

HB 198

HD 2

Date: 03/18/2011

Committee: Senate Agriculture
Senate Education

Department: Education

Person Testifying: Kathryn S. Matayoshi, Superintendent of Education

Title of Bill: HB 0198,HD2(hscr878) RELATING TO THE DEPARTMENT OF
EDUCATION.

Education; School Meals Program

Purpose of Bill: Authorizes schools to grow food in school gardens for consumption in the school lunch program as long as the food used is inspected and certified as safe by the Department of Agriculture. Effective July 1, 2030. (HB198 HD2)

Department's Position: The Department of Education has no objection to this bill in its HD 2 form.
Thank you for this opportunity to testify.

NEIL ABERCROMBIE
Governor



State of Hawaii
DEPARTMENT OF AGRICULTURE
1428 South King Street
Honolulu, Hawaii 96814-2512

RUSSELL S. KOKUBUN
Chairperson, Board of Agriculture

JAMES J. NAKATANI
Deputy to the Chairperson

**TESTIMONY OF RUSSELL S. KOKUBUN
CHAIRPERSON, BOARD OF AGRICULTURE**

**BEFORE THE HOUSE COMMITTEES ON EDUCATION AND
AGRICULTURE**

**FRIDAY, MARCH 18, 2011
TIME 1:30 PM
CONFERENCE ROOM 225**

**HOUSE BILL NO. 198 H.D. 2
EDUCATION; SCHOOL MEALS PROGRAM**

Chairpersons Takumi and Tsuji and Members of the Committees:

Thank you for the opportunity to comment on House Bill No. 198 H.D. 2. The purpose of this bill is to authorize schools to grow food in school gardens for consumption in the school lunch program as long as the food used is inspected and certified as safe by the Department of Agriculture.

The Department of Agriculture (DOA) supports the overall intent of this bill to ensure that the food grown in school gardens and consumed in the school meals program is safe.

The Department currently inspects farms and submits the findings to a third party audit as part of the process for food safety certification of the farm. The Department is not involved and does not have the resources to certify that the food from school gardens is deemed safe for consumption.

The Department remains a strong supporter of the food safety concept. However, due to the complexity of this issue regarding food safety certification, the Department respectfully suggests that this measure be addressed by a taskforce comprised of the Department of Agriculture, the Department of Education, and the Department of Health. The procurement of Hawaii-grown products should be addressed as found in House Bill 1380, HD3.

Thank you for the opportunity to testify on this bill.



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March 16, 2011

To: Senate Committee Education
Senate Committee on Agriculture
Re: Hearings on March 18th, 1:30 pm, Rm 225
Subject: Testimony Regarding HB 198 & HB 1380

Aloha Committee Chairs and Committee Members,

I am an organic farmer on the North Shore of Oahu and President of the Hawaii Center for Organic Farming. Please accept my updated testimony on the subject Bills.

In regard to both HB 198 & HB 1380 - To authorize school gardens and to establish a Farm-to-School Program: Whereas the intent of these Bills is to improve education about growing the food we eat and the connection between schools and farms, there is a huge impediment built into the words that will undermine implementation; that being the requirement for food safety certification (FSC). Like Mr. Dean Okimoto of Nalo Farms, my farm too is food safety certified and will undergo the 2011 inspection next week. So, I understand the concern for food safety because I do it, however there is little understanding of the actual certification process that is not reflected in these Bills.

Please consider the following facts about the current FSC system:

- it was designed by a mainland distributor for its huge mono-culture farms of leafy greens; no such farms exist in Hawaii;
- only 40 out of 7500 farms in Hawaii are FSC; this creates an "elite 40" and excludes 99.5% of our farms from the programs of these Bills;
- it is onerous, ineffective and out of step with the new federal Food Safety Modernization Act of 2011;
- it does not mean safe food; does not prevent rat lung worm disease and does not guarantee against liability;
- it is expensive and could cost between \$400-\$500 for each school plot;
- it is tedious and will require many hours, special training and additional duties for a union employee.

The answer is to first establish a Hawaii State-designed FSC system (see HB 667), that is prudent yet practical and meets the needs of students and farmers alike. Mahalo.

