dairy
12 diet.

13 But uhm, I don't know and I'm not hearing that
14 you the Administration has necessarily contemplated
15 uhm, the possibility of those costs being higher.

16 I mean, one of the fundamental problems with all
17 of our city contracts that the Mayor inherited from
18 the prior Administrations was, no increase to allow
19 for increased in cost of food, rent, etc., and
20 certainly people.

21 KATE MACKENZIE: Yeah.

22 COUNCIL MEMBER ROSENTHAL: Uhm, and he's made
23 some accommodations for that, but I don't know that
24 you know, my senior centers, the senior centers in my
25

1
2 district could afford to pay for fresh food versus
3 can and processed.

4 KATE MACKENZIE: Sure, again, really appreciate
5 the intent of the question and as soon as we have
6 some data to actually discuss, I look forward to
7 doing that with you as well.

8 COUNCIL MEMBER ROSENTHAL: Okay, I mean, I really
9 want to emphasize that to me, your budget is a
10 reflection of your policy and I don't think there's
11 extra money. I know there's not additional money in
12 the budget for fresh food. And so, by definition it
13 means, uhm, that the senior centers, the food
14 pantries, have to get money outside of the government
15 system or else feed fewer people.

16 KATE MACKENZIE: I will also share that the local
17 economies and the foods coming direct from the state
18 and the region is one element of five values. So, it
19 could be you know, until we have data, we aren't in a
20 position to make the priorities around, it could be
21 workforce. It could be more health and nutrition.
22 It could be more local food as well, but making some
23 of the commitments across those values, not just
24 exclusively in the local food areas is what we're
25 looking to do, across all five values.

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2 COUNCIL MEMBER ROSENTHAL: Right, now, if we're
3 going to expand to all the values then cost is really
4 going to go up right, because we want to hire people
5 who are going to stay where there are career ladders.
6 Where we're having educated people, who are talking
7 about wellness. I'm just talking about fresh foods.
8 I mean, but you're right, I mean the bigger picture
9 is a big deal.

10 KATE MACKENZIE: We are in close conversations
11 with cities who have also been implementing this from
12 Boston to Chicago, to Los Angeles to really be
13 thought partners and thinking through their
14 implementation and learn from the lessons in making
15 contract changes. These are really important
16 questions to ask.

17 COUNCIL MEMBER ROSENTHAL: And so, what's
18 happening in Boston or these other localities as they
19 switch over to fresh food? Are they allocating more
20 funds in their budget for that?

21 KATE MACKENZIE: Uhm-hm. So, this is my less
22 than four months on the job. We are making progress
23 to have; I've had conversations with each of those
24 cities. They are the first of what will be many.

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2 COUNCIL MEMBER ROSENTHAL: Thank you and then
3 lastly, specifically, the Council Member raised that
4 through HRA, I think EFAP, we pay for EFAP and I'm
5 wondering whether or not the Administration has made
6 the change yet to allow product flexibility under
7 EFAP. I think right now there's a list of about 30
8 processed products to chose from for our nonprofits.

9 KATE MACKENZIE: Yeah.

10 COUNCIL MEMBER ROSENTHAL: And, uhm, none of
11 those are fresh or regional products. So, EFAP is
12 our basic program that we're funding that's so
13 desperately needed now and there's no accommodation
14 for even the opportunity for a fresh product. When
15 do you expect the Administration to change those
16 rules or does that require a law change in some way?

17 KATE MACKENZIE: Yeah, thank you. Actually, I
18 think it was the second week of my role. I met with
19 Grace and her team at HRA and they are - I've been
20 heavily involved in the RFP creation for new EFAP
21 vendors and that I believe is set to hit you know,
22 within the next month and we are looking to certainly
23 expand from those original 14 food items that were
24 contracted for the last, you know, at least three if
25 not longer years.

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2 COUNCIL MEMBER ROSENTHAL: So, you're waiting for
3 the RFP to come out. We're waiting, the public is
4 waiting to see the RFP.

5 KATE MACKENZIE: I believe it is still being -
6 MOCS is reviewing it. It will be public to get new
7 bids in for an expanded variety of food that EFAP
8 vendors will be procuring.

9 COUNCIL MEMBER ROSENTHAL: And so, again, the two
10 part question. Uhm, are you saying - I really think
11 it's important just to nail this down. This is our
12 opportunity in the public. Will that new RFP you're
13 saying will include an option for fresh food
14 purchasing?

15 KATE MACKENZIE: I have not seen it since
16 November but my understanding is that it will include
17 fresh food.

18 COUNCIL MEMBER ROSENTHAL: And does MOCS happen
19 to have an answer?

20 RYAN MURRAY: I have not looked at the RFP
21 specifically. We're happy to follow up with you with
22 DHS, the HRA, sorry DSS.

23 COUNCIL MEMBER ROSENTHAL: Okay, you can imagine,
24 I'm not going to get frustrated but you can imagine
25 that's frustrating to hear. It seems pretty basic

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2 given the principles that you laid out. Not to be
3 able to just answer yes or no, whether or not the RFP
4 includes it. I don't mean to be a jerk, but -

5 KATE MACKENZIE: We'll get back to you as soon as
6 we can confirm the information.

7 COUNCIL MEMBER ROSENTHAL: Is one of the things
8 holding it back? The possibility of it costing more
9 money.

10 KATE MACKENZIE: No, I believe that there was a
11 question, in fact, I had a conversation with Borough
12 President Brewer about this, whether or not the City
13 Charter included specifically those 14 food items are
14 not and I did double check that and I believe there
15 is no mention of the specific 14 foods in the City
16 Charter.

17 So, to answer your question about, can the scope
18 of food that EFAP has historically been sourcing
19 change? My understanding of that is yes, it can.

20 COUNCIL MEMBER ROSENTHAL: So, again, my interest
21 is making sure government works and making sure that
22 our budget aligns with what we say we're doing. And
23 it strikes me, and the things I'll be looking for
24 when the RFP comes out is, whether or not there's an
25 opportunity for fresh food purchasing and whether or

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2 not there's an increase in reimbursement when
3 nonprofits chose to purchase fresh food. Right,
4 because again, if there's no increase in funding,
5 there's no incentive besides wanting to do the right
6 thing and requiring now the nonprofits to ask for
7 private funding or somehow get the resources if they
8 want to serve the same number of people. You know,
9 how do we meet their desire to provide fresh food?

10 One step is allowing them to do it and the second
11 is giving them the money to do it. So, is that fair
12 that I could be looking for those two things in the
13 RFP because I imagine it would address both of those
14 issues.

15 KATE MACKENZIE: I think that's absolutely fair.

16 COUNCIL MEMBER ROSENTHAL: Okay, thank you so
17 much. Thank you Chair.

18 CHAIRPERSON KALLOS: Uh, thank you. I had a
19 quick question about ACS and I'm not sure if you have
20 the info, but if you are able to break out the DCAS
21 spending with ACS, that would be helpful. Do you
22 have that by any chance?

23 MERSIDA IBIC: Meaning what ACS procures through
24 DCAS contracts versus other contracts?

25 CHAIRPERSON KALLOS: Yes, please.

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2 MERSIDA IBIC: Yeah, no, we don't have that at
3 this time, but we can follow up.

4 CHAIRPERSON KALLOS: Thank you. We will follow
5 up. Spoilers, spoilers, somebody will be testifying
6 very shortly. Is it true that DCAS, that every apple
7 and onion you purchase from the State of New York,
8 this is a spoiler from the testimony we'll be getting
9 for our Borough President. Is it true that all the
10 apples and onions are from New York State?

11 MERSIDA IBIC: 100 percent of our apples or
12 onions, it depends on the contract, but some years
13 yes, 100 percent as well.

14 CHAIRPERSON KALLOS: Great, and then, is DCAS
15 limited by the 10 percent price difference or are you
16 sometimes able to exceed it?

17 MERSIDA IBIC: So, we're mostly sticking to the
18 10 percent but we have been having recent
19 conversations about whether or not there's
20 opportunity to go above that using other methods.

21 CHAIRPERSON KALLOS: Okay, and then I had a
22 question about Local Law 215, sorry, Local Law 215 of
23 2017. New York City schools, I'm looking at the menu
24 for this coming Thursday and give me one moment. So,
25 I'm looking at the breakfast menu for this coming

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2 Thursday, January 16th and we're going to have New
3 York Bagel Thursday. Assorted fresh New York bagel
4 sticks and bagels served with cream cheese and jelly.
5 Fresh New York apples and there's a yogurt parfait on
6 the Thursday menu. However, on I believe Tuesday,
7 January 21st, we're going to have Upstate Farms
8 yogurt choice. And I ended up googling Upstate Farms
9 and it's apparently a cooperative of some 200 dairies
10 in upstate New York and so, I want to appreciate that
11 DOE has been very responsive on the Local Law 215
12 report of 2017. It's actually been getting better.
13 So, on the report it will say, yogurt, you'll have
14 the different flavors. Is it possible to add yet
15 another item in the field to include whether or not
16 it is a locally sourced product or even, when it is
17 something where you can actually just say, literally
18 New York apples?

19 MOSHE BECKER: Hi, my name is Moshe Becker; I'm
20 the Chief of Staff at the Office of Food and
21 Nutrition.

22 CHAIRPERSON KALLOS: Hold on one second. And can
23 you share your favorite New York food.

24 MOSHE BECKER: Yes, I'm an apple fan. New York
25 State apples.

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2 CHAIRPERSON KALLOS: We will ask you to affirm,
3 please.

4 COUNCIL CLERK: Please raise your right hand. Do
5 you swear or affirm to tell the truth, the whole
6 truth and nothing but the truth in your testimony
7 today?

8 MOSHE BECKER: Yes, I do.

9 COUNCIL CLERK: Great, thank you.

10 CHAIRPERSON KALLOS: Please continue.

11 MOSHE BECKER: Yes, so, my name is Moshe Becker;
12 Chief of Staff at the Office of Food and Nutrition
13 Services for New York City Department of Education.

14 Roughly half of the yogurt that DOE purchases for
15 its breakfast, lunch and afterschool programs, comes
16 from New York State or is confirmed to be coming from
17 New York State Farms. And so, it is featured on
18 multiple days. It is not exclusively served on New
19 York Thursday's.

20 CHAIRPERSON KALLOS: But New York Thursday's
21 yogurt isn't necessarily a -- so the New York
22 Thursday's yogurt is a New York yogurt?

