

Food Systems Resiliency Webinar Series

Please review the details about how everything will work today until we begin at 10:00 AM.

- This event will be recorded for educational or promotional use by the University of California.
- Please post your questions** in the “**Q&A.**” Questions will be addressed at the end of the program.
- Use the “Chat” for non-question conversations or comments.** Be sure to change the “To” if needed to ensure your Chat is sent to those who you want to send it to.

Options:

“Panelists” if want to send a Chat only to the speakers

“Everyone” if you’d like all to see your Chat message

Food Systems Resiliency Webinar Series

UC ANR Strategic Initiatives
joint effort to **reimagine** our
food system



Processing

Production

Accessibility

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

Food Systems Resiliency Series objectives:

Tour different parts of the Food System to:

- Improve knowledge and understanding
- Identify and share available existing electronic information (resource kits)
- Identify information gaps
- Brainstorm
- Recruit additional participants

Food Systems Resiliency Webinar Series #2

July 28 10 to 11

***California Food systems: Partnerships
and Resources***

Kamal Khaira, moderator

Dr. Erin DiCaprio

CE Specialist, Community Food Safety
Food Science and Technology



Dr. Alda Pires

CE Specialist, Urban Agriculture and Food
Population Health and Reproduction



Food safety in the COVID-19 era

Erin DiCaprio, M.S., Ph.D.

Assistant Cooperative Extension Specialist

UCDAVIS

**FOOD SCIENCE AND
TECHNOLOGY**

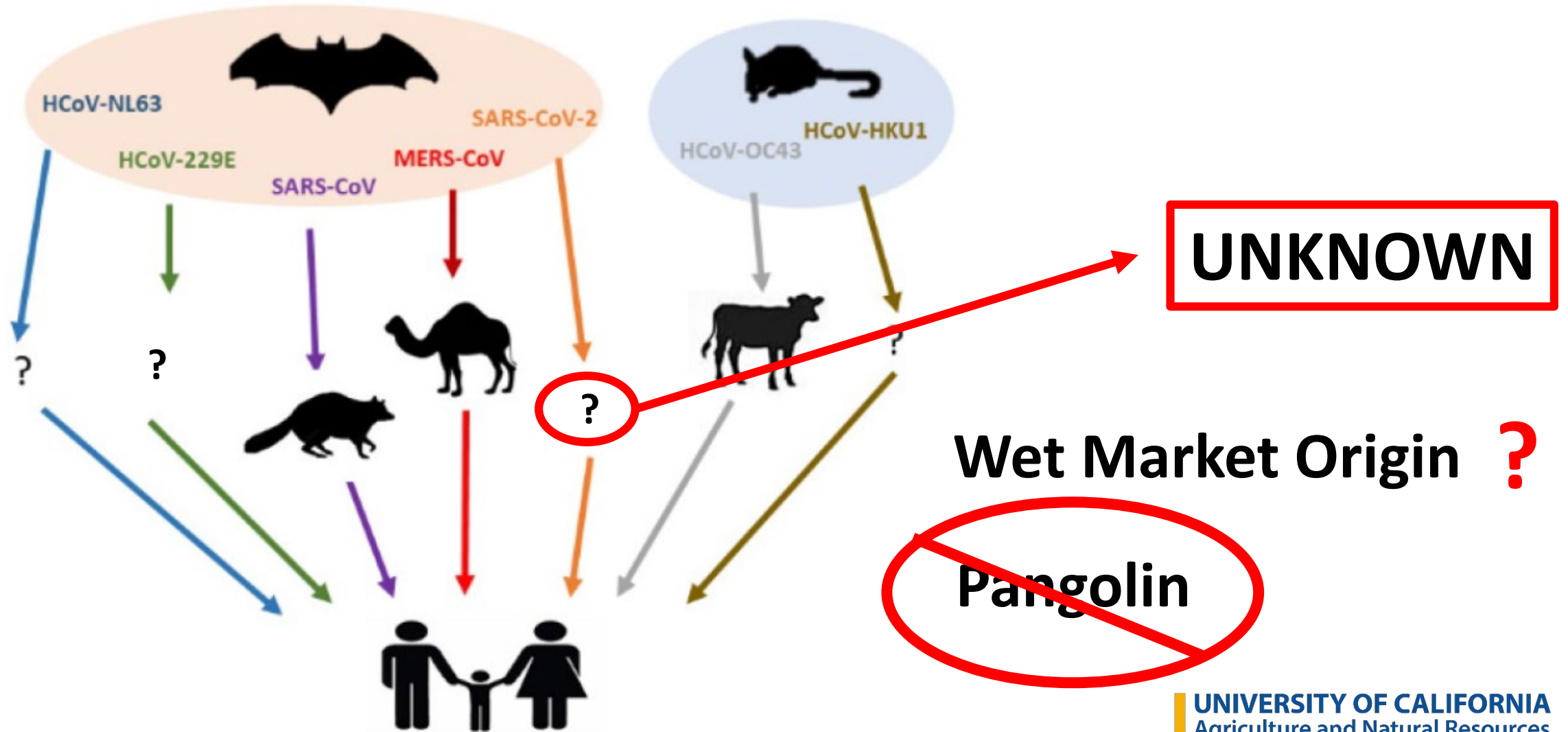
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Agriculture and Natural Resources

Polling question

Did COVID-19 originate from someone eating exotic meat?

YES or NO

Origin of SARS-CoV-2



UNKNOWN

Wet Market Origin ?

~~**Pangolin**~~

Polling question

Is COVID-19 transmitted by food or food packaging?

