



To: Cass Clay Food Commission
From: Cass Clay Food Partners
Fargo-Moorhead Metropolitan Council of Governments (Metro COG)
Date: November 2, 2018
RE: Cass Clay Food Commission Agenda and Correspondence

22nd Meeting of the Cass Clay Food Commission

November 7, 2018 10:30 am – 12:00 pm

Location: Fargo City Commission Chambers (**regular location**)

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|----------|---|
| 10:30 am | 1. Welcome <ul style="list-style-type: none">a. Approve Order & Contents of the Overall Agendab. Review & Action on Minutes from September 12, 2018 (Attachment 1) |
| 10:35 am | 2. Commission Check-In – Chair Rasmussen |
| 10:40 am | 3. Food Waste Snapshot & Discussion (Attachment 2a & 2b) – Megan Myrdal |
| 11:10 am | 4. Metro Food Plan Update – Adam Altenburg |
| 11:30 am | 5. Blueprint Updates – Kim Lipetzky <ul style="list-style-type: none">a. Backyard Chickens (Attachment 3)b. Backyard Beekeeping (Attachment 4) |
| 11:40 am | 6. Public Comment Opportunity – Chair Rasmussen |
| 11:50 am | 7. Commission & Steering Committee Roundtable – Chair Rasmussen |
| 11:55 am | 8. Commission Action Steps <ul style="list-style-type: none">a. Next First Fridays – December 7, 2018b. 2019 Meeting Schedule<ul style="list-style-type: none">i. January 9, 2019ii. March 13, 2019iii. May 8, 2019iv. *Summer Break*v. September 11, 2019vi. November 13, 2019 |
| 12:00 pm | 9. Adjournment |

Cass Clay Food Commission meetings are taped and rebroadcast on cable channel TV Fargo 56 each Friday at 11:00 am. People with disabilities who plan to attend this meeting and need special accommodations should contact Savanna Leach at Metro COG at 701.532.5100. Please contact us at least 48 hours before the meeting to give our staff adequate time to make arrangements. Meeting minutes are available on the Cass Clay Food Partners website at www.cassclayfoodpartners.org and Metro COG's website at www.fmmetrocog.org.

A PLANNING ORGANIZATION SERVING

FARGO, WEST FARGO, HORACE, CASS COUNTY, NORTH DAKOTA AND MOORHEAD, DILWORTH, CLAY COUNTY, MINNESOTA

Attachment 1

**21st Meeting of the
Cass Clay Food Commission
September 12th, 2018
Fargo Commission Chambers**

Members Present:

Arland Rasmussen, Cass County Commission, Chair
Mike Thorstad, West Fargo City Commission
Jenny Mongeau, Clay County Commission
Jim Aasness, Dilworth City Council
Sara Watson Curry, Moorhead City Council
Chelsey Johnson, Horace City Council
Mindy Grant, At-Large Member
Bukola Bakare, At-Large Member
Nancy Carriveau, At-Large Member

Members Absent:

John Strand, Fargo City Commission
Chris Olson, At-Large Member
Kayla Pridmore, At-Large Member

Others Present:

Kim Lipetzky, Fargo Cass Public Health
Hali Durand, Cass County Planning
Megan Myrdal, NDSU Extension
Rita Ussatis, NDSU Extension
Noelle Harden, U of M Extension
Nikki Johnson, U of M and NDSU Extension
Barb Witteman, Cass Clay Food Partners
Margie Bailly, Cass Clay Food Partners
Adam Altenburg, Fargo-Moorhead Metropolitan Council of Governments

Chair Rasmussen called the meeting to order at 10:30 AM.

Chair Rasmussen welcomed new Commission members Sara Watson Curry from the City of Moorhead and Chelsey Johnson from the City of Horace. He also welcomed Margie Bailly, new member to the steering committee.

1(a). Approve Order and Contents of the Overall Agenda

A motion to approve the order and contents of the overall agenda was made by Mr. Aasness and seconded by Ms. Mongeau. The motion was voted on and unanimously approved.

1(b). Review and Action on Minutes from May 9, 2018

A motion to approve the minutes was made by Ms. Carriveau and seconded by Ms. Grant. The motion was voted on and unanimously approved.

2. Commission Check-In

Chair Rasmussen stated that Commission members and the steering committee had an opportunity to provide updates on news or events happening in the community.

Ms. Watson Curry informed the Commission that Clay County will be offering a six-week master recycler and composter class starting on September 25 at the Moorhead Public Library. She indicated that the program aims to motivate people to reduce waste in their homes and workplaces.

