

SECTION FOUR

Appendices



Appendix A

Administrative Orders 331, 334, and 341

Administrative Order No. 331

I, Mike Dunleavy, Governor of the State of Alaska, under the authority of Article III, Sections 1 and 24 of the Alaska Constitution, establish the Alaska Food Security and Independence Task Force (Task Force) to recommend policies and measures to enhance Alaska's food security, increase the amount of locally grown and consumed food, wild seafood, and mariculture products, and ensure State agencies are leveraging all available resources to promote, purchase, and advance the growth of Alaska's food system.

BACKGROUND AND PURPOSE

The goals of this Order are to increase food security, strengthen local economies, and lessen Alaska's dependence on external foods and supply chains.

The State of Alaska has a vested interest in promoting the health, safety, and wellbeing of its citizens. Other than water, heat, and shelter, a reliable, affordable, and sufficient food supply is the highest need of a society. As an isolated State with limited infrastructure and tremendous dependency on imports, the State of Alaska has a duty to improve the local production, harvest, and growth of foods and increase access to a sufficient supply of nutritious and safe food.

Currently, approximately 95 percent of the food Alaskans purchase is imported, costing roughly two billion dollars annually. This is an enormous wealth transfer from Alaskans to outside entities. During the COVID-19 pandemic global supply chains have been stressed. Furthermore, Alaska is at the end of the supply chain for goods and food coming from the West Coast. At the height of the pandemic, the Port of Seattle was on the brink of closing, which would have drastically impacted the ability for shipping carriers to bring goods and food to Alaska. Most recently, the logistical shock has rippled into grocery stores and family homes across the State, with food and other essentials becoming difficult to obtain due to restrictions on overland trucking between Canada and the United States.

The Task Force will review and provide recommendations to the Governor of the State of Alaska regarding food security goals and policies, and guidelines for state initiatives which, to the maximum extent possible, increase local production, harvest, processing, storage, and use of food products. Once the report is received, there may be further clarification and deliverables identified that would require additional work by the Task Force.

MEMBERSHIP

All voting members are appointed by and serve at the pleasure of the Governor. The Governor shall select a Chair and Vice Chair from the members. The Task Force will consist of 16 voting members, and two ex-officio members as detailed below:

Four members who are State of Alaska officials:

- The Commissioner of the Department of Natural Resources or the Commissioner's designee.
- The Commissioner of the Department of Fish and Game or the Commissioner's designee.
- The Commissioner of the Department of Environmental Conservation or the Commissioner's designee.
- The Commissioner of the Department of Military and Veteran's Affairs or the Commissioner's designee.

Twelve voting members, who are not state officials, who are appointed by, and serve at the pleasure of the Governor identified as follows:

- One member who represents a city, borough, or municipality in managing the community's access to food.
- One member who represents an organization that is a representative of Alaska Natives in the State.
- Three members who are active farmers or stock growers in the State.
- One member who is an active commercial harvester of seafood in the State.
- One member who is an active commercial harvester of mariculture in the State.
- One member of the Alaska Farm Bureau or a similar organization that represents agricultural producers in the State.
- One member of the Alaska Food Policy Council or a similar organization that represents food security advocates in the State.
- One member of the General Public.
- Two members who represent an Alaska-based organization, one for-profit, one non-profit that provide Alaskans with food to either purchase or donate.

Ex-Officio members:

The Governor requests two ex-officio members, one who is a member of the Alaska State Senate appointed by the Senate President, and one who is a member of the Alaska House of Representatives, appointed by the Speaker of the House. Though not required, it is requested that the ex-officio members be part of the Alaska Grown Legislative Caucus.

ADMINISTRATIVE SUPPORT

The Task Force is jointly assigned to the Department of Fish and Game and Department of Natural Resources for administrative purposes.

DUTIES AND RESPONSIBILITIES

The Task Force shall deliver a report to the Governor by September 1, 2022, as defined below:

- Provide recommendations that increase the procurement and use of Alaska-sourced foods within State and local agencies, institutions, and schools, including any administrative and statutory changes that are required.
- Identify barriers that farmers, stock growers, fishermen, mariculture professionals, and others engaged in the growing, harvesting, or raising of food face when starting a business or getting their products in to the Alaska market. Provide recommendations on how the State can address those obstacles, including through administrative or statutory changes.
- Assess the levels of wild game and fish harvests in Alaska. Suggest measures that would increase the abundance and harvest of wild game, fish, and food by Alaskans.
- Recommend a program to assist communities and households impacted by fishery shortfalls and disasters.
- Identify factors, including regulatory or statutory burdens, that might discourage or prevent locally harvested and produced food from being purchased by federal, state, and local agencies, institutions, and schools.
- Identify research needed to support and encourage increased consumption and production of Alaska sourced within the State.
- Engage with the public to seek additional input on ways to promote the above- listed goals.
- Assess the need for disaster food caches within the State; and how the caches can be developed utilizing Alaskan sourced foods.

- Provide a report and summary of findings and recommendations, including what administrative and statutory changes would be needed to accomplish the recommendations of the Task Force.
- The Chair of the Task Force shall report regularly to the Office of the Governor on activities conducted and issues that arise under this Order.

GENERAL PROVISION

Task Force members receive no compensation or other remuneration from the State. Members of the Task Force who are not state or federal employees are entitled to per diem and travel expenses in the same manner permitted for members of state boards and commissions. Per diem and travel expenses for members of the Task Force who are a representative of a state or federal agency are the responsibility of that agency.

The Task Force may create advisory-only subcommittees.

The Task Force will meet monthly, at a minimum. Additional meetings may be called by the Chair. The Task Force and its subcommittees will use teleconferencing and other electronic means, to the extent practicable, in order to gain maximum public participation at minimum cost.

At times and locations to be determined by the Chair, the Task Force may convene public meetings to present information and receive comments.

Meeting of the Task Force shall be conducted in accordance with AS 44.62.310

-44.62.319 (Open Meetings Act).

Records of the Task Force are subject to inspection and copying as public records under AS 40.25.110-40.25.220.

EFFECTIVE DATE

This Order takes effect immediately. DATED this 9th day of February 2022.

The Task Force will sunset on November 30, 2022.

Administrative Order No. 334

I, Mike Dunleavy, Governor of the State of Alaska, under the authority of Article III, Sections 1 and 24 of the Alaska Constitution, and in accordance with AS 44.19.145(c), hereby revoke Administrative Order 331, establishing the Alaska Food Security and Independence Taskforce ("Task Force"), and issue this Administrative Order 334 reinstating the Task Force with an expanded composition, extended reporting deadline, and reassignment to the Department of Commerce, Community, and Economic Development for administrative support.

BACKGROUND AND PURPOSE

The goals of this Order are to increase food security, strengthen local economies, and lessen Alaska's dependence on external foods and supply chains.

The State of Alaska has a vested interest in promoting the health, safety, and wellbeing of its citizens. Other than water, heat, and shelter, a reliable, affordable, and sufficient food supply is the highest need of a society. As an isolated State with limited infrastructure and tremendous dependency on imports, the State of Alaska has a duty to improve the local production, harvest, and growth of foods and increase access to a sufficient supply of nutritious and safe food.

Currently, approximately 95 percent of the food Alaskans purchase is imported, costing roughly two billion dollars annually. This is an enormous wealth transfer from Alaskans to outside entities. During the COVID-19 pandemic global supply chains have been stressed. Furthermore, Alaska is at the end of the supply chain for goods and food coming from the West Coast. At the height of the pandemic, the Port of Seattle was on the brink of closing, which would have drastically impacted the ability for shipping carriers to bring goods and food to Alaska. Most recently, the logistical shock has rippled into grocery stores and family homes across the State, with food and other essentials becoming difficult to obtain due to restrictions on overland trucking between Canada and the United States.

The Task Force will review and provide recommendations to the Governor of the State of Alaska regarding food security goals and policies, and guidelines for state initiatives which, to the maximum extent possible, increase local production, harvest, processing, storage, and use of food products. Once the report is received, there may be further clarification and deliverables identified that would require additional work by the Task Force.

MEMBERSHIP

All voting members are appointed by and serve at the pleasure of the Governor. The Governor shall select a Chair and Vice Chair from the members. The Task Force will consist of 20 voting members, and two ex-officio members as detailed below:

Five voting members who are State of Alaska officials:

- The Commissioner of the Department of Natural Resources or the Commissioner's designee.
- The Commissioner of the Department of Fish and Game or the Commissioner's designee.
- The Commissioner of the Department of Environmental Conservation or the Commissioner's designee.
- The Commissioner of the Department of Military and Veteran's Affairs or the Commissioner's designee.
- The Commissioner of the Department of Commerce, Community and Economic Development or the Commissioner's designee.

Fifteen voting members, who are not state officials, who are appointed by, and serve at the pleasure of the Governor identified as follows:

- One member who represents a city, borough, or municipality in managing the community's access to food.
- One member who represents an organization that is a representative of Alaska Natives in the State.
- Five members who are active farmers or stock growers in the State.
- One member who is an active commercial harvester of seafood in the State. One member who is an active commercial harvester of mariculture in the State.
- One member of the Alaska Farm Bureau or a similar organization that represents agricultural producers in the State.
- One member of the Alaska Food Policy Council or a similar organization that represents food security advocates in the State.
- One member who has an academic focus on food security, soils, mariculture, or affiliated subject matter.
- One member of the General Public.
- Two members who represent an Alaska-based organization, one for-profit, one non-profit that provide Alaskans with food to either purchase or donate.

Ex-Officio members:

The Governor requests two ex-officio members, one who is a member of the Alaska State Senate appointed by the Senate President, and one who is a member of the Alaska House of Representatives, appointed by the Speaker of the House. Though not required, it is requested that the ex-officio members be part of the Alaska Grown Legislative Caucus.

ADMINISTRATIVE SUPPORT

The Task Force is assigned to the Department of Commerce, Community and Economic Development for administrative purposes.

DUTIES AND RESPONSIBILITIES

The Task Force shall deliver a report to the Governor by October 1, 2022, as defined below:

- Provide recommendations that increase the procurement and use of Alaska-sourced foods within State and local agencies, institutions, and schools, including any administrative and statutory changes that are required.
- Identify barriers that farmers, stock growers, fishermen, mariculture professionals, and others engaged in the growing, harvesting, or raising of food face when starting a business or getting their products in to the Alaska market. Provide recommendations on how the State can address those obstacles, including through administrative or statutory changes.
- Assess the levels of wild game and fish harvests in Alaska. Suggest measures that would increase the abundance and harvest of wild game, fish, and food by Alaskans.
- Recommend a program to assist communities and households impacted by fishery shortfalls and disasters.
- Identify factors, including regulatory or statutory burdens that might discourage or prevent locally harvested and produced food from being purchased by federal, state, and local agencies, institutions, and schools. Identify research needed to support and encourage increased consumption and production of Alaskan foods sourced within the State.
- Engage with the public to seek additional input on ways to promote the above-listed goals.
- Assess the need for disaster food caches within the State; and how the caches can be developed utilizing Alaskan sourced foods.
- Provide a report and summary of findings and recommendations, including what administrative and statutory changes would be needed to accomplish the recommendations of the Task Force.
- The Chair of the Task Force shall report regularly to the Office of the Governor on activities conducted and issues that arise under this Order.

GENERAL PROVISION

Task Force members receive no compensation or other remuneration from the State. Members of the Task Force who are not state or federal employees are entitled to per diem and travel expenses in the same manner permitted for members of state boards and commissions. Per diem and travel expenses for members of the Task Force who are a representative of a state or federal agency are the responsibility of that agency.

The Task Force may create advisory-only subcommittees.

The Task Force will meet monthly, at a minimum. Additional meetings may be called by the Chair. The Task Force and its subcommittees will use teleconferencing and other electronic means, to the extent practicable, in order to gain maximum public participation at minimum cost.

At times and locations to be determined by the Chair, the Task Force may convene public meetings to present information and receive comments.

Meeting of the Task Force shall be conducted in accordance with AS 44.62.310 – 44.62.319 (Open Meetings Act).

Records of the Task Force are subject to inspection and copying as public records under AS 40.25.110 – 40.25.220.

This Order takes effect immediately. The Task Force will sunset on November 30, 2022.

DATED this 21st day of April 2022.

STATE CAPITOL
P.O. Box 110001
Juneau, AK 99811-0001
907-465-3500



550 West Seventh Avenue, Suite 1700
Anchorage, AK 99501
907-269-7450

Governor Mike Dunleavy
STATE OF ALASKA

ADMINISTRATIVE ORDER NO. 341

I, Mike Dunleavy, Governor of the State of Alaska, under the authority of Article III, Sections 1 and 24 of the Alaska Constitution, and in accordance with AS 44.19.145(c), hereby revoke Administrative Order 334, reinstating the Alaska Food Security and Independence Task Force (“Task Force”), and issue this Administrative Order 341, reinstating the Task Force with an extended reporting deadline and revised duration.

BACKGROUND AND PURPOSE

The goals of this Order are to increase food security, strengthen local economies, and lessen Alaska’s dependence on external foods and supply chains.

The State of Alaska has a vested interest in promoting the health, safety, and wellbeing of its citizens. Other than water, heat, and shelter, a reliable, affordable, and sufficient food supply is the highest need of a society. As an isolated State with limited infrastructure and tremendous dependency on imports, the State of Alaska has a duty to improve the local production, harvest, and growth of foods and increase access to a sufficient supply of nutritious and safe food.

Currently, approximately 95 percent of the food Alaskans purchase is imported, costing roughly two billion dollars annually. This is an enormous wealth transfer from Alaskans to outside entities. During the COVID-19 pandemic global supply chains have been stressed. Furthermore, Alaska is at the end of the supply chain for goods and food coming from the West Coast. At the height of the pandemic, the Port of Seattle was on the brink of closing, which would have drastically impacted the ability for shipping carriers to bring goods and food to Alaska. Most recently, the logistical shock has rippled into grocery stores and family homes across the State, with food and other essentials becoming difficult to obtain due to restrictions on overland trucking between Canada and the United States.

The Task Force will review and provide recommendations to the Governor of the State of Alaska regarding food security goals and policies, and guidelines for state initiatives which, to the maximum extent possible, increase local production, harvest, processing, storage, and use of food products. Once the report is received, there may be further clarification and deliverables identified that would require additional work by the Task Force.

Administrative Order 341
Alaska Food Security and Independence Task Force
Page 2 of 4

MEMBERSHIP

All voting members are appointed by and serve at the pleasure of the Governor. The Governor shall select a Chair and Vice Chair from the members. The Task Force will consist of 20 voting members, and two ex-officio members as detailed below:

Five voting members who are State of Alaska officials:

- The Commissioner of the Department of Natural Resources or the Commissioner's designee.
- The Commissioner of the Department of Fish and Game or the Commissioner's designee.
- The Commissioner of the Department of Environmental Conservation or the Commissioner's designee.
- The Commissioner of the Department of Military and Veteran's Affairs or the Commissioner's designee.
- The Commissioner of the Department of Commerce, Community and Economic Development or the Commissioner's designee.

Fifteen voting members, who are not state officials, who are appointed by, and serve at the pleasure of the Governor identified as follows:

- One member who represents a city, borough, or municipality in managing the community's access to food.
- One member who represents an organization that is a representative of Alaska Natives in the State.
- Five members who are active farmers or stock growers in the State.
- One member who is an active commercial harvester of seafood in the State.
- One member who is an active commercial harvester of mariculture in the State.
- One member of the Alaska Farm Bureau or a similar organization that represents agricultural producers in the State.
- One member of the Alaska Food Policy Council or a similar organization that represents food security advocates in the State.
- One member who has an academic focus on food security, soils, mariculture or affiliated subject matter.
- One member of the General Public.
- Two members who represent an Alaska-based organization, one for-profit, one non-profit that provide Alaskans with food to either purchase or donate.

Ex-Officio members:

The Governor requests two ex-officio members, one who is a member of the Alaska State Senate appointed by the Senate President, and one who is a member of the Alaska House of Representatives, appointed by the Speaker of the House. Though not required, it is requested that the ex-officio members be part of the Alaska Grown Legislative Caucus.

Administrative Order 341
Alaska Food Security and Independence Task Force
Page 3 of 4

ADMINISTRATIVE SUPPORT

The Task Force is assigned to the Department of Commerce, Community and Economic Development for administrative purposes.

DUTIES AND RESPONSIBILITIES

The Task Force shall deliver a report to the Governor on or before the sunset date of this Order, as defined below:

- Provide recommendations that increase the procurement and use of Alaska-sourced foods within State and local agencies, institutions, and schools, including any administrative and statutory changes that are required.
- Identify barriers that farmers, stock growers, fishermen, mariculture professionals, and others engaged in the growing, harvesting, or raising of food face when starting a business or getting their products in to the Alaska market. Provide recommendations on how the State can address those obstacles, including through administrative or statutory changes.
- Assess the levels of wild game and fish harvests in Alaska. Suggest measures that would increase the abundance and harvest of wild game, fish, and food by Alaskans.
- Recommend a program to assist communities and households impacted by fishery shortfalls and disasters.
- Identify factors, including regulatory or statutory burdens that might discourage or prevent locally harvested and produced food from being purchased by federal, state, and local agencies, institutions, and schools.
- Identify research needed to support and encourage increased consumption and production of Alaskan foods sourced within the State.
- Engage with the public to seek additional input on ways to promote the above-listed goals.
- Assess the need for disaster food caches within the State; and how the caches can be developed utilizing Alaskan sourced foods.
- Provide a report and summary of findings and recommendations, including what administrative and statutory changes would be needed to accomplish the recommendations of the Task Force.
- The Chair of the Task Force shall report regularly to the Office of the Governor on activities conducted and issues that arise under this Order.

GENERAL PROVISION

Task Force members receive no compensation or other remuneration from the State. Members of the Task Force who are not state or federal employees are entitled to per diem and travel expenses in the same manner permitted for members of state boards and commissions. Per diem and travel expenses for members of the Task Force who are a representative of a state or federal agency are the responsibility of that agency.

Administrative Order 341
Alaska Food Security and Independence Task Force
Page 4 of 4

The Task Force may create advisory-only subcommittees.

The Task Force will meet monthly, at a minimum. Additional meetings may be called by the Chair. The Task Force and its subcommittees will use teleconferencing and other electronic means, to the extent practicable, in order to gain maximum public participation at minimum cost.

At times and locations to be determined by the Chair, the Task Force may convene public meetings to present information and receive comments.

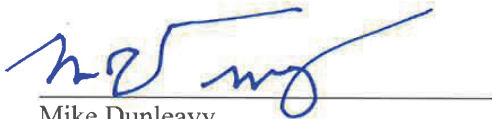
Meeting of the Task Force shall be conducted in accordance with AS 44.62.310 – 44.62.319 (Open Meetings Act).

Records of the Task Force are subject to inspection and copying as public records under AS 40.25.110 – 40.25.220.

DURATION

This Order takes effect immediately. The Task Force will sunset on February 28, 2023.

DATED this 5th day of January, 2023.

A handwritten signature in blue ink, appearing to read "Mike Dunleavy", is written over a horizontal line.

Mike Dunleavy
Governor



Appendix B

2021-22 Alaska Food System Infrastructure Recommendations and Update



2021 Alaska Food Security Investment Recommendations

Created June 2021 by the AFPC Advocacy & Policy Committee. We acknowledge that this does not represent the voices of all food and agriculture-related organizations and individuals.

Alaska has endless opportunities to improve food security and diversify the economy with some assistance and resources put towards strengthening our food system, from production to distribution to consumption.

The facts around food security in Alaska are concerning:

- Alaska imports roughly 95% of food purchased (\$1.9 billion leaving the state)
- We have a 3- to 5-day supply of most foods in grocery stores
- 1 in 7 Alaskans are food insecure, including 1 in 5 kids (pre-pandemic)

Alaska needs more in-state food production. Through increasing infrastructure and developing markets, agriculture could be a key player in building a stronger, more sustainable future for Alaska. A robust food system would increase access to fresh, local, healthy foods, create new economic opportunities, and ensure that we are equipped to handle whatever the future holds.

The American Rescue Plan Act provides a unique opportunity to strengthen Alaska's food system, which will have tremendous positive impact in both the short and long term. The organizations listed at the top of this page have collaborated to create some broad recommendations and highlight some timely opportunities. Cost estimates/suggested funding levels have been included, as well as examples of organizations with existing experience in facilitating programs in those areas. *Note, this is not a complete list and there are many food- focused organizations doing great work around the state.*

Local Foods Purchasing Programs

Guaranteed markets will give farmers security in expanding operations, and will help address the heightened levels of hunger Alaska has seen in the past year.

- Local Food to Food Banks: funding program for Food Banks to purchase local foods (agriculture products, fish, value-added, etc.) and distribute to families in need. Example partner: Food Bank of Alaska
- Institutional Purchasing: get the Product Preference Program working for local food purchases.
- Incentive programs for low-income Alaskans to shop at Farmers Markets, Farmstands, Food Hubs: "double bucks" program for SNAP, WIC or voucher system similar to senior farmers market coupons. Example partner: Alaska Farmers Market Association.

Suggested funding level: \$3-5 million.

Invest in Infrastructure

Without infrastructure, there is only a certain amount of growth in food production Alaska will realize.

Suggested funding levels vary.

- **Storage:** Cold, dry, frozen storage facilities would assist in increased production and extending availability to products. Consider attaching storage facilities to food banks/pantries allowing for their needs and room for farmers to rent space either with money or food donations. This could include a packhouse/kitchen portion for smaller scale value-added processing. Rural communities are in need of temperature- controlled storage facilities to improve access to fresh foods.
Suggested funding level: \$3 million.
Example partner: Kenai Peninsula Food Bank.
- **Processing/Manufacturing Facilities:** The trend in food purchases is leaning to prepackaged meals (meat/veggies cut, seasoning included and instructions – fresh or frozen) and a facility that processes meat and veggies to a prepackaged, ready-to-go meal will be more enticing to many consumers and provide more Alaska Grown food year-round. Also, this could provide ready-to-go meals for institutions and local, healthy foods with a longer storage life and easier shipping to rural communities.
Suggested funding level: \$10-15 million for three hubs across the state in the Interior, the Kenai Peninsula, and the Mat-Su Valley.
- **Shared Kitchen Infrastructure:** Shared-use kitchen incubators are a proven model with over 200 sites existing in the rest of the country. There is active demand for accessible processing facilities in Anchorage. We recommend investment into a 10,000 s.f. building with rentable kitchen space including manufacturing equipment, cold and dry storage and public facing retail. The facility will serve food-based businesses, with a specific focus on supporting early-stage business as they work to scale within the industry. Users will include market vendors, established bricks and mortar businesses in need of commissary spaces, caterers, wholesale manufacturers, and in-house food retailers.
Suggested funding level \$5 million.
Example Partner: Anchorage Community Land Trust Commissary Kitchen & Small Business Incubator.
- **Poultry:** Egg and meat chicken production would be a quick turnaround for in-state protein production. Poultry farmers rely heavily on USPS to get chicks into Alaska – need incentives for increasing Alaska hatcheries and to include the faster growing meat breeds (i.e. Freedom Rangers). Processing is another need for 2 to 4 Mobile Poultry Processing units (MPUs) around the state would increase ability to process larger numbers. Also work with insurance companies on approving farms’ processing in MPUs (access to insurance). There is the possibility of a state inspector at processing unit and approve schools/state institution’s ability to purchase meat processed in these units.
Suggested funding level: \$100,000-\$150,000 per processing unit.
- **Importing Livestock:** The USDA Vet fee is a disincentive to bring in larger loads of livestock for many. One federal vet in Alaska, stationed in Anchorage, requires a fee of \$138/hr which includes travel time to and from base. A set up fund would cover travel costs of federal vets for import inspection for 2021/2022. Encourage USDA to either contract with private vets around the state for these inspections or allow virtual inspections.

