



# AGRICULTURE NEWS

New York State Department of Agriculture & Markets  
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## **COUNCIL ON FOOD POLICY TO HOLD LISTENING SESSION** **Listening Session Scheduled for May 30, 2008 in Riverhead, Long Island**

The New York State Council on Food Policy is holding a listening session in Long Island to gain perspective from community members on several food policy issue areas and to seek opportunities to maximize collaboration among stakeholders.

The listening session is scheduled for Friday, May 30, 2008 at the Riverhead Town Hall, 200 Howell Avenue, Riverhead, Long Island. The session will be held from 11:00 am to 1:00 pm.

The listening session is open to the public and will be an open microphone format. Anyone who wishes to participate will have three minutes to present their opinions and must also provide their comments in written format.

Comments should focus on some aspect of the following key issue areas: how to maximize participation in food and nutrition assistance programs; how to strengthen the connection between local food products and consumers; how to support efficient and profitable agricultural food production and food retail infrastructure; and how to increase consumer awareness and knowledge about healthy eating and improve access to safe and nutritious foods.

Those wishing to participate must RSVP by 5:00 pm May 29, 2008 to Mary Ann Stockman at 518-485-7728 or [maryann.stockman@agmkt.state.ny.us](mailto:maryann.stockman@agmkt.state.ny.us).

The Council on Food Policy has held listening sessions in Albany, Syracuse, New York City, Binghamton and Rochester. To review the comments already presented please visit: <http://www.agmkt.state.ny.us/>. A listening session is also scheduled for the previous evening, Thursday, May 29, in Harlem.

The New York State Council on Food Policy will make recommendations on developing a State food policy to ensure the availability of safe, fresh, nutritious and affordable food for all New Yorkers, especially low income residents, senior citizens and children; and to look at ways to increase sales of New York agricultural products to New York customers.

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**NYS COUNCIL ON FOOD POLICY LISTENING SESSION  
LONG ISLAND LISTENING SESSION**

**RIVERHEAD TOWN HALL  
200 HOWELL AVENUE, RIVERHEAD, LONG ISLAND**

**MAY 30, 2008  
11:00 A.M. – 1:00 P.M.**

<b>Presenter</b>	<b>Organization</b>
1. Robert Nolan	President, L.I. Farm Bureau
2. Paule Patchter	Exec. Director, L.I. Cares, Inc. – The Harry Chapin Food Bank
3. Katy Mitchell	L.I. Cares, Inc. – The Harry Chapin Food Bank
4. Randi Dresner	President, CEO – Island Harvest
5. George Proios*	S.C. Soil & Water - NYACD
6. Wendy Palmer	Heart Links Project Coordinator
7. Zahrine Bajwa, PhD	Team Coordinator, Diabetes & EFNEP – Cornell Cooperative Ext. – Suffolk Co.
8. Ann-Marie Scheidt	Director of Economic Development – Stony Brook University
9. Jane Skhlar	President, NY School Nutrition Association (NYSNA)
10. Ed Tuccio	North Quarter Farm
11. Herb Stoebel*	Hallockville Museum Farm
12. Joe Gergela*	Long Island Farm Bureau
13. Cheryl Keshner	Empire Justice Center
14. Chuck Steidle	NYS Aquaculture Assoc., Coastal Farms, Inc.
15. Steven L. Bate	Exec. Director, Long Island Wine Council

**\* No written comments submitted**

## Talking Points, LI food Council Listening Session, May 30, 2008

### INTRODUCTION

Hello, My name is Robert Nolan and I'm a 4<sup>th</sup> generation vegetable farmer from the Hamlet of Brookhaven. I'm also President of the LIFB.

- It is a pleasure for me to be here, and I want to applaud the Governor for his recognition of the importance of NY locally-grown produce, and the vital role that farmers here on LI play in producing healthy & nutritious, locally grown food for NY's consumers.
- For those of you who do not know NYFB is a not-for-profit, non-governmental, membership organization whose purpose is to promote, protect and represent the economic, social, and educational interests of New York's farmers, as well as encourage the protection of agricultural areas and rural interests within the state.
- NYFB is the largest general farm organization in the state with close to 30,000 members who represent all sectors of the food, fiber, and natural resources industry. LIFB makes up almost 20 % of the membership.
- Agriculture has always been and continues to be a very important component to the strength of our state's economy, natural resources, and quality of life.
- But today, I want to make sure to give you a perspective on how federal immigration policy regarding farm labor impacts the agricultural industry here in NY and LI.
- I want to make it quite clear, that without an adequate supply of legal and willing workers, food production will move out of the state, and our produce will most assuredly come from other countries such as Mexico.
- Without adequate legal labor to plant and harvest our fruits and vegetables, NY will grow crops that are much less labor intensive. Upstate NY will become a field corn, soybean, and wheat agriculture industry. Here on LI, it is more likely many farmers will exit the industry as without a legal, reliable labor force, our high value Agriculture will not survive. Our input costs are too high, including land, labor housing, energy, etc.

### ECONOMIC IMPACT

- Of all the major sectors of the U.S. economy, agriculture is the most dependent on migrant labor. Agriculture's demand for labor is approximately 3 million workers. Of these 3 million workers approximately 2 million are drawn from farm

families and about 1 million are hired from non-family sources half of which come from migrant labor.

- If agriculture's access to migrant labor were cut off, the American Farm Bureau estimates that in the short term as much as \$9 billion dollars in annual production of commodities most dependent on migrant labor would be lost. LIFB is working with The Business Masters Program at Dowling college to assess the fiscal impact of the loss of labor.
- Over the longer term, this annual loss would increase up to 12 billion dollars as the economic impact of this situation goes well beyond the farm-gate. In addition to the potential loss of thousands of farm jobs, hundreds and possibly thousands of jobs will be lost in agricultural support and farm related businesses.
- Nationally, economists estimate that three to four jobs in the upstream and downstream economy are created by the production associated with each farm worker job. The economic multiplier and job loss impacts resulting from farm closures will be felt throughout New York State.
- A conservative estimate from the Farm Credit Associations of NY suggests that NYS will loose in excess of 900 farms, \$195 million dollars, and 200,000 acres of agricultural production over the next 24 months if current immigration policy is not changed.
- An adequate labor force is critical to the economic health of our entire agricultural industry. Production of fresh fruits, vegetables, and other labor intensive agricultural goods would be hit hardest.
- Fruit and vegetable production is labor intensive and producers are already confronted with competitiveness issues due to lower costs of production including labor available in competing markets.
- There is no readily available pool of excess labor in the farm sector, the rural economy, or the general economy to draw upon to replace 500,000 or more migrant workers.
- American's simply do not want to work on farms due to the type of work and the seasonal and migratory nature of many farm jobs. Even if we paid \$15.00/hr, no one would do the work.
- Without immigration reform agriculture faces an uncertain future where farms will go out of business, food prices will continue to increase, and we will import the majority of our food from foreign countries.

- With the scares from China and the fear of creating the same problem that we have with foreign dependence on oil. American's don't want to have to rely on their food supply coming from overseas.

## **HUMAN IMPACT**

- Federal immigration law has a human impact as well.
- It is assumed that about 1/3 of farm workers are undocumented. While farmers do not want to hiring illegal workers, farm employers have little capacity to validate the authenticity of work eligibility documents.
- Moreover, an employer who takes action against an individual based on an assumption of false documents or an illegal status may, in fact, violate the law and can face charges of discrimination.
- Farmers and farm workers operate and live in a state of fear concerning possible enforcement activities against farm businesses and detention and deportation of migrant workers.
- Immigration Customs and Enforcement or ICE agents continue to "raid" farms throughout upstate NYS. These actions have put farm businesses at risk. When workers are detained, cows do not get milked and crops are not harvested, being left in the fields to rot.
- Farm employers face possible fines and jail time if they are found to have knowingly hired illegal workers. And farm workers are driven into the shadows where they are more likely not to access provided child care and health services. There was even a report that some farm workers refused to live in worker housing and chose instead to sleep in cars hidden in farm fields because of the fear of ICE raids.
- It is no way for a farmer to run a business and it is simply no way for a farm worker to live.

## **IMMIGRATION REFORM**

- Both the Senate and House have failed to pass any type of comprehensive immigration reform, and just recently, the Senate has stripped a temporary 5-year guest worker amendment that we supported from the Iraq supplemental appropriations bill moving thru Congress.

- Clearly, immigration reform is needed to provide a permanent fix to the problem of illegal immigration or agriculture faces an uncertain future.
- This problem will only grow, and we've got to find a solution that recognizes the realities that we won't and frankly can't deport 12 million illegal aliens over night. And most everyone's opposed to any form of amnesty.
- Farmers would prefer a comprehensive reform bill but the agricultural industry can't wait. We need to set the politics and bumper stickers aside and get a bill that is bipartisan and solves the immigration problem for agriculture this year.
- The strength of our family farms depends upon it, our farm workers deserve it, and if consumers want a safe, healthy, and local food supply then we all need to demand it.

For NY farmers to produce locally grown foods and remain in business, we must work to:

1. Stop "raids" by ICE against farms and agricultural businesses. Change ICE practices so that they do not put farm businesses or farm workers in danger. ICE and DHS needs to recognize the unique environment found on farms and they need to understand that their practices have very damaging affects that reach beyond just their detention and deportation of farm workers.
2. Reform the agricultural guest worker or H-2A program so that a.) Ag's long-term labor needs can be met; AND b.) recognizes that even with a full set of H-2A reforms, ag won't be able to transition into H-2A overnight and therefore requires provisions that allow producers to maintain its experienced workforce while transitioning into H-2A likely over several years.
3. Make H-2A work—I want to point out, that recently, even the H-2A program has experienced more difficulties for those state growers wanting to use the program to ensure a legal, and state work force. Several NY farmers' applications for H-2A workers have been rejected for a number of seemingly trivial reasons. We are currently working with the Governor's staff, and the state DOL to resolve the issue. It is absolutely critical, that growers who choose to use the H-2A program, be able to count on the state and federal agencies administering the program to work closely with our producers to avoid the problems currently experienced by some of our grower members.
4. Pass a single sector immigration reform bill for agriculture; AgJobs or something similar.

- AgJobs - builds upon years of discussion and ideas from growers, farm worker advocates, and various groups and organizations focused on the issue of immigration. The legislation intends to provide for a more stable, secure, safe, and legal American agricultural work force and food supply.
- This bill is a practical and achievable approach to resolve the seriously flawed farm labor program our country currently operates under. It will head off a growing crisis that threatens American agriculture, workers, and consumers. This landmark bipartisan legislation hopes to provide long term solutions for the serious problems facing farmers and farm workers alike.
- The AgJOBS bill would provide a two-step solution: For the short term, on a one-time-only basis, experienced, trusted workers with a significant work history in American agriculture would be allowed to stay here legally and earn adjustment to legal status. For the long term, the currently broken and cumbersome H-2A legal guest worker program would be overhauled and made more streamlined, practical, and secure.

## CONCLUSION

- In the long run, the best case scenario would be a comprehensive immigration bill that addresses this complex issue and addresses the concerns of all stakeholders where we can come to a compromised solution. But in the short term we need reform for the agricultural industry this fall or we will continue to see farms go out of business and the economy suffer a huge blow. Without immigration reform our food prices will sky rocket and we will have to rely on a foreign food supply. All consumers must get behind this effort and demand Congress to do something NOW in order to save our farms, improve the lives of farm workers, and to secure a healthy, safe, and local food supply.