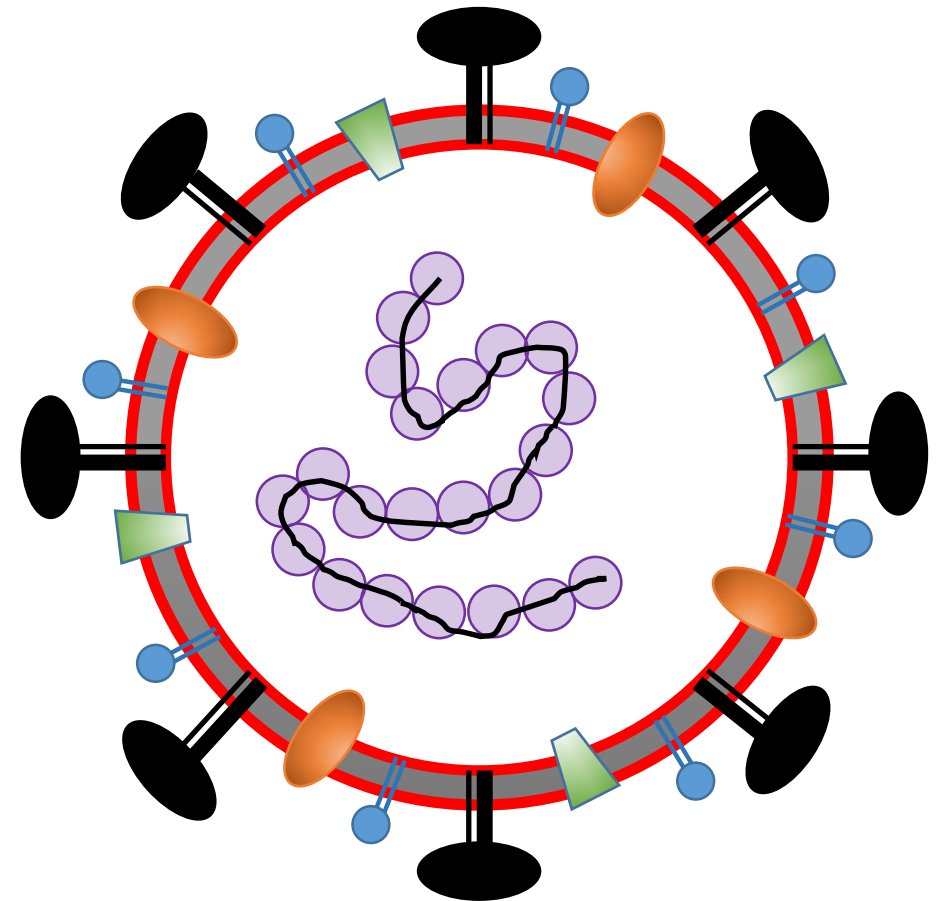
YES or NO

SARS-CoV-2

No evidence of transmission via food or food packaging

Enveloped virus

**Transmission Mode:
Respiratory droplet**



Consumer concerns around COVID-19 and food

Resources to support this stakeholder group

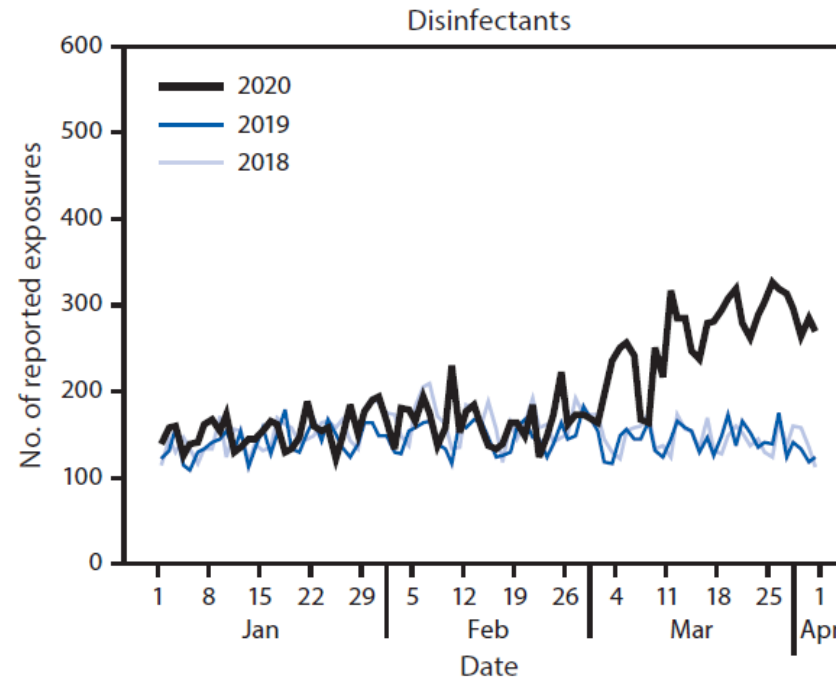
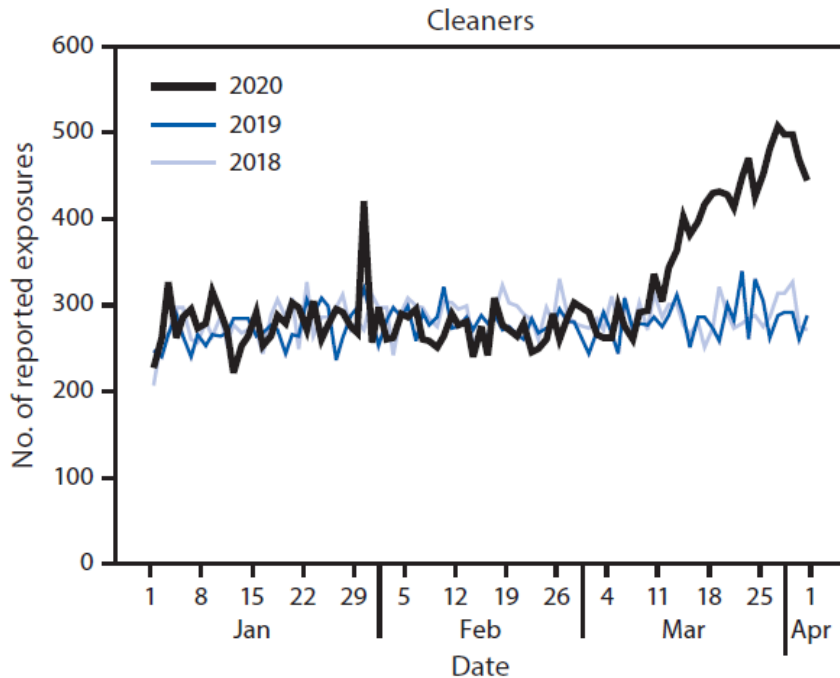
Polling question

**Since the emergence of SARS-CoV-2
have you changed your food handling
procedures at home?**

YES or NO

Misuse of cleaners and disinfectants

FIGURE. Number of daily exposures to cleaners and disinfectants reported to U.S. poison centers — United States, January–March 2018, 2019, and 2020*,†



Mixing of bleach,
vinegar, and hot water
to wash produce

Chang A, Schnall AH, Law R, et al. Cleaning and Disinfectant Chemical Exposures and Temporal Associations with COVID-19 — National Poison Data System, United States, January 1, 2020–March 31, 2020. *MMWR Morb Mortal Wkly Rep* 2020;69:496–498.