Suggested funding level: \$10,000-20,000.

Example Partner: Alaska Farm Bureau.

- **Increased Access to Broadband/Power:** Many rural areas in the state (even on the road system) do not have 3-phase power, or reliable access to internet/cell coverage. Alternatives to these are more expensive (generators, satellite phones, etc.). Expanding these infrastructure needs will lower expenses for farmers.

Suggested funding level: \$3 million.

Example Partners: ACS and GCI for broadband/satellite communications, Alaska Energy Authority for renewable power sources.

Food System Workforce Development

Many farmers and fishers depend on seasonal workers from outside the state, who often leave with new skill sets. Processors and value-added manufacturing require specialized skills, which tend to be acquired by on-the-job-training. Equipping more Alaskans with food chain skills, which are often transferable among industries, will aid in becoming more proactive in disaster preparedness and pursuit of localized economic resilience. Increasing distributed production, processing, and storage job creation around the state also reduces food waste due to longer product shelf life and is essential for communities to become more self-sufficient. By partnering with educational institutions to build programs that meet the needs of our Alaskan food system, we can create career pathways and long-term workforce.

Suggested funding level: \$5 million.

Example Partner: Alaska Seeds of Change.

Transportation

Alaska is a large state and it is inefficient for every sector of our food system to have to transport everything (supplies, products, etc.). There are also big problems with transportation to the off-road communities.

- On road system: Coordination with existing companies with temperature-controlled trucks – i.e., fish processing facilities. Explore what’s available and how to better utilize it. Develop a rail system.
- Off-road system: Need to continue to be able to transport food around the state while also expanding local production/harvesting in communities. Continue funding for ferries, bypass mail, etc., and other systems crucial for distributing food to rural communities. Consider supplemental transportation funding to food banks to help equitably distribute nutritious food throughout the state.

Suggested funding level: \$10 million.

Example Partner: Alaska Commercial Company.

FOOD SYSTEM INFRASTRUCTURE RECOMMENDATIONS



INVEST IN INFRASTRUCTURE

Without infrastructure, there is only a certain amount of growth in food production Alaska will realize.



STORAGE

Cold, dry, frozen storage facilities would assist in increased production and extending availability to products. Rural communities need temperature-controlled storage facilities to improve access to fresh foods.



PROCESSING/MANUFACTURING FACILITIES

A facility that processes meat and veggies to a prepackaged, ready-to-go meal will be more enticing to many consumers and provide more Alaska Grown food year-round. Also, this could provide ready-to-go meals for institutions and local, healthy foods with a longer storage life and easier shipping to rural communities.



SHARED KITCHEN INFRASTRUCTURE

Investment into community buildings with rentable kitchen space that includes manufacturing equipment, cold and dry storage, and public-facing retail to create entrepreneurial opportunities.



POULTRY

Egg and meat chicken production would provide quick turnaround proteins developed in-state. Poultry farmers rely heavily on USPS to get chicks. Incentives for building infrastructure around in-state hatcheries and poultry processing units would increase the production of healthy foods.



IMPORTING LIVESTOCK

High fees for federal veterinary inspections of imported livestock is a barrier to significant increases in livestock in Alaska. Establish a fund to help with vet fees for 2021/2022 imports and encourage USDA to find lower-cost methods for inspections.



INCREASED ACCESS TO BROADBAND/POWER

Many rural areas in the state (even on the road system) do not have 3-phase power, or reliable access to internet/cell coverage. Alternatives to these are more expensive (generators, satellite phones, etc.). Expanding sustainable power infrastructure will lower expenses for farmers.

FOOD SYSTEM WORKFORCE DEVELOPMENT



Many farmers and fishers depend on seasonal workers from outside the state, who often leave with new skill sets. Processors and value-added manufacturing require specialized skills, which tend to be acquired by on-the-job training. Partnering with educational institutions to build programs that meet the needs of our Alaskan food system, we can create career pathways and a long-term workforce.



TRANSPORTATION

Alaska is a large state, and it is inefficient for every sector of our food system to have to transport everything (supplies, products, etc.). There are also big problems with transportation to the off-road communities.



ON-ROAD SYSTEM

Coordination with existing companies with temperature-controlled trucks—i.e., fish processing facilities. Explore what's available and how to better utilize it. Develop a rail system.



OFF-ROAD SYSTEM

Need to continue to be able to transport food around the state while also expanding local production/harvesting in communities. Continue funding for ferries, bypass mail, etc., and other systems crucial for distributing food to rural communities. Consider supplemental transportation funding to food banks to help equitably distribute nutritious food throughout the state.

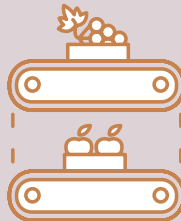
LOCAL FOODS PURCHASING PROGRAMS

Guaranteed markets will give farmers security in expanding operations and will help address the heightened levels of hunger Alaska has seen in the past year.



LOCAL FOOD TO FOOD BANKS

Funding program for Food Banks to purchase local foods and distribute to families in need.



INSTITUTIONAL PURCHASING

Get the Product Preference Program working for local food purchases

INCENTIVE PROGRAMS FOR LOW-INCOME ALASKANS TO SHOP AT FARMERS MARKETS, FARMSTANDS, FOOD HUBS:
“Double bucks” program for SNAP, WIC or voucher system similar to senior farmers market coupons



June 2022 Update

32nd Alaska State Legislature (2021–2022) Provides Big Wins for Alaskan Food Security. A number of bills and budget allocations were approved, which aim to support a more resilient food system around the state. Here's a recap of those successes:

HB 298 will form an Alaska Food Strategy Task Force, a continuation and expansion of Governor Dunleavy's Food Security and Independence Task Force.

- The task force will be comprised of 36 individuals representing various aspects of the food system, including legislators and relevant state commissioners. Notably, the Alaska Food Policy Council has two designated seats on the executive board.
- The task force will provide recommendations for strategy and policy on such topics as sustainability in the agriculture industry and local markets, ensuring a good regulatory climate for processors and distributors, addressing food waste, streamlining state-run programs concerning food access and availability, and ensuring food security in all communities in the state.

Additionally, HB 298 establishes a forgivable loan program, where farms can apply for money from a general fund.

- In actuality, this money acts more as a grant with stipulations, as farmers who are recipients of the loan can have the debt of the loan forgiven as long as they implement an approved business plan. This business plan should aim to use the money received from the loan as capital for investments that will build resiliency in the state's food supply, benefiting everybody.
- This loan can total up to \$150,000, and a specific process is outlined to ensure that the farms create improvements with the money before it can be forgiven. Any money not spent, even if approved in the business plan, must be repaid.
- This loan program also extends to meat packing plants, which must show some kind of improvements like increased efficiency or quality of meat produced and must be from animals raised in the state to be forgiven.
- This fund promotes improvements for Alaska food producers and processors, seeking to ease dependence on outside food.

HB 168 establishes a directive for numerous state services and benefits to offer client applications online, for greater efficiency.

- This includes SNAP (Supplemental Nutrition Assistance Program, formally known as food stamps), disabled support, and many other assistance programs.
- This will provide greater access for those signing up for these programs as they can now simply sign up within their home, removing barriers, like access to transportation, that can inhibit people from receiving the services they are entitled to.

HB 347 ensures that animal records held by the Department of Environmental Conservation are to be made confidential, so that private citizens and those government agencies who do not have the authority to do so, are unable to view these records.

- This change seeks to protect trade secrets for businesses, creating an incentive for businesses to innovate while still allowing for regulatory agencies to still do their due diligence.
- The Department of Environmental Conservation will still have access to these records and can distribute them to other departments or agencies if there is a reason to do so.

HB 281 outlines the budget for the next fiscal year starting on June 30, 2022. The highlights pertaining to food policy and security are as follows:

- \$1,250,000 was designated from the Fish and Game Funds to be used for wildlife management surveys and assessments that will seek to provide information that will help enhance food security by **understanding the natural fish and game resources**.
- \$3,000,000 was given to the Food Security Agriculture Incentive program which provides funds for the Alaska Division of Agriculture to continue its program of **giving grants, loans, and financial incentives for agricultural investment, supporting and growing the food industry** in the state.
- \$600,000 was dedicated to starting **new school breakfast programs and expanding existing ones** to ensure that children who may not have access to breakfast at home get the food they need in the morning, providing a level of food security for children.
- \$10,000,000 was given to Food Bank of Alaska for **infrastructure capacity for Alaska's statewide food assistance network**.
- \$500,000 was designated for the Alaska Farmers Market Association, which helps ensure that **farmers markets are able to operate effectively** as they provide a space for people to exchange local food products, benefiting local farmers and helping to establish a local food system that can resist outward changes. This funding will be used to provide double SNAP, WIC, and SFMNP benefits at markets statewide.

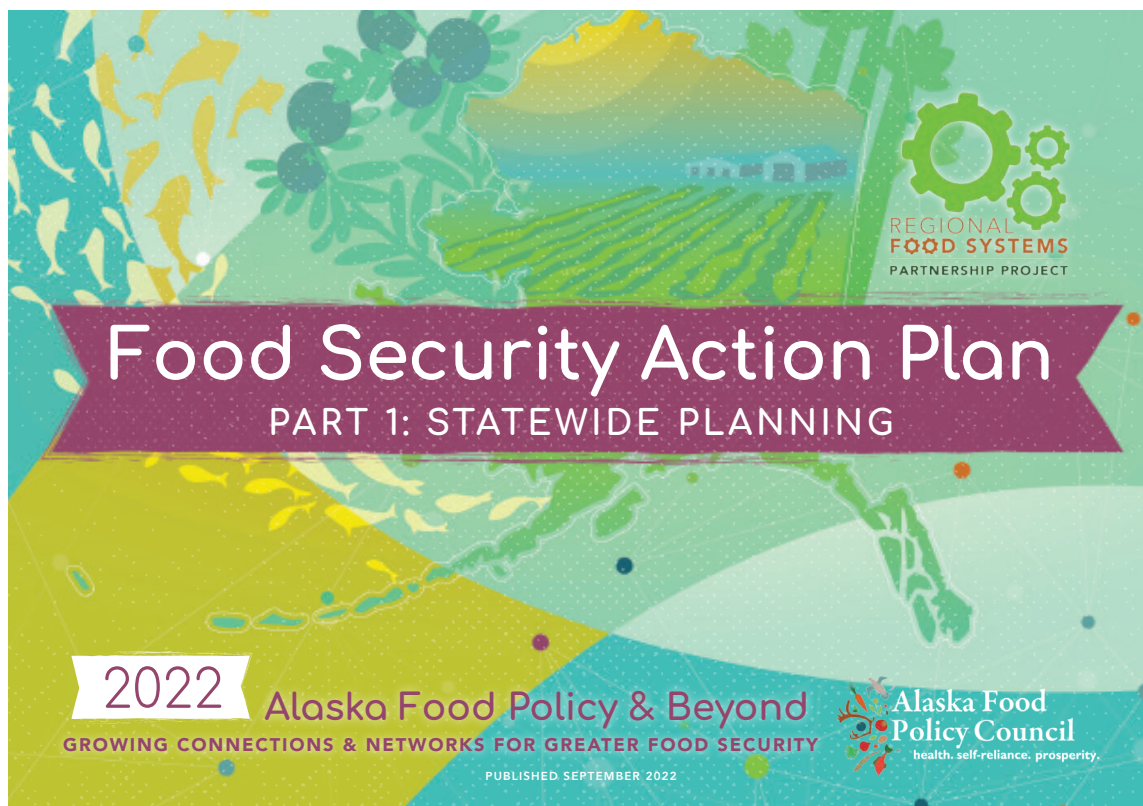


Appendix C

AFPC USDA Regional Food System Partnership Grant Report—Alaska Food Security Action Plan Overview

Please note that this is only a portion of the full report; please visit <https://www.akfoodpolicycouncil.org/ak-food-system-research> for the full document.

- This report, published in September 2022, includes statewide feedback from over 325 participants in thirteen different regional nodes. In October 2020 the Alaska Food Policy Council was awarded a two-year planning grant, under the USDA Agricultural Marketing Service's Regional Food System Partnership Program—2020 was the first year the USDA offered this grant program.
- The Regional Food System Partnerships (RFSP) Program “supports partnerships that connect public and private resources to plan and develop local or regional food systems. The program focuses on strengthening the viability and resilience of regional food economies through collaboration and coordination.
- Our project aimed to connect localized food system organizations to create a statewide network of “regional nodes.” Through direct facilitation, each node was guided through a series of network planning discussions, including a node-specific asset mapping workshop to identify unique capacities for local food systems, while revealing barriers and system deficiencies. Through regular statewide connection, communication, and collaboration regional nodes collectively identified linkages and partnerships which were leveraged to create a statewide food security action plan.



Alaska Food Security Action Plan

THE GOAL OF THE MULTI-STAKEHOLDER

ACTION PLAN is to democratically address food system challenges through inclusive, participatory action, building the capacity for resiliency and sustainability in the Alaskan food system.

RECOMMENDATIONS BASED ON ASSET WORKSHOP AGGREGATE DATA

The data generated from all of the regional asset-mapping workshops is archived by AFPC and is openly accessible to all interested parties for continued work. While each region articulated cultural and place-specific assets that could be used to leverage positive food systems change, aggregate data indicates significant shared interest areas.

A review of these key themes is provided as a basis for developing a statewide food security plan that is inclusive of the interests and assets of each region. After this section, the Action Plan digs deeper into actionable steps. The goals are more general, while the objectives provide detail, with potential strategies for achieving the listed goals. Please note, there is no hierarchy in how these goals are listed.



IMPROVING FOOD SYSTEM LITERACY AND SKILLS TO BUILD GREATER CAPACITY, AWARENESS, AND INTEREST IN FOOD SECURITY

- Youth food education
- Youth and Elder mentorship programs
- Preserving and (re)discovering traditional foods and foodways
- Harvest, production, processing, compost, and healthy consumption skills



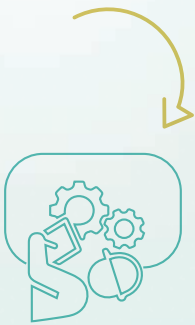
BUILD/IMPROVE FOOD SYSTEM PHYSICAL INFRASTRUCTURE

- Community commercial kitchens
- Food storage space
- Food processing/slaughtering facilities
- Community composting
- Food hubs
- Growing season extension options



PROMOTE FOOD JUSTICE, FOOD SOVEREIGNTY, GREATER ACCESS, AND CULTURAL AWARENESS OF FOODWAYS AND TRADITIONS

- Preserving and expanding traditional knowledge and foodways
- Food justice and tribal outreach for Alaska Natives
- Food chain relationships
- Create stronger regional food systems networks
- Local food availability awareness
- Food waste recapture (seafood, gardening, animal processing, etc.)



PROVIDE TECHNICAL EXPERTISE AND GRANT OPPORTUNITIES TO INCREASE FOOD SYSTEM CAPACITY

- Exploring Mariculture (sea lettuce, sea asparagus, kelp)
- Exploring kelp harvesting as livestock feed
- Regional website/ resource library development
- Grant-writing workshops and funding resources



ENHANCE, IMPROVE, AND CREATE NEW MARKETS AND FOOD PRODUCTION

- Increase Viability of Local Agriculture
- Build relationships between food producers, institutions, distributors, and local restaurants and breweries
- Address Food Waste

USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

ALASKA FOOD SECURITY ACTION PLAN

SUCCESS STORIES



Project: Traditional Foods and Wellness Programs at Aleutian Pribilof Islands Association

RFSF Node: Aleutian Region

Project Location: Aleutian Pribilof Islands, Anchorage
Mission & Activities: The goal of the Traditional Foods Program is to promote the use of traditional foods as part of a healthy diet and for overall well-being. Traditional foods must be celebrated. The harvesting, preservation, and preparation of traditional foods have been a vital part of Unangax life from time immemorial. Many traditional values are expressed through the harvesting and preparation of local foods: the importance of sharing, respect for Elders, helping and taking care of others, not being greedy, and taking care of the land, air and water, to name a few. The Traditional Foods and Wellness Programs work in tandem to carry out food-related initiatives and are dedicated to supporting the health and wellness of the Unangax people. Current projects are focused on working with Elders and community leaders to preserve traditional food knowledge and address food access and food security throughout the region.

Key Partnerships: The Aleutian Islands extend westward over 1,100 miles from the southwestern corner of the Alaska mainland, and include the Pribilof Islands which lie to the north. The Aleut people have traditionally been stewards of the land, coastal waters, and the resources in the Aleutian/Pribilof Region. The 13 communities represented by APiA are Akutan, Atka, Belkofski, False Pass, King Cove, Nelson Lagoon, Nikolski, Pauloff Harbor, Sand Point, St. George, St. Paul, Unalaska, and Unga. Other communities that are a part of the Aleutian Chain, but not a part of APiA are: Adak, Amchitka, and Attu.

Image: Sally Swetcof in Atka

Text Adapted from: <https://www.apiala.org/community-services/traditional-foods-program/>



USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

Action Plan

THIS PROJECT'S ORIGINAL INTENT was to create a true action plan, with detailed, tangible steps towards meeting objectives. Recognizing that every community is in different phases of food system development, with different assets, barriers, and needs, we created this collaborative statewide action plan, that is not overly prescriptive and allows place-based decision making and planning and community self-determination. It is critical to note that per funding for this project from the USDA, this is a "planning" grant, with the opportunity to apply for "implementation" funding upon the close of this project.

NOTES:

- Please see Appendix C for a list of organizational acronyms and websites.
- The "potential partners" list is not comprehensive; those listed serve to provide examples.

ALASKA FOOD SECURITY ACTION PLAN



ACTION PLAN GOAL ONE

Improve Food System Literacy and Skills to Build Greater Capacity, Awareness, and Interest in Food Security

Objective 1: INCREASE YOUTH FOOD LITERACY (FISH, FORAGE, HUNT, FARM, COOK, AND EAT)

Strategies:

Encourage food system literacy by adding relevant materials to school curriculum to prepare the next generation of farmers, fishers, harvesters, foragers, and informed eaters

Potential Partners:

FFA, local school districts, Agriculture in the Classroom, 4H, Alaska Native culture camps

Create a central clearing house that provides information regarding education/cooperative extension workshop opportunities

CEJ, AFB, Resiliency Commissions, Garden Clubs, Community Centers, Master gardeners, peer mentorship

Fund high school agriculture programs, scale this model state-wide

High schools (ex. King Tech—Anchorage), Boards of education, FFA, 4H, Dept. of Labor, Community colleges, corporate partners for "food chain internships"

Inform parent groups of existing resources for food systems education, cooking classes, nutrition, foraging, gardening, small-scale hydroponics. Increase awareness of funding for small-scale projects like these.

PTAs, sports and social club parents, Tribal culture camps, TCD, SWCD

Encourage USDA Farm to School grant applications

Kodiak Area Native Association, Alaska Farm to School

Objective 2: PROMOTE THE PRESERVATION AND (RE)DISCOVERING OF TRADITIONAL FOODS AND FOODWAYS

Strategies:

Support Elder-youth mentoring programs (hunting, fishing, foraging, farming)

Potential Partners:

Schools, Tribal entities, APIA

Support school-based programs (school gardens, cooking classes, FFA, etc.)

CEJ, museums, community centers, food banks and pantries, farmers markets

Create seed saving classes, community seed libraries, and Alaska-based Seed Bank

DNR Plant Materials Center, Tribal Conservation Districts, AVI, Cooperative Extension

SUCCESS STORIES



Image: <https://www.grownorthfarm.com/about>

Project: Grow North Farm

RFSF Node: Anchorage/Girdwood

Project Location: Mountain View, Anchorage

Mission & Activities: Grow North Farm is the result of years of collaboration between the Anchorage Community Land Trust and Catholic Social Services. The site is a place for food production, community gathering, and entrepreneur development. During the 2022 season, over 20 neighborhood farmers, including nine independent businesses, farmed on-site, all of whom were of refugee or immigrant backgrounds. All of the farmers receive food business and agriculture training hosted by ACLIT's Set Up Shop and partner agency, the Refugee Assistance and Immigration Services program at Catholic Social Services.

Anchorage's largest urban farm at 28,000 sqft., the site is a seasonal host to immigrant and refugee farmers seeking rentable land to grow food for their families and for sale. Produce is sold at a regular, seasonal farmers market, hosted on-site and made more affordable by accepting WIC and SNAP. In 2022 they added a licensed food truck to the mix, and farmers who are also food entrepreneurs can reserve space to test their recipes and tap into a broader market.

Key Partnerships:

- Anchorage Community Land Trust
- Catholic Social Services



GOAL ONE CONTINUED

Objective 3: SUPPORT ADULT EDUCATION AND WORKFORCE DEVELOPMENT

Strategies:

Partner with University system for local research and education opportunities

Expand agricultural research center to satellite programs

Create or reintroduce degree programs (undergraduate and graduate) and non-degree community courses in food systems

Create buildable, scalable training programs (a "journeyman's" type educational track), utilizing community specific specialties

Develop workforce for meat processing through community training and internship program for meat processing

Create training program for Veterans focused on next careers in agriculture and food

Implement local hiring preference policies or incentives

Potential Partners:

UA system, with satellite campuses, APU, other adult education providers

UA system, with satellite campuses, APU, SWCD, TCD, local producers and fishermen

Local meat producers and processors, UA system, AFB

Alaska Veterans Foundation, UA system, with satellite campuses

State legislature, private industry, public entities

Objective 4: CREATE AWARENESS OF WHAT FOODS ARE AVAILABLE LOCALLY

Strategies:

Create buy-local campaigns

Fund "Chef at the Market" programs to demonstrate low cost recipes utilizing local ingredients

Potential Partners:

DNR, CES, AFB, AFMA, Buy Alaska, DHSS

DNR, CES, AFMA, Buy Alaska, farmers markets, food hubs, local food groups

USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

SUCCESS STORIES



Project: Moby the Mobile Greenhouse

RFSN Node: Juneau and neighboring communities

Project Location: Southeast Alaska

Mission & Activities: "Moby the Mobile Greenhouse travels to a different rural Southeast Alaska community, each growing season to kickstart interest in growing local produce, especially among young people. We hope that the greenhouse inspires a new wave of vegetable gardeners, builders, local food system advocates in Sitka and beyond. Moby will mobilize a longer-term vision as a local food system learning center for educators around the region." —Jennifer Nu

Since its launch in 2016, Moby has travelled to Kake, Hoonah, Yakutat, and Sitka

Key Partnerships: Southeast Alaska Watershed Coalition, Sustainable Southeast Partnership (SSP), Grow Southeast, rural Southeast Alaskan communities and schools

Image: Mark Browning

Text Adapted from:

<http://sustainablesealaska.net/moby-the-mobile-greenhouse-cultivating-community-around-opportunities-to-grow-food-knowledge-and-skills/>
<https://sitkalocalfoodnetwork.org/2019/02/21/9/moby-the-mobile-greenhouse-to-spend-est-of-year-at-pacific-high-school-in-sitka/>

SUCCESS STORIES



Images: Hank Moore teaching a cooking class
Photo credit: Charles Bingham

Project: Sitka Kitch

RSP Node: Sitka and neighboring communities

Project Location: Sitka

Mission & Activities: The Sitka Kitch is a DEC certified community kitchen that fosters a sustainable and healthy community and food system through education, business incubation and community building. The Kitch is located at the Sitka Lutheran Church.