Ms. Myrdal highlighted an initiative of the NDSU Master Gardner Program called Veggies for the Pantry. She stated that the program has five drop-off locations throughout the Fargo-Moorhead area where people are able to bring extra produce. She indicated that, as of the end of August, the program had collected nearly 3,000 lbs. of food and that food would continue to be collected every Monday evening through the end of October. She also provide the Commission an update of Extension's Field to Fork Festival series, with Cucumber Fest and Tomato Fest having been held in August and September and a third, Squash Fest, to be held on October 2 from 4:00 to 7:00 at the Growing Together Gathering Garden.

Ms. Johnson stated that the City of Horace is currently looking into developing a yard waste and compost site for city residents. She also informed the Commission of a new residential development that may include community garden space for area residents.

Ms. Ussatis indicated that NDSU Extension has seen an uptick in the number of food preservation calls it has received.

Ms. Grant provided the Commission a brief update on FARRMS and stated that the program will be starting again in December after the end of the growing season.

Ms. Bakare informed the Commission of her portable garden project, a project intended to help low-income families and New Americans in the Fargo-Moorhead area live a healthier lifestyle by growing their own vegetables, fruits, and herbs. She encouraged Commission members to visit the portable vegetable garden Facebook page to see additional photos of the project.

Mr. Altenburg provided an update on two recently completed comprehensive plans for Cass County and the City of Dilworth and indicated that both plans addressed multiple food systems issues at city and county levels for the first time.

Ms. Carriveau stated that GleaN D has currently had three successful gleans this year and has already collected 6,000 lbs. of food. She also stated that Great Plains Food Bank would be hosting another pop-up perishable food pantry on September 27 in the parking lot of Axis Clinical in Dilworth.

Ms. Witteman informed the Commission that on August 27, 50 Concordia College students and 60 fourth graders with Hands for Change helped bag over 1,240 lbs. of dry beans that went to the Emergency Food Pantry. She also spoke about Concordia College students currently researching different hunger topics and would be sharing that information with elementary students in October.

Ms. Lipetzky stated she is working with FARRMS on the hiring of a new farmer task force project manager.

Ms. Durand stated that the North Dakota Planning Association conference is being held on September 13 in Grand Forks at that one food topic is being shared.

Ms. Mongeau stated that Clay County has partnered with Pheasants Forever to help return seven acres of county-owned property purchased through flood buyouts into pollinator

habitats. She said that the site could provide excellent educational opportunities for area students and residents interested in protecting pollinator habitats.

Ms. Harden informed the Commission of a new opportunity through U of M Extension called the Action Learning Seed Fund, a mini-grant program to support communities impacted by inequities in the food system. She stated that applications will be accepted through November 1 and that more information can be found on the Extension website.

3. Federal Nutrition Programs at Farmers Markets Blueprint and Vote for Approval

Chair Rasmussen asked if there were any updates or revisions made to the federal nutrition programs and farmers markets blueprint. Ms. Myrdal indicated that there were no changes or revisions to the blueprint since the draft was released in May.

A motion to approve the federal nutrition programs at farmers markets blueprint was made by Ms. Mongeau and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

4a. Food Waste Presentation

Briana Erickson, Concordia College Dietetic Intern, provided the Commission information developed as part of a community snapshot on food waste. She discussed hurdles including lack of a municipal site that accepts food waste and lack of food waste collection programs, as well as current local initiatives through community education programs, local retailers, government and non-profits, and businesses and schools.

4b. Clay County Solid Waste: Anaerobic Digesters

Brett Rice and Chase Monson of Clay County Solid Waste provided the Commission information on the county's efforts to maximize food waste recycling efforts through anaerobic digesters. They stated that they have met with local food waste producers to gauge interest in participating in food waste recycling.

4c. Concordia College: Taste Not Waste

Meredith Wagner and Joan Kopperud of Concordia College discussed the Taste Not Waste educational campaign which aims to reduce plate waste at Anderson Commons at the Concordia campus.

5. Metro Food Plan Update

Mr. Altenburg provided a brief update on the Metro Food Plan. He stated that five separate public input events had been held throughout the summer and that the steering committee received 151 responses to comment cards asking what changes residents would like to see to community food systems in the next five years. He said that the steering committee would have more information to share at the Commission's November meeting.

6. Cass Clay Hunger Coalition: Hunger Action Month

Stacie Loegering, Emergency Food Pantry, provided the Commission information on the Cass Clay Hunger Coalition and its work activities during Hunger Action Month in the Fargo-Moorhead area. She shared information about new collaboration activities between area food banks to better track hunger needs in Fargo-Moorhead. She also provided information on the Health and Hunger Summit on October 16 at the Dakota Medical Foundation in Fargo.

7. Public Comment Opportunity

Chair Rasmussen informed the Commission that time would be allotted for public comments.

