

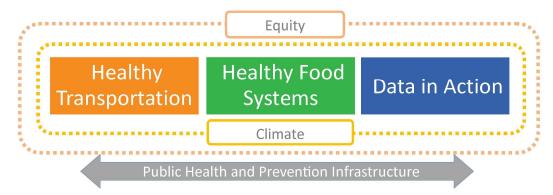
About This Document

This resource of sample legislative platform language provides a range of options for local health departments seeking to integrate health promoting policies into their jurisdiction's legislative platform. Topic areas identified support and advance the Public Health Alliance of Southern California priority initiative areas. Sample language is drawn upon evidence-informed, federal, state and local best practices accompanied by references and resources. Development of policy and policy recommendations is part of Public Health's Essential Health Services as defined by the American Public Health Association 2014. **Disclaimer:** Contents of this resource are not intended to reflect positions of Alliance members.

About the Alliance

The Public Health Alliance of Southern California (Alliance) is a collaboration of local health departments in Southern California. Collectively our members are statutorily responsible for the health of nearly 60% of California's population. Our vision is "All Southern California communities are healthy, vibrant and sustainable places to live, work and play." The Alliance builds healthy communities through upstream multi-sector policy, systems and environmental change; and mobilizes and amplifies the Southern California local health departments' regional voice in three Priority Initiatives: **Healthy Transportation and Land Use**, **Healthy Food Systems** and **Data in Action**. The Alliance work is grounded in two overarching frameworks including: **1) Equity/Opportunities for All and 2) Climate and Health**.

Priority Initiatives:



The Suggested Legislative Platform Language statements are grouped around these priority initiatives and overarching framework categories, with sections devoted to each. A sixth section provides recommended language for supporting overall Public Health and Prevention Infrastructure.

Document Structure

This document provides a set of sample legislative platform policy statements that support and advance the three Alliance Initiative Priorities and overarching approaches to address equity and climate change. These policy statements were identified by the Alliance within the context of our current work to achieve significant policy, systems and environmental change for the Southern California region. References provided in the document demonstrate how each policy statement is aligned with leading public health organizations, other prominent regional, state and national organizations, research centers and local laws and ordinances.

Guiding Principles

The Alliance's efforts to reduce the burden of chronic disease and build healthy communities will be guided by core principles to protect health, equity and sustainability, and ensure the greatest near- and long-term benefits:

- Take substantial and timely action toward primary prevention
- Support strategies with the highest potential impact through policy, systems and environmental change that can shift population health
- Promote health equity and environmental and social justice by identifying and addressing the social determinants of health to reduce health disparities.
- Engage the community in assessment, planning, decision-making and policy development to address health inequities
- Support greater resource allocation for communities suffering a disproportionate burden of social and behavioral determinants that lead to chronic disease
- Maximize health, environmental and economic co-benefits, including climate change adaptation, readiness, mitigation and community resilience especially for the most vulnerable with chronic illnesses
- Prioritize prevention for children and youth, the aged and other vulnerable groups
- Support better quality health care and self-management for those already affected by chronic disease
- Promote "Health in All Policies" approaches within government and non-governmental organizations to improve population health
- Build collaboration between public health, healthcare, transportation, land use planning, energy, housing, agriculture and environmental health sectors to improve population health

Contact Information:

 $PHASoCal.org \cdot admin@PHASoCal.org \cdot 619-452-1180$



Support measures that safeguard food and water supplies in response to scientifically based climate projections.

References

California Natural Resources Agency

The Safeguarding California Plan provides policy guidance for state decision makers and is part of continuing efforts to reduce impacts and prepared for climate risks. Safeguarding California's food and water supplies in response to climate impacts requires coordination between state agencies and across international, national, regional, state and local boundaries. Example strategies to safeguard food/agriculture include improving the understanding of climate impacts on agriculture, developing and promoting adoption of management strategies (soil conservation practices, drought resiliency, farmland conservation) and outreach and education to farmers, ranchers, decision makers and other partners. Example strategies to safeguard water supplies include preparing for flooding, supporting regional groundwater management for drought resiliency, diversify local supplies and increase water use efficiency, improve water storage capacity and address water-related impacts of climate change on vulnerable and disadvantaged populations and cultural resources.