23 MOSHE BECKER: Yes, the New York Thursday yogurt,
24 is New York State yogurt.

1
2 CHAIRPERSON KALLOS: And the cream cheese and the
3 jelly too?

4 MOSHE BECKER: I would have to check to confirm
5 that.

6 CHAIRPERSON KALLOS: We better be good if
7 Thursday is New York Thursday. I take great pride in
8 that. And then are you able to update the report to
9 include whether or not the food is local?

10 MOSHE BECKER: So, we're happy to work with
11 Council to make tweaks to the report as the years go
12 on, to get the Council information that it's looking
13 to see. We are in the process ourselves of updating
14 our data gathering mechanisms and processes and we
15 would hope that an upcoming report would be able to
16 share origin information as well.

17 CHAIRPERSON KALLOS: You've been very responsive
18 and I think we can just get this done without -
19 legislation is the worst thing we can do. We should
20 be just doing a lot of things that the Mayor's Office
21 of Food and everyone is just doing to get it done.

22 Okay, thank you. I'd like to excuse you briefly.
23 I'd like to bring up the Borough President. I'd like
24 to reserve just in case any questions arise out of
25 the Borough Presidents testimony.

1
2 So, we are now going to ask the author of Local
3 Law 50 of 2011, who actually sent a letter to us
4 requesting this hearing, Manhattan Borough President
5 Gale Brewer to testify.

6 And before you begin, just as everyone else who
7 has appeared before the committee, you do not need to
8 be sworn in but you do have to tell me, what is your
9 favorite New York food?

10 GALE BREWER: Two, potatoes and chocolate milk.

11 CHAIRPERSON KALLOS: Thank you.

12 GALE BREWER: That's better than your question
13 earlier. Thank you very much Mr. Chair. You can't
14 believe what he asked me earlier. Should I raise my
15 right hand?

16 CHAIRPERSON KALLOS: Your good.

17 GALE BREWER: Okay. Shulamit Warren, please join
18 me from – Policy Director in our office.

19 So, I am Gale Brewer; I am the Manhattan Borough
20 President and I want to thank Chair Kallos and the
21 other members of the Committee who are here for this
22 opportunity and I just want to make it really clear
23 that I am here to support more New York State food
24 purchasing by city agencies, as promoted by Local Law
25 50 and others. And I want to thank you for having

1
2 this. It's a very complicated issue as you know,
3 because we're trying to accomplish so many different
4 goals. We're trying to have fresh, healthy food.
5 We're trying to have local food. We're trying to
6 have scratch food, we're trying to save the family
7 farms, which is another aspect. We're trying to keep
8 it at a cost that is appropriate and we're obviously
9 dealing with contracts.

10 We're also dealing with transportation. It's
11 very hard to bring the food in from the farm. So, as
12 you know, in 2011 and 2014, 2015 and 2018, my office
13 sponsored several upstate farm tools for agencies and
14 nonprofits and we want to thank Cornell Universities
15 Cooperative Extension and GrowNYC for helping us.
16 And then most recently, last October, I really want
17 to thank the Department of Environmental Protection.
18 We went to the Catskill Watershed Farm to Chef Forum,
19 with Natural Resources Defense Council and the
20 Watershed Agriculture Council and the Fulton Market
21 Association at Pace University and what you learn
22 there is these farms in the Catskills are, a. working
23 with DEC to try to make sure, DEP, I'm sorry. To try
24 to make sure that the farms are not a detriment to
25

1
2 the watershed and the city is paying them to try to
3 the right kind of watershed protection.

4 So, it's another place where we need to purchase
5 to keep these farms going because they are doing the
6 right thing.

7 This whole relationship between upstate and
8 downstate is very, very important to our health
9 because they are the ticket to fresh fruits and
10 vegetables, and we should be proud of our watershed
11 because it's where a lot of the farms are and where
12 we're growing and where we're making a difference in
13 terms of bringing in good product.

14 We've also learned that in order to really see an
15 impact with our considerable contracting funds, we
16 got a three pronged approach. One, as you've heard
17 earlier, we need better data collection and tracking
18 on what agencies and nonprofits are buying and how
19 it's being prepared. Is it scratch? Is it prepared?
20 Number two, agencies and vendors need information on
21 what and how New York State products can be
22 integrated into their meal programs, as you've heard
23 earlier. And three, this administration needs to
24 clearly prioritize New York State purchasing to city
25 agencies and vendors.

1
2 The Governor is not perfect, the Mayor is not
3 perfect, but the Governor has said to Commissioner
4 Ball on the state level, purchase locally and we need
5 to hear that from our Mayor.

6 During one of my farm tours, the conversation
7 between staff from the New York State Ag and Markets
8 and Green Market, also called GrowNYC, we saw that
9 the New York State Correction facilities onion
10 contract was being filled with a California State
11 onion, even though New York has a great onion. And
12 the contract was amended and the state farms are able
13 to compete and fill the bid. We need a similar
14 approach. We heard earlier that most of the onions
15 coming into city agencies are from our local farms,
16 but it really should be 100 percent.

17 In 2011, the Council passed a package of bills,
18 as you mentioned earlier, to expand local food
19 purchasing 50 and 52. Local Law 50 encourages, I
20 couldn't mandate, city agencies and vendors to
21 purchase food grown or produce in New York State by
22 establishing, to the procurement including a price
23 preference within ten percent of the lowest
24 responsible bidder and mandate that particular
25 products come from New York State and best value

1
2 provisions that ensure freshness by limiting the time
3 between harvest and delivery.

4 As was pointed out to me by the farmers, if the
5 truck from California bumpety, bumpety, bumpety, bump
6 with the lettuce, it takes two weeks. If it comes
7 only from Putnam, Alster(SP?), Seneca, it's going to
8 be here in two days and have that shelf life of two
9 weeks. Got to do local.

10 So, we thoroughly want to thank DCAS, Education,
11 DOE, and nonprofits like Lenox Hill Neighborhood
12 House, where their attention to buy New York State
13 products but more could be done. And I think you
14 know Local Law 50 requires the city's Chief
15 Procurement Officer to provide an annual report of
16 the efforts during the proceeding fiscal year to
17 implement the city guidelines for the purchase of
18 state food. The goal is to gather and make data
19 available to better understand the city's purchase
20 practices.

21 According to the Fiscal 2017 Local Law 50 Report.
22 This is the 2017, only 59 vendors from across the
23 five boroughs were sent surveys of which only eleven
24 responded. And then in 2018 FY, 66 vendors were sent
25 surveys but only three responded.

1
2 As in noted in FY 2019, in that report, 97
3 vendors were sent survey's and nine responded. It's
4 a limited pool of vendors surveyed, there's also a
5 response rate. So, there's a huge information gap
6 and therefore, there's an incomplete understanding of
7 the successes, the opportunities, and the challenges
8 in getting local products into our city agencies and
9 the people who utilize them.

10 There are other challenges, you know, some
11 vendors are not being required to respond to this
12 survey. I want to thank MOCS currently and the other
13 agencies because they are integrating the survey
14 questions in the passport, which I call VENDEX but I
15 understand is the new VENDEX. You know better than
16 I, I'm still old VENDEX but whatever, making it part
17 of the standardized contracting process.

18 Beyond the current requested sourcing data, it
19 would also be invaluable to have a deeper
20 understanding of how each agency or nonprofit vendor
21 prepares and serves meals, the equipment used, the
22 staff hours spent per meal and portion on a daily and
23 weekly basis and the needs for raw as well as
24 partially and super processed foods.

1
2 Agencies that have the infrastructure to prepare
3 scratch cooked meals have different needs than
4 agencies that require specifications like identical
5 chicken portions for the Department of Correction.
6 And I thought this was a great comment made from DCAS
7 when I met with them, because if you do not have
8 every single piece of chicken to be the exact same
9 size, then you're going to have fights and I
10 understand that amongst individuals at Rikers.

11 Also, the good news is the kitchen at Rikers is a
12 culinary training program. So, what do you need
13 specifically for that? There is a real need for each
14 agency, particularly the ones that I focused on. The
15 DCAS, buys for, they have very specific needs. The
16 other need is the processing and the jobs that go
17 with it and the facilities. That's another whole
18 topic, but some people feel the processing should be
19 done privately, not by the government. Everything
20 from the cutting of the apples to the processing of
21 the lettuce, washing and the list goes on.

22 Who should be doing that, so that the city
23 agencies can purchase locally? I don't know the
24 answer, but I know that we need to answer it.

1
2 The report response rate also begs the question,
3 if nonprofit vendors have enough information to
4 identify their locally sourced items. This is a huge
5 problem.

6 The Green Market, GrowNYC, can easily demonstrate
7 where their products come from, but is this
8 information as readily available from some of the
9 largest companies from which so many vendors order.

10 I just want to make a point here, which is that,
11 if the city purchases the more farms further upstate
12 would be able to survive because right now, the green
13 market can come from a place from where one can drive
14 early in the morning. I'm from Geneva, New York. My
15 cousins, they're not going to come all the way down.
16 Don't ask me anymore questions about Geneva, New York
17 Mr. Kallos.

18 So, the issues are, we need to have city agencies
19 purchase for another reason, which is more family
20 farms can survive. City agencies should develop
21 resources to help vendors identify New York State
22 products.

23 For instance, New York State dairy farms produce
24 quality standardized consistent items, as you can
25 imagine, butter, yogurt, milk, cottage cheese. It's

1
2 a helpful resource, would include a list of these
3 items produced by the state, identified by company
4 name and the product sizes that are commonly ordered.

5 In summary, the city has to tell vendors what is
6 available in New York State and the agencies need to
7 identify it for the vendors. It's just what has to
8 get done.

9 From early childhood and homeless programs to
10 schools and senior centers, we are spending, as you
11 heard earlier from Council Member Rosenthal, millions
12 of dollars on food purchases but not enough is being
13 invested in our local farms and communities. Our
14 state is the leading producer of products such as,
15 dairy, beef, apples, cabbage, onions, squash and
16 potatoes. That's where our money should be spent.

17 So, last October, to the credit of DCAS, in the
18 mezzanine of One Center Street, was the second annual
19 department of Citywide Administrative Services Food
20 Expo. There were wonderful vendors all around the
21 room and the purpose was to engage food vendors,
22 prospective food vendors, agencies that purchase
23 food, nonprofit vendors and the city agencies that
24 play a role, any role in food purchasing. And it was
25 exciting that's when we learned then, as you did

1
2 today, that the apples and onions are from New York
3 State. That was exciting and the market, we learned
4 of additional New York State items be mandated for
5 procurement beyond the ten percent price difference
6 and you got a little bit of an answer there. I think
7 we need to pursue that further, but possibility is,
8 if it's local maybe we can go even further on that
9 price difference. To be discussed.