Concerns and FAQs

- Is this virus transmitted by food?
- Do I need to sanitize my food or food packaging?
- How can I stay safe while grocery shopping?
- What about farmers' markets and farm stands?
- Is takeout food safe?
- How safe is eating in a restaurant?
- Many others

UC DAVIS
UC Food Safety
Quick Links >
COVID19 > PRE- & POST-HARVEST > PROCESSING & DISTRIBUTION > LOW MOISTURE > CONSUMERS >
ucfoodsafety.ucdavis.edu
CoVID19 Food Safety Resources



CoVID-19 Info for Consumers

→ Be Safe!



Food Supply Chain / Industry

→ Info Here!



For Farms / Growers / Workers

→ Info for You



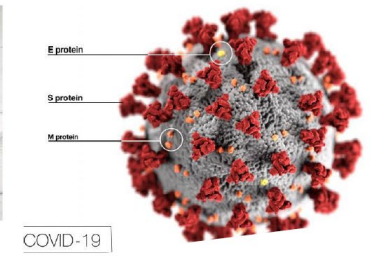
For Retail Stores & Markets

→ Important



For Educators / Researchers

→ Educate!



Webinars & Recordings

→ View Now!

Print materials

COVID-19 AND FOOD SAFETY FAQ IS CORONAVIRUS A FOOD SAFETY ISSUE?

CDC and USDA are not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging. However, it is always important to follow good hygiene practices (i.e., wash hands and surfaces often, separate raw meat from other foods, cook to the right temperature, and refrigerate foods promptly) when handling or preparing foods.

IS FOOD IMPORTED FROM COUNTRIES AND STATES AFFECTED BY COVID-19 AT RISK OF SPREADING COVID-19?

- Currently, there is no evidence to support transmission of COVID-19 associated with imported goods and there are no reported cases of COVID-19 in the United States associated with imported goods.

IF AN EMPLOYEE AT A FOOD ESTABLISHMENT BECAME INFECTED WITH CORONAVIRUS, WOULD THE FOOD PRODUCED AT THAT FACILITY BE SAFE TO EAT?

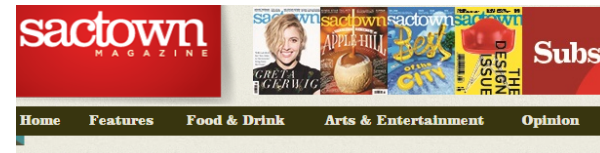
- Food establishment personnel who are ill with COVID-19 or any other illness should be excluded from work activities that could create unsanitary conditions (i.e. coughing or sneezing on product).
- COVID-19 is thought to spread mainly from person to person through respiratory droplets that can land in the mouths or noses of people who are nearby.

CAN I GET SICK WITH COVID-19 FROM TOUCHING FOOD, THE FOOD PACKAGING, OR FOOD CONTACT SURFACES, IF THE CORONAVIRUS WAS PRESENT ON IT?

- Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.
- Coronaviruses need a living host (animal or human) to grow in and cannot grow in food.
- Like other viruses, it is possible that the virus that causes COVID-19 can survive on surfaces or objects.

HOW SHOULD FOOD BE HANDLED DURING THE COVID-19 PANDEMIC?

- As always, follow good hygiene and food safety practices when preparing food:
 - Purchase food from reputable sources
 - Cook food thoroughly and maintain safe holding temperatures
 - Use good personal hygiene
 - Clean and sanitize surfaces and equipment



What's Cooking

MAR 26, 2020 01:09 PM
A LOOK AT THE LATEST IN LOCAL FOOD, DINING AND DRINKING NEWS

Is takeout safe? A UC Davis virologist shares how to stay healthy and support local restaurants

BY CURTIS YEE

<http://www.sactownmag.com/Whats-Cooking/2020/takeout-safety-Q&A/>



Self-serve salad bars and all-you-can-eat buffets face an uncertain future in the age of coronavirus

By Ethan Harp, CNN
Updated 9:18 AM ET, Sun May 24, 2020

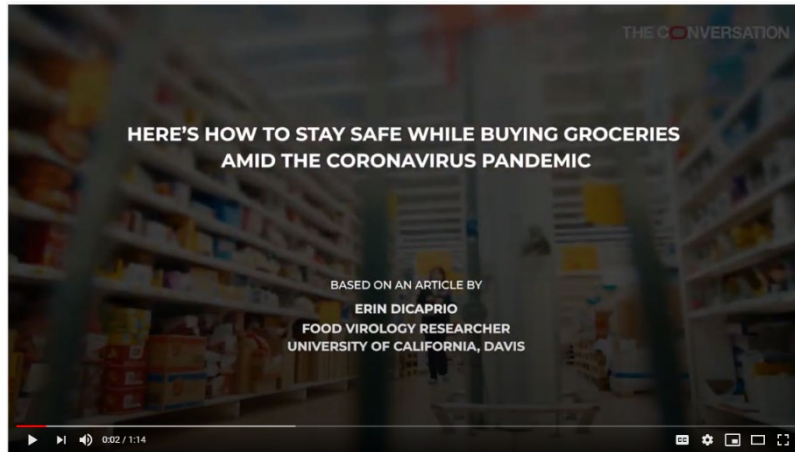


An attendee samples food from a buffet.

