

North Carolina Sustainable Local Food Advisory Council Recommendations for 2012 Legislative Action

- 1. Extend the Sunset Date of the Council until July 31, 2017.**
 - **G.S. 106-833** established the North Carolina Sustainable Local Food Advisory Council with a sunset date of July 31, 2012.
 - Farmers and the population of North Carolina have been served by the successful efforts of the Council through statutory changes by the General Assembly.

- 2. Appropriate \$100,000 recurring to provide for one permanent position in the NCDA&CS that will serve as staff for the Council and to provide for recurring costs of Council activities.**
 - A permanent staff position will provide continuity and consistency to the Council.

- 3. Statutorily designate one representative of the Conservation Trust for North Carolina (CTNC) as a member of the Council in lieu of the appointment of one representative of the North Carolina Farm Transition Network, Inc.**
 - The North Carolina Farm Transition Network, Inc. has terminated its Executive Director position and no longer has staff available to work with the Council.
 - The Conservation Trust for North Carolina works directly with farmers and landowners to protect farmlands for the future and to help landowners transition their properties to the next generation.

- 4. Appropriate \$ 55,000 to NCDA&CS for a consumer level survey of local food interests.**
 - USDA-NASS, the NCDA&CS, the NCCES and other agencies and organizations, as applicable, will develop a comprehensive study of the elements of the local food system to promote growth and investment in the development of the local food economy.

- 5. Appropriate funds to increase the storage and preparation facilities in those schools lacking the equipment necessary to participate in the farm to school programs.**
 - Top barriers, as identified by a 2011 NCDA&CS Survey of Child Nutrition Directors, to purchasing fresh, local produce through the NC Farm to School program include:
 1. Lack of walk in refrigeration space
 2. Lack of staff/facilities to prepare fresh produce
 3. Nutrition program does not have warehouse space
 4. Ordering method
 5. Lack of preparation equipment