

HL10.2 Attachment 1

Attachment 1: Food Systems Transformation and Toronto Food Strategy 2019 Update

Food Systems Transformation and Toronto Food Strategy 2019 Update

Introduction

Climate change is the defining global issue of our time and now is the moment to take action. The World Health Organization and The Lancet have called climate change the greatest threat and opportunity for global health in the 21st Century.^{1,2} Climatic changes that are occurring include warmer temperatures, increases in the intensity and frequency of extreme weather events, and changes in precipitation patterns.³ These changes have many impacts on human health, including increased incidence of heat-related illness and premature death, vector-borne diseases, air pollution, mental illness and food insecurity.^{4,5,6} Changes in climate are affecting crop yields, the nutritional value of crops, and the number and variety of pollinators and other species, and food safety -- all of which affect human health.^{7,8,9,10,11} Furthermore, climate-related health impacts disproportionately affect vulnerable people and communities (e.g. children, older adults, people with pre-existing chronic diseases, people living on low incomes).^{12,13}

Equitable and inclusive policies and programs are needed to build resilience and adapt to climate change. Urban resilience is "the capacity of individuals, communities, institutions, and systems within a city to survive, adapt, and thrive in the face of the chronic stresses and acute shocks they experience."¹⁴ There are also many potential health co-benefits of strategies to stop or slow climate change (mitigation). Healthy people and communities are inherently more resilient to shocks and stresses.

Food Systems, Health and Climate Change Work to Date

Toronto Public Health (TPH) and the Toronto Food Strategy have actively connected food systems work with climate change for several years. In 2015, TPH produced a report entitled "Climate Change and Health Strategy." TPH is aligned with the 2018 Ontario Public Health Standards *Healthy Environments and Climate Change Guideline*, and is working in close collaboration with other City divisions as part of the City's TransformTO, Resilience and the Long-Term Waste Management Strategy. Many health partners have recently released position statements on the urgent need for climate action, along with resources to help public health organizations. For example, TPH has recently signed-on to and/or supported:

- Canadian Association of Physicians for the Environment (CAPE): Call to Action on Climate Change and Health
- Ontario Public Health Association (OPHA) #MakeItBetter campaign
- Association of Local Public Health Agencies (aLPHa): Resolution A19-2 (Affirming the Impact of Climate Change and Health) and Resolution A19-1 (Climate Change and health in Ontario: Adaptation and Mitigation)
- Canadian Medical Association (CMA) and Canadian Public Health Association (CPHA): Lancet Countdown 2018 report: Briefing for Canadian Policymakers.

Municipal Collaboration

The Toronto Public Health Food Strategy team works across City divisions to improve food systems and in so doing engages staff at all levels as well as community and institutional partners. In March 2019, TPH partnered with the City of Toronto's Solid Waste Management Services (SWMS), Environment and Energy Division (EED), and Social Development, Finance and Administration Divisions (SDFA) to host a series of high-profile events to highlight the relationship between food, the environment and health, and explore how the findings of the [EAT-Lancet Commission's global scientific review](#) can be applied to Toronto. This cross-divisional collaboration combined with global connections, demonstrates how the City of Toronto works towards a shared goal of promoting sustainable food systems.

Highlights of the events included:

- A public presentation from the, EAT-Lancet Science Director, on the EAT-Lancet Commission's scientific review defining how we can eat in a way that benefits both human and planetary health;
- A panel discussion exploring how we can use the findings from this review to sustainably feed a future population of 10 billion people, and what this means for Torontonians, with Dr. Eileen de Villa, Medical Officer of Health; David Miller, C40 Regional Director, North American and former Mayor of Toronto; Makiko Taguchi, Food and Agriculture Organization of the United Nations; and Paul M. Taylor, Executive Director FoodShare Toronto;
- A meeting of policy and decision-makers from across the City to discuss how their respective divisions/organizations can support the report recommendations; and
- A City staff workshop to engage staff from multiple divisions and to learn about City initiatives that support equitable, healthy and sustainable food systems and their links to the EAT-Lancet Commission's research.



Food, Planet and Health Event Panel (left to right) Fabrice DeClerck, David Miller, Makiko Taguchi, Eileen De Villa and Paul Taylor

The Toronto Food Policy Council (TFPC), a subcommittee of the Board of Health and the reference group for the Toronto Food Strategy, has long advocated that sustainability in the context of climate change is a key element of food security for the population. The TFPC provides critical food guidance to the Board of Health for integrated policies that recognize the connection between public health and environmental sustainability. The TFPC was the first food policy council in a major city when it was established in 1990, and it is still widely regarded as a global model. The TFPC is an important tool of deliberative democracy, giving citizens a consistent voice, and tapping into citizen knowledge. It promotes the concept that food should be regarded as a public good, much like education, healthcare or

public transit, and that the City can use food policy as a lever to create healthier, more equitable, and more sustainable communities.