(California Natural Resources Agency, Safeguarding California Handout downloaded July 2016; http://resources.ca.gov/docs/climate/Safeguarding_Handout_All.pdf)



Incentivize safe and water-friendly food production methods and procurement.

Food Manufacturing	"Water reuse, including reclaimed and recycled water, is one method food and beverage facilities can employ to alleviate business risk, enhance sustainability practices and safeguard water quality standards by decreasing the plant's dependency on external water sources. Water reuse is the use of treated wastewater in nonprocess applications with lower quality requirements within the food and beverage industry. Reclaimed or recycled water is former wastewater that is treated and frequently disinfected to remove solids and impurities, and kept for a second use rather than being discharged back into the environment. Reclaimed water can be used in food and beverage plants for nonproduct applications, such as landscape irrigation, truck washing and warehouse floor washing. The purpose of these processes is sustainability and water conservation, rather than discharging treated water to surface waters such as rivers and oceans. Many food and beverage facilities use large quantities of potable water in their daily operations, impacting local water supply and surface water quality. Reusing water is a logical way to minimize a facility's environmental footprint." (Food Manufacturing, Reusing Water in Food, Beverage Facilities, August 5, 2014; http://www.foodmanufacturing.com/article/2014/08/reusing-water-food-beverage-facilities)
Los Angeles Food Policy Council	A Good Food System: Protects and strengthens our biodiversity and natural resources throughout the region.
	(Los Angeles Food Policy Council, What is a Good Food System?, Downloaded June 2016; http://goodfoodla.org/policymaking/good-food-procurement/)



Support adoption of safe and economical water reuse strategies.

СНЕАС	Support efforts to promote the development of "alternative water" sources, e.g. recycled water, storm water, rainwater and gray water for both indoor and outdoor use. (CHEAC 2016 Legislative Platform; http://www.cheac.org/page/Legislation/pdfs/legishs/2016/2016_Leg_Platform-Final.pdf)
Public Health Alliance of Southern California	Water Actions for Local Health Departments: Healthy Communities/Built Environment: Ensure staff are trained in "abundant" water systems design, including capture and reuse; identify strategies for integrating healthy water system promotion into healthy communities work; adopt messaging to facilitate integration of healthy water systems in healthy communities work; and review how water is addressed in your jurisdiction's legislative agenda, water quality control plans and incentive programs.
	(Public Health Alliance of Southern California, Water Actions for Local Health Departments: Healthy Communities/Built Environment, 2015; http://phasocal.org/water-initiative/)



Support the right of workers engaged in the production, processing, and distribution of food to and safe working conditions and to a living wage.

СНЕАС	Support legislation and funding that promotes safe and healthy living and working environments for all California residents. (CHEAC Legislative 2016 Legislative Platform; http://www.cheac.org/page/Legislation/pdfs/legishs/2016/2016_Leg_Platform-Final.pdf)
Los Angeles Food Policy Council	A good food system: prioritizes the health and well being of our residents; contributes to a thriving economy where all participants in the food supply chain receive fair compensation and fair treatment. A thriving good food economy for everyone: will create and retain good food jobs with opportunities for training and upward mobility available to residents of all racial, ethnic and socioeconomic backgrounds; the health and wellbeing of all workers will be a fundamental component of a sustainable food system; and workers will be treated with respect, justice, and dignity. (Los Angeles Food Policy Council, What is a Good Food System?, Downloaded June 2016; http://goodfoodla.org/good-food/what-is-a-good-food-system/)



Promote intersectoral approaches to reduce and eliminate use of food additives, agrochemicals and antibiotics in ways that degrade human or environmental health.