10 We met people at the Expo from the Terrific
11 Apples, it's LynOaken Farms in Medina, New York.
12 That's where we purchase our fresh food for seniors.
13 Local fruit and vegetables, that's where we get our
14 apples as an example. I tasted their yogurts; I
15 tasted their baked goods at the Mezzanine. The sweet
16 potato pie from GNK Sweet Food which is an MWBE
17 bakery. I wasn't too happy about the potatoes; I
18 don't know if they were real or not. They didn't
19 taste real to me. So, that's an example. Maybe they
20 were real, they didn't taste real. They were flaky.

21 According to New York State Ag and Markets,
22 potatoes, as I thought because I love them, are one
23 of the top ten agriculture products and they're
24 available all year round. They don't need
25 refrigeration, why are not agencies and vendors

1
2 requested real potatoes and not just add water
3 potatoes. These are issues that I think we should be
4 able to answer.

5 In terms of the seniors, the Commissioner
6 Lorraine Cortes-Vazquez of DFTA, she is redesigning
7 the home delivered meal and senior center nutrition
8 program. And here's an example of an opportunity to
9 increase older adult access to fresh locally sourced
10 and sustainable foods. Just this past May to try to
11 make sure this happens, my office Shula Warren in
12 particular, convened a meeting of Manhattan Senior
13 Center food services staff with DFTA, GrowNYC, and
14 the amazing, as you know, Lenox Hill Neighborhood
15 House to discuss the various possibilities and
16 challenges to integrated local produce into their
17 congregate meal programs.

18 Despite us working with DFTA and GrowNYC over six
19 years ago, to ensure the senior centers could swap
20 local seasonally available produce into their pre-
21 submitted menus, senior center food staff said that
22 they are still encountering difficulties implementing
23 healthier, menu changes and their having difficulty
24 in obtaining produce swapping approval from DFTA.
25 From the nutritional staff in particular.

1
2 There are other barriers, like insufficient
3 funding, as you heard earlier for kitchen equipment
4 and food service workers. They should all be part of
5 the RFP consultation with people like the staff at
6 Lenox Hill, whose teaching kitchen, has significantly
7 transformed food programs at over 100 participating
8 nonprofits to include more fresh, healthy and local
9 food. Only because the wonderful Lenox Hill, in
10 Council Member Kallos's district has done that.

11 I want to also echo what we heard earlier about
12 EFAP. I'm glad that the RFP might be changed to
13 offer more choice and fresh options, but I didn't
14 hear from the earlier testimony that it is going to
15 happen.

16 The other issue, there are so many of them, is
17 this transportation problem. The farmers have to get
18 the items to New York. Obviously, when they come
19 from Green Market, it's a particular location and a
20 particular time. Until GrowNYC's food hub at Hunts
21 point is completed perhaps in the next two years,
22 this is still a challenge because they're not
23 comfortable going into Hunts Point. It's too big for
24 them to be able to navigate.

1
2 Finally, Local Law 50 is only as helpful as the
3 Administrations directive. As I mentioned earlier to
4 agencies and vendors, that buying from New York State
5 Farms is a New York City priority. And I want to say
6 to her credit and the Administrations, Kate MacKenzie
7 as you heard testifying earlier, is amazing and new
8 head of the Mayor's Office of Food Policy. She is
9 partnering with city agencies on implementing the
10 good food purchasing program standards starting with
11 a baseline assessment.

12 This information, although expensive, as you
13 heard earlier, will provide a valuable tool in
14 shaping the path forward but more is needed on
15 product mandates, education, regional planning,
16 contract scrutiny and investment, across all agencies
17 to expand New Yorkers access to the healthy, fresh
18 and locally sourced foods that also deliver
19 environmental and economic benefits as I indicated
20 about the Catskills Watershed for those of us living
21 upstate and downstate.

22 Thank you very much. This is a complicated
23 issue. I appreciate you tackling it, it can only
24 work for the benefit of all of us if we're
25 successful.

1 Thank you very much.

2 CHAIRPERSON KALLOS: Thank you for all the great
3 work that you and your Policy Director have been
4 doing on this, for going back before 2011.

5 In your work, have you had an opportunity to see
6 the survey's that are circulated as a result of Local
7 Law 50 and is there any opportunity to improve those
8 survey's for those that receive them or would you
9 prefer to focus on the technological approach moving
10 forward?
11

12 GALE BREWER: I think that Shula is going to have
13 to answer that.

14 SHULAMIT WARREN: Sure.

15 GALE BREWER: I mean, there are not many of them
16 being responded to. That's part of the problem. Go
17 ahead Shula.

18 CHAIRPERSON KALLOS: Hold on. We need your name,
19 title and favorite New York food.

20 SHULAMIT WARREN: Sure. My name is Shulamit
21 Warren Pudar; I'm the Director of Policy for
22 Manhattan Borough President Gale Brewer. Apples all
23 day.

24 So, adding to what both MOCS and DCAS and also
25 Kate spoke to as well, is that I think you know

1
2 really looking through that list of questions. Also,
3 the responses into and more regular responses that
4 city agencies that are already getting, you know,
5 have to go through a lot of contracting questions
6 already. Having them also respond to local sourcing
7 questions as part of that process, will get a better
8 response to. But also, probably giving those – you
9 know, asking vendors, some may definitely know where
10 their items are coming from in terms of New York
11 State, especially if they're getting it from Green
12 Market Co. but they also need more information to and
13 more tools on how to actually identify where their
14 items are coming from and what items they could be
15 purchasing to from New York State.

16 So, there's a lot of area for improvement but
17 also it looks like the agencies are also focused on
18 that as well.

19 CHAIRPERSON KALLOS: I think you said it a number
20 of times but can Local Law 50 if followed and with
21 there suggestions of surveying people multiple times
22 throughout the process, can that drive home. Or even
23 force a top down or even the Mayor to come out and
24 say he wants to do a local food preference?
25

1
2 GALE BREWER: I think it can. One of the issues
3 that I hear from agencies is that Gale if we focus on
4 fresh foods and vegetables and they're not available,
5 because we have to plan well in advance what happens
6 and my answer, from the farmers, Cornell, GrowNYC is
7 okay. Then also order from California or wherever
8 you need to.

9 So, you should be able to do both. You need to
10 have the flexibility as well as the local sourcing.
11 So, I do think that top down is where we have to go
12 in this particular case, as has been done on the
13 state but we have to understand there has to be
14 flexibility.

15 CHAIRPERSON KALLOS: One element that I'm not
16 sure was touched upon at all is, is there a
17 difference in terms of carbon impact if we're getting
18 a bushel of apples from New York versus a bushel of
19 apples from California or, in your case, you actually
20 were able to get us to use New York onions instead of
21 California onions. So, I guess is there a different
22 carbon impact between the two?

23 GALE BREWER: Oh, I think so, because obviously
24 you're bringing, I assume most of the product from
25 California comes from truck. You're going to have a

1
2 two hour drive or three hour drive versus many, many
3 hours from California.

4 Yes, the answer to your question is yes.

5 CHAIRPERSON KALLOS: I think that is all of my
6 questions. Is there any question that I should have
7 asked that I missed?

8 GALE BREWER: No, you did a great job. This is a
9 hard challenge to be able to be successful and I'm
10 really appreciative that you are trying because of
11 all the issues that I mentioned when I started. It's
12 hard to get our hands around scratch cooking, locally
13 sourced, transportation, contracting, cost and I
14 think you're on the way to doing that and I'm deeply
15 appreciative.

16 CHAIRPERSON KALLOS: Our pleasure. So, we will
17 send a lot of the questions that you had along with
18 our questions in a joint follow up letter to the
19 Administration. We'd like to get that response back
20 to the Contracts Committee and the Manhattan Borough
21 President's Office. You can send that response, the
22 [INAUDIBLE 2:03:26] already knows this email, it's
23 contracts@benkallos.com that's how we got the Eager
24 Beaver award in city and state. So, we'll excuse
25 this panel.

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Thank you.

GALE BREWER: Thank you very much.

CHAIRPERSON KALLOS: We have two panels of experts coming up. We will excuse a handful of folks, but we would hope to keep at least one or two folks from the Administration.

Our first panel will include Charles Platkin from the Hunter College New York City Food Policy Center, Mark from the Natural Resources Defense Council, David French from Lenox Hill Neighborhood House who got the gold star today. It's hard to get that gold star from the Borough President, so I'm impressed. And Lauren Phillips from Food Bank for New York City.

So, this panel is particularly hard because I work so close with many of you. Typically, we do a five minute clock per testimony, but we can also waive the clock. It is your call, as well as for those on the second panel. What would you like to do, no clock or a five minute clock? It's either five minutes or not?

Okay, we will do a five minute clock and it is hard to choose favorites, so I will let you decide amongst yourselves. And do please, make sure to

1
2 share your name, your title for the record of course,
3 as well as your favorite New York food.

4 CHARLES PLATKIN: Charles Platkin; I'm the
5 Executive Director of the New York City, Hunter
6 College New York City Food Policy Center. And
7 broccoli is my favorite. Oh, yes, Gale, broccoli.

8 Good afternoon and thank you Chairperson Kallos
9 and the member of the Committee on Contracts for the
10 opportunity to submit oral and written testimony
11 regarding local food procurement in New York City.

12 I'd also like to thank Gale Brewer, the Manhattan
13 Borough President for all of her work in food policy
14 in general.

15 My name is Charles Platkin and I'm providing this
16 testimony on behalf of the Hunter College New York
17 City Food Policy Center, of which I am the Executive
18 Director.

19 The center works with policy makers, community
20 organizations, advocates, and the public to create
21 healthier, more sustainable food environments. We
22 thank the City Council for their continued support.

23 The Center applauds the members of the City
24 Council for the continued efforts to improve local
25 food procurement. Local Law 50 and 52, strive to

1 support New York City farmers while increasing and
2 facilitating access to local food for New York City
3 residents. Additionally, these laws create awareness
4 of the importance of local food procurement. It
5 should be noted that often times advancing food
6 policy and healthy eating behaviors begins with just
7 creating the awareness. Given that New York City
8 agencies purchase millions of dollars of food each
9 year and serve more than 260 million meals, the
10 benefits of purchasing and consuming local food are
11 far reaching. Here are just some of them. Local
12 food systems support local farmers, contribute to
13 local and regional economies, reduce transportation
14 costs and greenhouse gases, cutdown on the paper and
15 plastic packaging, keep farming land and agricultural
16 use, use fewer pesticides, promote a safer food
17 supply by reducing the chances of contamination,
18 provide less processed and more nutritious food and
19 create an increased likelihood that individuals will
20 make healthier choices which reduce the risk of diet
21 related diseases such as diabetes.

