

Working Together to Shape a Healthy Future Facilitated by Community Health Improvement Partners

## Multi-Sectoral Collaboration for a Healthy Food System

Colin Cureton, M.S., M.P.P | Food Systems Director San Diego County Childhood Obesity Initiative, facilitated by Community Health Improvement Partners

Core funding provided in part by:







#### Facilitated by:



# What is the "food system?"



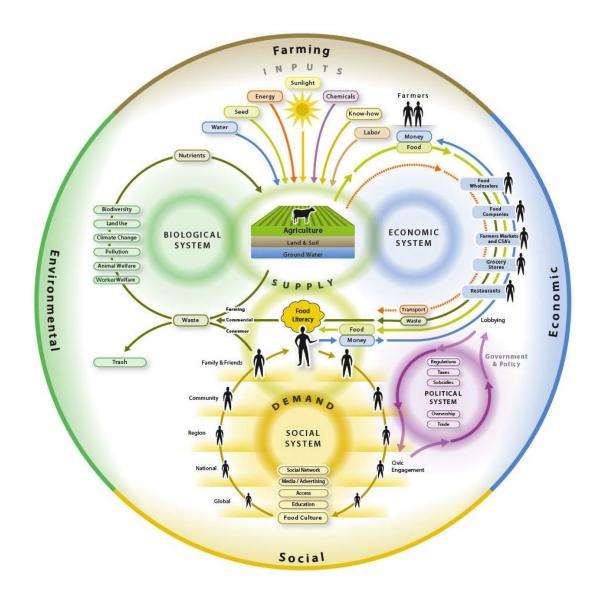
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## What is the "food system?"

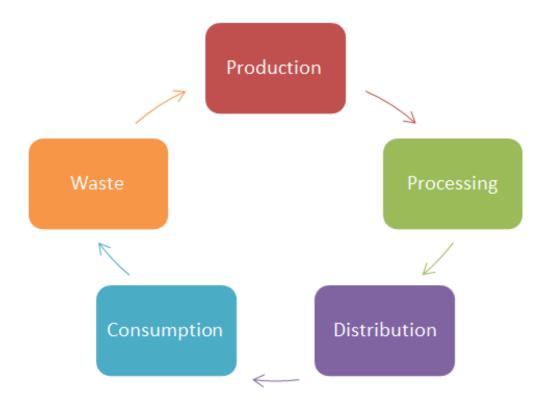


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## What is the "food system?"

"A food system includes all processes and infrastructure involved in feeding a population: growing, harvesting, processing, packaging, transporting, marketing, consumption, and disposal of food and food-related items." 1



<sup>&</sup>lt;sup>1</sup> http://en.wikipedia.org/wiki/Food\_systems

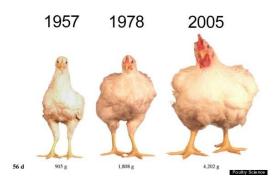
## 20th Century Changes: Obesity and the Food System

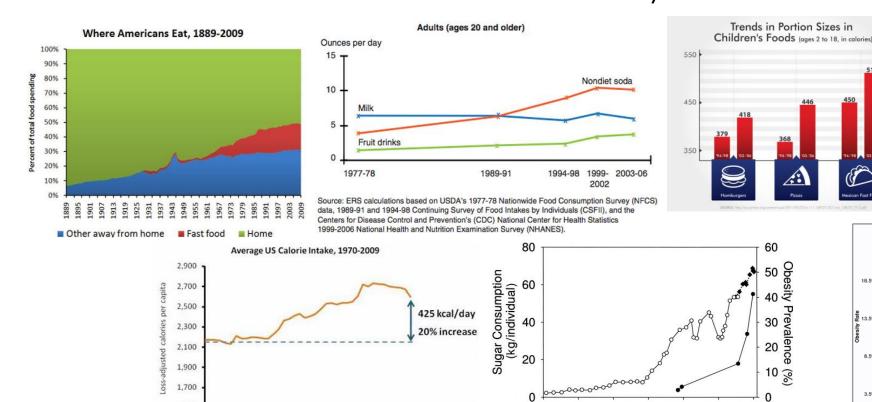
1700 1750 1800

1850 1900 1950 2000

Year

•INCREASING farm size, industry consolidation, portion sizes, consumption of processed foods, soda size, snacking, total caloric intake, and... adult and child obesity rates!!

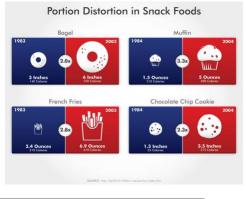


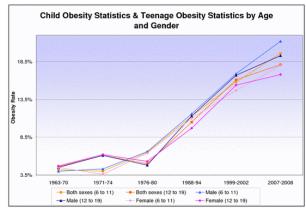


1,500

1970

1980





## Context: COI



# San Diego County Childhood Obesity Initiative

- •Collective impact initiative facilitated by Community Health Improvement Partners, or CHIP ("backbone organization").
- •<u>Mission</u>: Prevent and reduce childhood obesity through policy, systems, and environmental change.





