

What's in our Food?



Speakers and Moderators



shown in alphabetical order



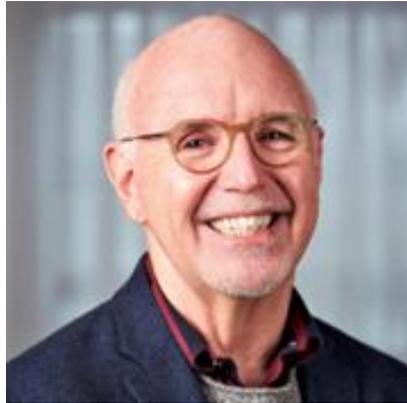
RUTGERS HEALTH

Center for Environmental Exposures and Disease

Panel and facilitated conversation: What's in our Food?



Rob Laumbach, MD, MPH – Associate Professor, Department of Environmental and Occupational Health and Justice, Rutgers School of Public Health



Mark Gregory Robson, Ph.D., Dean of the School of Graduate Studies and Distinguished Professor, Associate Vice Provost for Graduate Education, Rutgers School of Graduate Studies



Joshua W. Miller, PhD, DFASN, Professor and Chair, Department of Nutritional Sciences, School of Environmental and Biological Sciences, Rutgers University



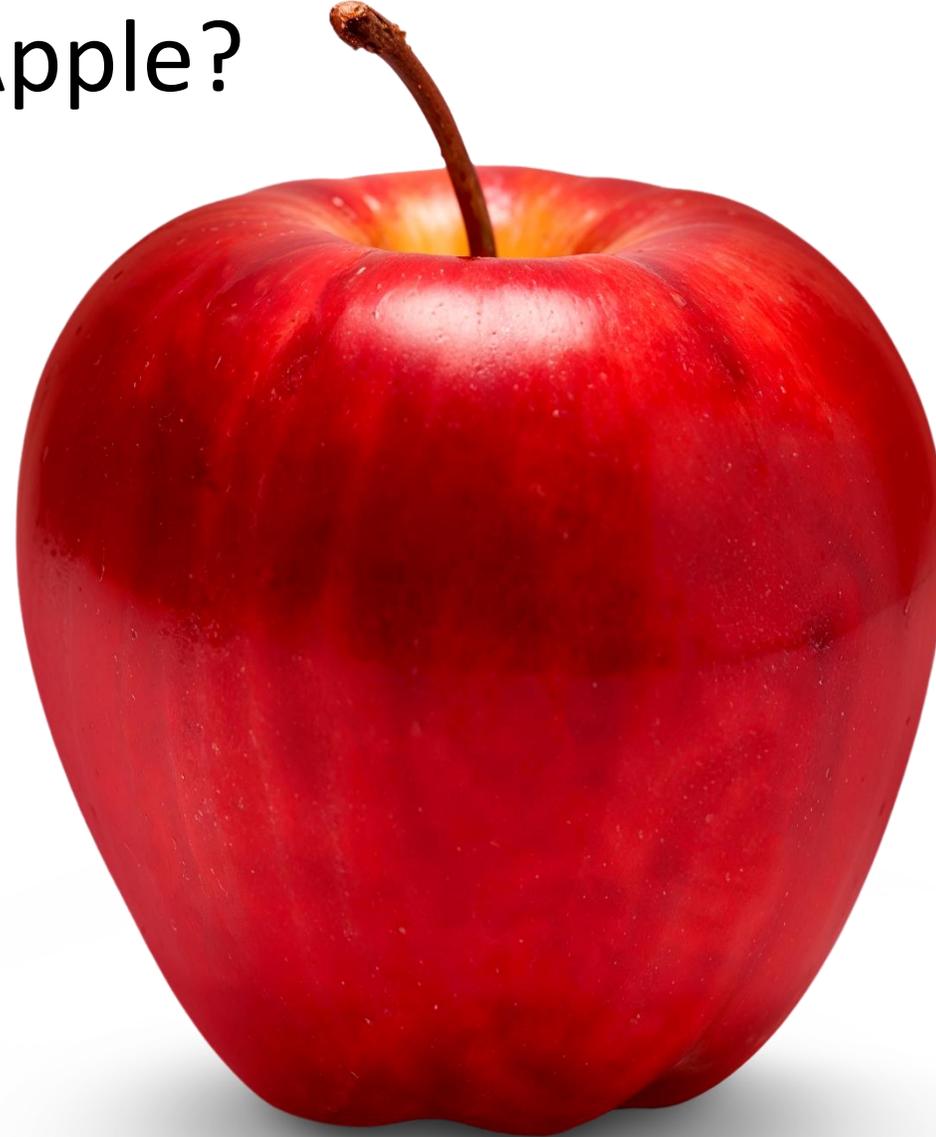
Donald W. Schaffner, Ph.D. – Department Chair, Distinguished Professor, Extension Specialist, Department of Food Science, Rutgers University



Moderator: - Shereyl Snider, Program Coordinator, East Trenton Collaborative

What's in my Apple?

About 300 Chemicals



The good stuff:

- Macronutrients
- Vitamins and minerals
- Phytochemicals like polyphenols and flavonoids
- Fiber

Natural toxic chemicals:

- Formaldehyde
- Amygdalin in the seeds – metabolized to cyanide

Synthetic chemicals:

- Pesticide residues:
 - Insecticides
 - Fungicides
- Wax: esters, alcohols, hydrocarbons
- Diphenylamine
- Microplastics



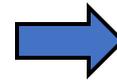
Farm

- **Pesticides and herbicides** applied to crops
- **Pollutants** in soil, water, or air (heavy metals, persistent organic chemicals)
- **Bioaccumulation** in plants and livestock
- Naturally occurring plant toxins (e.g., **solanine**, **a glycoalkaloids**)
- **Mycotoxins** from mold growth on crops (e.g., **aflatoxin** in corn, peanuts)



Factory

- Process-induced contaminants from heating (e.g., **acrylamide** in baked goods)
- **Heterocyclic aromatic amines and PAHs** from grilling or frying meat
- Migration of chemicals from packaging materials [e.g., **plasticizers (phthalates)**, **bisphenols**, **PFAS**]



Distribution

- **Packaging failures** allowing contamination or spoilage
- Inadequate temperature control promoting **toxigenic fungi and bacteria**
- **Chemical leaching** from damaged or old containers



Retail/Home

- Process-induced contaminants
- Improper food handling and **cross-contamination**
- **Inadequate heating or cooling**
- **Storage** in unsuitable containers (e.g., acidic foods in metal containers)
- **Household chemical contamination** (e.g., cleaning products, or pesticides near food)

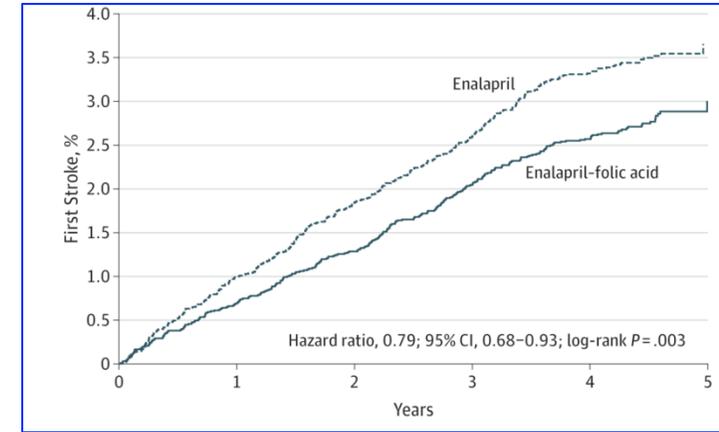
Solutions/Mitigation Strategies to Reduce Food Contamination:

- Risk Assessment: Evaluation of potential health risks from food contaminants.
- Risk Management: Regulatory decisions and actions to control food safety risks.
- Risk Communication: Information sharing among agencies, producers, scientists, and consumers.
- HACCP: Preventive system identifying critical control points to minimize contamination risks.

U.S. FDA (1996)

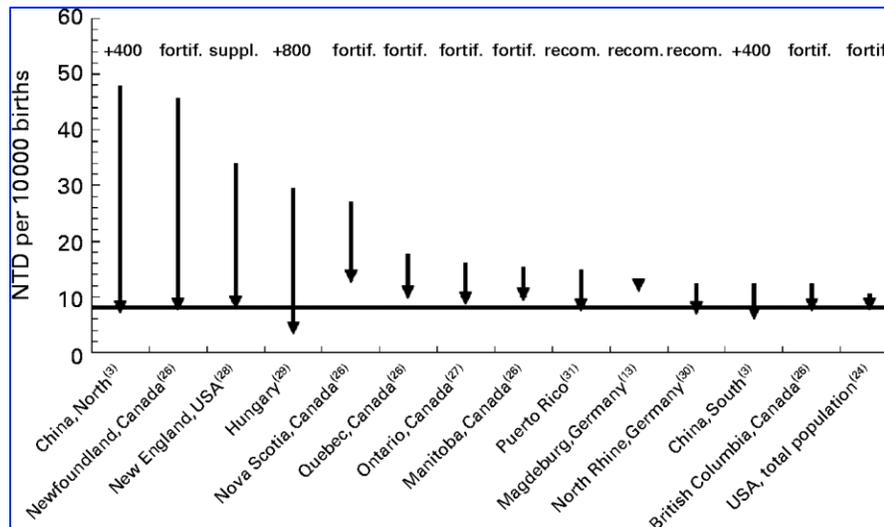
- Approved mandatory folic acid fortification of cereal and grain products in the U.S. (as of Jan. 1998).
- Remarkable improvement in overall folate status.
- Significant reduction in neural tube defects (e.g., spina bifida, anencephaly).
- Now instituted in over 80 countries around the world.

Folic acid Reduces Stroke Risk



Huo et al, JAMA, 2016

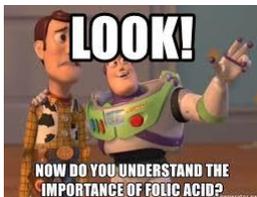
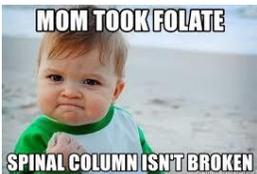
Folic acid Reduces NTD Risk



Heseker et al, Br J Nutr, 2009



Spina Bifida



But...

- Can we get too much folic acid?
 - Exacerbation of vitamin B12 deficiency
 - Inhibited immune function
 - Promotion of tumor proliferation
 - Altered developmental programming
 - Janus relationship - Ethical dilemma



Bust of Janus
Vatican Museum



RUTGERS HEALTH

Center for Environmental
Exposures and Disease

What's In Our Food?

Mark Gregory Robson

There are lots of things in our food, I will focus on pesticides.

Pesticides are classified as economic poisons, they are deliberately developed for and applied to crops to kill pests: insects, weeds, fungi, bacteria, rodents, and other organisms.

These include insecticides, herbicides, fungicides, rodenticides, bactericides.

The Environmental Working Group (EWG) did a survey and the foods that have detectable levels of pesticides most often are Strawberries, Spinach, Kale, Collard and Mustard Greens, Grapes, Peaches, Pears, Nectarines, Apples, Bell and Hot Peppers, Cherries, Blueberries and Green Beans.

Each Pesticide has an established tolerance (allowable residue) for each of the crops that they are labeled for.

<https://xtalks.com/top-12-foods-with-the-most-pesticides-3765/>





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What's In Our Food?

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The US Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) found that most fresh fruits and vegetables contain pesticide residue levels below the tolerances established by the US Environmental Protection Agency (EPA). According to the USDA's annual Pesticide Data Program (PDP) published on December 21, 2022 in collaboration with the EPA, 99 percent of food samples tested for pesticide residues were well within EPA tolerance standards.

The PDP annual summary showed that in 2021, a total of 423 samples were reported to the US Food and Drug Administration (FDA) as being over the EPA tolerance level, either because they were above the established tolerance, or no tolerance was established. Pesticide residues exceeded the EPA's tolerance level in 54 samples out of a total of 10,127 samples tested (0.53 percent), including the following fresh fruits and vegetables: Green beans — 31 samples exceeded.

<https://www.ams.usda.gov/datasets/pdp>



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What's In Our Food?

Mark Gregory Robson

Tools for you!

The American Academy of Pediatrics recommends that parents who are concerned about their children's pesticide exposure consult EWG's Shopper's Guide.