Toronto Public Health has also aligned itself with international initiatives. Toronto is a leading city in the global movement to achieve sustainable food systems. Since 2015, the City has been a signatory to the Milan Urban Food Policy Pact (MUFPP) along with over 180 cities around the world. The City of Toronto is also an active member of the MUFPP steering committee. Through this, the City is able to demonstrate leadership at the global level and to apply lessons learned from other cities in both the global north and the global south, to work and strategy at the local level. The City of Toronto is also an active member of the C40 Food Systems Network, a group that supports cities to find joint solutions and new policies to tackle food systems challenges. Toronto is also a partner of the Netherlands-based RUAF Foundation (Resource Centres on Urban Agriculture and Food Security), which has a long history of promoting sustainable food systems within cities or city-regions.

Climate change has the potential to impact global and local food systems and poses significant risks to human health by diminishing food security.¹⁵ At the same time, the global food system is responsible for one third of anthropogenic greenhouse gas emissions.¹⁶ This report discusses the science behind food systems transformation to support climate action and the health of our communities. It will also outline strategic opportunities and recommendations for TPH and the City of Toronto.

The Science is Clear: We need Food Systems Transformation

A number of scientific reports have recently been released that point to the critical importance of food systems transformation in promoting health, and addressing climate change. Of these reports, three landmark studies encapsulate the findings best:

January 2019



"Food is the single strongest lever to optimize human health and environmental sustainability on Earth"¹⁷

EAT-Lancet Commission on Food, Planet, Health

The [EAT-Lancet Commission](#) led by The Lancet, consists of 37 world-leading scientists from 16 countries and from various scientific disciplines. The goal of the Commission was to reach a scientific consensus by defining targets for healthy diets and sustainable food production. The *Food, Planet, Health* report declares that a "radical transformation of the global food system is urgently needed." The Commission

introduces the concept of a "planetary health diet," which integrates scientific knowledge on human health and sustainable food practices, and sets universal scientific targets for sustainable food production.

June 2019



"Adopting dietary change is the consumption intervention with the greatest potential for emissions reductions"¹⁸

C40 Cities: The Future of Urban Consumption in a 1.5 C World

The C40 report outlines the important role of cities and their mayors in curbing greenhouse gas (GHG) emissions resulting from urban consumption. Cities have generally monitored their production-based emissions to lower GHG's. C40 now urges cities to widen their scope of interventions to include consumption-based emissions in six categories: buildings and infrastructure, **food**, private transport, clothing and textiles, electronics and household appliances and aviation. C40 recommends adopting a diet that has lower meat and dairy intake, and avoiding household and supply chain food waste to reduce food-related emissions.

August 2019



"Policies that operate across the food system, including those that reduce food loss and waste and influence dietary choices, enable more sustainable land-use management, enhanced food security and low emissions trajectories..."¹⁹

UN Intergovernmental Panel on Climate Change (IPCC) Special Report: Climate Change and Land

The United Nations Intergovernmental Panel on Climate Change (IPCC) released a report on food, agriculture and climate change, prepared by 107 scientists, from 52 countries. The IPCC special report

highlights how climate change is affecting all four pillars of world food security: availability (yield and production), access (prices and ability to obtain food), utilization (nutrition and cooking), and stability (disruptions to availability). The IPCC suggests that coordinated actions and policies across food systems are necessary to improve climate change adaptation and mitigation, reduce poverty and improve public and population health. A focus should be placed on reducing inequities, improving incomes, and ensuring equitable access to food so that those regions where the land cannot provide adequate food supply are not disadvantaged. Echoing the EAT-Lancet Commission and the C40 report, IPCC recommends "balanced diets, featuring plant-based foods, such as those based on coarse grains, legumes, fruits and vegetables, nuts and seeds, and animal-sourced food produced in resilient, sustainable and low-[greenhouse gas] emission systems to improve planetary and human health."

Areas for Immediate Action for Toronto

The evidence is mounting that food systems must change to combat the current climate crisis and promote food security. Cities can make impactful changes to how they procure food and influence the public's dietary behaviours. They can also take concrete steps to reduce food loss and waste from the food they procure and prepare, and lead the way for the food service and hospitality industry. The areas of immediate action below outline the concrete next steps TPH and the City of Toronto can take to support sustainable food systems and reduce GHG emissions. In order to align with global food systems work, the recommendations bridge global targets, food metrics and local city goals by cross-referencing:

- a) The [Milan Urban Food Policy Pact \(MUFPP\) Monitoring Framework](#), a list of 44 indicators finalized in 2018 that help measure the progress of food systems transformation and sustainability in a city.
- b) The [United Nations Sustainable Development Goals](#) (SDG's), a global commitment to end poverty, improve health and education and tackle climate change.

