



Farm to School

Aubree Roth, Montana Farm to School coordinator
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Objectives:

- Provide an overview of Farm to School in Montana
- Success stories
- Local food procurement
- Best practices for school gardens
- Regulations related to local foods in schools
 - Produce
 - Milk and eggs
 - Meat

Aubree Roth

- Overview of program
- Success stories in MT
- Local food procurement

Overview

F2S Basics

School Gardens

Local Foods

Events + Resources

Q&A – Type your questions in the chatbox throughout the webinar



CORE ELEMENTS OF **FARM** *to* **SCHOOL**



CORE ELEMENTS OF **FARM** *to* **SCHOOL**





BIG SKY



MANHATTAN CHRISTIAN



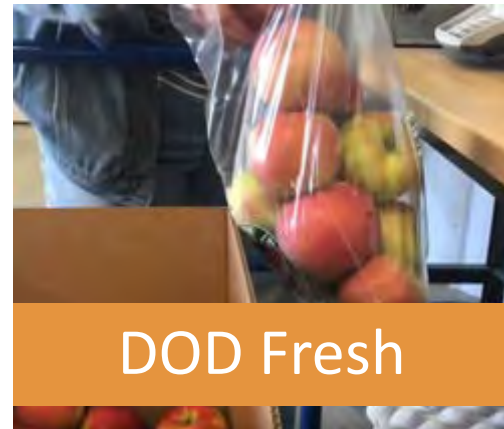
LIVINGSTON



MISSOULA

Photo Credit: ABC FOX Montana

Sources



CORE ELEMENTS OF **FARM** *to* **SCHOOL**





MISSOULA



**GARDEN CITY
HARVEST**

GROW. FEED. INSPIRE.