Potential renters must apply and complete a kitchen orientation. A variety of community courses in food skills such as “campfire cooking” are offered, and the kitchen’s partners’ members sometimes enjoy discounts on events and classes. While the space is primarily educational, food entrepreneurs who need a certified kitchen space may inquire about rentals.

Key Partnerships: The Sitka Kitch is a collaborative effort that would not be possible without the support of partnerships:

- Sitka Local Foods Network
- Sitka Lutheran Church
- First Presbyterian Church
- Sitka Local Foods Network
- Sitka Food Co-op
- UAF Cooperative Extension
- Sitka Health Summit
- all Kitch instructors

Image: <https://sitkalocalfoodnetwork.org/2018/01/18/scenes-from-the-seasonal-cooking-cooking-with-hank-moore-class-at-the-sitka-kitch/>

ACTION PLAN GOAL TWO
Build/Improve Food System Physical Infrastructure



Objective 1: INCREASE THE NUMBER OF COMMUNITY COMMERCIAL KITCHENS AND THEIR USE

Strategies:

Create a centralized database of available kitchens, with contact information and potentially on demand booking

Potential Partners:

FFA, local school districts, DEC, Municipality of Anchorage

Expand school district central kitchens to enable easier vegetable processing, to enable more sourcing of whole products from local farmers

School districts, city councils, state legislature, food hubs

Increase local processing to make ability to serve local seafood in nutrition programs more accessible

ADFG, DEC, Schools, senior care facilities, hospitals

Objective 2: BUILD AND FUND FOOD STORAGE SPACES

Strategies:

Enhance food hub operations by supporting collaboration across regional food hubs, including shared infrastructure, knowledge sharing, and distribution system; consider creating a statewide working group

Potential Partners:

CES, SBDC, MEP AFMA, Wallace Center

Identify locations and needs per community for constructing community storage facility for root crops

UAF, CES, local and regional food networks, food banks, food hubs, city councils, farmer co-ops

Form collaborative small farmers co-operative to maximize use

AFB, food hubs

Research ideas for cold storage accessible to entire community—a community food locker, incorporating traditional cold storage technology (sigliuqs) in villages as model

UAF Agricultural and Forestry Experiment Station (AFES)

Encourage space use to be maximized through off season partnerships

Personal use and subsistence communities, farmers, including peony growers

Position disaster preparedness with food production, storage, and processing

ACEFCS, food hubs

SUCCESS STORIES



Image: Singing Nettle Farms, credit: Rachel Miller

Project: 2020 Alaska TILTH—Funding our Farmers, Feeding our Families

RFPSP Node: Palmer, Wasilla, and neighboring communities
Project Location: Palmer, AK

Mission & Activities: Alaska TILTH began with a twofold goal of training more Alaska farmers and alleviating hunger with local foods. The project began with a partnership between two universities and has operated differently every year, depending on available resources. TILTH runs rather informally, with leadership shifting between partners every year, based on availability of time, space, and production. In most years, it looked like this:

1. Mats-U farmers grow food and one of the TILTH partners purchases or collects donated food. Farmers could also drop off produce at the farm.
2. All produce was collected at the UAF Experiment Farm and stored in their cold storage, where a SNAP-ed nutrition educator weighed, sorted, and distributed vegetables and knowledge to Wasilla & Palmer anti-hunger organizations.

2020 was a big year for TILTH and partners were able to test out a new idea—uniform farmer compensation. This was extra important in times of COVID for those producers who could not attend regular markets. The Mats-U Health Foundation funded Alaska Pacific University to hire a TILTH Coordinator to recruit farmers, collect produce weekly, then transport produce to the UAF Farm. Farmers were provided an alternative market in uncertain times and in total that year 1,900 recipe bags (with ingredients and instructions) were distributed and the TILTH produce was used in 100,000 Kids Kipboard meals, a local anti-hunger organization.

Key Partnerships: Partnerships are especially critical when no one entity “owns” the project.

- Alaska Pacific University
- Mats-U Health Foundation
- University of Alaska Fairbanks
- UAF Cooperative Extension Services

USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

GOAL TWO CONTINUED



Objective 3: CREATE ADDITIONAL FOOD PROCESSING AND SLAUGHTER FACILITIES

Strategies:

Create plans and partnerships to house a USDA or state approved mobile animal slaughter in every borough
 Explore farmer cooperative models as a place where produce grown can be aggregated for wholesale or distribution at the community level

Potential Partners:

Local meat processors/ producers, AFB, SWCD, TCD

AFB, food hubs, retail grocery stores

Grower co-ops

Promote self organization among producers to negotiate contracts pre-season, ensuring a market for local products

Provide facilitation for connecting local suppliers to local growers and fishers

UAF

Objective 4: ADDRESS FOOD WASTE

Strategies:

Design/replicate community composting programs
 Coordinated and incentivized composting at the municipal- or borough-level composting programs

Potential Partners:

Local and regional food networks, gardening clubs

Cities/towns (ex. Municipal of Anchorage has a municipal composting program) and borough assemblies

Objective 5: DIVERSIFY PRODUCTION METHODS AND CROPS

Strategies:

Invest and develop in vertically integrated farms, that do not rely on imported nutrients
 Diversify production approaches through hydroponics
 Continue support for mariculture industry capacity with further research for animal feed, including pets, and processing/storage, soil amendments for farming

Potential Partners:

Alaska Seeds of Change

Fairbanks SWCD, AVI, Alaska Seeds of Change

AWA, DNR, ADFG, private industry

Objective 6: CREATE BETTER CONNECTED COMMUNITIES

Strategies:

Increase broadband access

Potential Partners:

AFN, Tribal Broadband, other telecom providers, Federalak Trade Commission, UA system

ALASKA FOOD SECURITY ACTION PLAN



ACTION PLAN GOAL THREE

Promote Food Justice, Food Sovereignty, Greater Access, and Cultural Awareness of Foodways and Traditions

Objective 1: PRESERVE, HONOR, AND EXPAND TRADITIONAL KNOWLEDGE AND FOODWAYS

Strategies:
 Incorporate Traditional Ecological Knowledge into all parts of the food system, from planning to implementation

Tribal consultation on all projects that may affect Traditional hunting/gathering/fishing areas

Co-management/Tribal management of lands and waters

Employ culturally relevant methods and strategies for research, outreach, and collaboration

Potential Partners:

IAC, APIA, ICC, AVI, AFN, ANTHC, Federally Recognized Tribes Extension Program (UAF), TCD, AFN, Ketchikan Indian Community, Sustainable Southeast Partnership

Objective 2: SUPPORT FOOD JUSTICE FOR ALASKA NATIVES AND IMPROVE TRIBAL COLLABORATION AND ENGAGEMENT

Strategies:

Protect subsistence rights

Support tribal food system development

Support development of additional Tribal Conservation Districts

Potential Partners:

IAC, ICC, AVI, AFN, ANTHC, APIA, AFPC, TCD, SWCD, Ketchikan Indian Community

Objective 3: SUPPORT IMMIGRANT FARMERS AND FOOD PROCESSORS

Strategies:

Create programs and outreach efforts to meet specific needs of these communities

Provide translation services and create materials in multiple languages

Potential Partners:

ACLT (Grow North Farm), CSS Catholic Social Services, Alaska Institute for Justice—Language Interpreter Center, Alaska Native Language Center (UANF)

USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

SUCCESS STORIES



Project: Kenaitze Indian Tribe Food Cache Program

RFSP Node: Central Kenai Peninsula—Kenai, Soldotna, and neighboring communities

Project Location: Homer, Ninilchik, Anchor Point, Seldovia, and Soldotna

Mission & Activities: The Kenaitze Indian Tribe was federally recognized as a sovereign, independent nation in 1971 under the Indian Reorganization Act as amended for Alaska. Today, they have more than 1,800 Tribal Members who live across the Kenai Peninsula and beyond. The Tribe's mission is "to assure Kahnuht'ana Denaina thrive forever."

Offering care to those in need is one of the Tribe's top priorities. The Tribe delivers a variety of programs and services that promote the wellness of their people and the community. The tribe's food cache is open to all members of the community. Donations from the community as well as fish that come to us in the Tribal net help stock the food cache. To ensure they have enough provisions for everyone, the food cache is available on a once-per-month basis.

Key Partnerships: The Tribe also offers a wild game harvest program, which is operated in partnership with state and community agencies. Through this program, they are able to harvest meat from roadkill moose and other wildlife and make it available to those in need.



Images and Adapted Text:
<https://www.kenaitze.org/services/food-bank/>

ALASKA FOOD SECURITY ACTION PLAN



GOAL THREE CONTINUED



SUCCESS STORIES



Project: S'ndooyntgm Galts'ap Metlakatla community garden & compost

RFSF Node: Annette Island, Prince of Wales Island, Ketchikan, and neighboring communities

Project Location: Metlakatla

Mission & Activities: Located 20 miles south of Ketchikan, The Metlakatla Indian Community (MIC) is located on Annette Islands and is the only Indian Reserve in the State of Alaska. Here, a community garden has taken root and garnered state-wide interest. The site hosts a 80'x40' high tunnel for the garden & community use and a 40'x20' greenhouse for commercial use for the garden to produce food for the community.

In 2021, two nonprofits collaborated to launch a food catalyst fellowship program in support of Alaska Native and Native American leaders around Southeast Alaska—Gatgyeda Haayk, Metlakatla's community garden champion, was one of the recipients. Soil amendments can be expensive to purchase and ship around Alaska. She has expanded the garden project and incorporated composting into this site—demonstrating that local leadership is critical to sustaining and scaling local food production.

Key Partnerships:

- Metlakatla Indian Community
- Residents of Metlakatla
- Gatgyeda Haayk—local food champion
- Rural Cap

Image: Gatgyeda Haayk

Text adapted from: <https://www.apjal.org/community-services/traditional-foods-piogran/>

Objective 4: SUPPORT STATEWIDE CONNECTION AND RELATIONSHIPS

Strategies:

Create programs and outreach efforts to meet specific needs of these communities

Potential Partners:

Anchorage Community Land Trust, Catholic Social Services

Create forums/ opportunities for statewide growers/ foragers, fisheries to meet with each other

DNR, TCD, SWCD

Support Farm to School + Farm to Institution through local food procurement purchasing preference

DNR, school districts, hospitals

Create stronger regional food systems networks by expanding the Regional Food System Partnership project into the Alaska Food Network, developing goals and objectives collaboratively

AFPC, local and regional food network groups

Better leverage existing community resources through creation of regional website/resource library development, with dedicated funding to keep up to date

AFPC, CES, AVI

Objective 5: INCREASE ACCESS TO LOCAL FOOD FOR ALL ALASKANS

Strategies:

Create SNAP, WIC, SFMNP double up programs at farmers markets, farmstands, food hubs, and CSAs

Potential Partners:

DHSS, FBA, AFMA, AFB

Revise policy/permitting to allow for greater direct to consumer sales

DEC, AFPC, AFB, AFMA

Create policies and resources that would aide commercial fishers to sell straight to consumers rather than shipping seafood to outside

ADFG, DEC, AFPC, regional economic development corps

SUCCESS STORIES



Project: Interior Alaska Food Network's Golden Heart Grown—Local branding for local farmers
RFPF Node: Fairbanks Area

Project Location: Interior Region

Mission & Activities: Interior Alaska Food Network (IAFN) is made up of a wide variety of people that are gathered to share resources and to bring awareness of Interior Alaska food policies, failures, successes, changes, and opportunities. The network hopes to facilitate projects in the community that addresses areas of food security. In 2016, IAFN in collaboration with its community partners established the Golden Heart Grown program to help distinguish locally produced items in the marketplace for those Interior residents who want to keep their dollars in their community. The Fairbanks Economic Development Corporation is the arbiter of the Golden Heart Grown program by reviewing applications and accepting businesses interested in using the brand or logo, as well as some promotional activities.

- The mission of the promotional program is to support and nurture a healthy secure food system that benefits all Interior Alaskans
- If every Alaskan spent just \$5 a week on Alaskan Grown products it would bring over \$188 million dollars into the local Interior economy.
- In 2022, there were 30 Golden Heart Grown members that included both local farms and businesses.

IAFN sponsors a Taste of Golden Heart Grown event at the Tanana Valley State Fair in collaboration with Tanana Valley Farmers Market and other local farmers.

These projects have helped highlight and promote Interior Farmers and businesses who sell Interior grown products. The logo is visible in the community and displayed in many food businesses and on local menus. Local partnerships are what made this happen.

Key Partnerships: Fairbanks Economic Development Corporation, Fairbanks North Star Borough, Tanana Valley Farmers Market, Fairbanks Farm Bureau, Fairbanks Soil and Water Conservation District, Tanana Chiefs Conference, Breadline Stone Soup, University of Alaska Fairbanks Cooperative Extension, Alaska Department of Environmental Conservation, Fairbanks Community Food Bank.

ACTION PLAN GOAL FOUR
 Provide Technical Expertise and Grant Opportunities to Increase Food System Copacity



Objective 1: PROVIDE FARMERS WITH ACCESSIBLE RESOURCES AND CONNECTIONS

Strategies:

Create and maintain resource list for new farmers who are just starting to know where to begin and all the steps needed to start a farm

Potential Partners:

UAF AFES, AFT, SWCD, TCD, AVI, AFB, local and regional food Networks

Create networking opportunities for new and beginning farmers to interact with established farmers

UAF AFES, AFT, SWCD, TCD, AVI, AFB, local and regional food Networks

Increase awareness of local food production and methods at the community level through micro-grant support and network coordination

DNR, USDA, state and local governments

Objective 2: SUPPORT EMERGING MARICULTURE INDUSTRY

Strategies:

Promote research on kelp harvesting as livestock feed

Potential Partners:

UA system, DNR, MEP, AMA, AMCC, Economic Development Corporations

Objective 3: ORGANIZE GRANT-WRITING WORKSHOPS & FUNDING RESOURCES

Strategies:

Create a clearing house/ database that provides information regarding grants

Potential Partners:

AFPC, AFB, SWCD, TCD

Advocate for grant cycles that do not overlap with busy farming/ fishing seasons

AFPC, AFB, Alaska Food Coalition

Create statewide accessible grant language for organizations writing federal grants

AFPC, AFMA, AFB, FBA, Alaska Food Coalition

Objective 4: SUPPORT FOOD ENTREPRENEURS

Strategies:

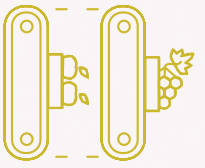
Establish grant programs for investing in start-up costs

Potential Partners:

MEP, Sprucecroft

Provide beginning businesses with technical resources and business plan assistance

MEP, DEC



ACTION PLAN GOAL FIVE

Enhance, Improve, and Create New Markets and Food Production

Objective 1: INCREASE VIABILITY OF LOCAL AGRICULTURE

Strategies:

Develop affordable agriculture land in sustainable and informed ways, with local input honored

Create a mechanism for connecting people that want to farm with affordable or leased land that is set aside for agriculture

Diversify and support agencies promoting local food

Engage community members in small-scale/ microproduction like community gardens

Develop additional activities around agriculture, like agrotourism

Promote programs like Salmon Safe Agriculture

Create and track metrics for consumption needs and production output—create qualifiers/methods for tracking imports (ex: how do we get that 95% imported stat and how do we measure change)

Support the improvement of the transportation system to reduce the cost of shipping food in this state

Potential Partners:

Tribal entities, TCD, DNR

AFT, DNR

State of Alaska, non-profits, regional and local food groups

Yarducopia, Anchor Gardens

AFT, AFMA, regional and local food groups

NOAA, CIK, DNR

UA system, state agencies (ex: commerce, natural resources, fish and game)

AK Department of Transportation

Objective 2: BUILD RELATIONSHIPS BETWEEN FOOD PRODUCERS, INSTITUTIONS, DISTRIBUTORS, RESTAURANTS, BREWERIES, GROCERIES, AND SCHOOLS

Strategies:

Create forums/ opportunities for producers to network with restaurants and institutional buyers

Support Farm to School + Farm to Institution through local food procurement purchasing preference

Potential Partners:

SWCD, TCD, food hubs, Alaska MEP, BuyAlaska

State agencies DHSS- Child Nutrition, Commerce, DNR

Objective 3: CONNECT SEAFOOD PROCESSORS WITH OPPORTUNITIES TO ADD VALUE TO INDUSTRY WASTE

Strategies:

Create working group to explore industry waste in fisheries' working group priorities

Potential Partners:

Seagrant, AMCC, Alaska MEP, DEC, NW Pacific Fisheries Commission

USDA REGIONAL FOOD SYSTEMS PARTNERSHIP

ALASKA FOOD SECURITY ACTION PLAN

SUCCESS STORIES



Project: Skagway Community Composting

RSPF Node: Haines and neighboring communities

Project Location: Skagway

Mission & Activities: In 2013 The Municipality of Skagway published an audit of its waste management which detailed that about a third of the trash collected was compostable. Since then the city and residents have worked to reduce avoidable food waste and in 2021 a community compost facility was born. The state-of-the-art composting system was designed to handle the massive influx of food waste during a busy cruise ship season in Skagway, but its scalable to downsize during off season or when tourism is down, such as during the COVID-19 pandemic.

The Municipality of Skagway offers commercial compost pick-up and drop-off sites for residential compost. Read their 2013 Food Waste and Compostables Feasibility Study here.¹

Key Partnerships:

- Engaged residents of Skagway
- Municipality of Skagway
- Private waste management companies
- Consultant to perform zero waste feasibility analysis

¹ https://www.skagway.org/sites/default/files/finattachments/community/page/28411/final_report_02-28-13.pdf
Image: <https://www.skagway.org/pubfileworks>



Appendix D

AFPC Food System Indicators

Context and Recommendations for the State of Alaska

September 2022

Prepared by Rachael Miller, on behalf of the Alaska Food Policy Council

AFPC Board Member | Food Systems Consultant | Associate Professor at Alaska Pacific University

This resource was produced for the Alaska Food Policy Council (AFPC) and is intended to build upon and complement the many existing and future food security reports pertaining to the State and Circumpolar North. This resource should serve as a living document, and be updated and edited as necessary.

Alaska is in interesting times. Food security is now front of mind for many and recent events reinforced the need to produce a larger portion of the more than \$2 billions dollars spent on out-of-state consumables every year.¹ The 2018 earthquake that rocked southcentral Alaska, followed by the supply chain and isolation complications of the ongoing COVID-19 pandemic exposed many of our infrastructure weaknesses but also magnified Alaskans' desire to increase local supply and security.

At the time of this report, several food security initiatives are taking place around the state. From 2020–2022:

- AFPC launched the Alaska Food Systems Network, a digital community to share food knowledge.
- The Alaska Food and Farm Caucus was formed—a bipartisan, joint caucus in the state legislature.
- House Bill 22 passed, which empowered herd share managers to create value-add products to shareholders.
- Administrative Orders 331 and 334 were signed, establishing the short-term Alaska Food Security and Independence Task Force.
- House Bill 298 was passed, which established the Alaska Food Security Task Force, slated to pick up the previous Task Force's work.
- Farmers markets continue to increase around the state, from 41 in 2017 to 56 in 2021.
- Communities are leading their own initiatives to decide how they can become more food secure and knowledgeable.²

While it is now indisputable that food security is a top discussion topic for decision-makers, the “how” of execution in improving this security has and may stall the systematic and holistic approach needed to truly prepare for the next crisis, next missed supply barge, or, more aspirationally—the next generation of resilient and hunger-free Alaskans. This will take everyone—Public and private institutions, rural and urban communities, Alaska Native Corporations and Tribes, universities, houses of worship, the wealthy and those in need—everyone eats and in a state with such potential abundance it is unacceptable that 1 in 8 Alaskans is food insecure.³

Deciding to affect change in the food system begs the question “Where to start?”. It is time for a new narrative in the state, informed by up-to-date sources so the State and its residents may act accordingly. The oft-cited statistic that Alaska imports 95% of its food is a good place to start—unfortunately it has not

“If you can't measure it, you can't improve it.”

—Peter Drucker, Global Management Expert

been substantiated nor updated since a journal mention in 1987 and when invoked, wild foods are not often mentioned.⁴ Quantifying the percentage of consumed foods that are imported should be Alaska’s first step towards establishing an accurate baseline.

Food system change can be overwhelming because food is a resource connected to everything—from supply chain to language to weather patterns. Knowing where to start and who is responsible for managing food security tracking and action planning takes collaboration, clean and robust data, long-term, multi-administration vision, and sustained funding.

An increasing trend to establish a baseline landscape and track changes over time is the use of publicly available data dashboards. These dashboards gained popularity, including in Alaska, during the COVID-19 pandemic, as residents sought up-to-date information about case counts, hospitalizations, and deaths.⁵ So too are these dashboards increasingly used to filter and communicate food systems information for a variety of uses, such as determining areas in need or at risk, shopping local, disaster planning, community projects and grant writing, student and faculty publications, and more.

Food research, policy making, and related program development is often guided by “indicators”—or points of reference to determine the adequacy or performance of a food system sector. For this report and its suggestions, indicators “indicate” or point to a section of the food system for review. They are a way to categorize and label data that are then ready for analysis. The data is then compared over time and/or to local, state, federal, or global standards to evaluate status-quo and highlight areas for improvement.⁶ Indicators are widely used and categories and sub-categories vary greatly. They may be quantitative, qualitative, or both, depending on the research or project focus.

Dashboards often aggregate these indicators, from a variety of federal, state, and county agencies as well as other trusted sources. This information is then analyzed and presented in a manner that is easy to understand and use.

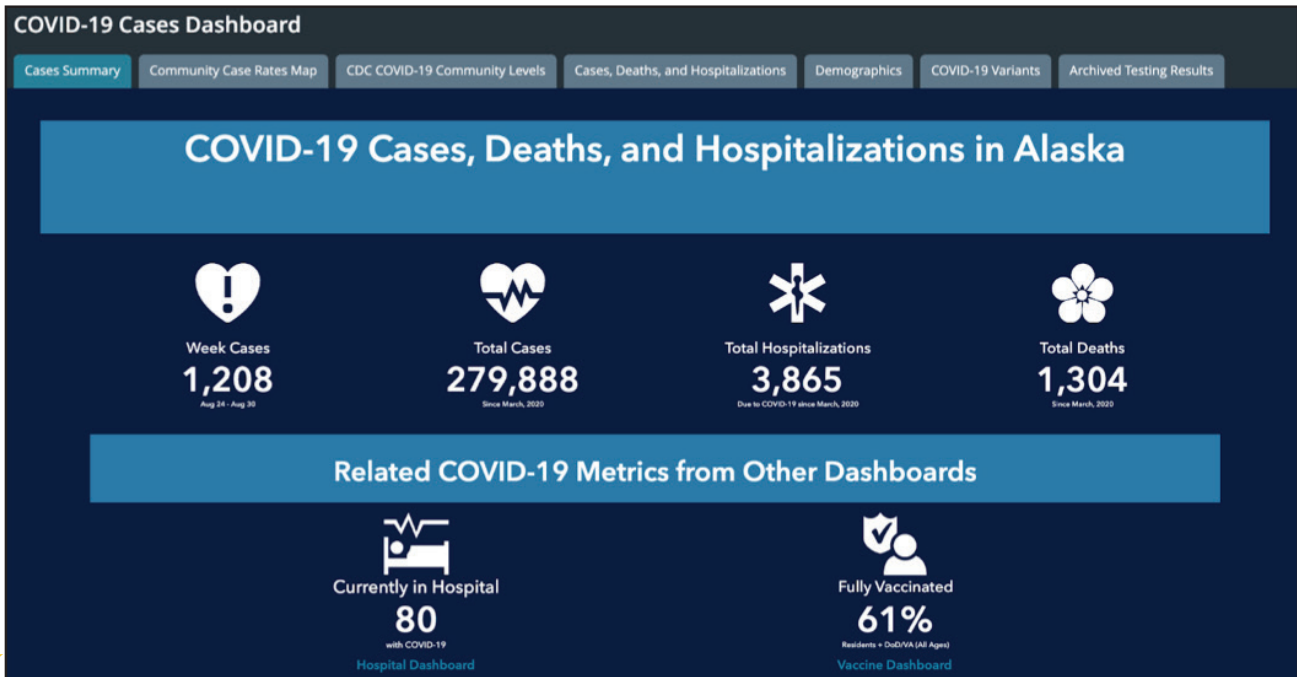


Image: Alaska COVID-19 Cases Dashboard. Sourced September 3, 2022

Food system dashboards can help users to do the following for a food system:⁷

- Describe
- Assess
- Prioritize
- Make Informed Decisions

As an example, a 2021 article in the journal *Frontiers in Sustainable Food Systems* detailed seven food sovereignty indicators, with sub-measurements.

