

# Addressing Food Insecurity in Health Care

Health Care Partnerships Webinar

Oregon Food Bank

October 5, 2016



# Agenda

- Welcome
- Background & Screening
- Veggie Rx
- Subsidized CSA
- Mobile Healthy Food Pantry
- Q&A



# Our Speakers



**Sarah Sullivan**

Executive Director, Gorge Grown  
Food Network

**Lynn Knox**

Statewide Health Care Liaison,  
Oregon Food Bank



**Brian Frank**

MD & Assistant Professor, OHSU



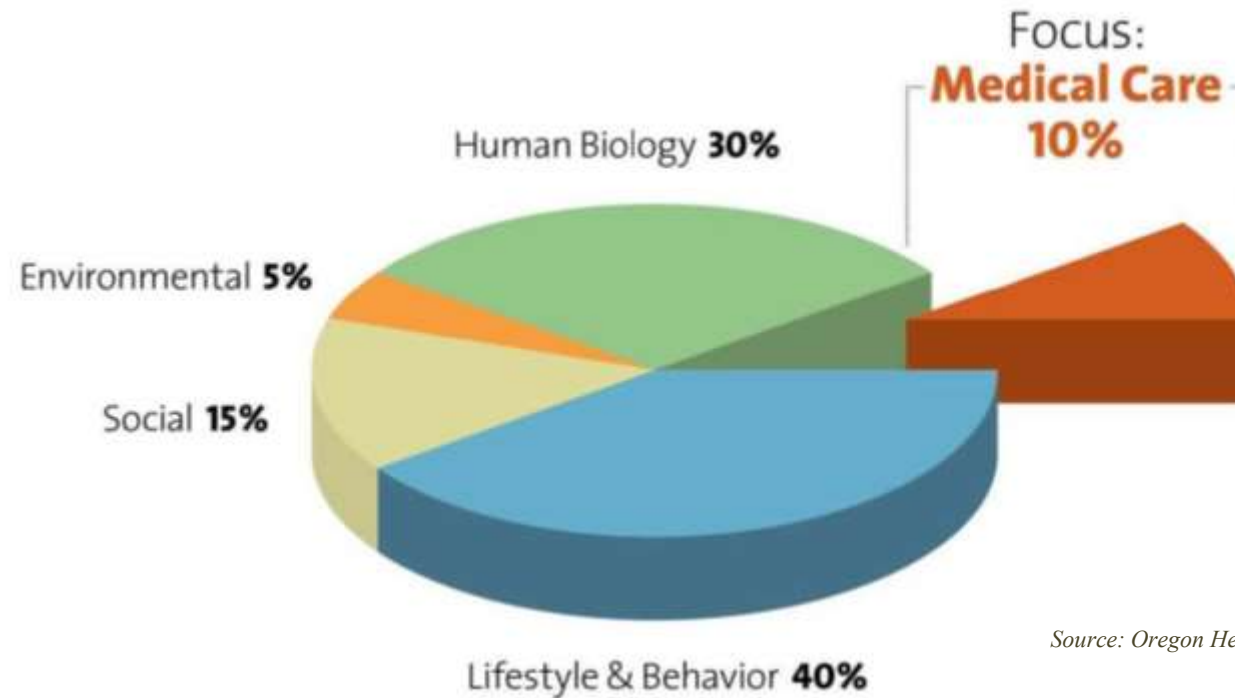
**Philip Yates**

Nutrition Programs Director,  
ACCESS Food Share



# Social Determinants of Health

Narrow Focus = Deficient Results



Source: Oregon Health Authority





# Health System Cost Driver: Diet-Related Disease

- 51% of Oregon's children qualify for Free & Reduced Lunch
- 71% of Medicaid population is food insecure (2014 MBRFS)
- CDC says 86% of Health Care costs due to diet-related chronic disease
- 72% learn about new resource with post screening assistance (according to preliminary evaluations)



# Motivated System - Metrics



# Try Nutrition First!

*High correlation between food insecurity, which = poor diet and:*

- Poor child physical & mental development
- Depression & ADHD in all ages
- Cancer, Hypertension, High Blood Pressure, Obesity, and Diabetes
- Poor academic performance & childhood behavior problems
- Problems in pregnancy with smaller, sicker babies
- Seniors who are food insecure have a decreased capacity to maintain independence.



# First Thing's First

- Assess your population
- Targeting special assistance and interventions, depending on setting, 30-65% screening positive
- Positives most motivated to act, 78% screened and assisted with resources find something new
- 60% of over 60 not even on SNAP
- Drive people to existing resources before developing new ones, efficient use of limited resources, avoid duplication and learn about gaps and weaknesses in existing resources
- **Clinicians need food insecurity info for accurate diagnosis & treatment**





# Simple Screening & Intervention Quickly Spreading in Oregon

**TOOLS:** 1 page overview, 2 validated questions, 1 page EHR ready local resource handout in many languages, ICD codes, EHR support

**MODEL:** On-going written screening integrated into clinic flow  
Results to clinician for exam  
Resource handout in AVS  
Immediate review with patient by staff, intern, or volunteer

**FOLLOW-UP:** phone check-in a week later, provider check-in at next visit, review handout for other possible actions



# Screen for Food Insecurity

For each statement, please tell me whether the statement was “often true, sometimes true, or never true” for your household:

(Any patient answering with a 1 or 2 response is considered food insecure)

- A. Within the past 12 months we worried whether our food would run out before we got money to buy more. *1. often true 2. sometimes true 3. never true 4. don't know or refused*
- B. Within the past 12 months the food we bought just didn't last and we didn't have money to get more. *1. often true 2. some-times true 3. never true 4. don't know or refused*



# NOT ENOUGH FOOD FOR YOUR FAMILY? NEED HELP COOKING/SHOPPING FOR HEALTHY FOOD ON A BUDGET?

You might qualify for SNAP (Supplemental nutritional Assistance Program, formerly known as Food Stamps)

- Go to <http://www.oregon.gov/dhs/assistance/pages/foodstamps/foodstamps.aspx> or call 211\*

If you are pregnant or have children under five, you may qualify for WIC (The *Special Supplemental Nutrition Program for Women, Infants, and Children*)

- Go to <http://jacksoncountyor.org/hhs/Public-Health/Women-Infants-and-Children>
- Or call 541-774-8203 and schedule an appointment

If you are a senior 60+, you may qualify for a senior food program: Call Peggy at 541-774-4309

Most farmer's markets accept SNAP & WIC, several will add to SNAP dollars so you can buy more!

- <http://rvgrowersmarkets.com/> (find market near you that takes SNAP/WIC/Senior Direct

There may be a food pantry in your neighborhood where you can get a box of food for free!

- Go to <http://www.accesshelps.org/Page.asp?NavID=420> or call 541-774-4336

Summer meals for kids Go to <http://www.summerfoodoregon.org/> or call 211\*

Volunteer, learn how to garden and take some produce home with you!

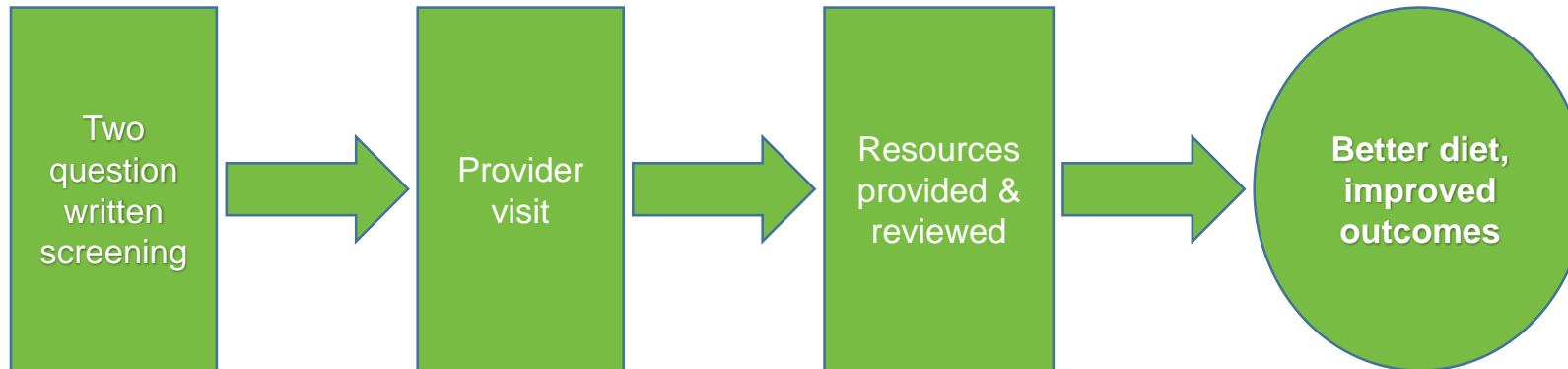
- ACCESS Food Share Gardens, 541-779-6691 ext. 309

Learn to cook healthy food and shop on a budget: Call Robin 541-690-3989 & visit <https://www.foodhero.org/>



# Flexible Implementation

1. Stand Alone: Add questions in writing to check-in process or give to patients in exam room. Then, provide food insecure patients with resource handout and have someone review it with them and connect to new resources.
2. Integrated: Questions added to comprehensive health assessment with resource information & supported follow-up for the food insecure



# Current Status

- About 280 clinics & hospitals screening, plus Head Start & WIC
- Urban & Rural Success
- Now an Oregon Performance Improvement Metric, model screening process developed by CCO TAG







**Veggie Rx of the Columbia River Gorge**  
**A Project of Gorge Grown Food Network**





# Our Mission

To build a resilient and inclusive regional food system that improves the health and well-being of our community



## ADDRESS FOOD INSECURITY



MOBILE MARKETS

VEGGIE  
PRESCRIPTION  
PROGRAM



SNAP FUNDS  
MATCHING

We match \$5 when you shop at  
Farmers Markets.