HINSDALE

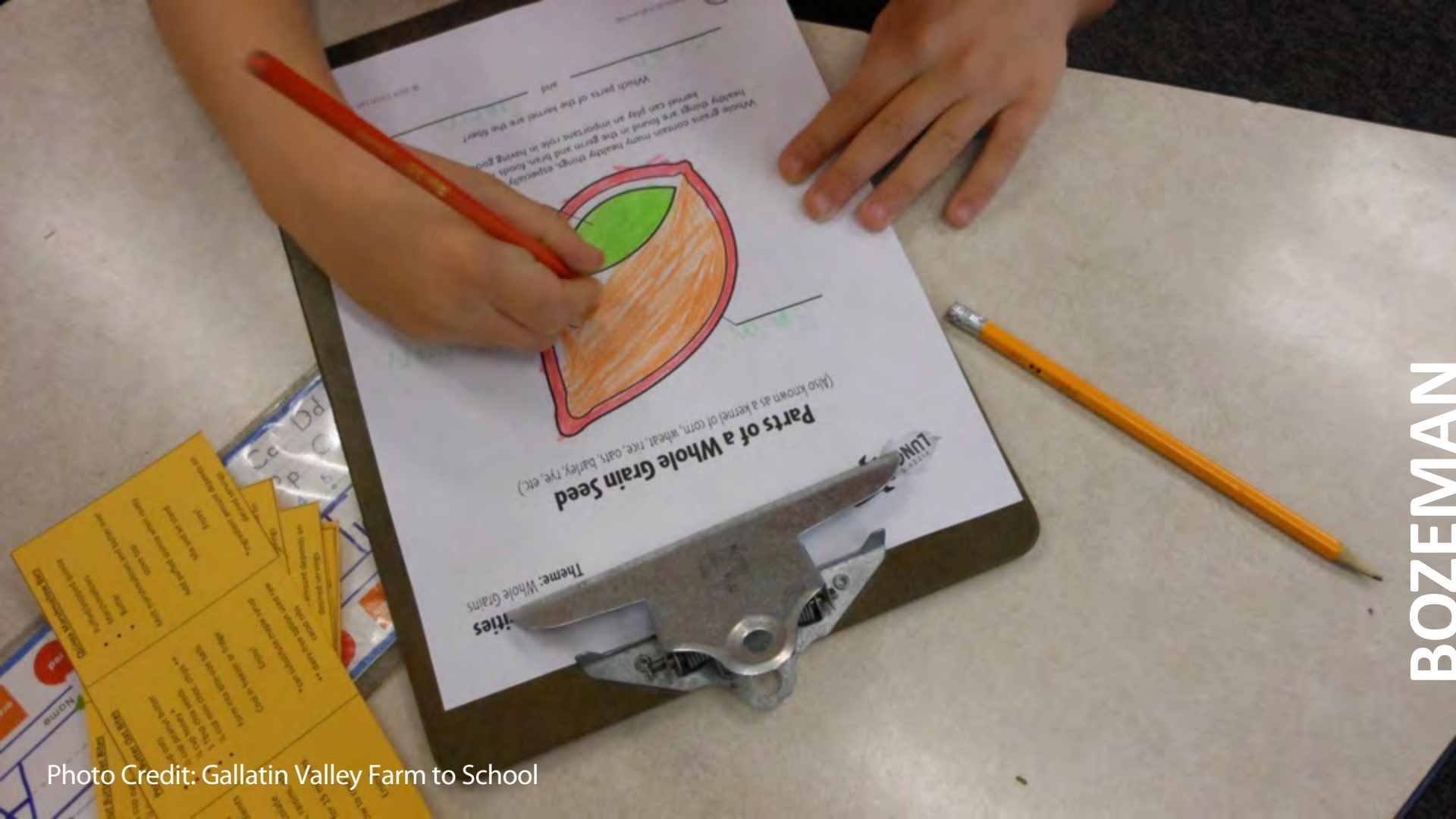


BOZEMAN

Photo Credit: Gallatin Valley Farm to School

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Whole grains contain many healthy things, especially healthy fats and fiber. Whole grains are found in the germ and bran, foods that healthy kernels can play an important role in having good health. Which parts of the kernel are the best? _____ and _____



Parts of a Whole Grain Seed

(Also known as a kernel of corn, wheat, rice, oats, barley, rye, etc.)

Theme: Whole Grains
Activities

Grain Identification Cards

- Can you identify the grain? Write the name of the grain in the space provided.
- Can you identify the grain? Write the name of the grain in the space provided.
- Can you identify the grain? Write the name of the grain in the space provided.

Home

Photo Credit: Gallatin Valley Farm to School

BOZEMAN



ENNIS

Photo Credit: GROWW Program Facebook

Farm to School is Growing in Montana

57.1%

Montana schools participating in farm to school in 2019-2020

48.7%

Serving local products in school meals

22.6%

Leading farm to school educational activities

19.8%

Creating and tending school gardens

Farm to School Benefits

**Public
Health**

Economy

Education

Environment

**Community
Engagement**



MONTANA

Harvest of the Month



Calendar 2019-2020



August – Cherries



September – Kale



October – Apples



Nov. – Winter Squash



December – Lentils



January – Carrots



February – Beets



March – Grains



April – Chickpeas



May – Beef



June – Leafy Greens



July - Dairy

Audiences



*Launching March 2020

School Gardens—Best Practices

- Questions to ask before you begin:
 - Why?
 - Where?
 - When?
 - Who?
 - What?
 - How?



Where— Site Selection

- Outdoor
 - What was there before
 - soil testing—Extension agent
 - Access to water
 - Fencing or barriers
 - Raised vs. in-ground beds
 - Raised—building materials (not treated, no old tires, etc.)
 - Soil source—commercial source designed for food garden
 - Ground cover in garden (wood mulch, gravel, grass, etc.)
 - Accessibility for all students



Where?— Indoor sites

- Indoor
 - Space, space, space
 - Not carpeted (mold concerns)
 - Light sources
 - Hydroponics—grow in water plus liquid nutrients
 - Aquaponics—growth of fish and plants (regulations with FWP)



Who?

- **Building the garden**
 - Volunteers
 - Parent committee
 - Local gardening groups (Garden club, master gardeners)
 - High school shop classes
 - Other ideas?
- **Maintenance during school year**
 - Volunteers
 - Classrooms, teachers, staff
 - After school program
- **Maintenance during summer**
 - Volunteers
 - Summer program
 - Others?



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When?

- Montana outdoor growing season
 - Limited: late April, May to late September, early October
- Indoor growing season
 - School year
 - Requires grow lights, equipment
 - Pest control



What (to grow)?

- **Types of Plants—LABEL items**
 - Annuals vs. perennials
 - Does the plant have poisonous parts? (i.e. rhubarb leaves)
 - Days to maturity
 - Vegetables--Root crops (carrots, radishes, potatoes), Leaves (lettuces, cabbage), Fruits (tomatoes, peppers, squashes)
 - Fruits--Tree fruits (apples, pears, plums, cherries), Berries (strawberries, raspberries, haskaps)
- Great source of information—MSU Extension Montguides (see resources)



How?

- Watering system (i.e. drip vs. hand watering), water source (non-potable labelled?)
- Use of chemicals and fertilizers
 - Integrated pest management—using physical methods
 - Fertilizers—if used, adults only
- Use of compost and manure
 - No raw manure or animal products
 - Use of commercially prepared compost
 - Composting takes time and commitment
 - Use of food wastes as compost



Harvest Safety

- **Food Safety program for the garden**
 - Handwashing and personal hygiene
 - Cleaning and sanitizing of equipment and containers
 - Plastic containers—can be cleaned
 - Allergies
 - Proper handling of produce (gloves)
 - Proper storage of produce
- **Use of produce in cafeteria**
 - Wash and clean any produce
 - Maintain records of produce from garden