Example Food Sovereignty Indicators

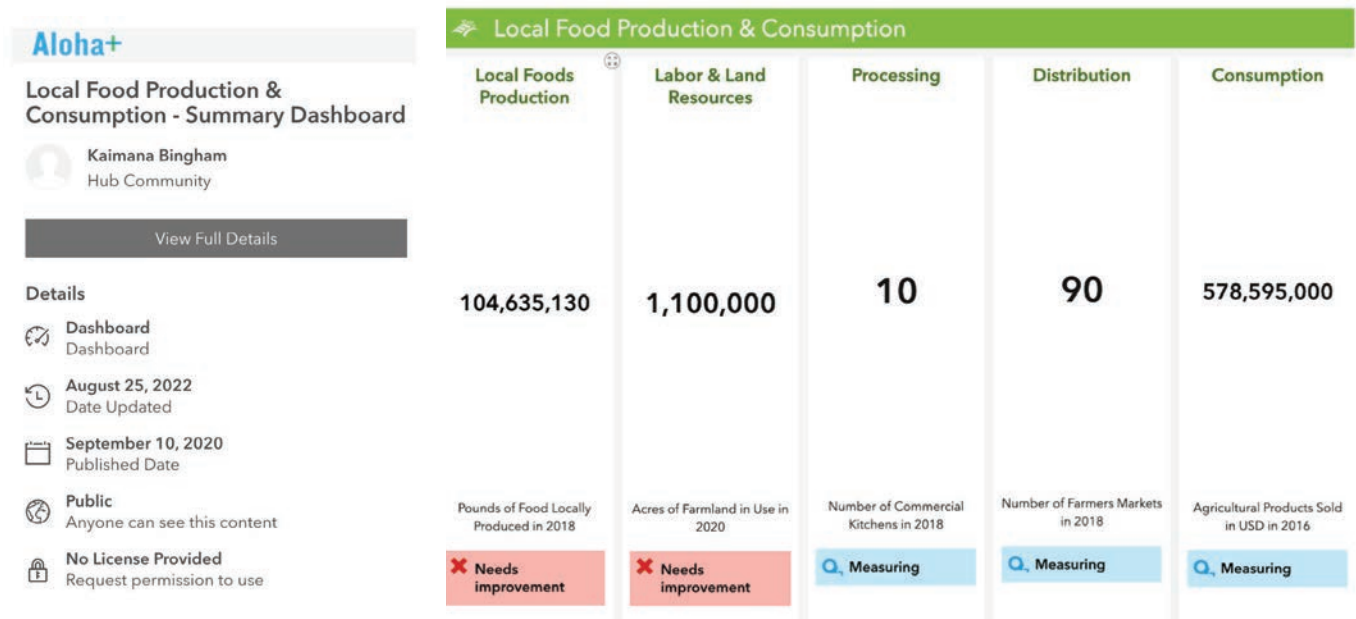
Indicator 1: Access to Resources

Sub-indicator question/statements used for discussion and to operationalize the indicator:

- The costs allow for small farms to develop and sustain food production in our community.
- Culturally significant wildlife is present in our community and protected from overuse.
- In our community water sources are kept pollution free and used for long-term agricultural production.
- In our community there is access to seeds for culturally significant crops that are easily accessible by local farmers.
- Individuals in our community have the knowledge and skills to grow crops and tend to wildlife.

Indicator 1 of 7 from Table 1, *Food Sovereignty Indicators for Indigenous Community Capacity Building and Health*.⁸

Another indicator dashboard example is from the Aloha + Challenge. Launched in 2014, the Aloha + Challenge is a statewide public-private commitment to achieve Hawai'i's social, economic, and environmental goals by 2030. This example shows progress on local food purchasing and consumption, with updates. Readers can easily see that local food production is under the goal amount and quickly see other updates on the additional indicators such as number of commercial kitchens present.



Images: Aloha+ Challenge Local Food Production & Consumption Snapshot.^{9,10} Sourced August 31, 2022.



Who should manage indicators and where should they live?

Determining how to improve the food system requires a multi-sector approach, inclusive of voices from all corners of Alaska. However, while many hands make light work, the more entities engaged, the more coordination required. In Alaska agriculture alone at least 8 different state agencies oversee production. This makes it difficult to maintain consistency in information disseminated, messaging, and equitable access to available resources. Tracking food security should not be an “other duty as assigned” task for a state employee—rather an intentional and funded position, group, or division within a department to better insulate

it from administrative transitions and potentially evolving interpretations of its necessity. Similarly, this is not a role for a nonprofit or for profit group—much like its responsibility for infrastructure and public health (both affect food security), the State should assume this responsibility as well.

To combat the silo-ing of efforts that is counter to a systematic approach and full prioritization of statewide food security, some states and counties have established their own versions of “offices of food security”. New Jersey’s Senate introduced Senate Bill 3945 in 2021 and eventually passed into law the Office of the Food Insecurity Advocate.¹¹

“The (New Jersey) Office of the Food Security Advocate will coordinate the administration of the State’s food insecurity programs, advocate for the food insecure, and develop new policy initiatives to combat hunger and facilitate greater access to food relief programs.”¹²

State commitments such as this not only aid in reassuring residents that food security is an issue to be taken seriously, but also a signal of safety to potential transplant residents. This is especially critical to states diversifying their economies, like Alaska.

Regardless of the lead agency tasked with tracking food security, the information should be collected through a variety of channels. Ideally, and especially in the first few years if intentional measurement, much of the necessary data and collection methods already exist and do not require new infrastructure. This will not only reduce cost but allow for a clearer vision on what data collection exists, is consistently updated, and what needs to be developed.

The following entities are a suggested starting point for data collection and food security management collaboration.

1. Alaska Agencies

- a. Department of Fish and Game
- b. Department of Natural Resources
 - i. Division of Agriculture
- c. Department of Health
- d. Department of Family and Community Services
- e. Department of Labor and Workforce Development
- f. Department of Commerce, Community and Economic Development
- g. Department of Environmental Conservation
 - i. Food Safety and Sanitation Program
- h. Alaska Department of Military and Veteran Affairs
 - i. Division of Homeland Security and Emergency Management

2. Healthcare Organizations

- a. Alaska Native Tribal Health Consortium
- b. SouthCentral Foundation
- c. Providence Health Network
- d. Distributed health centers and hospitals

3. Nonprofits

- a. Alaska Food Policy Council
- b. Alaska Farmers Market Association
- c. Alaska Farmland Trust
- d. Alaska Farm Bureau
- e. Food Bank of Alaska

- f. Alaska Village Initiatives
 - g. Inuit Circumpolar Council Alaska
4. Community monitoring and citizen science groups
- a. Alaska Local Environmental Observer (LEO) Network¹³
 - b. Alaska Arctic Observatory and Knowledge Hub¹⁴
 - c. Indigenous Sentinels Network¹⁵

What's Been Done?

Of the numerous food security briefs, reports, dashboards, and toolkits that have been published, the following examples stand out as potential models and guidance for Alaska for their relevance, origin stories, or comprehensiveness.

In 2012 University of Alaska Anchorage's Institute of Social and Economic Research (ISER)¹⁶ published a food system assessment. This report summarized the food value chain, from production to waste, and highlighted the many opportunities for monitoring and evaluation of a variety of food system indicators. Included categories for indicators:

- Production
- Distribution
- Food preparation and preservation or processing
- Food use and consumption
- Recycling and disposal of food wastes

Indicator criteria:

- The indicator data must be available for the state of Alaska as a whole, preferably for the past 10 years.
- The indicator data should be quantitative.
- The data must be from a reliable and credible source.
- The methodology for collection of the indicator data must be available and adhere to scientific standards.
- The data must be collected in a consistent manner over time.

In 2014 the Alaska Food Policy Council commissioned a comprehensive report on the State's food security status.¹⁷ This report includes a locally developed and thorough definition of food security, as well as suggestions for monitoring and evaluation indicators or "metrics of success". The following list is shared from the report to show the potential for different ways to present, categorize, and analyze food systems data, relative to the lists of indicators at the end of this report.

“ *In the context that we use it here, food security describes more than merely whether sufficient food is being produced, or a one-size-fits-all food-nutrition relationship, and incorporates all of the various ways in which a food system supports health in its various biophysical, social, and ecological dimensions (Loring & Gerlach, 2009). These include matters such as the importance of certain foods, food choice, local perceptions of hunger, uncertainty and worry about food safety or shortages, and any other psychosocial, sociocultural, or environmental stresses that result from the process of putting food on the table (S. Maxwell, 2001). In rural, predominately Alaska Native communities, for example, wild fish and game are important for food security, not just because they are readily available, but also because they are important to the preservation and transmission of traditions and cultural practices, for the maintenance of social networks and interpersonal relationships, and for supporting individuals' sense of self-worth and identity (Fienup-Riordan, 2000; Loring & Gerlach, 2009; Loring, Gerlach, & Harrison, 2013)”*

- Foster Subsistence Harvesting and Related Skills
 - Number of wildlife co-management processes that expand the roles of Native leaders.
 - Satisfaction of tribal and village officials with co-management processes.
 - Number of participants in programs, events, and workshops that teach subsistence skills.
- Build Personal Capacities in Agriculture
 - Percent of high school graduates who hold documented skills in gardening, foraging, composting, safe handling, food preparation, and storage.
 - Number, locations, and participant counts for local food-oriented celebrations.
 - Number of new farmers who graduate from food production training programs with business plan and start-up capital in hand.
 - Number of new farmer programs created or communities served by such programs.
- Expand Agricultural Production and Gardening
 - Percent of organic waste in Alaska cities that is recycled into compost or similar source of fertility.
 - Percent of rural villages that have season-extension capacity suitable to produce food for local residents.
- Build Infrastructure that Supports Local Food Production
 - Number of food caches developed, diversity and quantity of food stored.
 - Funds allocated by the State of Alaska to invest in local-foods infrastructure at the community level.
- Adopt State Policy that Supports Local Food Production
 - Number of new campaigns established to promote food, health, and locally grown foods.
 - Dollars of private and public money raised to carry out these campaigns.
 - Impacts of these campaigns.
- Expand food processing and manufacturing for in-state markets
 - In an annual survey of food-business startups, the percentage of respondents who believe that food-safety requirements are cost-effective, appropriate to the scale of their business, and transparent.
 - Number of commercial kitchens open to resident use in urban Alaska; percentage of operating expenses that are covered through operational revenue.
 - Value of foods that are processed in existing and new food businesses that are sold to Alaska household consumers.
 - Percent of State food production/infrastructure loans that are repaid.
- Strengthen internal food distribution networks
 - Value of farm products that are delivered to in-state public institutions from Alaska farms (for each farm) by each market channel (direct, through wholesaler, or other intermediaries, processors, etc.).

In addition to these seminal reports, the Alaska Food Policy's list of community food assessments hosts no less than 18 community food reports, each with their own version and mention of indicators as well as metrics of evaluation.¹⁸ This is surely not an exhaustive list and it is likely that similar resources exist throughout the state, demonstrating communities' desires to both better understand their respective food systems and track change over time.

Examples abound for food-specific digital platforms that aggregate data sets, and present that data in a digestible and easy to consume format. The following 2 key examples are trusted resources that could guide the creation of Alaska's own food security dashboard.

Food Environment Atlas

UNITED STATE DIVISION OF AGRICULTURE, ECONOMIC RESEARCH SERVICE.¹⁹

Supported and hosted by the USDA, Atlas users can create maps showing distribution or variation of a single indicator in multiple locations, such as prevalence of retail food outlets or participation in food assistance programs like SNAP. Data may be analyzed at the county or borough level. Maps are also exportable. Perhaps most relevant to Alaska, The Food Environment Atlas contains more than 280 variables, all downloadable.

The Atlas assembles statistics on three broad categories of food environment factors²⁰:

- **Food Choices**—Indicators of the community's access to and acquisition of healthy, affordable food, such as: access and proximity to a grocery store; number of food stores and restaurants; expenditures on fast foods; food and nutrition assistance program participation; food prices; food taxes; and availability of local foods.
- **Health and Well-Being**—Indicators of the community's success in maintaining healthy diets, such as: food insecurity; diabetes and obesity rates; and physical activity levels.
- **Community Characteristics**—Indicators of community characteristics that might influence the food environment, such as: demographic composition; income and poverty; population loss; metro-nonmetro status; natural amenities; and recreation and fitness centers.

The Food Systems Dashboard

JOHNS HOPKINS UNIVERSITY AND GLOBAL ALLIANCE FOR IMPROVED NUTRITION.²¹

This dashboard was created to serve as a global tool, with over 150 indicators. In addition to indicator analysis, this site provides general food system education, such as a framework, different types of food systems, and many references for continued learning. Important for understanding how to change a food system, this dashboard also includes a primer on the components, external drivers and measurable outcomes of food systems.

After selecting a country, the user receives a scorecard, with red, yellow, green stoplight icons, indicating performance or challenging areas. Also included are a variety of charts detailing change over time, like supply of various commodities and agricultural employment.

The Dashboard guide recommends its use for the following groups:

- Policymakers at the country, regional, and global levels
- National statistical agency workers
- Policy analysts in government ministries
- United Nations and non-governmental organization development practitioners
- Civil society workers
- Business leaders and entrepreneurs
- Researchers, academics, and students

Feeding America's Hunger in America Dashboard²²

This dashboard uses a tool called "Map the Meal Gap" and generates two types of community-level data:

1. Local food insecurity estimates among all individuals and children by income category.
2. Local food expenditure estimates among people who are food insecure and food secure.

Feeding America is transparent about data sourcing, provides a separate annual technical report about the tool, and offers readers the opportunity to request data sets.

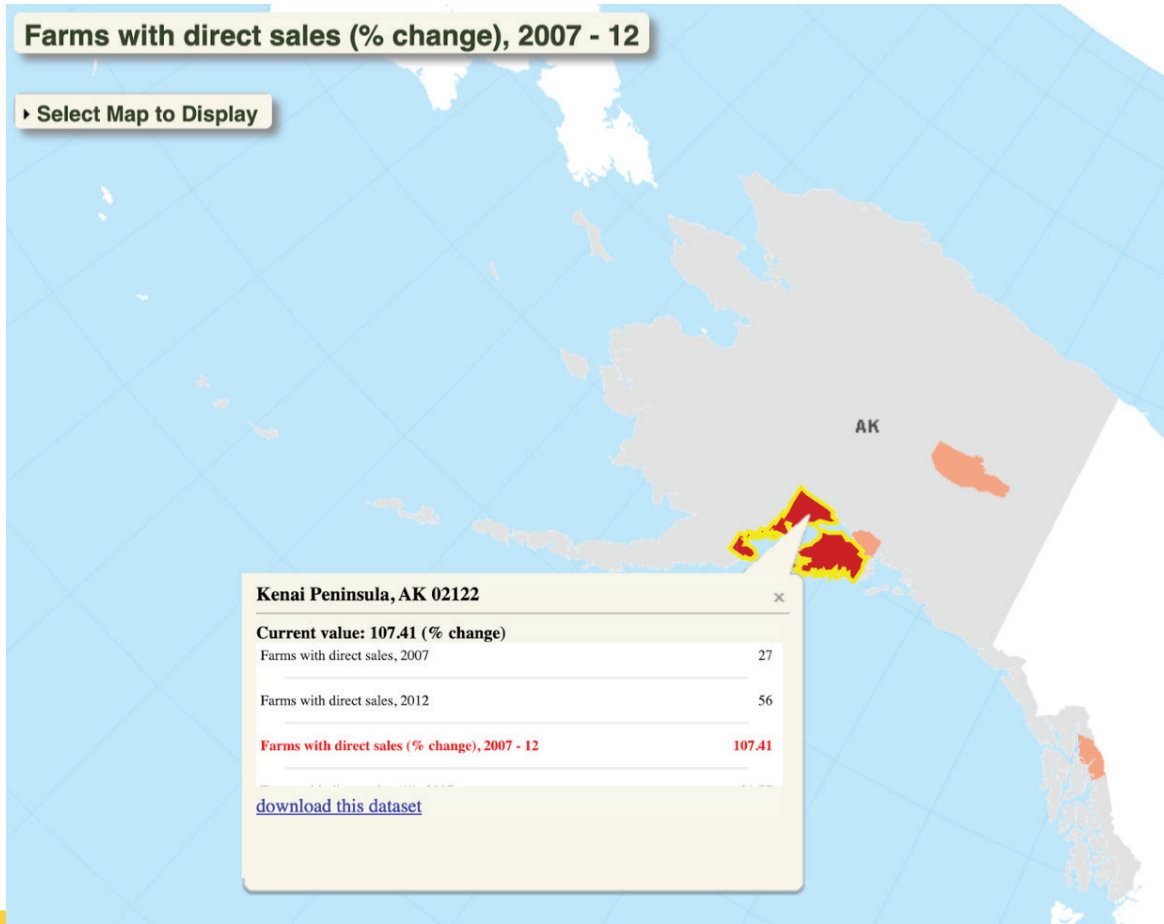
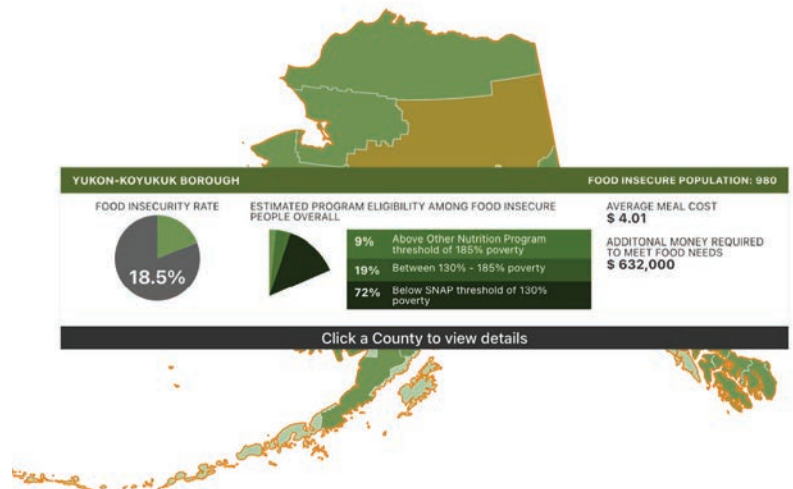


Image: Food Environment Atlas, filtered to show change in farm direct sales, 2007-2012.

Their methodology is explained on the tool site as well, and includes the following categories:

1. Food insecurity rates and numbers
2. Food budget shortfall (household)
3. Cost-of-food index
4. National average meal cost

What Hunger Looks Like in Alaska



Images (Left to right): Feeding America: Alaska hunger snapshot. Sourced September 3, 2022; Regional food insecurity snapshot from Feeding America Dashboard. Sourced September 3, 2022

Suggested Alaska Food System Indicators

Please note that this list is strictly quantitative. Regular collection and analysis of qualitative data should also be prioritized and paired with the list below, to further uncover consumer behavior trends and community needs. Quantitative data is only a single lens on the state of a food system, i.e. quantity of calories does not equal the quality of calories. Furthermore, the list of indicators be regularly reviewed and communities should be solicited for feedback. More qualitative indicators such as reported “quality of life from access to culturally appropriate foods”, should be included and those indicators and manner of questioning or data collection should be co-created and co-managed with communities to further build trust, ensure accurate language is used, and promote long-term engagement.

DIAGNOSE AND DECIDE SCORECARD

→ Drivers

- Average threats soil biodiversity

🏠 Food Environments

- Affordability of a healthy diet: ratio of cost to food expenditures [CoHD_fexp]
- Cost of a healthy diet [CoHD]
- Cost of an energy sufficient diet [CoCA]
- Cost of legumes, nuts and seeds relative to the starchy staples in a least-cost healthy diet [CoHD_Ins_ss]
- Dietary energy in food supply
- Share of dietary energy from cereals, roots, and tubers (3-year average)
- Supply of fruit
- Supply of pulses
- Supply of vegetables
- Retail value of ultra-processed food sales per capita

🚚 Food Supply Chains

- Cereal losses (% of domestic supply)
- Fruit losses (% of domestic supply)
- Pulse losses (% of domestic supply)
- Vegetable losses (% of domestic supply)

Search for Indicator	
→ Drivers	25 ↓
🚚 Food Supply Chains	45 ↓
🏠 Food Environments	61 ↓
🧠 Individual Factors	7 ↓
🛒 Consumer Behavior	4 ↓
→ Outcomes	71 ↓



- Unlikely Challenge Area
- Potential Challenge Area
- Likely Challenge Area
- Missing Data

Images: Scorecard and landing page for Food systems Dashboard. Sourced September 3, 2022.

The following Indicator categories and sub-categories were compiled using 3 key reports and may be measured at any level, from community to entire state. It is not exhaustive and should be updated as necessary. Given that funding is usually finite, should the State develop and manage a holistic food security metric and evaluation process, it will be critical to determine what is preferred, possible, useful, and reasonable for both data collection and dashboard presentation.

1. Food System Assessment, Institute of Social and Economic Research, University of Alaska Anchorage. September 1, 2012.
2. Building Food Security in Alaska. Ken Meter and Megan Phillips Goldenberg. Crossroads Resource Center, Minneapolis, MN. July 28, 2014.
3. Alaskan Inuit Food Security Conceptual Framework: How to Assess the Arctic from an Inuit Perspective. Inuit Circumpolar Council Alaska. May 2016.
4. Sitka Community Food Assessment Indicators Report. Sitka Local Foods Network. 2014.