Paule Pachter



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**Statement By**  
**Paule T. Pachter, A.C.S.W., L.M.S.W.**  
**Executive Director**  
**Long Island Cares, Inc., The Harry Chapin Food Bank**

**To**

**New York State Council on Food Policy**  
**Friday, May 30, 2008**  
**Riverhead Town Hall, 200 Howell Avenue, Riverhead, New York**

Good morning and thank you for the opportunity to address the members of the New York State Council on Food Policy as you travel throughout the state listening and gathering information relative to the health, and nutritional well being of our residents. As the Executive Director of Long Island's only food bank and a lead organization in addressing the issue of hunger on Long Island, I'm am keenly aware of the needs of children, adults, and senior citizens who are in jeopardy of becoming malnourished and those that are among the more than 260,000 Long Islanders that are hungry and rely upon the services of our network of more than 560 community based organizations including food pantries, soup kitchens, senior centers, day care centers and other charitable organizations.

The poor national economy, which according to most experts is clearly in a recession, has been impacting the quality of life for many families on Long Island. While our network of community based agencies have historically provided support to individuals and families living at or below the national poverty level, there are a growing number of families whose incomes exceed the poverty level by 20-50 thousand dollars who are turning to pantries and soup kitchens on Long Island for assistance in obtaining nutritious foods including meats, poultry and such staples as milk and eggs. Many Long Islanders are struggling as a result of the continued increase in the cost of fuel to heat their homes, gas to power their cars, the increase in the average market basket for food, and the failures within the mortgage lending industry, which has resulted in more than 40,000 homes on Long Island being in foreclosure.

Long Islanders are making difficult choices in reaction to the poor economy, and many of these families who may earn between \$45 and \$70,000 annually are turning to our network of food pantries, and other charitable organizations for assistance. Some can't afford meat or poultry, others can't afford fruits and vegetables, and we all can't afford to move forward without greater collaboration and support between food banks, anti-hunger organizations and our state leaders. Feeding the hungry on Long Island takes creativity, determination, resources and the type of passion and commitment that was displayed 27 years ago by singer, songwriter and activist, Harry Chapin, when he founded the organization that now bears his name.

Long Island Cares and our network of food banks across New York State are committed to working together and to reaching out to create greater alliances with local food manufacturers, farmers, and food distributors to ensure that the needs of the more than 260,000 hungry children and families on Long Island are met with nutritional meals, access to entitlement programs, and passion. But we cannot accomplish this task alone, especially when it is estimated that 15% of the nation's population is relying on the services of hunger relief organizations such as Long Island Cares.

It is critical that state government work in partnership with their network of food banks to provide adequate funding and resources to meet the needs of our residents. We must be able to secure nutritional food grown and produced locally, as well as having these products delivered at a reasonable cost. There must be a renewed commitment towards feeding the hungry in New York State that embraces enhanced funding, access to resources, aggressive community outreach and education by which no child, adult, senior citizen or person in need is left out. Harry Chapin once said; "To know is to care. To care is to act. To act is to make a difference." The current economic climate in our country requires us to act and to make a difference. Thank you.

Katy Mitchell



**Good morning and thank you for the opportunity to address you.**

As you heard earlier from Long Island Cares Inc. The Harry Chapin Food Bank's Executive Director Paule Pachter, we are experiencing a new level of need on Long Island. While we undoubtedly need a direct increase in the amount of funding available to us, we also propose that a partnership between the agricultural community and the Food Banks of New York State will increase Community Food Security.

Community Food Security is a state in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance.

With that in mind, we propose the following:

**Create a program to reward New York State Agriculture producers for donating excess inventory to the Food Banks of New York State.**

**Make New York State produced foods more accessible food to the Food Bank network.**

Collectively, Food Banks in NYS use \$8.5 million of state funding to make food purchases for food pantries and soup kitchens. Much of these funds go out of state, to food brokers and food producers. This also incurs a large transportation expense. Food Banks and Agricultural Product Producers would both benefit from having locally grown and produced foods available at the Food Banks.

We recommend discussion at state level, between the Department of Health and the Department of Agriculture and Markets, to provide **additional funds and incentives** earmarked for acquisition of NYS foods. We see at least three benefits:

New York State Dollars will stay in New York State.

A guaranteed market for the Farmers and Producers of these products.

A win-win program for 2 major constituents- agriculture and people in need.

Similar programs already exist in the form of WIC fresh produce vouchers that are redeemable at Farmer's Markets, and the Senior Farmer's Market Nutrition Program.

**Start a processing facility in New York State that can take perishable items and preserve them.**

Currently, Long Island Cares Inc. purchases shelf-stable fluid milk that is produced out of state. In the 2007-2008 HPNAP year alone, Long Island Cares Inc. spent approximately \$42,000 on this shelf stable milk. Since every food bank in the state must provide fluid milk to their clients, it would make sense that this milk should be produced in New York State. A processing facility that handles milk and is able to take it through the Ultra High Temperature Pasteurization Process would greatly benefit all. Dairy Farmer's would have a dedicated market, Food Banks would be able to provide milk and the cost of transporting a similar product from out of state would be erased.

A New York State processing facility could also be used for many of the products of New York State. Imagine fresh produce, farmed fish processed into canned or frozen produce. Eggs could be pasteurized and packaged into cartons.

**It is time for us to make the most of New York State foods.**

Diesel fuel is hovering at \$5.00 per gallon. Spending less money on transportation costs will allow us to spend more money on the purchasing of food and everyone benefits from keeping New York State Dollars in New York State.

Sincerely,

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**May 30, 2008**  
Presentation to the  
**NYS COUNCIL ON FOOD POLICY**

My name is Randi Shubin Dresner, I am the President and CEO of Island Harvest, Long Island's largest hunger relief organization. We provide donated food to a large network of community-based agencies on LI. Close to 500, in fact, who together are serving more than more than a quarter of a million LI children, seniors and families each year.

However, as many of you are probably aware, the number of children, seniors and families in need of food assistance are fast growing, as the face of hunger now includes a whole new audience. Middle class Long Islanders are now among the new group of people asking for food assistance at our member agencies. This is due to the dramatic spike in the costs of basic necessities such as food, gasoline, heating oil and medicines. More people than ever are struggling to make ends meet.

At Island Harvest, we consider our organization part of the solution. You see, we are providing more than 7 million pounds of donated food to our network each year, and up until recently, we were maintaining a decent position in our efforts to end hunger on LI. But with the demand on the rise and desperation reaching a whole new level, we must now do more.



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In 2007, we began an important collaboration with the staff and membership of the LI Farm Bureau. In fact, I am pleased to report to you that last year, we were able to secure more than a half million pounds of farm fresh fruit and produce from generous LI farmers who prefer to donate rather than destroy excess, surplus farm product. This was food that we were able to turn over to our network and ultimately to hundreds of thousands of children, seniors and families in need.

I can't emphasize enough the importance of good nutrition. Especially for children in lower income groups who rely on free breakfasts and lunches in the public schools. They often do not have access to safe and nutritious foods when school is not in session and all too often turn to cheap, processed foods, just to fill their stomachs.

When children are at risk of hunger, we know that their opportunities to learn and absorb in school are at risk, their ability to create and maintain healthy social networks suffer and they are all too often those children who are labeled as problem children. However, the root cause is poor nutrition and poor health.



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Last year, Island Harvest created a signature Weekend Food Backpack Program which provides nutritious meals, snacks and milk for elementary, middle and senior high school students at the end of each week so that these children may have nutritious food to eat over the weekend.

We also provide multi-lingual fun, educational information for the children and their families in each backpack. I am very proud to report that through this program we have improved access to safe and nutritious foods for many hundreds of needy children and by the end of this school year, Island Harvest will have distributed over 20,000 such backpacks to children in need of healthy nutritious meals.

This coming school year, we hope to include locally donated fresh fruits in their Weekend Food Backpacks, thus ensuring that these children have access to healthy nutritious foods.

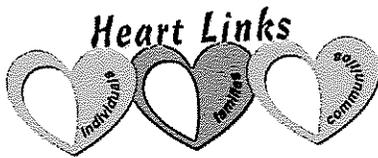


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The reality of hunger in one of the nation's wealthiest areas is one that must be addressed. I strongly recommend and support efforts to educate New York residents about the effects of childhood hunger, about overall health implications for those not able to access nutritious meals and of course education about alternatives to nutritionally poor foods in all future and proposed state food policies.

Thank you.



Testimony to the New York State Council on Food Policy  
Riverhead, New York May 30, 2008

Wendy Palmer MS, RD, CHES  
Heart Links Project Coordinator (Healthy Heart Program, NYSDOH)  
Clinical Instructor of Family Medicine  
Stony Brook University Medical Center, Department of Family Medicine

I am here today as a Registered Dietitian, Health Educator and Coordinator of the *Heart Links Project* of Suffolk and Nassau Counties. *Heart Links* is a community nutrition project created to reduce the risk of obesity and cardiovascular disease limiting access to poor quality foods and increasing knowledge of and access to nutrient dense whole foods. Critical to this mission is helping our youngest citizens, children, develop healthier eating habits. The Heart Links staff partners with 27 school districts to create school food environments that empower children to choose nutritious foods to maximize learning potential and health via comprehensive policy and environmental changes.

The Heart Links Project has successfully assisted our partnering schools in implementing comprehensive wellness policies that set nutrient standards for food and beverages sold to students as well as limits on foods that can be sold, offered or provided at non-meal times during the school day. We strongly believe that school curriculum and environments need to convey consistent health messages and play an important role in establishing and maintaining a healthy lifestyle.

Children spend 1/3 of their day in school (more if they participate in after school programs or athletics) and many of them eat several meals and snacks during that time. The reality is that school environments have become awash with opportunities for students to consume poor quality foods on a regular basis; food fundraising, classroom celebrations, birthday parties and food rewards are very common practices and are linked to a rise in risk for obesity in the research literature. In addition, a la carte snack programs and vending machines that sell poor quality and low nutrient foods are in direct competition with the school breakfast and lunch programs. Schools have the capability to improve eating and nutrition by food options they offer but are hampered by financial distractions of unhealthy and competing foods. Research also indicates that adults are truly "accidentally" overfeeding children, and this occurs due to increasingly diverse ways in which food is used – i.e. to reward or encourage behavior, to teach, and to pacify, etc. Neither parents, teachers or school administrators are purposefully encouraging children to eat in an unhealthy manner, become overweight, or develop any of the conditions that are currently increasing among children – diabetes, hypertension, food allergies, hyperactivity, pervasive developmental delays, attention deficit disorders, polycystic ovarian syndrome, fatty liver or high cholesterol. Yet children are increasingly developing these conditions and their dietary intake (at school and home) is one of many of the contributing causes.

Additionally, support should be given to schools looking to improve the quality of the school meal by offering whole grains, low fat dairy products, fresh local produce, as well as organic and vegetarian options. The commodity foods that help support the low cost to the consumer of school meals often are high in total calories, total fat, saturated fat and sodium. Schools need access to our local farmers and fresh local produce which will not only encourage consumption of fruits and vegetables but be much more appealing than bruised apples that have traveled hundreds of miles to make it to the school lunch trays here on Long Island. In addition, the current structure and policies for food purchasing/bidding repeatedly constrict the ability of school foodservice directors to seek out the most local and fresh food producer in lieu of the lowest bidder and potentially lowest quality product. Schools would benefit from a state level incentive to offer healthier meals in the form of increased reimbursement for those meals sold as has been done in the state of Connecticut.





