

RESOURCES AVAILABLE



Email: 30percent@nysed.gov
Email Special Team Representative
Child Nutrition Knowledge Center:
www.cn.nysed.gov

Child Nutrition Knowledge Center (CNKC)
www.cn.nysed.gov/farmtoschool

USDA Community Food Systems (CFS)
<https://www.fns.usda.gov/cfs/farm-school-resources>

ICN.org: Produce Safety University Summer Webinar Series

[NY 30% eligible product database](#): Use this database to find 30% Eligible NY Food Products.

[NY Grown and Certified database](#): Use this database to search for NY Grown and Certified products. All certified PROCESSED products adhere to the same standards as the 30% eligibility (51% raw ingredients by weight or volume are from NY farms). Therefore, if you buy a product that is NY Grown and Certified, you do NOT need to obtain a product formulation statement. Note, certifications are PRODUCT SPECIFIC, meaning don't assume because a processor is certified, all their products are.

[Directory of NYS Food Hubs](#): This lists all the known food hubs across NYS.

[Outreach to districts and state farm to school coordinators](#): This is a list of F2S support service providers across NYS. All have agreed to be listed as a resource to any district in need of assistance within their territory.

[NY seasonality charts](#): A chart listing when NYS produce is grown and harvested and how long it's available for. This is a helpful tool in planning Harvest of the Month programs.

[List of GAP & GHP certified farms](#): List of farms and processors that are either GAP (Good Agricultural Practices) or GHP (Good Handling Practices) certified. Note commodities covered by the audit are explicitly listed.

[Produce auctions](#): Lots of produce are sold auction style at these marketing outlets by multiple different growers. Obtaining "3 bids and a buy" is easily accomplished through this venue. Note, not all products are guaranteed NY. You have to ask about each lot, as those that hover state borders likely contain products from neighboring states. A tutorial on how to buy at a produce auction is also provided at the associated link.

[Meat Suite](#): This portal is a good means to identify potential animal-based protein farm partners in your area. Note that legally, you must have your beef and swine processed at a USDA certified processing facility, not a NY custom facility, as some of these farmers are accustomed to using.

NYS [Trade associations](#): apple, beef, berry, cherry, grape, maple, nut, pork, poultry, potato, pork, sheep, veg. This catalog lists contact information for all the above trade associations. If you're looking for farm partners or information specific to a particular commodity group, this is a good place to start.



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Capital Roots: farm2school@capitalroots.org

BUYING LOCAL BEEF



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www.nybeef.org
www.beefitswhatsfordinner.com
www.beefresearch.com

30% DATABASE BY CORNELL COOPERATIVE EXTENSION

Link to the [30% Database](#) (public shareable link)
<https://airtable.com/shrCt48jrimPvahnl/tblvPix7krkd62thS/viwA2heBp5Qh9tAUa>

Link to a [PDF guide](#) about the database and the Airtable platform
https://harvestny.cce.cornell.edu/uploads/doc_159.pdf

Link to a [YouTube video tutorial](#) walking you through the Airtable platform
<https://www.youtube.com/watch?v=Op9ovJ2Sopg>

Link to the [google form for new product submission](#)
<https://docs.google.com/forms/d/e/1FAIpQLSfppfeblelITzt5mTH1XOtKfH3EWydxDSeDHDXuZQaNXmqgwg/viewform>

Link to the [Harvest NY webpage](#) where all of the above are housed
https://harvestny.cce.cornell.edu/submission.php?id=102&crumb=local_foods%7C3

Link to the [Harvest NY webpage](#) where all the below are housed:
https://harvestny.cce.cornell.edu/submission.php?id=96&crumb=local_foods|3

What's included:

[PDF Guidance Document](#)
https://harvestny.cce.cornell.edu/uploads/doc_154.pdf

[Training video developed for SFA's](#)
https://www.youtube.com/watch?v=xLmPwwpUNGg&list=PLBTN_VCK49Bl-qVyK9s9HyaM_kH621vGg&index=2&t=14s

[Training video developed for producers, manufacturers, processors, & distributors:](#)
https://www.youtube.com/watch?v=WO8aRgENwUs&list=PLBTN_VCK49Bl-qVyK9s9HyaM_kH621vGg&index=2



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Local Food Buyer Learning Center: www.finys.org/blc