CULTURE AND COMMUNITY

- Number of culture and fish camps
- Number of Traditional Foods learning opportunities
- Publications released about food and culture, including academic
- Number of community-based food projects launched, in process, completed

PRODUCTION

- Total acreage under cultivation relative to available acreage
- Types and quantities of crops/ livestock being produced
- Livestock feed production and demand
- Number of new, return, and retired farmers
- Number of registered organic operations
- Live animal protein, processed, and in storage (lbs)
- Presence of garden, farm, and seasonal extension equipment, by community
- Acres designated as agricultural land
- Number of crop development studies, specific to northern climates

WILD HARVEST

- Number of State-Tribe and/or Federal-State-Tribe cooperative agreements
- Presence of community monitoring entities
- Quantity and general locations of resource harvested (whale, caribou, berries, etc)

PROCESSING

- Number of commercially licensed kitchen space
- Number of meat processing facilities
- Average distance between farm and processing facility/storage
- Value of foods that are processed in facilities
- Number of value-add producers
- Number of value-added products

DISTRIBUTION

- Number of emergency food caches
- Number of farmers markets, farmstands, and food hubs
- Number of grocery stores, and scale of stores
- Number of Community Supported Agriculture and Fishery (CSA, CSF) programs
- Square footage of cold storage space, occupied and vacant
- Number of stockouts at retailers and wholesalers due to interrupted supply

CONSUMPTION

- State dollars spent on local purchase preference programs
- State dollars spent on Alaska Grown marketing
- Dollars spent at retail grocery
- Dollars spent on prepared meals consumed in or out of home
- Fair market nutrition replacement value of subsistence harvests
- Instances of foodborne illness and vectors
- Number of homes with 7-days food supply ready, for each human and animal

FOOD WASTE

- Number of communities with compost or waste to energy programs
 - Energy output, if applicable
- Pounds of food waste recapture or opportunity for recapture

FOOD ACCESS

- Distribution analysis of average weekly cost of household food
- Number of food insecure Alaskans
- Number of Alaskans who qualify for SNAP/WIC/FDPIR/TEFAP/Other
- Number of Alaskans who receive SNAP/WIC/FDPIR/TEFAP/Other
- Food assistance benefits used at farmers markets (dollars)
- Number of free and reduced school meal participants, including summer
- Adult care meal program participants, including adult day care, senior centers, Meals on Wheels, etc.
- Pounds of food distributed through Food Bank of Alaska
- Number of clients served by the Food Bank of Alaska, community kitchens, and pantries

WORKFORCE DEVELOPMENT AND EDUCATION

- Number of food-related training programs
 - Track demographic information,
 - Track 1,3, 5-year post-graduation placement
- Food jobs, hiring rates, and vacancy rates
- Number of youth in Future Farmers of America and 4H
- Number of teachers using Agriculture in the Classroom curriculum
- K-12 food literacy programs

- Post-secondary food literacy programs
 - Include field work such as internships

POLICY CONSIDERATIONS

- Proposed and passed policies related to food
- Number of Legislative and Administrative meetings related to food

¹ [Building Food Security in Alaska](#). Ken Meter and Megan Phillips Goldenberg. Crossroads Resource Center, Minneapolis, MN. July 28, 2014.

² Examples abound in the 2022 AFPC Report: *Food Security Action Plan: Part 1: Statewide Planning*

³ [Food Bank of Alaska. Facts About Hunger](#). Accessed August 2022.

⁴ Lewis, C. E., Pearson, R. W., & Thomas, W. C.(1987). Agricultural development in Alaska. *Polar Record*, 23(147), 673-682.

⁵ [Alaska Department of Health, Alaska COVID19 Cases Dashboard](#). Accessed August 2022.

⁶ [Global Food Security Cluster. FSC Handbook](#). Accessed August 2022.

⁷ Fanzo, J., Haddad, L., McLaren, R. et al. The Food Systems Dashboard is a new tool to inform better food policy. *Nat Food* 1, 243–246 (2020). <https://doi.org/10.1038/s43016-020-0077-y>

⁸ *Blue Bird Jernigan V, Maudrie TL, Nikolaus CJ, Benally T, Johnson S, Teague T, Mayes M, Jacob T and Taniguchi T (2021) Food Sovereignty Indicators for Indigenous Community Capacity Building and Health. Front. Sustain. Food Syst. 5:704750. doi: 10.3389/fsufs.2021.704750*

⁹ [Aloha+ Challenge Dashboard](#).

¹⁰ [Aloha+ Challenge Local Food Production & Consumption Summary](#)

¹¹ [New Jersey Legislature. Bill S3945 ScaAa \(2R\). Session 2020-21](#). Accessed September 2022.

¹² [New Jersey Office of the Governor. Governor Murphy Announces Mark Dinglasan as Director of the Office of the Food Security Advocate. August 4, 2022.](#)

¹³ <https://www.leonetwork.org/>

¹⁴ <https://arctic-aok.org/>

¹⁵ <https://www.beringwatch.net/>

¹⁶ 2012 Food System Assessment. Khristy Parker, Irina Ikatova, Rosyland Frazier, Virgene Hanna. ISER Publication. 2012-09-01

¹⁷ [Building Food Security in Alaska](#). Ken Meter and Megan Phillips Goldenberg. Crossroads Resource Center, Minneapolis, MN. July 28, 2014.

¹⁸ [Alaska Food Policy Council. Food Systems Research](#). Accessed June 2022.

¹⁹ USDA, ERS. Food Environment Atlas. Accessed August 2022. <https://www.ers.usda.gov/data-products/food-environment-atlas/>

²⁰ [USDA, About the Food Atlas](#). Accessed September 2022.

²¹ The Food Systems Dashboard. Global Alliance for Improved Nutrition (GAIN) and Johns Hopkins University. 2020. Geneva, Switzerland. <https://www.foodsystemsdashboard.org>. DOI: <https://doi.org/10.36072/db>.

²² [Feeding America. Hunger in America, Map the Meal Gap](#). Accessed August 31, 2022.



Appendix E

An Overview of Food Freedom Acts and Cottage Food Laws

Introduction

Over the past decade, there has been increasing interest in, and concern with, food produced in homes and other locations without permitting. People are making food at home to sell in their communities as part of a small but growing industry—the homemade or “cottage food” industry. Since the beginning of 2021, around a dozen states have eased or eliminated safety restrictions on the sale of cottage foods, or lower-risk (due to factors like water activity, preparation and ingredients) food products made in home kitchens. These rules vary by state, in terms of what is allowed, how caps on how much can be sold, and how far they go in prioritizing individual rights over public health. These laws represent a major expansion of who can sell what and where—from their homes or farms, at the local farmers market, or in some cases, even over the Internet.

Some states have taken this a step further with the adoption of “food freedom” acts. These acts “recognize the right of individuals to produce, procure, and consume homemade foods of their choice free of unnecessary and anticompetitive regulations. Certain basic information such as contact information of the producer, ingredients in the product, and a notification that the food was made at a private residence and not subject to state licensing or inspection must be disclosed to the consumer.”¹ According to the [Harvard Food Law and Policy Clinic](#), in 2105 Wyoming became the first state to pass a Food Freedom Act.² That particular food freedom law waived all licensing, permitting and packaging regulations for most foods sold to an “informed end consumer,” meaning that the seller must disclose there was no inspection or certification. Since then, Wyoming lawmakers have further eased the few restrictions.



Image: Baking, CANVA Stock Image



In Alaska, lawmakers have been examining these rules as well. In 2012, Alaska expanded opportunities for cottage food producers by adopting rules allowing direct, in-person sales of many types of homemade foods.³ Since then, various versions of food freedom-adjacent bills have been introduced by legislators and lawmakers, aimed at increasing “access to Alaska Grown products by expanding opportunities for direct consumer to producer sales.”⁴ On April 7, 2022, Governor Dunleavy introduced [House Bill 415 relating to the Alaska Food Freedom Act](#).⁵ “The act seeks to allow a producer to sell homemade food products and encourage the expansion of homemade food sales at farmers’ markets, agricultural fairs, ranches, farms, and producers’ homes by providing Alaskan citizens with unimpeded access to healthy food from Alaska.”



“COVID-19 spotlighted many issues within Alaska—the big one was food security,” said Governor Dunleavy. “Over 90 percent of the food staples Alaskans use on an everyday basis is imported from out of state. Our food supply is fragile and dependent on ports and other states and countries. Alaska needs to develop its resources, including Alaska-grown products. This act will put food on the tables of Alaskans when they need it most.”

—Governor Mike Dunleavy

Food Safety Regulation

The primary authority to create food safety laws in the United States lies with the states, and these laws are based upon the U.S. Food and Drug Administration’s model Food Code.⁷ Authority to create food safety laws lies with the states for non-meat and non-dairy food produced and consumed within the state. There are a number of food products that are subject to federal requirements (FDA and/or USDA), such as products distributed for interstate commerce, meat and/or meat containing products, Grade “A” dairy products, shellfish, federally funded meal programs (school lunches, prisons, hospitals), etc.

The FDA Food Code designates locations where food is produced for sale or sold as “food establishments,” which must comply with licensing and regulatory requirements. Home kitchens are not usually licensed food establishments.

Currently, all 50 states provide exemptions to their food codes that allow for the limited sale of some low-risk homemade foods, called cottage foods.⁸ Additionally, five states—Wyoming, Montana, Oklahoma, Utah and North Dakota—have passed food freedom laws that have greatly reduced regulation around homemade food production. Cottage food and food freedom laws reduce requirements for permitting, labeling, packaging and inspection of certain foods, and allow them to be made in a home kitchen instead of a permitted, regulated commercial kitchen.

National Landscape

Nationally, cottage food laws are expanding to encompass more food categories with higher sales limits, expanding access for more consumers. Cottage foods are prepared in home kitchens, sold directly to informed consumers, and are generally low-risk products. These criteria explained in more detail below, vary widely between states. Alaska’s cottage food regulations were adopted in 2012, relatively early in the movement. However, since 2015, 34 states and Washington, D.C., have created or expanded homemade food laws.⁹

The Institute for Justice maintains a [timeline of reforms](#) for homemade food businesses across the country.¹⁰ Nationally, reforms are trending toward raising or eliminating the annual sales caps, and reducing license, permitting, and registration requirements. Additionally, regulations are trending toward expanding the types of homemade foods that can be sold and how they can be sold and delivered. The reforms do not always follow a predictable linear progression, however. For example, Florida has a very high sales cap (\$250,000) but only allows shelf stable, non-temperature-controlled products, and excludes pickles or ferments,¹¹ whereas Oklahoma allows all homemade foods except for those containing meat products, but maintains a sales cap of \$75,000.¹²

Alaska Cottage Food Regulations

Food safety in Alaska is overseen by the Alaska Department of Environmental Conservation’s Food Safety and Sanitation Program. Their stated mission “is to protect public health at regulated food, seafood, and public facilities. Our vision is to collaboratively work with these facilities to prevent illness, injury, and loss of life caused by unsafe sanitary practices.”¹³

The Municipality of Anchorage (MOA) is the only jurisdiction with its own Food Safety and Sanitation Program, and this program regulates its own cottage foods within the MOA. The Anchorage Environmental Health Service Food Safety and Sanitation Program “permits, regulates, and inspects over 2,000 public facilities in the Municipality of Anchorage... and oversees the delivery of training and testing of the Anchorage Food Worker Card.”¹⁴ The regulations created by these two entities align with each other, though there are some differences, like the addition of a permitting process that includes training and purchase of an MOA Cottage Food License (\$25 per year) and Food Workers Card (\$10 for three years).¹⁵

Alaska's current cottage food regulation, as outlined in Alaska Admin Code 18 AAC 31.012. Exempt activities and facilities and MOA Food Code 16.60.105, allow the sale of non-potentially hazardous foods directly to consumers without a permit, although producers do need a business license in Anchorage. These are foods that do not require temperature control for safety (non-TCS). This exemption applies only if the following conditions, cited from the Cottage Food Guidelines, Alaska DEC Food Safety and Sanitation Program, are met:

- Keep and provide detailed knowledge about the ingredients of the food product and how it was processed, prepared, and packaged.
- Have the food product recipe or formulation available in case there is ever a concern about the safety of the product. For pickled or dried product the producer needs to have information available about the pH or water activity.
- Process, prepare, package and sell the product only in Alaska.
- Sell directly to the consumer by an individual who knows what ingredients were used to make the product and how the food was prepared and packaged. This individual must be able to answer consumers' questions about the product, including whether allergens are present in the food product.
- Do not distribute or sell the product to stores, restaurants, by mail order or on consignment.
- Keep total gross receipts of sales of food items to show gross sales do not exceed \$25,000 within a calendar year.
- If the food is not prepared in a permitted, approved or inspected kitchen, inform the consumer by a card, placard, sign or label placed in a conspicuous area that states the following: "THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION."
- Label packaged food with either an Alaska Business License number OR the name, physical address and telephone number of the individual who prepared the food. This allows DEC to trace the product back to the producer if there is a problem or complaint.

Image: Cottage Food Guidelines, Alaska DEC Food Safety and Sanitation Program

The screenshot shows the Alaska DEC Food Safety & Sanitation Program website. The main heading is "COTTAGE FOOD". Below it, the text states: "Alaska Food Code regulations allow the sale of non-potentially hazardous (does not require temperature control for safety) foods directly to the consumer without a permit if certain conditions are met." The section "What Does a Producer Need to do to Fall Under this Exemption?" lists several requirements, including providing detailed knowledge of ingredients, having the recipe available, processing only in Alaska, selling directly to consumers, and labeling with either a business license number or the producer's contact information. The "What is Non-Potentially Hazardous Food?" section explains that these are foods that do not support the growth of dangerous bacteria. The sidebar on the right includes a search bar, navigation tabs, and a "CONTACT" section with the following information: Cooperative Extension ES, 308 Tanana Loop, Room 101, P.O. Box 756180, Fairbanks, Alaska 99775-6180, 907-474-5211, cesweb@alaska.edu, Alaska State Environmental Health Laboratory, 5251 Dr. Martin Luther King, Jr. Avenue, Anchorage, AK 99507-1293, 907-375-8231, DEC.EH-Lab ShippingReceiving@alaska.gov, Find your local Environmental Health Officer, and Subscribe to cottage food listserv.

Allowed foods are shelf stable due to heat treatment (ex. breads and cakes), acidity (ex. pickles, and salsas), high sugar, low water activity (ex. fudge, dried soup mix), or a combination of the above. Meat, fish, cheeses, baked goods that require refrigeration, and cooked vegetables that are not acidified, are some of the items that are not allowed.²⁰ Other unallowable products include:

- Meat and meat products including fresh and dried meats (jerky)
- Fish and fish products (e.g. smoke salmon, canned salmon, etc.)
- Raw seed sprouts
- Garlic in oil mixtures
- Baked products that require refrigeration (e.g. cheesecake, custards, lemon meringue)
- Cheeses
- Dairy products (including ice cream)
- Non-acidic canned foods (i.e. canned vegetables that are not pickled or fermented)
- Pesto
- Fresh vegetable juices
- Food products made with cooked vegetable products that are not acidified
- Bottled Water
- Cold brew coffee

A notable variance to the State of Alaska and Municipality of Anchorage cottage food direct-to-consumer sales regulation exists for the operation of food hubs. The food hubs act as a sort of local food facilitator: part virtual farmers market, part technical support service. Producers list their available cottage food products Online, and customers pay through the website and pick up their purchases at a predetermined location that is not directly from the producers. The Alaska Food Hub, for example, follows allowed DEC and MOA product guidelines and sales limits for cottage foods, manages product labeling requirements to inform consumers effectively, and requires producers to get a food handlers card.²¹

Nationally, Alaska's cottage food regulations fall somewhere in the middle of the spectrum. Alaska allows some nonperishable foods, while about half of states limit cottage foods to shelf-stable products. However, half of the states do not have annual sales limits, but of those that do, Alaska's \$25,000 limit falls into the middle range of allowable sales.

Poultry and Dairy

The USDA allows for an exemption of home processing of up to 1,000 birds. If a poultry grower slaughters no more than 1,000 healthy birds per year for distribution under sanitary conditions with proper labeling, they are exempt from mandatory inspection.²² In addition, to qualify for this exemption, the producers must not resale poultry produced by others—they can only sell their own poultry. Many states include this regulation in code, but it is allowed at the national level regardless.

The State of Alaska allows some direct-to-consumer sales of poultry and rabbit,²³ raw milk shares²⁴ and other meat as farm shares within the state without mandatory USDA inspections under certain conditions. This is not included in Alaska's cottage food regulations, though other states have incorporated it into food freedom and cottage food laws.

Some states have raw milk laws on the books²⁵ and the food freedom act in Wyoming explicitly included unpasteurized dairy products from small producers (up to 5 lactating cows and 10 goats).²⁶ In Alaska, with the passage of HB22 in 2021,²⁷ sometimes referred to as the "Free the Cheese" bill, it is access is now expanded to both raw milk and raw milk cheese, from animals owned by the consumer, commonly practiced through herd share agreements. Similarly, some states allow the sale of meat through herd shares. Wyoming allows "the sale of portions of live animals before slaughter for future delivery," and these animals are exempt from state and federal inspections.²⁸

National Food Freedom Laws

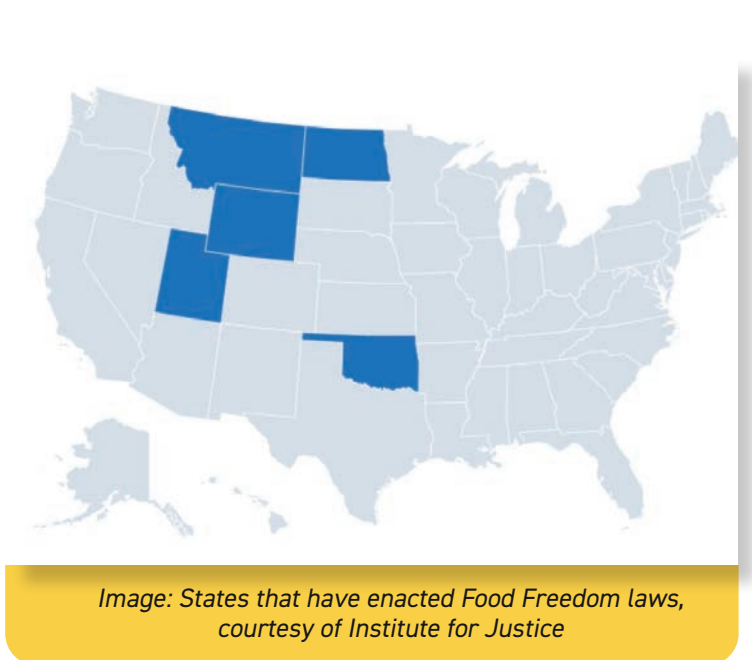
Public health agencies have raised concerns about consumer protection, food safety, and animal welfare. The food freedom movement aims to support food entrepreneurs, with a focus on small farmers and businesses, to produce and sell products to informed consumers to expand access and choice. These foods are often culturally important and can strengthen communities by increasing food availability. However, this “buyer beware” technique has public health agencies raising concerns about food safety and animal cruelty.

According to the Institute for Justice, five states have enacted food freedom laws that allow producers to sell almost any homemade food, with the exception of some meats and foods containing meat products.²⁹ Additionally, the state of Maine has passed a type of food freedom law referred to as the Food Sovereignty Act that allows cities and towns to remove regulatory requirements for homemade foods, except for meat.³⁰

The National Environmental Health Association (NEHA) compiles bills introduced in state legislatures related to cottage foods as well as food freedom. The number of bills increases annually.^{31,32} However, **there is a general lack of clarity and standardization of what is considered food freedom from one state to another.**

For example, Arkansas passed SB 248,³³ which replaced its cottage food law with the Arkansas Food Freedom Act in April of 2021. This allows the sale of “non-time/temperature control for safety food” made in unlicensed home kitchens directly or through third-party vendors such as grocery stores.³⁴ **This act is much more in line with other states’ cottage food regulations than other food freedom acts.**

In some cases, a food freedom act replaces a previous cottage food law. This is the case in Oklahoma, where the Homemade Food Freedom Act³⁵ replaced the previous Home Bakery Act, but not in Utah, where both the food freedom and cottage food regulations exist with a good amount of overlap and some differentiation. Additionally, some states have further relaxed cottage food laws in 2022. Iowa^{36,37} updated regulations from “home bakery” to “food processing establishment” and included some meat and poultry from approved sources. Rhode Island³⁸ will permit non-farmers to sell cottage foods in November 2022, and these adjustments to the published chart have been made.



The table at the end of this appendix is adapted from the Harvard Food Law and Policy Clinic’s survey of cottage foods and home cooking laws published in December of 2021, built upon previous 2018 and 2013 reports, to illustrate the state of food freedom and cottage food regulations across the country.³⁹ The states with food freedom acts—Wyoming, North Dakota, Maine, Utah and Montana—are highlighted and explored in further detail.

Case Studies: Wyoming, North Dakota, Maine, Utah and Montana

The following case studies present the many different ways in which states craft Food Freedom laws. Differences center around what types of food are allowed, where they are able to be sold, and the monetary amount allowed to be sold in a year. Please see the chart at the end of this appendix, with a comparison of these five states’ laws.

Wyoming Food Freedom Act (WFFA)—First in the Nation

In 2015, Wyoming was the first state to pass a food freedom act, and it has had three subsequent amendments that continued to loosen regulations. The state provides a useful Q&A for food producers on the [Wyoming Department of Agriculture website](#)⁴⁰ and additional support at the University of Wyoming Extension.⁴¹ However, both are out of date, and amendments after 2017 are found on the Wyoming legislative website.

The 2015 Wyoming Food Freedom Act (WFFA) created two tracks for food producers: one for inspected processors who could sell to restaurants, wholesalers and retailers, and across state lines, and a second for food freedom processors. The food freedom track allowed producers to bypass requirements for inspection when selling directly to informed consumers. According to the language in the bill, the purpose of WFFA is to:



“Allow for a producer’s production and sale of homemade food or drink products for an informed end consumer and to encourage the expansion of agricultural sales at farmers markets, ranches, farmers and producers’ homes by facilitating the purchase and consumption of fresh and local agricultural products, enhancing the agricultural economy, and providing Wyoming citizens with unimpeded access to healthy food from known sources.”

WFFA HIGHLIGHTS:

- Sales up to a limit of \$250,000 annually.
- The sale of “non-potentially hazardous food” (non-TCS food) directly to consumers, and since 2020, to retail locations. Grocery stores were allowed as of 2021.
- Since 2020, the sale of potentially hazardous food (TCS food) directly to consumers but not to retail locations.”
- The sale of uninspected poultry products as long as the poultry producers operate in compliance with the USDA’s Poultry Products Inspection Act and slaughter less than 1,000 poultry per year
- The sale of raw milk and raw milk products
- Meat shares in compliance with the Wyoming Livestock Board’s statutes for shares or portions of live animals sold in advance of slaughter and delivered to buyer
- The sale of farm-raised fish other than catfish
- The sale of rabbit meat
- Sales to an informed end consumer with no requirements for how to inform
- Preemption: Since 2021, the sale of homemade food products to the greatest extent of federal law which does not permit state or other agencies from imposing additional requirements, as seen in North Dakota in 2020, described below.

WFFA DOES NOT ALLOW:

- Sale of wild game
- Sale of meat such as beef, pork, lamb or goat that are not part of Wyoming Livestock Board’s statutes for shares or portions of live animals sold in advance of slaughter and delivered to buyer
- Interstate shipping
- Out-of-state producers to sell under WFFA
- Producers to prepare food onsite at a farmers market, which is considered a temporary food stand
- The sale of WFFA products to commercial food establishments

North Dakota Cottage Food Act

Wyoming was followed by North Dakota in 2017 with the passage of the HB 1433, North Dakota Food Freedom Act.⁴⁴ The act, which was far more permissive than other states' cottage food regulations, allows for direct producer-to-consumer sales of almost all food products for home consumption and removes all licensing, permitting, and inspection requirements.⁴⁵

In 2020, the North Dakota Department of Health passed regulations that banned all homemade meals, most perishable foods, cut produce, and many types of canned foods in opposition to the Cottage Food Act. A group of food vendors sued the department and won the case in December of 2020 restoring and protecting the 2017 Cottage Food Act.⁴⁶



HIGHLIGHTS INCLUDE:

- The sale of homemade food with no sales cap
- The buyer to assume the risks inherent in the purchase, use, or ingestion of food
- Allows the sale of cottage foods that require refrigeration as long as they are labeled with safe handling instructions and a product disclosure statement indicating the product was transported and maintained frozen

THE NORTH DAKOTA COTTAGE FOOD ACT DOES NOT ALLOW:

- Sales to commercial food establishments or retail or wholesale establishments
- Interstate commerce
- Sale of products made from meat, other than poultry, that has not been inspected
- The sale of raw milk, but that is allowed under other state regulations
- Sales by phone, internet, mail or consignment

Oklahoma Homemade Food Freedom Act (HFFA)

LABELING: HOW-TO
in accordance with the
OKLAHOMA HOMEMADE FOOD FREEDOM ACT

All foods must have a label attached to the package meeting these guidelines, if sold from a bulk container, label must be on the container or prominently displayed on a placard at the point of sale with a card that is given to the consumer.