Regulations establishing comprehensive and non-biased, research based nutrient guidelines for all foods and beverages sold, served or offered are critical to improving the health of our future generations. The most recent study published in the April edition of *Pediatrics* titled "A Policy Based School Intervention to Prevent Overweight and Obesity" was able to show a 50% reduction in the incidence of overweight over the 2 year intervention period in children ages 4-6 due to changes in the school nutrition environment. We recommend the elimination of the sale or provision of food in schools that compete with the national school breakfast and lunch programs and ask school districts, school boards of education, the New York State Education Department and this council on food policy to set nutrient standards for foods sold during meal times, exclusively by the school food service program, as recommended by the Institute of Medicine in their report titled "Nutrition Standards for Foods in School: Leading the Way Toward Healthier Youth". It is imperative that the provision of safe and nutritious food be the responsibility of the school food service provider or of a parent feeding their own child in order to protect each parent's right to feed their child as they deem appropriate.

Schools partnering with the Heart Links Project are on the forefront in dealing with the pediatric obesity epidemic and are choosing to become part of the solution. Establishing educational programming and coordinated policy implementation that allow for the development of healthier eating habits among children is key to affecting change. Thank you for allowing us to come today to share our thoughts on food policy issues relevant to our local communities.

#### **Summary of Recommendations:**

- Implement the IOM School Nutrient Standards Statewide
- Only allow foods to be sold to children during the school day from the approved school food service provider or program.
- Offer incentives via increased meal reimbursement to districts who implement comprehensive nutrient standards and improve the quality of the school meal.
- Address food in the classroom as a contributor to the obesity epidemic and overall quality of the food environment of the school.
- Evaluate and improve current state policies regarding the bidding process for food distributors and providers.



Prepared for the May 30, 2008 Listening Session of the NYS Council on Food Policy,  
Held in Riverhead Long Island

**Introduction:**

My name is Zahrine Bajwa, representing the Long Island Region *Food and Nutrition Education in Communities* (FNEC) programs, of Cornell University Cooperative Extension. The FNEC programs include the New York State *Food Stamp Nutrition Education* or *Eat Smart New York* (ESNY), the *Expanded Food and Nutrition Education Program* (EFNEP), and the *Farmers Market Nutrition Program* (FMNP). My colleagues from various counties have participated in several of these sessions and have presented program details and the successful collaborations built within the county and regions. You have also heard from my colleague in NYC, the behavior change through one participant's personal impact. Today I want to focus on an issue that we as educators face everyday. The challenge to follow the steps to a healthier you in the My Pyramid dietary guidelines with the food stamp dollar. <http://www.mypyramid.gov> I present to you the Food Stamp Challenge. The Philadelphia Coalition Against Hunger in recognition of their 10th Anniversary originally conducted this Food Stamp Challenge. This Food Stamp Challenge was conducted for one week with dietetic interns in the Community Nutrition Class of *Dr. Barbara Shorter RD, CDN, at CW Post/ Long Island University*. The objective was to test your ability to maintain a healthy diet on an average food stamp allotment. Each participant had \$14.35 to spend on food for a 5-day period. This worked out to about 96 ¢ per meal!  
These were the results:

**NUTRIENT ANALYSIS:** Results indicated a decrease in nutrients recommended in the dietary guidelines, such as calcium, fiber, vitamins A and C, and iron. However the fat and sodium intake matched the recommended amounts.

**PHYSICAL CHANGES:** The most common physical complaint was a headache, and stomachache, which followed by fatigue, and difficulty concentrating.

**EMOTIONAL CHANGES:** Irritability and anxiety were the most frequently reported followed worry, depression and self-esteem changes.

**SOCIAL & OTHER CHANGES:** Poor job and school performances, poor athletic performance, participants felt tired, lightheaded, drowsy, a lack of appetite or felt hungry most of the day.

These results recognize the challenges our food stamp population may also face and the struggle to eat and make healthy choices. The FNEC program continuously works with these populations in developing and enhancing skills that will make this dollar stretch. such as food preparation, food safety, and food resource management. I want to share the success and impact FNEC has been making on long Island. One of the key elements of our success has been the front line staff. CCE at Cornell University has invested in excellent training called **Navigating for Success**, engaging the learner through dialogue, creating an atmosphere driven by the learner and guided by the front line staff. These front line staff, which face participants that are the most needy and vulnerable, yet these trained paraprofessionals have effectively motivated participants that 78% improved nutrition practices in Long Island region. 68 % improved food resource skills, which

means, enhanced practices related to thrifty shopping and food preparation skills.  
(<http://www.fnec.cornell.edu>)

The other factor leading to success is building community collaborations. It is through these collaborations that The Long Island FNEC has been meeting its goals to educate participants, using a skill-building approach that improves nutrition behaviors dietary quality, food safety, food resource management and physical activity behaviors and FNEC's expanding focus on childhood obesity prevention.

Just as we see Food Stamps as a vital safety net, for families hard hit by soaring gasoline and heating costs and jumps in the prices of staples like milk, Eggs and bread. It is also clear that nutrition education becomes a critical need. In NYS, OTDA had 67,000 clients added from July 2007 to January 2008, which totaled 1.86 million, about one in 10 new Yorkers.

**My strong recommendation is that the FNEC programs be expanded and strengthened both by local and federal support. Additionally this successful proven model are uniquely positioned to fight obesity, adult and in children by promoting healthy lifestyles for families, through educational outreach, to the increasing population that will need these skills now more than ever before.**

I leave you with these comments from Food stamp Challenge participants.

*• I was unaware of how many people on Long Island are food insecure and how difficult it is to be in that situation. I have always had an abundance of food in my life and am constantly worried about eating too much. I also felt that those who were hungry were that way because they were lazy, but most people are hard working and minimum wage is too low for people to get by.*

*• Participation affected my perception of hunger because I realized that food plays an important role on how I feel throughout the day... I realized that there is a big difference between not eating because I don't feel like eating, and not eating because I don't have enough food to eat. Being hungry had a big effect on my mood throughout the day because food was all I could think about.*

*Thanking you for this opportunity*

*Submitted*

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Cornell University Cooperative Extension  
423 Griffing Ave, Riverhead, NY 11901  
631-727-7850 x347  
zb12@cornell.edu  
According to OTDA: As of July 2007 –

- Nassau County: 26, 913 individuals receiving benefits
- Suffolk County: 39, 461 individuals receiving benefits
- New York State OTDA: Temporary and Disability Assistance July 2007
- <http://www.otda.state.ny.us/main/bdma/2007/2007-07-stats.pdf>

#### **Addendum**

I wish to also highlight the Farmer's Markets in Long Island. Over the years we have seen low redemption rate of the WIC Vouchers nearly 40% compared to 90% for seniors who are bused to the sites. The reason for low WIC redemption among others is lack of transportation, days of operation and locations. In Nassau County the only market in the low income has been closed, thus further hardship for WIC and seniors to buy with the vouchers that are redeemable at the farmers markets.

Health & Welfare Council of Long Island  
Anti-Hunger Taskforce

# Food Stamp Challenge

## Paperwork Checklist

- Participation Guidelines
- Registration
- Pre-experiment Eating Diary – Normal Budget
- Food Purchase Log
- Eating Diary – Food Stamp Budget
- Personal Journal
- Program Evaluation

*If you need additional copies of any of these forms, please call Cinthia Gonzales from Health & Welfare Council of Long Island at (516) 505-4431 or send an email to [cgonzales@hwcli.com](mailto:cgonzales@hwcli.com).*

**Return all paperwork by Tuesday, November 16, 2007 to:**

Long Island Food Stamp Challenge  
C/O Long Island Cares Inc., The Harry Chapin Food Bank

10 Davids Drive

Hauppauge, NY 11788

Email: [LIfoodstampchallenge@gmail.com](mailto:LIfoodstampchallenge@gmail.com)

*For questions please contact:*

Cinthia Gonzales, Health & Welfare Council of Long Island

Tel: 516-505-4431

Fax: 516-483-4794 or 516-483-1397

Email: [cgonzales@hwcli.com](mailto:cgonzales@hwcli.com)

# Food Stamp Challenge

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## Participation Guidelines

1. Before starting the experiment, log all of the food that you eat over a 1 day period using the **Pre-Experiment Eating Diary**. We will use this to compare food choices made during your normal diet to those of your Food Stamp Challenge diet.
  2. You will only be able to spend \$14.35 per person for food over a 5 day period. This is about 96 cents per meal, the same as the average food stamp benefit in New York.
  3. All food purchased and eaten, including fast food or dining out, must be included in the \$14.35 total.
  4. Use the **Food Purchase Log** to record all of the food that you purchase over the 5 day period.
  5. Use the **Eating Diary - Food Stamp Budget** to record all of the food you eat over the 5 day challenge.
  6. If you have a snack, it can be recorded in the box for the meal closest to the time of the snack.
  7. During the challenge, only eat food that you purchase for the project. Do not eat food that you already purchased. This includes spices and condiments.
  8. Try to avoid accepting free food from friends or family during the challenge.
  9. If you do eat food that you already purchased or food from friends/family, record this on the back of your **Eating Diary - Food Stamp Budget** (note the date and what you ate).
  10. Use the **Personal Journal** to record social, emotional, and physical changes you experienced as a result of participating in this challenge.
  11. All participants will be invited to an open forum to learn about the results of the project and to share their experiences with other participants taking the Food Stamp Challenge at a later date.
  12. Results may be publicized including but not limited to: newsletters, newspaper articles, television, and public displays as a summary report of what participants faced while on the Food Stamp Challenge.
  13. All participants' personal information and responses will be strictly confidential.
  14. Participation in this project is voluntary and can be discontinued at any time. If you no longer want to participate, or if you have any questions, contact Cinthia Gonzales, Health & Welfare Council of Long Island at (516) 505-4431 or via email at [cgonzales@hwcil.com](mailto:cgonzales@hwcil.com).
-



# Food Stamp Challenge

**Pre-Experiment Eating Diary – Normal Budget**  
 (To be completed one day prior to starting Food Stamp Challenge)

Name \_\_\_\_\_ Date \_\_\_\_\_

Breakfast	Lunch	Dinner
<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____	<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____	<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____
<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____	<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____	<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____
<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.	<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.	<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.
<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____	<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____	<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____
<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____	<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____	<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____

# Food Stamp Challenge

## Food Purchase Log

Name of Shopper \_\_\_\_\_

Date of Shopping Trip \_\_\_\_\_

People who will eat this food that are *participating* in the Food Stamp Challenge:

\_\_\_\_\_  
\_\_\_\_\_

Store Name \_\_\_\_\_

### Type of Store:

Supermarket

Discount/Warehouse Store

Neighborhood/Corner Store

Drug Store

Other \_\_\_\_\_

Deli

### Items Purchased:

Type of Food	Brand	Size	Cost
Total Amount Spent on Food			\$

# Food Stamp Challenge

## Eating Diary – Food Stamp Budget

(To be completed each day while your are participating in the Challenge)

Name _____	Date _____	
Breakfast	Lunch	Dinner
<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____	<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____	<p><b>Protein:</b></p> <input type="checkbox"/> Peanut Butter <input type="checkbox"/> Beans _____ Canned/Dry <input type="checkbox"/> Eggs <input type="checkbox"/> Canned Fish _____ <input type="checkbox"/> Canned Meat _____ <input type="checkbox"/> Chicken/Turkey _____ <input type="checkbox"/> Beef _____ <input type="checkbox"/> Pork _____ <input type="checkbox"/> Other _____
<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____	<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____	<p><b>Dairy:</b></p> <input type="checkbox"/> Milk (Fat content _____) <input type="checkbox"/> Butter <input type="checkbox"/> Yogurt <input type="checkbox"/> Cheese _____ <input type="checkbox"/> Other _____
<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.	<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.	<p><b>Fruits/Vegetables:</b></p> _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz. _____ Fresh/Canned/Frz.
<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____	<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____	<p><b>Grain:</b></p> <input type="checkbox"/> Bread White/Whole Grain <input type="checkbox"/> Rice White/Brown <input type="checkbox"/> Cereal _____ <input type="checkbox"/> Pasta _____ <input type="checkbox"/> Other _____
<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____	<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____	<p><b>Other:</b></p> <input type="checkbox"/> Sugar <input type="checkbox"/> Artificial Sweetener <input type="checkbox"/> Salt <input type="checkbox"/> Pepper <input type="checkbox"/> Herbs/Spices _____ <input type="checkbox"/> Mustard <input type="checkbox"/> Ketchup <input type="checkbox"/> Cooking Oil _____ <input type="checkbox"/> Other _____

# Food Stamp Challenge

## Personal Journal

Name \_\_\_\_\_ Date \_\_\_\_\_

Describe how you felt *each day* as a result of participating in this project. Use the back if necessary.

