



Increasing Healthy Food Distribution through Johnson County Feeding Agencies

The Johnson County Board of County Commissioners (BOCC) has recently established a Johnson County Food Policy Council (FPC) to serve as an advisory body that reviews and recommends policies to strengthen the local food economy and improve access to fresh, healthy and affordable food by all Johnson Countians. This survey is to assist the FPC in understanding the needs and capacity of Johnson County feeding agencies related to distributing more fresh produce and other healthful foods to their clients. The results of this survey will assist the FPC in making policy and practice recommendations with an ultimate goal of increasing access to and consumption of healthy foods among low-income Johnson County residents.



Agency Information

* 1. Your Contact Information

Name

Organization

Address

City/Town

ZIP/Postal Code

Email Address

Phone Number

* 2. Does your agency provide food to residents of the following (check all that apply):

- Johnson County
- Kansas City Metro area
- Other (please specify)

3. What days of the week does your agency serve clients? Check all that apply.

- Monday
- Tuesday
- Wednesday
- Thursday
- Friday
- Saturday
- Sunday

4. On average, how many clients visit your agency on a weekly basis?

- 1-25
- 26-50
- 51-100
- 101-250
- 250+
- Unknown

5. What is the average household size for the clientele served by your agency?

- 1-2
- 3-5
- 6+
- Unknown

6. Which of the following do you primarily serve:

- Families with children 18 years and under
- Adults only (18-54)
- Seniors only (55+)
- Families with all ages living in household
- Unknown

7. Which of the following modes of transportation do your clients use to reach your agency? Rank from most to least common.

	Most Common				Least Common
	1	2	3	4	5
Car pool	<input type="radio"/>				
Private transportation	<input type="radio"/>				
Walk	<input type="radio"/>				
Bus	<input type="radio"/>				
Agency transportation	<input type="radio"/>				

8. Does your agency have adequate refrigeration space for your current needs?

- Yes
- No
- Unknown

If yes, how much (cubic feet)?

9. Does your agency receive/distribute proteins (e.g., meat, milk, eggs, etc.)?

- Yes
- No

10. Does your agency receive/distribute produce (e.g., fruits and vegetables)?

- Yes
- No



Produce Acquisition, Storage, and Distribution

11. From where does your agency receive produce? Check all that apply.

- After the Harvest
- Harvesters - the Community Food Network
- Personal/individual donation
- Church or school
- Grocery store
- Community garden
- Farms/farmers' markets
- Onsite agency garden
- Restaurant/food establishment
- Other (please specify)

12. In an average week, how much fresh produce does your agency distribute?

- 0
- 50 pounds or less
- 51-100 pounds
- 101-150 pounds
- 151-200 pounds
- More than 200 pounds
- Unknown

13. Which day(s) of the week would your agency prefer to receive fresh produce? Rank from most to least preferred.

	Most Preferred	1	2	3	4	5	6	Least Preferred
		1	2	3	4	5	6	7
Monday	<input type="radio"/>							
Tuesday	<input type="radio"/>							
Wednesday	<input type="radio"/>							
Thursday	<input type="radio"/>							
Friday	<input type="radio"/>							
Saturday	<input type="radio"/>							
Sunday	<input type="radio"/>							

14. In an average week, please estimate the percentage of produce received by your agency that is thrown away.

- 1-5%
- 6-10%
- 11-20%
- 21-30%
- Unknown
- Other (please specify)

15. What are the reasons produce is thrown away at your agency? Rank from most to least common.

	Most Common 1	2	3	4	5	6	Least Common 7
Not enough storage	<input type="radio"/>						
Not enough demand	<input type="radio"/>						
Not enough clientele	<input type="radio"/>						
Not enough volunteers to distribute the produce	<input type="radio"/>						
Not enough pantry hours available to distribute the produce	<input type="radio"/>						
Clients don't have a way to transport the produce	<input type="radio"/>						
Priority is given to proteins (meat, milk, eggs, etc.)	<input type="radio"/>						

Other (please specify)

16. What challenges does your agency encounter in providing fresh produce? Rank from most to least challenging.

	Most Challenging							Least Challenging
	1	2	3	4	5	6	7	8
Limited storage at agency	<input type="radio"/>							
Limited demand	<input type="radio"/>							
Not enough supply to meet demand	<input type="radio"/>							
Not enough clientele	<input type="radio"/>							
Not enough volunteers to distribute additional produce	<input type="radio"/>							
Not enough pantry hours to distribute additional produce	<input type="radio"/>							
Clients don't have a way to transport additional produce	<input type="radio"/>							
Clients have limited refrigeration storage.	<input type="radio"/>							
Priority given to proteins (milk, meat, eggs, etc.)	<input type="radio"/>							

Other (please specify)

17. Does your agency have adequate non-refrigerated space to store produce that doesn't need refrigeration?

- Yes
- No
- Unknown

If yes, how much (cubic feet)?

18. Which fresh fruits are preferred by your clientele? Rank from most to least preferred.

	Most Preferred						Least Preferred
	1	2	3	4	5	6	7
Apples	<input type="radio"/>						
Pears	<input type="radio"/>						
Peaches	<input type="radio"/>						
Bananas	<input type="radio"/>						
Oranges	<input type="radio"/>						
Watermelon	<input type="radio"/>						
Berries	<input type="radio"/>						

Other (please specify)

19. Which fresh vegetables are preferred by your clientele? Rank from most to least preferred.

	Most Preferred							Least Preferred
	1	2	3	4	5	6	7	8
Potatoes	<input type="radio"/>							
Tomatoes	<input type="radio"/>							
Sweet corn	<input type="radio"/>							
Sweet potatoes	<input type="radio"/>							
Onions	<input type="radio"/>							
Zucchini	<input type="radio"/>							
Green beans	<input type="radio"/>							
Greens	<input type="radio"/>							

Other (please specify)

20. Gleaning is the act of picking fruits or vegetables after a crop has been harvested (gathering produce that has been left behind). Would you be willing to encourage your volunteers to glean with After the Harvest (a Kansas City based gleaning organization) to ensure that your agency gets more produce?

- Yes
- No
- Maybe
- Unknown

Comments

21. Would your agency be willing to receive produce on the weekend if it meant more produce for your clients?

	Yes	No	Maybe
Saturday	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sunday	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>



Dietary Needs

22. Do you currently accommodate special dietary needs (e.g., gluten free, low sugar, low fat)?

- Yes
- No
- Unknown



Accommodations for Dietary Needs

23. Which dietary needs do you currently accommodate?

Allergies (e.g., gluten)

Heart Disease

Diabetes

Other (please specify)

24. Do you require medical verification for these provisions?

Yes

No

Unknown

If Yes, please describe:

25. In soliciting food donations, do you currently request foods related to specific dietary needs (e.g., gluten free, low sodium, low sugar, etc.)?

Yes

No

Unknown



Education Opportunities

26. Please indicate your interest in distributing the following client education materials, if provided in written format.

	Currently distributing	Not distributing, but would be interested	Not interested in distributing
Nutrition education	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Recipes using fresh produce	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lessons on how to prepare fresh produce	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Specific health-related dietary needs (e.g., gluten, low sodium, etc.)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Please specify additional educational materials you are interested in receiving

27. Would you be interested in receiving training on canning fresh produce?

- Yes
- No
- Unknown

28. Would you be interested in receiving training on freezing fresh produce?

- Yes
- No
- Unknown

29. Please indicate your interest in holding onsite demonstrations if a speaker was provided.

	Currently hosting	Not hosting, but would be interested	Not interested in hosting
Nutrition education	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Recipes using fresh produce	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lessons on how to prepare fresh produce (proper washing, cutting, storage etc)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Please specify other onsite demonstrations you would be interested in holding

30. Has your agency provided on-site health screenings?

- Yes, currently providing on a regular basis
- Yes, provided at least once in the past
- No, but we may be interested in the future
- No, not interested
- Unknown

If you currently offer health screenings please specify

31. Does your agency currently have a written nutrition policy that guides decisions about foods to acquire and distribute to your clients that will contribute to more healthful diets?

- Yes
- No
- Unknown



End of Survey

Thank you for your participation!

Please mark your calendar for a luncheon meeting to review the results of the survey and discuss possible opportunities to increase access to healthful foods to our Johnson County Feeding agencies.

**Tuesday, May 10, 2016
11:30 am – 1:00 pm
Johnson County Department of Health and Environment
Debby Sullivan Room
11875 S. Sunset Drive
Olathe, KS 66061**

**Please RSVP to:
Renee Bryant
Johnson County Food Policy Council**

(913) 477-8325