Local Foods in Schools

- Schools must comply with ARM title 37, chapter 110, Subchapter 2 (under school rule 37.111.842)
- *37.111.842 FOOD SERVICE REQUIREMENTS (1) Whenever a food service is operated as an integral part of a school, compliance with ARM Title 37, chapter 110, subchapter 2, rules for food service establishments, is required.*
- *(a) If the food service is available only to staff and students of the school and their guests, licensure as a food service establishment is not required, but compliance with ARM Title 37, chapter 110, subchapter 2, rules for food service establishments, is required.*

Rules, Rules, Rules



- Most schools hold a retail food license
- Lots of regulations surrounding food
 - DPHHS—retail and wholesale food
 - Dept. of Agriculture—produce
 - Dept. of Livestock—meat, poultry, eggs, milk
- FDA Food Code:
 - 3-201.11 Food shall be obtained from sources that comply with Law
- Tribes may have different rules—check with sanitarian

Produce

- Larry Krum, Dept of Agriculture
- Produce sources: distributors, local producers, school gardens
- Produce Dealer License—issued by Dept. of Ag
- Produce Safety Rule—FSMA
 - Requires farms to have a food safety plan
 - Many farms in Montana are exempt
- Best Practices/ Recommendations:
 - GAP certified (Good Agricultural Practices)
 - Local Procurement checklist (resources)
 - Standards for receiving produce
 - Records of produce used in cafeteria

Milk

- **FDA Food Code 3-201.13**
 - *Fluid milk and milk products shall be obtained from sources that comply with Grade A Standards as specified in Law*



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Milk

- State Requirements
 - MCA Title 81, Chapter 21
 - ARM Title 32, Chapter 8
- Regulated through the Department of Livestock
 - Milk and Egg Bureau
- Must be Grade A pasteurized milk within the sell-by date (unless otherwise agreed upon (32.8.202))



Eggs

- **FDA Food Code 3-202.11 Temperature.**
 - *(C) Raw EGGS shall be received in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less. ^P*
- **FDA Food Code 3-202.13 Eggs.**
 - *EGGS shall be received clean and sound and may not exceed the restricted EGG tolerances for U.S. Consumer Grade B as specified in United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56.200 et seq., administered by the Agricultural Marketing Service of USDA. ^P*

Eggs

- **State requirements**
 - MCA Title 81, Chapter 20
 - ARM Title 32, Chapter 12
- Regulated through the Department of Livestock
 - Milk and Egg Bureau
- Egg Grader license available Dept. of Agriculture
- Useful information
 - USDA Egg Grading Manual
 - ATTRA Small Scale Egg Handling



Beef and Pork

- Gary Hamel, Department of Livestock
- Montana Beef to School webpage—FAQ, Montguide
- USDA or state inspected facility for slaughtering and processing
- Further processing of inspected beef may be done at a licensed retail meat establishment (i.e. ground into ground beef)
- No “custom exempt” meat is allowed
- Regulated by Department of Livestock
- State Regulations
 - MCA Title 81
 - ARM Title 32



Poultry

- Regulated by the Department of Livestock
- Packaging labels show compliance:
 - State DOL Inspection Stamp; or
 - Federal USDA Inspection Stamp; or
 - “PL 90-492”. [Public Law 90-492](#) for birds slaughtered and packaged under exemption
- DOL website has list of processors



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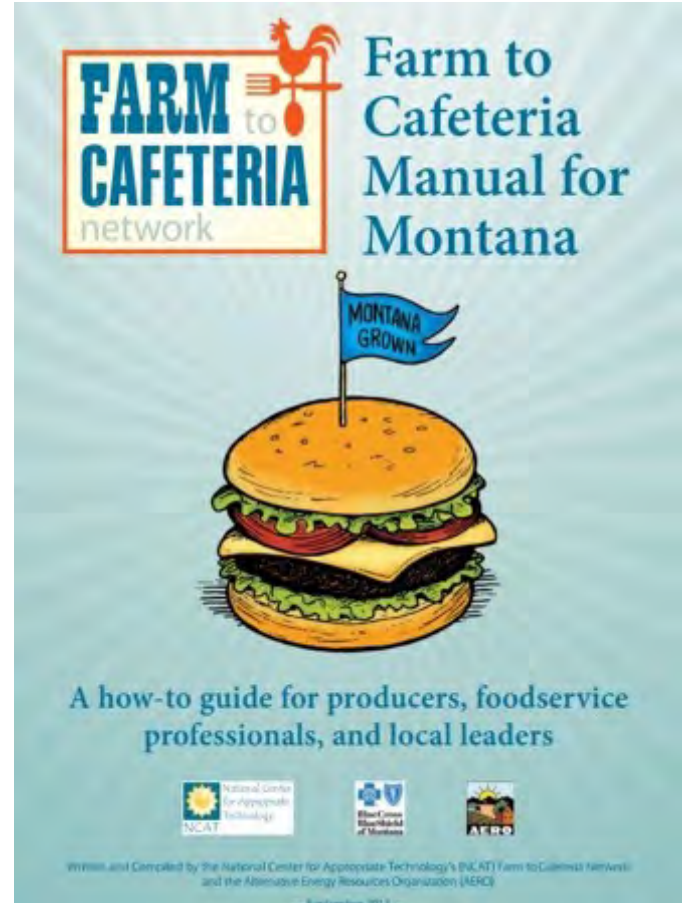
Aubree Roth