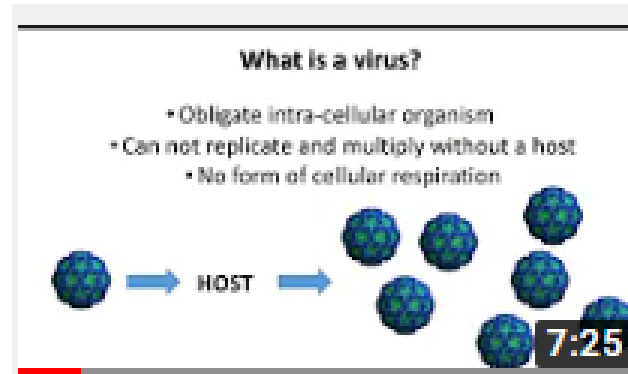
<https://www.cnn.com/2020/05/24/business/buffets-salad-bars-coronavirus-reopen-trnd/index.html>

<https://theconversation.com/heres-how-to-stay-safe-while-buying-groceries-amid-the-coronavirus-pandemic-138683>

Recorded webinars and presentations

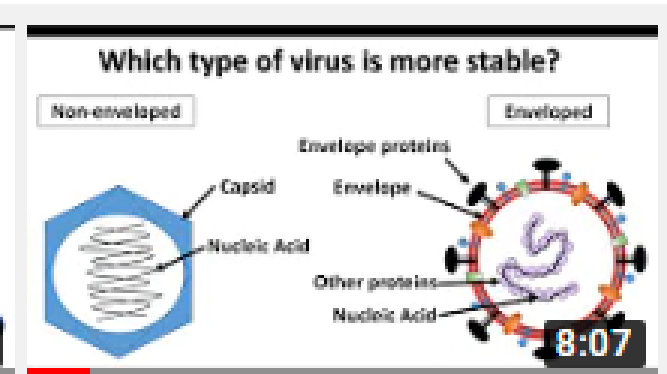


<https://www.youtube.com/watch?v=TICHjPLwclY>



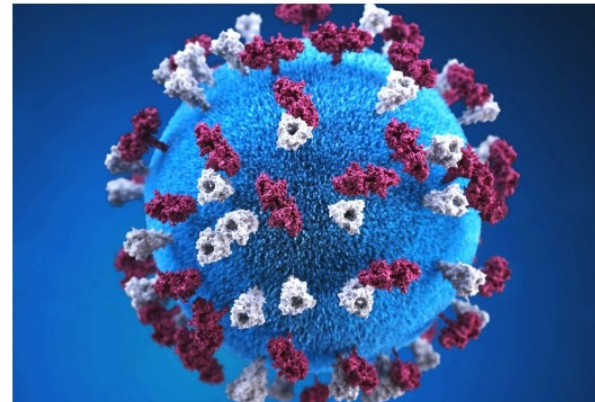
What is a virus?

<https://www.youtube.com/watch?v=IV5hdJkXmgc&feature=youtu.be>



Foodborne viruses compared to SARS-CoV-2

<https://www.youtube.com/watch?v=KhfxILgG0yg&feature=youtu.be>



APRIL 30, 2020

Episode 03: The Food-Water-Virus Nexus

A conversation with Dr. Erin DiCaprio about basic virology, virus transmission in food and water systems, COVID-19 + food safety, and canning/preservation at home.

<https://water-talk.squarespace.com/>



<https://drive.google.com/file/d/1iuAMhQlp2qw9IDF4D7XsDNbuN8U3Hd8N/view>

Support for home preservers and food entrepreneurs

Resources to support this stakeholder group

Online food preservation safety training

Clostridium botulinum, pH and Thermal Processing

Water bath canning

- Steam, boiling water
- 212°F
- Vegetative cells killed
- Spores survive

Pressure canning

- Steam under pressure
- 249°F
- Vegetative cells killed
- Spores destroyed

3:42

Foodborne Intoxication

- Associated with the consumption of pre-formed microbial toxins in food

3:02

Enteric organisms

- Microorganisms found in the intestine
- Common to products of animal origin
 - Beef, poultry, eggs, etc.
- Cross contamination to other foods
 - Fresh fruits and vegetables

4:10

Major Pathogens – Estimated Deaths: 1,400/year

5:25

Food Preservation

Intrinsic: Energy source, Water activity, Acidity, Natural inhibitors

Extrinsic: Packaging: atmosphere, relative humidity, physical protective

Processing: Physical: heat (most often), non-thermal; Chemical: acid, preservatives, fermentation

Storage Conditions: temperature, atmosphere, relative humidity

3:27

Impact of solute on water activity (a_w)

A Measure of Available Water

8:10

Equilibrium pH

7:06

Growth Factors - Time

- Called "growth" or "multiplication"
- A cell can divide every 15-30 minutes
- Under optimal conditions

4:32

Growth Factors – Food (Nutrition)

- Foods we find nutritious – also good for microorganisms

2:22

Yeasts

- Like foods with sugar and acid
- Produce alcohol and carbon dioxide
- Widely distributed
- Grow at low temperatures
- Cause spoilage
- Aerobic
- Not heat resistant

9:59

Non-microbial: Chemical Spoilage

2:36

UC Food Safety

Quick Links >

COVID19 > PRE- & POST-HARVEST > PROCESSING & DISTRIBUTION > LOW MOISTURE > CONSUMERS > TRAINING >

Training

UC Food Safety > Training

Better Process Control Schools

→ Learn Now!