Each area of action includes the corresponding MUFPP indicators and SDG's it is addressing.

Procurement

Shifting public food procurement to include healthier, plant-based and sustainable food options

Corresponding SDG's:



Public food procurement, as described by C40, is the purchasing of food and the contracting out of catering services in full or in part by public bodies and agencies that are part of the city or under the guidance of the Mayor/city.²⁰ A tangible step the City of Toronto can take to reduce its climate impact and improve health is to support public food procurement policies and contracts that supply more plant-based options and sustainably produced meat and dairy menu options.

Figure 1 shows the number of meals per year served through programs managed by the City of Toronto.

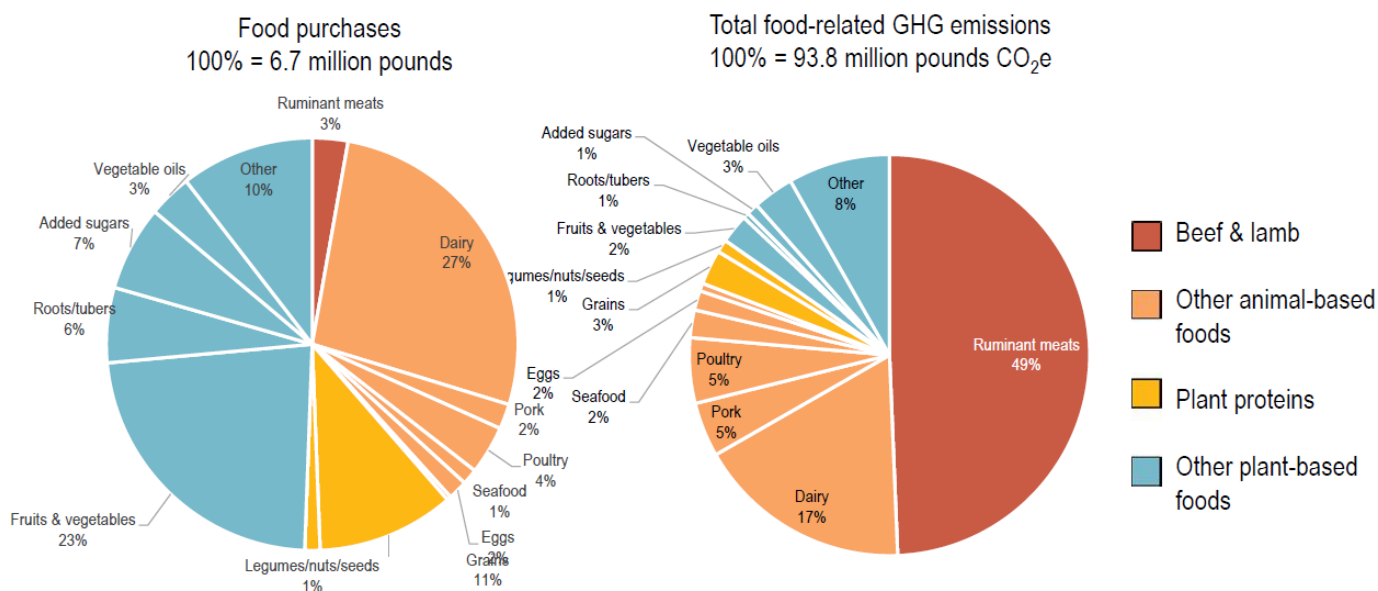
Figure 1. Number of Meals served in 2018 reported by City Division

City Division	# of Meals	Total Meals Served (in Millions)
Long-Term Care Home and Services	City-run Nursing homes: 2,891,895 meals	2.9 Million
Shelter, Support & Housing Administration	Directly Operated Shelters/Sites: 1,272,000 meals Respite Centres: 92,000 meals	1.3 Million
Children's Services	Directly Operated City Child Care Centres (Approximately 50): 2,871,663 meals	2.8 Million
		Total = 7 Million

Altogether, the City of Toronto influences the procurement of approximately 7 million meals per year. Given the sizable volume of food procurement, the City has the potential to reduce its food-related GHG emissions by taking steps towards providing more sustainable and healthy menu options through its own procurement.

The World Resources Institute (WRI) provides technical support to enable a shift to reducing GHG emissions through food. They describe this as "Green Public Procurement" through the [Cool Food Pledge](#), which states, "Cities pledge to provide delicious food that is better for the planet and commit to a collective target of reducing food-related GHG emissions by 25% by 2030". The Pledge provides a platform to cities, companies, restaurants, universities, hospitals, and public facilities to procure food that reduces consumption-based GHG emissions. World Resources Institute uses a GHG calculator to estimate the City's food-related GHG emissions using its food purchasing data and thereby creates a baseline from which to reduce procurement-based emissions. A city-specific plan is created to shift diets through food procurement and GHG emissions are tracked on an annual basis. It is proposed that the City of Toronto sign the WRI Cool Food Pledge and leverage the support of WRI to calculate food related GHG emissions and to use the data collected to inform the implementation of Transform TO as it pertains to food.