“Everyone should eat more fruits and vegetables – organic or conventional,” said EWG Senior Scientist Alexa Friedman, Ph.D. “But for those who want to reduce their exposure to pesticides, the Shopper's Guide can be a powerful tool to avoid consuming potentially harmful chemicals.”

The 2025 guide analyzes pesticide residue data from USDA tests of more than 53,000 samples of 47 fruits and vegetables. Before testing, produce samples are washed, scrubbed or peeled, as is typical for each types of produce. Even after these steps, pesticide residues were still detected. But washing fruits and vegetables remains an important step to reduce pesticide levels, dirt, and possible bacterial contamination.

<https://www.ewg.org/foodnews/press.php>



RUTGERS HEALTH

**Center for Environmental
Exposures and Disease**

Panel and facilitated conversation: What's in our Children's Food?



Moderator: Nikki
Baker, Organizer,
New Jersey Work
Environment Council
(NJWEC)



Emily S. Barrett, PhD,
George G. Rhoads
Endowed Legacy
Professor, Vice Chair,
Department of
Biostatistics and
Epidemiology, Rutgers
School of Public
Health



Mackenzie Ferrante,
Ph.D., RDN –
Assistant Professor,
Department of
Nutritional Sciences,
School of
Environmental and
Biological Sciences,
Rutgers University



Marion Williams,
Chef, National
Program Director,
Wellness In the
Schools



#ENOUGHIS ENOUGH

For Immediate Release

Black Lives Matter Paterson

Its not a pancake. It's one slice of processed turkey and some carrots. And this was served to the kindergartner babies at MLK in Paterson for lunch.... See more



Finally not a Papa John's Chicken Sandwich or my grandma's collard greens. Every person that's within the chain of custody for overseeing budgets, contracts, food nutrition should be forced to consume what's being served to our children. Parents with students in PPS ... TAKE UP! they're doing what we allow.



OUR STORIES ARE THEIR STORIES



LAUREN CHAVIS-FERRER & TAMARA SANTIAGO



ZELLIE THOMAS

COMMUNITY

Plainfield Secondary schools Today's Main Lunch "Jerk Chicken"



Zellie Y Thomas Sep 17, 2021

This is the free lunch they are serving in Paterson Public High Schools.

The picture on the left is "chicken cheese steak". We don't know what's on the right.

Our kids deserve better.



WHAT

I

KNOW

- I SEND MY CHILD TO SCHOOL AND THE SCHOOL WITH DO THE REST.
- SCHOOL MEALS ARE SIMPLE-NO PLANNING IS NEED
- TAKE NOTHING FOR GRANTED-

(2)



HIGHLIGHTS

(3)

What's in kid food: Infants & Toddlers



Variety and content of commercial infant and toddler vegetable products manufactured and sold in the united states

Moding et al., 2018, AJCN

- Limited variety, few vegetables offered
- Added sugars appeared in Stages 2 (5%) & 3 (32%) in Grain-based snack and desserts

Nutritional content and ingredients of commercial infant and toddler food pouches compared with other packages available in the united states

Moding et al., 2019, Nutr Today

- Pouches are the most common package type
- Higher sugar content in pouches
 - *Fruits first*

Examining front-of-package product names and ingredient lists of infant and toddler food containing vegetables

Ferrante et al., 2021, JNEB

- Appeal to parents by including veg on FOP marketing, even if veg is small in amount

- *What is offered commercially doesn't fit with the American Academy of Pediatric guidelines for complementary feeding*

What's in kid food: Infants & Toddlers

Mackenzie J Ferrante, PhD, RDN
Rutgers University, Department of Nutritional Sciences



- Complementary Feeding: The process starting when breast milk alone is no longer sufficient to meet the nutritional requirements of infants, and therefore other foods and liquids are needed, along with breast milk
- Goal of the complementary feeding process is to transition kiddos to family foods
- ~50% of households provide commercially produced Infant and Toddler Foods (ITF)²
 - Included in WIC packages
- What matters to parents when it comes to selecting infant and toddler foods:
 - *Price, convenience, children's preferences, and heuristics*^{3,4}
- Pouches over 50% of commercial ITF products

What's being offered to our youngest, and potentially, most vulnerable populations?

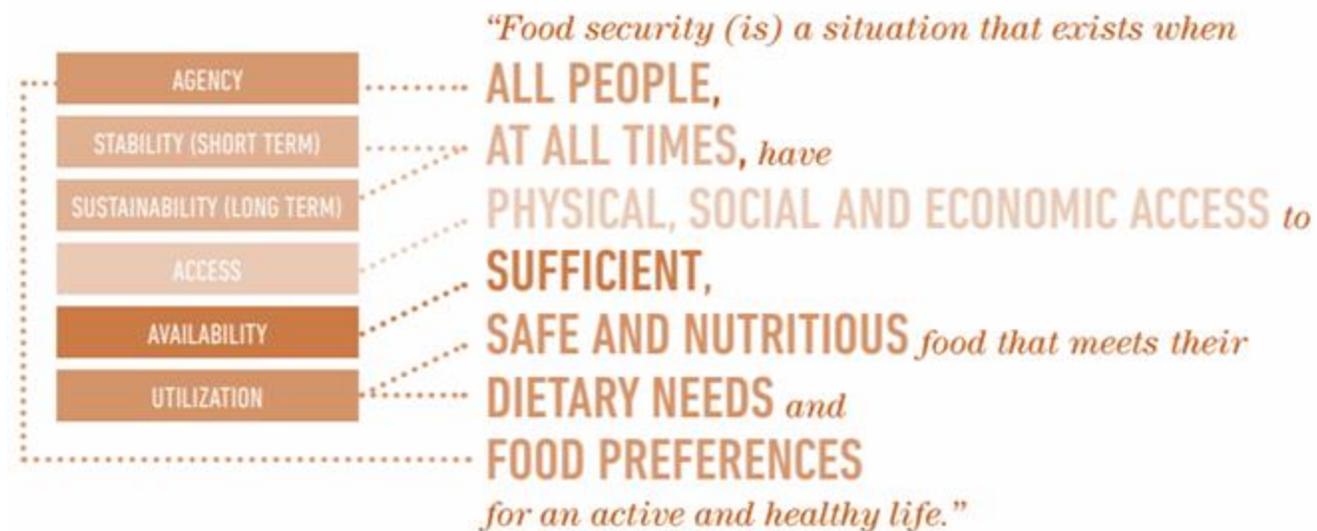
1. World Health Organization, 2003
2. Siega-Riz AM, J Am Diet Assoc. 2010
3. Ragaert P, Food Qual Pref 2004
4. Maubach N, Appetite. 2009

WHO WE ARE

The **Coalition for Healthy Food in Newark Schools** (HFiNS) was initially conceived in 2022 with seed funding from **Newman's Own Foundation** and **Novo Nordisk** to support the formation of a steering committee and community engagement efforts. Led by the Greater Newark Conservancy, HFiNS collaborates with local institutions and community members dedicated to improving the Newark school food system with community participation and input.

HFiNS steering committee includes several agencies that serve Newark, including Common Market, FoodCorps NJ, Newark Beth Israel Medical Center, Newark Board of Education, RWJ Barnabas Health, United Way of Greater Newark, and the Urban Agriculture Cooperative. All work together with the shared goal of transforming Newark's school food system; these partners are committed to ensuring every student has access to fresh, healthy, and culturally relevant foods.

6 Dimensions of Food Security





Farm Box Giveaway



PARENT BOX GIVE AWAY



Student Engagement



Staff COOKCAMP





RUTGERS HEALTH

**Center for Environmental
Exposures and Disease**

Keynote



Norah MacKendrick,
Ph.D., Associate
Professor, Department
of Sociology, Rutgers
School of Arts and
Sciences, Rutgers
University



Who Decides What's in Our Food? Making Sense of a Complex System

Norah MacKendrick, Ph.D.
Department of Sociology
Rutgers University





What food is grown

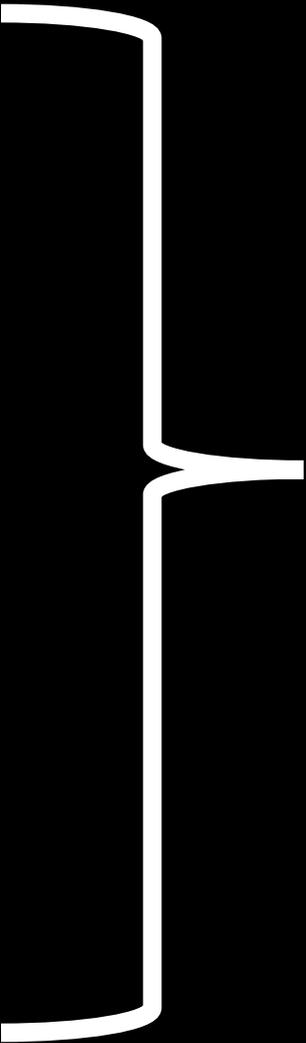
How food grown

What food products are manufactured

Ingredients added to processed foods

Food packaging

Cost and availability



Hard for
individuals
to control

Who decides what's in our food?

**Individual
shoppers**

Farmers

Food Processors
(e.g. Kraft, Unilever)

Agribusiness
(Seeds)

Government (Laws,
Policies, Trade Agreements)

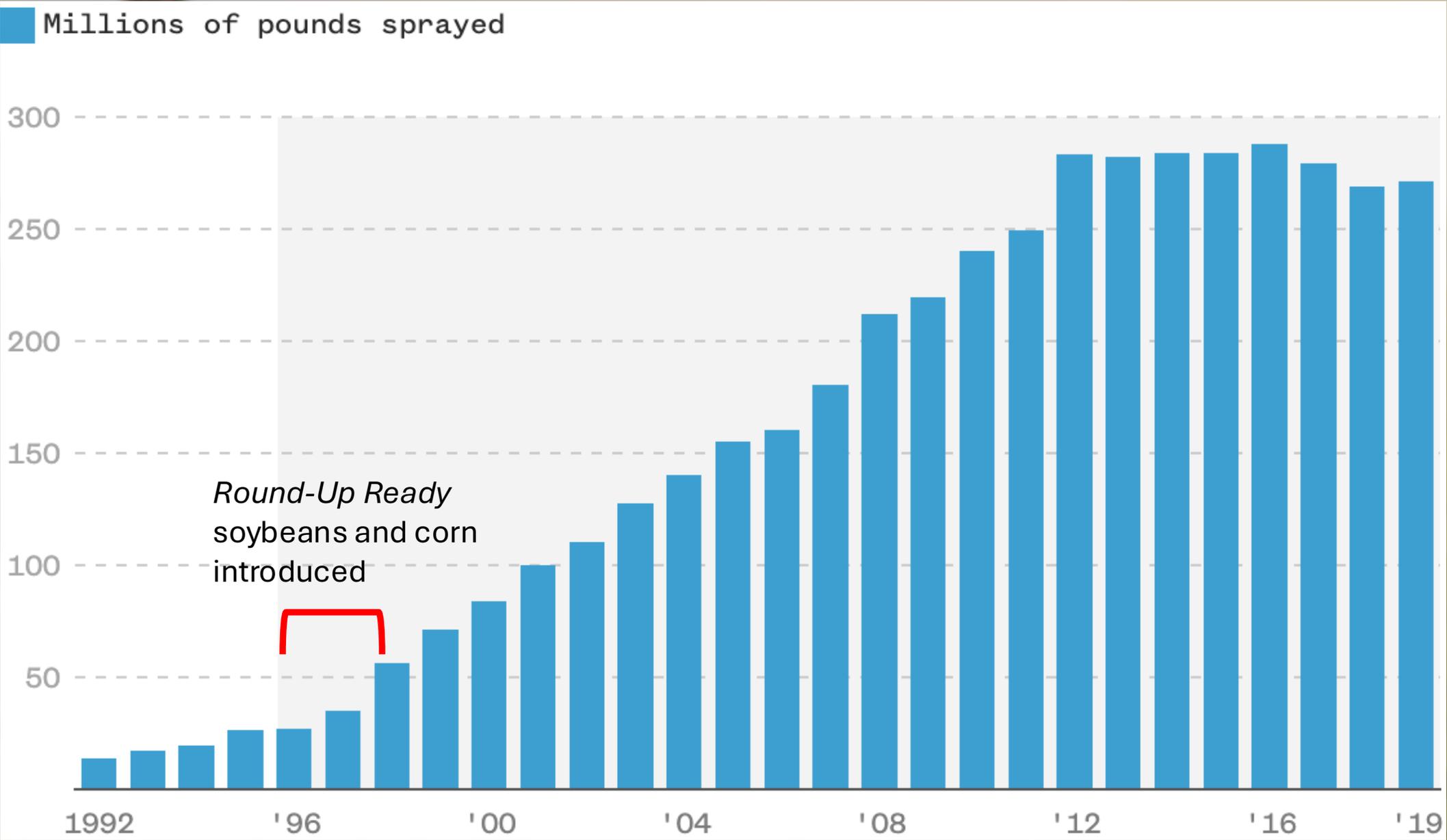
Farmers

- Cropland acreage is concentrated into **fewer + larger** farms
- Most large farms are **family owned**
- **Consolidation** of crops and livestock (i.e., specialize in one kind)
- Major food crops are corn, soybeans, and wheat
- Large farms are the greatest beneficiary of **commodity payments** (subsidies)

Agribusiness (seeds)

- 1970s: 30 firms controlled the seed supply
- By 2011, consolidated into the **Big 6**:
 - Monsanto, DuPont, Syngenta, Bayer, Dow, and BASF
- 2018: Consolidated into **Big 4**
 - Bayer, Corteva, ChemChina and BASF
- Control 60% of global proprietary seed market
- 2020: 2 companies (Bayer and Corteva) accounted for 72% of planted corn & 66% of planted soybean acres in the US.