22
23 The center recognizes the efforts currently
24 underway and is eager to support the City Council in
25 seeking additional ways to expand and improve local

1
2 food procurement specifically with regard to Local
3 Law 50 and 52.

4 With this in mind, here are seven
5 recommendations. And I can expand on them afterwards
6 if necessary.

7 Number one, expand Local Law 52 to require that
8 all city agencies provide information on local food
9 procurement for the inclusion in the Annual Food
10 Metrics Report.

11 Number two, mandate food suppliers; these with
12 whom the city agencies and the vendors buy their food
13 from, to provide sourcing information.

14 Number three, create a "supply local awareness
15 campaign for these food suppliers."

16 Number four, incentivize food service
17 contractors, which is what I'm calling vendors, to
18 provide local food procurement data.

19 Number five, implement a monetary penalty in the
20 form of a budget reduction. For example, for city
21 agencies and food service providers that fail to
22 report local food procurement.

23 Number six, increase the price preference
24 percentage of New York State food under Local Law 50.
25 This is the ten percent that we were talking about.

1
2 We just don't know whether it's 10 percent, 15
3 percent or 20 percent, as one of the Council Members
4 have pointed out and Manhattan Borough President
5 Brewer.

6 Number seven, streamline the reporting process
7 which we have discussed by creating a web form to
8 make it simple and straight forward for food service
9 contractors and city agencies to report local food
10 procurement and this could be a web form, like a form
11 stack or a survey monkey or something created by the
12 city. Or it could be something where it's
13 automatically read from purchases that are made by
14 city agencies and their vendors.

15 We at the Hunter College New York City Food
16 Policy Center, recognize the importance of expanding
17 local procurement and we stand ready to help in any
18 way we can.

19 Thank you again for the opportunity to provide
20 oral and written testimony.

21 MARK IZEMAN: Good afternoon. My name is Mark
22 Izeman; I'm a Senior Attorney and the New York
23 Regional Director of the Natural Resources Defense
24 Council, NRDC.

1
2 As you know, NRDC is a national environmental
3 group that has also been long active on New York City
4 issues including on regional food and nutrition.

5 We commend Manhattan Borough President Gale
6 Brewer and the Council for holding this hearing. We
7 know that as has been discussed, that food is
8 important from an environmental public health and
9 equity standpoint. It's also very important for the
10 planet. As much as 25 percent or more of climate
11 change pollution comes from the food and ag sector.

12 And in fact, an international scientific study
13 came out in 2019 said, "food is the single strongest
14 lever to optimize human health and environmental
15 sustainability on earth". That's quite a statement.
16 So, why are we talking about procurement? Well,
17 there is a - as nerdy as procurement sounds, its had
18 a long history for advancing health and
19 sustainability in New York City and we've been
20 involved in many of those efforts.

21 In the 1980's, this Council passed legislation
22 requiring the purchasing of recycled paper, which led
23 to less trees being cut down and less pollution. In
24 the mid-1990's, this Council also passed a set of
25 procurement bills focusing on energy efficiency,

1
2 greener cleaning products, and other goods using less
3 plastic.

4 End of 2011, as we all know, with the health, the
5 environment and local economy in mind, we passed
6 Local Law 50 and 52. Former U.S. Supreme Court
7 Justice William Brennan once said that ultimately
8 enforcement of the law is what really counts and
9 we've heard many good things about what New York City
10 is trying to do and has advanced including through
11 under this law and the nutritional standards that
12 were done in 2008. The Department of Educations
13 leadership on school food particularly, the Urban
14 School Food Alliance and New York Thursdays. But the
15 bottom line is the dictates and the promise of Local
16 Laws passed in 2011, have not been fulfilled.

17 So, we have three recommendations. The first is
18 that the city should build on the good reporting
19 requirements of Local Law 50 and 52 to pass new
20 legislation that would a. establish concrete
21 purchasing targets. This is something that that
22 Manhattan Borough President wanted to do the first
23 time, but it's time to do that now. And second, to
24 tie those targets to healthy, sustainable and
25 equitably produced food standards.

1
2 We testified a few months ago in front of the
3 Council about the Good Food Purchasing program. We
4 heard about that earlier today and that's a great
5 framework for moving forward. Second, it's important
6 that the Council should focus any new procurement
7 commitments on harnessing the power of food to
8 reinvest and build walls in low income communities
9 and communities of color. So many of the health
10 public challenges we face today are the result of
11 long standing structural races of a disinvestment in
12 communities of color.

13 So, whether as farmers, small business owners,
14 city contractors, the city should prioritize
15 contracts with disadvantaged New Yorkers and help
16 chart a path to a greater wealth and keep more money
17 in the communities through the procurement.

18 And third, the City Council should consider
19 creating a New York City food purchasing czar.
20 Someone who can focus all of their time in connecting
21 agency purchasing officers with regional farmers in
22 distribution hubs. Our experience from talking to
23 regional food experts, many of which are in the room
24 today. Over the last decade is that having such a
25 person you know, serving as a match maker is

1
2 invaluable if New York City really wants to ramp up
3 if purchasing of local, sustainable sourcing. That's
4 a missing link and it was something that we talked
5 about with the Manhattan Borough President at a
6 recent conference upstate, downstate, New York City
7 watershed, foodshed conference.

8 So, we thank the Council and the Borough
9 Presidents office again for their leadership and
10 commitment on all of these issues and for the
11 opportunity to testify today.

12 Thank you.

13 DAVID FRENCH: Good afternoon Chair Kallos,
14 Council Members. My name is David French; I am the
15 Director of Philanthropy and Healthy Food Initiatives
16 at Lenox Hill Neighborhood House.

17 Thank you for the opportunity to testify today.

18 We strongly support local food procurement for
19 city funded meals and support their mark. So, if
20 Manhattan Borough President Gale Brewer, we are here
21 today to share our experience serving 400,000 meals
22 annually as well as our experienced training 117
23 nonprofit programs serving 10 million meals across
24 all five boroughs how to serve more fresh, healthy
25 and local food.

1
2 Two takeaways I would like to share from that
3 experience are, that it is entirely possible to serve
4 locally procured food and to it without raising
5 costs. We source more than 30 percent of our food
6 locally, including more than 50 percent of our
7 produce and our green market largest institutional
8 customer. We operate a program that focuses on
9 serving more plant based food. Currently, we serve
10 66 percent vegetarian meals and more scratch cooking.

11 As a trainer, I can tell you that providers want
12 to serve more local food but face many barriers,
13 particularly because local food typically means fresh
14 food and most institutional food kitchens are set up
15 to serve frozen food.

16 Changing that will require broader access to
17 local vendors and investment in training equipment
18 and infrastructure. The biggest barrier now is that
19 most providers think they can't afford to serve more
20 local food. Lenox Hill's teaching kitchen shows
21 providers how they can shop seasonally for
22 competitive prices using local fruits and vegetables
23 in season, storage crops like apples, onions, squash
24 and carrots and whole grains like oats, farro and
25 barley and local flour.

1
2 We also show organizations that you can actually
3 make meals healthier by cutting costs. By
4 eliminating juice, which is expensive and full of
5 sugar. By reducing processed food, because fresh
6 food is cheaper and healthier than processed and most
7 importantly by serving less meat. Meat is the most
8 expensive item in most public plate meals. By
9 serving more plant based food, providers can save
10 money, support their clients health and reduce
11 environmental impact.

12 In conclusion, we strongly support City Council
13 to encourage local sourcing for public plate meals
14 and including the support of mandated local food
15 sourcing for city funded meals. These steps would
16 benefit public health, strengthen local farms in the
17 local economy, protect New York's Watershed and
18 increase our environmental sustainability and
19 resiliency.

20 Thank you for your consideration of this
21 testimony and for your efforts to increase local food
22 procurement.

23 LAUREN PHILLIPS: Good afternoon Chair Kallos and
24 Members of the Contracts Committee. Thank you for
25 the opportunity to provide testimony today regarding

1
2 local food procurement. My name is Lauren Phillips
3 and I am the Government Relations Manager for the
4 Food Bank for New York City.

5 Food Bank for New York City serves 58 million
6 free meals to roughly 1.6 million food insecure New
7 Yorkers each year. Food Bank relies on the generous
8 support and partnerships with the city, state, and
9 federal government to make this service possible.

10 As a recipient of donated food and a critical
11 food distribution partner to New York City, the
12 Emergency Food Network works to serve community need
13 in the face of limited resources and available
14 capacity.

15 We are proud to work closely with DYCD and HRA to
16 help provide meals across the city. Our partnership
17 with DYCD provides resources to more than 200 food
18 pantries supported by members of the New York City
19 Council through the Food Pantries Initiative.

20 Thanks to the local support and leadership of
21 this Council, DYCD is also our chief partner in
22 supporting 25 pantries on campuses at public K-12
23 schools across the five boroughs.

24 Our partnership with HRA makes it possible for
25 Food Bank to distribute shelf stable and frozen food

1
2 items through EFAP, which is a cornerstone of supply
3 for more than 500 emergency food programs across New
4 York. We are grateful for these relationships and
5 the ongoing support for these initiatives from the
6 members of the Council.

7 For low income New Yorkers, the need for food
8 resource is persistent. For many, the federal SNAP
9 program is the most flexible and efficient resource
10 for food assistance, as it provides a benefit that
11 can be used at grocery stores across the city.
12 However, recent federal policy changes to SNAP
13 threatened to cut or strip away this assistance. In
14 turn, threatening the food security of more of our
15 neighbors. When SNAP is insufficient or unavailable,
16 households turn to the Emergency Food Network. Food
17 Banks most recent survey of our network shows that
18 with the current supply, 60 percent of our member
19 food pantries and soup kitchens report running out of
20 food at least once per month. 36 percent of our
21 network report they are forced to ration food and
22 nearly 75 percent of members report needing more
23 fresh produce, meat, poultry and fish in order to
24 serve those on their lines.