Figure 2. Food purchases and food-related GHG emissions based on carbon calculator modelling an organization that feeds 10,000 people a year. Reprinted with permission from World Resources Institute Cool Food Pledge for Cities by Waite, R, 2019.



Note: Data are illustrative for one Cool Food Pledge signatory serving approximately 3.5 million meals per year with food purchases proportional to the average U.S. diet in 2013.

Results of reducing food-related GHG emissions should be shared with other large institutions who procure food across the city including restaurants, universities, hospitals, etc. as well as with private sector partners interested in engaging in planetary and human health actions. Toronto Public Health will work with Long-Term Care Homes and Services, Shelter, Support and Housing Administration and Children's Services divisions to explore increasing procurement of plant-based and sustainably produced menu options based on the Canada Food Guide and the planetary health diet. Successful consumption-based GHG emissions reduction, through food procurement strategies and programmes, should also be shared with Industrial, Commercial and Institutional (IC&I) partners who procure large volumes of food.

Recommendations:

1. Toronto Public Health to work with City of Toronto Divisions to align their food procurement as much as possible with the Planetary Health Diet, which includes healthier, plant-based, and sustainable food options;
2. The City of Toronto sign the World Resources Institute Cool Food Pledge and leverage capacity for conducting Greenhouse Gas calculations to inform Environment and Energy Division's TransformTO food-related consumption-based emissions reduction efforts.

Proposed Methodology and/or Indicators to Measure Progress:

- MUFPP Monitoring Framework: Food Supply and Distribution
 - [Indicator 34: Existence of policies/programmes that address the reduction of GHG emissions in different parts of the food supply chain](#)

- [Indicator 38: Proportion of food procurement expenditure by public institutions on food from sustainable, ethical sources and shorter \(local/regional\) supply chains](#)
- WRI Cool Food Pledge GHG Calculator to calculate emissions reduction from food procurement changes

Consumption

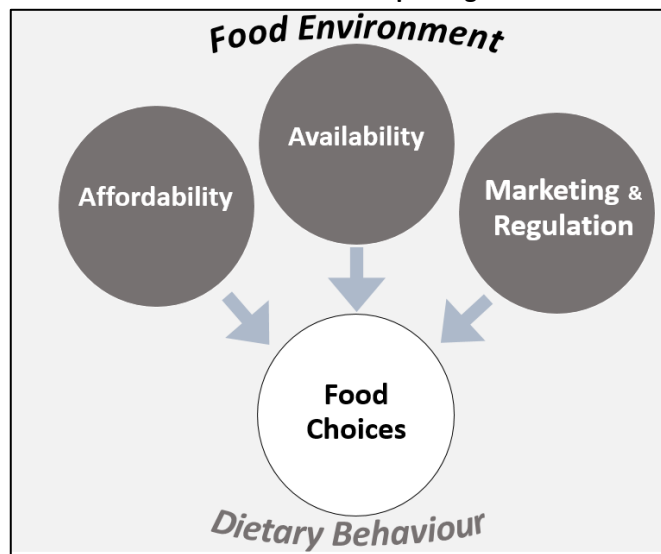
Shifting dietary behaviors of human food consumption to align with a planetary health diet

Corresponding SDG's:



C40 reports that adopting a diet that promotes both human and planetary health, in a pattern of eating that is consistent with the new Canada's Food Guide, could reduce food-related emissions by up to 60% by 2050.²¹ Reducing consumption-based food emissions requires significant behavioural changes. There are many factors in the food environment that influence how individuals eat on a daily basis, and several frameworks attempt to explain what influences a person's food environment and personal dietary behaviour and choices. Figure 3 shows how food environment factors can influence an individual's food choices and dietary behaviours.

Figure 3. Factors in the food environment impacting food choices and dietary behaviours



Food environments in urban settings such as Toronto pose particular challenges and opportunities to promote health and sustainability. For example, many neighbourhoods are challenged with food environments that have a high concentration of stores, restaurants and food outlets that sell and market highly-processed foods.²² Creating an environment that improves the affordability, availability and marketing of healthier food products can greatly influence the dietary patterns and behaviours of individuals and communities.