Glyphosate

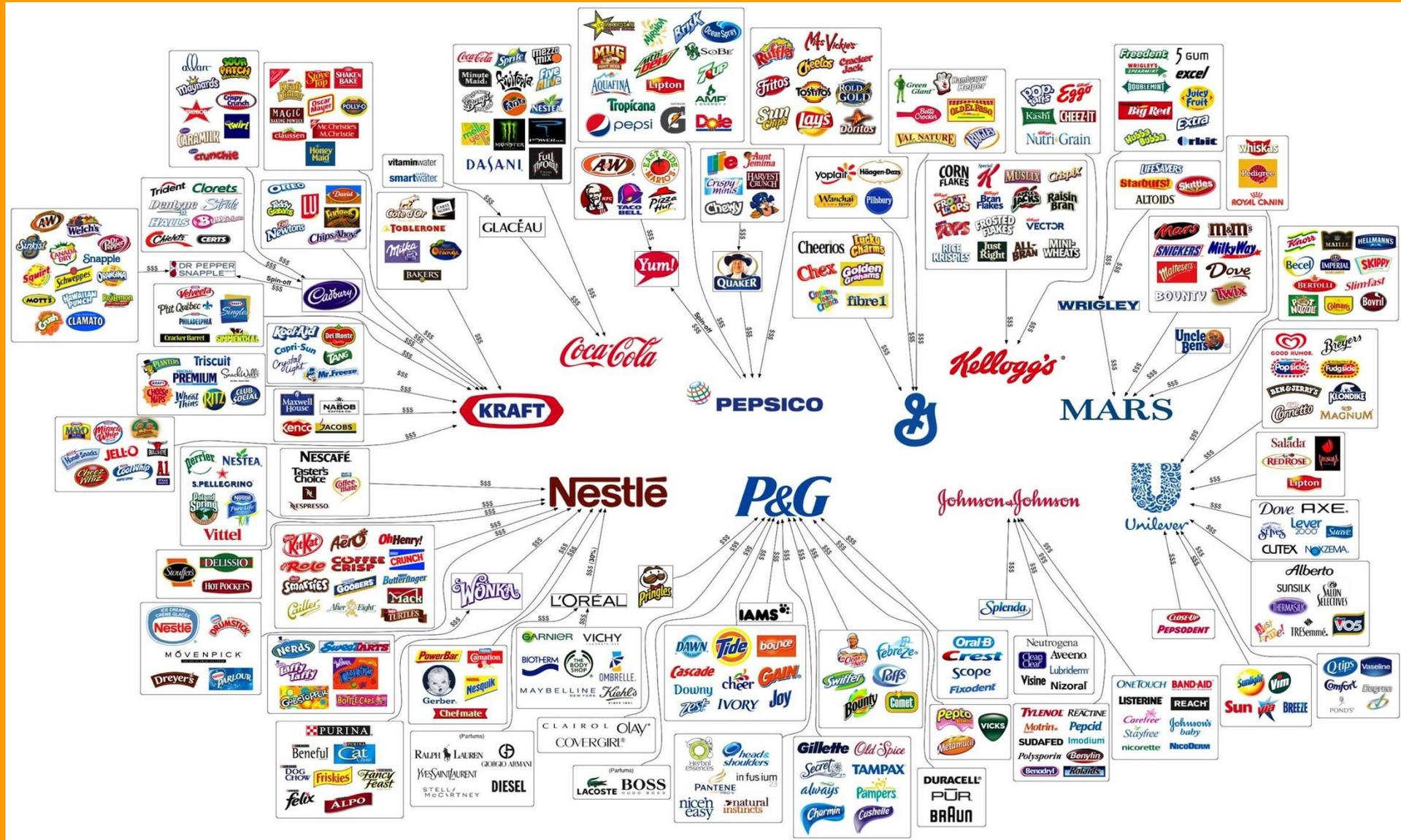


Source: Data from USGS, graph from NBC News

More than three quarters of crop insurance dollars between 1995 and 2021 went to just four commodities: corn, soy, wheat, and cotton



Food Processors



Government



GAO





Profitability First

- GRAS: Generally Recognized as Safe (salt, herbs)
- 1990s: Industry expands offerings of processed foods. But FDA approvals were slow.
- 1997: FDA revises GRAS rules
- Food processors now have discretion over what is a GRAS additive
 - No need to report it to FDA
 - Processors make their own risk/safety assessments & do not need to share that with FDA

Shoppers

A woman with long dark hair, wearing a red top, is smiling and holding a baby in a white shirt. They are in a kitchen. In the foreground, another child is peeking over a white countertop. On the counter, there is a pizza on a wooden board and two copper mugs. The background shows a stainless steel oven and white kitchen cabinets.

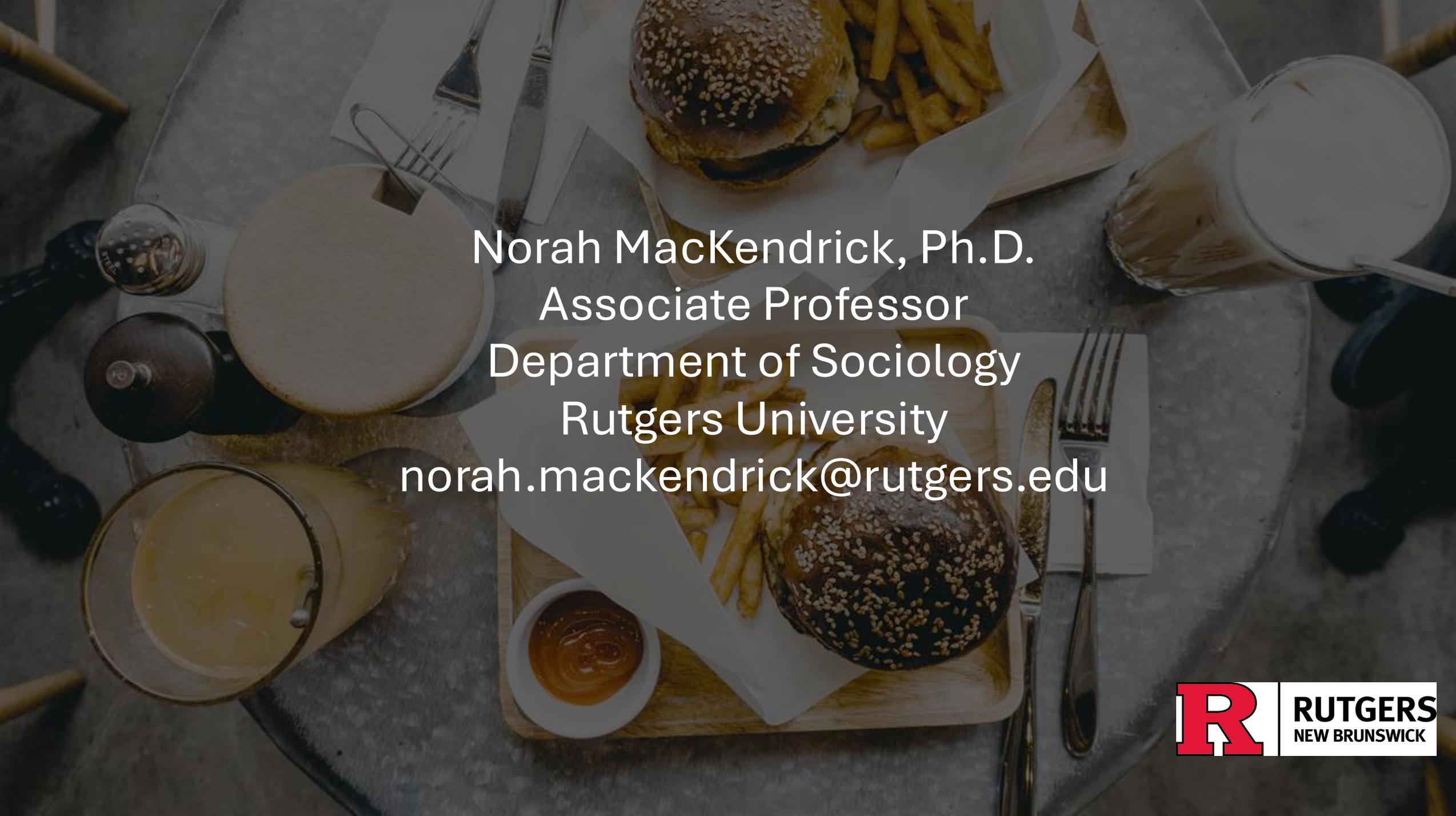
- Create new food systems
 - (CSAs, community gardens, food cooperatives, farms)
- Shop in a precautionary way
 - Requires time and money
- Work for regulatory change
 - Slow
 - Frustrating
 - Confusing
 - Competing against well funded lobbyists

Solutions

1. **Break up** big conglomerates and make mergers harder
2. Increase **subsidies** for fresh fruits and vegetables
3. Improve pesticide **residue testing and monitoring**
4. **Harmonize** regulation and use it to support public health
5. Support **local food producers** and distributors
6. **Reform GRAS**

Summary

1. The content of our grocery basket is shaped by a system designed to maximize profit. That system is made up of multiple organizations and institutions.
2. As of now, control over our food requires circumventing this system to create new ones, or shopping in a precautionary way.
3. Real, sustainable reforms will require serious limits on the power of agribusiness and food processors as well as new forms of governance over the food system.

A top-down view of a restaurant table. In the center, two burgers with sesame seed buns and french fries are served on white paper trays. To the left, there are two glasses of beer, one with a thick head of foam. To the right, there is another glass of beer with a thick head of foam. Silverware, including forks and knives, is placed on white napkins. The background is a light-colored, textured surface.

Norah MacKendrick, Ph.D.
Associate Professor
Department of Sociology
Rutgers University
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RUTGERS HEALTH

Center for Environmental
Exposures and Disease

Keynote



Tobias A. Fox,
Founder & Managing
Director of Newark Science
and Sustainability, Inc.;
Founder & Facilitator of
Newark Community Food
System



NEWARK
SCIENCE AND SUSTAINABILITY INC.

Think Global, Act Local, That's Glocal

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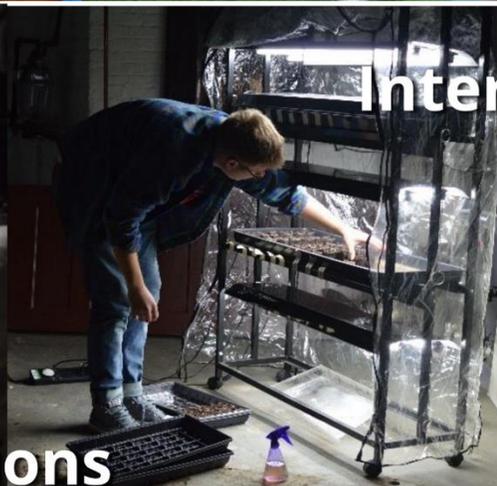




Community



Collaborations



Internships



NEWARK SCIENCE AND SUSTAINABILITY



2025 PROGRAMS BUDGET \$135,000

We make the
impossible possible!



