Kansas Statewide Local Food Systems
Virtual Town Hall

January 25, 2023

Agenda for today

1) Five minute presentations by:
   a. Kansas Department of Revenue- update on Kansas food sales tax changes
   b. KSU Pollution Prevention Institute- food waste reduction efforts
   c. Local food systems-related legislative update from KDA
   d. Local food systems-related legislative update from KDHE
   e. Questions

2) Open discussion about upcoming/ ongoing local food systems-related grants in KS:
   a. KSRE USDA Regional Food Systems Program grant
   b. Any others that would like to share

3) Brief announcements of upcoming local food systems events/initiatives in Kansas

4) Evaluation

NOTE: Recordings and slides posted on: www.rrc.k-state.edu/localfoods/index.html

1) Food and Food Ingredients
   “Most” Grocery store food items
   Foods packaged by a manufacturer
   Fresh, raw food that may be purchased from a bulk vendor or from a local seller
   K.S.A 79-3602 provides the definition for what is food and food ingredients

2) Food and Food ingredients:
   Food and Food Ingredients
   Prepackaged and pre-measured

3) Categories
   Food and Food ingredients
   Prepared Food
   Non-food

4) Food and Food ingredients
   Taxed at reduced rate of state sales tax 4%

5) Prepared Food
   Taxed at full state and local sales tax rates 8.5%

6) Non-food
   Taxed at full state and local sales tax rates 8.5%
**Background**

- K-State College of Engineering - Engineering Extension
- Pollution Prevention Institute (PPI)
  - Operating since 1989
  - Programs are 100% grant funded
  - Includes Intern Program (P2, SRA, SMM) and technical assistance to industries, communities, and institutions (no employee number restriction)

**Vision**

- The Pollution Prevention Institute focuses on creating a healthy, vibrant, and sustainable future through environmental stewardship and economic growth.

**Mission**

- The Pollution Prevention Institute's mission is to promote sustainability through environmental education and services to industry, institutions, and communities.

The Small Business Environmental Assistance Program assists in developing small businesses comply with environmental regulations and identify pollution prevention opportunities.

**Reduction Efforts**

**Mechanism?**

- Grant funding
  - USDA
  - EPA
  - KDHE
  - Others
  - As allowable by grant

**General Flow:**

1. Observe operations
2. Perform waste audit
3. Develop report for partner w/ recommendations
4. Follow-up

**Comparison to Food Recovery Hierarchy**

- Source Reduction
- Food Hungry People
- Feed Animals
- Industrial Uses
- Composting
Reduction Efforts

• Mechanism?
  - Grant funding
  - As allowable by grant

• General flow:
  - Observe operations
  - Perform waste audit
  - Develop report for partner w/ recommendations
  - Follow-up

Grant funding:
- USDA
- EPA
- KDHE
- Others

As allowable by grant:
• Learn
• Act
• Share

General flow:
• Observe operations
• Perform waste audit
• Develop report for partner w/ recommendations
• Follow-up

Compare to:

Past and Present Partners

• Educational institutes
  - KU
  - JCCC
  - Multiple K-12 schools

• Grocery stores
• Restaurants
• Hospitals
• Wilson State Park

Select reduction opportunities:
• 2018 - USD 497: 11.5 tons/yr
• 2018 - KU Dining: 67.4 tons/yr
• 2014 - 2x grocer locations: 41.7 tons/yr
• 2013 - 2x grocer locations: 48.7 tons/yr

Questions?

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800-578-8898
www.sbeap.org
Local food systems-related legislative update from the Kansas Department of Health and Environment

Trey Kuhlman, Legislative Liaison, KDHE
Trey.Kuhlman@ks.gov

Agenda for today

2) Open discussion about upcoming/ongoing local food systems-related grants in KS:
   a. KSRE USDA Regional Food Systems Program grant
      - In the process of hiring Program Administrator position and will (hopefully) post the Program Coordinator position soon
   b. Any others that would like to share

3) Brief announcements of upcoming local food systems events/initiatives in Kansas

4) Evaluation

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Agenda for today

3) Brief announcements of upcoming local food systems events/initiatives in Kansas

- Upcoming KSRE events:
  - KDA/KSRE Farmers Market vendors/ Direct to consumer sales webinar series: Feb 6-10, noon-3PM
    - Note that this series is open to accept UCFP vouchers must take an interactive training this year
  - KSRE meat marketing workshops: Feb 3 - Wichita; Feb 24 - Olathe; March 3: Parsons
  - KC area Food Business Conference: Olathe, March 9-10

- FSMA Produce Safety Alliance Grower Training
  - February 7 AND 8, 2023 – online; February 23, 2023; March 1 AND 2 – online
- GAPs Food Safety Plan Workshop
  - March 7, 2023 – online
- Morel Mushroom Identification
  - March 15, 2023 – online
- March 16, 2023 – online

- Many other events also available: https://events.k-state.edu/ksre
- Others

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3) Brief announcements of upcoming local food systems events/initiatives in Kansas

- Others

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4) Evaluation: [https://ksstate.qualtrics.com/jfe/form/SV_0UnAmXNnEQ8Mhgi](https://ksstate.qualtrics.com/jfe/form/SV_0UnAmXNnEQ8Mhgi)

- Next Kansas local foods virtual town hall: April 26, 2023, 11AM CST
- Register here: [http://events.constantcontact.com/register/event?llr=tvkeonpab&oeidk=a07ejewagatb0118b49](http://events.constantcontact.com/register/event?llr=tvkeonpab&oeidk=a07ejewagatb01b0118b49)

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Contact Details

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