The Planetary Health Diet and Canada's Food Guide

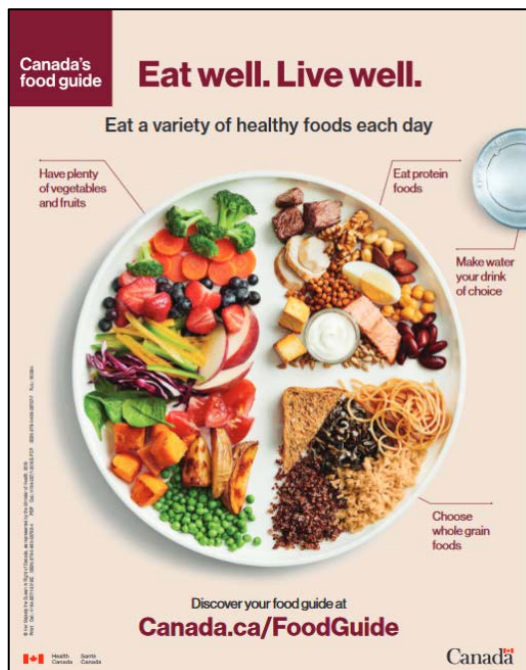
The EAT-Lancet Commission suggests a global transition to a "[planetary health diet](#)", a diet that favours increasing the consumption of a variety of fruits, vegetables, nuts and legumes alongside small portions of meat and dairy.²³ According to the Commission, the planetary health diet has "the potential to dramatically reduce emissions and provide a balanced, nutritional diet for 10 billion people while saving 11 million lives every year."

Health Canada released the new [Canada's Food Guide](#) in January 2019. The new Canada's Food Guide (Figure 4) provides evidence-based dietary guidance, emphasizing plant-based, minimally-processed foods low in saturated fat, sodium and sugar, which are associated with a reduced risk of chronic diseases. The guide aligns with the planetary health diet outlined by the EAT-Lancet Commission, and includes the following recommendations:²⁴

- eat plenty of vegetables and fruits, whole grains and protein foods
- choose protein foods that come from plants more often
- limit highly processed foods
- make water your drink of choice
- Use food labels
- Be aware that food marketing can influence your choices

At its September 23, 2019 meeting, the Board of Health endorsed recommendations from the Medical Officer of Health in the report entitled, [Canada's Food Guide- Implications and Opportunities for Action](#). This report analyzed the implications of the new Canada Food Guide for City programs and community services.²⁵

Figure 4. Canada Food Guide© All Rights Reserved. *Canada's Food Guide – Snapshot*. Health Canada, 2019. Adapted and reproduced with permission from the Minister of Health, 2019.



The new Canada's Food Guide acknowledges that a range of culturally diverse foods can make up a healthy eating pattern and that healthy habits concern more than what people eat – they are also shaped by where, when, why and how people eat and the way food is produced. Toronto Public Health will continue to explore and develop culturally-relevant policies and programs that enable favourable conditions to improve the food environment and dietary behaviours according to Canada's Food Guide. This includes working closely with other organizations and initiatives including but not limited to the Confronting Anti-Black Racism Unit's Black Food Sovereignty Initiative, the Poverty Reduction Strategy, Tower Renewal, the Toronto Food Policy Council, Live Green, and the Indigenous Affairs Office to ensure engagement of advocates and organizations concerned with the creation of equitable food policies and food security.

There is a need to establish baseline data as a way to monitor consumption changes over time at the local level. Currently, TPH has data regarding vegetable and fruit consumption but does not have baseline data about plant-based protein, meat and dairy food consumption at the local level. Furthermore, the Milan Urban Food Policy Pact Monitoring Framework does not provide an indicator for the consumption of plant-based foods defined as “vegetables and fruits, whole grains and plant-based protein foods”. Toronto Public Health will work with academic and community partners to explore the development or adaptation of a metric to measure consumption of plant-based foods and establish a 2020 baseline of local-level data for fruit, vegetable, plant-based protein, meat and dairy food consumption. Special emphasis will be placed on understanding consumption patterns in

Neighbourhood Improvement Areas, and communities and groups that face significant challenges with food affordability, availability and are subject to excessive marketing of unhealthy, highly-processed foods. Toronto Public Health will also coordinate internally with other City Division's involved in the promotion of sustainable diets and healthy eating, including EED, SDFA and others to ensure consistency of healthy eating messaging across the Corporation.

Recommendations:

1. Toronto Public Health to support an overall increase in the consumption of healthy, sustainable, plant-based foods in the City of Toronto

Proposed Methodology and/or Indicators to Measure Progress:

- MUFPP Monitoring Framework: Sustainable Diets and Nutrition
 - [Indicator 8: Number of households living in “food deserts”](#)
 - [Indicator 9: Costs of a nutritious food basket at city/community level](#)
 - [Indicator 10: Individual average daily consumption of meat](#)

Toronto Public Health will develop an indicator to measure plant-based protein consumption and establish a 2020 baseline of local-level data for fruit, vegetable, plant-based protein, meat and dairy food consumption building on available data from Canadian Community Health Survey.