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SCIENCE AND SUSTAINABILITY INC.
Think Global, Act Local, That's Global

2025 CALENDAR of EVENTS

Newark SaS is dedicated to empowering the Newark community by promoting environmental education, sustainable living practices, and community-based solutions. We strive to create a greener, healthier, and more resilient city through hands-on learning, local collaboration, and innovative approaches to urban sustainability.

By engaging residents in sustainable food systems, environmental stewardship, and scientific exploration, we aim to foster a more connected and sustainable future for all.

For more info contact
tobiasfox1@gmail.com
646.399.0337

sasglocal.com
newarkcfs.org

f @ X : NewarkSAS

Summer Internship Program

June 2, 2025 - August 31, 2025

Sustainable Living Empowerment Conference

Thursday, June 26, 2025, 9am - 1pm

Rutgers Newark Business School
1 Washington Street, Newark, NJ

Food Safety Manager Certification

Facilitated by Charlene Messer
June 2025

Clean Energy Ambassador Program

A 6-week program starting on
Wed., July 9, 2025, 5:30 pm - 7:30 pm.
Meeting sessions are once a week.
Program ends on Wed., August 13, 2025
Rutgers Newark Business School
1 Washington Street, Newark, NJ

Chickens for Sustainability: Educating Newark Residents on Raising Chickens

Facilitated by Melissa Leuthner
June - November

Newark's Harvest: A Citywide Garden Tour

Sun., September 7 - Sat., September 13, 2025,
a week-long event

Wellness Festival

Sat., June 14, 2025 (rain date Sunday, June 15) 10am - 2pm
Price Institute at The Healing Garden
49 Bleeker Street, Newark, NJ

Harvest Table: A Community Meal

Sat., September 27, 2025, 4:30 pm - 8:30 pm
Lincoln Park Neighborhood, Newark, NJ

Farm to Table Co-op

A farm share program that feeds up to 100 families;
Sat., June 21, 2025 through
Sat., November 1, 2025.
Distribution of produce packages occur every
Saturday from 10am to 2pm
at the Garden of Hope
3-7 Fairmount Ave. (corner of Central Ave.)
Newark, NJ

Through the help and support of over a hundred volunteers and community partners, we have been able to transform our organization (Newark SaS) into a well-established grassroots organization that has provided healthy food access, community engagement, and educational opportunities to thousands of individuals.



Professional Development & Leadership



NEWARK
SCIENCE AND SUSTAINABILITY INC.
Think Global, Act Local, That's Glocal

PAID INTERNSHIP PROGRAM

Are you looking for an opportunity to make a positive impact in the world?

We host an array of outdoor/indoor learning experiences that allow college students and postgrads to put theory into practice and connect more with nature.

We strive to empower communities through our advocacy of healthy food access and localized energy production, with programs centered on the cultivation of organic produce and the use of clean energy.

June through August

A hybrid work schedule with 80 percent being in-person

Fulfill a 15-to-20-hour work week @ \$20 an hour



SUSTAINABILITY INTERN/COMMUNITY OUTREACH AND ORGANIZER

- Participate in the planning, outreach, researching, and overall development of our organization's programs, events, and initiatives as it relates to our organization's mission.
- Assist with the planning and organizing of our three signature community events: *Sustainable Living Empowerment Conference*, *Citywide Garden Tour*, and *Farm to Table Community Meal*.
- Assist with the organizing of small to large groups around issues related to urban agriculture, environmental justice, and the use of clean energy.
- Assist with data management for reporting

To apply, send your resume, cover letter, and position of interest to info@sasglocal.com.



FOOD SAFETY MANAGER CERTIFICATION

Scholarship opportunities for urban agriculture enthusiasts!

Earn Your 5-Year National Manager Certification in 2025.

- Live Online Classes: Learn from anywhere with interactive virtual lessons.
- Certification & Exam: Receive same-day results on your national credential.
- Boost Your Career: Command higher pay and confidently train staff.
- Opportunities for: Urban agriculture farmers, master gardeners, beekeepers, ecopreneurs developing products are eligible!
- Virtual Sessions: **Sundays, June 8, 22, 2025 at 5:00 PM**
- Exam In-Person: **Saturday June 28, 2025 (location TBD)**

The experience & requirements

- Includes exam review, voucher, and certification.
- Scholarships – Awarded to the first 10 eligible registrants!
- Laptop or iPad required for the online exam.



Instructor
Charlene Messer

Founder-Educator, Elegant Bouquet Kitchen, Inc.
Platform established in February 2013

Register Now, click QR code below



Scholarship sponsors



“ServSafe Manager Certification bridges the gap between soil and service—equipping growers, chefs, and food product curators with science-based practices to prevent contamination, protect public health, and uphold the integrity of our local food systems.”

—Charlene Messer, ServSafe Instructor and Proctor, Master Gardener, and Community Chef



Rutgers Institute for Corporate Social Innovation



Program Overview:

ServSafe Certification, offered by the National Restaurant Association, equips food service professionals and agriculturalists with essential training in safe food handling and illness prevention to meet health regulations. This nationally recognized program combines virtual instruction with hands-on experience, culminating in a proctored exam held at Rutgers Business School in Newark.

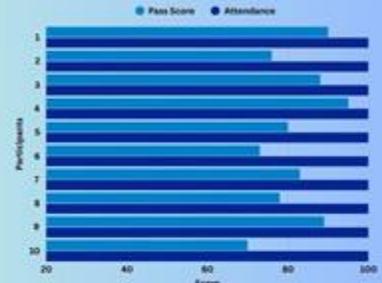
ServSafe - National Food Manager Certification

2025 Outcomes

100%
Pass Rate

100%
Attendance Rate

2025 ServSafe Participants



ServSafe Initiative (2022-2025)

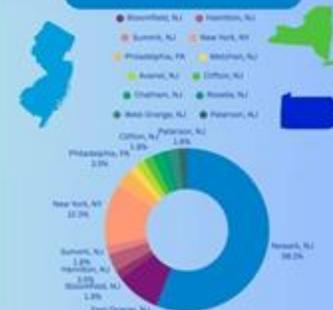
From 2022 to 2025, NSaS proudly sponsored the ServSafe Manager Certification—advancing community health, economic mobility, and equity in opportunity and visibility across New Jersey and the global food ecosystem. Over three transformative years, the program equipped over 50 participants with vital food safety skills, ignited entrepreneurial drive, and launched innovative small businesses.

“ServSafe Manager Certification bridges the gap between soil and service — equipping growers, chefs, and food product curators with science-based practices to prevent contamination, protect public health, and uphold the integrity of our local food systems.”



Charlene Messer—ServSafe Instructor and Proctor, Master Gardener, and Community Chef

Residency Overtime 2022-2025



Health is Wealth

Herbal Festival

Creating Generational Sustainability
Join us for knowledge sharing on sustainable living practices and passing down health and wellness traditions.

Live DJ Farmstand Chef Charlene Herbalists Market Creative Maker's Corner FREE Workshops

Saturday, June 14, 2025
(rain date, Sunday, June 15)
11AM - 2PM

For more info contact tobiasfoxl@gmail.com / 646.399.0337 or RoxMarroquin@gmail.com.

THE HEALING GARDEN 49 Bleeker Street Newark, NJ

sasglocal.com newarkcfs.org f X @ : NewarkSAS

The Health is Wealth Herbal Festival supports eco-friendly entrepreneurship by uplifting ecopreneurs—people creating or selling sustainable products while promoting environmental awareness.

HEALTH IS WEALTH: Herbal Wellness Festival

ECOPRENEURSHIP

The Health is Wealth Herbal Festival supports eco-friendly entrepreneurship by uplifting ecopreneurs—people creating or selling sustainable products while promoting environmental awareness.

- 12 Newark small business vendors showcased herbal goods and locally grown organic foods.
- The event highlighted the power of community-based green enterprise.

12 NEWARK Small Business Vendors

\$200 Honorarium to Vendors

Each vendor received \$200 as recognition for their time, expertise, and participation. This support reinvested directly into the local economy and strengthened community-based enterprises.

HERBAL WELLNESS

The festival celebrated herbal wellness through workshops, demonstrations, and the Herbalists Market.

- Attendees learned about plant-based remedies, nutrition education, and self-care.
- The event promoted a holistic approach to health rooted in tradition and sustainability.

EDUCATION & COMMUNITY:

10 Future Partnerships and collaborations initiated...
...through networking and collaboration among attendees, as shared values around sustainability inspired new partnerships and ideas for community-based green initiatives.



ecopreneur

[ˈɪkəʊ prəˈnɜː] **noun**

a self-employed, autonomous, ecologically responsible individual helping to build sustainable communities.



Clean Energy Ambassador PROGRAM

ENSURING AN INCLUSIVE GREEN ECONOMY
A FREE 6-week training program for adults 18+

Become an advocate for sustainable energy practices and learn how you can make a difference in your community. Whether you're a student, professional, or simply interested in clean energy, this event is perfect for anyone looking to become a champion for a greener future. Don't miss out on this exciting opportunity to become a Clean Energy Ambassador!

TOPICS TO BE COVERED:

- Solar & Wind
- Electrification of Vehicles & Charging Stations
- Community Green Development
- Environmental Justice
- Urban Agriculture
- Employment Opportunities

Wednesdays starting July 9, 2025
5:30pm — 7:30pm

Registration Required!
tinyurl.com/clean-energy-ambassador2



This program is facilitated by industry and community leaders actively engaged in an emerging green economy.
Stipend provided for program participants.

For more info contact tobiasfox1@gmail.com / (862) 244-3519
or ricsi.director@business.rutgers.edu or (973) 991-1845.



NEWARK SCIENCE AND SUSTAINABILITY™
Rutgers Institute for Corporate Social Innovation

CLEAN ENERGY AMBASSADOR PROGRAM

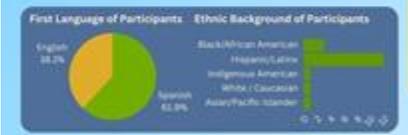
The Clean Energy Ambassador Program (CEAP) brings together a diverse group of participants to gain education and hands-on experience in clean energy, sustainability, and workforce development. By expanding access to underrepresented communities, the program strengthens pathways into the growing clean energy sector and promote diversity, job growth, and environmental justice.

Program Demographics & Diversity

We value the cultural and linguistic diversity of the Newark community, especially the contributions of Spanish-speaking residents who bring global perspectives to the clean energy conversation. This year we partnered with New Labor to ensure this.

Live Translation
To ensure full participation and access, we provide a professional, Spanish-language translator at every session.

HOLA HELLO



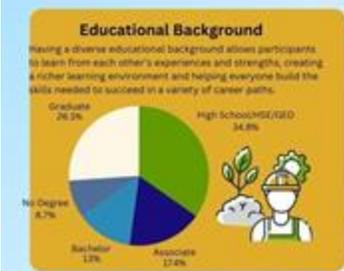
Professional Development

CEAP provides underemployed and unemployed participants with opportunities to build valuable credentials. Each week, participants learn new skills, earning certificates that open doors to jobs in the growing clean energy sector.

Certification Hours
198

Average Number of Certified Hours per Participant
10.4

Participants Attended Every Lesson
73%





Chickens provide a reliable source of fresh eggs (protein), which can improve nutritional outcomes and reduce food costs for families.





CHICKENS FOR SUSTAINABILITY



Benefits of Chickens and Land Maintenance

The purpose of this program is to educate residents on the benefits and techniques of raising chickens in urban settings. Through a series of workshops, educational materials, and hands-on activities, participants will learn how to care for chickens, reduce waste through composting, and enhance their food security by having access to fresh eggs. The program aims to promote sustainability and self-sufficiency in urban environments while fostering community education and engagement around local food systems.