Allison Brenne, North Central Regional Center for Rural Development, spoke about her experience raising meat rabbits in Moorhead and her desire of seeing Moorhead allowing backyard chickens at some point in the future.

Barbara Vilella, AmeriCorps Vista volunteer at Prairie Roots Community Fund, spoke about her efforts in seeking partners who are willing to match SNAP benefits at Prairie Roots Co-op and area farmers markets. She also talked other volunteers' work with the Prairie Roots Community Fund in developing community gardens in several low-income areas in Fargo. She also spoke of her work in advocating for reforms to WIC, the nutrition program for women, infants, and children, which would allow users of the program to choose organic food.

Mara Solberg, Solberg Farms, informed the Commission that she and other local area farmers are becoming more cognizant of food waste issues and are seeing more opportunities to accept food scraps and other food waste for direct feeding to animals.

8. Commission and Steering Committee Roundtable

Chair Rasmussen asked for the Commission and the steering committee to share any additional updates.

No additional comments were made.

9. Commission Action Steps

Chair Rasmussen stated that the next Commission meeting would be held on November 7, 2018. He indicated that this is a week earlier than the Commission's normal time due to a scheduling conflict with the City of Fargo.

Chair Rasmussen adjourned the meeting at 11:56 AM.

Food Waste

Cass-Clay Community Snapshot

July 2018

INTRODUCTION

At least **25% of all food in the United States goes to waste**, with some estimates as high as 40%.¹ Statistics like these have spurred individuals and organizations, including those in Cass County, ND and Clay County, MN, to focus on reducing food waste.

Cass and Clay Counties are seated in states with considerable agricultural presence, and the urban food landscape in Cass and Clay has transformed in the past ten years as more consumers have become aware of food system issues, like food waste. While communities in the area have made changes, there are some hurdles to forward progress.

The lack of 1) **a municipal site that accepts food waste for composting or anaerobic digestion** and 2) **a residential food waste collection program** are two substantial obstacles to addressing the local food waste problem. Cities around the country like Austin, TX and Minneapolis, MN have begun collecting food waste at curbsides or providing drop-off locations for this waste.

Although some systemic barriers remain, there have been recent positive changes to help educate consumers and address food waste issues.

INITIATIVES TO REDUCE FOOD WASTE IN CASS-CLAY

Community Education

Ad Council and Natural Resources Defense Council - Save the Food Campaign: these two national organizations are leading a public service campaign to combat food waste at the consumer level by trying to raise awareness and change behavior. The multi-year campaign has made its way to Fargo-Moorhead in the form of billboards, such as one featuring a milk carton with “BEST IF USED” printed on it instead of a “use by” date.

savethefood.com

Fargo South High School DECA students - Food Waste Campaign: three students in the DECA program, which prepares students to be leaders in fields like marketing and management, completed a food waste project during their junior and senior years of high school (2017-2018). To prepare for the campaign, they performed a few studies, such as giving food waste logs to 35 households to track food waste for a week, doing a week-long Snapchat study with students, and interviewing local businesses like Breadsmith, Hornbachers, and Great Plains Food Bank. They put together a small campaign by making cards with tips for reducing food waste tied to reusable bags to give out at Hornbachers. Afterward, they presented their findings and solutions to the Cass Clay Food Commission, Fargo Public Schools' Nutrition Services Director, the school board, and at the SchoolsAlive Conference.

¹Mooney C. Washington Post. The staggering environmental footprint of all the food that we just throw in the trash. Online. 2018, Apr 18. https://www.washingtonpost.com/news/energy-environment/wp/2018/04/18/americans-waste-about-a-quarter-of-the-food-they-buy-and-the-environmental-consequences-are-staggering/?utm_term=.52352293264e

SNAP-Ed: a federal program called Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps) has local educators to help participants learn how to meal plan, cook, and shop using their benefits. Recently, federal guidelines have changed to include food waste as a policy, systems, and environmental change strategy. This means that our local SNAP-Ed Educators can do work related to food waste as a part of their job.

Ugly Food of the North: a citizen-run organization with a goal to create a more sustainable Fargo-Moorhead food system through education, networking, and community organizing. They have hosted numerous events, such as community potlucks, where they ask attendees to make their dishes with imperfect (ugly) produce, conversations and panels about the local food system, documentary screenings, and many more. Their biggest initiative has been the Little Free Garden project, where they aim to foster communities committed to growing, sharing, and cultivating food in small, raised-bed gardens, designed to fit in residential spaces.

www.fmuglyfood.com

Washington Elementary and Concordia College - Hungry!: a food waste project with a local fourth grade classroom, extending to three classrooms this fall. Students are taught by Concordia College first-year students about food waste and other food related topics. Then for 20 days during the fall semester, the students record how much food, milk, or juice was not consumed during snack time and why the food or drink was not consumed. Students complete a pre-assessment and a final assessment to gauge what they learned about food waste. Trifolds and public presentations are prepared and their results are shared with their peers, families, and also at a large grocery store to the general public.