HACCP & Juice HACCP Training

→ Read More

UC Master Food Preserver Food Safety Training

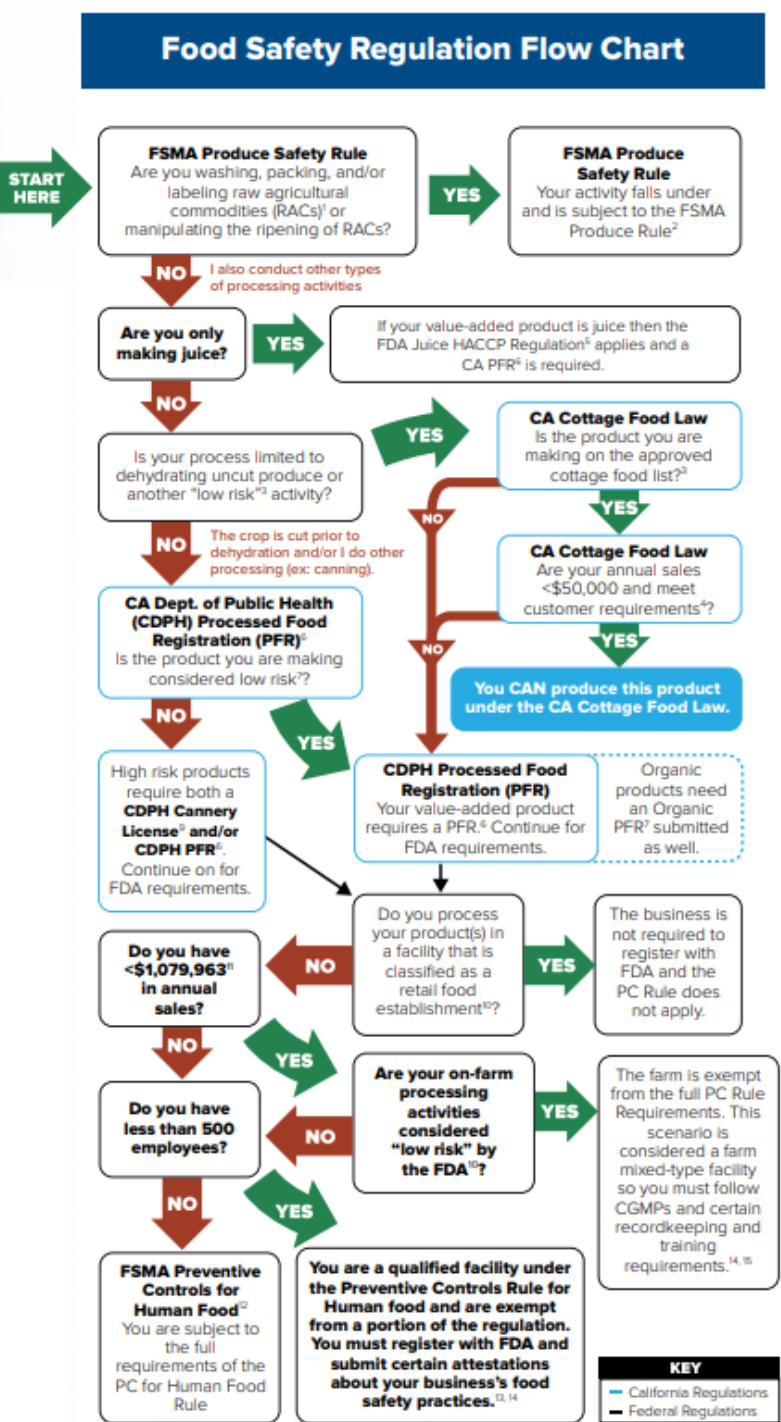
→ Video Modules!

<https://ucfoodsafety.ucdavis.edu/training>

Food safety, product development, and regulatory compliance for food processors and entrepreneurs

- Starting a food business
- Regulatory considerations
- Resources based on different types of products
- Training opportunities
- More

<https://ucfoodsafety.ucdavis.edu/processing-distribution>



Polling question

Do you know or have you heard of local restaurants or farms pivoting to sell value-added products as a result of disruptions in supply chains/patronage due to COVID-19?

YES or NO

Polling question

Do you know or have you heard of farms that have transitioned from growing flowers or grains to growing raw agriculture commodities (fruits and vegetables) as a result of the pandemic?

YES or NO

Food safety in the COVID-19 era

Alda Pires, DVM, MPVM, Ph.D., DACVPM
Associate Cooperative Extension Specialist



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On-Farm concerns around COVID-19

Resources to support this stakeholder group

Polling question

What is the biggest impact on-farm you have seen with COVID-19 ?

Food safety

Worker Health & Safety

Distribution

Food Security

Does not apply; I don't work with farmers

On-Farm Fresh Produce Food Safety

- Not a food safety concern
- If you are implementing GAP probably should keep it



<https://www.wifss.ucdavis.edu/fsma2020/>



Produce Safety Alliance

Training | PSA Curriculum | Resources | News | Food Safety Modernization Act | The Alliance | Contact Us | PSA en español



WELCOME TO THE PRODUCE SAFETY ALLIANCE WEBSITE!

PSA TRAINING DURING COVID-19 AND BEYOND

<https://producesafetyalliance.cornell.edu/>

UC ANR Resources

Agritourism
Urban Agriculture

UC ANR Coronavirus &
COVID19

Community Gardens
Produce Farms/ Growers
U-Pick Farms
Workers in California

TRAINING

For Farms / Growers / Workers




UC DAVIS

UC Food Safety

COVID19 PRE- & POST-HARVEST PROCESSING & DISTRIBUTION LOW MOISTURE CONSUMERS TRAINING

CoVID19 Food Safety Resources


UC Food Safety > CoVID19 Food Safety Resources

-  **CoVID-19 Info for Consumers**
→ Be Safer
-  **Food Supply Chain / Industry**
→ Info Here!
-  **For Farms / Growers / Workers**
→ Info for You

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Agriculture and Natural Resources

California Agritourism

About us Contact Projects Calendar



COVID-19 Agritourism Resources & Information For Farmers & Ranchers

Agritourism activities

- Farm stands & shops**
- U-Pick Operations
- Accommodations
- Education
- Outdoor recreation
- Events, festivals & entertainment
- Farm dinners & meals
- Resources by Region
- Planning & Regulating Agritourism

Farm stands & shops

For Roadside Stands during COVID-19

The UC Cooperative Extension Fresno County team has created guidelines and signs for farmers to use at their roadside stands to help maintain health and safety for both customers and sellers. Please feel free to share, download and use these as appropriate. For more information, contact UCCE Small Farm Advisor Ruth Dahlquist-Willard, rdwillard@ucanr.edu


- Roadside Stand Guidelines
- Farm Stand Sign Local Produce
- Fresno Strawberry Sign
- Merced Strawberry/Produce Sign
- Sacramento Strawberry/Produce Sign

Roadside Stand Guidelines

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<https://ucanr.edu/sites/agritourism/activities/Farmstands/>

URBAN AGRICULTURE
Urban agriculture developments and stories in and around California



UCANR: Safeguarding abundant and healthy food for all Californians

Urban Farms, Food Safety, and Food System Resilience During COVID-19

Author: Jennifer Sowerwine Published on: March 19, 2020

As our world grapples with the containment of the novel Coronavirus (COVID-19), essential services including food provisioning remain vital to the health and well-being of our communities. Yet, many small farms are struggling as they face rapid decline in sales as restaurants, schools and other farm-to-institutions programs close. Many urban farms and community gardens who share the mission of providing fresh, health and affordable food to some of our most vulnerable community members are trying to decide what to do about their operations and how to stay open as Spring in Progress unfolds.