NUTRITION  
EDUCATION

## LINK LOCAL BUYERS & SELLERS



FARMERS MARKETS

WHO'S YOUR FARMER DIRECTORY



## MOBILIZE



FOOD SECURITY  
COALITION

FARMERS MARKET NETWORK



SCHOOL GARDENS

## ACTIVATE



COMMUNITY  
FOOD LEADERS



FOOD BUSINESS  
SUPPORT  
& PROMOTION

FOOD  
BUSINESS  
INCUBATOR



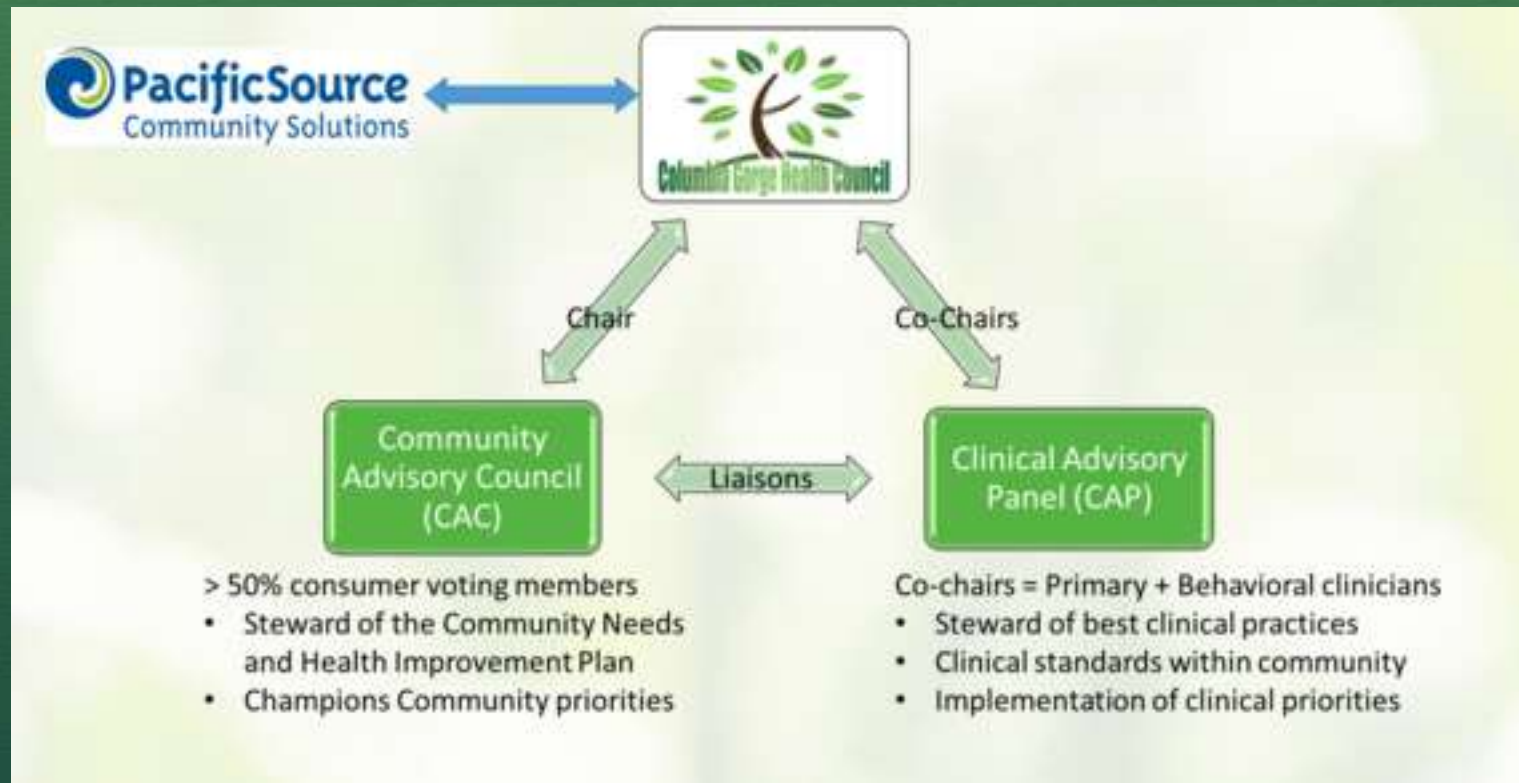
[WWW.GORGEGROWN.COM](http://WWW.GORGEGROWN.COM)

To build a resilient and inclusive food system that improves the health and well-being of our community.

541-490-6420



# Linking our food system with healthcare



# Community Health Improvement Process

- Identified communities top needs
- 40 stakeholders collaborated
- The top two needs identified by community members in the Social Determinants of Health category were **food insecurity and affordable housing.**
- **Set common agenda for organizations region-wide**



# Assessing Hunger



## BASIC FINDINGS:

- 1 in 3 worry about running out of food
- 1 in 5 run out of food
- 1 in 7 skip meals

# Food assistance programs are not enough

## High Level of Food Insecurity

- Households on SNAP, WIC and/or School Lunch programs *still* experience **HIGH** levels of Food Insecurity

	Surveyed Population	SNAP/WIC/Free Lunch
Ran out of food	22%	34%
Went without a meal	15%	24%
Went without a meal so children can eat	10%	18%
Children went without a meal	3%	5.5%



# Veggie Rx Program



# Building the Network

	# of Veggie Rx distribution partners	\$ of Veggie Rx distributed to partners	# of Veggie Rx retail partners
Phase 1 (Aug – Sep)	5	\$8,000	10
Phase 2 (Oct – Mar)	40	\$62,000	30

## Distribution in 5 counties of the Gorge:

Clinics / Health Departments / WIC / OCDC  
Headstart / DHS / Senior Services / Social Workers  
Housing Authority / Hospitals

# Veggie Rx Redemption Partners

All 10 Gorge Farmers' Markets during market season

<b>Hood River:</b>	Rosauers, Mercado Guadalajara, Farm Stand, Mother's
<b>The Dalles:</b>	Grocery Outlet, La Michoancana
<b>Goldendale:</b>	Holcomb's Sentry Market, Grist Mill
<b>Stevenson:</b>	A & J Select Market
<b>Carson:</b>	Carson General Store
<b>White Salmon:</b>	Harvest Market (Thriftway), Dickey Farms
<b>Klickitat:</b>	Canyon Market
<b>Odell:</b>	Mid-Valley Market, Cody Orchards Farm Stand
<b>Parkdale:</b>	McIsaac's Market, Kiyokawa Family Orchards
<b>Cascade Locks:</b>	Columbia Market
<b>Dufur:</b>	Kramer's Market
<b>Maupin:</b>	Maupin Market



# Data from Aug 15 – March 16

- Number of Veggie Rx recipients: 2500+
- Average # of people per household: 3
- # of people screened: 6,905
- # of positive screenings: 2,314 (33%)
- Average redemption rate: ~75% up to 98%

# Snapshot: Screening and Redemption

Distribution Site	Amount Distributed	Amount Redeemed	% Redeemed	% Positive Screenings
One Community Health Hood River	\$4,320	\$3,018	70%	15%
One Community Health The Dalles	\$4,900	\$3,094	63%	23%
Hood River County Health Dept	\$9,880	\$7,658	78%	30%
North Central Public Health Dist	\$5,000	\$3,122	62%	50%
Klickitat County Health Dept White Salmon	\$6,080	\$4,764	78%	66%
Klickitat County Health Dept Goldendale	\$2,300	\$1,164	51%	
Klickitat County Senior Services White Salmon	\$2,020	\$1,932	96%	26%
Klickitat County Senior Services Goldendale	\$2,400	\$2,130	89%	55%
Skamania County Senior Services	\$2,160	\$1,196	55%	90%
Skamania County Health Dept	\$2,180	\$1,710	78%	61%
Skamania County DSHS	\$3,020	\$2,562	85%	99%
Klickitat Valley Health Clinic	\$2,060	\$1,694	82%	69%
Mid Columbia Housing Authority	\$1,000	\$468	47%	
Providence Internal Medicine Clinics	\$1,600	\$1,462	91%	
Providence Family Medicine Clinic	\$1,600	\$1,334	83%	
The Next Door	\$500	\$330	66%	
MCMC	\$5,000	\$3,696	74%	
Evergreen Family Services	\$1,200	\$658	55%	100%
Mid- Columbia Children's Council	\$4,740	\$3,090	65%	
CORE Evaluation Groups	\$800	\$556	70%	
Deschutes Rim Clinic	\$1,500	\$350	23%	
Oregon Child Development Coalition	\$1,280	\$386	30%	
OSU Cooking Class	\$380	\$264	69%	
	\$69,100	\$48,556	70%	31%

Note: This does not include all distribution sites.