Al Santoro

Erin Conner

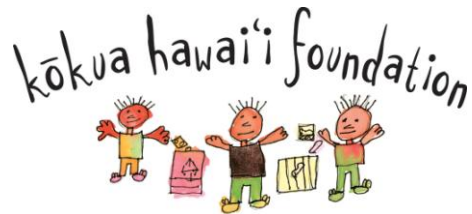
From: mailinglist@capitol.hawaii.gov
Sent: Thursday, March 17, 2011 3:33 PM
To: EDU Testimony
Cc: jkfdang@hawaii.edu
Subject: Testimony for HB198 on 3/18/2011 1:30:00 PM

Testimony for EDU/AGL 3/18/2011 1:30:00 PM HB198

Conference room: 225
Testifier position: comments only
Testifier will be present: Yes
Submitted by: Jennifer Dang
Organization: NPAC - Nutrition & Physical Activity Coalition
Address:
Phone:
E-mail: jkfdang@hawaii.edu
Submitted on: 3/17/2011

Comments:

NPAC supports the intent of this bill, but would like language distinguishing the size and purposes of school gardens. There are large high school agriculture programs found at Kahuku, Leilehua, Campbell and Mililani high schools that might produce enough product for their school lunch program, but there are also small classroom gardens in elementary schools. I recommend that there be clarification that: 1) only gardens that provide fruits and vegetables for the USDA school lunch or USDA fresh fruit and vegetable program be food safety certified. Small gardens that just provide in-class cooking, tastings or fresh herbs, should not be required to have a food safety certified garden.



TESTIMONY TO
THE SENATE COMMITTEES ON EDUCATION AND AGRICULTURE

HB 198 - Authorizes schools to grow food in school gardens for consumption in the school lunch program as long as the food used is inspected and certified as safe by the Department of Agriculture.

Chair Tokuda, Chair Nishihara, and committee members

My name is Kaliko Amona and I am the Director of the Kokua Hawai'i Foundation's 'AINA In Schools Program, a farm to school program dedicated to connecting children to their land, waters, and food in order to grow a healthier Hawai'i. I am also the Hawai'i State Lead for the National Farm to School Network.

I am writing to express our support for the intent of HB 198, with a few suggestions.

We agree that any produce, including produce grown in school gardens, that is used in the school cafeteria for USDA-regulated breakfast and lunch programs should be certified as safe by the Department of Agriculture.

However, because the primary focus of school gardens is educational, not generally for large-scale production, any food produced and consumed outside of USDA-regulated breakfast and lunch programs should not be subject to certification by the Department of Agriculture.

Therefore we recommend that the phrase "school lunch program" be amended to read "USDA-regulated breakfast and lunch programs".

Thank you for making this important distinction for schools and the Department of Agriculture.

As stated in section 302A-404, we would like to commend the Department of Education's School Food Service Branch for attempting to procure as much local fruit and vegetable as possible under the USDA National School Lunch and Breakfast Programs, and realize there are hurdles of cost, quality, and quantity that must be overcome to serve Hawaii grown to food to our Hawaii grown keiki.

Mahalo for your consideration,

Kaliko Amona
'AINA In Schools Program Director

The American Heart Association mission is:
Building healthier lives free of cardiovascular diseases and stroke..



Testimony in SUPPORT of HB 198, HD3 “Relating to the Department of Education”

In collaboration with The American Heart Association , I am pleased to provide support to HB 198, HD3.

Today, about one in three American kids and teens is overweight or obese; nearly triple the rate in 1963. Overweight kids have a 70–80 percent chance of staying overweight their entire lives.

Among children today, obesity is causing a broad range of health problems that previously weren’t seen until adulthood. These include high blood pressure, type 2 diabetes and elevated blood cholesterol levels. Obesity and overweight have a negative impact on almost every organ system in the body. There is a direct correlation between increases in body mass index (BMI) and increased risk for numerous other diseases and chronic conditions including diabetes, high blood pressure, asthma, liver problems, sleep apnea and some cancers. In addition to taking a toll on the physical health of children, obesity influences children’s quality of life, impacting their physical, social and psychological functioning. Excess weight at young ages has been linked to higher and earlier death rates in adulthood.