SEARCH: Enter Search Terms

SUBSCRIBE: Enter e-mail Address

RECENT POSTS: ANR Blogs

- Urban Farms, Food Safety, and Food System Resilience During COVID-19
- Healthy Animals, Healthy People Survey
- Designing Urban Farms
- Food Policy Councils are Emerging as a Model to Address Gaps in Local Policies

<https://ucanr.edu/blogs/UrbanAg/>

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Focus Areas About News & Events Español Give People Jobs Search

Coronavirus and COVID-19

Agriculture

Food, water and nutrition

Youth development

Gardening

Exploring your environment

Health and wellness

Coronavirus and COVID-19

Explore the links below to find practical, credible information, plus things to do and resources to tap.

Do you have credible, practical material to add? Contact [Jeannette Warnert](#) or [Mark Bell](#)

Recursos en español.

-  Agriculture
-  Food, water and nutrition
- 
- 

<https://ucanr.edu/Coronavirus and COVID-19/>

<https://ucfoodsafety.ucdavis.edu/covid19-food-safety-resources/For-farms-growers-workers>

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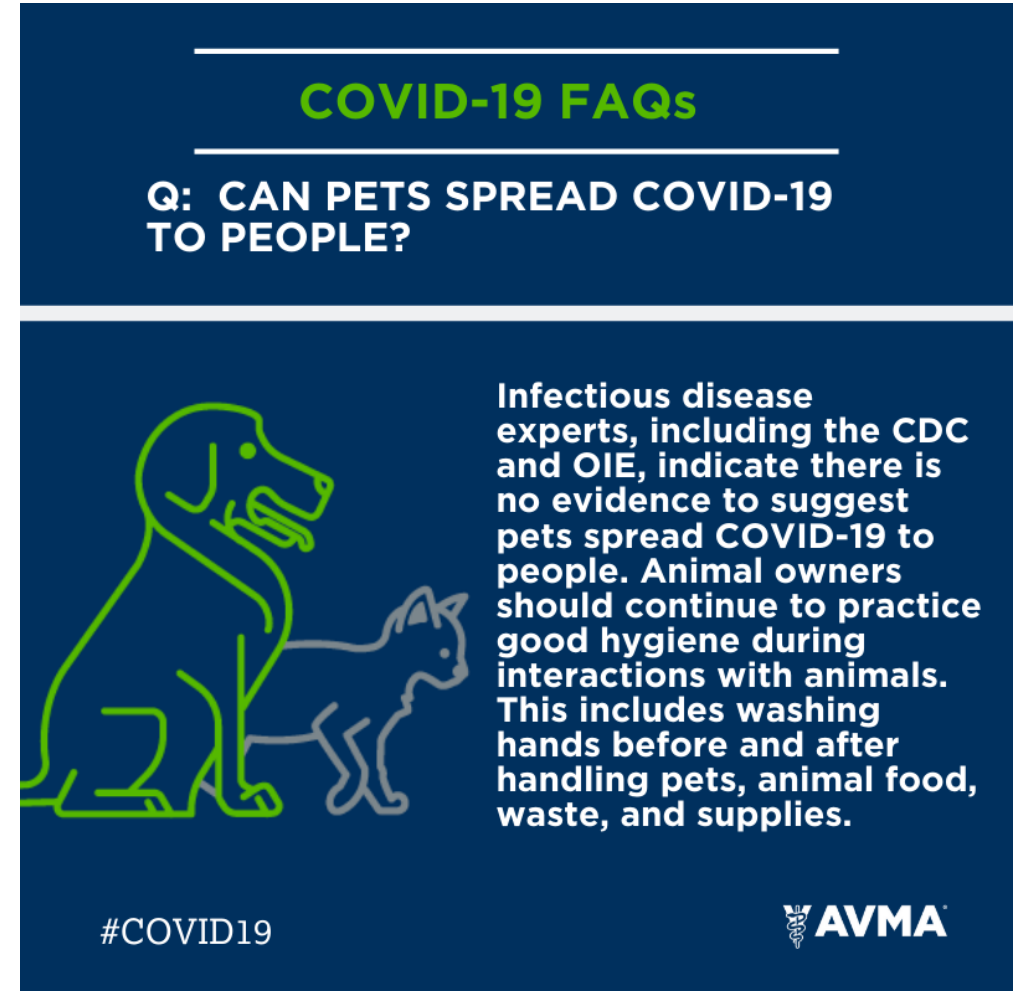
Polling question

Is COVID-19 a concern for livestock?

YES or NO

On-Farm Food Safety: Livestock & Transmission

- There is no evidence that domestic animals, including pets and livestock play a significant role in spreading SARS-CoV-2 to people (AVMA, July 11, 2020)



COVID-19 FAQs

Q: CAN PETS SPREAD COVID-19 TO PEOPLE?

Infectious disease experts, including the CDC and OIE, indicate there is no evidence to suggest pets spread COVID-19 to people. Animal owners should continue to practice good hygiene during interactions with animals. This includes washing hands before and after handling pets, animal food, waste, and supplies.