Natural Mulchers Chickens scratch and turn soil, aerating it naturally and mixing in organic matter, eliminating the need for mechanical tilling.	Natural Fertilization Chicken manure is rich in nitrogen, phosphorus and potassium, providing excellent natural fertilizer for gardens.	Natural Protectors Chickens naturally consume insects, grubs, and small pests, reducing the need for pesticides and helping maintain garden health.
---	---	---

Benefits of Pasture Raised Eggs

 1% less saturated fat	 1% less cholesterol
 3x more vitamin E	 1/3 more vitamin A
 7x more beta carotene	 2x more omega 3 fatty acid

Participant Insights: Experience & Reach

Experience Raising Chickens

Some Experience 24%

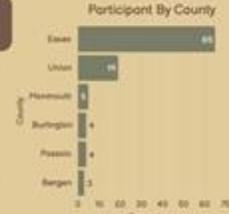
No Experience 76%



PARTICIPANTS LEARN PRACTICAL SKILLS:

- coop maintenance
- sustainable food production
- chicken care

Participant By County



FOOD SECURITY



Access to fresh, nutritious eggs improves household food security and reduces dependence on store-bought products, saving money and providing better nutrition.

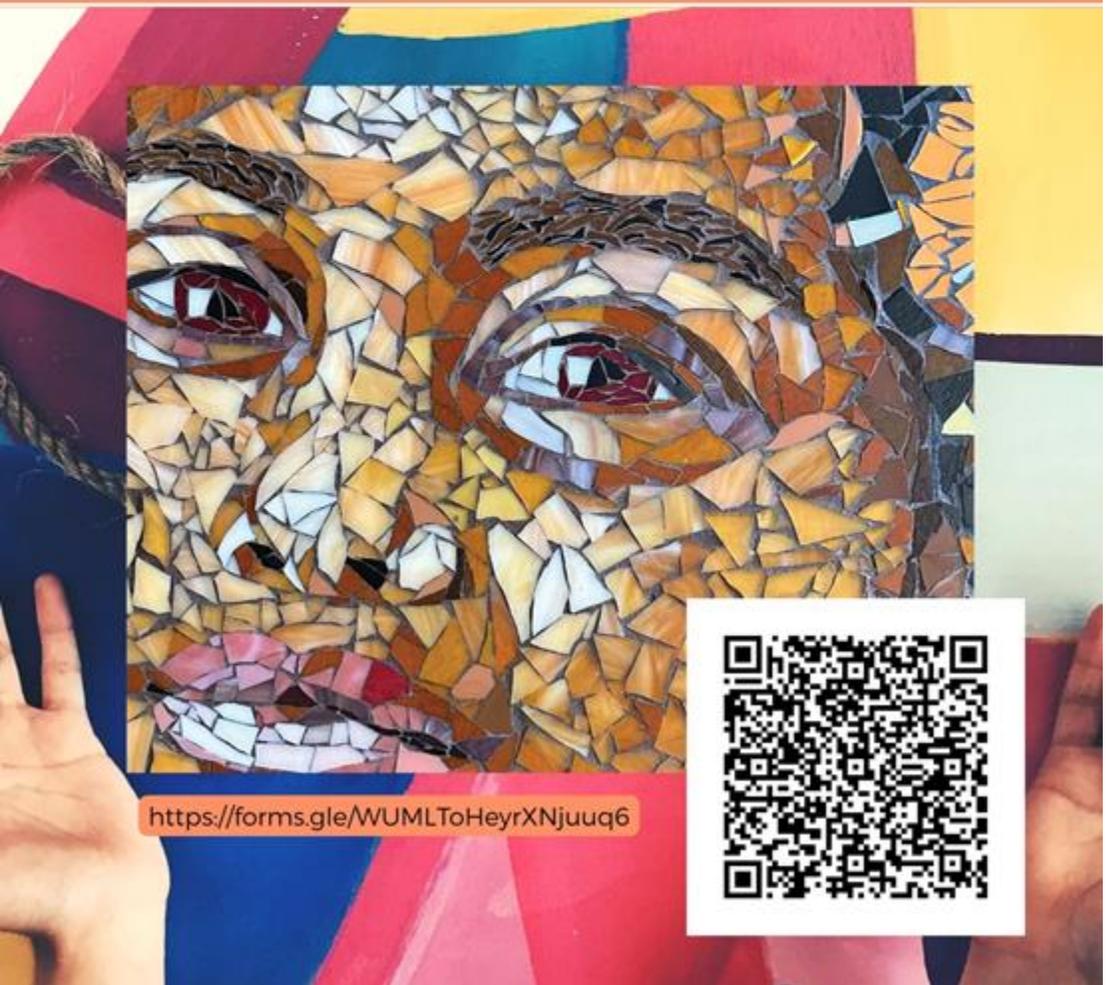
EDUCATION & SKILL BUILDING



Participants learn practical skills in chicken care, coop maintenance, and sustainable food production through hands-on workshops and educational materials.

NEWARK SAS & GLASSROOTS, INC. ARE IN THE DEVELOPMENT PROCESS OF CREATING A COMMUNITY MOSAIC MURAL PROJECT

PLEASE FILL OUT THE SURVEY TO SHARE YOUR IDEAS, COMMUNITY INPUT & AVAILABILITY TO BE A PART OF THIS PROJECT!



<https://forms.gle/WUMLToHeyrXNjuuq6>

The Glass Mural is a vibrant symbol of Newark's commitment to food justice, community voice, and creative collaboration. Residents helped shape its vision by sharing stories, ideas, and glass pieces.

GLASSROOTS PARTNERSHIP: ECO-ART

Building an Inclusive Food System, Piece by Piece

Newark SaS and GlassRoots are co-creating a **mosaic mural** that celebrates **community voices** and glass art, inviting Newark residents to help envision a more **inclusive** local food system.

DESIGN CONCEPT & COMMUNITY NARRATIVE

The Glass Mural is a vibrant symbol of Newark's commitment to food **justice**, **community voice**, and creative **collaboration**. Residents helped shape its **vision** by sharing stories, ideas, and glass pieces.

COMMUNITY ENGAGEMENT AND RESIDENCY

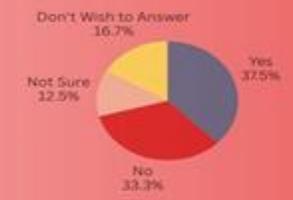
92% of the community **engaged** in the design input and visioning of our mosaic

55% of residents are from **Essex County**



EQUITY IN ACTION: INVESTING IN COMMUNITY-LED SOLUTIONS

Do you ever worry about having enough food for you or your family?



What does food justice mean to you?



This joint effort connects creative expression with sustainable practices and equitable food access—inviting community members to engage, reflect, and take part in shaping a more just and nourishing future.



A CALL TO ACTION

BUILD A LEGACY

Help create a lasting symbol of our city's creativity and resilience

SHAPE THE VISION

Join conversations on food justice, sustainability, and unity

COMMUNITY TIES

Support a project that connects neighbors through art and shared purpose

How do you define sustainability?



ART GROWS IN NEWARK





NEWARK
SCIENCE AND SUSTAINABILITY INC.
Think Global, Act Local, That's Global

RUTGERS
Institute for Corporate
Social Innovation

Farm ^{TO} Table CO-OP

JUNE - OCTOBER

For a value of \$550,
receive weekly locally
grown produce
packages, feeding 2 to
4 people for 20 weeks,
June - October.

This also comes with
cooking demos,
nutrition fact sheets,
and more.

SATURDAYS
12PM-3PM

3-7 FAIRMOUNT AVE.
(Corner of Central Ave.)
NEWARK, NJ

FOR MORE INFORMATION CONTACT:
Tobias Fox: (862) 244-3519 • info@sasglocal.com



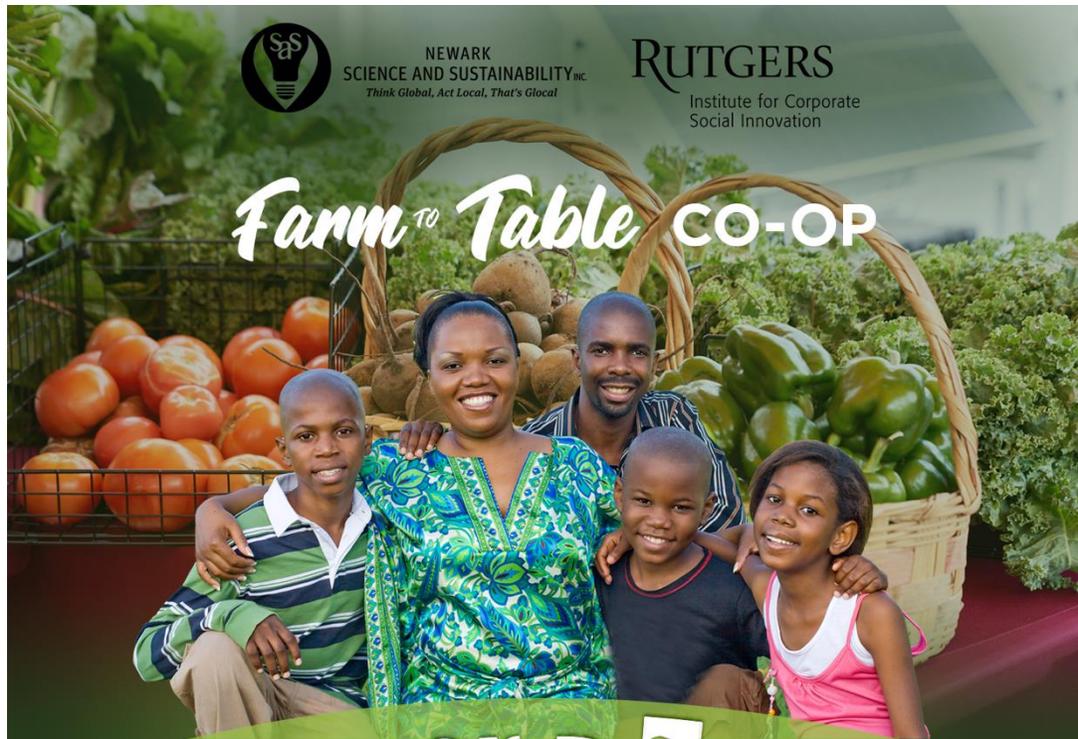
sasglocal.com newarkcfs.org : NewarkSAS



NEWARK
SCIENCE AND SUSTAINABILITY INC.
Think Global, Act Local, That's Global

RUTGERS
Institute for Corporate
Social Innovation

Farm ^{TO} Table CO-OP



Sponsor a Family

We are seeking to sponsor
50 families to receive 20 weeks
of produce packages (feeding 2 to 4 people) for 20 weeks
(June - October), a value of \$550.

Your financial contribution helps our gardens provide the
community with more access to fresh, locally grown food.

**SIGNUP
TODAY!**

For more information contact Tobias Fox
at info@sasglocal.com or (862) 244-3519

sasglocal.com newarkcfs.org : NewarkSAS



FARM TO TABLE CO-OP: COMMUNITY SUPPORTED AGRICULTURE (CSA)

The Farm to Table Co-Op connects local families with fresh, locally grown produce while supporting healthy food access and nutrition education. Members receive produce packages, cooking demos, and nutrition resources, subsidized by Newark SoS and partners. This increased residents broader awareness of urban agriculture and strengthens community connections.

Serving the Greater Newark Community Since
2018



2025 FARM PARTNERS & PRODUCE BREAKDOWN

All produce is locally grown using certified organic or fully organic practices. Delivered just hours before distribution, the herbs, fruits and vegetables are fresh, preserving peak flavor and nutrition for participating families.

- 9-12 lbs** of produce to each family per week
- \$550** total value per CSA membership
- 200 lbs** of produce shared over the season
- Produce includes:**
 - Organically grown vegetables
 - Seasonal Fruits
 - Fresh Herbs

English Farm
English Farm is a historic family-owned farm in Liberty Corner, NJ, that produces fresh, sustainably grown agricultural products.

Grow it Green Morristown
Grow it Green Morristown is a nonprofit that operates an urban farm dedicated to using organic growing practices to provide fresh, sustainably produced food for the community.



OUR GARDEN

When available, we supplement farm produce with up to **9lbs of freshly harvested produce from our garden**, including, tomatoes, pepper, squash, eggplant and various herbs.



Growing Education
Our garden educates community members by providing exposure to growing healthy food, fostering awareness of nutrition, sustainability, and self-reliance.