References

Health Care Without Harm

Antibiotic misuse in animal agriculture is leading to antibiotic resistant infections in humans and health experts agree that antibiotic overuse in food animal productions is unnecessary and must stop. Health care stewardship through hospital food procurement practices can convey the commitment to stop purchasing meat raised with non-therapeutic antibiotics and advocate that the food supply chain carry products that meet this criteria.

(Health Care Without Harm, Expanding Antibiotic Stewardship: The Role of Health Care in Eliminating Antibiotic Overuse in Animal Agriculture, May 2014; https://noharm-uscanada.org/sites/default/files/documents-files/2735/Expanding%20Antibiotic%20Stewardship.pdf)



Collaborate with regulatory agencies to improve access to healthy food that is locally grown or produced while still maintaining food safety.

CDPH	Identify State and local regulations that pose barriers to access to locally grown or healthy foods, and recommend changes to:
	Make it easier for farmers' markets and produce vendors to operate in neighborhoods that lack access to fresh produce.
	Eliminate contracting and other barriers to procurement and use of fresh fruits and vegetables by institutions.
	Make it easier for school cafeterias to serve food grown in school gardens, including through identification of best practices for safe use of school-grown food.
	(Health in All Policies Task Force Report to the Strategic Growth Council, December 3, 2010 – Healthy Eating Recommendation I.E1, page 11; http://sgc.ca.gov/pdf/HiAP_Task_Force_Executive_Summary_Dec_2010.pdf)
CCLHO	CCLHO supports collaborate efforts by local Health Officers and environ- mental health directors to promote healthy and nutritional food choices in homes, schools, and restaurants. Wherever appropriate, they should work with local agriculture commissioners and agricultural co-op extensions to provide information.
	(CCLHO Policy Platform, Fall 2010, page 35; https://www.cdph.ca.gov/programs/cclho/Documents/CCLHOPolicyPlatform.pdf)
CDPH	CDPH Cottage Food Operations Overview: Assembly Bill 1616 (Gatto) creates a two-tier cottage food operator registration and permitting system to be enforced by local county or city environmental health agencies: 1) "Class A" cottage food operators are those operations that sell CFO prepared foods directly to the public (at the home where the cottage food operation is located or at a community event), and 2) "Class B" cottage food operators are those operations that sell CFO prepared foods either indirectly through restaurants and stores or both directly to the public as well as indirectly to the public via sale to retail food facilities such as restaurants and markets.
	(California Department of Public Health Cottage food Operations Overview, downloaded June 2016; http://www.cdph.ca.gov/programs/Documents/fdbCFOover.pdf)



Improve collection and sharing of data regarding food origins, production practices, and food goods movement.

U.S. Department of Agriculture (USDA)	As with many evolving fields, research on local and regional food still leaves many questions unanswered. There is a lack of peer-reviewed literature and national datasets; local case studies and surveys are inconsistent in their format, making comparison difficult; and there is no standardized way to estimate economic impacts of local and regional markets. (USDA Know Your Farmer, Know Your Food Compass, Last Modified July 2012 – Local Food Knowledge, page 72; http://www.usda.gov/documents/9-Knowledge.pdf)
National Prevention Council	Ensure a food safety system that includes rigorous standards for food safety, data collection and analysis for effective food safety inspections, and tools to help prevent or quickly identify and stop outbreaks. (National Prevention Council Action Plan, 2012 – Healthy Eating, page 29; http://www.surgeongeneral.gov/priorities/prevention/2012-npc-action-plan.pdf)
CDPH	Encourage labeling of produce origin so that purchasers can select local produce if desired. (Health in All Policies Task Force Report to the Strategic Growth Council, December 3, 2010 – Recommendation I.E1, page 64; http://sgc.ca.gov/pdf/HiAP_Task_Force_ReportDec_2010.pdf)