SEE OUR EXAMPLE BELOW:

My Oklahoma Homemade Food Business
501 NE 13th Street, Oklahoma City, OK 73104
505-555-1000

Chocolate Chip Cookies
Ingredients: Flour, sugar, eggs, milk, butter, chocolate chips, baking powder, salt, vanilla extract, baking soda, eggs, milk, sugar, flour
Contains Eggs, Milk, Soy
This product was produced in a private residence that is exempt from government licensing and inspection.

In a minimum 10-point size font, YOUR LABEL MUST CONTAIN:

- Name & phone number of the producer.
- Physical address where the product was produced.
- Description of the homemade food product.
- List of ingredients in descending order of proportion.
- Statement indicating the presence of any of the 9 most common allergens.

AND LEGIBLE PRINT STATING:
"This product was produced in a private residence that is exempt from government licensing and inspection."

READ THE OSU FACTSHEET: FAPE-242 TO LEARN MORE!

Image: Oklahoma Department of Agriculture, Food and Forestry, Food Safety Division

Oklahoma followed in May 2021 with the approval of the Homemade Food Freedom Act. Homemade food producers can sell any shelf-stable food and most perishable foods excluding meat, poultry, and seafood and be exempt from any licensing. This act replaced the Oklahoma Home Bakery Act of 2013 which allowed for the legal production and sale of baked goods in an uninspected home kitchen. The Homemade Food Freedom Act was expected to aid with economic recovery from the COVID-19 pandemic. The State of Oklahoma provides resources on its Division of Food Safety website including a form to file complaints on a business or product made under the act, a list of mandatory food safety trainings, upcoming HFFA workshops, and comprehensive labeling guidelines. Similar to Wyoming, Oklahoma divides homemade food into non-time-or-temperature-controlled-for-safety (non-TCS) and TCS homemade food products with different regulations.

THE ACT ALLOWS:^{64,65}

- The sale of non-TCS homemade food products directly to informed consumers, online, by telephone, at farmers markets, at retail stores, buying clubs and craft or flea markets
- Delivery within the state of Oklahoma by the producer, the producer's agent, a third-party vendor, or a third-party carrier such as a parcel delivery service
- The sale of TCS products directly to consumers, online or by phone
- Up to \$75,000 annual gross sales
- Producers can be of any age and citizenship, as long as they have a home in Oklahoma in which they live and produce qualified food
- Honey that is flavored or blended and honey collected from out-of-state hives; Raw Oklahoma honey from hives producing under 500 gallons would be sold under the Honey Sales Act.

HFFA DOES NOT ALLOW:

- The sale of meat and meat byproducts including wild game
- The sale of poultry, raw eggs, seafood
- The sale of casseroles, empanadas, fried pies, tamales, etc. that contain meat, poultry or seafood
- The sale of unpasteurized milk
- The sale of unprocessed fruits, vegetables, and nuts which would instead be regulated as farm products
- The sale of pet foods and treats
- The sale of products containing alcohol and cannabis
- Out-of-state sales

Maine's Act to Recognize Local Control Regarding Food Systems

Maine has had a “home manufacturing” law in place since 1980 that allows the production and sale of shelf-stable items with no sales limit after the producer obtains a license and has their kitchen inspected.⁴⁸ Maine adopted a food freedom bill, called the **Act to Recognize Local Control Regarding Food Systems** and also referred to as the **Food Sovereignty Act**, in June of 2017. This law is the first that allows municipalities to enforce their own food regulations. If a city passes an ordinance, homemade food producers can sell their products directly to consumers.



Image: Courtesy of Food for Maine's Future

After Wyoming passed its food freedom act, a nonprofit farmers' advocacy organization called Food For Maine's Farmers, with the goal of protecting traditional foodways in the state, began supporting towns and cities to create and pass their own ordinances.⁴⁹ These were largely unenforceable because they contradicted state laws until the passage of Maine's Food Sovereignty Act. The act was amended later in the year in response to pressure from the USDA around meat processing.

Maine is permitted by the USDA to operate five smaller meat processing facilities, and, if the state did not amend the Food Sovereignty Act to require local ordinances to comply with state and federal laws around meat and poultry production and sales, **the USDA threatened to withdraw that permission**. This consequence would lead to a reduction in the food sovereignty that the act was trying to support, so the amendment passed. In addition, the sales at farmers markets were excluded, meaning that foods prepared in an unlicensed kitchen were not allowed to be sold at farmers markets.



The act defines a local food system as “a community food system within a municipality that integrates food production, processing, consumption, direct producer-to-consumer exchanges and other traditional foodways to enhance the environmental, economic, social and nutritional health and well-being of the municipality and its residents.”⁵⁰

THROUGH THE ACT, THE STATE DEMONSTRATES ITS SUPPORT FOR POLICIES THAT BENEFIT THE LOCAL FOOD SYSTEM BY INCREASING:⁵¹

- Local control: Through local control, preserve the ability of communities to produce, process, sell, purchase and consume locally produced foods
- Small-scale farming and food production: Ensure the preservation of family farms and traditional foodways through small-scale farming and food production

- Improved health and well-being: Improve the health and well-being of citizens of this State by reducing hunger and increasing food security through improved access to wholesome, nutritious foods by supporting family farms and encouraging sustainable farming and fishing
- Self-reliance and personal responsibility: Promote self-reliance and personal responsibility by ensuring the ability of individuals, families and other entities to prepare, process, advertise and sell foods directly to customers intended solely for consumption by the customers or their families
- Rural economic development: Enhance rural economic development and the environmental and social wealth of rural communities

MAINE'S FOOD SOVEREIGNTY ACT, WHEN TOWNS HAVE DECLARED FOOD SOVEREIGNTY OR HOME RULE AUTHORITY, ALLOWS.⁵²

- Producers and processors of local foods to be exempt from licensure and regulation, except for meat and poultry
- Sales that take place directly between the producer and consumer at the producer's farm or residence.
- The sale of food produced and sold within sovereign towns

THE ACT DOES NOT ALLOW:

- The sale of homemade foods at farmers markets
- Ordinances to include the direct-to-consumer sale of uninspected livestock and poultry

Maine Question 3, the Right to Produce, Harvest, and Consume Food Amendment, was on the ballot in Maine as a [legislatively referred constitutional amendment](#) on **November 2, 2021**. It was **approved**.

A "yes" vote **supported** this constitutional amendment to create a state right to growing, raising, harvesting, and producing food, as long as an individual does not commit trespassing, theft, poaching, or abuses to private land, public land, or natural resources.

A "no" vote **opposed** this constitutional amendment to create a state right to growing, raising, harvesting, and producing food.

Election results

Maine Question 3		
Result	Votes	Percentage
✔ Yes	249,273	60.84%
No	160,440	39.16%



Image: Maine "Right to Food" Amendment, [Ballotpedia](#)

In 2021, Maine passed an amendment to add a "right to food" to its constitution, the first such amendment in the nation.⁵³ It was approved by a two-thirds vote in the legislature and then approved by voters in a referendum.



The amendment states: "All individuals have a natural, inherent and unalienable right to food, including the right to save and exchange seeds and the right to grow, raise, harvest, produce and consume the food of their own choosing for their own nourishment, sustenance, bodily health and well-being as long as an individual does not commit trespassing, theft, poaching or other abuses of private property rights, public lands or natural resources in the harvesting, production or acquisition of food."⁵⁴

The Maine Farm Bureau **opposed the amendment citing concerns over animal rights and food safety while supporters felt that local communities should have more control of their food system.**⁵⁵ It is still unclear what the short- or long-term results of this amendment will be.

Utah Home Consumption and Homemade Food Act

Maine has had a “home manufacturing” law in place since 1980 that allows the production and sale of shelf-stable items with no sales limit after the producer obtains a license and has their kitchen inspected.⁴⁸ Maine adopted a food freedom bill, called the **Act to Recognize Local Control Regarding Food Systems** and also referred to as the **Food Sovereignty Act**, in June of 2017. This law is the first that allows municipalities to enforce their own food regulations. If a city passes an ordinance, homemade food producers can sell their products directly to consumers.

Utah acted next, with the 2018 passage of the Home Consumption and Homemade Food Act. Food Safety News referred to this bill as “**food freedom-lite**” because it does not apply to raw milk, raw dairy, meat, and some poultry.⁵⁶ The act explicitly pledges to preserve the USDA’s role in meat inspection. The state’s older cottage food law, passed in 2007,⁵⁷ requires a lengthy application process, including a home inspection and adequate business plans. It limits the products to shelf-stable items, but allows for retail sales. Though cottage food production is still a possibility after the passage of the Homemade Food Act, there is limited information about compliance available.⁵⁸



Image: Utah Department of Agriculture and Food logo

SELLERS ARE:

- Exempt from state, county or city licensing, permitting, certification, inspection, packaging and labeling requirements, except as described in this section, related to the preparation, serving, use, consumption or storage of food and food products⁵⁹

THIS LAW ECHOES THOSE THAT WENT BEFORE IT AND ALLOWS:

- The sale of homemade food and food products directly to informed consumers at farmers markets or other “direct-to-sale” locations
- The sale of most foods prepared in a private home kitchen with no sales cap
- The sale of domesticated rabbit meat pending approval from the USDA

THE UTAH HOME CONSUMPTION AND HOMEMADE FOOD ACT DOES NOT ALLOW:

- The sale of raw dairy or dairy products
- Meat products other than poultry from a producer in compliance with the USDA 1,000 bird exemption (like Wyoming and North Dakota)
- Sales to commercial establishments or retailers
- Out-of-state sales

In 2021, Utah also became the second state, after California, to pass a bill permitting microenterprise home kitchen operations (MEHKOs). Utah’s **Microenterprise Home Kitchen Act** allows the sale of meals prepared in a home kitchen with a MEHKO permit and subject to inspections.⁶⁰ California required municipalities to opt into the law, and only 7 had done by the time Utah adopted this amendment.⁶¹ Utah’s law caps the number of permits to a percentage of the restaurants in a given community for the first year.

MEHKOs are a new development in trend toward food freedom, and limited information is available to research. MEHKOs allow for a broader range of ready-to-eat foods that include meat obtained from inspected producers. Many of the MEHKOs are culturally important foods that may not be widely available in a community, and they were important economically during the COVID-19 pandemic.⁶²

Montana's Local Food Choice Act



On April 30, 2021, Montana's governor signed into law another food freedom act. This happened during the COVID-19 pandemic as food service faced the uncertainty of closures, many people lost their jobs temporarily or permanently, and supply chain issues made direct-to-consumer sales more attractive. The act removes licensing, permitting, and regulation associated with the production of homemade foods other than meat, not interfering with the USDA meat inspection program. The purpose of the Local Food Choice Act is to:



“Allow for the sale and consumption of homemade food and food products and to encourage the expansion of agricultural sales by ranches, farms and home-based producers and the accessibility of homemade food and food products to informed end consumers by facilitating the purchase and consumption of fresh and local agricultural products, enhancing the local agricultural economy, and providing Montana citizens with unimpeded access to healthy food from known sources.”⁶³

THE LOCAL FOOD CHOICE ACT ALLOWS:

- The sale of homemade food directly between the producer and informed end consumer for home consumption or consumption “at a traditional community social event” (including weddings, funerals, religious services, school events, farmers markets, potlucks, neighborhood gatherings and more).
- Donations of homemade food to “a traditional community social event”
- No sales limit
- The sale of uninspected poultry products as long as the poultry producers operate in compliance with the USDA's Poultry Products Inspection Act and slaughter less than 1,000 poultry per year

THE ACT DOES NOT ALLOW:

- Interstate sales
- Retail sales or sales to commercial establishments, except for raw, unprocessed fruits and vegetables
- Meat or meat products other than poultry mentioned above

An Overview of 2022 House Bill 415 Alaska Food Freedom Act (AFFA)

In contrast to the food freedom laws enacted in the United States and described above, the Alaska Food Freedom Act was introduced but not enacted. HB 415⁶⁶ was introduced by Governor Dunleavy on April 7, 2022, promoted as a way to improve statewide food security, especially after the impact of the COVID-10 pandemic on Alaska's supply chains.⁶⁷ The bill would have allowed the production and sale of homemade foods in home kitchens exempt from licensing and inspections. AFFA is similar to Wyoming's in that it makes the distinction between non-hazardous food items, which may be sold to retailers, and potentially hazardous food items, which would be sold directly to the end consumer. The sale of raw milk is not included in the bill but that could be addressed in other state regulations.⁶⁸



TAKE ACTION FOR FOOD FREEDOM

Image: 2018 Form Letter to Support Alaska Food Freedom, courtesy of Cook Inletkeeper

AFFA WOULD HAVE ALLOWED:⁶⁹

- Sales of allowed homemade foods products within the state between the seller and informed end consumers at farmers' markets, agricultural fairs, farms, ranches, the producer's home or office, or other locations determined by producers and end consumers.
 - If the location is also the site of a licensed food establishment, the area selling the food produced under the AFFA must be kept in a separate location with separate storage areas.
- The seller of potentially hazardous foods, excluding eggs, must be the producer of the product
- Retail sale by a third-party seller of non-potentially hazardous foods with a sign that the homemade food products have not been inspected. Homemade foods may not be displayed on the same shelf or display as food produced in a licensed establishment.
- Eggs, a potentially hazardous food, may be sold by retailers and grocery stores
- The acquisition of meat purchased as animal shares, in accordance with state law

AFFA WOULD NOT HAVE ALLOWED:

- Interstate commerce
- The purchase or sale of meat or meat products, except for animal shares already allowed in the state
- The purchase or sale of seafood, controlled substances, oil rendered from animal fat, or game meat
- Sale or use in a commercial food establishment

Additional Research and Considerations

Food freedom acts are so new that very little research of their impacts is available. Since the loosening of cottage foods regulations sometimes becomes what states refer to as food freedom, several studies of cottage food producers and the impact of cottage foods on communities are presented below.^{70,71,72}

Home kitchens can be challenging to analyze. When states do not require registration or permitting, and if there is no cottage food registry, it is difficult to determine how many cottage food producers are operating. In addition, regulations are constantly evolving. There are also concerns about producers being unable to secure liability insurance for homemade food, raw milk, and raw milk products.

In 2022, 45 bills related to food freedom were introduced in state legislatures, and nine were enacted.⁷³ These bills expanded the allowable products covered, increased the annual sales limits, and increased the potential sales channels. For example:^{74,75}

- South Carolina allows non-potentially hazardous foods to be sold in retail stores, online, and by mail
- Maryland increased the sales cap from \$25,000 to \$50,000
- Missouri removed the \$50,000 sales limit and allows in-state shipping
- Iowa changed "home bakeries" to "home food processing establishments" and allows items containing red meat if it's from an approved source

- Tennessee allows sales at retail stores and removes restrictions on having employees
- Rhode Island previously only allowed farmers to sell homemade foods. Effective November 1st, 2022, all residents can sell up to \$50,000 of shelf-stable baked goods⁷⁶

Drawing comparisons across states of current regulations is possible when considering multiple categories, as shown in the table below. Given the breadth of information about producers and how recently many of the laws were passed, **more research will be needed to judge the economic and food security impacts and public health risks of expanding cottage food and home kitchen exemptions and food freedom acts.** The government's responsibility to protect the public's health, provide for consumer protection, and ensure a level playing field for food businesses should always be considered..

Cottage food and food freedom laws **remove some or all of the economic burden of regulation** from home food producers. Commercial kitchen space can be cost-prohibitive and hard to locate. Allowing producers to prepare food from their home kitchen removes this barrier to starting a business and gives flexibility to community members like stay-at-home parents who may have limited work options. Home producers are restricted by annual sales caps in some states and the general spatial limit of using a home kitchen. Their businesses either stay small or scale up into commercial kitchens. It should be noted that some kitchen businesses still need considerable support to navigate the system, a potential burden for underfunded food safety programs. In Alaska, additional support may come from the University of Alaska Cooperative Extension Service, farmers market managers, and food hubs.



In 2017, the first comprehensive study of cottage food producers in the country obtained public records from the 25 states that kept registries of cottage food producers.

Out of a total of 25,418 producers, 775 were surveyed to both gather information and determine whether state cottage food laws impact the success of cottage food businesses.⁷⁷ The results show that cottage food producers are primarily women (83%) who live in rural areas and have below-average incomes and that increases annual sales are correlated with higher household income. One-third of respondents planned to expand their businesses in the near future. Some producers felt restricted by state limitations with 44% wanting to sell foods prohibited by their state, especially refrigerated items.

Wyoming does not keep records of its cottage food producers, so it was not included in this study. The impact of Wyoming's Food Freedom Act of 2015 may be reflected in the increase in farmers markets, a jump of nearly 40% according to self-reported data collected by the USDA.⁷⁸

Summary

More research is needed to assess the impacts of food freedom and cottage food laws on food security. An Oregon survey of cottage food producers five years after the passage of the 2011 Farm Direct Marketing Law and its associated cottage food provision counted increased food security as an unanticipated benefit with 11% of farmers and 8% of farmers market managers bringing up the topic in interviews.⁷⁹

Value-added products made by farms and processed foods made by cottage food producers are not necessarily affordable, nutritious options. However, research suggests that direct-to-consumer businesses (CSA's, markets, food hubs) can increase healthy food access in rural communities.⁸⁰ One Oregon market manager from a low-income neighborhood commented on the survey that affluent neighborhoods are looking for fresh, local, "foodie" options, while in their neighborhood, it is just about having any more options.⁸¹

As states are creating policy for cottage foods, they are weighing the risks of potential foodborne illness with the burden of regulation. Cottage food laws start with non-potentially hazardous foods sold directly to informed consumers, which limits the risk and lessens its reach. Customers have a face-to-face interaction with a knowledgeable producer who can answer any questions about preparation or allergens and is accessible and accountable if there is a problem. Limiting the transaction to the producer and the customer also reduces the potential for contamination in transit and storage. Most states only require inspections if there is a reported

issue. In the states with food freedom acts, Wyoming (2015), North Dakota (2017), and Utah (2018), there have been **no reports of foodborne illnesses linked to home kitchen food production.**⁸² In 2020, the Centers for Disease Control reported that foodborne illnesses declined by 26% as restaurants closed and more people cooked at home.⁸³



Foodborne illness is a serious public health concern, and the potential for serious negative health impacts exists. The trends toward food freedom are recent, but the outcomes so far have been positive. In light of these trends, NEHA released a Policy Statement on Food Freedom Operations (FFOs).⁸⁴ NEHA highlights the potential health risks from the lack of standardized regulatory oversight. They provide a list of policy recommendations and suggest requiring registration of FFOs, more extensive labeling, and food handler training, among others.

As illustrated by Section Two of this report, the Food Systems Sectors, Alaska's food system is complex, multi-faceted, and rife with unintended consequences. Teasing out how and where to develop cottage food and food freedom laws in ways that support economic development, increases food security, and maintain public health while mitigating risks is a challenge.

ALASKA FOOD REGULATIONS

The Alaska Department of Environmental Conservation (DEC) Division of Environmental Health is responsible for implementing and enforcing regulations of food. DEC's Food Safety and Sanitation program's mission is "to protect public health at regulated food, seafood, and public facilities. Our vision is to collaboratively work with these facilities to prevent illness, injury, and loss of life caused by unsafe sanitary practices."¹

The Office of the State Veterinarian is "responsible for carrying out a wide variety of programs protecting both animal and human health, which safeguards the health and food capacity of Alaska's livestock, reindeer, and poultry, and prevents the transmission of animal disease to humans."²

Regulations affecting food handling, permitting, distribution, service, and production are outlined in [18 AAC 31 the Alaska Food Code](#),³ [18 AAC 32 Milk, Milk Products, and Reindeer Slaughtering and Processing](#),⁴ and [18 AAC 34 Seafood Processing and Inspection](#)⁵ which are all parts of the [Alaska State Legislature's Administrative Code](#).⁶ The purpose of these chapters are "to safeguard public health and require that consumers' food is safe and wholesome, is not adulterated, and is honestly presented within the state."⁷

—Chapter 31. Alaska Food Code⁸

In Anchorage, the "Municipal Food Code establishes definitions; sets standards for management and personnel, food operations, and equipment and facilities; and provides for food establishment plan review, permit issuance, inspection, employee restriction, and permit suspension within the Municipality of Anchorage."⁹

—Anchorage Municipal Code Chapter 16.60 - The Anchorage Food Code¹⁰

¹ <https://dec.alaska.gov/eh/fss/>

² <https://dec.alaska.gov/eh/vet/>

³ <https://www.akleg.gov/basis/aac.asp#18.31>

⁴ <https://www.akleg.gov/basis/aac.asp#18.32>

⁵ <https://www.akleg.gov/basis/aac.asp#18.34>

⁶ <https://www.akleg.gov/basis/aac.asp>

⁷ <https://dec.alaska.gov/media/1034/18-aac-31.pdf>

⁸ <https://dec.alaska.gov/media/1034/18-aac-31.pdf>

⁹ <https://www.muni.org/Departments/health/Pages/FoodCode.aspx>

¹⁰ https://www.muni.org/Departments/health/Documents/2017%20Chapter_16.60_ANCHORAGE_FOOD_CODE.PDF



Additional Resources

This table is adapted from the **Harvard Food Law and Policy Clinic's** survey of cottage foods and home cooking laws published in December of 2021, built upon previous 2018 and 2013 reports, to illustrate the state of food freedom and cottage food regulations across the country.⁸⁵


NOTE: This chart is simply a snapshot because regulations are changing with each legislative session. To facilitate comparison, regulations are categorized as cottage foods, food freedom, home kitchens, and home bakeries based on their content, not necessarily the title of the legislation. Hence, the Arkansas Food Freedom Act and Hawaii's Homemade Food Act are categorized as cottage foods. Some states have more than one relevant regulation. In the table, non-TCS foods are shelf stable and HACCP (Hazard Analysis Critical Control Point⁸⁶) foods are defined by the FDA as requiring specific management to mitigate hazards.