2024



2018



ATTENDANCE & RETENTION

- Attendance Structure**
 - Active:** Members who consistently pick up their produce each week, on time.
 - Provides notification of absence.
 - Non-active:** Members who miss weekly pickups.
 - 2nd missed week: Friendly warning issued.
 - 3rd missed week: Removed from the program.
- Retention**
 - 85%** member retention reflects consistent, equitable engagement and shared commitment.
 - Highlighting achievements in wrap-up emails, infographics, and social posts reinforces high retention rates.
- Connecting, Sharing, Thriving.**
 - Our co-op is built on nourishment, consistency, and mutual respect.
 - Occasional hands-on chicken care workshops offer a **welcoming space** to explore backyard poultry essentials, from coop setup to daily care—equipping participants with practical skills and confidence.
 - We team up with local chefs for **lively demos** featuring seasonal, healthy vegetables, complete with on-site recipes and prep tips.

CO-OP MEMBERS



90% of members participated in CSA seasons from 2022 to 2024
49% of our waitlist members learned about our program via word of mouth



Elderly and Disabled Population Impact
25% of our Co-op members are elderly or disabled, and we're committed to meeting their needs with empathy, inclusion, and respect.

COMMUNITY ENGAGEMENT

A picture is worth a thousand words: Here are three thousand reasons why this work matters.



"I DON'T KNOW WHAT I'M COOKING MOST OF THE TIME BUT, MY KIDS ENJOY THE MEALS I MAKE."
FELICIA JOHNSON - CSA MEMBER



Full Circle Engagement
Many community members after initially receiving produce, return and contribute to various Newark SoS initiatives as volunteers, learners, and interns.





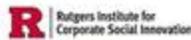
NEWARK COMMUNITY FOOD SYSTEM



Tapping into the groundswell of leadership and momentum in urban agriculture in a city with a history of activism, the Newark Community Food System (NCFS) was founded in 2018 by Tobias A. Fox and other highly engaged community leaders with the support of the nonprofit Newark Science and Sustainability Inc. (Newark SAS) and Whole Cities Foundation. With over 20 active urban gardens and farms, NCFS takes actionable steps to empower residents to become actively involved in reshaping their food system, while gaining control of their health and environment.

www.newarkcfs.org

 @NewarkCFS



13th Annual
SUSTAINABLE
LIVING
Empowerment
Conference

EXPANDING THE NEWARK COMMUNITY FOOD SYSTEM

This is a **FREE** Event

**Expanding Philanthropy,
Community Engagement
& Public Private
Partnerships**

**Sustainable
Agriculture and
Clean Energy**

**Enhancing Healthy
Food Access in Our
School Systems and
Institutions**

WELCOME

KEYNOTE
SPEAKER

PANEL
MODERATOR



Kevin Lyons, Ph.D

Assoc. Professor Supply Chain Mgmt./PP
Rutgers Business School



Nicole Hewitt-Cabral

Chief Sustainability Officer
Office of Sustainability
Newark



Claudia Urdanivia

Urban Agriculture Agent
Rutgers Cooperative Extension
of Hudson and Essex Counties

PANELISTS



Tobias A. Fox

Newark SaS



Fallon Davis

STEAM Urban



Hashim Bennett Sr.

CEO, Plants & Ponds, LLC

REGISTRATION REQUIRED! tinyurl.com/13th-sustainability-conference

Thursday, June 26, 2025 • 9am – 1pm

Rutgers Business School • 1 Washington Park • Newark, NJ

For more info contact tobiasfox1@gmail.com / 646.399.0337
or ricsi.director@business.rutgers.edu.



13th Annual Sustainable Living Empowerment Conference

OVERVIEW

The 13th Annual Sustainable Living Empowerment Conference focuses on expanding the Newark Community Food System (NCFS) through meaningful discussions on sustainability, clean energy, and food access. The event highlights the power of public-private partnerships, community engagement, and innovative approaches to creating healthier, more resilient local systems. By bringing together a diverse group of speakers and participants, it aims to inspire collaborative solutions that directly impact schools, institutions, and neighborhoods.



SPEAKERS

Kevin Lyons, Ph.D
Rutgers Business School



Nicole Hewitt-Cabral
Newark Office of Sustainability



Claudia Urdanivia
Rutgers Cooperative Extension
of Hudson and Essex Counties

PANELISTS



Tobias A. Fox
Newark SaS



Fallon Davis
STEAM Urban



Hashim Bennett Sr.
CEO, Plants & Ponds, LLC

ATTENDANCE

Registrants:

173

Attendees:

128

YOUTH INVOLVMENT

Various youth joined the conference with Sharonda Allen MPA, Founder and Executive Director of Operation Grow Inc. The youths participated in *Operation Grow Youth Sustainability Program*, as well as programs during the school year.

24

Youth Attendees

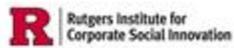
15-21

Youth Age Range

ATTENDEE ZIP CODES

Participants represented cities across New Jersey and New York





Newark's Harvest

A CITYWIDE GARDEN TOUR

FOOD JUSTICE IS SOCIAL JUSTICE

September 7-13, 2025

This week-long historical garden tour and present-day harvest will provide an opportunity for residents and visitors to become informed about the various agricultural spaces that exists. Through a series of workshops and by reaping the benefits from the harvest, residents will also gain a broader awareness of environmental stewardship.

- **WORKSHOPS**
- **MEET THE GARDENERS & FARMERS**
- **PRODUCE HARVESTING**
- **PRESENTATIONS**

STAY TUNED FOR THE CALENDAR OF EVENTS

For more info contact tobiasfox1@gmail.com or 646.399.0337



About:

Explore, Grow, and Harvest Together. This week-long event invites residents and visitors to discover the history and vitality of our local gardens. Through guided tours and hands-on workshops, participants will learn about sustainable agriculture, healthy living, and environmental stewardship.



16 Farms Partners Across Newark, NJ

- A Healing Sanctuary
- Eden's Farm Cooperative
- Garden of Hope
- Giving 1/10th Community Garden
- Greater Newark Conservancy (Outdoor Learning Center)
- Harriet's Garden
- The Healing Garden
- HOV 18th Ave. Haven Garden
- HOV Norwood Healthy Havens
- Jannah on Grafton
- Kinney Community Garden
- MLK Community Garden
- Peace Garden: Weequahic High School
- Plant It Permagarden
- Rabbit Hole Farm Newark
- The Culture Spot

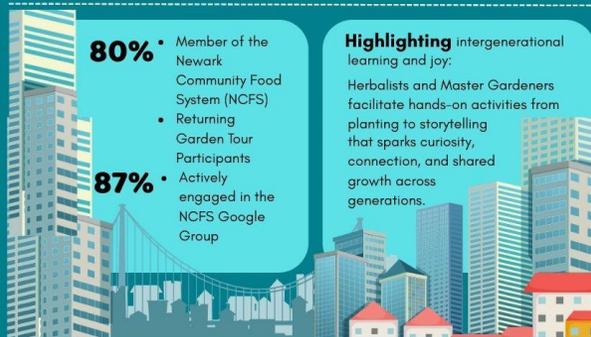
Urban Argucultivist



Do you view food justice as a form of social justice?

"Harriet's Garden prioritizes organic and regenerative practices, grows culturally relevant crops requested by our community, and shares harvests with students and local families, especially those facing food insecurity. Food justice shapes our garden into a tool for social change, growing not just food, but informed, empowered citizens who can envision and build a more equitable food system."

Heaven Walker-Smith



80% Member of the Newark Community Food System (NCFS)

87% Actively engaged in the NCFS Google Group

Highlighting intergenerational learning and joy:

Herbalists and Master Gardeners facilitate hands-on activities from planting to storytelling that sparks curiosity, connection, and shared growth across generations.



Harvest Table: A Community meal



NEWARK SAS HQ & COMMUNITY FARM

An Agricultural Hub and Sustainability Center



Design by Bria Sativa Aguayo



NEWARK SCIENCE AND SUSTAINABILITY, INC.



"Urban agriculture consists of community engagement through programming, environmental stewardship, and a broader awareness around healthy food access. We don't just create markets and career opportunities, we build community."

Tobias A. Fox, Founder-Managing Director

Newark SaS

tfox@sasglocal.org

www.sasglocal.org

Cell: 646.399.0337



RUTGERS HEALTH

**Center for Environmental
Exposures and Disease**

Plastics in Food



Rebecca Florsheim, MD,
MPH, Clinical Assistant
Professor, Department of
Medicine, NYU Grossman
School of Medicine

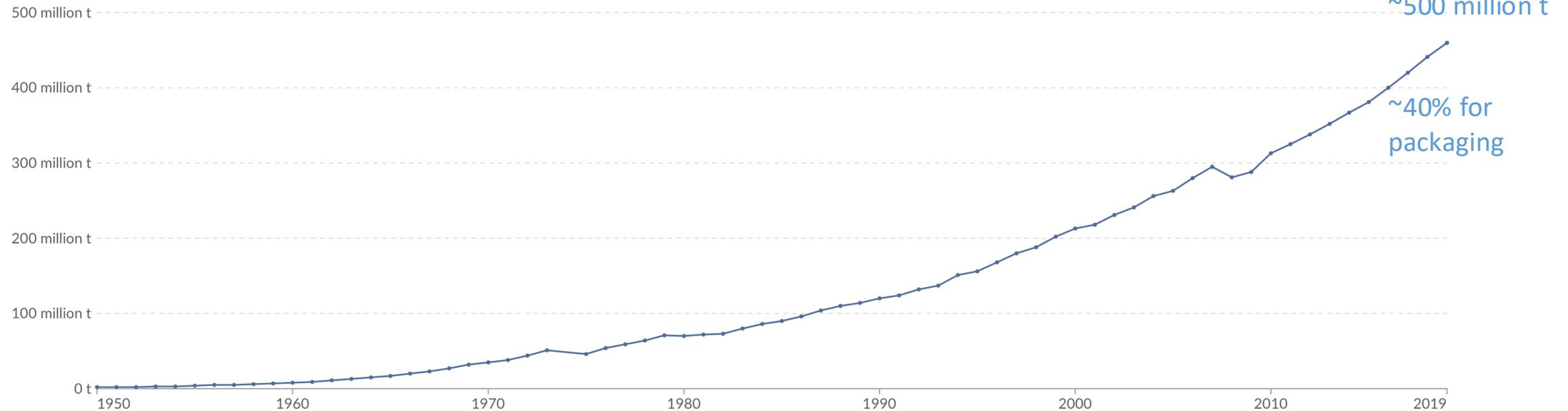
Global plastics production: 20th century and beyond

Global plastic production with projections, 1950 to 2019

Annual production of polymer resin and fibers. Projections are based on the "business-as-usual" scenario which assumes that current policies remain unchanged in the foreseeable future.

Our World in Data

Table Chart



Geyer et al. (2017); OECD (2022) – with major processing by Our World in Data. “Annual plastic production between 1950 and 2019” [dataset]. Geyer et al., “Production, use, and fate of all plastics ever made”; OECD, “Global Plastics Outlook - Plastics use by application” [original data].