Food Loss and Waste

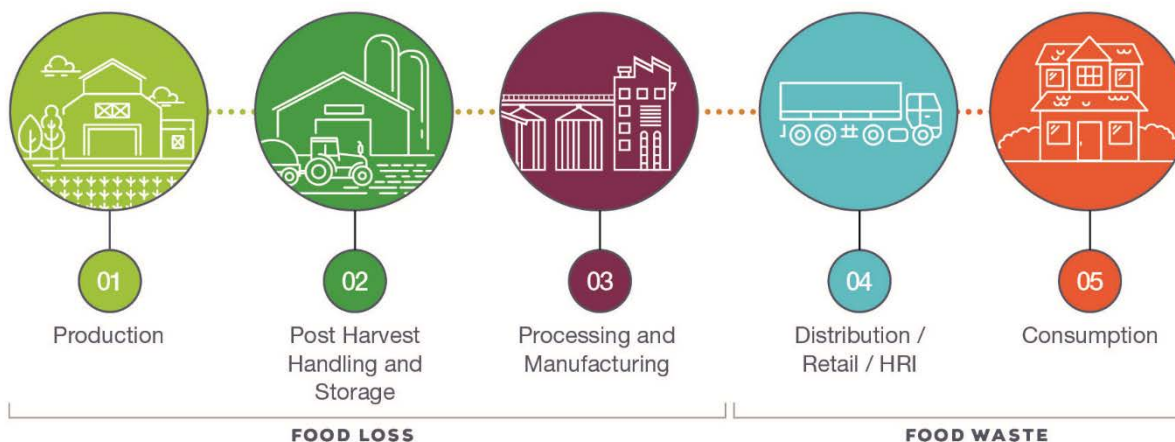
Reducing food loss and waste across the system and creating a circular economy for food

Corresponding SDG's:



Food loss is described as "the discarding of food that occurs from production through to processing".²⁶ Food waste is described as "the discarding of food during distribution and marketing to consumers through retail or foodservice and subsequently in the home".²⁷ Together, food loss and waste across the supply chain has significant impact on the environment. Figure 5 depicts food loss and waste across the food supply chain.

Figure 5. Food loss and waste across the system. Reprinted with permission from *The Avoidable Crisis of Food Waste*© Second Harvest (p.4), by Nikkel, L., Maguire, M., Gooch, M., Bucknell, D., LaPlain, D., Dent, B., Whitehead, P., Felfel, A., 2019.



A 2019 study conducted by Value Chain Management and Second Harvest found that 58% of all the food produced is lost or wasted in Canada (approximately 35.5 million metric tons).²⁸ To have systemic impact, strategies must be developed to decrease food loss and waste in each part of the supply chain including production, storage, processing, distribution and consumption. There is also a need to establish baselines to understand the total amount of food waste generated by sector (e.g. Households; hotels, restaurants and caterings; retail, etc.) as well as the types of food wasted (e.g. fruits/vegetables, prepared foods/leftovers, liquids, etc.) and the portion that was potentially edible versus inedible (bones as inedible, for example). This measurement of food loss and waste can enable the development of effective interventions to first address reduction of food waste in production and processing, and where this is not yet possible to encourage the redistribution of edible food.

Developing Toronto's vision for a circular economy for food

Toronto Public Health in partnership with SWMS and its Circular Economy and Innovation and Solid Waste Policy and Planning units, joined the Ellen MacArthur Foundation (EMF) Food Initiative as a Participant City. The initiative envisions a shift away from the current "linear" model of food production – which is wasteful, polluting, and harmful to natural resources and human health – towards one that regenerates rather than degrades natural systems, and produces healthy food from the standpoint of both humans and the environment.²⁹ EMF's Circular Economy for Food Initiative is a multi-year effort with three ambitions:

1. Source food regeneratively, and locally where relevant
2. Make the most of food
3. Design and market healthier food products

Next steps for this initiative include exploring strategies for Toronto that will look at the feasibility of:

- Supporting circular procurement for food related City contracts including catering
- Considering local and regional benefits of regenerative and circular food production (e.g. promoting regenerative soil practices, closing nutrient loops, etc.)
- Investigating new circular businesses models and collaborations that design food products with downstream "waste valorisation", defined as the process of converting waste into more useful products³⁰
- Continuing to support community composting for unavoidable food waste

Toronto Public Health will continue to work with SWMS to explore opportunities to reduce food loss and to determine how food waste reduction contributes to the Circular Economy and the Long Term Waste Management Strategy. Toronto Public Health will also work with SWMS to better understand how the potential data from audits of city serviced non-residential locations could be useful in gathering baseline data for annual volumes of food loss and waste at non-residential locations serviced by the City.

Recommendations:

1. Toronto Public Health to work with Solid Waste Management Services to reduce food loss and waste and develop a plan for the Ellen MacArthur Foundation Circular Economy for Food Initiative.