STATE	FOODS ALLOWED	PERMIT, LICENSE, ETC. REQ'D	INITIAL INSPECTION	FOOD SAFETY COURSE REQ'D	SALES CAP (\$)	SALES AND DELIVERY RESTRICTIONS	LABEL REQ'D	GENERAL REGULATORY TYPE (WITH STATE DESIGNATION IN PARENTHESES)
Alabama	Non-TCS, some acidified, fermented or pickled	None	No	Yes	No	Direct, online, third party delivery, mail	Yes	Cottage Food
Alaska	Non-TCS, some acidified, fermented or pickled	None	No	No	25,000	Direct	Yes	Cottage Food
Arizona	Non-TCS	Yes	No	No	None	Direct	Yes	Cottage Food
Arkansas	Non-TCS, some acidified, fermented or pickled	None	No	No	None	Direct, online farmers markets, third party agents and vendors	Yes	Cottage Food (called "Food Freedom")
California	Non-TCS, some high acid but no ferments or pickles	Yes	No (A) Yes (B)	Yes	75,000 150,000	Direct, online, third party delivery, indirect (B only)	Yes	Cottage Food, Class A Cottage Food, Class B
California (Kitchens)	All except HACCP	Yes	Yes	Yes	50,000	Direct, online, some third party delivery	Yes	Home Kitchen
Colorado	Non-TCS, pickles	None	No	Yes	10,000 per product	Direct, online	Yes	Cottage Food
Connecticut	Non-TCS	Yes	No	Yes	25,000	Direct, online	Yes	Cottage Foods
Delaware	Non-TCS	Yes	Yes	Yes	25,000	Direct only	Yes	Cottage Foods
District of Columbia	Non-TCS	Yes	Yes	Yes	25,000	Direct at markets and public events only	Yes	Cottage Foods
Florida	Non-TCS	None	No	No	250,000	Direct, online	Yes	Cottage Foods
Georgia	Non-TCS	Yes	Yes	Yes	None	Direct, online	Yes	Cottage Foods
Hawaii	Non-TCS	None	No	Yes	None	Direct	Yes	Cottage Foods ("Homemade Food")
Idaho	Non-TCS	None	No	No	None	Direct, online	Yes	Cottage Foods
Illinois	Non-TCS, some acidified, fermented, pickled	Yes	No	Yes	No	Direct, online	Yes	Cottage Foods ("Food Freedom")
Indiana	Non-TCS, some acidified and ferments; some poultry, egg and rabbit products	None	No	Yes	None	Farmers markets, roadside stands only	Yes	Cottage Foods ("Home Based Vendor")
Iowa	Non-TCS, acidified foods, some meat and poultry	Unk	Unk	Unk	50,000	Direct, online	Yes	Cottage Foods ("Home Food Processing Establishment")
Kansas	Non-TCS	None	No	No	None	Direct, online	Yes	Cottage Foods
Kentucky	Non-TCS, some acidified, fermented and pickled for "micro processors"	Yes	Yes	Yes	60,000	Direct, online	Yes	Cottage Foods ("Home-Based Micro processing" pilot project and "Home-Based Processing")
Louisiana	Non-TCS, acidified and pickled foods	Yes	No	No	20,000	Direct and indirect except for baked goods (direct only), online	Yes	Cottage Foods
Maine	Non-TCS, some acidified, pickled and fermented	Yes	Yes	No	None	Direct and indirect, online sales, third-party delivery	Yes	Cottage Foods ("Home Food Manufacturing")
Maryland	Non-TCS	None	No	Yes if retail sales	25,000	Direct and indirect	Yes	Cottage Foods
Massachusetts	Non-TCS	Yes	Yes	No	No	Direct, online	Yes	Cottage Foods
Michigan	Non-TCS	None	No	No	25,000	Direct, online orders but not sales	Yes	Cottage Foods

Appendix E: An Overview of Food Freedom Acts and Cottage Food Laws

STATE	FOODS ALLOWED	PERMIT, LICENSE, ETC. REQ'D	INITIAL INSPECTION	FOOD SAFETY COURSE REQ'D	SALES CAP (\$)	SALES AND DELIVERY RESTRICTIONS	LABEL REQ'D	GENERAL REGULATORY TYPE (WITH STATE DESIGNATION IN PARENTHESES)
Minnesota	Non-TCS, high acid	Yes	No	Yes	78,000	Direct, online	Yes	Cottage Foods
Mississippi	Non-TCS, some high acid	None	No	No	35,000	Direct only	Yes	Cottage Foods
Missouri	Non-TCS, some high acid	None	No	No	50,000	Direct	Yes	Cottage Foods
Montana	All except those containing meat	None	No	No	None	Direct, online	Yes	Food Freedom
Nebraska	Non-TCS, some high acid	Yes	No	Yes	None	Direct, online	Yes	Cottage Foods
Nevada	Non-TCS	Yes	No	No	35,000	Direct	Yes	Cottage Foods
New Hampshire	Non-TCS	Yes	No	No	None	Direct, indirect including retail and restaurants	Yes	Cottage Foods called "Non-Exempt Homestead Foods" ("Exempt Homestead Foods" is more restrictive but doesn't require a license)
New Jersey	Non-TCS	Yes	No	Yes	50,000	Direct, online	Yes	Cottage Foods
New Mexico	Non-TCS	None	No	Yes	None	Direct, online, mail	Yes	Cottage Foods called "Homemade Foods"
New York	Non-TCS	Yes	No	No	None	Direct, indirect, online, third-party delivery	Yes	Cottage Foods ("Home Processing")
North Carolina	Non-TCS. Some acidified, fermented, and pickled products	Yes	Yes	No	None	Direct, indirect, mail	Yes	Cottage Foods ("Home-Based Food Businesses")
North Dakota	All except those containing meat	None	No	No	None	Direct	Yes	Food Freedom
Ohio	Non-TCS	None	No	No	None	Direct, indirect	Yes	Cottage Foods (some additional regs for licensed home bakeries like out-of-state sales)
Ohio (Kitchen)	All foods	None	No	No	115 meals	Direct, consumption within home	Yes	Home Kitchens
Oklahoma	All except those containing meat products	None	No	No	75,000	Direct, (also indirect, online, third-party delivery for non-TCS)	Yes	Food Freedom
Oregon	Non-TCS	Some	No	Yes	20,000	Direct	Yes	Cottage Foods ("Home Baking" and "Domestic Kitchen")
Pennsylvania	Non-TCS, some fermented	Yes	Yes	No	None	Direct, indirect, online	No	Cottage Food ("Limited Food Establishment")
Rhode Island (effective Nov. '22)	Non-TCS	Yes	Unk	Yes	50,000	Direct	Yes	Cottage Food
South Carolina	Non-TCS candy and baked goods	None	No	No	None	Direct	Yes	Home Bakeries ("Home-Based Food Production")
South Dakota	Non-TCS baked goods, high acid canned	None	No	No	None	Direct, online	Yes	Home Bakeries ("Baked and Canned Food Exception")
Tennessee	Non-TCS	None	No	No	No	Direct	Yes	General Exemption
Texas	Non-TCS, some high acid, fermented, pickled	None	No	Yes	50,000	Direct, online	Yes	Cottage Foods
Utah	All except raw dairy and most meat	None	Yes	No	No	Direct, online	Yes	Food Freedom
Utah (Kitchens)	All ready-to-eat foods except alcohol, raw dairy, HACCP, mollusks	Yes	Yes	No	No	Direct, online	No	Microenterprise Home Kitchen
Vermont	Non-TCS	None	No	No	10,000	Direct	Yes	Cottage Foods ("Home Food Processor Exception")
Vermont (Kitchens)	Non-TCS and TCS not containing meat	Yes	Yes	No	None	Direct	No	Microenterprise Home Kitchen ("Home Caterer")
Virginia	Non-TCS, some high acid pickled	None	No	No	3,000 for pickles, other no	Direct	Yes	Private Home Exemption
Washington	Non-TCS, some acidified, fermented, pickled	Yes	Yes	No	25,000	Direct, online marketing not sales	Yes	Cottage Foods
West Virginia	Non-TCS, some acidified, pickled, fermented	Some foods	No	Some foods	No	Direct (includes retail), online	Yes	Cottage Foods ("Homemade Food Item Exemption")
Wisconsin	Non-TCS baked goods	None	No	No	No	Direct	Maybe	Home Bakeries ("Non-TCS Baked Goods Exemption")
Wyoming	All except most meat	None	No	No	250,000	Direct, indirect for non-TCS, online, third party delivery for non-TCS	Recomm- ended	Food Freedom

Comparison of Existing Food Freedom Acts

	WYOMING	NORTH DAKOTA	UTAH	MONTANA	OKLAHOMA
 NAME	Wyoming Food Freedom Act (WFFA)	North Dakota Cottage Food Act	Utah Home Consumption and Homemade Food Act	Local Food Choice Act	Homemade Food Freedom Act (HFFA)
BILLS AND AMENDMENTS, DATES	HB0056–2015 HB0129–2017 SF0118–2017 HB0084–2020 HB0118–2021	HB1433–2017 North Dakota Century Code Ch. 23-98.5	HB181–2018	SB199–2021 Montana Code Annotated 2021 Ch. 49, Part 2	HB1032–2021
ANNUAL SALES LIMIT	\$250,000	No	No	No	\$75,000
LABELS	Consumer must be informed, no requirements for how	"This product is made in a home kitchen that is not inspected by the state or local health department"	Producer's name and address, disclosure statement that product is not for resale and has been prepared without state or local inspection and whether it was prepared in a location that handles common allergens	Consumer must be informed, no requirements for how	Producer's name, phone number, address, description, ingredients, statement regarding allergens, and "This product was produced in a private residence that is exempt from government licensing and inspection."
DEFINITION OF "INFORMED CONSUMER"	"A person who is the last person to purchase any product, who does not resell the product and who has been informed that the product is not licensed, regulated or inspected"	"An individual who is the last individual to purchase a product and has been informed the product is not licensed, regulated, or inspected"	"An individual who purchases the product directly from the producer, does not resell the product, and has been informed that the product is not certified, licensed, regulated, or inspected"	"A person who is the last person to purchase a product, does not resell the product, and has been informed that the product is not licensed, permitted, certified, packaged, labeled, or inspected per any official regulations."	Not defined
NONPERISHABLE FOODS	Yes	Yes	Yes	Yes	Yes
PERISHABLE FOODS	Yes (direct only, no retail)	Yes	Yes	Yes	Yes
RAW MILK	Yes	No	No	Small dairies with 5–10 animals and test every 6 months	No
POULTRY	Yes, fewer than 1,000 personally-raised poultry	Yes, fewer than 1,000 personally-raised poultry	Yes, fewer than 1,000 personally-raised poultry	Yes, fewer than 1,000 personally-raised poultry	No
MEAT	Rabbit, meat shares, products made from inspected meat	No	Rabbit	No	No
FISH	Farm-raised, other than catfish	No	No	No	No
WILD GAME	No	No	No	No	No
FARMERS MARKETS	Yes	Yes	Only in designated "direct-to-sale" markets or markets with a section separate from inspected products with signage	Yes—markets can have more stringent rules	Yes
RETAIL SALES	Yes—nonperishable foods and eggs	No	Whole, raw, unprocessed fruits and veg	Whole, raw, unprocessed fruits and veg	Yes—nonperishable only
RESTAURANTS, INSTITUTIONS	Yes	No	No	No	No
INTERSTATE SALES	No	No	No	No	No
ONLINE SALES	Yes	No	Yes	Yes	Yes
THIRD PARTY (MAIL) DELIVERY, WITHIN STATE	Yes	No	Yes	Yes	Yes—nonperishable only

- ¹ American Legislative Exchange Council (retrieved September 2022). *Food Freedom Act*. <https://alec.org/model-policy/food-freedom-act/>
- ² Harvard Food Law and Policy Clinic (August 2018). *Cottage Food Laws in the United States*. https://chlp.org/wp-content/uploads/2013/12/FLPC_Cottage-Foods-Report_August-2018.pdf
- ³ Alaska Department of Environmental Conservation, Division of Environmental Health Food Safety and Sanitation Program (2012). *New Cottage Food Regulations*. <https://dec.alaska.gov/media/9887/resources-food-guide-cottage-food-brochure.pdf>
- ⁴ Alaska House Coalition (2018, December 10). *NEWS: Food Freedom Bill Put Forward To Increase Food Security In Alaska*. <https://akhouse.org/2018/12/10/news-food-freedom-bill-put-forward-to-increase-food-security-in-alaska/>
- ⁵ <https://www.akleg.gov/basis/Bill/Detail/32?Root=HB%20415>
- ⁶ State of Alaska. (2022, April 7). *Governor Dunleavy introduces HB 415 relating to the Alaska Food Freedom Act*. Office of Governor Mike Dunleavy. <https://gov.alaska.gov/newsroom/2022/04/07/governor-dunleavy-introduces-hb-415-relating-to-the-alaska-food-freedom-act/>
- ⁷ U.S. Food & Drug Administration (2017). *FDA Food Code*. <https://www.fda.gov/food/retail-food-protection/fda-food-code>
- ⁸ Paparo, R., Montgomery, P. (2021, December). *Cottage Foods and Home Cooking*. Harvard Law School Food Law and Policy Clinic. <https://chlp.org/wp-content/uploads/2022/04/Cottage-Foods-Final-4.4.pdf>
- ⁹ Institute for Justice. (n.d.). *Recent state reforms for homemade food businesses*. Retrieved September 2022 from <https://ij.org/legislative-advocacy/state-reforms-for-cottage-food-and-food-freedom-laws/>
- ¹⁰ <https://ij.org/legislative-advocacy/state-reforms-for-cottage-food-and-food-freedom-laws/>
- ¹¹ <https://www.fdacs.gov/content/download/70108/file/CottageFoodOperations.pdf>
- ¹² <https://cottagefoodlaws.com/oklahoma-cottage-food-laws/>
- ¹³ <https://dec.alaska.gov/eh/fss.aspx>
- ¹⁴ <https://www.muni.org/Departments/health/Admin/environment/Pages/default.aspx>
- ¹⁵ *Cottage Foods*. (n.d.). Municipality of Anchorage. Retrieved September 2022 from <https://www.muni.org/Departments/health/Admin/environment/FSS/Pages/CottageFoods.aspx>
- ¹⁶ <https://www.akleg.gov/basis/aac.asp#18.31.012>
- ¹⁷ https://library.municode.com/ak/anchorage/codes/code_of_ordinances?nodeId=TIT16HE_CH16.60ANFOCO_16.60.010TIPUSC
- ¹⁸ <https://www.muni.org/departments/health/admin/environment/fss/pages/cottagefoods.aspx>
- ¹⁹ State of Alaska. (n.d.). *Cottage food*. Division of Environmental Health Food Safety & Sanitation Program. Retrieved September 2022 from <https://dec.alaska.gov/eh/fss/food/retail/cottage-food/>
- ²⁰ State of Alaska. (n.d.). *Cottage food*. Division of Environmental Health Food Safety & Sanitation Program. Retrieved September 2022 from <https://dec.alaska.gov/eh/fss/food/retail/cottage-food/>
- ²¹ *Alaska Food Hub Policy Manual*. (2022, February 7). Alaska Food Hub. <https://www.alaskafoodhub.org/vend>
- ²² USDA. (2010, January). *Poultry exemptions under the federal poultry products inspection act* [FSIS-GD-2010-0006]. <https://www.fsis.usda.gov/guidelines/2010-0006>
- ²³ State of Alaska. (n.d.). *Retail meat and seafood markets*. Division of Environmental Health, Food Safety & Sanitation Program. Retrieved September 2022 from <https://dec.alaska.gov/eh/fss/food/retail/meat-seafood-markets>
- ²⁴ State of Alaska. (n.d.). *Alaska dairy program*. Division of Environmental Health, State Veterinarian. Retrieved September 2022 from <https://rural.dec.alaska.gov/eh/vet/dairy/>
- ²⁵ *State-by-state raw milk laws*. (2022, September 5). ProCon.org. <https://milk.procon.org/raw-milk-laws-state-by-state/>
- ²⁶ Edwards, M. (2015, April 17). *After Food Freedom Act passes, raw milk controversy lingers*. Wyoming Public Radio. <https://www.wyomingpublicmedia.org/open-spaces/2015-04-17/after-food-freedom-act-passes-raw-milk-controversy-lingers>
- ²⁷ <https://akhouse.org/2021/05/07/bill-creating-new-opportunities-for-alaskas-dairy-farmers-passes-house-38-1/>
- ²⁸ *Wyoming expands Food Freedom Act*. (2017). Farm-to-Consumer Legal Defense Fund. <https://www.farmtoconsumer.org/blog/2017/03/28/wyoming-expands-food-freedom-act/>
- ²⁹ Institute for Justice. (n.d.). *Recent state reforms for homemade food businesses*. Retrieved September 2022 from <https://ij.org/legislative-advocacy/state-reforms-for-cottage-food-and-food-freedom-laws/>
- ³⁰ <https://legislature.maine.gov/legis/bills/getPDF.asp?paper=SP0242&item=6&snum=128>
- ³¹ Farquhar, D. (2022). *2022 State Food Safety Enacted Legislation*. Food Safety News. <https://www.foodsafetynews.com/2022/07/2022-state-food-safety-enacted-legislation/>
- ³² Farquhar, D. (2021, June 23). *2021 state enacted legislation*. National Environmental Health Association. <https://www.neha.org/node/62045>
- ³³ <https://www.arkleg.state.ar.us/Bills/Detail?id=SB248&ddBienniumSession=2021%2F2021R>
- ³⁴ *The Arkansas Food Freedom Act: Making and selling homemade food and drinks in Arkansas* [FSPPC318]. (2021, August). University of Arkansas Division of Agriculture Research and Extension Public Policy Center. <https://www.uaex.uada.edu/publications/pdf/FSPPC318.pdf>
- ³⁵ <https://extension.okstate.edu/fact-sheets/homemade-food-freedom-act-fapc-242.html>

- ³⁶ Baldau, G., Khanh, P. (2022, July 6). *Policy bullseye for the Hawkeye State: Iowa passes food freedom and home-based business law*. American Legislative Exchange Council. <https://alec.org/article/policy-bullseye-for-the-hawkeye-state-iowa-passes-food-freedom-and-home-based-business-law/>
- ³⁷ <https://www.legis.iowa.gov/legislation/BillBook?ga=89&ba=HF2431>
- ³⁸ Beck, C. (2022, June 28). *Rhode Island becomes final state to allow all residents to sell cottage foods*. Institute for Justice. <https://ij.org/press-release/rhode-island-becomes-final-state-to-allow-all-residents-to-sell-cottage-foods/>
- ³⁹ Paparo, R., Montgomery, P. (2021, December). *Cottage Foods and Home Cooking*. Harvard Law School Food Law and Policy Clinic. <https://chlp.org/wp-content/uploads/2022/04/Cottage-Foods-Final-4.4.pdf>
- ⁴⁰ Wyoming Department of Agriculture, (2017). *Wyoming Food Freedom Act*. <http://wyagric.state.wy.us/images/stories/pdf/chs/wffa2017.pdf>
- ⁴¹ Ehmke, C. (Ed.). (2018). *Food Ventures in Wyoming: A resource and regulatory guide*. [B-1324]. University of Wyoming Extension.
- ⁴² *Chapter 49—Marketing Homemade*. (n.d.) State of Wyoming Division of Agriculture. Retrieved September 2022 from <http://wyagric.state.wy.us/images/stories/pdf/chs/foodfreedomact21.pdf>
- ⁴³ <https://www.wyoleg.gov/Legislation/2020/HB0084>
- ⁴⁴ <https://www.ndlegis.gov/assembly/65-2017/documents/17-0559-02000.pdf>
- ⁴⁵ <https://www.ndlegis.gov/assembly/65-2017/documents/17-0559-02000.pdf>
- ⁴⁶ Mickelson et al. v. North Dakota Department of Health et al. (2020, Mar 27). Bismark, N.D. <https://ij.org/case/north-dakota-food-freedom/>
- ⁴⁷ *Cottage Food*. (2017). North Dakota Department of Health. https://www.health.nd.gov/sites/www/files/documents/Files/HR/FL/Cottage%20Foods/23-09.5_Cottage_Food_Production_and_Sales.pdf
- ⁴⁸ *Selling homemade food in Maine*. (n.d.). Institute for Justice. Retrieved September 2022 from <https://ij.org/issues/economic-liberty/homemade-food-seller/maine/>
- ⁴⁹ Nargi, L. (2017, July 18). *'Food Freedom' advocates claim victory in Maine*. Civil Eats. <https://civileats.com/2017/07/18/food-freedom-advocates-claim-victory-in-maine/>
- ⁵⁰ <https://legislature.maine.gov/legis/bills/getPDF.asp?paper=SP0242&item=6&snum=128>
- ⁵¹ <https://legislature.maine.gov/legis/bills/getPDF.asp?paper=SP0242&item=6&snum=128>
- ⁵² *History of the 2017 Food Sovereignty Act*. (2017, October 23). Maine Federation of Farmers Markets. <https://mainefarmersmarkets.org/history-2017-food-sovereignty-act/>
- ⁵³ <https://legislature.maine.gov/legis/bills/getPDF.asp?paper=HP0061&item=1&snum=130>
- ⁵⁴ <https://www.maine.gov/sos/cec/elec/upcoming/pdf/11-21citizensguide.pdf>
- ⁵⁵ Whittle, P. (2021, November 2). *Maine passes nation's 1st 'right to food' amendment*. AP News. <https://apnews.com/article/election-2021-maine-right-to-food-605019e60df5b3e32bc70c86dcf957b3>
- ⁵⁶ Flynn, D. (2018, March 9). *Utah adopts a Food Freedom-lite bill; Maine takes a bite*. Food Safety News. <https://www.foodsafetynews.com/2018/03/utah-adopts-a-food-freedom-lite-bill-maine-town-takes-a-bite/>
- ⁵⁷ *Utah cottage food*. (n.d.). Forrager. Retrieved September 2022 from <https://forrager.com/law/utah-cottage-food/>
- ⁵⁸ *Cottage food production*. (2022). Utah Department of Agriculture and Food. <https://ag.utah.gov/businesses/regulatory-services/cottage-food-production/>
- ⁵⁹ <https://le.utah.gov/~2018/bills/static/HB0181.html>
- ⁶⁰ <https://le.utah.gov/~2021/bills/static/HB0094.html>
- ⁶¹ Linnekin, B. (2021, May 29). *Utah second state to adopt microenterprise home kitchen operations law*. Reason. <https://reason.com/2021/05/29/utah-second-state-to-adopt-microenterprise-home-kitchen-operations-law/>
- ⁶² Petersen, H. (2021, Feb 21). *Selling homemade food to make ends meet in pandemic? Utah eyes permits, inspections*. Deseret News. <https://www.deseret.com/utah/2021/2/21/22220641/legislature-selling-homemade-food-from-kitchen-may-require-permits-health-inspections>
- ⁶³ https://leg.mt.gov/bills/mca/title_0500/chapter_0490/part_0020/section_0010/0500-0490-0020-0010.html
- ⁶⁴ Baker, S., Albers-Nelson, R., McConaghy, J. (2022, April). *Homemade Food Freedom Act [FAPC-242]*. Oklahoma State University Extension. <https://extension.okstate.edu/fact-sheets/homemade-food-freedom-act-fapc-242.html>
- ⁶⁵ *Homemade Food Freedom Act*. (n.d.). Oklahoma Department of Agriculture, Food, and Forestry, Division of Food Safety. Retrieved September 2022 from https://leg.mt.gov/bills/mca/title_0500/chapter_0490/part_0020/section_0010/0500-0490-0020-0010.html
- ⁶⁶ <https://www.akleg.gov/basis/Bill/Detail/32?Root=HB%20415>
- ⁶⁷ State of Alaska. (2022, April 7). *Governor Dunleavy introduces HB 415 relating to the Alaska Food Freedom Act*. Office of Governor Mike Dunleavy. <https://gov.alaska.gov/newsroom/2022/04/07/governor-dunleavy-introduces-hb-415-relating-to-the-alaska-food-freedom-act/>
- ⁶⁸ State of Alaska. (2022, February 22). *Raw milk and raw milk products production and sales*. Division of Environmental Health, State Veterinarian. <https://dec.alaska.gov/eh/vet/regulations/raw-milk-and-products/faq/>
- ⁶⁹ <https://www.akleg.gov/PDF/32/Bills/HB0415A.PDF>
- ⁷⁰ Sitaker, M., Kolodinsky, J., Jilcott Pitts, S., Seguin, R.A. (2014). *Do entrepreneurial food systems innovations impact rural economies and health? Evidence and gaps*. American Journal of Entrepreneurship, 7(2), 3-16. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4657568/>