Food Retailers

Breweries: a number of local brewers have found ways to re-use their spent grains from the brewing process. Much of the spent grain from the breweries is used as animal feed which is a win-win for the brewery and for farmers, because without the partnership, the brewery would have to haul the grain away and the farmer would have to purchase feed for the cows.

- *Drekker Brewing Company:* most of their spent grains feed the dairy cows in NDSU's Animal Science Program, and these grains make up about 80% of the cows' yearly feed. A local small business also uses spent grains to make dog treats and food establishments like Nichole's Fine Pastry and Luna Fargo have used it to make granola and crumble topping.
- *Fargo Brewing Company:* most of their spent grains are picked up by a farmer to feed his cattle. A small portion goes toward the small business making dog treats.
- *Junkyard Brewing Company:* all their spent grains are picked up by regional cattle farmers.

Coffee Shops: Cass and Clay are following the national trend of consuming coffee with gusto and the local shops brew through many pounds of coffee each week. These used coffee grounds can be applied by local farmers and gardeners to the soil as fertilizer for acid-loving plants, so shops like 20 Below Coffee, Young Blood Coffee, Atomic Coffee, and Thunder Coffee all reduce waste by donating used grounds. (*A note for local farmers and gardeners:* all of the local coffee shops contacted about using grounds are willing to donating them - contact them if interested)

Grocery Retailers: grocery stores go through vast quantities of perishable food items. What they do with unsellable food can make a considerable impact on the local food system. Many grocery retailers in Cass-Clay donate some of their perishables, like produce and meat, to the local food pantry. (See below under *Great Plains Food Bank* for more information.)

- *Cash Wise*: donates as much of their perishables as possible to Great Plains Food Bank and a reclamation provider takes their non-perishables. Their parent company, Coborn's Inc., is working on further policy to capture more food waste.
- *Prairie Roots Food Co-op*: a local food co-operative that saves food from the landfill by setting out buckets of old produce, hot and cold bar remains, and deli scraps to be picked up by local farmers for animal feed. Additionally, they have an "ugly food" station where produce that is imperfect in some way, like bruised fruit, is sold at a discount.
- *Walmart*: their retail stores in the region donate produce and other perishables to Great Plains Food Bank and sell most other food waste to a composting company in Crookston, MN.

Governments and Nonprofits

Clay County Solid Waste Management - Anaerobic Digesters: Clay County is working on retrofitting Clay County Wastewater Treatment Plant's three 550,000 gallon anaerobic Digesters with the ability to break down food waste along with human waste. With the target of accepting food waste in mid-to-late 2019, the County hopes to add holding tanks to insert food waste and grinders to create comparable sized particles so the waste digests at similar rates. The County has checked with over 100 businesses in Fargo-Moorhead including colleges, hospitals, and restaurants to identify the amount of food waste that could be captured, which has so far been calculated at 6,000 pounds per day. The many benefits of the project are as follows:

- It would save businesses time and money, since the treatment plant is located in town as opposed to the landfill 20 miles out of town, and landfill tipping fees will likely continue to rise as landfill space becomes limited
- The methane produced from the process would be used to heat and power the wastewater treatment plant (with the help of a new generator)
- The biosolids produced are a highly desirable fertilizer source for area farmers

No plans are currently in the works to add the ability to process residential food waste, since it tends to be contaminated with other waste due to lack of education, but the County is open to a possible drop-off site for residential food waste in the future when the project is more mature.

GleanND: a volunteer powered network serving North Dakota and Clay County, Minnesota. Their goal is to capture excess produce from local growers and channel it through the local charitable feeding networks, like Great Plains Food Bank.

www.gleand.org

Great Plains Food Bank - Daily Bread: this local food bank has three Daily Bread trucks that go out Monday through Friday into Fargo-Moorhead, picking up mainly perishable foods (e.g. produce and meat), but also some non-perishables from local businesses like Hornbachers, Cashwise, Target, Walmart, coffee shops, and many more. This food then gets delivered directly to partner agencies like the New Life Center, Salvation Army, and Dorothy Day. What these organizations do not take gets returned to the food bank and is picked up or distributed to other North Dakota and Western Minnesota agencies.

www.greatplainsfoodbank.org

Master Gardeners - Veggies for the Pantry: a program through NDSU Extension which allows community members to bring their extra garden produce to weekly designated drop off sites, and Master Gardeners deliver the produce to the Emergency Food Pantry or Churches United.

