Kenai Peninsula Food Hub Advisory Council

Meeting: December 8th, 2015, 10am-12:30pm Location: Cook Inletkeeper office, Homer

In attendance:

(Homer) Paul Castallani, DonnaRae Faulkner, Lori Jenkins, Margo Reveil, Robbi Mixon, Kyra Wagner, Neil Wagner, Brad Caser

(Conference phone) Heidi Chay, Steve, Willow, Kaitlyn, Chet, Abraham

Dec.8th Meeting Objectives:

RFP/Outline for a logo design

- It was decided to use a local artist (vs. 99designs)
- RFP will be sent out the week of Dec. 14th, asking for a bid, instead of offering a set fee
- <u>Design Criteria</u>: simple, recognizable, reproducible; must be acceptable for print, website/banner, merchandise (ie. tote bags, etc)
 - O Robbi Homework: figure out what dimensions are needed for website/banner
- <u>Design themes</u>: Alaska, include both farm and sea, more rural/rustic aesthetic (vs. urban appeal)
- "A farm to sea online farmers market" -Kyra Wagner
- Council Homework:
 - O Send Robbi 1-2 Food Hub logos you like by Dec. 11th
 - O Robbi will create RFP for week of Dec. 14th
 - O Send RFP out to any designers you think would be a good job, week of Dec. 14th

Food Hub Name

- Kenai Peninsula Food Hub is the chosen name
- Simple, but straightforward and incorporates both FOOD and LOCATION
- Logo design will be more creative and exciting

Draft Policy Review

- We reviewed the proposed Policy handbook and got great feedback; suggested changes:
- 5. **Mushrooms/Sprouts** no wild harvest mushrooms will be allowed; those grown by producers will have to follow DEC regulations/permitting; only DEC produced sprouts
- 8. **Meats-** YES we will allow meats, if all permits are in place; change Poultry line to "Poultry processed through DEC policy is allowed." Again, will require permits and insurance
- 12. **Liability Insurance** we discussed the pros and cons of having producers carry liability insurance- it seems insurance would be cost prohibitive to many growers

- Any products requiring a DEC permit/kitchen will need liability insurance (mushrooms, meat, sprouts, etc)
- We will research the possibility of a group producer policy and how other food hubs handle this
- If insured, producers can list this in their profiles (will make it more attractive to certain entities like hospitals, restaurants)
- 19. Sales Tax- this is a big grey area, which we will research;
 - It was agreed that producers should pay their own sales tax and the Hub should pay the taxes on the service fee mark up/ memberships
 - there's a lot of variables at play, given the two HUB locations
 - City vs. Borough Taxes
 - Food Sales Tax exemption during some times of the year
- 24. **Customer Satisfaction/Refunds** producers and customers should handle any issues between themselves; if no resolve, involve the Coordinator; still no resolve- Advisory Council has final say
- 25. **Customer Expectations** add a line stating that if customers do not pick up during given timeframe, their orders will be DONATED
 - DonnaRae suggests tracking these donations to show social benefit; could coordinate a pick up with a local Food Bank or Non-prof.
 - Most agree we should collect online payment at the time of ordering
- 26. **Vendor Expectations** agreed there should be a repercussion if producers do not show up on time;
 - Timing will be crucial to consistent and reliable service
 - If producer is late 2 times, they will be suspended from selling the following cycle; each time they are late after that, suspension the following week;
 - If producer is late more than 5 times, they are suspended for the remainder of the year, with no refund of membership
 - Communication on late deliveries, oversold product is crucial

Other Notes:

- Food Stamp participants should receive a membership waiver, but encourage volunteerism
- Create a summary of benefits for both producers and customers; outline what these fees are covering
 - Vendor membership is very low, when comparing to other Food Hubs/markets
 - We will frame the \$40 membership as a introductory/pilot price for the first two-years
- Council Homework:

- Submit changes/suggestions to Robbi for by January 7th
- Margo will investigate TAX info, INSURANCE info, how Cottage food regulations play into the Food Hub (are we resale or direct?)
- Robbi will investigate cost of having online payment as well as the ability to accept SNAP card payments- what are the fees?

Business entity review and timeline

- LLC entity chosen
 - Decision was made for the ease of paperwork and start up
 - We will reassess after launching Food Hub and consider moving to a non-profit 501c3

• Council Homework:

- Robbi and Margo will ask more questions of bookkeeper and provide more information to the Council
- O Robbi will continue work for: SNAP sign-up and Business License

<u>Prioritized list of next steps, Producer/Vendor meeting & outreach plan, next Advisory</u> Committee meeting set

- Dec. 14 (week of)- Robbi/ Council circulates RFP for logo design
 - December sometime- Kenai should designate one person to represent Kenai growers on Advisory Council (can vote/make decisions)

January

- Jan 7th- Submit policy changes/suggestions to Robbi
- O Jan. meeting review Policy again/discussion
- Kenai- conduct an Informational Meeting (Robbi/Heidi will coordinate)

February:

- February meeting- vote on logos from submissions
- February meeting- vote on acceptance of Policy
- Create spring advertising plan
 - Establish how to include both Kenai and Homer in efforts

March:

- Drop points established
 - Establish how Kenai will operate, given there's no paid employee
- Facebook page set up
- Website set up
- Homer/Kenai- each need producer meeting
- Late March- begin advertising
- March- investigate other promotional materials beyond advertising
 - branded twist ties, produce bags
 - branded "fundraiser" type merchandise- shopping bags

April

O Launch the Food Hub and begin making dreams come true!

Late April- begin producer marketing materials

May

- O Access operations procedure and policy after one month of sales and tweek as needed
- Continue producer marketing materials
- Create Food Hub promotional video

Here are a few promotional video examples:

- https://www.youtube.com/watch?v=L2Mj50HtXog
- https://www.youtube.com/watch?v=IrP14KjI5v0
- https://www.youtube.com/watch?v=3c0jWlJnaMc
- Suggested that we include footage of both producers and how the Food Hub actually functions