Facilitated by Community Health Improvement Partners

#### <u>Infrastructure</u> Leadership Council Schools & Early Evaluation Healthcare Community Media Business Governmen After-school Childhood Committee Domain Domain Domain Domain Domain Domain Domain Workgroup Workgroup Workgroup Workgroup Workgroup Taskforce **NHLI**

# Context: San Diego County Farm to School Taskforce



<u>Vision</u>: San Diego County schoolchildren enjoy healthy foods that maximize seasonal and local products that bolster student achievement and wellness.

<u>Mission</u>: The San Diego County Farm to School Taskforce is a collaborative effort to increase consumption of local, healthful, seasonal foods and to improve food literacy within schools.

Membership (2014): 22 school districts, farmers, chefs, food distributors, numerous community partners.

#### **Activities & Accomplishments**

- Bi-monthly convenings
- Develop common definition of "local"
- Grower workshop (April, 2013)
- Two annual Lets Go Local! Produce Showcases
- USDA procurement training (April, 2015)
- Two SD County Farm to School Reports
- Two years of F2S profiles for SDC districts

- Annual seasonality chart
- Procurement assistance re: HOTM
- Brokering relationship between growers, distributors, and schools
- Market research/projecting institutional demand for local food
- Direct 1-on-1 TA with schools re: F2S
- Develop Garden-to-Café model with SDUSD

# Nutrition in Healthcare Leadership Team



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COI Domain	Healthcare
Vision	San Diego County healthcare systems promote optimal health by ensuring all foods and beverages served are healthy, fresh, affordable, and produced in a manner that supports the local economy, environment, and community.
Mission	To advance healthful, sustainable food and beverage practices in San Diego County healthcare systems through collaboration.
Partners	Co-chairs: UCSD, Kaiser Permanente Team members: 22 local hospitals and health systems; Hospital Association of San Diego & Imperial Counties
Notable Activities	<ul> <li>Strategic plan</li> <li>"Rethink Your Drink" campaigns</li> <li>CEO Roundtable event (July, 2013)</li> <li>Food Matters training for health professionals (November, 2013)</li> <li>Common definitions &amp; standards for 1) Healthy beverages, 2)Healthy vending, 3) Sustainable meat 4) Local produce</li> <li>2014 – procuring antibiotic free meat, expanding HOTM and CA Thursdays to hospitals.</li> <li>Palomar Health V egan Chef training (Spring, 2015)</li> <li>Ed-Med Collaborative (2015-2017)</li> </ul>



limits. Longer-term, low-level posteride exposure has been

linked to an array of chronic health problems including

cancer, birth defects, neurological, reproductive, and behavioral effects, and imputed immune system function

Industrialized ment packing is recognized as one of the







Antibiotic Resistance The routine use of antibiotics contributes to growing antibiotic resistant becteria. Each year 20 to 30 million

pounds of antibiotics (including related antimicrobials)

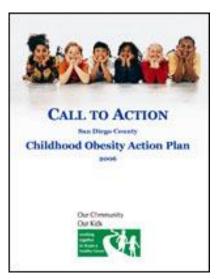
are used in agriculture—by volume, about 7-10 times the total antibiotics used in human medicine. Industrialized

feed systems that procluce poultry, pork, beef, and farmed



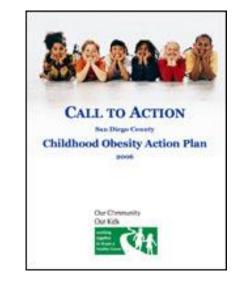
- 1. Common agenda
- 2. Backbone support organization
- 3. Mutually reinforcing activities
- 4. Continuous communication
- 5. Shared Measurement systems

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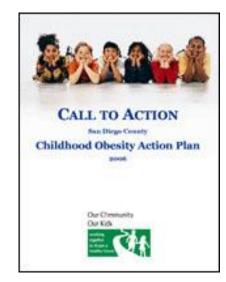




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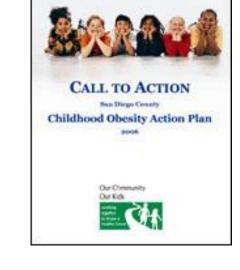




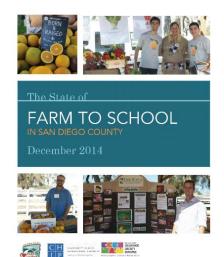


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## Example: Let's Go Local! Produce Showcase

• Starting in 2013, CHIP/COI have hosted LGL! as a venue for growers and distributors of local produce to connect with produce buyers (i.e. institutions, businesses, and community orgs.) to develop business relationships and network.

#### • In 2014:

- +200 people, +30 growers, and 10 distributors attended.
- 1 in 4 (25%) of attending vendors increased sales of local food as a result of Showcase.
- Changed business practices of vendors (i.e. labeling and featuring local products).
- Increase in knowledge of F2S and F2S opportunities amongst vendors.







## Questions?

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