What's in the pack



• Plastic

- Polyethylene terephthalate (PET)
- High-density polyethylene (HDPE)
- Low-density polyethylene (LDPE)
 - Polypropylene (PP)
 - Polystyrene



Microplastics: < 5mm in greatest dimension

Nanoplastics: 100 nm v 1 μ m

Plasticizers

Phthalates
Bisphenols

Chemical migration

F = Fat
A = Acid
T = Temperature
S = Storage, small package

Chemicals

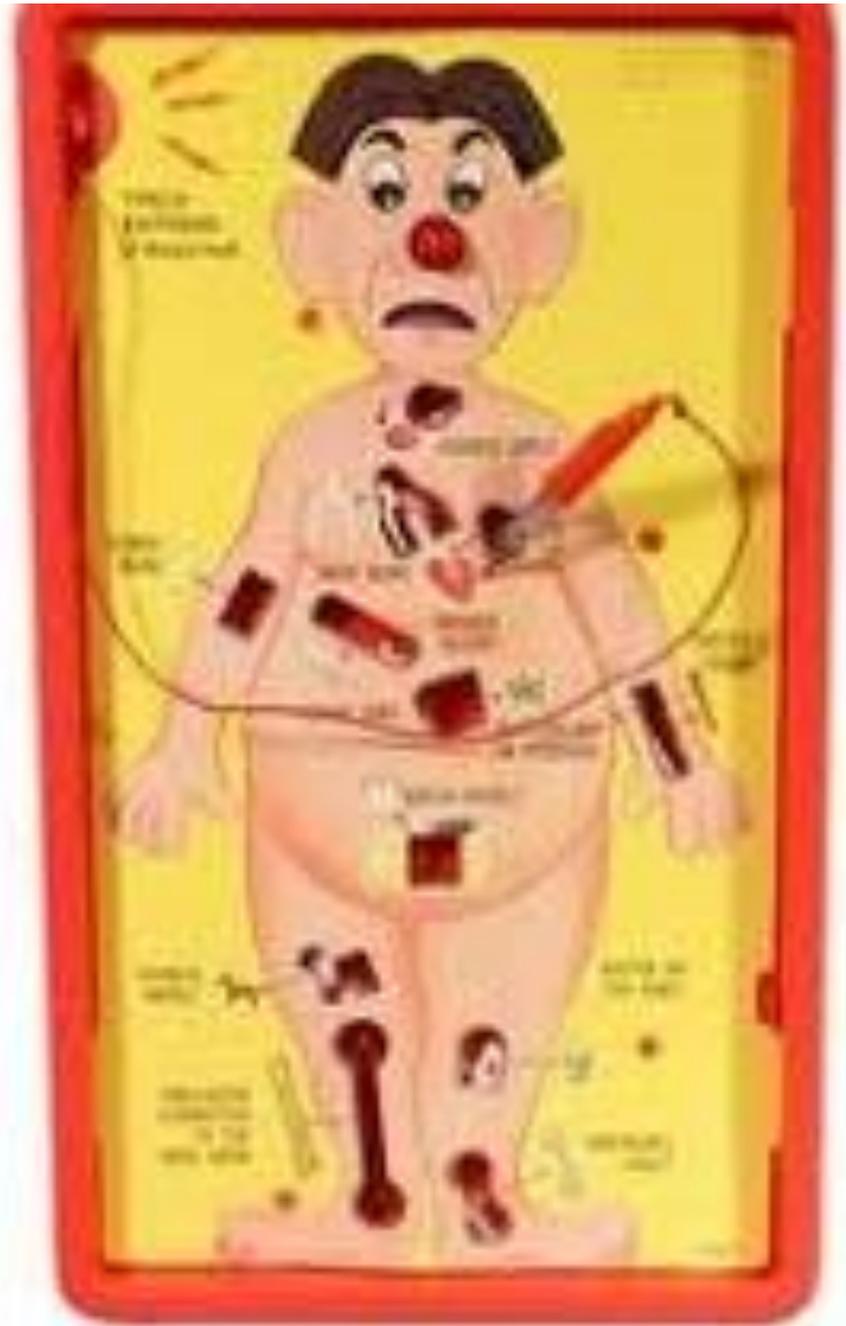
>16,000, minimal data/regulation
Non-intentionally added substances

Recycling contaminants
Perfluoroalkyl substances
Nanomaterials
Mineral oil hydrocarbons
Regrettable substitutions: BPS/F
Migrating oligomers
Melamine
Mixture toxicity

Plastic packaging and health:

- **Developmental:** cognitive delays/altered brain structure, reduced fetal growth, perinatal mortality, feminization
- **Endocrine:** obesity, infertility/subfertility, diabetes
- **Oncologic:** testicle, liver, kidney, thyroid, breast, colon
- **Gastrointestinal:** liver toxicity, ulcerative colitis, Crohn's disease
- **Immunologic:** asthma, allergies
- **Metabolic:** oxidative stress, dyslipidemia, cardiovascular disease

- Maternal-fetal transfer/bioaccumulation
- \$250 billion/year U.S. Healthcare costs



Thank you, acknowledgements

- Collaborators:
 - NYU Grossman SOM: Dr. Terry Gordon
 - Rutgers University: Dr. Phoebe Stapleton
 - Columbia University: Dr. Beizhan Yan



NIH-R01-ES036575





RUTGERS HEALTH

Center for Environmental Exposures and Disease

Panel and facilitated conversation: Creating Access to Healthier Food



Alex Caroleo,
Market Director,
City Green Inc.



Cara Cuite, Ph.D.
– Associate
Extension
Specialist,
Associate
Professor,
Undergraduate
Program Director,
Department of
Human Ecology,
Rutgers University



Nurgul Fitzgerald,
Ph.D., MS, RD –
Associate
Professor,
Department of
Nutritional
Sciences, School
of Environmental
and Biological
Sciences, Rutgers
University



Alicia Newcomb,
Executive Director,
C.R.O.P.S.
(Communities
Revolutionizing
Open Public Spaces)



Moderator:
Heather Sorge,
Program and
Community
Organizing
Manager, Lead-
Free NJ



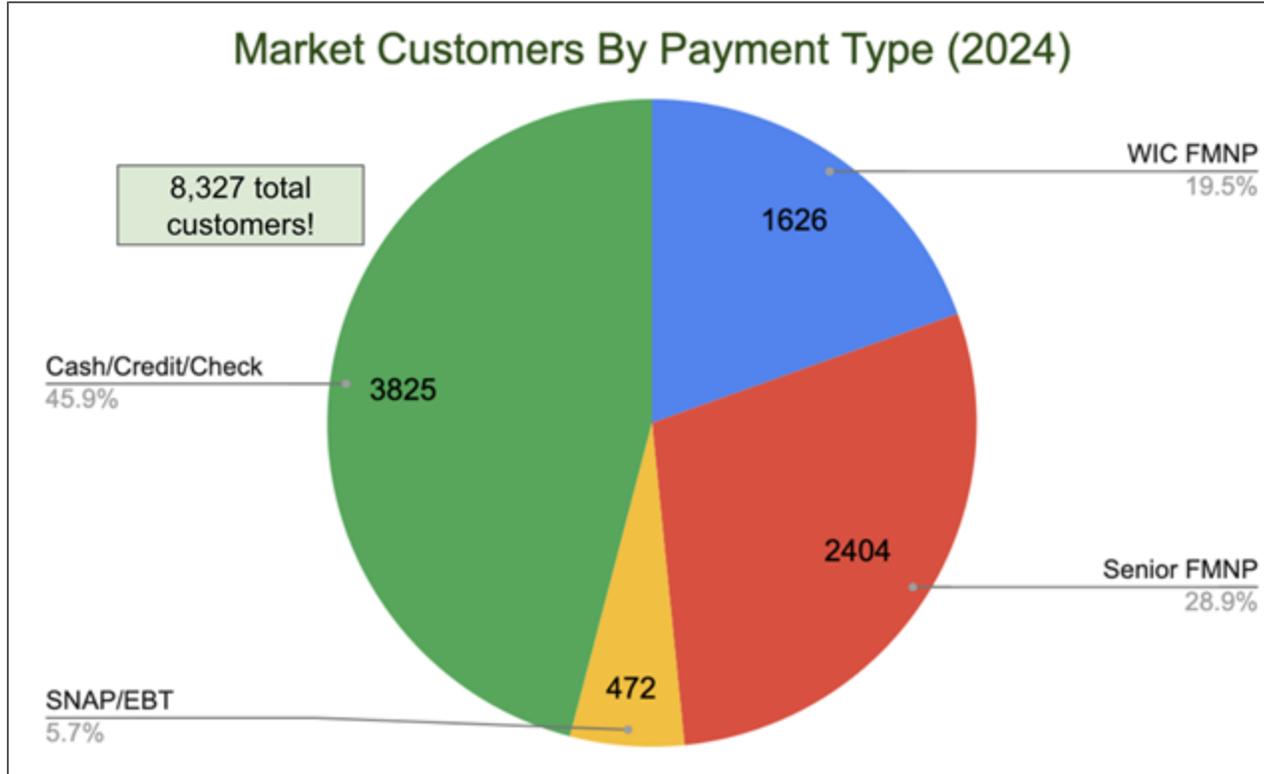
City Green Farms

171 Grove St. Clifton NJ 07013



citygreenonline.org

Farm Stands & Veggie Mobile Markets



2024 Market Season (July-November):

- 8 Farm Stand & Veggie Mobile Locations
- 152 Farm Stands & Veggie Mobile Markets
- 8,327 shoppers
- 54% of shoppers used SNAP/EBT or FMNP federal food benefits

Good Food Bucks



Since 2011, City Green's Good Food Bucks program has become NJ's largest statewide EBT-Doubling nutrition incentive program for fruits and vegetables at farmers markets, grocery stores, and other fresh-food retailers

For every \$1 spent with SNAP/EBT, shoppers receive \$1 GFB discount or coupon, getting **DOUBLE** the amount of fruits and vegetables for the same price!

Good Food Bucks was available in:



- **81** total locations
- **20** Counties
- **63** Farm and Market Locations
- **18** Brick and Mortar stores

Over **\$256,000** in Good Food Bucks redeemed 

Good Food Bucks were used **47,922 times** to buy fresh fruits and veggies 

We have received another GUSNIP grant for 2024-2027! We will use this to continue growing the program to more locations in New Jersey. 



Our Mission

To build, grow, and empower a broad, connected, grassroots network of food system stakeholders, to democratically transform the state's food and agriculture system to be resilient, safe, equitable, and prosperous.