1
2 Emergency food providers are running out of the
3 types of food that their clients need most. These
4 items including perishable foods like produce and
5 protein, are also often the most expensive for
6 households to purchase with available resources.
7 Many food pantries utilize client choice food
8 distribution model that both maximizes resource
9 efficiency and provides dignity for community members
10 who are able to choose items most appropriate for
11 themselves and their family. Expanding choice in
12 EFAP allows for more culturally competent food
13 distribution and accommodates nutritional needs in
14 individual preferences of families that visit food
15 pantries.

16 For Emergency Food providers and for Food Bank
17 for New York City, expanding choice also requires
18 flexibility for procurement and investment of
19 resources and technology to facilitate safe storage,
20 transportation and distribution.

21 We are grateful for the opportunity to
22 collaborate with the City in our efforts to end
23 hunger. We encourage the city to continue to invest
24 in emergency food partners. To support choice for
25 healthful, culturally relevant and tasty food items.

1
2 Thank you again for the opportunity to testify
3 today.

4 CHAIRPERSON KALLOS: The first question to
5 Charles Platkin. On page two of your testimony, I'm
6 not sure you got a chance to get to it, but you gave
7 a rather disturbing statistic relating to how far our
8 food travels from farm to plate. If you could share
9 that with us, and this is why I like having academics
10 at our hearing.

11 CHARLES PLATKIN: In United States, fresh produce
12 travels an average of 1,500 miles from farm to plate.
13 About the equivalent of driving from New York to
14 Dallas Texas. Purchasing locally grown food means
15 the food travels shorter distances, which we've
16 already discussed and thereby decreasing fossil fuel
17 consumptions, greenhouse gas submissions and air
18 pollution.

19 CHAIRPERSON KALLOS: If you can do the final
20 piece because that shares a little bit more of the
21 picture?

22 CHARLES PLATKIN: Sure, typical food distribution
23 in the United States results in 5 to 17 times more
24 carbon admissions than locally purchased food.

1
2 CHAIRPERSON KALLOS: Thank you and I will also
3 note that it appears that this was from a Pure Review
4 Journal, your statistic.

5 CHARLES PLATKIN: Yeah.

6 CHAIRPERSON KALLOS: So, this is pure reviewed.
7 That is the gold standard, as it were.

8 CHARLES PLATKIN: I mean, all the citations in
9 here are mostly from Journals.

10 CHAIRPERSON KALLOS: I appreciate it. And then
11 Mr. Platkin, you have a jurist doctor is that
12 correct?

13 CHARLES PLATKIN: Yes.

14 CHAIRPERSON KALLOS: Okay, Mark Izeman, you also
15 are an attorney?

16 CHARLES PLATKIN: That's correct, I have to admit
17 that.

18 CHAIRPERSON KALLOS: So, I have a response to
19 both of your recommendations, which is yes. The
20 limitations that we have as we made in the opening
21 statement are the General Municipal Law and the State
22 Finance Law. So, I will ask you and you're not under
23 oath, but everyone's watching. Would you be willing
24 to collaborate with our office as the Chair of
25 Contracts, with the Borough President on pushing the

1
2 limits of the state law and doing as much as we
3 possibly can related to your recommendations?

4 CHARLES PLATKIN: Yes.

5 MARK IZEMAN: Yes, absolutely and as I said in
6 the testimony, actually, we've been involved since
7 the late 80's actually on working with the City
8 Council on procurement law and so, I'm very familiar
9 with the constraints and what can be done and not be
10 done. And so, we stand ready to work with this
11 Committee and the Council to develop those new
12 standards.

13 CHAIRPERSON KALLOS: We'll take a first look at
14 the recommendations that you've now provided along
15 with the Borough Presidents Office, our Committee
16 Council and the Borough Presidents Council along with
17 their Policy Director. We'll give you some feedback
18 and questions and will you commit to coming back with
19 whatever legal memorandum or research we need in
20 order to move forward?

21 MARK IZEMAN: Yes.

22 CHARLES PLATKIN: I just have one question. It's
23 a little tangential. Has anybody received the
24 information on Local Purchasing from the actual city
25 agencies, not the vendors of the city agencies?

1
2 Because they serve, other than Department of
3 Education, is that information available?

4 CHAIRPERSON KALLOS: I think beyond the Food
5 Metrics Report, I don't think so, but we do have
6 members of the Administration and we will include
7 that voluntary request and I think -

8 CHARLES PLATKIN: From the 11 city agencies other
9 than Department of Education.

10 CHAIRPERSON KALLOS: DOE is already covered.

11 CHARLES PLATKIN: Yeah, no, except DOE, yes. We
12 know that, yeah.

13 CHAIRPERSON KALLOS: So, we can put those
14 additional information requests and then the other
15 item that I actually find kind of interesting is,
16 those of you on that side of the table, particularly
17 from academic institutions can sign MOU's and get
18 access to information that sometimes we can't to do
19 academic study. So, that is helpful and I would note
20 that I am second on the good food purchasing
21 legislation Intro. 1660 and I want to compliment
22 Council Member Andy Cohen and his Legislative
23 Director Patty, for beating me on that one. I'm
24 getting that in first, but I promise you I make close
25 second and looking forward to getting that done.

1
2 I had a question for Lenox Hill Neighborhood
3 House and full disclosure, I have been there. I have
4 had their food. So, I guess first question is, so,
5 I'm looking at the menu that you attached.

6 DAVID FRENCH: Yes, from our innovative senior
7 center.

8 CHAIRPERSON KALLOS: And so, for next weeks menu,
9 I am seeing coconut curry cod for lunch, as well as
10 potato and spinach frittata. I see a dinner, a baked
11 salmon with cilantro and citrus sauce and for
12 breakfast, this is one of my favorite meals,
13 shakshuka, which you actually explain what it is.
14 Which is baked eggs with onions and peppers, often it
15 includes a tomato base, which is omitted but I'll
16 forgive you for that.

17 So, first, somebody's watching at home right now,
18 and their mouths just started watering. Where do you
19 serve? Where do folks usually have to live? Are
20 there any requirements and are these meals free or is
21 there a voluntary contribution or how does that work?

22 DAVID FRENCH: My understanding is New York City
23 Senior Centers are open to any adults age 60 plus
24 from all five boroughs. There is voluntary suggested
25 donation for meals and we have open arms for all in

1
2 both of our seniors, both the center at 70th and 1st
3 and the senior center at St. Peters Church on 54th
4 Street, which serves the same lunch menu.

5 CHAIRPERSON KALLOS: And what is the voluntary
6 contribution for a senior and what is the voluntary
7 contribution of a member of the public?

8 DAVID FRENCH: I don't have that information.

9 CHAIRPERSON KALLOS: I believe it is \$1.25 for
10 seniors and \$2.50 for general members of the public,
11 because I have paid it and boy, did I get my money's
12 worth.

13 In your testimony, you indicate and I quote,
14 "fresh food is cheaper and healthier than processed
15 food." That seems counterintuitive, would you care
16 to elaborate. I feel like most people would say,
17 well it's much cheaper to buy a vet of peanut butter
18 from, processed peanut butter with mostly chemicals
19 and corn syrup or I'm having trouble grasping at
20 processed foods, because I don't have them in my
21 home.

22 DAVID FRENCH: I'd say some of the examples that
23 we share most often are we make our granola using New
24 York State oats that is lower in sugar, tastier and
25

1
2 healthier than cheerios or another box cereal. We
3 also encourage -

4 CHAIRPERSON KALLOS: So, your ancient grain hot
5 cereal, that you'll be serving on the 21st and the
6 coconut cranberry granola, that's all locally made?

7 DAVID FRENCH: That's all using local products
8 and cheaper than any equivalent that we could buy
9 from a mainline vendor.

10 CHAIRPERSON KALLOS: Wow.

11 CHARLES PLATKIN: The other example would be
12 salad dressings or sauces that we encourage our
13 participants on teaching kitchen to make, they can
14 make their own salad dressing. They can flavor them
15 with left over fruit, so they are not throwing those
16 into the garbage and they make something that is
17 healthier, tastes better and doesn't contain
18 processed chemicals, sugar, salt, everything else
19 that's added in most of the sauces that institutional
20 kitchens use.

21 CHAIRPERSON KALLOS: And then, you also suggested
22 eliminating juice because it is expensive and
23 contains an enormous amount of sugar. I offer
24 healthy, happy meals legislation that changed the
25 default beverage for children from a sugary beverage

1
2 to water, milk or juice. It includes flavored milk,
3 which I hope will make the Borough President happy,
4 since her favorite locally sourced item would be
5 chocolate milk, but I guess. So, at Lenox Hill, if I
6 recall, you have coffee, you have tea, you have water
7 and I think you have milk. Do you have any other
8 beverages or that's just what you offer?

9 DAVID FRENCH: With that said, sometimes we'll
10 serve a flavored water with cucumber or lemon in it,
11 but the level of sugar in juice is really terrible.
12 Especially a lot of the organizations we train that
13 run senior centers have many members that have
14 diabetes and they're serving them juice three times a
15 day. And the nutritionists sometimes think that that
16 they need to include juice because of the vitamin C
17 but if you're serving enough leafy greens and other
18 menu items, you can get that in fresh produce and
19 vegetables.

20 CHAIRPERSON KALLOS: I'll have you know, you're
21 now on my wife's side of things because I have a
22 small problem with orange juice. It's what folks
23 attribute for me never getting sick, but I need that
24 glass of orange juice everyday and whenever my
25 daughter gets sick, which now that she is in daycares

1
2 every other day, we tend to keep a fresh stock of
3 oranges in the house. And she actually knows how to
4 say orange now and she tells us when she wants the
5 orange, so we cut it up for her and then we take a
6 shower, because we get covered in sticky orange
7 slices.

8 So, thank you and to then to Food Bank, can you
9 tell me about just the client choice model because
10 I've been talking to a lot of parents and teachers in
11 the school framework and the idea of like, you want
12 to give everyone everything on their plate, even if
13 there's food waste associated with it and I imagine
14 children are different than folks who are food
15 insecure. So, do you see less waste where folks are
16 not necessarily taking every single thing, they're
17 just taking the things they want or need in a client
18 choice model?

19 LAUREN PHILLIPS: Sure, so the client choice
20 model is with Food Pantry, so not with a sit down
21 plate meal but of course when you go through a soup
22 kitchen line, you're able to choose the items that
23 you'd like there as well. We do see less waste. We
24 see, there's just more dignity attached to it.
25 Letting folks go to a grocery store and pick out the

1
2 tings that they would like to have. Letting folks go
3 to a food pantry and treating it like a grocery
4 store, where you can take home the things that your
5 children like to eat, you like to eat. That are
6 relevant to your cultural background. That you have
7 the capacity to eat. That you have the capacity to
8 cook at home. Folks who maybe live in a shelter who
9 are unable to prepare all of the items that a food
10 pantry are only able to prepare certain items.