# Supporting our local farmers and economy



Over 75,000 to local farmers and groceries in < 1 year



# Community Meals



# Community Health Worker Outreach





# -Photovoice Evaluation-

## Community-based, participant-centered



“I feel so blessed to have the Veggie Rx Program. Every week my family and I go to the White Salmon Farmers’ Market to use our vouchers.

My 9 month old is so excited to eat all the new fruits he sees there. He can eat half a pint of blueberries! ”





***"I feel better***  
[emotionally] when I  
have fresh fruits and  
vegetables."

***"My child cries when the  
fridge is empty.*** It's a lot  
of stress for me."

***"My kids are free to be  
kids."***

After a cold, "my kid went  
back to school ***quicker.***"

# Diet & Nutrition

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“What I really love is to *eat the rainbow*. I love a big salad with every color in there.”

“Fresh fruit is *expensive*. And you can't find coupons for them.”

“I'm *setting an example* for my kids.”



# What Did We Learn from Focus Groups?

Use of Veggie Rx vouchers saw improvements in:

## *Diet & Nutrition*

- Fresh produce is now affordable
- Fresh produce is being consumed by participants AND their families AND friends AND neighbors

## *Physical Health*

- Participants “feel better”
- Better self-management of diabetes
- Consumption of fresh produce improved weight control

## *Mental Health*

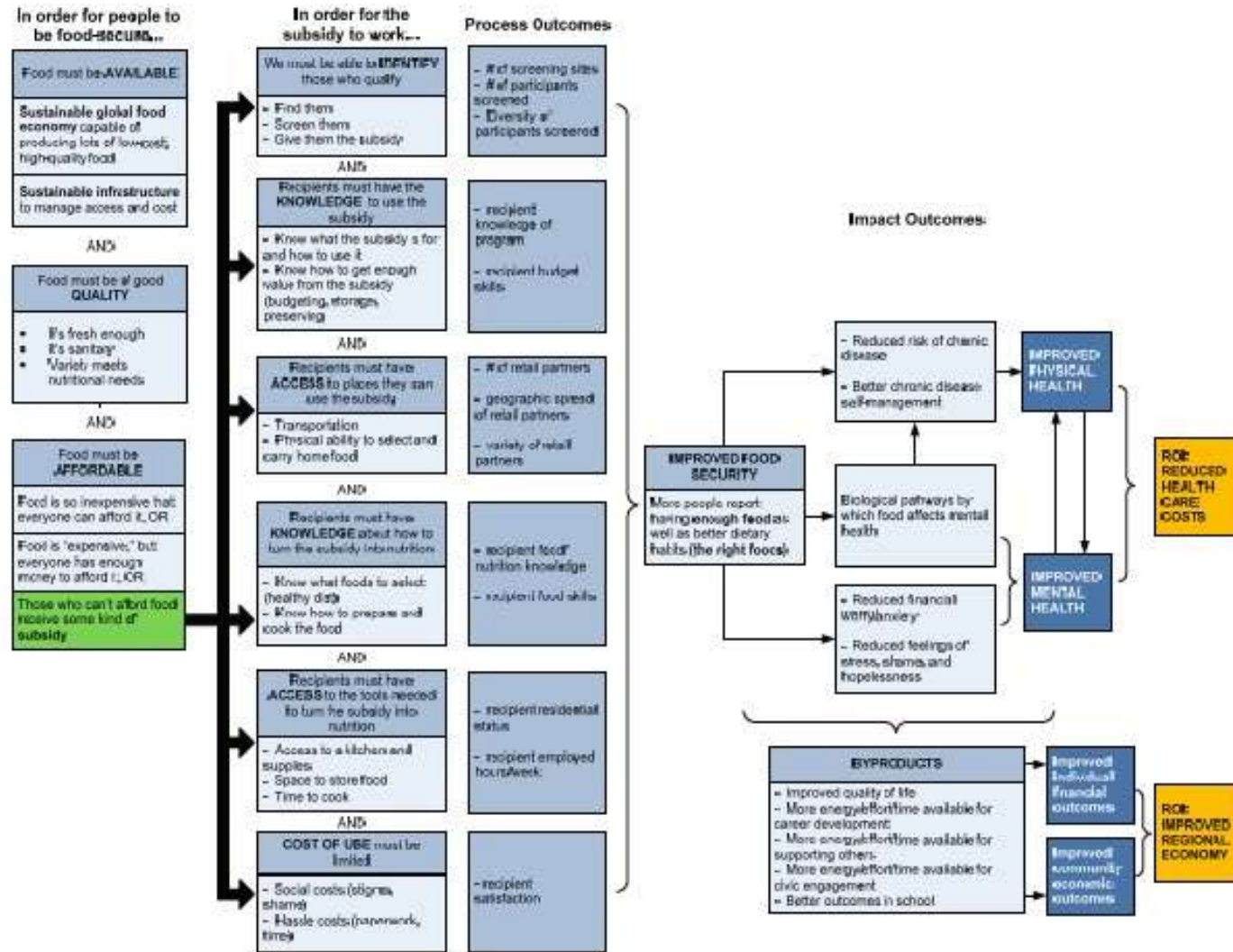
- Symptoms of ADHD and anxiety are more manageable
- Participants report improved stress levels

## *Financial Health*

- Vouchers supplement household income leading to reduced stress for the head of household
- Use of vouchers stimulates economic growth in the region

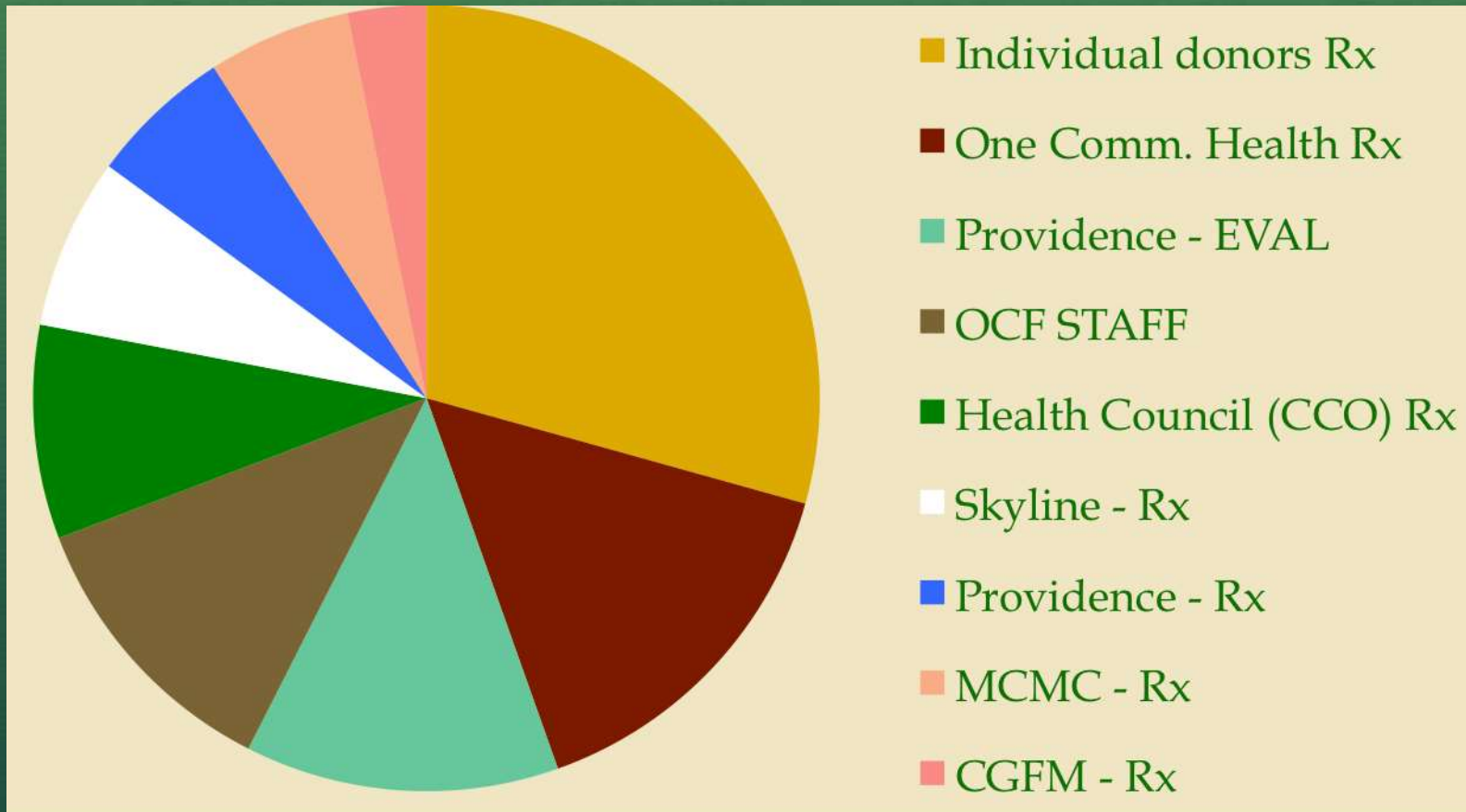


# PROPOSED LOGIC MODEL



Logic model was developed in collaboration with Hannah Cohen-Cline at CORE.