Collaboration & Shared Leadership



Transparency & Accountability

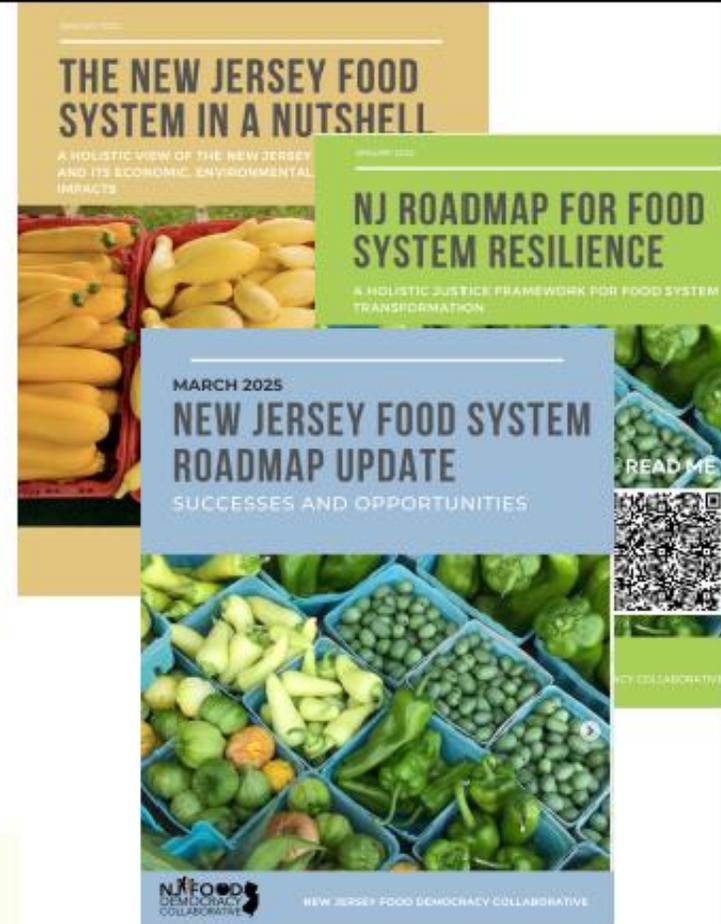


Equity & Grassroots Organizing



Democracy, Civic Engagement & Empowered Citizenry

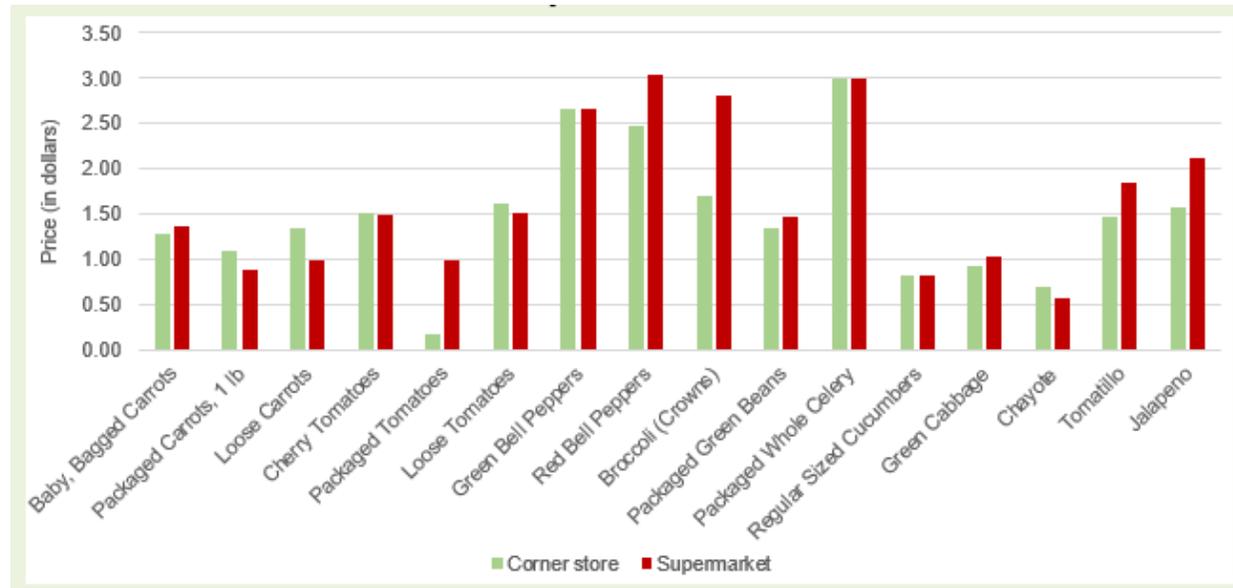
<https://www.njfooddemocracy.org/>

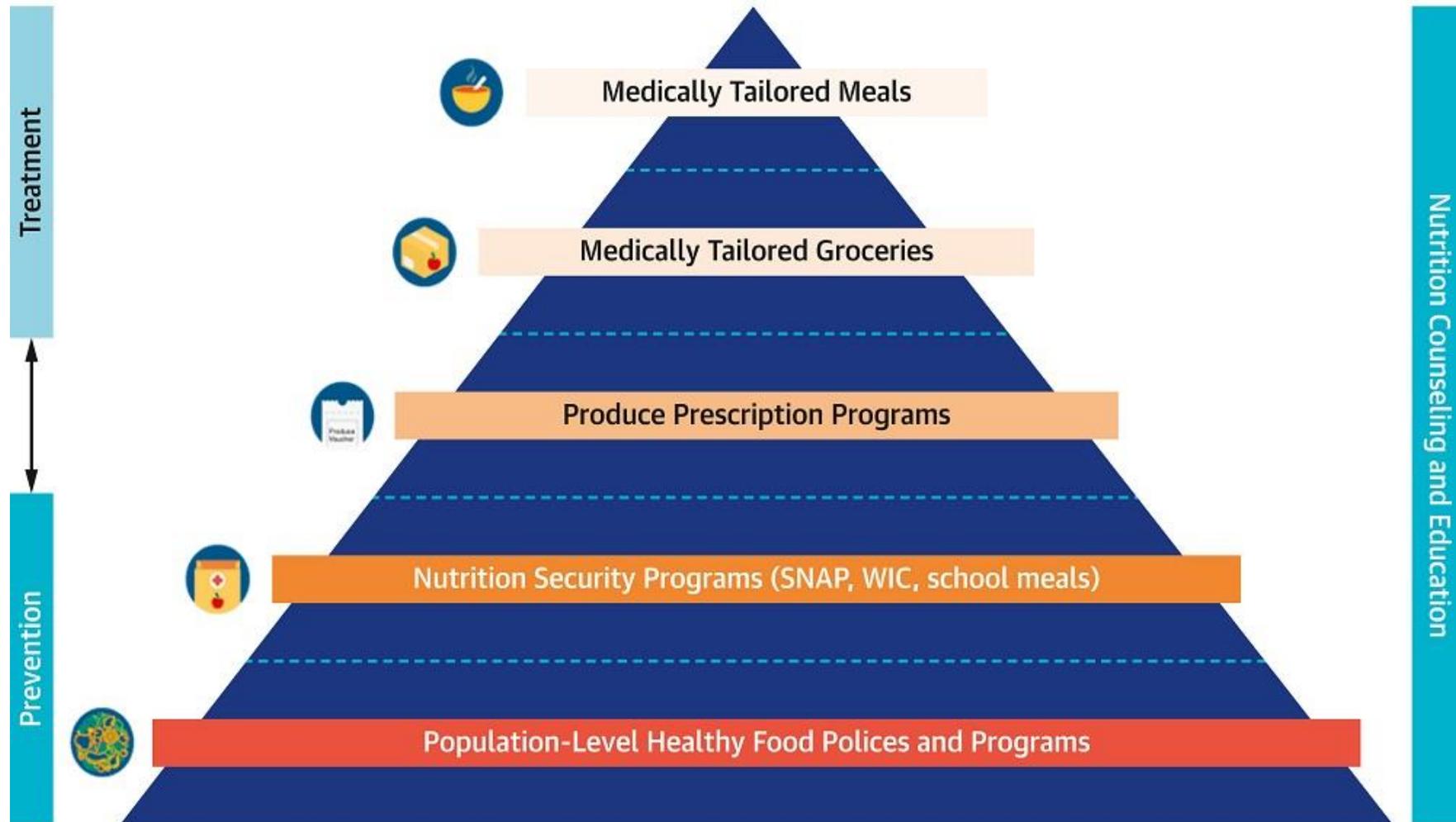




Synergy







Food Production

- Community Gardens
- Urban Coastal Agriculture Network (UCAN) Urban Farmer Training Program
- Supporting other organizations and growers in our community

Education

- Gardening and Nutrition workshops brought to partner organizations and groups
- Teacher workshops + NJEA engagement



Food Distribution

- SNAP, WIC, SFMNP and Good Food Bucks Accessible Farmers Markets from June - September
- Sliding Scale Farm Share Program (CSA Model from New Roots) with corresponding mobile app and accepts SNAP

Advocacy

- Green Coalition of Atlantic City
- Convening of NJEDA Grantees
- Membership to NJ Food Democracy Collaborative & regular engagement with their workgroups
- County Ag Development Board





RUTGERS HEALTH

**Center for Environmental
Exposures and Disease**

Panel and facilitated conversation: On Local, State and Federal Food Policy



Jackie Bavaro,
MPH – Senior
Policy Analyst,
Food Research
& Action
Center (FRAC)



Moderator: Amy
Goldsmith, New Jersey
State Director, Clean
Water Action



Charlie Kratovil,
Organizer,
Food and Water Watch



Marta Young, Zero
Waste Specialist,
Clean Water Action

Marta Young
Myoung@cleanwater.org

How does plastic get into our food & beverage?

Air, Water, & Contact

- complexity of plastic
- transportation
- use
- litter
- disposal



Why it matters Plastic is linked to numerous health effects.

How to Take Action



- Personal decisions
- ReThink Disposable partnerships –
3mill+ lbs reduced annually
\$245k+ saved annually
- Case Studies help municipal & state policy



CASE STUDY:
Interfaith Neighbors
Meals on Wheels Monmouth County



BUSINESS PROFILE

Name: Interfaith Neighbors
MOWs program

Location: Monmouth County, New Jersey

On-site dining: 0%

Take-out: 100%

Warewashing: NA

Founded in 1988, Interfaith Neighbors has been assisting the most vulnerable in Monmouth County, New Jersey in securing life's critical necessities, while working to improve the quality of life for individuals, families, and their communities. Interfaith Neighbors provides multiple services, including daily meals through their Meals on Wheels programs. Prior to working with ReThink Disposable, the organization has been providing a fruit cup in small single-use containers and monthly spent thousands of dollars ordering products. As a result of working with ReThink Disposable, Interfaith Neighbors has eliminated distributing fruit cups, as well as individually wrapped desserts, and is now providing clients with fresh fruit. This practice also reduces the number of paper bags used for delivery. The changes are a healthier alternative for both the client and environment and saves essential funds that can be used to better serve their client.

Changes to serveware for less waste and more savings:

Single-use polycarbonate (#5) 4-ounce plastic cup	→	Fresh fruit
Single-use coated aluminum foil seal line Single-use paper bag Single-use plastic wrapped dessert	→	Eliminated

BEFORE and AFTER: Interfaith Neighbors replaced their daily 4-ounce fruit cocktail containers and plastic-wrapped individual desserts for fresh fruit. Staff are pleased with providing healthier food to their clients and clients have expressed their delight at getting fresh fruit.



"My eyes were made wide open. We replaced a plastic fruit cup, mainly sugar, with a fresh piece of fruit. We look sugary desserts out of our meals as well. Many are diabetic so this is a cost savings as well as a much more nutritious alternative."

— Beth Paterno, Director, Nutrition Program

THE BOTTOM LINE

- \$72,000 total annual net cost savings
- 986,960 disposable items reduced per year
- 8,702 pounds of annual waste reduction
- \$0 upfront cost for new zero-waste practices

Take Action – Local → Policy



Skip the Stuff

We have strong state legislation
Take Action and send 4 letters
to legislators



26 municipal policies
Red Bank STS Case Study

NJ Plastics Policy Map



Packaging Reduction bill - EPR

- Toxic reduction
- 50% package reduction over 10 years



Thank you to all presenters and moderators

- **Nikki Baker**, Organizer, New Jersey Work Environment Council (NJWEC)
- **Emily S. Barrett**, PhD, George G. Rhoads Endowed Legacy Professor, Vice Chair, Department of Biostatistics and Epidemiology, Rutgers School of Public Health
- **Jackie Bavaro**, MPH – Senior Policy Analyst, Food Research & Action Center (FRAC)
- **Kerry Margaret Butch**, Senior Program Specialist, Rutgers Center for Environmental Exposures and Disease
- **Alex Caroleo**, Market Director, City Green Inc.
- **Cara Cuite**, Ph.D. – Associate Extension Specialist, Associate Professor, Undergraduate Program Director, Department of Human Ecology, Rutgers University
- **Mackenzie Ferrante**, Ph.D., RDN – Assistant Professor, Department of Nutritional Sciences, School of Environmental and Biological Sciences, Rutgers University
- **Nurgul Fitzgerald**, Ph.D., MS, RD – Associate Professor, Department of Nutritional Sciences, School of Environmental and Biological Sciences, Rutgers University
- **Tobias A. Fox**, Founder & Managing Director of Newark Science and Sustainability, Inc.; Founder & Facilitator of Newark Community Food System
- **Amy Goldsmith**, New Jersey State Director, Clean Water Action
- **Charlie Kratovil**, – Organizer, Food and Water Watch
- **Rob Laumbach**, MD, MPH – Associate Professor, Department of Environmental and Occupational Health and Justice, Rutgers School of Public Health
- **Norah MacKendrick**, Ph.D., Associate Professor, Department of Sociology, Rutgers School of Arts and Sciences, Rutgers University
- **Joshua W. Miller**, PhD, DFASN, Professor and Chair, Department of Nutritional Sciences, School of Environmental and Biological Sciences, Rutgers University
- **Alicia Newcomb**, Executive Director, C.R.O.P.S. (Communities Revolutionizing Open Public Spaces)
- **Mark Gregory Robson**, Ph.D., Dean of the School of Graduate Studies and Distinguished Professor, Associate Vice Provost for Graduate Education, Rutgers School of Graduate Studies
- **Donald W. Schaffner**, Ph.D. – Department Chair, Distinguished Professor, Extension Specialist, Department of Food Science, Rutgers University
- **Shereyl Snider**, Program Coordinator, East Trenton Collaborative
- **Heather Sorge**, Program and Community Organizing Manager, Lead-Free NJ
- **Marion Williams**, Chef, National Program Director, Wellness In the Schools
- **Rebecca Florsheim**, MD, MPH, Clinical Assistant Professor, Department of Medicine, NYU Grossman School of Medicine
- **Marta Young**, Zero Waste Specialist, Clean Water Action

Acknowledgements and Thanks

Laura Amador and Rutgers NJ Institute for Food, Nutrition and Health
Kenneth Budrow and Chef Joe Erdely at Rutgers Dining

Millers Rentals

Rutgers CEED Community Engagement Core Conference Committee

Rutgers CEED Community Advisory Board

Rutgers Digital Classroom Services

Our internal staff at the Environmental and Occupational Health
Sciences Institute: Kathleen Black, Kristin Borbely, Kerry Margaret Butch,
Tina Cirillo, Maria Crecenzio, Helene DeRisi, and Alex Salme

Our graduate students volunteering including Shambree Anthony, Abbey
Borbely, Nicole Derisi and Taina Moore



RUTGERS HEALTH

Center for Environmental Exposures and Disease

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