	Physical Changes	Emotional Changes	Social Changes
Day 1	<input type="checkbox"/> Fatigue <input type="checkbox"/> Headache <input type="checkbox"/> Stomach ache <input type="checkbox"/> Difficulty concentrating <input type="checkbox"/> Other _____	<input type="checkbox"/> Depression <input type="checkbox"/> Anxiety/Worry <input type="checkbox"/> Self-esteem change (Up/Down) <input type="checkbox"/> Irritability <input type="checkbox"/> Other _____	<input type="checkbox"/> Couldn't go out to eat with friends/family <input type="checkbox"/> Missed other social activity <input type="checkbox"/> Poor job/school performance <input type="checkbox"/> Other _____
Day 2	<input type="checkbox"/> Fatigue <input type="checkbox"/> Headache <input type="checkbox"/> Stomach ache <input type="checkbox"/> Difficulty concentrating <input type="checkbox"/> Other _____	<input type="checkbox"/> Depression <input type="checkbox"/> Anxiety/Worry <input type="checkbox"/> Self-esteem change (Up/Down) <input type="checkbox"/> Irritability <input type="checkbox"/> Other _____	<input type="checkbox"/> Couldn't go out to eat with friends/family <input type="checkbox"/> Missed other social activity <input type="checkbox"/> Poor job/school performance <input type="checkbox"/> Other _____
Day 3	<input type="checkbox"/> Fatigue <input type="checkbox"/> Headache <input type="checkbox"/> Stomach ache <input type="checkbox"/> Difficulty concentrating <input type="checkbox"/> Other _____	<input type="checkbox"/> Depression <input type="checkbox"/> Anxiety/Worry <input type="checkbox"/> Self-esteem change (Up/Down) <input type="checkbox"/> Irritability <input type="checkbox"/> Other _____	<input type="checkbox"/> Couldn't go out to eat with friends/family <input type="checkbox"/> Missed other social activity <input type="checkbox"/> Poor job/school performance <input type="checkbox"/> Other _____
Day 4	<input type="checkbox"/> Fatigue <input type="checkbox"/> Headache <input type="checkbox"/> Stomach ache <input type="checkbox"/> Difficulty concentrating <input type="checkbox"/> Other _____	<input type="checkbox"/> Depression <input type="checkbox"/> Anxiety/Worry <input type="checkbox"/> Self-esteem change (Up/Down) <input type="checkbox"/> Irritability <input type="checkbox"/> Other _____	<input type="checkbox"/> Couldn't go out to eat with friends/family <input type="checkbox"/> Missed other social activity <input type="checkbox"/> Poor job/school performance <input type="checkbox"/> Other _____
Day 5	<input type="checkbox"/> Fatigue <input type="checkbox"/> Headache <input type="checkbox"/> Stomach ache <input type="checkbox"/> Difficulty concentrating <input type="checkbox"/> Other _____	<input type="checkbox"/> Depression <input type="checkbox"/> Anxiety/Worry <input type="checkbox"/> Self-esteem change (Up/Down) <input type="checkbox"/> Irritability <input type="checkbox"/> Other _____	<input type="checkbox"/> Couldn't go out to eat with friends/family <input type="checkbox"/> Missed other social activity <input type="checkbox"/> Poor job/school performance <input type="checkbox"/> Other _____

# Food Stamp Challenge

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## Program Evaluation

(To be completed after having participating in the Food Stamp Challenge)

1. How would you rate the Food Stamp Challenge as a learning experience?

Excellent       Good       Fair       Poor

2. How could the Food Stamp Challenge be improved?

3. While participating in the Food Stamp Challenge, did you "cheat?"  Yes  No

If yes, what happened?

4. How did the kind of food you eat, amount of foods you eat, or brands normally purchased change, if at all?

5. What have you learned by participating in the Food Stamp Challenge?

6. How has participation affected your perception of hunger and/or poverty?

7. How will your future behavior change as a result of participating in the Food Stamp Challenge, if at all?

REVISED AS PRESENTED  
NYS Dept of Agriculture and Markets Council on Food Policy Listening Session  
Riverhead Town Hall, Riverhead, LI, NY, May 30, 2008

Members of the Council on Food Policy and Guests:

My name is Ann-Marie Scheidt and I am Director of Economic Development at Stony Brook University, which manages a 16,000 s.f. new business incubator facility on a parcel of the former U.S. Navy property in Riverhead. The Stony Brook Incubator at Calverton is intended to serve technology-oriented start-up companies, as are all of Stony Brook's incubators; the Calverton facility has a special focus to serve the agriculture, aquaculture and environmentally-compatible industries that are such an integral and important part of the fabric of Long Island's East End. Thank you for providing this opportunity for us to listen to and learn from today's speakers – we have not the temerity to offer planning or policy recommendations – yet – but wish to outline for you and for the other speakers the ways in which we hope the University's economic development programs will extend their East End reach through the Calverton incubator and will help to serve the needs of this key sector of our \$125 billion Long Island regional economy. Also representing Stony Brook today is Dr. Anil Dhundale, the new Executive Director of Incubation Programs at Stony Brook, who oversees Calverton along with the University's two other incubators, the Long Island High Technology Incubator and the Stony Brook Software Incubator, on the campus in Stony Brook. The three facilities total more than 90,000 s.f. and collectively accommodate some three dozen new enterprises. We regret that Ms. Monique Gablenz, manager of the Calverton Incubator and a lifelong member of this community, is out of town and unable to be here today.

#### “End-to-End” Suite of Economic Development Programs

While we would not try to be all things to all people, Stony Brook has developed an “end-to-end” suite of economic development programs, in that they include some form of assistance for companies of all sizes and at any stage of development. Because we are a research university, those assistance programs focus on the needs of companies that are technology-based or that must address technology issues in order to remain competitive. A slide summarizing these programs is attached [was not on May 30]. In addition to the incubator facilities, these programs include the Strategic Partnership for Industrial Resurgence (SPIR) program, which provides some cost-sharing for industry projects performed with researchers in any of the engineering disciplines at Stony Brook (which will shortly include a new program in Chemical Engineering with a biotechnology/ environmental orientation); the New York State Center for Advanced Technology in Biotechnology, which collaborates with enterprises across the life sciences sectors; and the New York State Small Business Development Center, which provides one-on-one counseling at no charge on all aspects of small business management. (An SBDC Business Adviser is on-site at Calverton on a periodic basis to meet not only with Incubator tenants but with any small business owner on the East End seeking its assistance.)

#### Calverton At Present

Today, eight companies are tenants in the Stony Brook Incubator at Calverton, including several biomedical companies, a software developer, and an electronics product development firm, the facility is nearly 75% full and additional prospective tenants are actively investigating application for occupancy.

An advisory board of East End and Long Island residents, which includes representatives of both the agricultural community and the Cooperative Extension, is chaired by Stony Brook President Shirley Strum Kenny.  
Agricultural Consumer Science Center

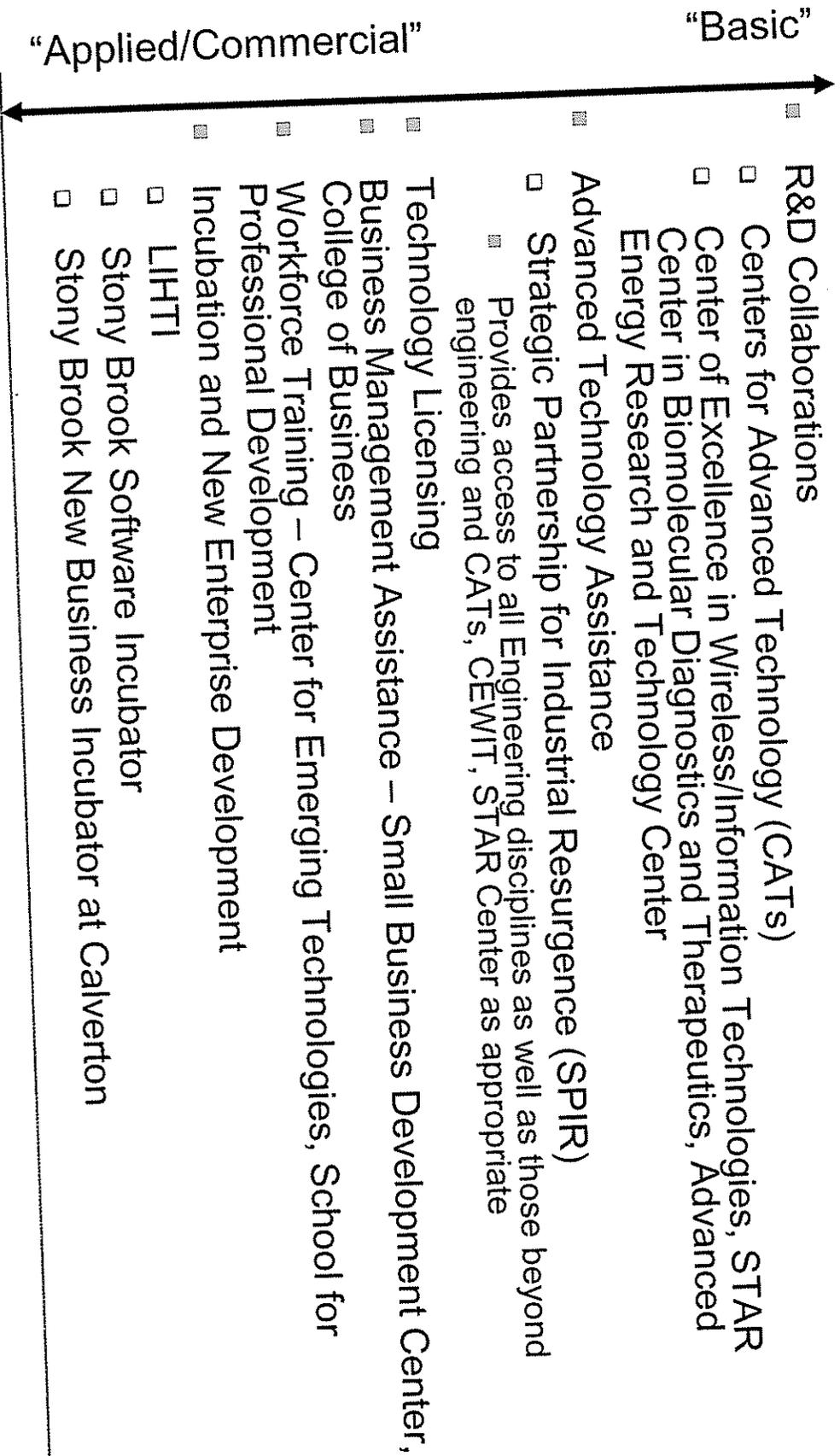
An enormous debt of gratitude is owed to Senator Kenneth P. LaValle, who obtained the original construction funding allocation for the building, and to the Town of Riverhead, which conveyed to the State of New York for the University the land on which the Incubator is built. Although a very small portion of the 2,900 acres Riverhead received from the Navy, our joint goal is that it achieve an economic impact out of proportion to its size. Senator LaValle's continuing commitment to this program has won an additional \$3.5 million commitment this year to create at the Incubator an Agricultural Consumer Science Center. Its objectives are to provide technical support to the agriculture, viticulture and aquaculture industries of the East End, complementary to what they receive from the Cooperative Extension, and to strengthen the connection between food crops grown on Long Island and Long Island consumers by assisting farmers in developing ways to process and thereby add value to those crops. The ultimate goal of these efforts is to enhance the profitability of agricultural food production and help to preserve this vital industry on Long Island. The new funds will make it possible to equip portions of the existing facility for specialized uses related to these efforts, as well as to expand the existing facility to accommodate new functions. Of particular interest is the creation of new product research, development and food processing laboratory facilities to permit experimentation with diverse formulations for both consumer and commercial markets.

The new facility's support for agriculture is also intended to include vineyards and wineries as well as producers of food crops (and, potentially, energy-related feedstocks as well). It is anticipated that the new functions to be provided for will include a wine and food testing laboratory equipped not only for commercially purposed testing but also, for example, DNA analysis to establish critical information about the condition of grapes and the health of vines immediately, before a full winemaking cycle of a year or more has been completed. Conversations have been initiated with vineyard representatives and there is business interest in developing a service venture of this type that could reside in the Incubator.

The timing is auspicious. With oil at \$125 a barrel, it seems self-evident that local produce will have a much smaller carbon footprint than produce shipped across the continent by truck or rail. An equally powerful motivation for the "foodie" capital 100 miles to the west as well as for Long Islanders, is that fresh food products/local food just taste better! The academic emphasis of Stony Brook Southampton on sustainability, the community education programs of the Center for Food, Wine and Culture that is headquartered at Southampton (and led by Long Island vineyard pioneer Louisa Hargrave), and the Advanced Energy Research and Technology Center in Stony Brook, for which ground will be broken this year, are additional University resources that will be mobilized by the Incubator and its new Ag Consumer Science Center, in addition to the programs already mentioned, to work with you and with our East End colleagues to help sustain and enhance the East End's historic agricultural industry.

Ms. Gablenz, who can be reached at 631-727-4631, welcomes inquiries about the Ag Consumer Science Center and Calverton; Dr. Dhundale, at 631-444-8800, is the authoritative source for information about all of the University's incubation programs and has brought printed materials for you to peruse at your convenience.

# Stony Brook has an “End-to-end” Suite of Multi-Disciplinary Economic Development Programs



As Seen In

# Long Island

MAGAZINE

June 2007



## NURTURING BUSINESSES IN THEIR INFANCY

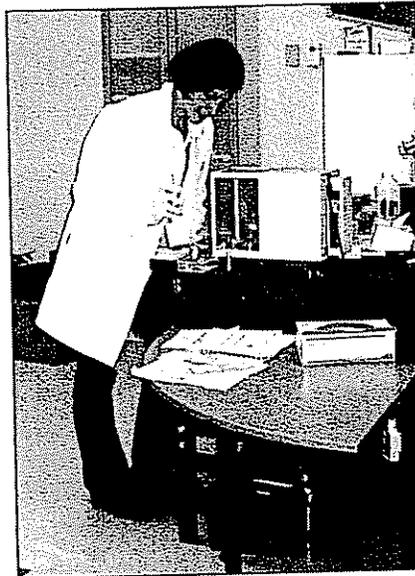
**I**ncubators support life. They provide conditions that enhance development, foster growth and nurture. Babies born prematurely are often saved by them and are living proof of how priceless incubators can be. They can facilitate a future that might not otherwise be possible.

By ERIN HARRINGTON

That premise was the impetus for creating the Stony Brook University Incubator at Calverton. Located at 4603 Middle Country Rd., the 15,680-square-foot business incubator is a state-of-the-art facility that nurtures the development of businesses and technologies, including agricultural, aquacultural and environmental. The goal is to provide businesses in their infancy with the resources they need to become financially viable and freestanding. The return on investment is that Incubator graduates have the potential to create jobs, revitalize neighborhoods, commercialize new technologies, and strengthen the economy.

The Incubator at Calverton was, for several reasons, a perfect economic development project for Stony Brook University to spearhead. Generating more than \$2.5 billion annually in regional economic impact, the University is unique in having a vice president for economic development on staff. It's also amassed one of the most comprehensive suites of economic development programs in the country and is in a position to offer tenants significant resources as a result.

Although construction was completed in December of 2004, the Incubator was a work in



progress for almost a decade. The timeline goes like this: When Grumman vacated the property in 1994, the Town of Riverhead proposed that a business incubator be part of its redevelopment. They gave the 50 acres they'd originally received from the U.S. Navy to Stony Brook University for the incubator and the furthering of its educational mission. A long-time proponent of merging business and education for success, Sen. Kenneth LaValle proposed a feasibility study and was a catalyst for landing the funding for construction. It was granted through the New York State Office of Science, Technology and Academic Research (NYSTAR). In January 2005, the first incubator tenant moved in.

Monique Gablenz, manager of the Incubator, puts the capacity at about 12 tenant companies. There are currently six, and several other applicants are before the Tenant Selection Committee. "Our focus is to provide support for start-up and early stage companies," Gablenz states. "We'll have some anchor tenants that have somewhat of a track record. The rent they pay will be a bit higher, and will help us maintain the lower rents for the younger companies. We assist tenant companies of all sizes and stages of growth to move forward."

The facility is in mint, move-in condition. It offers tenants modern, clean offices; conference rooms equipped with video conferencing capability; laboratories with both fresh- and salt-water access, fume hoods and compressed air; administrative support; the ability to tailor space to specific needs; a generator with emergency standby power; NYS Empire Zone benefits and incentives that may include investment tax credits, wage tax credits and exemption from sales tax; a satellite office of the Small Business Development Center



at Stony Brook; and, access to Stony Brook University and its staff.

The Incubator is delivering on its promise to foster economic growth. "I'm extremely encouraged by the number of possibilities for the development of emerging technologies," echoes Sen. LaValle. "The Incubator is focused on attracting companies developing products and services in high technology, agriculture and aquaculture. These industries are compatible with the East End's economy, will improve our quality of life, and create new industries and jobs for our region."

Case in point is newly signed Incubator tenant Roar Biomedical, Inc. A Research & Development company serving the pharmaceutical industry, Roar develops and commercializes new technology focusing on fluorescence-based methods that measure the activity of lipid transfer proteins for drug discovery and clinical trials. The company markets assay kits and specialized components to pharmaceutical and biotechnology companies

and university researchers across the globe.

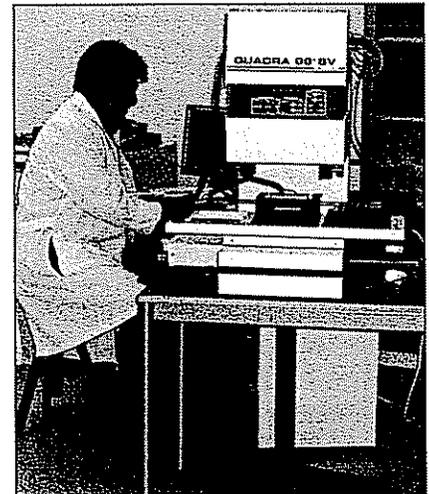
"We had been working out of Manhattan and were hoping for more space, as well as a quieter, more productive atmosphere," explains Robert Brocia, chairman and CEO. "We looked at commercial properties, but once we toured the Calverton Business Incubator we knew we had found the right location. Roar will be utilizing the Incubator's ties to Stony Brook University, including student assistance in our laboratories and active research collaboration with school faculty. The Incubator meets our needs on multiple levels."

Roar exemplifies what the Incubator set out to do. "They're entrepreneurs and made the step to do this and are meeting milestones they established for themselves," Gablenz says. "Our hope is to give tenants the support they need to be on firm footing when they graduate." The Incubator will typically graduate tenants in three to five years, but will extend that time to allow for specific circumstances, such as a pending FDA

approval.

Although business incubators exist throughout the country, Gablenz notes that "incubators affiliated with universities usually see the greatest level of success. A university like Stony Brook, with so much economic impact, really offers something special for our tenants." Stony Brook University, under the leadership of Dr. Shirley Strum Kenny, continues to break new ground in creating economic opportunities for Long Island. The Incubator at Calverton is yet another testament to that.

If your business plan or start-up venture involves agricultural, aquacultural or environmental technologies and you'd like to be considered for occupancy at the Incubator at Calverton, you can complete and submit an application for admission to be submitted to Stony Brook University's Tenant Selection Committee for evaluation. To download an application, or find out more about the Calverton Business Incubator, visit [www.sunysb.edu/research/calverton/](http://www.sunysb.edu/research/calverton/).

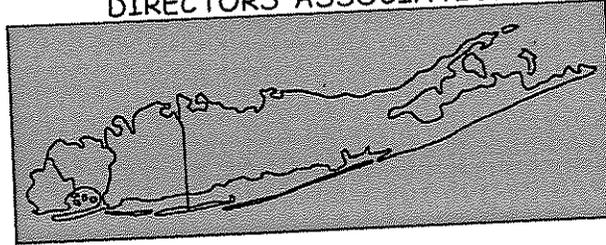


For more information contact

**Monique Gablenz, Manager**  
 Stony Brook University Incubator at Calverton  
 4603 Middle Country Rd., Calverton, NY 11933  
 (631) 727-4631-telephone, (632) 727-5201-fax  
[monique.gablenz@stonybrook.edu](mailto:monique.gablenz@stonybrook.edu)  
[www.sunysb.edu/research/calverton/](http://www.sunysb.edu/research/calverton/)

Janet Sklar

LONG ISLAND SCHOOL FOOD SERVICE  
DIRECTORS' ASSOCIATION



Ms. Ann P. McMahon, Special Assistant  
New York State Agriculture & Markets  
10B Airline Drive  
Albany, New York 12235

June 18, 2008

Dear Ms. McMahon,

I am writing, as per your request, to include the highlights of the oral presentation I gave at the May 30 NYS Council on Food Policy Listening Session in Riverhead. I had not planned to speak, but was moved to do so when confronted by local groups making egregious statements about the National School Breakfast and Lunch Programs (NSBP/NSLP.) I introduced other directors who had joined me that day: Pat Daley-Jimenez, Great Neck UFSD, Karen Ball, Riverhead CSD and Lois Chait, Three Village CSD. I live in the Three Village District, but work in Bay Shore UFSD.

