EQUITABLE FOOD INITIATIVE: THE FACTS

\*Recreated, in part, from [www.equitablefood.org](http://www.equitablefood.org)

**What is the Equitable Food Initiative (EFI)?**

The Equitable Food Initiative (EFI) is a new project that brings together workers, growers, and retailers in the effort to produce better fruits and vegetables. As produce farms comply with the EFI Standard—for improved working conditions, pesticide management, and food safety—the entire food system sees benefits, all the way from farm workers to consumers. It can be further defined as a unique partnership among businesses and organizations that have come together to develop standards, training processes, and a certification to protect farm workers and produce safer, healthier food. This approach creates additional value and quality throughout the food system, benefiting workers, growers, retailers, and consumers alike. Current partners include Andrew and Williamson Fresh Produce International, Bon Appétit Management Company, Calvert Investments, Center for Science in the Public Interest, Consumer Federation of America, Costco Wholesale Corporation, Farmworker Justice, Farm Labor Organizing Committee, National Farm Worker Ministry, OxFam America, Pesticide Action Network North America, Pineros y Campesinos Unidos del Noroeste, and the United Farm Workers.

**What does the EFI do specifically?**

EFI engages workers and growers to commit together to reducing threats to working conditions, the environment, and food safety. This involves setting standards, including *EFI Labor standards*, *EFI Pesticide standards*, and *EFI Food Safety standards*. EFI Labor standards cover worker health and safety, freedom of association, fair wages, benefits and conditions of employment, freedom from discrimination and retaliation, dispute settlement, employer-provided housing, a social premium, and protections for H2A Workers. EFI Pesticide standards deal with the management of pests, soil, water, and habitat. The standards promote an Integrated Pest Management approach to managing crops in order to minimize the use of highly hazardous pesticides. EFI requires full pesticide use reporting, including quantification of pesticide risks to workers and the environment. EFI Food Safety standards address accountability and record-keeping, water use, soil amendments, environmental assessments, animal controls, and post-harvest packing, storage, testing, and transportation.

The EFI recently developed a label to place on produce so that consumers can be aware of whether it meets EFI standards. The label is set to hit shelves in early Fall on the West Coast:

