



COPPER COMMUNITIES LOCAL FOOD TOOLKIT

CONNECTING OUR FOOD GROWERS & ARTISANS TO GROW
A STRONG ECONOMY AND HEALTHY COMMUNITY







NAVIGATING THE TOOLKIT

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1. WELCOME!

A strong local food community is built on a foundation of connections and trust. Strong relationships between people are what help us feel comfortable buying food from each other and increase our hometown pride. The communities in the Copper Corridor are no exception to this trend!

While there are a wealth of existing resources to help folks grow and sell local food, those resources can be difficult to find and navigate. This Toolkit aims to connect residents of the Copper Communities with our local experts and resources to make the pathway more accessible.

This Copper Communities Local Food Toolkit was assembled to serve as a tool for current and future food producers to increase production and access new markets, as well as for the general public to navigate how to access more healthy local foods with existing infrastructure.

The Toolkit is organized by what you need to know: whether you are a consumer, a farmer, an artisan, or eater.

CREDITS & ACKNOWLEDGEMENTS

This Toolkit was assembled thanks to the 2017 United States Department of Agriculture Rural Development Business Grant: Copper Communities Food Hub Feasibility Study.



A sincere thank you to those who attended the community meetings and participated in the surveys of consumers, producers, and artisans. This input provided the personal experience critical to determining gaps and opportunities in our local food community. We are also grateful for the region's local governments for spreading the word, the District Superintendents for activating their schools, and the teachers who allowed us time with their students.

A sincere thanks to the Southern Gila County Economic Development Corporation, the Copper Corridor Economic Development Coalition, and Local First Arizona Foundation for collaborating to complete the Food Hub Feasibility Study and investing in a strong local economy and healthy community.

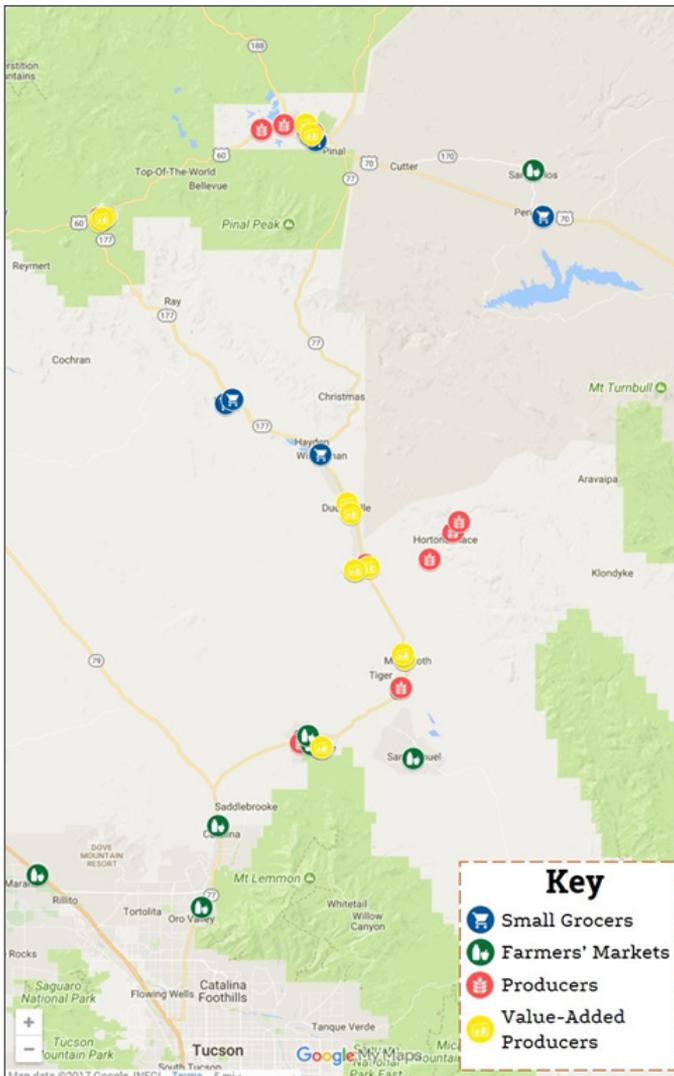




2. OUR LOCAL FOOD COMMUNITY: THE COPPER CORRIDOR

The Food Hub Feasibility Study region extended as far north as Young, as far south as Florence, west to San Carlos and included Globe, Miami, Superior, Kearny, Hayden, Winkelman, Dudleyville, Mammoth, Aravaipa, and everywhere between.

The region served by Southern Gila County Economic Development Corporation (SGCEDC) and the Copper Corridor Economic Development Coalition (CCEDC) has had as its economic base copper mining for well over a century. The region has both benefitted and been challenged by the copper mining industry. The slowdown of copper mining and production has had a significant impact on the region. In an effort to diversify the region's economy and lessen the economic impacts of the boom-bust mining cycles, the SGCEDC and the CCEDC are working together to identify economic opportunities in the region. Two of the region's most valuable assets, other than copper, are climate and location. The region enjoys the mildest climate in the state with summer temperatures as much as 15 degrees cooler than the desert floor of the Phoenix metropolitan area and 20 degrees warmer than the winter temperatures of the high desert, mountainous plateau. The region is also located in the center of the state with US Hwy 60 as a main artery and the Eastern Arizona Railway running through the region.





MEET OUR LOCAL FOOD COMMUNITY

PRODUCER: SYMBIOTIC FARMS

From Symbiotic Farms, Mike is known as the Superior Mushroom Man. Mike grew up in Superior and returned home after graduating from college and spending time in the Army. Mike is a self-taught mushroom grower and small business owner. Over the years, Mike has built a reputation for himself in the valley and sells most of his mushrooms to restaurants and chefs in Scottsdale and Phoenix. Mike sells his remaining products at local farmers markets. On top of producing and selling these Superior-grown gourmet mushrooms across the state, Mike also teaches and passes along his knowledge to other producers in the region on how to grow mushrooms. He freely shares his insights about his self-created business model, as well. Symbiotic Farms hopes to continue expanding in the region by producing beyond mushrooms. Mike's next goal is to create and design his concept for a Mobile Mushroom Trailer. What started as a hobby has turned into a self-sustaining and well respected business in the Copper Communities that is continuing to grow.



RESTAURANT & MARKET: THE PATIO CAFE

Financing for restaurants is hard to come by, especially in rural communities. That did not stop entrepreneurs David and Stacy Raneri, who saved away and put their culinary skills to use and



hosted a special dinner for locals, who they knew would appreciate having a local restaurant to enjoy clean eating and wanted more dining variety in the community. During the dinner the couple shared their ideas and their needs and soon enough three of the couples and one individual committed to offering them \$3,000 to start the business, in return these angel food investors would get to eat one meal a day at their restaurant until they felt they had been paid back.