I began with "School Lunch 101":

- Current NYSED Law 915 which prohibits the sale of junk food anywhere on campus during the school day,
- USDA regulations regarding non-competitive sales of foods and snacks during the school day,
- USDA has strict guidelines for daily caloric intake and nutrient standards for NSBP and NSLP,
- School Food Service Departments must be self-sustaining and do not receive funding from districts' general funds,
- Monies coming into the program are from sales of nutritious meals (pizzas made with whole grain crusts and skim milk cheese, sandwiches served on whole wheat breads, etc.) and healthy snacks, catering and federal and state reimbursements,
- NYS reimburses our programs .0650 for each meal,
- Total reimbursement for a child receiving a free lunch is \$2.47 plus \$.17 in government commodity donated food
- Nationally, it costs \$3.15 to produce a lunch—do the math—school food service departments are losing \$13 million a day,
- If a child eats lunch in school every day (180 days), he/she will have eaten only 16% of their meals in school. School meals do not make our children fat!

Bay Shore UFSD belongs to the Long Island School Food Service Directors' Association Cooperative and participates in over 10 bids that amount to over \$20 million. This co-op is comprised of 38 self-operating districts in Nassau and Suffolk Counties. This cooperative was formed, because municipal laws state that we must bid on many products except, produce, fish and milk. The participating districts feed over 80,000 children a day.

Here in BSUFSD, we purchase over \$60,000 of fresh produce, yearly. We offer fresh fruits and vegetables, daily, and even offer side salads to accompany every lunch. This is not a requirement, but is something that I instituted to help make students and their parents aware of healthier options.

Long Island districts would love to purchase locally grown produce, but cannot overcome the following barriers:

- Farmers work on a cash basis and cannot wait 45-60 days for payments from schools,
- Farmers do not have enough trucks to deliver produce to our co-op member schools,
- Transportation costs are prohibitive,
- Limited growing season—at its height, schools are closed,
- It is easier for a farm to sell its entire inventory to a supermarket chain.

We have called local farmers, asking if they wanted to sell to us, but have been told, "NO!"

We here on LI have a warehouse owned and run by OGS that handles our commodity foods. I had asked if our farmers could deliver produce to their central location, where we could pick it up, but have been told that we could not, because it involved private sales on public land. Therefore, on a visit to Albany during our Legislative Action Conference in January, Lois Chait and I visited my Assemblyman Steve Englebright to discuss the logistics of my proposal. He told us that he would look into it and we will be contacting him, again, after the state budget is finalized.

*\*As an aside, I found out later that day that if the budget is passed, we would lose 2% of our state reimbursement for meals in order to help the state make up its deficit. So now, we are looking at unfunded state mandates and a cut in reimbursements!*

Thank you for this opportunity to address the Council,

Janet Sklar, SNS  
President NYSNA  
SNA District of Excellence  
Bay Shore UFSD  
75 West Perkal St.  
Bay Shore, NY 11706  
(631) 968-1193  
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ED TUCCIO

### Slaughter of Bison

Provisions for slaughter of bison are made in Article 5-A, Section 245.8, Exotic Animals and are detailed in the NYS Ag and Markets Circular # 925.

To access this circular directly on the Internet, go to

[www.agmkt.state.ny.us](http://www.agmkt.state.ny.us)

then go to Divisions (left hand side of ag & markets page)

Click on Food Safety and Inspection

Click on Industry Information ( bottom of page)

Click on Information Circulars

Open Circular # 925

Contact Name & Number: Clarence Davis  
1.518.457.4492



NEW YORK STATE  
DEPARTMENT OF AGRICULTURE AND MARKETS  
DIVISION OF FOOD SAFETY AND INSPECTION  
10B AIRLINE DRIVE  
ALBANY, NY 12235

**CIRCULAR 925**  
**Relating To The**  
**LICENSING OF**  
**SLAUGHTERHOUSES**

Article 5-A of the  
Agriculture and Markets Law  
(Chapter 48, Laws of 1922, as amended)  
Relating to  
LICENSING OF SLAUGHTERHOUSES  
With  
Rules and Regulations  
(Revised September, 2006)

## **ARTICLE 5-A LICENSING OF SLAUGHTERHOUSES**

### **Section**

- 96-a. Declaration of policy and purpose.**
- 96-b. License required.**
- 96-c. Application of article.**
- 96-d. Unlawful acts.**
- 96-e. Denial, revocation and suspension of licenses.**

### **Section 96-a. Declaration of policy and purpose.**

Whereas unsanitary conditions in the slaughtering of animals and fowl for food have been found to exist in this state, and whereas such conditions endanger the health and welfare of the people of the state, it is hereby declared to be a matter of legislative determination that the supervision of the slaughtering of animals and fowl is in the public interest, and that this article is enacted in the exercise of the police power of the state and its purposes are the protection of the public health.

### **Section 96-b. License required.**

No person, firm, partnership or corporation not granted inspection pursuant to the federal meat inspection act, the federal poultry products inspection act, article five-b or article five-d of this chapter shall operate any place or establishment where animals or fowls are slaughtered or butchered for food unless such person, firm, partnership or corporation be licensed by the commissioner. An application for license shall be made upon a form prescribed by the commissioner on or before the first day of May in every other year, for a two year license period commencing upon the following first day of June. With the application there shall be paid a license fee of two hundred dollars.

### **Section 96-c. Application of article.**

This article shall not apply to (a) any bona fide farmer who butchers his own domestic animals or fowl on his farm exclusively for use by him and members of his household and his non-paying guests and employees, or (b) any custom slaughterer, (as used in this section, "custom slaughterer" means a person, firm, corporation or association who or which operates a place or establishment where animals are delivered by the owner thereof for slaughter exclusively for use, in the household of such owner, by him, and members of his household and his non-paying guests and employees, provided, that such custom slaughterer does not engage in the business of buying or selling any carcasses, parts of carcasses, meat or meat products of any animal), or (c) any person who slaughters not more than two hundred fifty turkeys or an equivalent number of birds of all other species raised by him on his own farm during the calendar year for which an exemption is sought (four birds of other species shall be deemed the equivalent of one turkey), provided that such person does not engage in buying or selling poultry products other than those produced from poultry raised on his own farm, or (d) any person who donates, and any charitable or not-for-profit organization that possesses, prepares or serves game or wild game pursuant to section 11-0917 of the environmental conservation law (and any person who processes game or wild game on behalf of such donor).

#### **Section 96-d. Unlawful acts.**

It shall be unlawful for any person, firm, partnership or corporation to operate any slaughterhouse, abattoir or other place or establishment where animals or fowl are slaughtered or where meat or meat food products are prepared or processed for food unless such place or establishment is maintained and operated in a clean and sanitary manner, and conducted in accordance with the provisions of this article and with the regulations of the commissioner.

It shall be unlawful to expose any meat, fowl or meat food product in any slaughterhouse, abattoir or other place or establishment to insects, live animals or injurious contamination; or to slaughter, possess or sell unwholesome meat. Meat shall be unwholesome within the meaning of this article if it be from a diseased animal or one which shall have died other than by slaughter, or if such meat shall be contaminated with filth or shall have been slaughtered, processed or handled under insanitary conditions.

It shall be unlawful to feed hogs uncooked offal from a slaughterhouse.

#### **Section 96-e. Denial, revocation and suspension of licenses.**

The exposure of meat, fowl or meat food product to insects, live animals or injurious contamination, or the slaughter, possession or sale of unwholesome meat shall be cause for the denial of an application for license, or the revocation or suspension of a license already granted. Any such denial, revocation or suspension may be reviewed by a proceeding instituted under article seventy-eight of the civil practice law and rules.

### **RULES AND REGULATIONS FOR SLAUGHTERHOUSES**

#### **Title 1 - Official Compilation of Codes, Rules and Regulations of the State of New York**

#### **PART 245 SLAUGHTERHOUSES**

##### **Section**

- 245.1 Compliance required, waiver.**
- 245.2 Construction and sanitation.**
- 245.3 Sanitary facilities.**
- 245.4 Equipment.**
- 245.5 Protection of products.**
- 245.6 Cleanliness required.**
- 245.7 Employment of persons with disease.**
- 245.8 Exotic animals.**

#### **Section 245.1 Compliance required, waiver.**

Prior to the issuance of a slaughterhouse license pursuant to article 5-A, the commissioner must be satisfied that the slaughterhouse complies with construction, equipment and sanitation requirements established by this Part. To determine whether the slaughterhouse is in compliance with these requirements, the commissioner may cause an examination of the premises, equipment and facilities to be made. Complete drawing and specifications for new construction, new businesses and alterations of existing premises shall be submitted to the commissioner for

approval. Construction of new facilities, new businesses and alterations of existing facilities shall not commence until drawings and specifications have been reviewed and approved by the commissioner.

### **Section 245.2 Construction and sanitation.**

(a) Rooms, compartments, places, equipment and utensils used for preparing, processing, storing or otherwise handling any product, and all other parts of the establishment shall be kept in a clean and sanitary condition.

(b) The outside premises shall be maintained in a condition that prevents it from becoming an attractant, breeding place or harborage for rodents, insects and other pests. Garbage, refuse, debris and waste materials shall be stored as to minimize the development of odor and to prevent it from becoming an attractant and harborage or breeding place for rodents, insects and other pests. Roadways on the premises adjacent to the establishment shall have a hard surface.

(c) There shall be no handling or storing of materials which create an objectionable condition in the premises.

(d) There shall be abundant light, both natural and artificial, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to ensure sanitary conditions.

(e) There shall be an efficient drainage and plumbing system for the establishment and premises. All drains and gutters shall be properly installed with approved traps and vents in accordance with any State or local construction or sanitary code, and shall be connected to a sanitary sewer or acceptable disposal system. The discharge of water and waste must conform to all State and local requirements.

(f)

(1) An adequate potable water supply, both hot and cold, delivered under pressure to sufficient, convenient outlets for washing carcasses and parts, walls, floors and equipment shall be available at all times during operation.

(2) An ample supply of water at not less than 180° F and/or an approved sanitizer shall be furnished and used for the cleaning of equipment, floors, walls and the like which are subject to contamination in the dressing or handling of diseased carcasses, their viscera and parts.

(3) Hot water for cleaning rooms and equipment other than those mentioned in paragraph (2) of this subdivision shall be delivered under pressure to sufficient convenient outlets and shall be not less than 150° F.

(4) Water shall be delivered at a minimum pressure of 30 pounds per square inch.

(5) A knife sterilization or disinfection system shall be provided for the evisceration of animals and fowl.

(g) The doors, walls, ceiling, partitions, posts and other parts of structures shall be of such materials, construction, repair and finish as will make them susceptible of being readily and thoroughly cleaned.

(h) Floors shall be of watertight and impervious materials sloped to efficient drain.

(i) Window sills shall be sloped to a 45-degree angle.

(j) Construction shall render the establishment resistant to the entrance of rodents, insects and other vermin. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as the commissioner may prescribe.

(k) The establishment shall be maintained in a condition that prevents the attraction of rodents, insects and other vermin.