11 It provides more dignity; it provides folks a
12 better way to provide for their families. If you'd
13 ever like, I can set up a visit to a client choice
14 pantry for you?

15 CHAIRPERSON KALLOS: I represent the New York
16 Common Pantry.

17 LAUREN PHILLIPS: Oh, then you know.

18 CHAIRPERSON KALLOS: Which offers the digital
19 selection choice for a pre-packed situation and also
20 working through the East Side Task Force, their
21 homeless outreach and services to create a
22 supermarket style food pantry on east 90th street
23 which is incidentally across the street from my
24 house. So, we try to do homeless services anywhere
25 we can and I guess one other question, just I guess

1
2 for both of you. When we talk about both you and
3 Lenox Hill, when we talk about folks who are food
4 insecure and taking advantage of soup kitchens or
5 food pantries, are these just people who are
6 homeless? What is the face of the folks who are
7 taking advantage and in need of these services look
8 like? Are there people from the upper east side,
9 which has a certain reputation to who need access to
10 this food?

11 LAUREN PHILLIPS: It's every type of person that
12 needs access to emergency food. It's not necessarily
13 homeless people. In fact, many food pantries and
14 soup kitchens have different hours set aside just for
15 working families, so that the people can go to work
16 and come in the evenings to go to their food pantry.
17 Our food pantry and soup kitchen in west Harlem on
18 116th Street, just set up Saturday hours for food
19 pantry distribution because so many of the people we
20 serve are working and have other obligations during
21 the work week.

22 DAVID FRENCH: Yeah, I'd also specific to the
23 upper east side, say that both in our senior centers
24 getting meals as well as in our legal program
25 applying for SNAP benefits. We see many individuals

1 particularly the 10,000 older clients that we serve
2 and who have lived in the upper east side for decades
3 and live in the housing projects or the walk up
4 buildings that were there before the neighborhood was
5 so fully gentrified. And many of these people are
6 living on fixed incomes and do in fact need the
7 institutional meals and food pantries for food
8 security.

9
10 CHAIRPERSON KALLOS: I want to thank you and I
11 think almost everyone on this panel, you mentioned
12 SNAP and that made me recall that 91 percent of the
13 seniors who qualify for SNAP in my district, don't
14 actually get it. This was a study done by LiveON New
15 York and we actually collaborated closely with Lenox
16 Hill and Hunter on a project called, Automatic
17 Benefits, which would automatically give people their
18 SNAP benefits and Medicaid benefits and childcare
19 benefits and Obama phone benefits, get them
20 everything at once. So that we use the government
21 information we had to get people everything else they
22 need.

23 Thank you very much. I'll excuse this panel and
24 we'll go to the next panel. And if we can bring a
25 fifth seat up there. First person would be Ribka

1
2 Getachew from the Good Food Purchasing Campaign,
3 Community Food Advocates, Craig Willingham from CUNY
4 Urban Food Policy Institute, Chef Greg Silverman from
5 the West Side Campaign Against Hunger, Rebecca
6 Johnson from Wellness in the Schools WITS and a
7 representative from Slate Foods Incorporated.

8 If you have not filled out a slip of paper,
9 please do so immediately and I love that our Chef is
10 wearing their chef weights. Do we have the
11 representative from Slate Foods Incorporated? Julia
12 Van Loon, going once.

13 UNIDENTIFIED: **[Inaudible 2:53:20]**.

14 CHAIRPERSON KALLOS: Okay, if you did not get a
15 chance to testify or you felt inspired watching from
16 home, you can submit testimony within 72 hours of
17 January 14, 2020 to contracts@benkallos.com and we
18 will turn to the panel and I realize I was not good
19 with the last panel but I'm insisting that everyone
20 share their food. So, just go across, if you can
21 share your name, your organization and your favorite
22 New York food and then you can get into your
23 testimony.

24 Press the red button and start over.

1
2 CHEF GREG SILVERMAN: Chef Greg Silverman;
3 Executive Director West Side Campaign Against Hunger.
4 I love my beets.

5 REBECCA JOHNSON: Rebecca Johnson; Chef Program
6 Manager from Wellness in the Schools and my favorite
7 is New York Kale because you can do so many things
8 with it.

9 CHAIRPERSON KALLOS: Rainbow or regular?

10 REBECCA JOHNSON: Well, it depends on what
11 recipe. I like them both.

12 CHAIRPERSON KALLOS: Okay.

13 CRAIG WILLINGHAM: Hello, Craig Willingham;
14 Deputy Director for the CUNY Urban Food Policy
15 Institute and I'm going to be very generic and say,
16 New York apples. There are so many great varieties
17 and I haven't found one that I haven't liked.

18 RIBKA GETACHEW: Hi everyone, my name is Ribka
19 Getachew working with community food advocates as the
20 Director of the New York City Good Food Purchasing
21 Policy Campaign.

22 Ever since I was a child, I was a self-declared
23 Ms. Potato head, so I'd guess I'd say potatoes.

24

25

1
2 CHAIRPERSON KALLOS: And who would ever like to
3 go first, your welcome. There will be a five minute
4 clock but it didn't seem like we actually needed it.

5 CHEF GREG SILVERMAN: Good afternoon, my name is
6 Chef Greg Silverman. I am the Executive Director of
7 the West Side Campaign Against Hunger. Thank you for
8 inviting WSCAH, the West Side Campaign Against Hunger
9 to testify at this oversight hearing on agency
10 procurement.

11 I am here today representing WSCAH and our
12 community of almost 12,000 families who come to us
13 from across New York City to gain access to healthy
14 food and supportive services. Founded in 1979, WSCAH
15 is the country's first supermarket style, client
16 choice multi-service food pantry and one of the
17 largest emergency food providers in the city.

18 We alleviate hunger by ensuring that all New
19 Yorkers have access with dignity to a choice of
20 healthy food and supportive services. In the last
21 year, we provided 1.6 million pounds of food, which
22 included over a 600,000 pounds of fresh fruits and
23 vegetables to nearly 12,000 households.

24 Our customers are overjoyed that we serve 41
25 percent fresh produce, which is unheard of anywhere

1
2 else in New York City, let alone in the United
3 States.

4 Fresh, healthy, appetizing produce helps us
5 battle not only short term food insecurity but
6 supports the health and wellbeing of families in
7 need. As the City Council Speaker has said, access
8 to adequate nutritious food is a human right.

9 Over the last year WSCAH along with several other
10 large emergency food providers in New York City,
11 created a collective purchase initiative to help get
12 better, healthier products at better prices for our
13 communities. We worked along with project
14 hospitality in Staten Island, St. Johns Bread and
15 Life in Brooklyn, New York Common Pantry on the east
16 side with support from Robin Hood, See Change Capital
17 and New York Health Foundation and with consultants
18 Karen Karp and Partners to create this initiative as
19 our customers and agencies demand better food for
20 themselves, their families and their communities.

21 Emergency food providers such as WSCAH push this
22 initiative because programs such as the Emergency
23 Food Assistance Program EFAP, are not providing the
24 necessary choice of products, agencies and
25 communities want or need. At WSCAH, we survey our

1
2 customers. They demand healthy food, they demand
3 fresh food, they demand local food, organic food, all
4 the same foods that any New Yorker wants and needs.
5 Our job is to provide our customers access with
6 dignity to a choice of the best healthy foods and
7 supportive services.

8 EFAP has been touted as a huge win in New York
9 City with its \$22 million of baselined in the budget.
10 But let's be clear that the 41 percent fresh,
11 healthy, nutritious produce we at WSCAH distribute,
12 didn't come from EFAP. EFAP distributes \$22 million
13 of processed foods to New Yorkers in need. There's
14 no ability within EFAP at present to give any choice
15 of fresh product or any incentive to purchase New
16 York State product to any New Yorkers and this is a
17 tragedy for the health and dignity of our New York
18 City community.

19 Altering EFAP to perform its efforts like HPNAP,
20 the New York State Hunger Prevention and Nutrition
21 Assistance Program with greater choice of products
22 and incentive for more local purchasing will help
23 increase health of not only our customers but the
24 economic health of our city and region.

1
2 Procurement of items in our case for EFAP, that
3 are locally grown or produced in New York State is
4 not only helpful for our community but should be
5 viewed and necessary and in compliance with Local Law
6 50 and 52. These laws allow for incentivizing local
7 purchasing and tracking of these products. Truth be
8 told, our WSCAH community of 22,000 customers care
9 little about plans and bills. Our community cares
10 firstly about getting healthy food for their family
11 and feeling safe and supported. Our city, state, and
12 federal government are not taking care of this at
13 present.

14 Over 73 percent of our customers who are part of
15 WSCAH are Latinx, many first generation immigrants
16 and living in a sanctuary city like New York City,
17 they don't feel safe or supported.

18 Every week, customers ask to get taken off of
19 SNAP and Medicaid due to fear about immigration
20 issues. In New York City, these friends, neighbors,
21 colleagues, they are refusing public sector benefits
22 and prefer to be supported by charity. Charity
23 cannot and will never take the place of a strong
24 public sector safety net.
25

1
2 So, using items such as EFAP and using Local Law
3 50 and 52, will help organizations like WSCAH and
4 charities actually better perform our jobs to support
5 our communities in need.

6 WSCAH would like to thank you for the opportunity
7 to testify today. Our entire community look forward
8 to helping continue to strengthen our food system as
9 a core piece of helping make sure we provide all New
10 Yorkers access with dignity to a choice of healthy
11 food and supportive services.

12 Thank you.

13 REBECCA JOHNSON: Schools thanks you for this
14 opportunity to testify about the Local Food
15 Procurement, Local Law 50 and 52. We thank the
16 Manhattan Borough President Gale Brewer, who's a
17 friend of WITS and also Council Member Kallos and
18 also, the Council. We are going to testify on three
19 key areas; environment, local economy and nutrition.

20 Number one, Environment; locally grown food
21 protects farmlands which are small scale over foods
22 that are grown or produced in factory farms. These
23 local farms attract biodiversity, giving animals,
24 insects and birds a place to live and thrive.