www.ag.ndsu.edu/mastergardener/veggies

Red River Market: a farmers market in downtown Fargo that has a goal of zero waste produced at the market. Vendors can bring leftover food items to a designated area at the end of each market day and a food recovery non-profit picks it up for donation.

www.redriver.market

Businesses and Schools

Concordia College: this Moorhead university's Taste Not Waste (TNW) campaign includes performing plate waste (food left on plates post-meal) studies, hosting activities to educate students about reducing plate waste, and carrying out demonstrations that involve collecting food waste. The TNW campaign started in 2016, inspired by the USDA and EPA's goal for food waste reduction in the United States. Two Concordia professors, Dr. Meredith Wagner and Dr. Joan Kopperud, met with the university's president, Dr. William Craft, to propose a goal of 50% reduction in plate waste in their dining center by 2020, which led President Craft to issue a campus-wide goal of food waste reduction. Since then, TNW has been working to reach that goal by increasing awareness of food waste and suggesting ideas for action among key individuals and groups across campus. Since starting the TNW campaign in October of 2016, the campus has reduced plate waste by 38%.

The university has shown its commitment to sustainability and this extends to their Dining Services Department. The following are Dining Services' initiatives to reduce food waste:

- Encourage students to only take what they plan to eat. The dining hall went trayless in 2009 and immediately saw a 10 percent decrease in food waste.
- Collect meal data to continuously update the amount of food served and purchase food that can be used in different manners (like overripe bananas for banana bread).
- Every other week, Great Plains Food Bank picks up food donations from the campus. Last year the college donated around 1,400 pounds of food.

www.concordiacollege.edu/studentlife/dining-services/about-dining-services/sustainability-in-dining-services

Doubting Thomas Farms: a farm about 20 minutes north of Moorhead, MN that strives to reduce food waste in the community. They pick up compostable food waste from a few local businesses, including Swanson Health Products in downtown Fargo. Their largest food waste program is called Take Back Jack, which takes pumpkins for composting in the fall. In the past three years, Doubting Thomas has composted around 80 tons of pumpkins from the community.

www.doubtingthomasfarms.com

Hospitals: the healthcare industry provides vital services to our community and feeds community members who are sick and injured. When hospitals focus on systemic food waste reduction, it can have a sizeable impact on their food purchasing budgets, in addition to reducing the load at local landfills.

- *Essentia Health:* this local hospital uses menu planning software to plan and adjust production to reduce food waste. Their Food Service Director is working on developing food waste reduction policies.
- *Sanford Health:* this local hospital also uses menu planning software to plan and adjust production to reduce food waste. Unused food from Dining Services' back of house gets picked up by Great Plains Food Bank to be donated. Dining Services also has a food pulper they use daily, but without a local composting site, they have to throw the pulp away. If the anaerobic digester project (mentioned above under *Clay County*) moves forward, they would be able to have this pulp picked up and digested to further reduce their food waste.

Share Tables: a station where students can drop off unwanted food or drinks, like unopened pre-packaged food or drinks and whole fruits, for other students to eat. Food left over at the end of the day usually gets used for an after-school program or donated to a food bank or other non-profit. The practice saves food from going into the landfill and helps kids not go hungry.

- *Moorhead Public Schools:* the program started in the 2017-2018 school year. Five schools have a share table and it was zero cost to implement.
- *West Fargo Public Schools:* the program started in the 2016-2017 school year by Food Service Director Dana Reith after she witnessed the large amount of waste in the school cafeterias. It started with a pilot program in a few schools with the help of a Concordia College dietetics intern who helped get the program approved by the health inspector, research best practices, and train food service staff. As for cost, they purchased Coldmaster pans for each site (\$100 each); these pans are frozen overnight then can hold cold products, like milk, for 4+ hours. One of the most common items taken from the table is milk, so these pans have been essential to supplementing meals for kids who are still hungry after eating their lunch. The program is currently in seven schools and they are hoping to increase the number of schools participating next year.

COMMUNITY ACTIONS

- Conduct a community-wide food waste assessment to create a measurable baseline
- Encourage local governments to prioritize food waste reduction as part of their comprehensive plans and as a policy for city functions
- Reach out to city and county officials to request that resources shift toward starting a municipal site that accepts food waste for composting or anaerobic digestion and, after the site is established, initiate a residential food waste collection program
- Educate consumers: local governments can provide resources about food product dating labels (sell-by, use-by, etc.), meal planning, food storage, how to use leftovers in new dishes, and backyard composting
- Educate businesses: local governments can provide resources, like technical assistance and waste tracking tools, to help businesses reduce waste
- Recognize businesses for their voluntary efforts to reduce food waste