- ⁷¹ Gwin, L., Brekken, C.A., Trant, L. (2018). *Farm Direct at five years: An early assessment of Oregon's farm-focused cottage food law*. *Journal of Agriculture, Food Systems, and Community Development*, 8(3), 85-104. <https://doi.org/10.5304/jafscd.2018.083.005>
- ⁷² McDonald, J. (2019). *The relationship between cottage food laws and business outcomes: A quantitative study of cottage food producers in the United States*. *Food Policy* (84), 21-34. <https://doi.org/10.1016/j.foodpol.2019.01.012>
- ⁷³ Farquhar, D. (2022). *2022 State Food Safety Enacted Legislation*. *Food Safety News*. <https://www.foodsafetynews.com/2022/07/2022-state-food-safety-enacted-legislation/>
- ⁷⁴ Farquhar, D. (2022). *2022 State Food Safety Enacted Legislation*. *Food Safety News*. <https://www.foodsafetynews.com/2022/07/2022-state-food-safety-enacted-legislation/>
- ⁷⁵ *2022 cottage food bills*. (n.d.). Forrager.com. Retrieved September 2022 from https://forrager.com/bills/2022/?years=%2Fbills%2F2022®ions=&law_types=&bill_status=enacted
- ⁷⁶ Beck, C. (2022). *Rhode Island becomes final state to allow all residents to sell cottage foods*. Institute for Justice. <https://ij.org/press-release/rhode-island-becomes-final-state-to-allow-all-residents-to-sell-cottage-foods/>
- ⁷⁷ McDonald, J. (2019). *The relationship between cottage food laws and business outcomes: A quantitative study of cottage food producers in the United States*. *Food Policy* (84), 21-34. <https://doi.org/10.1016/j.foodpol.2019.01.012>
- ⁷⁸ Sibila, N. (2019). *Hundreds of homemade food businesses flourish under state food freedom laws*. *Forbes*. <https://www.forbes.com/sites/nicksibilla/2019/01/22/hundreds-of-homemade-food-businesses-flourish-under-state-food-freedom-laws/?sh=2cd69df72226>
- ⁷⁹ Gwin, L., Brekken, C.A., Trant, L. (2018). *Farm Direct at five years: An early assessment of Oregon's farm-focused cottage food law*. *Journal of Agriculture, Food Systems, and Community Development*, 8(3), 85-104. <https://doi.org/10.5304/jafscd.2018.083.005>
- ⁸⁰ Sitaker, M., Kolodinsky, J., Jilcott Pitts, S., Seguin, R.A. (2014). *Do entrepreneurial food systems innovations impact rural economies and health? Evidence and gaps*. *American Journal of Entrepreneurship*, 7(2), 3-16. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4657568/>
- ⁸¹ Gwin, L., Brekken, C.A., Trant, L. (2018). *Farm Direct at five years: An early assessment of Oregon's farm-focused cottage food law*. *Journal of Agriculture, Food Systems, and Community Development*, 8(3), 85-104. <https://doi.org/10.5304/jafscd.2018.083.005>
- ⁸² Sibila, N. (2019). *Hundreds of homemade food businesses flourish under state food freedom laws*. *Forbes*. <https://www.forbes.com/sites/nicksibilla/2019/01/22/hundreds-of-homemade-food-businesses-flourish-under-state-food-freedom-laws/?sh=2cd69df72226>
- ⁸³ *Cottage foods and home kitchens: 2021 state policy trends*. Center for Health Law and Policy Innovation, Harvard Law School. Retrieved September 2022 from <https://chlp.org/wp-content/uploads/2022/01/Home-kitchen-issue-brief-2021-final-1.pdf>
- ⁸⁴ LeRay, S., Potts, A., Wildey, L. (2022, January). *Policy Statement on Food Freedom Operations*. National Health Association. <https://www.neha.org/sites/default/files/NEHA-Policy-Statement-Food-Freedom-Operations-Final-Jan-2022.pdf>
- ⁸⁵ Paparo, R., Montgomery, P. (2021, December). *Cottage Foods and Home Cooking*. Harvard Law School Food Law and Policy Clinic. <https://chlp.org/wp-content/uploads/2022/04/Cottage-Foods-Final-4.4.pdf>
- ⁸⁶ *Hazard Analysis Critical Control Point*. (n.d.). US Food and Drug Administration. Retrieved September 2022 from <https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/hazard-analysis-critical-control-point-haccp>



Appendix F

Food System Agencies and Organizations

ACRONYM	AGENCY/ORGANIZATION	WEBSITE
ABRT	Alaska 4H—Statewide	http://www.alaska4h.org/
ACEFCS	Alaska Bycatch Review Task Force	https://www.adfg.alaska.gov/index.cfm?adfg=bycatchtaskforce.main
ACEP	Alaska Community Emergency Food Cache System	https://www.uaf.edu/ces/districts/juneau/food-security/acefcs/
ACF	Alaska Center for Energy and Power (UAF)	https://acep.uaf.edu/
ACLT	Alaska Community Foundation	https://alaskacf.org/
ADFG	Anchorage Community Land Trust	https://anchorage.landtrust.org/
AFB	Alaska Department of Fish and Game	https://www.adfg.alaska.gov/
AFC	Alaska Farm Bureau	https://alaskafb.org/
AFMA	Alaska Food Coalition	https://foodbankofalaska.org/alaska-food-coalition-2/
AFN	Alaska Farmers Market Association	https://alaskafarmersmarkets.org/
AFPC	Alaska Federation of Natives	https://www.nativefederation.org/
AFT	Alaska Food Policy Council	https://www.akfoodpolicycouncil.org/
AKIJP	Alaska Farmland Trust	https://akfarmland.com/
AKV3	Alaska Institute for Justice—Language Interpreter Center	http://www.akijp.org/language-interpreter-center/
Alaska CHARR	Alaska Version 3	https://www.facebook.com/AlaskaV3
ALFA	Alaska Cabaret, Hotel, Restaurant and Retailers Association	https://www.alaskacharr.com/
AMA	Alaska Longline Fisherman's Association	https://www.alfafish.org/
AMCC	Alaska Mariculture Alliance	https://www.afdf.org/category/alaska-mariculture-initiative/
AMHS	Alaska Marine Conservation Council	https://www.akmarine.org/
AMS	Alaska Marine Highway System	https://dot.alaska.gov/amhs/index.shtml
ANLC	Agricultural Marketing Service	https://www.ams.usda.gov/
ANMC	Alaska Native Language Center (UAF)	https://www.uaf.edu/anlc/
ANTHC	Alaska Native Medical Center	https://anmc.org/
AOAN	Alaska Native Tribal Health Consortium	https://www.anthc.org/
APIA	Alaska Ocean Acidification Network	https://aoan.aooos.org/
APU	Aleutian Pribilof Islands Association	https://www.apiai.org/
ARLF	Alaska Pacific University	https://www.alaskapacific.edu/
ASFT	Agriculture Revolving Loan Fund	http://dnr.alaska.gov/ag/ag_arlf.htm
ASGA	Alaska Sustainable Fisheries Trust	https://thealaskatrust.org/
AKSOC	Alaska Shellfish Growers Association	https://www.alaskashellfish.org/
AVCP	Alaska Seeds of Change	https://alaskabehavioralhealth.org/what-we-do/vocational-services/alaska-seeds-of-change/
AVI	Association of Village Council Presidents	https://www.avcp.org/
BLM	Alaska Village Initiatives	https://akvillage.org/
BOG	Bureau of Land Management	https://www.blm.gov/
CANHR	Board of Game (Alaska)	https://www.adfg.alaska.gov/index.cfm?adfg=gameboard.main
CES	Center for Alaska Native Health Research (UAF)	https://canhr.uaf.edu/
CIK	UAF Cooperative Extension Service	https://www.uaf.edu/ces/
CSS	Cook Inletkeeper	https://inletkeeper.org/
DEC	Catholic Social Services—Anchorage	https://www.cssalaska.org/
DEFC	Alaska Department of Environmental Conservation	https://dec.alaska.gov/
DHS&EM	Alaska Department of Family and Community Services	https://dfcs.alaska.gov/

Appendix F: Food System Agencies and Organizations

ACRONYM	AGENCY/ORGANIZATION	WEBSITE
DHSS	Alaska Division of Homeland Security and Emergency Management	https://www.ready.alaska.gov/
DNR	Alaska Department of Health and Social Services	https://dhss.alaska.gov/Pages/default.aspx
FBA	Alaska Department of Natural Resources	https://dnr.alaska.gov/
FEDC	Food Bank of Alaska	https://foodbankofalaska.org/
FEMA	Fairbanks Economic Development Corporation	https://www.investfairbanks.com/
FFA	Federal Emergency Management Agency	https://www.fema.gov/
FINE	Alaska Future Farmers of America	https://www.alaskaffaassociation.com/
FNS	The Farm Institution of New England	http://dashboard.farmtoinstitution.org/
FRESH	Food and Nutrition Service (USDA)	https://www.fns.usda.gov/
FSA	Food, Research, Enterprise, and Sustainability Hub	https://www.freshnorth.org/team
FSWCD	Farm Service Agency (USDA)	https://www.fsa.usda.gov/
FFA	Fairbanks Soil and Water Conservation District	https://www.fairbankssoilwater.org/
HEDC	Future Farmers of America	https://www.alaskaffaassociation.com/
HSWCD	Haines Economic Development Corporation	https://www.hainesedc.org/
IAC	Homer Soil and Water Conservation District	https://www.homerswcd.org/
IAFN	Intertribal Agriculture Council	https://www.indianag.org/
ICC	Interior Alaska Food Network	https://interiorakfoodnet.wixsite.com/iafn
ISC	Inuit Circumpolar Council-Alaska	https://iccalaska.org/
KLFC	Ice Seal Committee	https://www.iceseals.org/
KRITFC	Kenai Local Food Connection	https://www.kenailocalfood.org/
LEO	Kuskokwim River Inter-Tribal Fish Commision	https://www.kuskosalmon.org/
MEFEC	Local Environmental Observer Network (ANTHC)	https://www.anthc.org/what-we-do/community-environment-and-health/leo-network/
MEP	Matanuska Experiment Farm and Extension Center	https://uaf.edu/afes/places/palmer/index.php
NASS	Alaska Manufacturing Extension Partnership	https://alaska-mep.com/
NOAA	National Agricultural Statistics Service (USDA)	https://www.nass.usda.gov/
NPFMC	National Oceanic and Atmospheric Administration	https://www.fisheries.noaa.gov/region/alaska
NPS	North Pacific Management Council	https://www.npfmc.org/
NRCS	National Park Service	https://www.nps.gov/index.htm
NSEDC	Natural Resources Conservation Service	https://www.nrcs.usda.gov/wps/portal/nrcs/main/national/programs/
NSFR&D	Norton Sound Economic Development Corporation	https://www.nsedc.com/
PIA	Norton Sound Fisheries Research & Development	https://www.nsedc.com/fisheries/fisheries-research-development/
PMC	Petersburg Indian Association	https://piatribal.org/
REAP	Plant Materials Center (Alaska DNR)	https://plants.alaska.gov/PMCstaff.html
SAWC	Renewable Energy Alaska Project	https://alaskarenewableenergy.org/
SLFN	Southeast Alaska Watershed Coalition	https://www.alaskawatershedcoalition.org/
SWCD	Sitka Local Foods Network	https://sitkalocalfoodsnetwork.org/
TCD	Soil and Water Conservation Districts–Alaska	https://alaskaconservationdistricts.org/
UA	Tribal Conservation Districts	https://www.nrcs.usda.gov/wps/portal/nrcs/ak/people/nrcs142p2_035998/
UAA	University of Alaska (system)	https://www.alaska.edu/
UAA BEI	University of Alaska Anchorage	https://www.uaa.alaska.edu/
UAA CED	Business Enterprise Institute (UAA)	https://www.uaa.alaska.edu/academics/business-enterprise-institute/index.cshhtml
UAA SBDC	Center for Economic Development (UAA)	https://www.uaa.alaska.edu/academics/business-enterprise-institute/center-for-economic-development/index.cshhtml
UAF	Alaska Small Business Development Center (UAA)	https://www.uaa.alaska.edu/academics/business-enterprise-institute/alaska-small-business-development-center.cshhtml
UAF IANRE	University of Alaska Fairbanks	https://uaf.edu/uaf/
UAS	Institute of Agriculture, Natural Resources and Extension (UAF)	https://uaf.edu/ianre/
USDA	University of Alaska Southeast	https://uas.alaska.edu/
USFW	United States Department of Agriculture	https://www.usda.gov/

Appendix F: Food System Agencies and Organizations

ACRONYM	AGENCY/ORGANIZATION	WEBSITE
YKHC	U.S. Fish and Wildlife	https://fws.gov/
YKHC DP&C	Yukon-Kuskokwim Health Corporation	https://www.ykhc.org/
--	YKHC Diabetes Prevention and Control	https://yk-health.org/wiki/Diabetes
--	Ahtna Intertribal Resource Commission	https://www.ahtnatribal.org/
--	Alaska Board of Fisheries	https://www.adfg.alaska.gov/index.cfm?adfg=fisheriesboard.main
--	Alaska Cold Climate Permaculture Institute	https://alaskapermaculture.com/
--	Alaska Eskimo Whaling Commission	http://www.aewc-alaska.org/
--	Alaska Ethnobotany (UAF)	https://alaskaethnobotany.community.uaf.edu/
--	Alaska Farmland Trust	https://akfarmland.com/
--	Alaska Fisheries Development Foundations	https://www.afdf.org/
--	Alaska Food For Thought	https://foodforthoughtalaska.com/
--	Alaska Food Hub	https://www.alaskafoodhub.org/
--	Alaska Food Systems Network	https://www.akfoodpolicycouncil.org/regional-food-system-participate
--	Alaska Mariculture Alliance (formerly Alaska Mariculture Initiative)	https://www.afdf.org/projects/current-projects/alaska-mariculture-initiative/
--	Alaska Mariculture Cluster	https://www.akmariculture.org/
--	Alaska Master Gardeners (CES)	https://www.uaf.edu/ces/garden/mastergardeners/
--	Alaska Master Gardeners Anchorage	https://www.alaskamastergardeners.org/
--	Alaska Native Media Group	https://alaskanativemedia.org/
--	Alaska SeaGrant	https://alaskaseagrant.org/
--	Alaska Wildlife Alliance	https://www.akwildlife.org/
--	Bering Sea Indigenous Sentinels Network	https://www.beringwatch.net/
--	Buy Alaska	https://buyalaska.com/
--	Catch 49 (AMCC)	https://catch49.org/
--	Catch Together	https://catchinvest.com/
--	Chaga Cooperative	https://www.chagacoop.com/
--	Chugach Regional Commission	http://www.iqsak.org/about-us
--	Division of Agriculture (Alaska DNR)	http://dnr.alaska.gov/ag/
--	Environmental Health Services (Municipality of Anchorage)	https://www.muni.org/Departments/health/Admin/environment/Pages/Default.aspx
--	Eskimo Walrus Commission	https://eskimowalruscommission.org/
--	Fairbanks Community Food Bank	https://www.fairbanksfoodbank.org/
--	Fairbanks Experiment Farm	https://www.uaf.edu/afes/places/fairbanks/index.php
--	Farmer Veteran Coalition	http://farmvetco.org/
--	Federally Recognized Tribes Extension Program (NIFA)	https://www.nifa.usda.gov/grants/programs/nifa-tribal-programs/federally-recognized-tribes-extension-program
--	Food Safety & Sanitation Program (DEC)	https://dec.alaska.gov/eh/fss.aspx
--	Hoonah Indian Association	https://www.hiatribe.org/
--	Iñisaġvik College	https://www.ilisagvik.edu/
--	International Porcupine Caribou Board	https://boardappointments.exec.gov.nt.ca/en/boards/international-porcupine-caribou-board/
--	Kawerak, Inc.	https://kawerak.org/
--	Kenai Local Food Connection	https://www.kenailocalfood.org/
--	Kodiak Harvest Co-op	https://www.kodiakharvest.org/
--	Launch Alaska	http://www.launchalaska.com/
--	Maniilaq Health Association	https://www.maniilaq.org/
--	Matanuska Experiment Farm and Extension Center	https://uaf.edu/afes/places/palmer/index.php
--	Metlakatla Indian Community	http://www.metlakatla.com/
--	Municipality of Anchorage	https://www.muni.org/pages/default.aspx
--	National Farm to School Network	https://www.farmtoschool.org/
--	National Resource Center for Alaska Native Elders (UAA)	https://www.uaa.alaska.edu/academics/college-of-health/nrc-alaska-native-elders/

Appendix F: Food System Agencies and Organizations

ACRONYM	AGENCY/ORGANIZATION	WEBSITE
--	Office of State Veterinarian	https://dec.alaska.gov/eh/vet/
--	Port of Alaska	https://www.portofalaska.com/
--	Qik'rtaq Food Hub	https://www.alutiqgrown.com/qikrtaqfoodhub
--	Salmon State	https://www.salmonstate.org/
--	Salt & Soil Marketplace	https://www.saltandsoilmarketplace.com/
--	Sea Share	https://www.seashare.org/
--	Seafood Producers Cooperative	https://www.spcsales.com/co-op
--	Sealaska	https://www.sealaska.com/
--	Southeast Conference	https://www.seconference.org/
--	Spruceroot	https://www.spruceroot.org/
--	Tanana Chiefs Conference	https://www.tananachiefs.org/
--	Tlingit and Haida Central Council	http://www.ccthita.org/
--	Tribal Conservation Districts	https://agalaska.org/tribal-conservation-districts/
--	Tyonek Native Coproration	https://www.tyonek.com/
--	Tyonek Tribal Conservation District	https://ttcd.org/
--	USDA Rural Development	https://www.rd.usda.gov/
--	Western Arctic Herd Working Group	https://westernarcticcaribou.net/
--	Yakutat Tlingit Tribe	https://yakutattingittribe.org/
--	Yarducopia	https://yarducopia.org/
--	Yukon River Drainage Fisheries Association	https://yukonsalmon.org/



Appendix G

Alaska Community Emergency Food Cache System (ACEFCS)—2013 Plan

Updated: December 9, 2013

Prepared by 2013 AFPC Emergency Preparedness Working Group

Co-Chairs: Darren Snyder and David Fazzino

Purpose: To increase the ability Alaskan communities to feed themselves in the case that typical food supply routes and schedules are disrupted for a period of time ranging from days to weeks.

Synopsis: The ACEFCS accomplishes our purpose by teaming with current private and public food consumption and commercial distribution outlets by training and contracting with them to keep a cache of food that is reserved for emergency use only and is otherwise rotated as part of their regular stock management.

The ACEFCS will provide a true, real-time inventory of available foods. In the event of a qualified emergency, it this food will be distributed by trained and practiced employees and prepared (as necessary) by traditional emergency responders (i.e. Red Cross).

Please note these important caveats:

- The ACEFCS will be integrated into a comprehensive emergency food security system which should include:
 - Statewide resources capable of rapid deployment (i.e. regional caches of MRE's for airlift)
 - Emergency Harvest Protocols for wild foods (fish, meat, plants) and cultivated foods (gardens, farms) which would be highly sought after and easily depleted if not actively managed in an emergency.
 - Emphasis on strengthening everyday local (Alaskan) food economies by providing priority and preference for Alaskan-produced foods, which are identified as contributing to the food security of our communities by being a successful produced and consumed locally on a continuous basis (i.e. farming systems with crops and livestock, fishermen providing local fish, etc).
- The security of food stocks during an emergency is carried out by traditional security personnel (VPSO's, police, troopers) who have been fully integrated in their local Emergency Food Response system through joint exercises, etc. but will need to be augmented by other authorized and trained persons with the expectation that current security persons will be otherwise occupied during large scale emergencies.
- The ACEFCS will pre-qualify the LFV's so they can receive compensation in an expedient manner for food which is used in qualified emergency situations.*

**This is triggered by the municipal Incident Commander (or surrogate)*

The ACEFCS Framework

Local Food Vendors (LFVs), including institutional food services, distributors, non-profits, agencies, schools and (potentially) stores and restaurants, etc. are welcome and encouraged to apply to participate in the ACEFCS. These are food outlets which are already going through food stock in a community on a regular basis. The LFV's store Emergency Food Caches (EFC) which will be kept at all times in their secure storage facilities (warehouse, store room, etc.). An EFC is an agreed-upon quantity (calculated to # of meals), quality (specific items which constitute healthy and balanced nutritional value), and types (i.e. specific preparation requirement parameters, consider the difference between canned beans vs. dry beans) of foods. The EFC are

to consist of foods that already being part of the LFVs standard stock and so will be rotated on a regular basis as part of their daily operations (well before expiration dates) and in accordance with methods developed by the ACEFCS administrators. Exact Cache locations will be authorized by ACEFCS.

With provided training, guidance and support, LFV's will maintain a Employee Readiness Protocol (ERP) by which their employees (Emergency Food Responders-EFR) will respond to an emergency need with the appropriate performance.

ERP WILL INCLUDE:

- When activated/directed*, employees report to (or stay with) the cache (business) and implement rehearsed Food Security and Distribution Protocols (FSDP) to:
 - Secure the food reserve
 - Distribute it in a pre-planned manner (or as directed by Emergency Response Command Center/System)
- There will be established Employee Self and Family Plans (ESFP) which will enable employees to successfully and reliably carry out the FSDP without concern for their own family's safety. As a primary part of the EFSP, the employer provides (or subsidizes?) and verifies home-based (and/or(?) business-based) personal emergency supplies which will meet self and family needs for a designated time period. (This is akin to Juneau electrical company, AEL&P, system).

**There will be an inspection protocol to verify contact is upheld.*

Benefits to Participants

LFVS BENEFIT BY:

- Increased employee satisfaction due to their own improved food security (the "I'm cared for" effect)
- Being buffered from some "normal" out of stock situations (as long as they keep the contracted minimum stock levels) and will definitely benefit from fewer shortages caused by supply disruptions
- Public recognition and promotion for being a Good Samaritan Business
- Better likelihood of care for property in case of a food emergency (looting, vandalism)
- Managers and employees receive EFR training
- Contract with state to compensate for costs due to required increased conditioned storage space

LOCAL COMMUNITIES AND THE STATE OF ALASKA BENEFIT BY:

- No ongoing food costs (initial investment, loss, spoilage, expiration, etc),
- More prepared citizens and families trained to be "part of the solution" in an emergency,
- Increased community/individual awareness of the need for emergency preparedness,
- Strengthened local economies because of Alaska grown/produced preference which can include the Alaskan producers as LFV or stores/distributors who carry their products as the LFV, or both.

EXPECTED COSTS TO PARTICIPANTS:

LFV:

- Employee time for training
- ERP development and ongoing maintenance

ACSFCS Administrator (State of AK):

- EFR training

- contracted compensation for LFVs required increased conditioned storage space (can be standardized by area and number of meals)
- Initial stock increase

LFVs provide the following, but are already factored as part of above costs or are compensated for in plan:

- Conditioned space (specific location, conditions, etc.)
- Food (specific quantity, quality and type)
- Trained EFRs

JUST A FEW IMMEDIATE OUTSTANDING QUESTIONS:

- Who pays for the initial increased stock levels? (therefore, Who “owns” the food?) Is there a cost sharing or incentivized way for businesses to help pay or is it all public funds? Private or public grants?
- Are certain businesses too risky to have this responsibility? (i.e. financially unstable, unable to maintain competent employees and adequate facilities)
- What happens if a LFV goes out of business?
- Will ongoing compensation for LFV’s for conditioned storage space provided?
- How to deal with changing food prices?

“ We have created the Food Security Task Force. We're working to open more lands to agriculture and boost our investments in mariculture. We're working to identify and take down the barriers to increased food production, and today, to further advance this critical objective, I signed an Administrative Order that creates the Office of Food Security within the Governor's Office.”

—Governor Mike Dunleavy



The Department of Natural Resources has created an accompanying website to provide additional resources. Please view it here: www.alaskafoodsystems.com