1
2 Local farm food compared to imported foods have
3 to travel a far distance from the place it was
4 produced, accumulating what is called Food Miles.
5 These food miles consume fossil fuels and valuable
6 nonrenewable resources. Reducing them helps
7 alleviate our dependence on them. Reduces air
8 pollution and cuts back on greenhouse gas emissions.
9 When food is raised and grown locally, the consumer
10 in this case families better understand how and where
11 their food is being produced.

12 Second, local economy; local farmers especially
13 those in New York State in this case will benefit
14 from economic opportunities of local farming and food
15 production. Because local farmers don't have the
16 same transportation and distribution costs as large
17 agriculture businesses, they can retain more of the
18 profits from their sales and pass that on to
19 families. This helps small farming businesses become
20 more successful as more people will purchase from
21 them and small local farms actually create jobs,
22 providing sustainable employment in the community.

23 Local farm operations contribute more to the
24 economy in tax revenue than they ever could in sales.
25 Local farming is just, benefits that bottom line.

1
2 And finally, nutrition, many people feel that local
3 food just tastes better and it lasts longer. Local
4 food has increased freshness and more nutrients,
5 which has the potential of increasing New York City
6 lunch participation, just based on taste which is
7 where we are every day and building the healthy
8 bodies of New York City school age children who we
9 work with.

10 The more time that passes between farm and
11 institution, the more nutrients are lost, especially
12 in fresh produce, which is one of our main focuses.
13 Locally grown fruits and vegetables contain more
14 nutrients because they are picked at their peak
15 freshness and are transported shorter distances.

16 In over 140 New York City schools where our chefs
17 work, we have the impact of helping children consume
18 fresh fruits and vegetables every day. Just seeing
19 the excitement of school children when they cut a
20 fresh apple in a WITS lab cooking class or them
21 trying Kale salad for the first time, is a strong
22 indicator that fresh, local foods can have an impact
23 on a child's health for a lifetime.

24 Twenty-six percent of New York States public
25 plate goes to K-12 schools, impacting from a local

1
2 perspective mostly fruits, vegetables, dairy
3 products, eggs and locally raised meats. In our
4 relationship with the Office for Food and Nutrition
5 Services, as ambassadors of the alternative menu,
6 which is more scratch cooked and more local foods, we
7 are the ones that work with them to build the healthy
8 bodies of our children. Which we know comes from
9 mainly these items.

10 So, for those reasons above, wellness in the
11 schools supports Local 50 and an increase overall of
12 local foods in New York City schools and on the plate
13 of every child.

14 Thank you.

15 CRAIG WILLINGHAM: Again, my name is Craig
16 Willingham and I'm the Deputy Director for the CUNY
17 Urban Food Policy Institute. We are a research in
18 action center based at the CUNY Graduate School of
19 Public Health and Health Policy and we work on a wide
20 variety of food policy related topic areas.

21 By scheduling this oversight hearing on local
22 food procurement, the Contracts Committee together
23 with Borough President Brewer are working to ensure
24 that the City's purchases of food not only improves
25

1
2 the health of New Yorkers but also supports our
3 regions economy.

4 Local Law 50 of 2011 encourages city agencies and
5 vendors to purchase food grown or produced in New
6 York State and Local Law 52 requires the annual food
7 metrics report to account for money spent on local or
8 regionally sourced food. Both laws laid the
9 foundation for improving the city's local procurement
10 practices and now nearly ten years after these laws
11 were enacted, it's time to look for additional ways
12 to grow our local food purchasing. Here are some of
13 our suggestions:

14 First, enact bill 1660, introduced last September
15 which expands upon Local Law 50 by establishing the
16 city's formal adoption of the Good Food Purchasing
17 programs core values which are local economies,
18 health, valued workforce, animal welfare and
19 environmental sustainability.

20 Second, call for a review of the city's contract
21 specification writing process in order to identify
22 opportunities for changing its approach to
23 contracting to level the playing field for our local
24 food producers.

1
2 Enact Bill 1664, also introduced in September
3 which establishes a food plan for the city and
4 afterwards, work with state and regional
5 jurisdictions to develop a regional food equity plan.
6 One with food procurement front and center.

7 Require a percentage of food purchase using tax
8 levy dollars to be locally grown and incorporate this
9 mandate into the next iteration of the New York City
10 food standards.

11 And lastly, increase outreach and provide more
12 resources to minority and women owned business
13 enterprises to help expand the number of certified
14 local food suppliers and distributors. This would
15 build a local procurement knowledge network and grow
16 the number of suppliers for city agencies, local
17 businesses and organizers who are focusing on local
18 food procurement.

19 Our institute has worked with the Coalition for
20 Good Food Purchasing Program here in New York City as
21 a research lead and we've also done extensive
22 research looking at the facilitators and barriers for
23 local food procurement in New York City and would be
24 happy to work with the Council on these issues in the
25 future.

1
2 Thank you.

3 RIBKA GETACHEW: Hello again, my name is Ribka
4 Getachew; I am again, working with community food
5 advocates as the Director of the New York City Good
6 Food Purchasing Policy Campaign.

7 Good afternoon, first and foremost I'd like to
8 thank the Chair of the Contracts Committee Council
9 Member Ben Kallos and all members of the Committee
10 and Borough President Brewer for providing the
11 opportunity to lend our testimony here today on this
12 important matter.

13 I work again directing the New York City Good
14 Food Purchasing Campaign in close partnership with
15 the Food Chain Workers Alliance, CUNY Urban Food
16 Policy Institute and the Center for Good Food
17 Purchasing. Together, we have been collectively
18 building a robust coalition of local and national
19 food systems experts, many of whom have been in the
20 room or are currently still in the room that work in
21 the five value areas that serve as the pillars of the
22 Good Food Purchasing program.

23 Again, you've heard it here today but again, it's
24 local economies, valued workforce, animal welfare,
25 nutrition and environmental sustainability. And due

1
2 to this coalition and the city's work and commitment,
3 New York City has begun implementing the Good Food
4 Purchasing program and action planning and is also
5 currently on track to formally codifying Good Food
6 Purchasing program legislation, Introduction 1660.

7 Our coalition is currently working with bill
8 sponsor, Council Member Andrew Cohen and the
9 Committee on Economic Development to ensure the bill
10 language is as robust and as useful to the city and
11 to the food system as possible.

12 Our city serves approximately 240 million meals a
13 year across its public food serving agencies. These
14 agencies serve some of our most vulnerable and food
15 insecure populations including, but not limited to
16 senior citizens, students, the homeless, incarcerated
17 individuals and those under medical care.

18 With that said, our purchasing power as a city,
19 as I'm sure those of us in the room are all well
20 aware, is astronomically tremendous. However, to
21 even be able to access the reach of this purchasing
22 power, we've needed to have commitments made,
23 followed with the required follow through on the part
24 of not only our city but also the vendors with whom
25 our agencies contract. There is still significant

1
2 work to be done however, to ensure the intended
3 purposes are met of Local Laws 50 and 52.

4 Local Laws 50 and 52 of 2011, are both rooted in
5 strengthening the economic vitality of our city.
6 Cities have suggested that increased production by
7 local food producers helps to generate additional
8 jobs. Research also shows that every dollar that
9 schools spend on local foods adds between \$1.60 and
10 \$3.12 to the local economy in the form of business
11 profits, employee wages, investor dividends,
12 interest, rents, government revenue from sales and
13 excise taxes, etc.

14 Simply said, there are clear and positive
15 correlations between local procurement and the jobs
16 and money that are infused into local communities and
17 regions.

18 As the CUNY graduate school of Public Health and
19 Health Policies report entitled, Bringing the Good
20 Food Purchasing Program to New York City shows there
21 are significant precedence here in New York City for
22 the adoption and implementation of the Good Food
23 Purchasing Program, including Local Laws 50 and 52.

24 A strong foundation exists here in New York City
25 which has helped to elucidate that Good Food

1 Purchasing would not be able to achieve its full
2 potential without a commitment to thorough
3 transparency and regular tracking of the vendors that
4 city agencies work with. This includes but is not
5 limited to, exactly where these vendors are sourcing,
6 producing and processing their food products, the
7 names and addresses of subcontractors and suppliers,
8 the environmental and labor violations of these
9 entities, etc.
10

11 Our assessment has shown that a strong bedrock
12 that is robust and meaningful policies and practices
13 that are followed through on, ensures the successful
14 implementation of the Good Food Purchasing Program.

15 Local Laws 50 and 52 are complimentary to the
16 goals of the Good Food Purchasing program and are
17 some of the necessary pillars that make up said
18 foundation.

19 Ensuring its successes means also supporting a
20 pathway by which accessible good and local food is a
21 reality for all members of our city, state and
22 region.

23 Thank you.

24 CHAIRPERSON KALLOS: Thank you very much. As we
25 focus on Good Food Purchasing and Introduction 1666,

1
2 which I'm a co-prime sponsor with Andy Cohen, I think
3 it's actually worth noting about just how far ahead
4 of her time our Borough President was. Literally
5 almost ten years ago, they did Local Law 50 and 52 to
6 try to get this in the right direction.

7 I want to I guess focus with West Side Campaign
8 Against Hunger because I think you're one of the few
9 providers who testified. So, you have a contract
10 with the city and you have the EFAP contract?

11 CHEF GREG SILVERMAN: No, the Food Bank in New
12 York has the EFAP contract. We are a recipient.

13 CHAIRPERSON KALLOS: Got it, and then are you
14 getting food directly from Food Bank or are you using
15 money they give you to purchase food?

16 CHEF GREG SILVERMAN: No, you draw down money
17 that's allocated in the Food Banks website. So, HRA
18 money goes through, the Food Bank Procures the food
19 if I'm correct, and we get it from them off their
20 website. There's about 15 products that we can chose
21 from.

22 CHAIRPERSON KALLOS: And none of those 15
23 products are local or you just don't know?
24
25

1
2 CHEF GREG SILVERMAN: They theoretically could be
3 local, I mean, I don't know if the grape jelly is
4 local but there is no.

5 CHAIRPERSON KALLOS: Is the mic on?

6 CHEF GREG SILVERMAN: Is the mic off? No, it's
7 on.

8 CHAIRPERSON KALLOS: Perfect.

9 CHEF GREG SILVERMAN: There is no incentive as
10 opposed to like in state contracts that we have to
11 purchase local products or track that. At the same
12 time, there are no fresh products available within
13 that. It's you know, nutri grain bars, grape jelly,
14 grape juice, mac and cheese, I think there is kidney
15 beans and a few types of canned fruit juice, fruits.