RESOURCES

End Hunger - Food waste resources

<http://endhunger.org/food-waste/>

Environmental Law Institute - FOOD WASTE: City and State Strategies for Source Reduction

<https://www.eli.org/vibrant-environment-blog/food-waste-city-and-state-strategies-source-reduction>

Environmental Protection Agency - Food: Too Good to Waste

<https://www.epa.gov/sustainable-management-food/food-too-good-waste-implementation-guide-and-toolkit>

For more information, please contact Kim Lipetzky with the Fargo Cass Public Health Office at 701-241-8195 or klipetzky@fargond.gov

Backyard Chickens

This issue brief will provide background information related to urban chickens, and address the common concerns and benefits from a health, environment, social, and economic standpoint. The brief will also address how each concern can be remedied through ordinance language and education. Appendices have been provided to share how regional jurisdictions are addressing backyard chickens as well as example policy language from other jurisdictions.

Background

Hundreds of cities across the U.S. and at least 20 communities in Minnesota, including Fergus Falls, have permitted urban chicken keeping. People have a desire for urban chickens for a number of reasons, including companionship, teaching children about agriculture, and the ability to raise one's own food (one hen provides on average 3-4 eggs per week). After setting up the coop and the initial learning curve, urban chicken farmers say a small flock can be as easy to raise as a dog.

The following are common issues addressed in local ordinances:

- Number of birds permitted per household
- Permit and fee process
- Regulation of roosters
- Enclosure/containment restrictions
- Distance of coop from other homes/property line (setback)
- Location on the lot (e.g. backyard)
- Nuisance clause
- Requiring written consent by neighbors
- Storing chicken feed in rat-proof containers
- Slaughtering restrictions
- Number of chickens based on property size
- Restrictions of chickens in multi-family areas
- Zoning
- Violation or penalty
- If eggs can be bought/sold or only consumed by owner

Table 1. Summary of chicken keeping approval in local jurisdictions (as of March 2015)

Moorhead	Dilworth	Clay County	Fargo	West Fargo	Cass County
Prohibited	Prohibited	Permitted as accessory use*	Permitted with conditions**	Prohibited	Permitted***

* For Residential Parcels: Minimum parcel size of two acres. A maximum of one animal unit per fenced acre of usable area (one chicken=0.01 animal unit). Fences should be located at least 10 ft from adjoining property lines. All manure shall be properly disposed of. Note: feedlots have different standards

**Fowl cannot run at large. The enclosures must be at least 75 ft away from neighboring dwellings, unless written consent is signed by the neighbor. If an animal is deemed a nuisance, either by odor, noise, attracting vermin or danger to the health of neighbors, it must be kept at least 200 feet from neighboring dwellings. Resident must abate any nuisance within 10 days of notice. Permitted as an accessory use in the Agricultural district only.

****Replace with:** **Up to 4 chickens may be kept, no roosters are permitted, owners must provide a coop or shelter (check section 12-0310 of the ordinance for specifics on coop and run requirements), coops and runs may not be located in the front yard and must be at least 3 feet from any adjacent premises, chickens may not run at large and need to be kept in the coop and run at all times unless under the direct supervision of an adult, no slaughtering within city limits, an annual \$10 permit is required and can be obtained through the City Auditor's office.

Check the following website for additional information including links to sections in the municipal code where backyard chicken keeping is addressed: <https://fargond.gov/city-government/departments/fargo-cass-public-health/nutrition-fitness/let-s-eat-local/fargo-backyard-chicken-keeping> ((checking direct to www.letseatlocal.org))

***Requires a 250 foot buffer zone and individual townships may have their own zoning regulations.

Table 2. Framework for evaluating urban chicken keeping

DOMAIN	BENEFIT	CONCERN
Health	Increases access to nutritious food source	Disease risk ¹
Environment	Keeps yard clean by eating bugs, pests, and weeds Chicken droppings can be composted and used as fertilizer, as long as safe composting practices are used Reduces food waste going into the garbage by feeding it to chickens instead Sustainable way to raise food in an urban environment (i.e. less energy used for transportation)	Attraction of unwanted pests or predators
Economic	Possible financial relief for low-income families Potential for individuals to sell backyard chicken eggs (if permitted) Reduces kitchen waste in municipal trash collection system	Cost of permitting fee, setting up a coop and the equipment may be cost prohibitive for low-income families Jurisdiction cost of monitoring and addressing issues Disposal of dead birds can be expensive for individuals if the only disposal option is a vet's office

¹ Human Health Concerns about Raising Poultry. Illinois Dept of Public Health. Accessed 2015 January 21. <http://www.idph.state.il.us/health/infect/Poultry.htm>