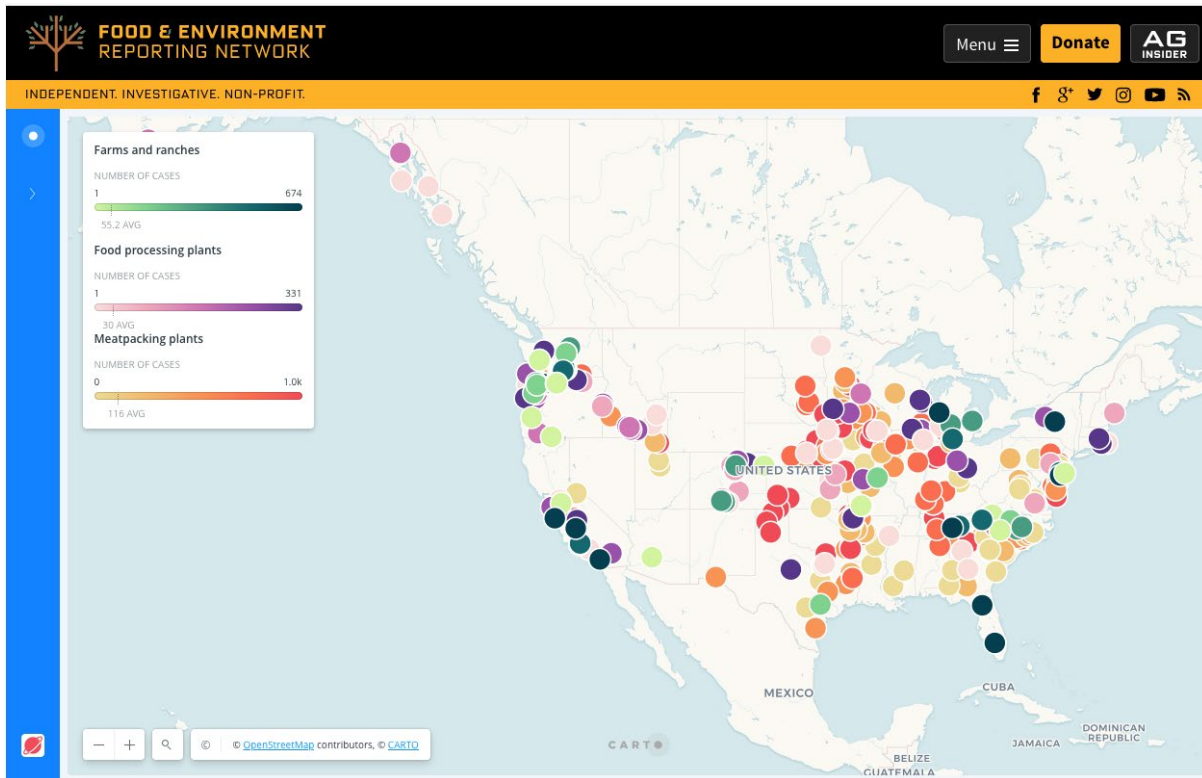
#COVID19

AVMA

<https://www.avma.org/resources-tools/animal-health-and-welfare/covid-19>

On-Farm Food Safety: Livestock & Transmission

- Distribution and Food Supply



<https://thefern.org/2020/04/mapping-covid-19-in-meat-and-food-processing-plants/>



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4-H Youth Development Program

Market Animal Sale Options & Regulations

Morgan Doran, UCCE Livestock & Natural Resources Advisor
Tracy Schohr, UCCE Livestock and Natural Resources Advisor
Laura Snell, UCCE Livestock and Natural Resources Advisor

May 5, 2020

The cancellation of many county fairs and junior livestock auctions, due to the novel coronavirus situation, is creating a lot of heartache and uncertainty for junior livestock exhibitors who have invested money and time in their market animals. A question many are asking is: How can I sell my market animal if the fair is closed? Luckily there are

Alternative Online Auctions

Many fairs are developing online auctions as an alternative to the live junior livestock auctions. CDFA (California Department of Food and Agriculture) has created a list of Standard Operating Procedures for alternative auctions. Contact your local fair to

<https://ucanr.edu/sites/Rangelands/files/323971.pdf>

Food Systems Webinar Series:

Webinar #4 - **Beef Supply Chain & Market Disruptions** Tuesday, August 25, 10-11 AM PT

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Agricultural Worker Health & Safety



Polling question

Have you been contacted by agricultural operators or associated industry with questions regarding worker health & safety & COVID-19?

YES or NO

Agricultural Worker Health & Safety : Concerns

- Challenges of implementing guidelines on agricultural operations

PROTECTING AGRICULTURAL WORKERS FROM COVID-19

What is COVID-19?
 COVID-19 is a contagious respiratory illness caused by the new coronavirus.

How does COVID-19 spread?
 Close Personal Contact Respiratory Droplets Contaminated Surfaces

Essential Work
 Agricultural work is considered essential. Farmworkers help ensure an adequate food supply while many communities are under self-isolation and quarantine.

Common Symptoms

- Fever** (above 100.4 °F/38°C)
- Dry Cough**
- Difficulty Breathing**

Who is most likely to become seriously ill from COVID-19?

- Older adults 65+
- People with medical conditions, such as:
 - Heart disease
 - Diabetes
 - Respiratory disease

When do symptoms appear?
 Symptoms may appear 2-14 days after being infected. However, you can infect others before you show any symptoms.

Where to get medical care?
 Enter information here

Other symptoms include: Fatigue and body aches. **Note:** Symptoms may vary from person to person.

You are eligible for free screening and testing regardless of immigration status. COVID-19 testing and treatment are not considered public charge.

HOW TO PROTECT YOURSELF & YOUR FAMILY FROM COVID-19

Cleaning and Disinfecting

- Wash your hands frequently using soap and water for at least 20 seconds or use an alcohol-based hand sanitizer with at least 60% alcohol.
- Avoid touching your eyes, nose, and mouth without washing your hands.
- Cough and sneeze into a tissue or flexed elbow. Dispose of tissue immediately after use.
- Wear a cloth face covering (such as a scarf or bandana) in public places, including work.
- Avoid sharing personal items with others (food, cups, gloves, handkerchief).
- When you get home from work, make sure to remove your work clothes (keep these separate from other clothes) and shower.
- Clean and disinfect surfaces and objects you touch often (doorknobs/ handles, restrooms, tables, water jug, tools, vehicle).

Social Distancing

WORK

- Reduce number of passengers when traveling to and from work.
- Maintain a distance of 6 feet (2 meters) at all times when in the fields, orchards, vineyards, and packing houses.
- Avoid social greetings such as handshakes, hugs, and fist and elbow bumps.

HOME

- "Stay Well at Home Order"**
 Besides going to work, only leave home to perform essential activities (grocery shopping, medical care, laundry).
- When possible, arrange sleeping areas to create a 6-foot (2-meter) distance between beds.
- Avoid social gatherings and celebrations (birthday parties, weddings, BBQs).

For more information, contact:
 Enter contact information here

Logos: UCLA Labor Occupational Safety & Health Program, LOHP, U.C. Davis/FFIS Worker Center for Agricultural Health and Safety, UCA

This infographic was created with funding from the National Institute of Environmental Health Science (NIEHS) Worker Training Program (Grant No. 1P50SD01973).