# Funding Aug '15 – Now



Total ~\$170,000

Rx = Vouchers

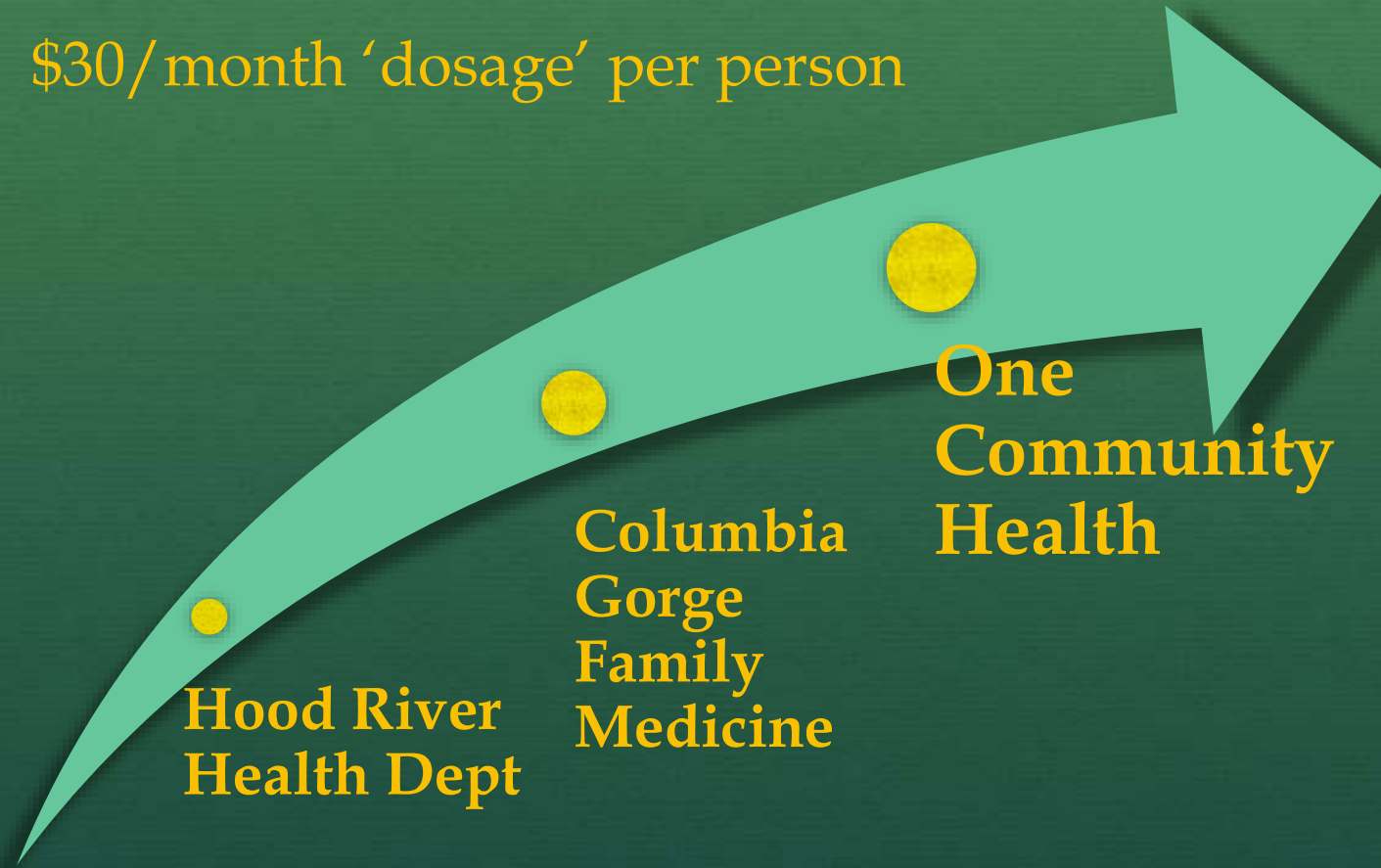
# Challenges

- Long term funding
- Tracking vouchers: Need a card or scanner system
- Transportation to farmers markets
- Stigma/Shame
- Funders want in-depth quantitative data
- Funders want to end hunger in a short period of time; hunger is chronic



# Who's on board now?

\$30/month 'dosage' per person



# Regional Food Security Coalition





# Empowering Veggie Rx Recipients





# Culture of Health Prize

Columbia Gorge Region, OR & WA  
2016 RWJF Culture of Health Prize

**"We firmly believe food  
is medicine."**

The VeggieRx prescription program  
makes fresh food accessible to those  
who've gone hungry, and are looking  
for healthful nourishment.



Robert Wood Johnson Foundation



# Our Vision

We envision a healthy, self-sufficient Columbia River Gorge where our food is produced with integrity and is valued, abundant, and accessible to all.





# Thank you!



Sarah Sullivan

[Sullivan@gorgegrown.com](mailto:Sullivan@gorgegrown.com)

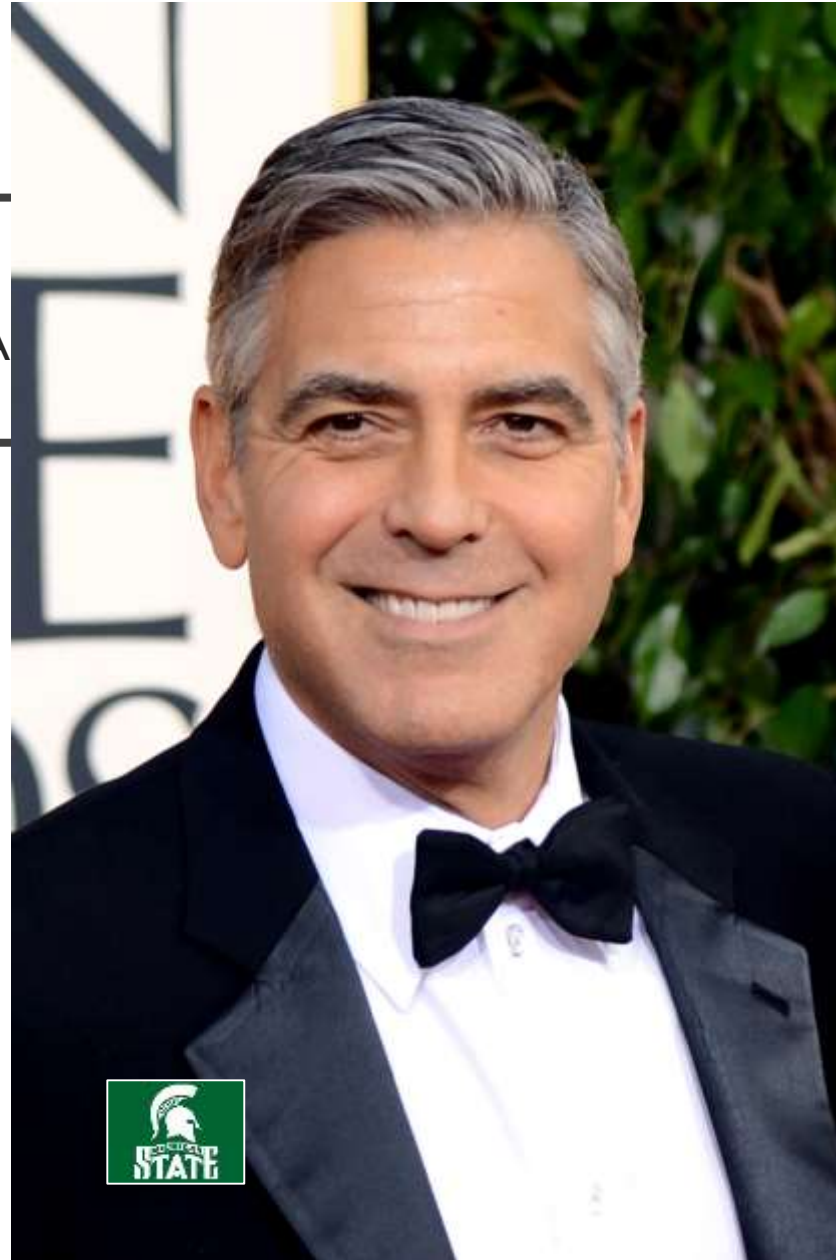
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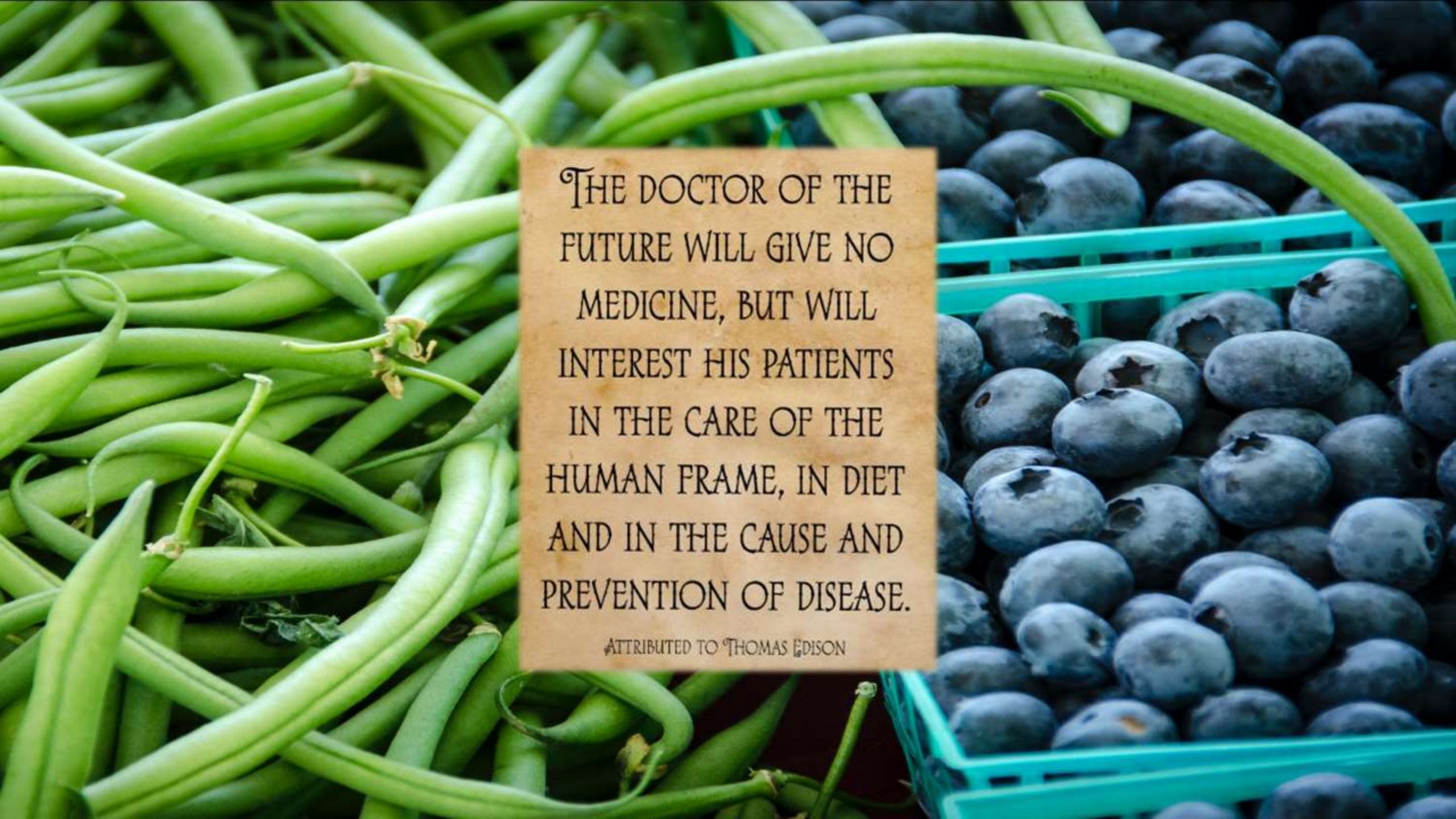


