
























ASI Food Pantry 2025-2026 Focus

In partnership with SFBFS, seeking Gold Certification by 4/30/2026

page breaks in effect

Pantry Site Name:	ASI Food Pantry (California State University, Sacramento)
Pantry Point of Contact(s):	ryan.choi@csus.edu Ryan Choi janenguyen@csus.edu Jane Nguyen
Implementer Name and Org:	Sacramento Food Bank & Family Services (SFBFS) espring@sacramentofoodbank.org Eric Spring ariddell@sacramentofoodbank.org Alison Riddell aacovarrubias@sacramentofoodbank.org Alexandra Arriaga Covarrubias
Pantry Hours of Operation:	varies by semester (20+hours/wk M-F)
Initial Planning Meeting Date:	9/26/2025 with Eric, Alison, Alexandra, SSCC Fellows, Jane, Ryan
Certification Status:	Pending
Link to Audit/Assessment	audit page (original draft 7/2024, revised 10/2025) .

Focus Area Assessment

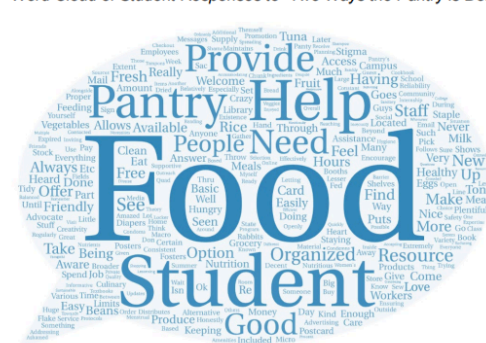
Stage	Seed 	Sprout 	Bloom 	Rationale
Client-Centered Feedback				Sprout , we will implement 2024-2025 PhD study recommendations and collect Spring 2026 cooking demo feedback.
Nutrition Education				Seed , we will implement limited kitchen recipes, safe food extension dates poster, educational tours about produce at the CapRadio Garden, and spices/seasonings information.
Environment				Bloom , we plan to complete the write up by April 2026.
Cultural and Dietary Accommodations				Seed , we will implement cultural foods list, cultural competence – education with cross cultural links with stable items, an area for cultural foods, guides for cultural food for the month celebrations.
Inventory				Bloom , we plan to complete the write up by April 2026.
Community Connections				Bloom , we plan to complete the write up by April 2026.
Pantry Policies and Procedures				Seed , we will implement updated requests and language in donor support letters.

Client feedback is regularly gathered and used to make decisions and improvements.

Notes

- We meet weekly on Wed/Fri as a team to recap the previous week and how to incorporate client feedback.
- Received 1,011 client survey submissions between 10/2/2024 - 12/12/2024 centered around pantry structural aspects including employees, location, interior, and hours + food. Other survey instruments captured client feedback on knowledge of pantry and willingness to use pantry.
- Figure 21, 22, + Appendix V, pg 385

Word Cloud of Student Responses to "Two Ways the Pantry is Doing a Good Job" (Q35)



Note. This image was created on WordArt.com (Valoa, 2025).

Word Cloud of Student Responses to "Two Ways that the Pantry Can Be Improved" (Q36)



Note. This image was created on WordArt.com (Valoa, 2025).

Perceptions of Pantry Design (Q9a, Q9b and Q9c): Part 1

Survey Group	Question/Variable	<i>n</i>	Pre-Test Mean	<i>n</i>	Post-Test Mean	Answer Value Range	Question Content
Partial Treatment Group	9a_1			203	3.27 (0.80)	1–4	Pantry easy to get to
	9a_2			198	3.19 (0.79)	1–4	Pantry private location
	9a_3			208	3.15 (0.81)	1–4	Pantry hours are clear
	9a_4			192	2.76 (0.91)	1–4	Pantry hours work for me
	9b_1			156	3.32 (0.77)	1–4	Pantry well organized
	9b_2			151	3.03 (0.87)	1–4	Pantry nicely decorated
	9b_3			157	3.36 (0.83)	1–4	Pantry employees helpful
	9b_4			159	3.36 (0.81)	1–4	Pantry employees welcoming
	9c_1			148	3.03 (0.76)	1–4	Pantry full (not empty)
	9c_2			152	3.07 (0.78)	1–4	Pantry food fresh (not expired)
	9c_3			156	2.84 (0.77)	1–4	Pantry food options I like
	9c_4			148	2.93 (0.79)	1–4	Pantry food amount good
	Food composite			140	2.97 (0.66)	1–4	N/A
	Staff, location, interior, hours composite			141	3.20 (0.71)	1–4	N/A

Note. Standard deviations are in parentheses.

New Plans to Gather Client Feedback

Status (highlight)	New Client Feedback Plans	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	<p>1. Discuss PhD study recommendations with SFBFS</p> <ul style="list-style-type: none"> - What risks need to be considered when obtaining a larger space (ex: recent SFBFS expansion - pros/cons)? - How to shorten lines and reduce wait times? (ex: SFBFS drive-through distributions) - How to maximize the effect of institutional recognition and embeddedness across outreach methods? (ex: SFBFS Run to Feed the Hungry) <p>2. Collect feedback from Spring 2026 cooking demos in which clients from 11 “Cultural Academic Resource Centers” will be participating:</p> <ul style="list-style-type: none"> • Asian Pacific Islander Desi Center (Lassen Hall-2200) • The Dreamer Resource Center (River Front Center 1031A) • The Esak'tima' Center (Lassen Hall-1100) • The Educational Opportunity Program (partnering program)- Lassen Hall 2205 • The Improve Your Tomorrow/Male Success Resource Center (Lassen Hall 3003) • The Jewish Life and Resource Center - Modoc Hall 1010 • The Martin Luther King Jr. Center (Lassen Hall 2201) • The Multicultural Center (Library 1010) • The Pride Center (The University Union 2230) • The Serna Center (River Front Center 1031B) • The Southwest Asian and North African Center (AIRC-1012) • The Women's Resource Center (The University Union 2250) 		<i>Ryan, Jane</i>



NUTRITION-EDUCATION:

Clients, volunteers, and staff have access to nutrition and culinary education.