Social	<p>Can be regarded as pets and allows for positive social, cognitive, physical and emotional connection</p> <p>Increases awareness of the food cycle and connection to agriculture</p> <p>Can bring neighbors together</p> <p>Provides companionship</p> <p>Provides a positive family activity</p>	<p>Possibility of noise nuisance</p> <p>If not properly cared for, possibility of odor or not visually appealing</p> <p>Can be difficult to keep in winter</p>
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Table 3. Common urban chicken keeping concerns addressed

CONCERN	MORE INFORMATION	POSSIBLE SOLUTIONS
Disease	<p>Contracting a communicable disease, like the flu or respiratory illness is negligible for urban poultry farming because of the size of the flock. This is a larger concern in industrial farming.</p> <p>Bacteria, like <i>Salmonella</i>, can be found in poultry droppings.</p>	<p>The hazards of bacterial infections can be mitigated by education regarding how to handle and care for poultry, including washing hands after returning indoors, and how to properly compost droppings for fertilizer. This can easily be addressed by educating urban chicken farmers with printed materials or offering classes.</p>
Attracting pests	<p>Flies and other pests lay their eggs in droppings because they like moisture.</p>	<p>Pests can be minimized through proper bedding care, and the chickens help by eating pests.</p>
Attracting predators	<p>Chickens should not attract urban predators any more than a cat or dog.</p>	<p>With the exception of hawks, most predators are nocturnal while chickens are diurnal (active during the day). Enclosing the chickens at night should prevent predators from accessing the chickens.</p>
Cost for low-income families		<p>Part of the Metropolitan Food Systems Plan is addressing issues of food access, possible barrier reduction could include funding and management from outside sources, like a non-profit, to cover the startup costs.</p>
Disposal		<p>For a fee, the Vet Diagnostic Lab at NDSU will provide dead animal disposal.*</p> <p>Other communities have offered these options:</p>

		<ol style="list-style-type: none"> 1. City provides dead animal pick-up free of charge 2. Buried on property at least two feet down 3. Closed securely in a plastic bag and placed in the municipal trash
Noise	Hens “talking” at their loudest, speak at the same decibel level as human conversation (about 60 decibels). This is also personality-based; some hens are more talkative than others. Roosters crow at about the same decibel level as a barking dog (90 decibels).	A majority of urban ordinances ban roosters, because of their loud crowing.
Smell	Chicken manure is high in nitrogen, which can lead to an ammonia smell if not properly cared for.	Adding carbon material, like dried leaves and straw, to the bedding will get rid of the smell; it is all about carbon to nitrogen ratio. Odor can be remedied through quality bedding.
Winter keeping		Proper education can reduce the impact of winter poultry farming: make sure to keep combs warm and use a heat lamp when the temperature gets below 20 degrees.

*NDSU Veterinarian Diagnostic Lab: <http://www.vdl.ndsu.edu/tests/general-investigation>

Resources

If you have questions, please contact Kim Lipetzky with the Fargo Cass Public Health Office at 701-241-8195 or klipetzky@fargond.gov.

Case study on the process for passing the backyard chicken ordinance in Fargo:
http://download.fargond.gov/0/case_study_fargo_city_chickens3.pdf

Check the University of Minnesota Extension website for helpful information on backyard chicken keeping including the Raising Chickens for Eggs webpage:
<https://extension.umn.edu/small-scale-poultry/raising-chickens-eggs>

Backyard Beekeeping

This issue brief will provide background information related to urban beekeeping, and address the common concerns and benefits from a health, environment, social, and economic standpoint. The brief will also address how each concern can be remedied through ordinance language and education. Appendices have been provided to share how regional jurisdictions are addressing backyard beekeeping, example policy language from other jurisdictions, and educational material on bee stings.

Background

In 2014, the USDA issued a report declaring we are in a “critical time for efforts” to support our honey bee populations, since these populations have been in decline for decades. The bee colonies in the U.S have decreased from 6 million in 1947 to 2.5 million today.¹ No one knows the reason for the sharp decline, although some suspect colony collapse disorder (CCD) caused by a combination of environmental stressors such as bacteria, viruses, parasites, and pesticides.²

Beekeepers and citizens are concerned about colony collapse since bees are responsible for up to one-third of the food eaten by U.S. consumers.³ With concerns about CCD, encouraging new research suggests that bees are thriving in urban environments due to the diversity of plants in urban areas compared to farmland, where much of it consist of large swaths of a single crop (known as monocropping).⁴

The popularity of urban beekeeping has grown rapidly, and in the past few years, cities such as Chicago, Denver, Salt Lake City, and Duluth, MN have begun issuing permits for backyard hives.