DEPA  
OREGON

TY







THE DOCTOR OF THE  
FUTURE WILL GIVE NO  
MEDICINE, BUT WILL  
INTEREST HIS PATIENTS  
IN THE CARE OF THE  
HUMAN FRAME, IN DIET  
AND IN THE CAUSE AND  
PREVENTION OF DISEASE.

ATTRIBUTED TO THOMAS EDISON





















ZENGER *farm*

# CSA PARTNERSHIPS FOR HEALTH







full cellar farm







## CSA REFERRALS

• PCP

• RN

• BH

• CHW

**Mid County Fresh Veggie Box CSA** 

A box of farm fresh vegetables once a week at your health center.



**Sign up early-- space is limited!**  
Write your name and give this to your provider:

or contact: Julio Maldonado, 503-988-5871  
julio.c.maldonado@multco.us

**Community Supported Agriculture (CSA) Program**

**What is the Mid County CSA?**

- Pick up by Mid County to pick up your vegetables
- Get a bag of flour, grains or beans every week
- Enough vegetables for 2 or 3 people
- Weekly recipes make cooking fun
- Free cooking classes
- Meet our Zen farmers and meet new friends

Pick-up at Mid County  
Tuesdays 4:30 to 6:30  
June 2 to November 3

Sliding fee scale:  
\$5 - \$20 every week  
Use your SNAP!

















- Sugar Snap Peas, ½ lb
- Russian Frills Kale, 1 lb
- Pink Beauty Radishes, ½ lb
- Hakurei Spring Turnips, 1 lb
- Red Pak Choi, 1 head
- Baby Fennel, 3 bulbs
- Fresh Garlic, ½ lb
- Garlic Scapes, ½ lb
- Oregano, ¼ ounce
- Red Quinoa from Bob's Red Mill



- Basil, 2 ounces
- Summer Squash Mix, 2 lbs
- Eggplant, 1 lb
- Tomatoes, 1 lb
- Red Onions, 1/2 lb
- Broccoli, 1/2 lb
- Chard, 1 lb
- Asian Plums, 1/2 lb
- Red Early Potatoes, 2 lbs
- Lentils from Bob's Red Mill





- Chard, 1 bunch
- Carrots, 1 lb
- Red Beets, 1 lb
- Green Kohlrabi, ½ lb
- Purple Potatoes, 2 lb
- Delicata Squash, 3 lbs
- Cucumbers, 1 lb
- Sweet Peppers, ½ lb
- Mild Habenero Peppers, 4 ct
- Red Onions, 1 lb
- Inchelium Red Garlic, 1 head
- Cornmeal from Bob's Red Mill





## GRILLING VEGETABLES

### 1. FIRE UP THE GRILL

When hot, move the coals to one side or turn off one burner. You want a hot section and a warm section.



### 2. CUT YOUR VEGETABLES

Cut to the same thickness. About 1/2 inch thick is usually good. Cut lengthwise or at an angle for bigger pieces.



### 4. AVOID FALLS

To prevent small vegetables from falling through the grate, you can put them on a skewer or use a grill pan with holes.



### 3. PRE-COOK, IF NECESSARY

Read more about pre-cooking on the other side of the sheet.



### 5. BRUSH WITH OIL

A thin layer of oil prevents sticking. Also add salt, herbs or spices. Another option is to marinate your vegetables in the refrigerator.



### 6. START HOT, FINISH WARM

Place vegetables for a few minutes over the heat to brown, then finish cooking on the other side of the grill. Turn them frequently. Vegetables are finished cooking when tender, usually in 5-15 minutes.



## STORING FRUIT AND VEGETABLES

### WASH BEFORE EATING

Wash your produce under running water and gently rub to loosen dirt. Do not use soap. Use a colander for delicate produce and a brush for tough produce. If your produce should be stored dry, wait to wash it until you prepare your meal. Washing produce reduces the risk of foodborne illness especially when eating uncooked food.

#### COLD DRY

Refrigerate these fruits and vegetables in a plastic bag or container that is slightly open to prevent condensation.

#### COLD MOIST

Refrigerate these vegetables in a plastic bag or container with a bit of moisture, like a damp paper towel.

#### ROOM TEMP

Store these fruits and vegetables out of the sun and in an open container.

FRUIT	KEEPS FOR	COLD DRY	COLD MOIST	ROOM TEMP	NOTES
Apples	weeks	•			
Berries	3-5 days	•			Soak in vinegar water to prevent mold
Cherries	3-7 days	•			
Figs	2-3 days	•			
Grapes	5-7 days	•			
Melons	5-7 days	•			Ripen at room temp
Peaches	3-5 days	•			Ripen at room temp
Pears	5-7 days	•			Ripen at room temp
Plums	3-5 days	•			Ripen at room temp

Click here to insert custom LOGO

## VERDURAS ASADAS

### 1. ENCIENDE LA PARRILLA

Cuando esté bien caliente, mueve las brasas a un lado o apaga una quemadora. Quieres una zona caliente y una zona más suave.



### 2. CORTA LAS VERDURAS

Corta todas las verduras a grosor uniforme. Unos 1/2 pulgada de grueso. Corta a lo largo o a lo ancho para piezas más grandes.



### 4. EVITAR CAÍDA

Para evitar que pequeñas verduras caigan por los agujeros de la parrilla, puedes ponerlas en un palito o usar una parrilla con agujeros.



### 3. PRE COCER, SI NECESARIO

Para saber cómo pre-cocer, lee el otro lado de la hoja.



### 5. BROTE CON ACEITE

Una capa delgada de aceite evita que se peguen. También puedes agregar sal, hierbas o especias. Otra opción es marinar las verduras en el refrigerador.



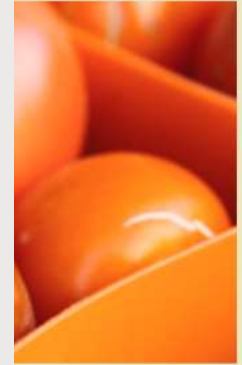
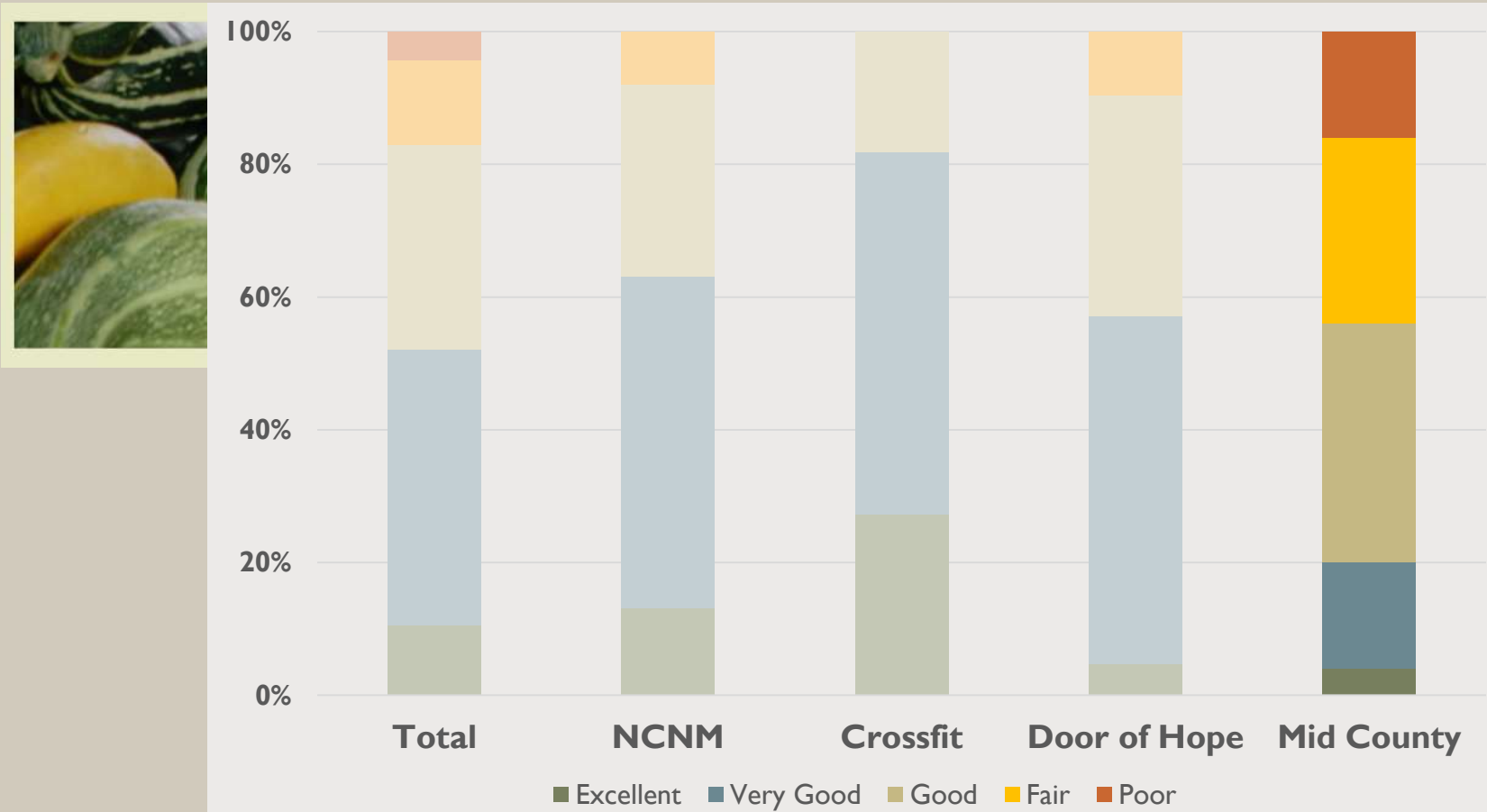
### 6. COMIENZA CALIENTE, TERMINE TIENDO

Coloca las verduras sobre el fuego caliente al principio para darles un buen color y luego muévelas a la zona más suave para terminar de cocinarlas. Gíralas con frecuencia. Las verduras están listas cuando están tiernas, usualmente en 5-15 minutos.



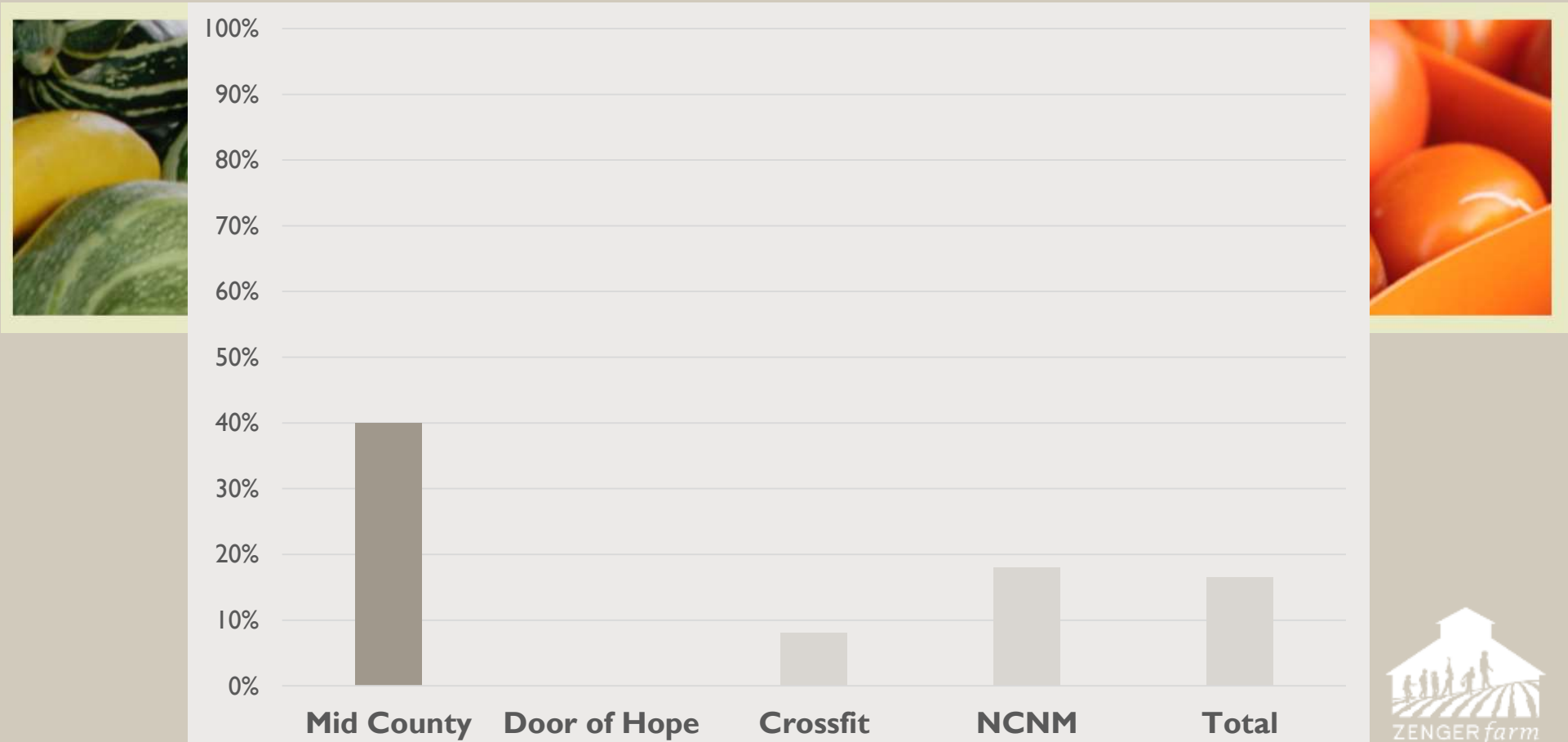


## PERCEPTION OF PERSONAL HEALTH AT BASELINE

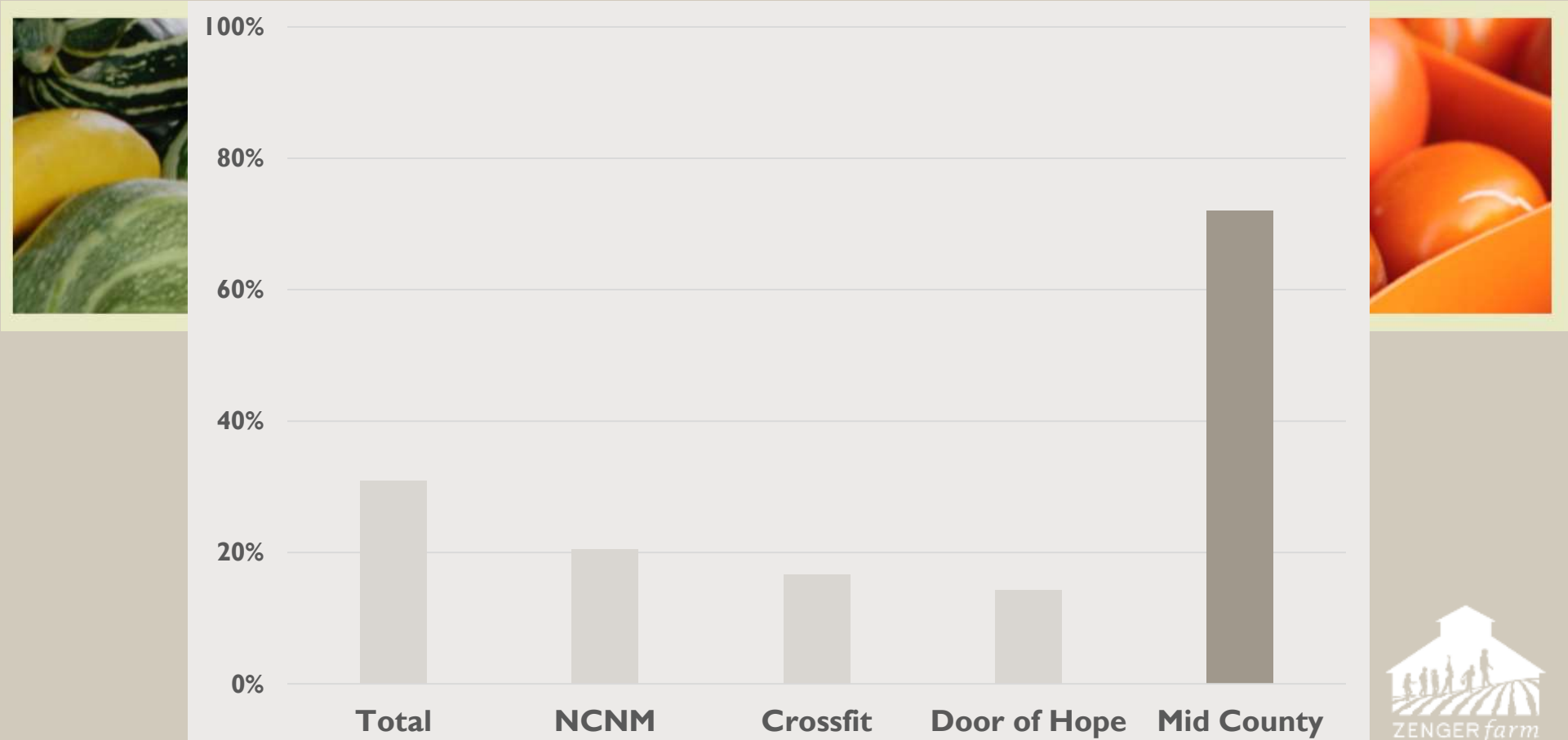




## PROPORTION OF MEMBERS REPORTING FOOD INSECURITY AT BASELINE



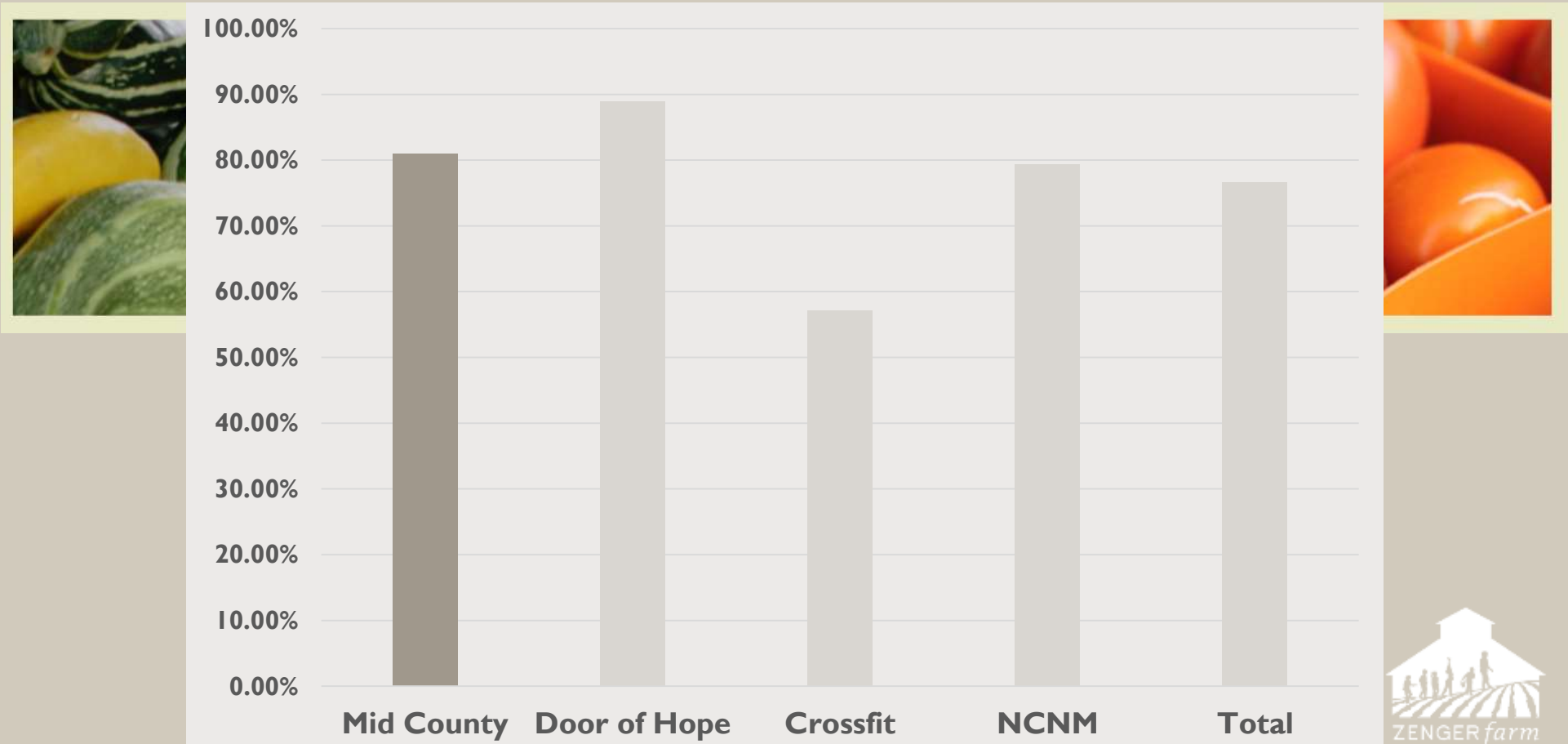
## MOTIVATION TO JOIN: IMPROVE MY HEALTH





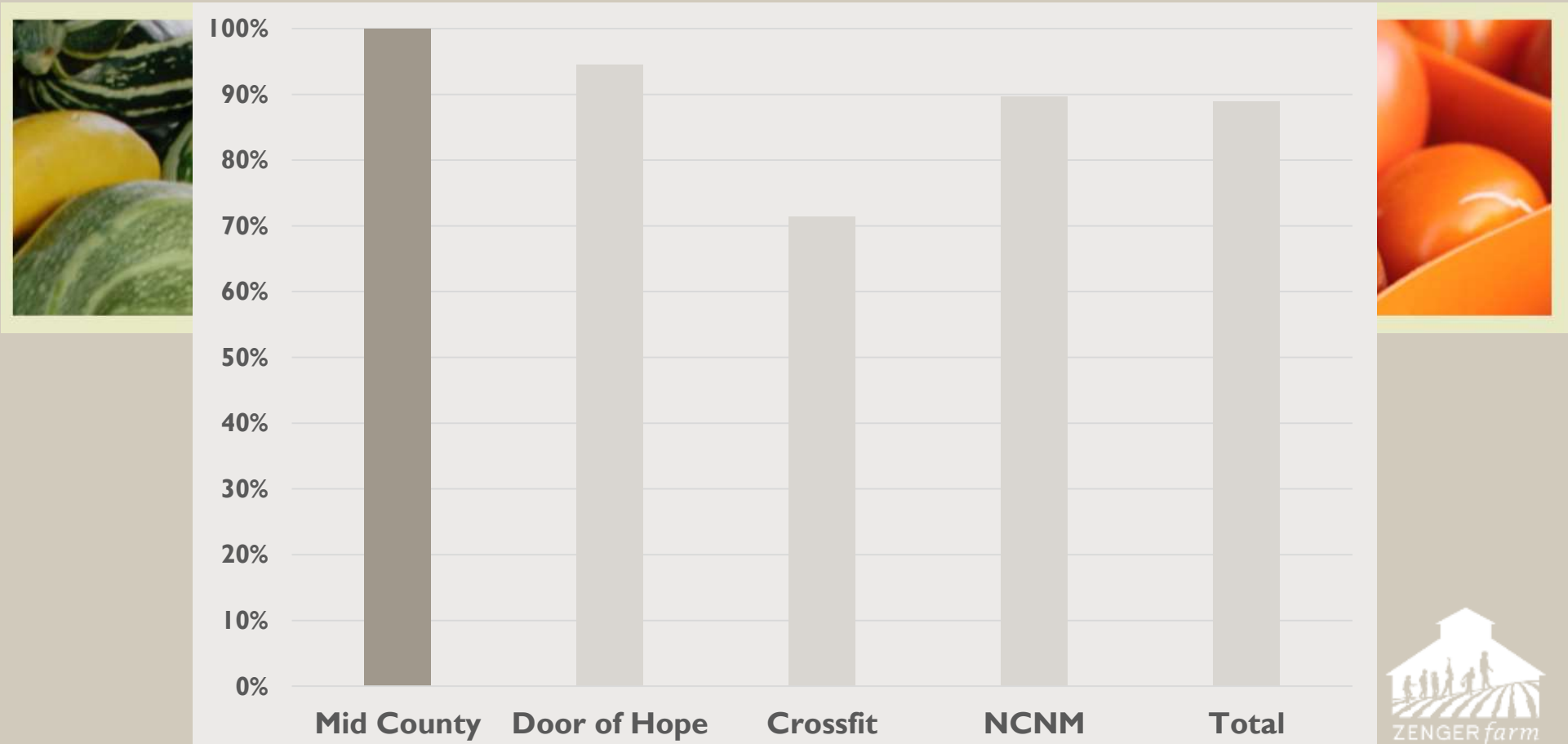


## PROPORTION OF MEMBERS REPORTING BETTER HEALTH BECAUSE OF THE PROGRAM

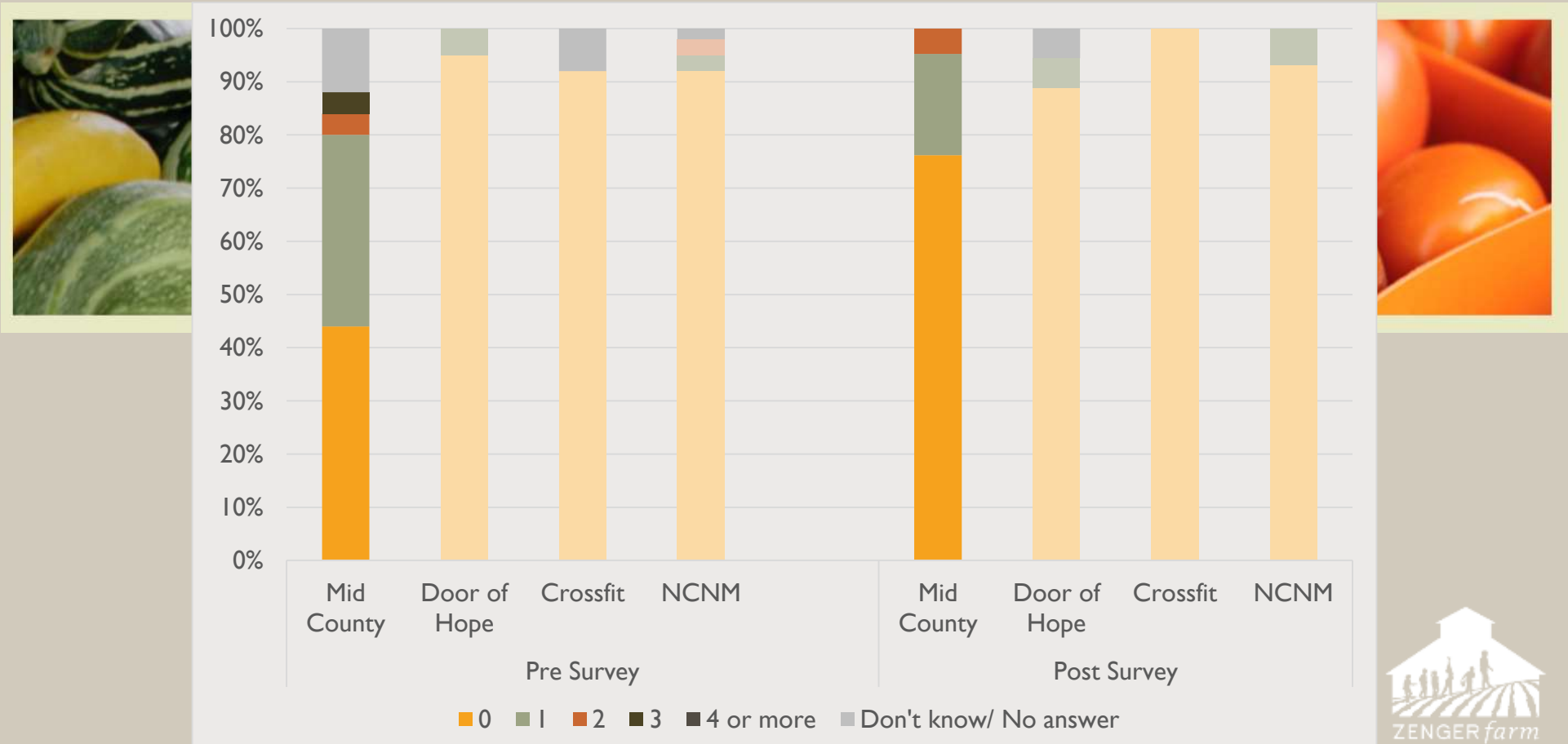




## EATING A GREATER VARIETY OF VEGETABLES



## NUMBER OF SUGAR-SWEETENED BEVERAGES CONSUMED DAILY: PRE- AND POST-INTERVENTION









# CSA PARTNERSHIPS FOR HEALTH



A GUIDE AND TOOLKIT

## Primary Roles and Responsibilities



	Clinic	Farm
Planning		
Marketing		
CSA Operation		
Pick-up		
Education		
Community Activities		
Evaluation		



## Coordinating with Your Farmer



- Sign-up Process for CSA
- Marketing Plan
- Sales Plan
- Subsidy Details
- Participation Details
- Plan for Unclaimed Shares
- Pick Up Logistics

## Memorandum of Understanding



- Liability
- Media Strategy
- Goal/Minimum Participants
- CSA Details
- Marketing
- Workshops/Demos
- Evaluation



## CSA Partnerships Timeline for Organizations

- November
  - Identify farm
- December
  - Organizational needs assessment
- January
  - MOU/Define roles
- February
  - Begin marketing
- June-November
  - CSA season
- November
  - Evaluation

















COST  
\$20/week  
75% subsidy  
SNAP eligible

# Sustainability?



# Individual & Group Investment

## *Proposed Future Definition: Health-Related Services*



- **Flexible services** are cost-effective services offered instead of or as an adjunct to covered benefits (e.g., home modifications and healthy cooking classes).
- **Community benefit initiatives** are community-level—as opposed to member-specific—interventions such as investments in care management capabilities and provider capacity.



- **Proposal: Consider health-related services in medical component of rate development instead of administrative component**



## **Address social determinants of health and health equity**

1. Through an enhanced rate setting methodology and new contracting strategies, promote CCO and provider use of health-related services, including flexible services and community benefit initiatives aimed at addressing the social determinants of health.



Questions?



# ACCESS Mobile Healthy Food Pantry

presented by **Philip Yates**



# What is a Mobile Pantry Truck?



Awning, generator, power outlets,  
internal lights and steel shelving

Modeled after a Pepsi  
truck, 10 bays with sliding  
doors





# Cooking Skills Demonstrations

(Over 90 volunteer Cooking Skills Educators trained)



Inspiring people to eat more fresh fruits, vegetables, whole, and local foods

Expanding the reach of current food skills education

Supporting an informed consumer community

Growing our local food economy

Creating a sustainable volunteer program

## Sites (100-120 annually)

- Food pantries & grocery stores
  - Grower's markets
  - Local businesses
- Schools & senior centers
  - Community events
    - Groups
  - Staff meetings





# Prevalence of Chronic Disease among food pantry clients

## Health

Food pantry recipients suffer from diet-related diseases, such as high blood pressure and diabetes, at a higher rate than the general public. Aside from the increased costs related to poor health, the highest source of family debt continued to be medical bills (39%). However, 52% of households say they were able to prepare healthier meals because of food they received at a pantry.

- 27% of households have at least one member with diabetes (*of those households, 37% have a member aged 65+*)
- 12% of Oregonians have been diagnosed or are undiagnosed with diabetes
- 48% of households have at least one member with high blood pressure (*of those households, 34% have a member aged 65+*)
- 32% of Oregon adults have been told by a health care professional they have high blood pressure

(2015 Oregon Hunger Factors Survey)

# Partners

- AllCare Health (funding – aligns with CHIP priorities)
- OSU Extension (dietary/nutrition expertise)
- La Clinica Health (location, health insurance info)
- Rogue Community Health (location, health insurance info, blood pressure testing)
- ACCESS (program coordination, cooking demonstrations, referrals, dietary info and support)



# Client Referral

**IS THERE SOMEONE IN YOUR FAMILY WITH HIGH BLOOD PRESSURE, DIABETES OR OTHER HEALTH ISSUES REQUIRING A SPECIAL DIET?**

**ARE YOU INTERESTED IN HEALTHIER FOOD FOR YOUR FAMILY?**

- FREE HEALTHY FOOD-Emergency food to help manage your special diet
- FOOD DEMONSTRATIONS-Food tasting and recipes using fresh ingredients

**Referring Organization:**

**Health Centers, CCOs, YMCA, Pantries, Hospitals**

**Referring Provider:**

*ACCESS Healthy Mobile Pantry, in partnership with Allcare, La Clinica, Rogue Community Health and OSU Extension Service, will be distributing free healthy emergency food and providing nutrition Information to low income families here in the Rogue Valley*

*Please call **ACCESS at 541-774-4321** for more Information and bring this card with you when you come to the pantry.*

**Where:** La Clinica Wellness Center, 730 Biddle Rd, Medford

**When:** 2nd Friday of *every* month, 10:00 am to Noon

## Directions

*La Clinica Wellness Center is located next to Sizzler, on Biddle Rd between Market St and Superior Court.*



**Where:** Rogue Community Health, 19 Myrtle Street, Medford

**When:** 4th Friday of *every* month, 10:00 am to Noon

## Directions

*Rogue Community Health is located on Myrtle St, right off the intersection of Crater Lake Ave and East Main.*



Sponsored by:





# Measuring the Impact

- Number of regular clients using the Mobile Healthy Pantry
- Cost of running program
- Surveys to measure the increase in fruit & vegetable consumption
- Measuring health improvement for Health Center clients



# What More Can A Clinic or Hospital Do?

- Cooking & smart shopping classes
- Gardening classes & assistance
- Diabetes clinic/pantry partnerships
- On-site produce distributions
- Veggie Rx programs
- Convening of human services & health care communities to address social determinants of health



# Possible New Funders for Food Assistance and Nutrition Education Initiatives

- **Local Hospital Community Benefit Funds**
  - **CCO Incentive Fund Grants**
- **Grants from Health Insurers, Kaiser, Anthem, Blue, Providence, Pacific Source...**
- **Medical Equipment Companies**
- **Electronic Health Record Providers**
- **Condition specific Medicaid billing (flex funds)**





# Questions?

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