Former Surgeon General Richard Carmona characterized the threat as follows: *“Because of the increasing rates of obesity, unhealthy eating habits and physical inactivity, we may see the first generation that will be less healthy and have a shorter life expectancy than their parents.”*

Our eating habits have led us to a kind of modern day “malnutrition.” Many of us fill up on “empty calories” or foods with no or minimal nutritional value. These choices are often high in fat, sodium, added sugars and calories but low in the nutrients we need to be healthy and strong. At the same time, we’re ignoring healthy options like fruits, vegetables, whole grains and fat-free or low-fat (1%) dairy products.

Americans aren’t just overeating. The foods they’re choosing often do not meet their nutritional needs. They are not getting the proper amount of fruits, vegetables and dairy products and are instead opting for “empty calorie” foods, i.e., foods high in calories but low in nutrients (vitamins, minerals, protein, carbohydrates, etc.). These empty-calorie foods are often high in saturated and *trans* fat, sodium and cholesterol.

Most Americans do not eat enough fruits and vegetables. According to a 2007 national study, three out of four American adults are not getting at least five servings of fruits and vegetables every day. (This number is worse in Children In 2007, only 21% of youth in the U.S.and only 17% in Hawaii consume fruits and vegetables five or more times per day.

Serving Hawaii since 1948

For information on the AHA’s educational or research programs, contact your nearest AHA office, or visit our web site at www.americanheart.org.

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Honolulu, HI 96813-5485
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Maui County:

J. Walter Cameron Center
95 Mahalani Street, No. 13
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Phone: 808-244-7185
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Hawaii County:

400 Hualani Street, Ste. 15
Hilo, HI 96720-4344
Phone: 808-961-2825
Fax: 808-961-2827

Kauai County:

(serviced by the Oahu office)
Toll-Free 1-866-205-3256

Please remember the American Heart Association in your will.

Serving Hawaii

Schools can be part of the solution, comprehensive nutrition education has proven to be effective in combating obesity, especially among low-income students. Additionally, improving nutrition standards of foods sold in schools can have a positive impact on students' diets.

Despite economic pressure and a focus on test scores, it is possible and productive for schools to foster healthy lifestyle skills for students and staff. In fact, schools that do so often see improved test scores, fewer behavioral problems, increased financial benefits and happier and healthier students and staff. Studies have shown that normal weight children have higher scholastic achievement, less absenteeism and higher physical fitness levels than their obese counterparts.

Finally, poor nutrition and lack of physical exercise costs our state dollars.

- The more overweight an individual becomes, the more expensive they become to the healthcare system.
- Obesity is more expensive to the healthcare system than smoking and problem drinking.
- 9.1 percent of adult medical expenditures can be attributed to obesity.

Nationally, the cost of treating obesity-related illnesses nearly doubled in the past decade, from \$78 billion in 1998 to \$147 billion in 2008. Additionally, indirect costs associated with obesity include lower productivity, increased absenteeism and higher life and disability insurance premiums.

Exposing our keiki to the benefits of fresh produce as a regular part of their diet will have many benefits. The American Heart Association encourages legislators to support HB 198, HD3.

Respectfully submitted,

Corilee Watters, MSc, RD, PhD, CNSC
Asst. Professor Nutrition, Department of Human Nutrition, Food and Animal Science,
University of Hawaii at Manoa
American Heart Association Volunteer Spokesperson

Erin Conner

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, March 17, 2011 4:04 PM
To: EDU Testimony
Cc: foodguy2009@gmail.com
Subject: Testimony for HB198 on 3/18/2011 1:30:00 PM

Testimony for EDU/AGL 3/18/2011 1:30:00 PM HB198

Conference room: 225
Testifier position: support
Testifier will be present: No
Submitted by: Dexter Kishida
Organization: Individual
Address:
Phone:
E-mail: foodguy2009@gmail.com
Submitted on: 3/17/2011

Comments: