Maine

ELLSWORTH

2015 Farm to School Census Responses

The responses for this district are shown below. Please note this is self-reported data and may conflict with other data sources.

Participation

Did your district or any schools in your district participate in farm to school activities during the 2013-2014 school year?

- **Yes, during farm to school in 2013-2014 school year**

All possible answers

Yes, doing farm to school in 2013-2014 school year
No, but started farm to school in 2014-2015 school year
No, but plan to start farm to school in the future
No farm to school activities currently and no plans for the future.

To the best of your knowledge, approximately how many schools within the district participated in any farm to school activities during the 2013-2014 school year?

- 2

During the 2013-2014 school year, what age groups participated in farm to school activities?

- **Grades K-5 participated in farm to school activities.**
- **Grades 6-8 participated in farm to school activities.**
- **Grades 9-12 participated in farm to school activities.**

All possible answers

Pre-K participated in farm to school activities.
Grades K-5 participated in farm to school activities.
Grades 6-8 participated in farm to school activities.
Grades 9-12 participated in farm to school activities.

Are you participating in the Child and Adult Care Food program (CACFP)?

- **I don't know**

All possible answers

Yes
No
I don't know

Benefits

Which of the following benefits have you enjoyed as result of participating in farm to school activities?

- **Enjoying greater community support for school meals as a benefit of farm to school**

All possible answers

Enjoying reduced food waste as a benefit of farm to school
Enjoying lower school meal program costs as a benefit of farm to school
Enjoying greater acceptance of the new meal pattern as a benefit of farm to school
Enjoying increased participation in school meals as a benefit of farm to school
Enjoying greater community support for school meals as a benefit of farm to school

Local

How does your district define "local" as it relates to your food procurement?

- **Produced within the state**

All possible answers

Same city/county
Produced within a 50 mile radius
Produced within a 100 mile radius
Produced within a 200 mile radius
Produced within a day's drive
Produced within the state
Produced within the region
Geographic along with other restrictions

Please indicate whether your district used local products IN ANY FORM (fresh, minimally processed) for any of the following federal nutrition programs during the 2013-2014 school year.

- **Used local foods in breakfast program**
- **Used local foods in lunch program**
- **Used local foods in snacks program**

All possible answers

Used local foods in breakfast program
Used local foods in lunch program
Used local foods in supper program
Used local foods in snacks program
Used local foods in Fresh Fruit and Vegetable Program
Used local foods in CACFP (i.e., in a pre-k setting such as Head Start, etc.) program
Used local foods in CACFP at-risk afterschool program
Used local foods in summer meals program (i.e., meals in the summer food service program, in Seamless Summer, or in the NLSP under accredited summer school program)

Please indicate if your district or any schools in your district purchased any of the following foods IN ANY FORM - from local growers/producers/processors/manufacturers during the 2013-2014 school year or would like to in the future?

- ***Fruit:*** **Yes**
- ***Vegetables:*** **Yes**
- ***Fluid milk:*** **No**
- ***Other dairy:*** **No**
- ***Meat/poultry:*** **Yes**
- ***Eggs:*** **No**
- ***Seafood:*** **No**
- ***Plant-based protein items such as beans, seeds, and nuts:*** **No**
- ***Grains and flour:*** **No**
- ***Bakery products:*** **No**
- ***Herbs:*** **Yes**

All possible answers

Yes
No
Not now, but would like to in the future
I don't know

Please list the top 5 SPECIFIC food items (e.g. apples, chicken drumsticks) your school district purchased locally in the 2013-2014 school year based on VALUE.

- **SALAD STUFF**
- **ROOT VEGETABLES**

On average, about how frequently do your district's meals or snacks include at least one locally sourced food item from the categories below?

- **Fruit: More than monthly**
- **Vegetables: Weekly**
- **Herbs: Occasionally**

All possible answers

Daily
More than weekly
Weekly
More than monthly
Monthly
Occasionally
Never

Are any of the following considered to be problems in procuring local products or reasons why your district does not purchase even more local products?

- **Hard to find year-round availability of key items**
- **Vendors for local items don't offer a broad range of products**
- **Higher prices**

All possible answers

Local producers aren't bidding
GAP or other food safety requirements
Lack of compliance with your institution's purchasing regulations and policies
Lack of availability of processed/precut products
Hard to find new suppliers/growers or distributors
Hard to get information about product availability
Hard to place orders with vendors
Getting on time deliveries
Getting product delivered that meets your quality requirements & other specs (i.e., size)
Having quantity delivered equal to quantity ordered
Resolving problem deliveries
Hard to find year-round availability of key items
Inability to pay farmers according to farmers' needs due to school district payment procedures
Hard to coordinate procurement of local with regular procurement
Local items not available from primary vendors
Vendors for local items don't offer a broad range of products
Higher prices
Unstable product prices
Lack of reliability in delivering ordered items
Lack of kitchen equipment to process/prepare local foods.

For the 2013-2014 school year, please indicate whether your district obtained local foods directly from the following sources.

- **Obtains local food direct from individual food producers (i.e. farmers, fishers, ranchers)**
- **Obtains local food direct from farmer, rancher, or fisher cooperatives**

All possible answers

Obtains local food direct from individual food producers (i.e. farmers, fishers, ranchers)
Obtains local food direct from farmer, rancher, or fisher cooperatives
Obtains local food direct from farmers markets
Obtains local food via a Community Supported Agriculture (CSA) model
Obtains local food direct from food processors and manufacturers

For the 2013-2014 school year, please indicate whether your district obtained local foods from any of the following intermediary sources.

- **Obtains local food from distributors**

All possible answers

Obtains local food from distributors
Obtains local food from food buying cooperative
Obtains local food from food hub
Obtains local food from food service management companies
Obtains local food from DoD Fresh Program vendors
Obtains local food from USDA foods
Obtains local food from State Farm to School program office

Economic Impacts

For the 2013-2014 school year, what were your approximate total food costs (in dollars)?

- **$100,000**

For the 2013-2014 school year, about how much of your total food purchases (in dollars) were spent on local foods INCLUDING fluid milk? (If you're not sure, a rough estimate is perfectly acceptable.)

- **$20,000**

For the 2013-2014 school year, about how much of your total food purchases (in dollars) were spent on local foods NOT INCLUDING fluid milk? (If you're not sure, a rough estimate is perfectly acceptable.)

- **$2,000**

Looking forward do you anticipate your local purchases will increase, decrease or stay the same?

- **Stay the same**

All possible answers

Increase
Decrease
Stay the same
Other

Activities

To the best of your knowledge, approximately how many schools had edible school gardens during the 2013-2014 school year?

- 2

To the best of your knowledge, please check the activities that any of your district's schools engaged in during the 2013-2014 school year.

- **Served locally produced foods in the cafeteria**
- **Served products from school-based gardens or school-based farms in the cafeteria**
- **Held taste testing/demos of locally produced foods in the cafeteria, classroom, or other school-related setting**
- **Held taste testing/demos of product from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting**
- **Used Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)**
- **Used cafeteria food coaches (e.g. adults or students in the cafeteria encouraging kids to eat health/local foods)**
- **Conducted edible school gardening or orchard activities as part of a school curriculum**
- **Conducted edible school gardening or orchard activities as part of an after school program**
- **Conducted student field trips to farms or orchards**
- **Hold farmer(s) visit the cafeteria, classroom or other school-related setting.**
- **Promoted local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.)**
- **Promoted locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)**
- **Integrated farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)**
- **Provided training to school food service staff on farm to school or school gardens**

All possible answers

Served locally produced foods in the cafeteria
Conducted edible school gardening or orchard activities as part of a school curriculum
Conducted edible school gardening or orchard activities as part of an after school program
Conducted student field trips to farms or orchards
Hold farmer(s) visit the cafeteria, classroom or other school-related setting.
Promoted local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.)
Promoted locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)
Generated media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)
Hosted farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)
Celebrated farm to School Month (October 2013)
Integrated farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)
Served locally produced foods as a Smart Snack (e.g. carrots, as fundraisers, etc.)
Provided training to school food service staff on farm to school or school gardens
Worked with local food producers to develop a specific food product using local foods
Implemented farm to school activities as part of overall school efforts to reduce food waste
Evaluated changes in student acceptance and food waste as a result of implementing farm to school activities
Served locally produced food or providing farm to school activities as part of afterschool programs.
Served products from school-based gardens or school-based farms in the cafeteria
Held taste testing/demos of locally produced foods in the cafeteria, classroom, or other school-related setting
Hold taste testing/demos of product from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting
Used Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)
Used cafeteria food coaches (e.g. adults or students in the cafeteria encouraging kids to eat health/local foods)
Used USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities.

To the best of your knowledge, approximately how many schools had salad bars during the 2013-2014 school year?

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Can't find your district?

It's because USDA does not have a record for your school district.