Proposed Methodology and/or Indicators to Measure Progress:



- MUFPP Monitoring Framework: Food Waste (multiple sources of data e.g. Food rescue organizations, SWMS Food Audits, etc.)
 - [Indicator 41: Total annual volume of food losses & waste](#)
 - [Indicator 42: Annual number of events and campaigns aimed at decreasing food loss and waste](#)
 - [Indicator 43: Presence of policies or regulations that address food waste prevention, recovery and redistribution](#)
 - [Indicator 44: Total annual volume of surplus food recovered and redistributed for direct human consumption](#)

- Use the EMF Circular Economy for Food Initiative's self-assessment tool to track progress (to be released in 2020)

Toronto Food Strategy Action Research Projects 2019

Food systems innovations can help to achieve more equitable, healthy and sustainable food systems. Working towards this goal, Toronto Public Health uses evidence informed action research and partnership building to incubate and facilitate systems change. Below is a list of action research projects and initiatives that the Toronto Food Strategy supported and implemented in 2019.

Projects and Initiatives supported by Toronto Food Strategy in 2019

Name of Program	Program Description	Partner Organizations
<p>Community Food Works</p> 	<p>Community Food Works (CFW) is an initiative that integrates food handler training and certification, nutrition education, and employment support through a learner-centred approach to food and employment skills development. It is offered to residents who experience barriers to employment and other economic hardships. Working Women Community Centre is the lead implementing agency for CFW in partnership with a wide range of community agencies and City Divisions. The program builds the skills, knowledge and confidence for people hoping to work in the food sector and/or start their own business, such as catering and improves food safety in the home and the community.</p>	<p>Working Women Community Centre</p>
<p>Food by Ward</p> 	<p>Food By Ward is an initiative of the Toronto Food Policy Council (TFPC), designed to showcase Toronto’s community food assets across all City wards, and to call for greater attention to food as a key element of our urban system. It can become a tool for other cities as a model for citizen engagement. Food By Ward originally launched in 2016 as a set of ward profiles distributed to residents who self-identified as “food champions”. It was designed to inspire and support food champions to advocate on food issues with their City Councillors. Work began in 2017 to create an online interactive map that could be updated annually. Since its launch in 2018, the map has been accessed thousands of times. Community partners report that they use it to help clients access services such as food banks, school meal programs,</p>	<p>Toronto Food Policy Council</p>

	<p>and community gardens and farmers markets. It has also become an important advocacy tool within City government to ensure that food is included in all major policies and strategies, including Toronto’s Poverty Reduction Strategy and Climate Change Action Plan.</p>	
<p>FoodReach and Creating Health Plus</p> 	<p>FoodReach is an online portal that offers community organizations a platform to order fresh and healthy foods at wholesale prices with free delivery. Incubated through TPH in collaboration with Parkdale Activity Recreation Centre, Student Nutrition Toronto and North York Harvest Foodbank (NYH), FoodReach has been able to increase the selection of foods that agencies can order, thus centralizing purchasing and reducing cost and staff time. NYH now operates FoodReach through their not for profit logistics, procurement and delivery system. NYH is also the distributor for Creating Health Plus which provides nutritious food to 30 drop-ins serving homeless and under-housed people across the City. FoodReach and Creating Health Plus also provide “healthy cooking training” in a collaboration with Second Harvest Toronto. Chefs, cooks and volunteers from various agencies and drop ins that serve homeless and under-housed people are trained in how to maximize nutrition and flavour using largely donated foods. These lively sessions work to improve the quality of food being served through agencies while reducing costs.</p>	<p>North York Harvest Food Bank</p> <p>Toronto Drop in Network</p> <p>City of Toronto Shelter, Support and Housing Administration</p> <p>PARC</p>
<p>Mobile Good Food Market</p> 	<p>Incubated by TPH and now operated by FoodShare Toronto, the Mobile Good Food Market sells fresh, affordable vegetables and fruit in lower income communities that are underserved by traditional food retail. The Mobile Market is a colourful retrofitted TTC Wheel Trans vehicle that provides access to healthy food and a meeting place where neighbours can come together.</p> <p>In 2018, the Mobile Market provided:</p> <p>Total produce weight: 57,000 lbs Number of markets: 411 Transactions: 11,000</p>	<p>FoodShare Toronto</p>