The following are common issues addressed in local ordinances:

- Number of hives permitted
- Permit and fee process
- Hive restrictions
- Location on the lot (e.g. backyard)
- Removal of beekeeping equipment and bee combs from apiary* grounds to prevent robbing**
- Equipment requirements (e.g. hives with removable frames and in sound condition)
- Flyway barriers***
- Source of fresh water
- Setback distances
- Minimum lot size
- Rooftop considerations
- Nuisance clause
- Re-queening an aggressive colony
- Hive clearly marked with owner’s contact information/permit number
- Hive disposal
- Educational requirements (e.g. beginner beekeeping class)

¹ USDA [online]. 2014. USDA Provides \$8 Million to Help Boost Declining Honey Bee Population. Accessed 2015 January 21. <http://www.usda.gov/wps/portal/usda/usdahome?contentid=2014/06/0130.xml>

² Bartholomew, D. 2014. Los Angeles Daily News [online]. Accessed 2015 January 21. <http://www.dailynews.com/environment-and-nature/20140308/los-angeles-may-join-other-cities-allowing-backyard-beekeeping>

³ Roach, J. 2004. Bee Decline May Spell End of Some Fruits, Vegetables. National Geographic [online]. Accessed 2015 January 21. http://news.nationalgeographic.com/news/2004/10/1005_041005_honeybees.html

⁴ University of Bristol. 2015. Study shows urban habitats provide haven for UK bees [online]. Cabot Institute. Accessed 2015 Feb 23. <http://www.bris.ac.uk/cabot/news/2015/urban-haven.html>

- Violation or penalty
- If honey and other products can be bought/sold or only consumed by owner

**Apiary: place where honey bee hives or colonies are kept*

***Robbing: pilfering of honey from a weak colony by other honey bees or insects*

****Flyway barrier: an obstacle like a fence, wall, or vegetation used to force bees to fly upwards when they leave the hive to avoid contact with people and reduce the risk of stinging*

Table 1. Summary of beekeeping approval in local jurisdictions (as of March 2015)

Moorhead	Dilworth	Clay County	Fargo	West Fargo	Cass County
Not addressed*	Not addressed	Not addressed	Not addressed*	Not addressed	Not addressed

**City ordinances were reviewed by a city attorney who ruled that bees are not allowed in the city since they are not addressed.*

Replace with: Contact legal authority in each jurisdiction for clarification on zoning regulations. (Remove asterisk marks from chart above)

Table 2. Framework for evaluating urban beekeeping

DOMAIN	BENEFIT	CONCERN
Health	Increases easy access to nutritious food source	Allergies to bee stings
Environment	More fruitful gardens and plants due to increased bee pollination Increase in biodiversity Helps support dwindling honeybee populations	
Economic	Furnish individuals and families with honey, wax and other useful products Potential for individuals to sell honey Increased pollination of food crops	Cost of permitting fee, setting up a hive and the equipment may be cost prohibitive for low-income families Jurisdiction cost of monitoring and addressing issues
Social	Increased awareness of the food cycle and connection to agriculture Provide a positive family activity	Fear of getting stung Nuisances include occasional stinging when they feel threatened, swarming, and gravitating to nearby shallow bodies of water

Table 3. Common urban beekeeping concerns addressed

CONCERN	MORE INFORMATION	POSSIBLE SOLUTIONS
Bee sting	<p>One of the key concerns regarding urban beekeeping is the fear of being stung. See Appendix C for a handout that addresses common misconceptions about bee stings and may be a useful resource for citizens and beekeepers.</p> <p>Yellow jackets are the most aggressive and prone to stinging. Honey bees, by contrast, are the least likely to attack because honey bee strains have been bred for traits like gentleness and reduced swarming.</p> <p>A majority of individuals are allergic to yellow jackets, not honey bees.</p>	<p>Public education is crucial to minimizing the fear of stinging.</p> <p>Most ordinances require a six-foot tall flyway barrier at the hive exit which forces bees to fly up and away, reducing their contact with humans. Many ordinances have requirements, such as:</p> <ol style="list-style-type: none"> 1. The barrier be located a certain number of feet from the hive (e.g. 3-5 ft.) 2. It extends anywhere from 2-10 feet on either side of the colony 3. No barrier required if the hive is a certain number of feet (e.g. 15-30 ft.) from the property line or located on porches or balconies at least 10 feet high and five feet from the property line.
Cost for low-income families		<p>Part of the Metropolitan Food Systems Plan is addressing issues of food access. Possible barrier reduction could include funding and management from outside sources, like a non-profit, to cover the startup costs.</p>
Gravitating toward bodies of water		<p>Most ordinances require urban beekeepers to provide a water source for their colonies during the non-dormant period to minimize the nuisance to surrounding property owners.</p>

Resource

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