<https://aghealth.ucdavis.edu/covid19#resources>

UC Davis Resources

UCDAVIS
Western Center for Agricultural Health and Safety

ABOUT US > RESEARCH > TRAINING > FUNDING > EVENTS > NEWS COVID-19 EN ESPAÑOL

COVID-19 Resources for Agriculture

Western Center for Agricultural Health and Safety > COVID-19 Resources for Agriculture

- COVID-19 HOME
- COVID-19 OVERVIEW
- RISK PREVENTION
- EMPLOYER GUIDANCE
- EN ESPAÑOL

<https://aghealth.ucdavis.edu/covid19#resources>

Operations (English)

Print Resources

WCAHS Agricultural Worksite Checklist

English Spanish

WCAHS Agricultural Employer Training Guide

English Spanish

Cal/OSHA Checklists

Audio/Video Resources

Cal/OSHA COVID-19 Infection Prevention Guidan... Watch later Share

COVID-19 Infection Prevention Guidance Agricultural Workers

radio bilingüe
Red Nacional de Radio Pública Latina

Información sobre el nuevo coronavirus y la prevención de ... Copy link

EN ESPAÑOL SOBRE COVID-19 (CORONAVIRUS)

Radio INDIGENA

Agricultural Worker Health & Safety

COVID-19 Awareness for Agriculture

PREVENT



WEAR MASK



PHYSICAL DISTANCE



WASH HANDS

EDUCATE













(Scan QR codes with smartphone camera to view guidance)

RESPOND

CDPH OUTBREAK MANAGEMENT CHECKLIST



1. PREDESIGNATE WORKPLACE COORDINATOR

CONTACT LOCAL HEALTH DEPT.

PERFORM DEEP CLEANING

NOTIFY EMPLOYEES POTENTIALLY EXPOSED

REGULARLY CHECK FOR UPDATED GUIDANCE



CALIFORNIA DEPARTMENT OF FOOD & AGRICULTURE

WHEN IN DOUBT, REACH OUT: CDFA: (916) 654-0466



TIPS: Educating Farmworkers on COVID-19

DIRECT FARM OUTREACH

- Visit every location you can to provide signs, posters, training materials, videos and answer questions.
- Leverage existing food safety programs to partner with local healthcare providers for on-farm training.

CREATE PERSONAL CONNECTIONS

- Communication for farmworkers is greatly enhanced by providing context, such as images of familiar landmarks and hospitals, in public service announcement (PSA) videos and other outreach.
- Run PSA videos and offer interviews in familiar media outlets (Univision TV, Telemundo TV, various language radio stations, etc.).

RADIO, RADIO & MORE RADIO

- Run radio PSAs in farmworker native languages (Spanish, Mixtec, Hmong, etc.) for multiple months.
- Participate in talk-radio broadcasts.
- Play radio PSAs for farmworkers during first few weeks of hiring process.
- Consider farmworker needs and traditions when selecting media format.

STAKEHOLDER COMMUNICATION


- Reach out to all area agricultural trade associations.
- Personally reach out to area Agricultural Commissioners.
- During times of stress and confusion, remember to keep stakeholders informed.

INFORM BUT DON'T SCARE


- Provide information and facts in a nonthreatening manner.
- Realize everyone is different. Some farmworkers have anxiety, some fear quarantine and others think it is unnecessary.
- Help farmworkers understand that they will receive sick pay and should not quit to work at another farm if they test positive.

UTILIZE RESOURCES


CA Dept. of Food & Agriculture (CDFA)




CA Dept. of Public Health (CDPH)




Centers for Disease Control (CDC)



UC Davis WCAHS resource site & Tailgate Training Guide




(Scan QR codes with smartphone camera to view guidance in multiple languages.)




CALIFORNIA DEPARTMENT OF FOOD & AGRICULTURE


WHEN IN DOUBT, REACH OUT: CDFA: (916) 654-0466



- **CDC Guidance for Agriculture Workers & Employers & Agricultural Employer Check List**

A-Z Index

Search 

Advanced Search 

Coronavirus Disease 2019 (COVID-19)

CDC > Community, Work & School > Worker Safety & Support

Community, Work & School

Community Mitigation Framework

Cleaning & Disinfecting +

Businesses & Workplaces +

Worker Safety & Support -

Critical Information

Agriculture Workers and Employers

Interim Guidance from CDC and the U.S. Department of Labor

Other Languages Print Page

This joint guidance for COVID-19 may be adapted by state and local health departments to respond to rapidly changing local circumstances.

<https://www.cdfa.ca.gov/coronavirus/pdfs/COVID-19PrevenEducateRespond.pdf>

<https://www.cdfa.ca.gov/coronavirus/pdfs/TIPS EducatingFarmworkersCOVID-19.pdf>

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Transition to Q & A

Polling question

Did the information provided improve your knowledge and understanding of food safety issues related to COVID19?

Yes definitely, somewhat, not much, no

Polling question

Were the electronic resources new to you?

Yes definitely, somewhat, not much, no

Polling question

Will you use information from today's webinar with your clientele?

Yes definitely, somewhat, not much, no

Discussion—please type your response into the chat box

Q1 What educational outreach curriculum needs have you identified related to food system resilience?

Discussion—please type your response into the chat box

Q2 What research gaps exist related to food system resilience?

Discussion—please type your response into the chat box

Q3 Which community partners might be interested in working on food system resilience research, education or solutions?

Discussion—please type your response into the chat box

Q4 Might you consider working collaboratively to develop a research project or educational curriculum related to today's webinar topic?

Discussion—please type your response into the chat box

Q5 Are you available to participate in a future webinar presentation?



Food Systems Resiliency Webinar Series #2
10 to 11 am

California Food systems: Partnerships and Resources

Registration at: <http://ucanr.edu/survey/survey.cfm?surveynumber=30590>

Learn more about programs, resources and services that can support our children and families during this unprecedented time. The main topics will cover ways to secure benefits and access nutritious foods. Speakers include:

Brian Kaiser, Bureau Chief Cal Fresh and Nutrition Program Family Engagement and Empowerment Division, CA Dept of Social Services,

Andy Naja-Riese, CEO Agricultural Institute of Marin, and

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