	<p>From January to August 2019, Mobile Market provided:</p> <p>Total produce weight: 45,000 Number of markets: 315 Transactions: 7,600</p>	
<p>The Neighbourhood Food Hub at Glen Rhodes United Church</p> 	<p>The Neighbourhood Food Hub Project was an initiative put forward and developed by Councillor Paula Fletcher of Ward 14. In 2018, The City of Toronto funded a feasibility study for the project for the year of 2019. The Neighbourhood Food Hub seeks to connect people to fresh, healthy food and celebrate community through learning and access to local services. Working with partner organizations and local food champions, the Neighbourhood Food Hub aims to become a welcoming gathering space, open to all, for learning, community, access to healthy food, and a place to eat together.</p>	<p>Applegrove Community Complex, FoodShare Toronto, Leslieville Farmer's Market, East End Community Health Centre, Eastview Neighbourhood Community Centre, Toronto Community Housing, Daily Bread Food Bank, Fontbonne Ministries, Greenbelt Farmer's Market Network</p>
<p>Rexdale Community Food Resilience</p>	<p>Toronto Public Health is a member of the Rexdale Food Access Committee helping to incubate and launch food-related initiatives that support local social enterprises and community food resilience planning and action.</p>	<p>Rexdale Food Access Committee</p>
<p>St. Michael's Hospital Farmers Market</p> 	<p>A new Farmers' Market at St. Michael's Hospital launched on August 22, 2019 and will run from 9 a.m. to 2 p.m. every Thursday until October 31st. The market offers quality fruits and vegetables, supports local farmers and contributes to food systems literacy. Local produce is available for purchase and buyers learn about sustainable food-growing methods and ways to incorporate more fruits and vegetables into meals. The market also hosts weekly educational activities to help residents better understand the diversity of ethical and ecological production practices in Ontario and to learn about health issues including diabetes prevention.</p>	<p>St. Michael's Hospital; Ryerson University; Greenbelt Farmer's Market Network</p>

The Critical Role of Food Systems in a Livable Toronto

Food systems transformation is relevant to a number of City of Toronto strategies more broadly addressing climate mitigation, adaptation and resilience. Efforts to build resilience, adapt to the changes that are occurring, and mitigate climate change (by reducing greenhouse gas emissions) are interconnected and can all profoundly influence the health of Toronto's residents.

City Council has directed that Environment and Energy Division (EED) investigate consumption-based emissions in Toronto. [Transform TO](#), the City's Climate Change Action Plan, will present actions to advance sustainable consumption in its next implementation plan.³¹ This includes opportunities to address consumption-based emissions associated with food.

Toronto Public Health will continue to work closely with EED to ensure alignment of Transform TO and the proposed actions contained in this report. Mitigation strategies for climate change action include food procurement, consumption and reduction of food loss and waste to reduce GHG emissions.

To address climate change adaptation, TPH will work with the Resilience Strategy, Office of Emergency Management and SDFA on the Neighbourhood Resilience Initiative, Action A2.1 in [Toronto's Resilience Strategy](#), which states:

"Action 2.1 Priority Action: Neighbourhood Resilience. Enhance the capacity of neighbourhoods to prepare for and recover from shocks through grassroots action and network building."

Next steps for this action in the Resilience Strategy include³²:

- Identifying three neighbourhoods that will take part in the pilot project by 2020;
- Developing and implementing a robust civic engagement process to work with communities and stakeholders in pilot communities to co-create the neighbourhood resilience assessment and action planning process; and
- Working with those communities to implement plans.

Furthermore, TPH will continue its collaboration with private sector and other institutional partners to explore collaboration to address food systems vulnerabilities in the context of climate change and emergency planning and response.

In combination with ongoing work as part of the City's Long Term Waste Management Strategy (identified in previous section), these actions will apply a food systems lens to climate mitigation, adaptation and resilience in Toronto.

Global Initiatives

C40 Good Food Cities Declaration

The [C40 Cities Climate Leadership Group](#) developed a "Good Food Cities Declaration". The declaration describes a commitment by signatories to achieve a "Planetary Health Diet" for all citizens by 2030 by aligning food procurement to the EAT-Lancet dietary recommendations, supporting an increase of healthy plant-based food consumption, and reducing food loss and waste.

Mayor John Tory signed the Declaration at the C40 World Mayor's Summit in Copenhagen in October 2019. This situates the City of Toronto among other leading cities across the world committed to sustainable food systems and food systems transformation. TPH continues to work with other City Divisions, community and institutional partners to realize the goals of the Declaration and to establish appropriate baseline data and monitoring frameworks, while ensuring ongoing engagement and alignment with existing City strategies.

Conclusion

With its long history and strong foundation in food policy, Toronto is well-positioned to lead food systems transformation to address climate change, which is essential to promoting food security and resilience. Cities play a leadership role in setting policies and guidelines for food procurement and consumption and can take concrete steps to reduce food loss and waste. Toronto Public Health will continue to provide strategic leadership and facilitate closer alignment of climate and food issues work. This will build resource and content synergies, strengthen existing networks and collaborative partnerships to facilitate new connections across all sectors. The Toronto Food Strategy led by TPH plays a key role in strengthening food systems advocacy, monitoring and governance which is critical to achieving these objectives.

References

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