- Recap
- Upcoming events

**Resources +
Opportunities**

Procurement Resources

- Montana Farm to Cafeteria Guide
 - www.montana.edu/mtfarmtoschool
- USDA Local Procurement Guide
 - <http://www.fns.usda.gov/farmtoschool/procuring-local-foods>
- Beef to School Procurement Templates
 - www.montana.edu/mtfarmtoschool





MOOOOIVING FORWARD TOGETHER

Strategies for Montana Beef to School



www.montana.edu/mtfarmtoschool/beeftoschool.html

Garden to Cafeteria Toolkit

<https://www.wholekidsfoundation.org/garden-to-cafeteria-toolkit>

Resource List

- **Garden to Cafeteria Toolkit:**
<https://www.wholekidsfoundation.org/garden-to-cafeteria-toolkit>
- **Food Safety Tips for School Gardens:** https://fns-prod.azureedge.net/sites/default/files/foodsafety_schoolgardens.pdf
- **Montana Farm to Cafeteria Guide:** www.montana.edu/mtfarmtoschool
- **USDA Local Procurement Guide:**
<http://www.fns.usda.gov/farmtoschool/procuring-local-foods>
- **Beef to School Procurement Templates:**
www.montana.edu/mtfarmtoschool
- **USDA Memo -- School Gardens and Farm to School:** <https://fns-prod.azureedge.net/sites/default/files/cn/SP06-2015os.pdf>

Montana Farm to School Coaches



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Upcoming Events

- **Montana Farm to School Successes Webinars** – OPI Webinar Wednesday – 2-3pm
 - <https://www.gotomeet.me/WebinarWednesday>
 - February 5 – Procurement – Recording now available
 - March 4 – Education – Recording now available
 - April 8 – School Gardens
- **Food Safety and Farm to School Webinar**
 - March 19, 2-3pm
 - <https://www.gotomeet.me/NinaHeinzinger/food-and-consumer-safety-webinar>
- **Montana Farm to School Regional Showcases**
 - March 18 – Fairview – **POSTPONED**
 - May 6 – Hardin
 - <http://www.montana.edu/mtfarmtoschool/resources/training-event.html>



SEPTEMBER 23-24, 2020 | HELENA, MT

WWW.MONTANA.EDU/MTFARMTOSCHOOL/SUMMIT.HTML

OCTOBER

is



NATIONAL **FARM** TO **SCHOOL** MONTH

Celebrate **Farm to School Month** throughout **Montana!**



Montana



Crunch Time

Join preschools, schools, colleges, and individuals across Montana in celebrating Food Day and National Farm to School Month by crunching into locally and regionally grown apples on

October 22nd

For more information about Montana Crunch Time, to register and receive your guide, visit:

**[montana.edu/
mtfarmtoschool](http://montana.edu/mtfarmtoschool)**

Share your “crunch byte” (video and photos) on social media with

#MTCrunchTime

Montana Crunch Time is sponsored by the Montana Farm to School Leadership Team and partners. Learn more about the Montana Farm to School Leadership Team and the member organizations at:

www.montana.edu/mtfarmtoschool/leadership-team/index.html

Ready to Dig In?

MT Harvest of the Month

www.montana.edu/mtharvestofthemoth

Montana Farm to School

www.montana.edu/mtfarmtoschool

Facebook

<https://www.facebook.com/montanafarmtoschool>

Instagram

<https://www.instagram.com/mtfarmtoschool/>

Contact

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Resources

- [Montana Farm to School website](#)
- [MSU Extension Montguides](#)
- [Montana Garden to Cafeteria Manual](#)
- [USDA Procuring Local Foods](#)
- [“Food Safety Tips for School Gardens”](#) USDA-Institute of Child Nutrition
- [“Safety in the Little Gardeners’ Garden”](#) University of Wisconsin Extension
- [“Handling Fresh Produce in Classrooms”](#) USDA—Institute of Child Nutrition
- [USDA Office of Community Food Systems](#)—several fact sheets
- [Local produce procurement checklist](#) MT Team Nutrition
- [USDA Farm to School Expenses Memo](#)
- Larry Krum (lkrum@mt.gov, 444-5419), Gary Hamel (ghamel@mt.gov, 444-5293)