(l) The junction of floors and walls shall be covered to a radius of at least two inches.

(m) Rails shall be of sufficient height to prevent carcasses from contacting the floor.

(n) All slaughtering and processing rooms shall have sufficient conveniently located hand-washing facilities of foot-pedal operation or equivalent devices and supplied with hot running water with a temperature of at least 105° F and cold running water tempered by means of a mixing valve or combination faucet, powdered or liquid soap dispensed from a sanitary container and individual towels or hand drying devices.

(o) In establishments where poultry is processed, the eviscerating, cutting and packing operations shall be separated from the killing, scalding and dressing operations by the use of separate rooms or by a thorough and complete cleanup prior to the eviscerating, cutting and packaging operations.

(p) The live animal and poultry holding areas shall be separated from the killing, processing and storage areas of the establishment by the use of separate rooms.

(q) Dogs and cats shall be excluded from establishments.

### **Section 245.3. Sanitary facilities.**

(a) Adequate sanitary facilities and accommodations shall be furnished.

(b) One or more dressing rooms and toilet rooms shall be provided, which shall be conveniently located, have self-closing doors and be properly ventilated and lighted. They shall be separate from the rooms and compartments in which products are prepared, stored or handled. Where both sexes are employed, separate facilities shall be provided.

(c) Hand-washing facilities, including running hot and cold water, liquid or powdered soap dispensed from sanitary containers and individual towels, shall be placed in or near toilet rooms.

(d) Hand-washing facilities shall be provided with hot water of at least 105° F and cold water tempered by means of a mixing valve or combination faucet, powdered or liquid soap dispensed from sanitary containers and individual towels or hand drying devices.

(e) Establishment toilet soil lines shall be separate from house drainage lines to a point outside the building and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

(f) Products shall not be processed, prepared or stored directly beneath sewer lines, drain pipes or other system carrying sewage or waste unless such pipe lines are leak proof or properly protected by insulating materials or other means.

(g) A separate room shall be provided for the cleaning and sanitizing of transportation cages. Cleaning and/or storing transportation cages outside the establishment is prohibited.

#### **Section 245.4. Equipment**

(a) Equipment must be so constructed as to be easily cleaned, and that used for inedible products must be marked.

(b) Live animal and poultry holding and transportation cages shall be thoroughly cleaned and sanitized after use, with the exception of transportation cages that have been placed on a vehicle for return immediately after the delivery of the live animals and poultry. Live animals and poultry shall not be housed in transportation cages, but shall be housed in holding cages equipped with waste material catch pans at the bottom of each cage. Such cages shall provide access to food and water. Live animals and poultry shall be obtained only from approved sources and shall meet all animal health requirements as set forth in Parts 45, 57, 62, 63 and 67 of 1 NYCRR.

(c) Tools, equipment and utensils used for preparing, processing and otherwise handling any product shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned and such as will ensure strict cleanliness in the preparation and handling of all products. So far as is practicable, such equipment shall be made of metal or other impervious material. Trucks and receptacles used for inedible material shall be of similar construction and shall bear some conspicuous and distinctive mark, and shall not be used for handling edible products.

(d) Tools, equipment and utensils shall be made of nontoxic material, shall be thoroughly cleaned and sanitized immediately after a change in processing between species, after any interruption of operations during which contamination may have occurred, and after each day's use. The equipment shall be properly stored and protected when not in use and shall be clean at the time of use. All shroud cloths shall be acceptably clean at time of use.

#### **Section 245.5. Protection of products.**

(a) Products shall be protected from contamination at all times during production, preparation, storage and transportation.

(b) Refrigerated storage of adequate capacity shall be provided and maintained at temperatures not to exceed 41° F for fresh meats and poultry, carcasses and parts thereof, and not to exceed 41° F for processed meats and poultry, meat and poultry by-products and meat and poultry food products.

(c) Vehicles in which products are transported shall be so constructed as to prevent dust, dirt, flies, insects and other contamination from coming in contact with products and shall be maintained in a clean and sanitary manner. Refrigeration at a temperature not to exceed 41° F and satisfactory protective covering for products shall be provided when necessary.

(d) All used tubs, barrels, and boxes used as containers of products shall be thoroughly cleaned and sanitized before reuse. They shall be of such construction and material as to protect

products adequately from dust, dirt, flies, insects and other contamination, and a satisfactory sanitary liner shall be provided for such used containers where necessary.

(e) In establishments where poultry is processed, chilling tanks or vats shall be of smooth metal construction. They shall have a continuous water overflow and be emptied, cleaned and sanitized after each use. Poultry carcasses and parts thereof not given to the consumer immediately upon completion of processing shall be chilled. An internal temperature of 41° F or lower must be achieved within five hours. Once chilled, poultry products shall be held at an internal temperature not to exceed 41° F. Ice used in such tanks and vats shall be clean and wholesome and stored in a clean, sanitary manner.

(f) All poultry carcasses and parts thereof, shall be thoroughly rinsed following evisceration.

(g) Poultry scalders shall maintain a continuous intake of potable water sufficient to maintain clean water and provide minimum overflow of one quart of water per bird per minute. They shall be emptied, cleaned and sanitized after each use.

(h) Eviscerating facilities and equipment at each work station shall be sufficient to ensure that carcass and product preparation can be accomplished without contamination.

(i) Animals dressed with hides on shall be thoroughly washed and cleaned before evisceration. Washing equipment of an approved type to thoroughly and efficiently wash carcasses inside and out shall be provided.

(j) Hides shall not be stored on the killing floor, nor stored exposed in rooms or compartments used for edible products.

(k) Carcasses with hides on shall not be stored in contact with skinned and dressed carcasses or parts thereof or other edible products.

(l) All waste and offensive refuse shall be removed from the premises at least every 24 hours if the establishment is operated continuously or within 24 hours after use if the establishment is used only occasionally. Manure shall not be allowed to accumulate on the premises.

(m) A separate inedible waste room shall be provided for handling and storage of waste containers and covers, waste materials, inedible material, and condemned products. This room shall be so located as to ensure no contamination to edible products or congestion in the establishment. Hot and cold running water, proper drainage, and facilities for cleaning the area shall be provided and the area shall be maintained in a clean and sanitary condition. Where necessary it shall be separated from any area in which edible products are handled.

(n) Establishments desiring to singe poultry must meet the following requirements:

(1) The singeing process may only be used to remove excess feathers and shall not be used to brown or burn the flesh. Singeing shall be conducted after removal of feathers.

(2) Singed carcasses shall be chilled and eviscerated immediately after singeing.

(3) Finished product shall be labeled with the following statement: "Keep refrigerated at 41° F or below. Poultry must be cooked to an internal temperature of 165° F or higher."

#### **Section 245.6. Cleanliness required.**

(a) Operations and procedures involving the preparation, storing or handling of any product, and all parts of the establishment, shall be kept in a clean and sanitary condition. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments or places where products are prepared, stored or otherwise handled.

(b) Rooms and compartments in which animals are slaughtered or any product is processed or prepared shall be kept reasonably free of steam and vapors to enable proper inspections and to ensure clean operations. The walls, ceilings and overhead structures of rooms and compartments in which products are prepared, handled or stored shall be kept reasonably free of moisture.

(c) Butchers and others who dress or handle diseased carcasses or parts shall cleanse their hands with soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water, or in an approved disinfectant followed by rinsing in clean water. Employees who handle any product shall keep their hands clean and in all cases, after visiting the toilet rooms or urinals shall wash their hands before handling any products or the implements used in the preparation of products.

(d) Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleaned and only clean garments shall be worn. Clean garments must be worn at the start of each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and creation of insanitary conditions. Care shall be taken to prevent the contamination of products with perspiration, hair, cosmetics, medicaments and the like.

(e) Such practices as spitting on whetstones, spitting on the floors, placing skewers, tags or knives in the mouth, inflating lungs or casings or testing with air from the mouth such receptacles as tieves, kegs, casks and the like containing any product or intended as containers of any product, are prohibited. Only mechanical means may be used for testing.

(f) Smoking shall not be permitted in areas where edible products are handled or processed. Signs prohibiting smoking shall be conspicuously posted in such areas.

#### **Section 245.7. Employment of persons with disease.**

No person affected with tuberculosis or other communicable disease in a transmittable stage shall be employed in any department where any product is handled or prepared. The commissioner, when he has reasonable grounds to believe such action necessary, may require a medical examination of any person handling edible products and a certificate of a duly licensed physician showing the absence of such disease as a condition precedent to such continued employment.

#### **Section 245.8. Exotic animals.**

(a) For purposes of this section, exotic animal shall mean any captive reindeer, elk, deer, antelope, water buffalo or bison which are raised commercially for food.

(b) Field slaughter of exotic animals shall be permitted, provided that the following requirements are met:

(1) The farm or animal owner has a designated area where an ante-mortem inspection and slaughter can be performed;

- (2) A veterinarian shall conduct an ante-mortem inspection on the same day of slaughter.
  - (3) A copy of the veterinarian's ante-mortem report shall accompany the transport vehicle to the processing facility.
  - (4) The processing facility shall retain and maintain a copy of the ante-mortem report for a period of one year from the date of receipt of the slaughtered exotic animal.
  - (5) The transport of intact, exotic animal carcasses to a processing facility shall take place on the day of slaughter.
  - (6) The slaughter of all species susceptible to chronic wasting disease shall be performed in accordance with Part 68 of 1 NYCRR.
- (c) Packaged or encased exotic meats sold at wholesale within New York State shall bear the following statement on the product label or carton: Processed at a NYSDAM Article 5-A Facility.



## Empire Justice Center

Making the law work for all New Yorkers  
Albany ♦ Rochester ♦ White Plains ♦ Long Island

### NYS Council on Food Policy – Long Island Listening Session May 30, 2008

#### Statement by Cheryl Keshner, Empire Justice Center

Good afternoon. My name is Cheryl Keshner. I am here today on behalf of the Empire Justice Center, a statewide legal support and advocacy program which protects and strengthens the legal rights of people in New York State who are poor, disabled or disenfranchised. Our program advocates for systemic change, provides training and support to other advocates, and also provides free direct civil legal representation. My own experience as a social worker and legal advocate on Long Island for many years has also given me a great deal of insight into some of the economic struggles which needy populations on Long Island are experiencing.

The main issue which I am going to address today involves access to food programs, particularly food stamps. Largely due to advocacy by numerous community-based organizations and the responsiveness of the local Departments of Social Services, assisted by certain changes in state and federal policy, there have been significant improvements in the way the food stamp program has been administered on Long Island over the past few years. The simplification of the application, the increased use of mail-in applications and telephone interviews and the elimination of the resource test for applicants have facilitated the enrollment process. Yet the fact remains that, in both Nassau and Suffolk counties, only an estimated one-third of those people identified by the U.S. Census as having incomes below 125% of the poverty level actually are actually receiving food stamps. According to the New York State Office of Temporary and Disability Assistance, in March 2008 there were 28,410 people receiving food stamps in Nassau County and 43,098 individuals receiving food stamps in Suffolk. Clearly, there remain thousands of Long Islanders who, though likely eligible for benefits, are not receiving the food assistance they so desperately need.