The Patio Cafe was opened on American Avenue in Oracle, Arizona and five years the residents of Oracle and the Tri-Community area have enjoyed fresh foods with locally procured ingredients. When the neighboring local grocery market closed, the Patio Cafe expanded to include a small niche grocery market for organic, non-gmo produce and grocery items. Those dining at the restaurant are guaranteed to find something wonderful to eat on the menu.

The Patio Cafe sources almost all of their groceries and produce from local food growers and suppliers, sometimes even procured by trade.

EATER: ROSE FROM DUDLEYVILLE

The Copper Communities Food Hub Study Team not only interacted with producers, but it was important that we also had conversations and learn about the needs of consumers. Rose, self-proclaimed “Nosy Rosie,” is from Dudleyville and attended one of the early community outreach meetings. We had a great opportunity to discuss what was most important to her as a



consumer. One commonly desired element that the community expressed through our in-person meetings, online surveys, and just one-on-one conversations, including Rose, was the demand of organic products. This included learning about the process for certified organic products and having them locally available at the farmers' markets. Many community members shared why organically produced food was important to them. In Rose's case, it is because of her personal health. She shared with us that she used to have pain and lack of functionality in her hand before changing her diet and eating habits.

Additionally, Rose shared that she wants to know where the local food is coming from and who is producing it. She wants and needs more than just labels.

ARTISAN: SUPERIOR SWEETS

Nancy Vogler, owner of Superior Sweets, is beloved in the Copper Corridor for her home baked cookies and candies. Superior Sweets was founded in 2012 and is licensed under the Arizona Home Baked and Confectionery Goods Act. This act was important to Nancy as a producer because she has always loved to bake and an at-home baking business fit perfectly with her retirement from a family camping resort. One of the community's favorite Superior Sweets is Nancy's prickly pear cookies, made from her homemade prickly pear syrup. Other customer favorites are "Sediment Bars", "Mother Lode Cookies" and browned butter "Concentrator Cookies." These treats are all named after Mining and geology terms since Resolution Copper is working on the new



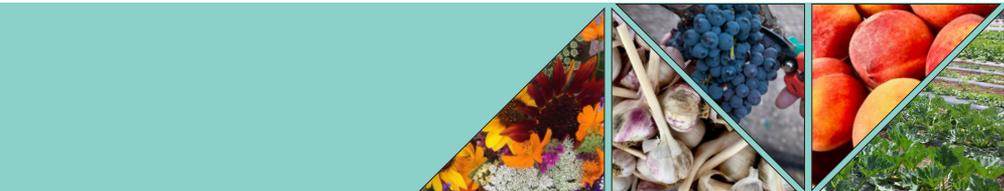
Mine in the town of Superior and she is contracted by the mine to deliver home-baked cookies. Superior Sweets has been an active participant in the monthly Second Friday sales, and the local public (and winter visitors!) make a point to stop at her booth to get their monthly sugar fix. Additionally, Nancy continues her love in baking and using her great talents by taking orders when folks desire home-baked goodies. Superior Sweets' home baking business has

3. WHAT IS A FOOD HUB?

A food hub provides the necessary “infrastructure” to help local small producers to get their products into the economy and on your plate! Products can include produce, meat, dairy, and value-added goods.

A Food Hub is a centrally located facility that can include features such as cold storage, cleaning/washing facilities, commercial kitchen, light packaging, shared equipment, and staff to manage logistical elements of the local food system such as distribution, marketing, and order fulfillment.

A sincere thanks to the Southern Gila County Economic Development Corporation, the Copper Corridor Economic Development Coalition, and Local First Arizona Foundation for collaborating to complete the Food Hub Feasibility Study and invest in a strong local economy and healthy community.



WHY WOULD A FOOD HUB BE BENEFICIAL FOR THE COPPER COMMUNITIES?

A food hub encourages small, local producers across the region to collaborate to supply local consumers (restaurants, grocery stores, schools, and homes) with a consistent supply of fresh, locally produced fruits, vegetables and meats. A food hub helps producers to market their product so they can focus on increasing production and improving their products.

WHY LOCAL FOOD?

1. Tastes better
2. Healthier
3. Supports farmers & entrepreneurs
4. Fosters robust economies
5. More safe
6. Builds vibrant communities
7. Preserves green spaces
8. Accessible
9. Good for the environment
10. Protects biodiversity



4. FOR EVERYONE: EATERS, FARMERS, & ARTISANS

FOOD SYSTEM CERTIFICATIONS

There are many reasons to pursue certification to apply to your locally grown and made products: public demand, recouping a higher price per item, and social and environmental wellbeing. Below are a just a few nationally recognized certifications:

USDA ORGANIC CERTIFICATION

There is a huge movement by consumers and producers to support and pursue organic production. In 2017, a consumer and a producer survey was issued to the Copper Communities and there was significant desire to eat and purchase organic products. When farmers, ranchers, and gardeners practice organic operations, they demonstrate that they are protecting natural resources, conserving biodiversity, and using only approved substances. As a producer, being approved to use the organic seal provides consumers with more choices in the marketplace, and will meet a longing that your neighbors in the Copper Communities have expressed.

What can be certified?

USDA organic regulations recognize four categories of organic products; crops, livestock, processed products, and wild crops. To maintain certification, products need to be at least 95% organic. This means no use of synthetic pesticides, fertilizers, hormones, antibiotics, radiation, or genetic engineering. Manufacturers also are required to list



organic as well as non-organic ingredients on the product label along with the name of the program certifier.

How to Become Certified Organic

To become certified organic, food producers must first familiarize themselves with organic practices within their production. Producers can then select a USDA-accredited certifying agent, and submit an application and fees to the agent. The application is reviewed to verify that practices are in compliance with the USDA's organic regulations. An on-site inspection will need to be passed before officially certifying the applicant. After being certified, an annual review and inspection is required to maintain certification.

FOR MORE INFORMATION:

Visit www.ams.usda.gov/services/organic-certification





CERTIFIED NATURALLY GROWN

Certified Naturally Grown (CNG) is a program inspired by the organic movement that certifies producers such as farmers, gardeners, and beekeepers (apiaries) who are conscientious of the natural environment where production takes place. Certified producers do not rely on synthetic chemicals or genetically modified seed. Producers can apply any time of the year. There are unique applications for produce, livestock, apiary, aquaponics, and mushroom certification.

Certification Requirements

CNG certified producers pay an annual fee (minimum of \$110) and to pass an annual inspection. Inspections are peer-reviewed and can be done by another CNG farm, a non-CNG farmer, Cooperative Extension Agent, Certified Master Gardener, and even customers. Record keeping of an updated copy of one's application, soil tests, recipes and orders, and anything else that is specific to your product are all required.

FOR MORE INFORMATION:

Visit <http://www.cngfarming.org/>





CERTIFIED ARIZONA GROWN

The Arizona Grown seal is available to all producers, ranchers, and gardeners who grow food products in the state of Arizona. The goal of the seal is to make it easier for consumers, retailers, and restaurants to identify and purchase Arizona products. A 2017 survey of residents of the Copper Communities showed a strong desire for products that are locally grown and produced, which this seal helps to identify and promote. It is recommended for all producers to take advantage of this free resource.

Marketing Resources

Arizona Grown is a trademark where any products grown, raised, or processed in the state of Arizona can be advertised as such. Arizona Grown's logo may be used, at no cost, for any of the mentioned products after producers submit a license agreement (<https://agriculture.az.gov/sites/default/files/license.pdf>) that verifies their eligibility and agreement to comply with the Logo Use Guidelines.

FOR MORE INFORMATION:

Visit www.arizonagrown.org





NON-GMO PROJECT VERIFIED

Products that have the Non-GMO Project seal are verified to have met requirements of avoiding GMO use, including testing GMO risk ingredients. Though the label does not guarantee 100% GMO free, the highest standards of non-GMO practices have to be met for verified products. All approved and verified products are able to use the Non-GMO Project's marketing resources as they like. A 2017 survey of residents of the Copper Communities showed a desire for products that are verified non-GMO.

Become Non-GMO Project Verified

To become verified through the Non-GMO Project, producers are asked to fill out an inquiry form and a representative will provide information for next steps for the verification process. You will then select an independent technical administrator that will provide unbiased product evaluations. After signing the Non-GMO Project license agreement and connecting with your selected technical administrator, a product evaluation will be completed to await approval. After a product is Non-GMO Project verified, producers undergo an annual renewal where they will submit documentation of any changes since the initial evaluation.

FOR MORE INFORMATION:

Visit www.nongmoproject.org





AMERICAN GRASSFED

American Grassfed approved products meet the American Grassfed Association's requirements of animals raised on open pasture, animal health and welfare, no antibiotics, and no added hormones. These standards verify that animals eat nothing but grass and forage (never grain) for their lifetimes and always have access to a pasture with no feedlot confinement. Producers certified may use American Grassfed Association marketing materials such as logos and trademarks on their products.

Become American Grassfed Approved Producer

AGA provides those interested in becoming American Grassfed certified to review their Membership and Certification Submission Checklist. It's also helpful to review the AGA standards. Producers need to be AGA Members before qualifying for certification. This can be completed on AGA's website.

FOR MORE INFORMATION:

Visit www.americangrassfed.org





ADDITIONAL CERTIFICATIONS

Below are additional certifications that are available for locally grown foods:

Free Range

Producers must demonstrate that there is outside access for their poultry for a minimum of five minutes per day.

No Antibiotics Added

Producers must provide sufficient documentation to demonstrate their livestock were raised with the absence of antibiotics.

No Hormones Administered

Producers must provide sufficient documentation to demonstrate their livestock were raised without adding hormones. (Note: Hormones are never allowed in hogs or poultry, therefore, this label does not apply to pork or poultry.)

Fair Trade Certified

Agencies and producers must demonstrate and maintain safe working conditions for farmers, reasonable living wages, fair prices for crops, and invest in business and community building projects. Pesticides and GMOs are also strictly prohibited.



Animal Welfare Approved

Producers must verify their livestock are raised humanely, outside, on a true family-farm that is based on a pasture or range.

Food Alliance Certified

On top of producers providing fair wages and working conditions, humane animal care, and taking extra efforts to protect soil, water, and habitat; producers must verify they use no hormones, non-therapeutic antibiotics, or genetically modified crops or livestock, and verify reduced pesticide use.





COUNTY COOPERATIVE EXTENSION OFFICES

Arizona Cooperative Extension Offices provide educational leadership impacting critical social, economic, agricultural, and environmental issues. Research based educational programs focus on strengthening youth, families and communities, environmental stewardship, and economic vitality. Specifically, the following programs may be of particular interest.

4-H Youth Development

4-H gives youth that extra edge for life success by offering numerous opportunities to develop leadership, responsibility, citizenship and other life skills. 4-H helps develop competent, caring and actively engaged citizens who strengthen Arizona communities. Project options include agriculture, livestock, cooking, goal setting, and leadership.

Master Gardener Volunteer Program

After completing a semester long course concentrating on gardening and the environment, Master Gardener Associate volunteers begin to serve their communities.

Supplemental Nutrition Assistance Program Education (SNAPed)

SNAPed provides common nutrition messages using the Dietary Guidelines for Americans and MyPyramid.gov to persons who are Supplemental Nutrition Assistance Program participants or whose income falls within the eligible guidelines for the SNAP program.



Extension Food & Nutrition Education Program

The Expanded Food and Nutrition Education Program (EFNEP) operates in all 50 states and territories. It was funded by Congress in the early 1970's to help low income families acquire knowledge, skills, attitudes and change behavior for nutritionally sound diets and to improve family members' diets and health.

FOR MORE INFORMATION:

Gila County - Globe

5515 S Apache Ave Suite 600, Globe, AZ 85501
928-402-8585

Gila County - San Carlos

400 Apache Ave
(red brick building across from hospital helipad)
San Carlos, AZ 85550
928-475-2350



ARIZONA FARM TO SCHOOL

Several programs exist for Food Service Directors to source fresh, local fruits and vegetables such as the Department of Defense USDA Fresh Fruit and Vegetable Program, and more. Contact the State Farm to School Coordinator (contact information below) for exact programs available for each school in the local districts.

Farm to School (F2S) Month Program

During the month of October, The Arizona Department of Education's (ADE) Farm to School (F2S) program brings awareness to F2S's efforts to improve fresh and healthy food access. ADE coordinates with Arizona schools to help further provide children with Arizona-grown produce in their school meals. This awareness month also communicates how F2S advocates for increased access to local foods for students on federal nutrition assistance programs such as the the National School Lunch Program. F2S provides fun opportunities to reward student, staff and parent achievements in community and school involvement.

FOR MORE INFORMATION:
Arizona Department of Education
www.azed.gov/hns/azf2s/



Arizona Farm to School Program
Ashley Schimke
Ashley.Schimke@azed.gov



LOCAL MARKETS: FOR SELLING & BUYING

Below are listings of local farmers markets, local grocers, and restaurants that could give producers' and growers' opportunities to expand their products and sales.

REGIONAL FARMERS MARKETS

Globe-Miami Farmers Market

150 N. Pine St. Globe, 85501

<http://globemiamifm.wix.com/gmfm2011>

pauljensenbuck@gmail.com, hollybrantley@yahoo.com

June–October, Saturdays: 8:00am–11:00am

San Carlos Farmers Market

17 N. San Carlos Dr., San Carlos, 85550

928-475-5942

July–September: Fridays, 8am–12 pm

Oracle Farmers Market at Sue & Jerry's Trading Post

1015 W. American Ave. Oracle, 85623

<https://www.facebook.com/Oracle-Farmers-Market-at-Sue-Jerrys-Trading-Post>

sueparra09@gmail.com

April–October: Wednesdays, 6pm–9pm

Oracle Farmers Market

2805 N. Triangle L Ranch, Oracle, 85623

<http://www.triangleranch.com>

Saturdays, 9:00am–12:00pm



Florence Farmers Market

191 N. Main St. Florence, 85132

<http://www.florenceaz.gov>

ed@florenceaz.gov

October–May: Saturdays, 8:00am–1:00pm

Oro Valley Farmers Market – Heirloom Farmers Markets & Rialto Farmers Market

Steam Pump Ranch: 10901 N. Oracle Rd. Oro Valley, 85737

<http://www.heirloomfm.org/>

October–March: Saturdays, 9am–1pm;

April–September: Saturdays, 8am–12pm

Catalina Farmers Market

16733 N. Oracle Rd. Tucson, 85739

<http://www.77thnorthmarketplace.com>

970-903-0529

October–April: Fridays 9am–1pm;

May–September: Fridays, 8am–12pm

LOCAL GROCERS

Connie's Store

103 Ruiz Canyon Rd, Globe, AZ 85501

928-425-2821

Nob Hill Grocery

339 N Devereaux St, Globe, AZ 85501

928-425-5054



Norm's Hometown Grocery-Norm's IGA

345 Alden Rd, Kearny, AZ 85137
520-363-5595

CJ's Market

1113 Tilbury Dr, Kearny AZ 85137
520-363-7207

Rancheros Carniceria Meat Market

337 N State Highway 77, Mammoth, AZ 85618
520- 487-0173

Chaparral Convenience Store

2400 AZ-77, Oracle, AZ 85623
520-896-2015

The Oracle Patio Cafe

270 W American Ave, Oracle, AZ 85623
520-896-7615

Turnbull Apache Market

US Highway 70, San Carlos, AZ 85550
928-475-2334

Save Money Market

420 Main St, Superior, AZ 85173
520-689-2265



Sunflour Market

149 Main St, Superior, AZ 85173

520-689-0201

Superior Farmers Market

798 W US Highway 60, Superior, AZ 85173

520 689-5845

Giorsetti Grocery Store

307 Giffin Ave, Winkelman, AZ 85192

520-356-7221

Double Check Ranch

4965 N Camino Rio, Winkelman, AZ 85192

520-357-6515

Purple Sage Farm

49730 N. Highway 288, Young, AZ

928- 462-0108



FOOD ACCESS RESOURCES

In 2014, 15+% of Pinal County and 18+% of Gila county households were considered food insecure. These families live without reliable access to an adequate amount of affordable, nutritious food.

Supplemental Nutrition Assistance Program (SNAP) formerly known as Food Stamps

SNAP Benefits can be redeemed for local foods in a number of different markets, including retail stores, farmers markets, and farm stands.

Retail Stores

SNAP Retail Store eligibility requirements are available on the USDA website. The USDA also provides associated training guides.

Sale Equipment: All authorized SNAP retailers must utilize Electronic Benefits Transfer (EBT) system equipment and transaction services. EBT cards operate similarly to debit cards and are used at all USDA Food and Nutrition Service (FNS) approved Point of Sale device (POS). Third party processor vendors for EBT equipment and services are also available.

Application: To apply to accept EBT/SNAP benefits, you must register for a USDA eAuthentication account to begin and access the application. After the account is confirmed via email, you have 30



days to complete and submit an online application. Continue the application process by submitting any supporting documentation that is needed.

Farmers Markets

Eligibility: To qualify to accept SNAP benefits, farmers markets must meet USDA's definition of a Farmers Market: "a multi-stall market at which farmer-producers sell agricultural products directly to the general public at a central or fixed location, particularly fresh fruit and vegetables."

Sale Equipment: Farmers markets may use Point-of-Sale (POS) equipment (outlined above for Retail Stores) or Manual Vouchers. Farmers markets and farmers may be eligible to receive FREE equipment to process SNAP transactions and debit/credit transactions.

Application: Complete Food and Nutrition Service's (FNS) Online Store Application (OSA) by creating an account online specifically for farmers markets. Then register for a USDA eAuthentication account to begin and access application. After the account is confirmed via email, you have 30 days to complete and submit an online application for USDA's Food and Nutrition Service (FNS) website. Then continue the application process by submitting any additional supporting documentation that is needed.



FOR MORE INFORMATION:

USDA Supplemental Nutrition Assistance Program

www.fns.usda.gov/snap

1-877-823-4369

Gila County Community Public Health

Bethany Cheney

(928) 402-4335

bcheney@gilacountyaz.gov

Double Up Food Bucks (DUFB)

Double Up Food Bucks (DUFB) is a program that doubles the value of Supplemental Nutrition Assistance Program (SNAP) benefits when used for fresh, locally-grown fruits and vegetables. This program can be integrated farmers markets, farm stands, CSAs, grocery stores, and other retail locations. In Arizona, DUFB's goal is to exceed 1% of SNAP dollars to be spent on local produce. By doing this, state funding can stay within the state of Arizona to help support local economies. More than 18% of Arizona's population lives at or below the federal poverty line, and this program is a meaningful way to increase access to fresh, healthy foods and simultaneously support local producers in the region.





How It Works

Double Up Food Bucks (DUFB) provides a \$1 for \$1 match in SNAP dollars at participating Double Up sites for up to \$20 per visit. Customers simply use their SNAP Quest Card to purchase products as they would at a grocer. If a family spends \$20 in SNAP dollars at the market, they will receive an *additional* \$20 in Double Up Food Bucks (coins) to spend on Arizona Grown fruits and vegetables. Families can bring home \$40 worth of healthy food for just \$20 SNAP dollars.

Apply for DUFB

To accept DUFB, the producer or seller must be approved to accept SNAP benefits (outlined above). Producers and markets must complete at least 1 season of accepting SNAP benefits before being approved for the DUFB program. The local facilitator for DUFB, Pinnacle Prevention, can be contacted to facilitate approval.

FOR MORE INFORMATION

Pinnacle Prevention

<http://www.pinnacleprevention.org/>

(480) 207-5955

info@pinnacleprevention.org





5. FOR FARMERS & ARTISANS

REGIONAL ECONOMIC DEVELOPMENT RESOURCES

Copper Corridor Economic Development Coalition (CCEDC) and Southern Gila County Economic Development Corporation (SGCEDC) collaborated on this project and independently advocate for development and success for local organizations, schools, businesses, and policy that benefit the region. The two EDCs have a working Memorandum of Agreement to continue to collaborating and other potential partners to continue the development of a Food Hub in the region.

Copper Corridor Economic Development Coalition (CCEDC)

The focus of CCEDC is to protect and sustain our rural quality of life. They provide connections and assistance for those looking to start a business. They are also focused on promoting the region for tourism. CCEDC has monthly meetings on the third Friday of every month at the Central Arizona College Aravaipa Campus at 8:30 a.m.

FOR MORE INFORMATION:

Visit discovercoppercorridor.com

Mila Besich-Lira, Executive Director

azccedc@gmail.com

520-490-8433





Southern Gila County Economic Development Corporation (SGCEDC)

SGCEDC aims to diversify economic development and enhance the quality of life within Southern Gila County. This includes working to implement community and economic development activities that encourage collaboration and leverage resources.

FOR MORE INFORMATION:

Visit www.sgcedc.com

Phone: (928) 812-3056

Karalea Cox, Executive Director

sgcedc@cableone.net



Local First Arizona Foundation (LFAF)

LFAF is a statewide nonprofit that works to strengthen local economies in order to build self-sufficient, healthy, and prosperous communities. This includes supporting food and agricultural businesses to increase the availability and access to healthy local foods for all Arizonans. Below are a few resources available:

Good Food Finder AZ

Good Food Finder is the Arizona statewide, online directory of local foods. The goal is to provide a hub where consumers and institutional food buyers alike can learn about and connect with Arizona's local food providers in order to shorten food supply chains, improve access to local, healthy foods, and strengthen



community resilience to create a healthier, sustainable food system in Arizona. Get listed if you're a producer, and find other local foods at goodfoodfinderaz.com

Food & Farm Finance Forum

This is an annual opportunity for those involved in and contributing to Arizona's local food system to gather, network, learn, and develop new skill sets. Programming is focused to benefit farmers and food producers in marketing and access to capital. This event is held annually and in a different Arizona region. More info at localfirstazfoundation.org/azfoodforum

Farmer + Chef Connection

Farmer + Chef is the state's only event of its kind, aimed at building wholesale food networks at the local level. The cornerstone of the event is the Suppliers' Marketplace: an EXPO featuring exclusively Arizona food producers and distributors, followed by a reception featuring local food, beer, wine, and spirits. This event is held annually and in a different Arizona region. More info at localfirstazfoundation.org/azfarmerchef

FOR MORE INFORMATION:

Visit www.localfirstazfoundation.org
Phone: (602) 956-0909
goodfoodfinder@localfirstaz.com





FOOD SAFETY REGULATIONS

Food safety is a shared responsibility to all that grow, prepare, and handle any food that will be consumed.

Gila County Health Department:

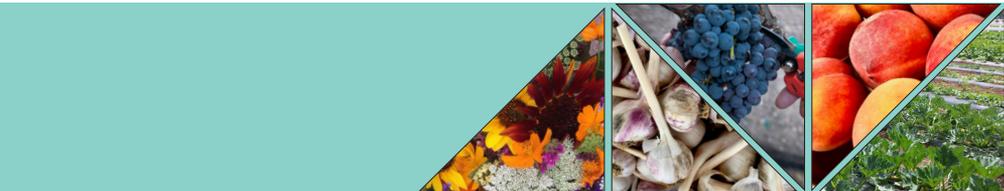
Gila County Health Department's Food Safety:
gilacountyaz.gov/government/health_and_emergency_services/h/

Gila County Food Protection & Safety Program:
gilacountyaz.gov/government/health_and_emergency_services/health_services/food_establishments.php

Contact:

Gila County Health Dept.
5515 S. Apache Ave., Suite 100
Globe, AZ 85501
(928) 425-3189
envhealth@gilacountyaz.gov





Pinal County Health Department:

Pinal County Health Department's Food Safety:
pinalcountyaz.gov/EnvironmentalHealth

Pinal County Food Protection & Safety Program:
[pinalcountyaz.gov/EnvironmentalHealth/Pages/
FoodSafetyProgram.aspx](http://pinalcountyaz.gov/EnvironmentalHealth/Pages/FoodSafetyProgram.aspx)

Contact:

Pinal County Division of Environmental Health
971 N Jason Lopez, Building D
Florence, AZ 85132
(866) 287-0209
EnvHealth@pinalcountyaz.gov



PINAL COUNTY

WIDE OPEN OPPORTUNITY



Food Service Worker and Manager Training

Within 30 days of hire, all food employees must obtain food service worker certification by completing a food service worker sanitation course or test. Food workers at special events must have this certification prior to working at the event. Additionally, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has passed a test that is part of an accredited program.

FOR MORE INFORMATION:

Visit pinalcountyaz.gov/EnvironmentalHealth or gilacountyaz.gov/government/health_and_emergency_services/h/

Food & Garden Safety Basics

All producers who handle anything that will be consumed should be handled with great precaution. The Arizona Department of Health Services has provided information of best practices from hygiene, soil care, and water sources to those who are interested in improving food and garden safety.

FOR MORE INFORMATION:

Visit azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/#school-garden-program-safety



Arizona Department of Health Services: Home Baked & Confectionery Goods Program

Arizona Department of Health Services' The Home Baked & Confectionery Goods Program allows individuals to commercially sell home baked and confectionery products. In 2011, the Arizona State Legislature changed this law to allow residents to produce non-potentially hazardous baked and confectionery products in their homes and to offer them for commercial sale within the state. Not all foods prepared at home are eligible for sale through this program. An Approved Foods List can be found at Arizona Department of Health Services' website. Those interested to apply for the The Home Baked & Confectionery Goods Program need to register online. Applicants must have food handler's card (County Issued Food Handler Card is NOT Required in Gila nor Pinal Counties). Registrants can also choose to sign up for email updates from the program which will include food safety information and product recalls.

FOR MORE INFORMATION:

Visit azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/home-baked-confectionery-goods
OR contact HomeBakedGoods@azdhs.gov



Arizona Department of Health Services: School and Community Garden Certification Program

The ADHS School and Community Garden Certification Program offers free certification for school and community gardens which makes it easy and safe to bring your garden produce into the community. Certified gardens implement best practices for growing and harvesting fruits and vegetables so that the foods grown are safe to eat and serve.

Certification begins with requesting a site visit. During the visit, you can ask questions and have the School Garden Program help you by walking you through the program guidelines, create a safety plan, and complete a comprehensive policies and procedures. Once your garden meets all requirements for certification, the School Garden Program will send the Garden Manager a “School Garden Certificate of Approval” that is valid for one year. One time during the certification year, typically at harvest time, the School Garden Program will schedule a visit to see how your garden is growing and a renewal form is to be submitted each certification year.

FOR MORE INFORMATION:

Visit azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/#school-garden-program-home OR contact SchoolGarden@azdhs.gov



Good Handling Practices/Good Agricultural Practices (GHP/GAP)

Good Handling Practices/Good Agricultural Practices (GHP/GAP), pronounced “gip-gap”, is a voluntary, on site farm verification program developed for growers, harvesters, processors, warehouses, transportation lines, and gardeners of specialty crops. Through this program, a free course for food safety education and training for preparation for a USDA food safety audit and certification is provided. The certification allows produce sales to restaurants, farmers markets, and other wholesalers with the assurance of established food safety protocols.

Requesting a GHP/GAP Audit: First, producers must determine what type of audit they need. List of types of audits can be on the Arizona Department of Agriculture website. Producers will then email or fax a completed Audit Request Form for the facility that needs to be audited. You will then be contacted and confirm the receipt of the request, provide more information about the program procedures, and schedule an audit.

FOR MORE INFORMATION:

Stewart Jacobson

Food Safety Projects Coordinator, Agricultural Consultation and Training, Arizona Department of Agriculture

Office: 602-542-0950 | Cell: 602-320-6182 | sjacobson@azda.gov



INTERNSHIP SOURCES & PROFESSIONAL DEVELOPMENT OPPORTUNITIES

Below are listed not only resources for producers' farms, ranches, gardens to assist production, but also additional higher education opportunities for current and future entrepreneurs and agriculturalists that want to expand their skill sets.

FFA

FFA is a student organization that is integrated into high school curriculum available those interested in agriculture. The program is structured on their three core areas of classroom/laboratory instruction, supervised agricultural experience programs, and FFA student organization activities/opportunities. FFA student members belong to chapters organized at the local school level, such as Globe High School, which has 106 active members.



Local FFA Chapters

Globe FFA Chapter

Globe High School; 437 S High St, Globe, AZ 85501
(928) 402-6100



San Carlos FFA Chapter

San Carlos High School; Milepost 270, Highway 70, San Carlos, AZ 85550
(928) 475-2315

Florence FFA Chapter

Florence High School; 1000 S Main St, Florence, AZ 85132
(520) 866-3560

Young FFA Chapter

Young High School; Hwy 288 Baker Ranch Rd, Young, AZ 85554
(928) 462-3244

FFA's Local Engagement Programs

The Local Engagement Programs embraces the importance and benefits of support and connections at the local level. Dealer programs are developed to offer opportunities to chapters and members with a chance to cultivate and strengthen connections between local businesses and chapters that would both sustain and be mutually beneficial. Programs funded by local businesses have grown so much in size and diversity that FFA has retired the term “dealer program” to the “local engagement program” to encompass the wide range of support from different business types. Currently, automotive/tractor dealers, agricultural retailers, seed growers, restaurants and manufacturers contribute time and resources to offer funds for members.



FOR MORE INFORMATION:

FFA Chapter Locator

ffa.org/about/who-we-are/chapter-locator

Lynn Woolever, Globe High School Regional & FFA Lead

Lynn.Woolever@globeschools.org

Worldwide Opportunities on Organic Farms (WWOOF)

The Worldwide Opportunities on Organic Farms (WWOOF) is an international host farm program where producers list their property and exchange room/board for labor (no money exchanging) and provide agricultural education and skill building for members. Organic farms, community gardens, and garden projects do not necessarily need to be USDA certified organic, they just need to use organic methods to join the program. Producers can include a variety of educational and skill building opportunities including growing vegetables, keeping bees, building straw bale houses, working with animals, and making wine. Visitors--or “WWOOFers”-- can be anyone 18 years of age or older, regardless of experience.

Find farms that are currently accepting applicants at <https://wwroofusa.org/our-farms/>.

FOR MORE INFORMATION:

Visit wwroofusa.org OR contact info@wwroofusa.org



REGIONAL COMMUNITY COLLEGES

Gila County Community College and Central Arizona College are two institutions in the region that support agricultural related studies.

Gila Community College (GCC)

Gila Community College contracts through Eastern Arizona College offering a program in Biology and two University Transfer Associate's of Arts (A.A.) degrees in Agribusiness and Agriculture. Classes & internships found in catalog.

Central Arizona College (CAC)

CAC provides an Associates of Science Agriculture degree and an Associates of Applied Science Agriculture General degree. They also offer a Agriculture General Certificate. These programs are made up of Agricultural Business and/or Agricultural Science courses.

FOR MORE INFORMATION:

Gila Community College

www.gilacc.org || 1-800-678-3808

admissions@eac.edu

<http://www.eac.edu/Academics/Catalogs>



Central Arizona College

Maria Munoz

www.centralaz.edu || 520-357-2801

maria.munoz@centralaz.edu

centralaz.edu/Home/Academics/Degree_and_Certificate_Descriptions





ARIZONA JOINT TECHNICAL EDUCATION

Throughout the state of Arizona, there are additional school districts called joint technological educational districts (JTED) that collaborate with other school districts to offer high school career and technical education programs. Cobre Valley Institute of Technology District is the JTED in the Copper Corridor region.

Cobre Valley Institute of Technology District (CVIT)

Cobre Valley Institute of Technology District has satellite locations at Globe High School, Hayden High School, Miami High School, San Carlos High School, Ray High School, and Superior High School. The programs specific to agriculture are Agribusiness Systems at Globe High School and Natural Renewable Resources Systems at San Carlos High School.

In partnership with the regional high schools, CVIT runs three additional programs for potential young entrepreneurs:

- Business Management and Administrative Services (BMAS) which teaches students marketing skills.
- DECA which provides curriculum in marketing, finance, hospitality, and management.
- Culinary Arts & Food Service Courses that teach students the basics of food preparation. Coursework includes menu planning and catering large events.



FOR MORE INFORMATION:

Arizona Joint Technical Education

www.cvit81.org

info@cvit81.org

Arizona JTED

Mike O'Neal

Executive Program Director

moneal@cvit81.org



6. FOR EATERS

EMERGENCY FOOD ACCESS POINTS

Below is a listing of local food banks that provide food to individuals and families in need.

Superior Food Bank

99 Lobb Ave, Superior, AZ 85173
520-689-2202

Gila Community Food Bank

317 Hackney Ave, Globe, AZ, 85501
(928) 425-3639
Monday through Friday 9:00 am - 12:45 pm

Globe Senior Center

579 S Broad St, Globe, AZ 85501
(928) 425-9030
Monday through Friday 8:00 a.m.–2:00 p.m., Lunch 11:30 a.m.

Border Health Foundation Food Pantry

115 Industrial Drive, Kearny, AZ 85137
(520) 363-7273
Thursday and Friday 8:00 a.m. –5:00 p.m.



**Kearny Community Distribution
(Florence Baptist Food Bank)**

912 Tilbury Dr, Kearny, AZ 85137 (Hubbard Park)
(520) 868-1728
3rd Thursday of every month at 1:30 p.m.

Pinal Co Div of Public Health

355 Aldeen Rd, Kearny, AZ 85237
(800) 208-6897
3rd Friday 8:00 a.m.–5:00 p.m.

Tri-Community Food Bank

108 Redwood Dr, Mammoth, AZ 85618
(520) 487-2010
Monday through Thursday, and Saturday; 9:00 a.m.–12:00 p.m.

Gila Community Food Bank

102 S Adonis Ave, Miami AZ 85539
(928) 793-3850
Monday through Friday 8:00 a.m.–5:00 p.m.

Miami Food Bank

505 Live Oak St, Miami, AZ 85539
(928) 473-3851



Pinal Co Div of Public Health

1870 W American Way, Oracle, AZ 85623

(800) 208-6897

3rd & 4th Friday each month; 9:00 a.m.–6:00 p.m.

San Carlos Older Adult Center

Bldg 15, San Carlos Ave, San Carlos, AZ 85550

(928) 475-2318

Monday through Friday 11:30 a.m.–12:30 p.m.

CHURCHES/FAITH-BASED ORGANIZATIONS

Below is a listing of local faith-based groups who provide emergency food access.

Church of Christ

1635 W Sullivan St., Miami, AZ 85539

(928) 473-3989

Provides emergency food, clothing, rent, utility assistance, and transportation for people in need.

Saint Vincent's of Holy Angels

201 S Broad St., Globe, AZ 85501

(928) 425-3137

Provides emergency financial assistance for food, small medical expenses, utilities, minor emergency car repairs, & emergency travel.



FAMILY FIRST

A food resource for the Gila and Pinal counties that provides assistance for families, including formula, food boxes, and clothing for children and some adults. Also serve as first responders in case of emergency.

Family First-Oracle

1575 West American Ave, Oracle, AZ, 85623
520-896-9545 or 520-269-9152

Family First-Winkelman

508 Thorne Ave, Winkelman, AZ, 85192
520-664-5795 or 520-269-9152



TAKEAWAYS

During the course of the Copper Communities Food Hub Feasibility Study, several clusters of small-scale food production were identified in areas throughout the region. Four distinct clusters exist in the following areas: Globe-Miami, Kearny-Superior, Mammoth-Oracle and Young. A business development plan was developed as a separate resource to offer a template for small-scale producers to develop a model that will aid in the entry of new markets and determine the need for post-harvest facilities.

This plan takes a place-based approach that will continue to assess the common variables among growers and value-added producers to facilitate the development of localized food production nodes and the development of an aggregation center to serve production nodes in the region. Food production nodes, a term identified by the USDA, serve as small clusters of production and light processing that can assist in the development of an interconnected local food economy. In addition to developing food production nodes, other processes throughout the value chain will need to be developed to address the geographical, climate, regulatory policies and marketing challenges that affect producers in the region. Production nodes, value-added facilities such as, commercial kitchens and processing facilities, cold storage transportation and other distribution related activities are necessary infrastructure for the transition of local food activities from individual small-scale farms and ranches selling direct-to-consumer markets and into aggregated opportunities that reach a broader local market.



Production nodes are most effective when producers are in close proximity to each other. This aids in collaboration and leverages common food production infrastructure. During the course of the food hub study, core infrastructure and organizational needs were identified for successful production node development. These needs include, the development of collaborative legal organizations, washing, sorting and packing facilities, food storage, local distribution capacity, training programs, marketing assistance, season extension in some areas and small retail, institutional and direct-to-consumer market agreements to meet local demand.

There is the potential to develop the necessary infrastructure in the region to grow and collaborate in such a way that meets the diverse needs of producers and consumers to develop a sustainable local food economy. The suggested business development plan contains a series of overall steps with references to information gathered during the study and questions where appropriate that address the needs of producers and their buyers. This suggested plan outlines the potential for producers to share costs in infrastructure investments.



7. LINK INDEX

American Grassfed Association Membership and Certification Submission Checklist

<http://www.americangrassfed.org/wp-content/uploads/2010/08/Membership-and-Certification-Submission-Checklist-5-31-17.pdf>

American Grassfed Association Standards

<http://www.americangrassfed.org/wp-content/uploads/2017/06/Ruminant-Standards-AGA-Grassfed-V1-2017.pdf>

American Grassfed Association Certification Step-By-Step Instructions

<http://www.americangrassfed.org/become-a-certified-producer/>

Arizona Department of Health Services Food & Garden Safety Basics

<http://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/#school-garden-program-safety>

Arizona Department of Health Services' The Home Baked & Confectionery Goods Program

<http://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/home-baked-confectionery-goods/index.php>

Arizona Department of Health Services' School and Community Garden Certification Program

<http://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/#school-garden-program-home>



The Arizona Department of Health Service’s School and Community Garden Certification Program Customizable Food Safety Plan Template

<http://www.azdhs.gov/documents/preparedness/epidemiology-disease-control/food-safety-environmental-services/school-garden-program/certified-garden-food-safety-plan.pdf>

The Arizona Department of Health Service’s School and Community Garden Certification Program Food Safety Plan Document

<http://www.azdhs.gov/documents/preparedness/epidemiology-disease-control/food-safety-environmental-services/school-garden-program/certified-garden-food-safety-plan.pdf>

The Arizona Department of Health Service’s School and Community Garden Certification Program Guidance Document

<http://www.azdhs.gov/documents/preparedness/epidemiology-disease-control/food-safety-environmental-services/school-garden-program/supplemental-guidance.pdf>

The Arizona Department of Health Service’s School and Community Garden Certification Program Guidelines

<http://www.azdhs.gov/director/administrative-counsel-rules/rules/index.php#guidance-edc>

Arizona Department of Health Services’ School and Community Garden Certification Program Site Visit Request

<http://www.azdhs.gov/documents/preparedness/epidemiology-disease-control/food-safety-environmental-services/school-garden-program/request-site-visit.pdf>



The Arizona Department of Health Service’s School and Community Garden Certification Program Soil Sample Document

<http://www.azdhs.gov/documents/preparedness/epidemiology-disease-control/food-safety-environmental-services/soil-testing-protocol.pdf>

Arizona Department of Education’s Farm to School Toolkit

<https://cms.azed.gov/home/GetDocumentFile?id=57c87e01aadebe1010cd57cd>

Arizona Grown

<http://arizonagrown.org/>

Arizona Grown License Agreement PDF

<https://agriculture.az.gov/sites/default/files/license.pdf>

Arizona Grown Logo Use Guidelines PDF

<https://agriculture.az.gov/sites/default/files/logouse.pdf>

Arizona Department of Health Services Food & Garden Safety Basics

<http://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/#school-garden-program-safety>

Central Arizona College Agricultural Business courses

http://www.centralaz.edu/Home/Academics/Course_Outlines/Course_Outlines/AGB_-_Agriculture_Business.htm



Central Arizona College Agricultural Science courses

http://www.centralaz.edu/Home/Academics/Course_Outlines/Course_Outlines/AGS_-_Agriculture_Science.htm

Central Arizona College Agriculture A.S. Degree

<https://aztransmac2.asu.edu/cgi-bin/WebObjects/acres.woa/wa/freeForm6?id=62231>

Central Arizona College Agriculture General A.A.S. Degree

<https://aztransmac2.asu.edu/cgi-bin/WebObjects/acres.woa/wa/freeForm6?id=77732>

Central Arizona College Agriculture General Certificate

<https://aztransmac2.asu.edu/cgi-bin/WebObjects/acres.woa/wa/freeForm6?id=78047>

Certified Naturally Grown

<http://www.cngfarming.org>

Eastern Arizona College's Biology Degrees

https://www.eac.edu/Academics/Programs_of_Study/Biology/

Eastern Arizona College's University Transfer Agribusiness Associate of Arts (AA) Degree

http://www.eac.edu/Academics/Catalogs/cato608/agbus_aa.shtm

Eastern Arizona College's University Transfer Agriculture Associate of Arts (AA) Degree

http://www.eac.edu/Academics/Catalogs/cato608/aggen_aa.shtm



Eastern Arizona College's 2016-2017 Academics Catalog

http://www.eac.edu/Academics/Catalogs/PDF/Catalog_All.pdf

FNS Online Store Application Step-by-Step Instructions:

<https://www.fns.usda.gov/sites/default/files/snap/Farmers-Market-Application-Guidance.pdf>

FREE equipment to process SNAP and debit/credit transactions

<http://farmersmarketcoalition.org/programs/freesnapebt/>

Good Handling Practices/Good Agricultural Practices (GHP/GAP)

<https://www.ams.usda.gov/services/auditing/gap-ghp>

GHP & GAP Audit Types

<https://www.ams.usda.gov/services/auditing/gap-ghp>

GHP & GAP Request for Audit Service Form FV-237A

<https://www.ams.usda.gov/resources/fv237a>

Gila County Environment Health Services

http://www.gilacountyaz.gov/government/health_and_emergency_services/health_services/environmental_health.php

Gila County Food Service Worker and Manager Training

http://www.gilacountyaz.gov/government/health_and_emergency_services/health_services/food_service_worker_training.php



The Home Baked & Confectionery Goods Program

Approved Foods List

<http://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/home-baked-confectionery-goods/index.php#approved-foods>

The Home Baked & Confectionery Goods Program Email List

https://public.govdelivery.com/accounts/AZDHS/subscriber/new?qsp=AZDHS_4

The Home Baked & Confectionery Goods Program Registration Form

<http://www.formstack.com/forms/?1587175-xfSb9eWMLx>

Michigan's Fair Food Network:

<https://fairfoodnetwork.org/projects/double-up-food-bucks/#>

The Non-GMO Project Inquiry Form

<https://www.nongmoproject.org/product-verification/get-started/>

Pinal County Environmental Health Services

<http://pinalcountyyaz.gov/EnvironmentalHealth/Pages/home.aspx>

Pinal County Food Service Worker and Manager Training

<http://www.pinalcountyyaz.gov/EnvironmentalHealth/Pages/FoodServiceTraining.aspx>



Retail Store Eligibility USDA Supplemental Nutrition Assistance Program:

<https://www.fns.usda.gov/snap/retail-store-eligibility-usda-supplemental-nutrition-assistance-program>

School Garden Program Guidelines

<http://www.azdhs.gov/director/administrative-counsel-rules/rules/index.php#guidance-edc>

SNAP EBT Third Party Processor List

<https://www.fns.usda.gov/sites/default/files/snap/SNAP-EBT-Third-Party-Processor-List-and-Retailer-Guidance.pdf>

USDA Accredited Certifying Agents

<https://www.ams.usda.gov/resources/organic-certifying-agents>

USDA eAuthentication Account Registration

<https://identitymanager.eems.usda.gov/registration/selfRegistrationForm.aspx?level=1>

USDA Food and Nutrition Service (FNS) Application:

<https://www.fns.usda.gov/snap/store-farmers-market-application>

USDA Organic Practices

<https://www.ams.usda.gov/rules-regulations/organic>

USDA Organic Regulations

https://www.ecfr.gov/cgi-bin/text-idx?c=ecfr&sid=3f34f4c22f9aa8e6d9864c2683cea02&tpl=/ecfrbrowse/Title07/7cfr205_main_02.tpl



SOUTHERN GILA COUNTY ECONOMIC DEVELOPMENT CORPORATION
(928) 812-3056 | SGCEDC@CABLEONE.NET



Copper Corridor Economic Development Coalition

COPPER CORRIDOR ECONOMIC DEVELOPMENT COALITION
(520) 490-8433 | AZCCEDC@GMAIL.COM



LOCAL FIRST ARIZONA FOUNDATION
(602) 956-0909 | GOODFOODFINDER@LOCALFIRSTAZ.COM