16 CHAIRPERSON KALLOS: And you also mentioned that
17 you see people refusing and asking to be taken off
18 SNAP and Medicaid. I know that this is an issue our
19 Borough President led on. She had materials for the
20 first day of school that I actually participated in
21 handing out. What else can we do? You mentioned
22 elected officials standing up but we've done
23 information, we've done town halls. What else can we
24 do to get folks not to be dropping off of SNAP and
25 Medicaid?

1
2 CHEF GREG SILVERMAN: I mean, I don't think we're
3 going to be able to get people to drop off SNAP.
4 Right, I think the fear factor is too great and I
5 think the marketing from a federal level is much
6 stronger than we can do at a city level sadly and
7 families are afraid. And we see that everyday and
8 you know, we give people the facts but we can't tell
9 someone, no, you're not going to come off of SNAP.
10 Which means we end up needing to provide more food to
11 more people, because people are more dependent on
12 charity as opposed to the public sector, which I
13 guess I bring those two pieces up to sort of hope to
14 influence even more why it's so essential to have the
15 best food for these customers. Because they're going
16 to be refusing federal dollars and so, they're going
17 to be needing our local support and the more we can
18 do to get better food in their bodies and for their
19 families, it's going to become even more essential.

20 CHAIRPERSON KALLOS: Thank you. With regard to
21 this CUNY Urban Food Policy Institute, your testimony
22 included a reference to the General Municipal Law
23 104, are you open to working with some of the other
24 folks around how we can get around state laws to
25 accomplish more preference for local food?

1
2 CRAIG WILLINGHAM: Absolutely, and to date, we've
3 been working closely with our partners in the New
4 York City Good Food Purchasing Program Coalition to
5 look at the various ways that we can address this
6 issue and the limitations that come from GMO 104.
7 It's something that we think that there is a possible
8 solution on the horizon. Just getting enough people
9 in the right rooms to have a discussion about what
10 can be done, is likely the next step.

11 CHAIRPERSON KALLOS: You were the only one to
12 testify about the Minority and Women owned Business
13 Enterprise program MWBE and this is a preference
14 provided under the law because women and people of
15 color who own businesses face, they face
16 discrimination when trying to gain and do business
17 with the city and so, the MWBE term is out of the
18 90's. It is now frankly offensive but it is still a
19 term of art. Can you tell me about MWBE's that you
20 know of in the local food supply market and what we
21 can do to get them - what we can do to work with you
22 to get folks registered and even to make sure that
23 they are actually being included in the disparities
24 report? I'm not even sure, I guess it would be under
25 the supplies. But this is something important, so I

1
2 guess could you elaborate a little bit more about
3 what you've seen?

4 CRAIG WILLINGHAM: Sadly, very few to none, and
5 it's not exclusive to food distributors or food
6 manufacturers. It also extends to local food
7 producers working in agriculture throughout New York
8 State. The numbers represented by women and other
9 minorities are extremely small. What we see is the
10 power of city's like New York and others that are
11 looking to make some sort of change in this area. We
12 see the power of the public dollar to be able to
13 spark both interest in communities that are currently
14 underrepresented in food manufacturing, food growing,
15 food processing and using those public dollars as an
16 attractor to swell the ranks of food producers with
17 people who are currently not showing up in the
18 system.

19 CHAIRPERSON KALLOS: Would you be open to
20 gathering folks together who might be interested?
21 Because you said zero to none. Does anyone else on
22 the panel have ideas on whether or not there are
23 businesses that are owned by women or people of color
24 who are either already certified or could be
25

1 certified so that they could get the MWBE preference
2 when bidding on these contracts?
3

4 You're nodding, so do you want to?

5 REBECCA JOHNSON: I mean, there are people out in
6 New York, throughout New York State who have been
7 producing food for generations and as Craig was
8 saying, have been historically left out of the
9 marketplace. And so, it's not that they're not
10 there, they are, it's just that they've, by virtue of
11 the way that the RFPs have been set up and so many
12 other structural barriers have not been able to even
13 compete and so, you know, even in thinking about
14 resources like, the Central Brooklyn Food Hub, which
15 has been getting resources infused into it to really
16 offer a local solution, a hyper local solution to
17 getting these folks into the market place. I'd say
18 is one of many opportunities that we can look at as a
19 city to get more of these contractors into
20 contracting with city agencies.

21 CHAIRPERSON KALLOS: So, would community food
22 advocates and CUNY Urban Food Policy Institute be
23 open to working with us to identify providers who
24 already exist but aren't getting the MWBE preference
25 or people who would be interested in entering the

1
2 food economy and we can bring SBS and the Mayor's
3 Office of MWBE to the table to see what kind of
4 partnerships and of course the Borough President
5 would be invited and anyone watching at home, who has
6 tried to bid and found that the RFPs made it very
7 difficult for them. Or anyone who would like to
8 participate who isn't currently at the table, you can
9 email contracts@benkallos.com, but would you be open
10 to that, would both of you?

11 CRAIG WILLINGHAM: Absolutely.

12 RIBKA GETACHEW: Yes, I would be to, we would be
13 too.

14 CHAIRPERSON KALLOS: That is fine and I guess for
15 wellness in the schools, you weren't lying about
16 liking Kale. It made it into your testimony.

17 REBECCA JOHNSON: No, it's truthful.

18 CHAIRPERSON KALLOS: One of the challenges and I
19 think something that the Borough President spoke to
20 is just scratch cooking and you're literally dealing
21 with schools. A lot of the schools in my district
22 don't have kitchens. We have warming stations and
23 actually, just if I reflect out into my head, I think
24 the schools in my district that serve overwhelmingly
25 students of color are the schools that have warming

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2 kitchens, warming stations. And the schools that
3 serve almost entirely students who are Caucasian have
4 kitchens. And so, I see within in my own district,
5 it's something we brought up to DOE, a disparity in
6 access to food. I also see that some schools in my
7 district and why we did the local law report that I
8 referenced before, the reason we want to know what
9 they're serving, is because some of my schools have
10 fresh fruit and the schools that serve students
11 almost entirely of color, get canned food.

12 So, I guess, how can we deal with that challenge?
13 Even assuming that we can get more local food, what
14 do we do about the scratch piece of it?

15 REBECCA JOHNSON: Well, that would be one reason
16 why we're not in those schools that have warming
17 kitchens, because we work directly with the cooks.
18 Helping them learn how to make scratch meals. We are
19 ambassadors of the alternative menu. The alternative
20 menu basically means no chicken nuggets, no
21 mozzarella sticks, it's what we call feeding kids
22 real food. In that case, there are some canned
23 items. To illustrate, there is a dish which is a
24 bean dish that comes in a plastic bag and then there
25 is the veggie chili, which is made from multiple cans

1
2 of beans but it adds vegetables and it adds
3 seasonings.

4 So, you wouldn't as a chef necessarily call it
5 100 percent scratch, but there is some scratch
6 cooking there. So, the work that we're doing is to
7 get the school community excited about embracing
8 fresh foods, which most are. I had a PTA meeting
9 this morning that went on for an hour and most of it
10 was questions about the menu from parents. But not
11 just getting them excited but actually creating a
12 wellness environment, so that when we bring our chefs
13 in, when we bring them into the kitchen, the Office
14 of Food and Nutrition Services cooks are more open to
15 working directly with us. But it really depends on
16 what we say DOE or OFNS is able to bring. There are
17 days when sometimes they're expecting a particular
18 item but it depends on the purveyor right, whether
19 they get that item or not. The menus are obviously
20 public and can be seen. We are definitely advocating
21 for more scratch cooks and as you can see from this,
22 the people we hire are – we hire legitimate chefs
23 because that's what we want. But we do need the
24 product to be there in order to be able to do that.

1
2 CHAIRPERSON KALLOS: Thank you and I will say
3 that if you've ever seen me in Chefs whites, I am
4 faking it till I make it. We do a partnership with
5 GrowNYC called Cooking with Kallos, where I go to the
6 green markets in my district. We promote it in our
7 newsletter to I think tens of thousands of residents
8 and no one's ever there to watch me cook. They're
9 just there to eat food and get constituent service.

10 REBECCA JOHNSON: That's a great help because it
11 influences the community. It influences the school.
12 We have chefs that we bring in from restaurants to do
13 something we call a café day, where they actually
14 make a scratch dish and everybody in the school gets
15 to try it but we also connect them with the school
16 cooks to elevate that level that what their doing is
17 so important. But as I said, you know, we can only
18 work with what we've been given. I was a little
19 concerned though about the Borough President talking
20 about chocolate milk being one of her favorites.
21 Because we're working so hard to get schools to chose
22 water and unflavored milk, so that would be something
23 that we would want your help with or some sort of
24 understanding about that.

1
2 CHAIRPERSON KALLOS: I make no apologies for the
3 Borough President. What I will say is just that, if
4 you are choosing between a sugary beverage and a
5 flavored milk product, that flavored milk product
6 does have nutritional value of some sort, but when we
7 did the hearing we did hear from parents who said,
8 what are you going to do about getting sugar
9 beverages out of our schools? And in particular, a
10 lot of parents were focused on chocolate milk and if
11 somebody is watching at home and wants to get
12 chocolate milk out of their school, it's up to each
13 school. I think you just have to have two milk
14 products offered per school. So, parents are welcome
15 to work with their school leadership team or the PTA,
16 to have their school become a school and I believe if
17 you don't have chocolate milk, you can do something
18 like, you can have skim and whole milk.

19 And so, before I met my wife, I loved to drink
20 whole milk and now I have adjusted and learned to
21 love fat free milk. Meanwhile, we have a 23 month
22 old daughter at home and she gets to have the full
23 whole milk. So, there's a little bit of jealousy
24 there.

1
2 REBECCA JOHNSON: Well, the parents will be happy
3 to hear that. They know what to do now.

4 CHAIRPERSON KALLOS: Thank you very much. Does
5 anyone else wish to testify? Seeing none, if you
6 have testimony or questions, feel free to submit them
7 to the record, within 72 hours of January 14, 2020.
8 I want to thank everyone for being here. I want to
9 thank the Borough President for passing this law in
10 2011 and her Policy Director for the great work on
11 this hearing and it is hereby adjourned. [GAVEL]

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C E R T I F I C A T E

World Wide Dictation certifies that the foregoing transcript is a true and accurate record of the proceedings. We further certify that there is no relation to any of the parties to this action by blood or marriage, and that there is interest in the outcome of this matter.



Date April 1, 2018