In addition, as prices of groceries, gasoline, home heating oil, rent and mortgages spiral out of control, many of those families who previously may have been able to manage without governmental assistance, now find themselves with no alternative but to ask for help. In a state suffering from the current nationwide economic downturn, Long Island stands out, for example, with regard to the incredibly high cost of housing. According to recently released research conducted by the Empire Justice Center, Long Island currently has nearly a third of all subprime mortgages that are delinquent or in foreclosure. And

according to a recent report by Governor Paterson, Long Island represented 24%-- or 2,784-- of the state's foreclosures in the first quarter of 2008. Many of the families struggling with housing and other costs may have an increased need for food assistance, but their incomes exceed the eligibility guidelines and exclude them from receiving ongoing benefits from the Department of Social Services

An increasing number of working families and individuals are finding it necessary to request emergency assistance so that they can feed their families, keep their homes heated, keep their lights on and maintain their housing. Although they may not qualify for ongoing benefits, they may need help from Social Services just one time in order to avert a crisis. The income guidelines for Emergency Assistance to Families are higher than those for ongoing benefits. The Nassau County Department of Social Services has attempted to address this problem by keeping their offices open for those in need of assistance one evening per week. Yet in Suffolk County, the DSS office doors are locked at 3p.m. Other districts throughout New York State remain open until at least 4 p.m. Given the fact that an application for assistance may require multiple visits to the local social services office, this creates an impossible situation for someone trying to maintain employment. Inevitably, that money which is needed for food assistance may end up being used instead to pay the rent, the electric bill or to purchase medication. Advocates from the Suffolk County Legislature's Welfare to Work Commission and Catholic Charities recently testified before the County Legislature to request extended hours at the local social service offices. We support this proposal and believe it is vital to help Suffolk's needy families to maintain economic and food stability.

Another concern pertains to immigrant access to food stamps and other benefits. The implementation of welfare reform severely restricted immigrant access to public benefits. Although there have since been several state and federal policy changes which have expanded eligibility, there remains a great deal of fear and confusion regarding eligibility entitlements and requirements.

I myself know of several immigrants who should have been eligible for food stamp benefits, but were improperly denied due to the fact that they were not citizens. There is a need for greater training among workers at the Department of Social Services workers regarding the food stamp eligibility requirements so that this does not continue to occur. There is also a great need for services for those who are of limited English proficiency. Although Suffolk County does have an LEP policy( in accordance with NY State OTADA06 ADM-5) , applicants often find it difficult to obtain interpreters or written information in their native language. Even those who have specifically indicated that they need information in their native language still often receive requests for documents as well as other notices only in English. Thus, there is often a great deal of miscommunication, and families in need may have applications inappropriately denied or benefits improperly discontinued.

According to a recent report by FoodChange, "Immigrant Access to the Food Stamp Program," other barriers to obtaining food stamp benefits include lack of awareness of the program as well fear of being deemed a "public charge" and running the risk of

deportation. Immigrants need to receive more information assuring them that receiving food stamps will not endanger their eligibility status and that, even if the parents are undocumented, their children may indeed be eligible for food assistance from the Department of Social Services.

Lastly, we would like to express our concern regarding IR-1105, which was recently passed by the Suffolk County Legislature in order to require private businesses that are licensed by the county to hire only U.S. citizens or legal permanent residents or risk losing their licenses. We believe that this will not only have a chilling effect on Suffolk County's economy, but will result in discrimination against those foreign-born workers who have a legal right to work here. If people cannot work, they cannot feed their families. These people will likely have to turn to food pantries and soup kitchens for help. Recent indications are that pantries in the metropolitan area are increasingly undersupplied and underfunded as demand steadily increases.. According to a 2006 report by Long Island Cares, approximately 259,000 Long Islanders seek help from a soup kitchen, food pantry or emergency shelter each year.

Another concern which I would like to share with you pertains to the Summer Food Service Program. Many families can only afford to feed their children by obtaining free breakfast and lunch through their local schools. Although they still need help during the months when school is not in session, they are often unaware of where they can regularly bring their children in their neighborhoods to obtain nutritious meals during the summer months. According to what we have heard from local community nutrition programs, this process could be greatly improved if states would better communicate with sponsor sites and agencies. By establishing summer food sites before the end of the school year, families will be able to receive the information they need so that their children will not have to go hungry or depend solely upon food pantries during the summer months.

Thank you for providing us with this opportunity to express our concerns to you. We encourage you to seek prompt and creative solutions to these very serious problems. Long Islanders need your help.

May 30, 2008

Patrick Hooker  
Chairperson  
NYS Council on Food Policy  
10 B Airline Drive  
Albany, New York 12235

Dear Mr. Hooker:

I will be unable to attend the listening session of the NYS Council on Food Policy on May 30, 2008 in Riverhead Long Island, but would like to have my comments become part of the official record of that meeting. I have raised hard clams and transplanted clams in the Long Island area for the past 35 years. During that time many changes have occurred which have impacted the amount of water I have been able to cultivate. My purpose in addressing the NYS Council on Food Policy is to alert you to several issues regarding the hard clam industry and enlist your support in expanding the amount of water available for hard clam transplant cultivation.

Currently, I work approximately 10,000 acres of water in the Richmond, Raritan Bay area that the DEC has tested and allows for shellfish transplantation. I take the clams from Raritan Bay waters which are uncertified for hard clam production and transplant them into clean waters in Peconic which are certified. By doing so, the clams can be naturally cleansed of harmful bacteria and thus be made safe as food for human consumption. The 10,000 acres I work may sound like a vast amount of area, but in reality it truly is not. Weather, parasites and other calamities continually hamper and even stop clam transplant production in this area. Several years ago, we had to suspend clam cultivation altogether for two years due to a parasite infestation. These circumstances not only put me and others out of work for a period of time, but have forced some growers out of business entirely. Cultivation of only this small area has severely limited the growth of the hard clam industry in New York and has put the industry on the verge of total collapse.

To avoid these drawbacks to production and allow for an expansion of the hard clam industry, I am proposing that the DEC expand its water testing program to include an additional area of New York State waters in western Long Island Sound, totaling approximately 50,000 acres, to be used for

hard clam transplantation production. (see map attached) In this way the DEC would bring significant new waters under transplant cultivation and offer shellfish growers alternative areas to work when adversity strikes. The highly restrictive nature of current practices, have forced many growers out of business and discourage younger ones from taking their place. If changes are not made soon, New York State's hard clam transplant industry, which at times encompassed 50% of NY State's hard clam production, will soon cease to exist and this renewable state resource lost to its people. If the Council would recommend an increase in DEC funding for the testing of hard clam transplant waters in western Long Island Sound, significant tangible improvement would be made in hard clam transplant production; thus directly benefiting consumers. Since the water testing process takes two years to complete, we would encourage the Council to ask that the testing process begin this year, 2008.

I apologize for not being able to present this information to you in person, but would be happy to answer any questions you might have by phone or Fax.

Thank you for your consideration of this issue.

Chuck Steidle  
Coastal Farms, Inc.  
P.O. Box 480  
Water Mill, NY 11976  
Phone/Fax 631-283-3154  
Cell: 631-680-4069

We are members of the New York State Aquaculture Association, which also supports the issues delineated in this document. You may contact the Association at: [nysaquaculture@rochester.rr.com](mailto:nysaquaculture@rochester.rr.com)



June 5, 2008

Mr. Patrick Hooker  
Commissioner  
New York State Department of Agriculture & Markets  
10B Airline Drive  
Albany, NY 12235

Dear Commissioner Hooker,

Thank you for taking the time to come to Riverhead on May 30 to chair the New York State Council on Food Policy Listening Session. Although I did not speak during the meeting, I would like to respond to your invitation to provide comments in writing.

First, I would like to express our complete support for the remarks made by Bob Nolan regarding the critical importance of adopting an immigration policy that ensures a sufficient labor supply for the agricultural community on Long Island. Similar to many other crops in New York, the wine grape industry requires a considerable amount of physical labor to achieve the high quality level that has made our products competitive with those from around the world. It is crucial that our vineyards and wineries continue to have access to workers that can perform these essential jobs.

I would also like to express our support for the comments made by both Herb Strobel and Joe Gergela regarding the need to address regulations at the state and local level that adversely impact the viability of our farm operations. As Joe mentioned in his remarks, the Long Island farming community continues to struggle against the pressures of suburban expansion. Our local authorities try to balance the needs and interests of such development with a desire to preserve the region's agricultural heritage, but the resulting policies tend to favor the aesthetic character of open farmland instead of promoting the viability of small, value-added farming operations such as wineries.

This problem is most often manifested by local policies that are used to delineate permissible activities on farmland, and in particular, on land that has been preserved for agricultural use. Such rules frequently imply a preference for traditional crop farming by restricting processing operations used by value-added producers, as well as retail marketing activities. For this reason, I would like to re-visit an issue that we have raised before regarding inconsistencies in Agriculture and Markets Law definitions that seem to result in conflicting interpretations of what is allowed on land used in agricultural production.

As you know, the definition of "farm operation" in New York State Agriculture and Markets law (Section 301, paragraph 11) includes "the land and on-farm buildings, equipment, manure processing and handling facilities, and practices which contribute to the *production, preparation and marketing* of crops." [Emphasis Added]

This definition encompasses the practical importance of all facets of agricultural businesses, and usefully describes the nature of New York's vineyard and winery operations which involve not only land for grape cultivation, but also structures necessary for on-farm processing, storage and marketing of wine. Moreover, given the small size of many New York producers, land and on-farm buildings are frequently used for multiple purposes included under the definition.

Unfortunately, although paragraph 11 includes a broad definition of farm operations, the definition of "Land used in agricultural production" in paragraph 4 of the same Section excludes "land or portions thereof used for processing or retail merchandising of such crops, livestock or livestock products." This exclusion is also used in Section 483 of the Real Property Law, which provides for a tax exemption for "structures and buildings essential to the operation of agricultural and horticultural lands" for a period of ten years. The definition includes "structures and buildings or portions thereof used directly and exclusively in the raising and production for sale of agricultural and horticultural commodities or necessary for the storage thereof" but excludes "structures and buildings or portions thereof used for the *processing* of agricultural and horticultural commodities, or the *retail merchandising* of such commodities." [Emphases added].

We have continued to call for a change to these laws because we believe that the State should support and encourage added-value agricultural production by extending the same tax benefits to such farm operations. Indeed, for vineyard and winery operations, *production* and *storage* are necessary steps in the on-farm *processing* of wine grapes into added-value New York State agricultural products.

However, and as mentioned above, regulatory obstacles can and do occur at the local level because, although the State recognizes the diverse nature and needs of farm operations in one paragraph of Agriculture and Markets law (Section 301, paragraph 11), it fails to include some of the very same essential parts of the business in another crucial provision (paragraph 4). When the latter paragraph is read as a stand-alone definition, we believe there is a mistaken interpretation that processing and retail merchandising are not acceptable practices on "land used for agricultural production," or more specifically, land preserved for agricultural use.

We have offered legislative proposals to remedy this problem, but we believe the regulatory issue could be relieved in the meantime with a clear opinion from Agriculture and Markets that the exclusions in Paragraph 4 should not be interpreted or applied to restrict sound agricultural practices as defined in Agriculture and Markets Law Section 308 [Right to Farm] on land or in structures used for viable farm operations as defined in Agriculture and Markets Law, Section 301, paragraph 11 [Farm Operations].

Thank you again for your invitation to the Riverhead Listening Session and for the opportunity to express these comments in writing.

Yours sincerely,

Steven L. Bate  
Executive Director

cc: Joseph Gergela