Notes

- We offer at least 3 different types of free mini/starter cookbooks focused on Asian, Mexican, and Soul food cuisine from Leah's Pantry. We also offer cookbooks and cultural cuisine books that can be loaned out for up to 2 weeks, courtesy of donations from staff/faculty.
- We have partnered with Sac State Sustainability to plant, harvest, and maintain a cultural foods garden that features summer crops like tomatillos, jalapenos, blanca and japanese eggplants, etc. Feedback from students is collected at cooking demos, Free Groceries Pop Ups, and through storefront shopping to determine each season's seed starts.
- Monthly cooking demos are advertised in partnership with CalFresh Healthy Living at Sac State and the CalFresh Outreach Office. Up to 20 students can participate at a time, hands-on with knife training and raw meat handling.

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	<ul style="list-style-type: none"> - Big recipe pages (5 min meals, easy equipment to use). (high) <ul style="list-style-type: none"> - Qr code of recipes - Online videos - Cooking demos - Sampling - Making a poster for the extension dates of the canned goods. (high) <ul style="list-style-type: none"> - Visual chart or calendar-style poster - Include USDA guidelines or local food bank standards - Make a flippable book for students - Different icons or color codes for different types of canned goods - Make a list of seasonal produce with sustainability/garden offerings. (high) <ul style="list-style-type: none"> - Work with the sustainability department to go over what they have planted for the season (have a chart of all the produce). - Have an iPad available for students to use as a Fruit/Vegetable scanner to learn what type of produce it is. - Make a binder for volunteers to get trained. <ul style="list-style-type: none"> - Have a binder available for volunteers and staff to bring out to students and show them the different types of vegetables and compare having students work with staff to "problem solve" which vegetable is what. Add in pictures of the produce 		<i>Fellows</i>



ENVIRONMENT: *Clients are warmly welcomed and healthy options are attractively displayed, easy to access.*

Notes

- Produce is displayed on stainless steel tables in clear food storage bins (Cambro) to attract students' attention in the center of the room.
- Clip-on cards showcase what each type of fruit and vegetable is and where it was grown/purchased from.
- All inventory items procured are carefully selected by prioritizing nutrient and calorically-dense, low-processed, low-sodium options.
- We prioritize our donation pick-up/transportation team schedule to make sure that anytime Grateful Bread can donate, we are ready to transport. This has allowed us to provide artisan bread and bakery items to approximately 25-50% of our Food Pantry user population.
- We recruit and train greeters who assist with day-to-day operations, which allows them to give suggestions on how to pair healthy options together, ex: fresh vegetables with a packaged spaghetti or brown rice. We encourage greeters to talk with our Food Pantry users about their typical shopping preferences and what they like to cook/eat with their family.
- We solicit recipe ideas from staff/faculty who volunteer and are familiar with what fruits and vegetables grow well in the Sacramento/Delta region.
- Our lighting is not great but we ensure that shallow shelves do not hide away items, allowing for ease-of-reach and clearly visible offerings.
- We ensure that 3ft of ADA accessible space is offered in our storefront, lobby, and check-out areas, allowing for students with wheelchairs to freely move without assistance.
- We purchased clear-door, LED-lit fridges.
- We are considering creating signage that points out major allergens/gluten-free products.
- We are considering purchasing hygiene kit dispensers.

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	-	-	-



CULTURAL AND DIETARY ACCOMMODATIONS: *People of different backgrounds have access to food information that fits their preferences and health needs.*

Notes

- Adapted donation drive guides and toolkits to encourage donors to move away from donating canned items and prioritize monetary or spice donations to allow for greater purchasing flexibility for needed items.

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	<ul style="list-style-type: none"> Survey for students (High) <ul style="list-style-type: none"> Work on collecting data on students before working on the rest. Look at past data and new data Have QR with surveys to collect quantitative data. Tiktok account? Make a different guide showing for students to cook stable items. Grab bag with cultural recipes and highlights the topic 		<i>Fellows</i>



INVENTORY—FOOD SOURCING & WASTE REDUCTION: *Healthy foods are prioritized for distribution. Pantries support a variety of waste reduction efforts.*

Notes

- We work in the CapRadio Garden to learn about the food cycle and growing seasons. This allows for us to better understand what “ugly” produce looks like compared to rotten produce that needs to be tossed. We also get to help convert our produce scraps into compost through their digester, which provides methane gas for generators on campus.
- During off-peak months (ex: January, June - August), we created a listserv for full-time staff working on-campus to shop for leftover fruits and vegetables at the beginning and end of each week, ensuring we are tossing as little fruit/vegetable donations as possible. We log the number of people who benefit from this service, approximately 60 people each week.
- We talk with Sac State Athletics staff and administrators to raise awareness about the Food Pantry’s services and offerings to assist with student-athletes’ grocery needs. Trainers also emphasize the need to balance fast food and healthy options that require prep and cooking, while teaching time management skills. This can also be incorporated into the recipe design process when graduate students ask for ideas/inspiration, ex: swiss chard and rhubarb, etc.
- We are nerds about postharvest technology and different methods of maintaining the quality, taste, and appearance of fruits and vegetables in the Food Pantry through isolating mold, maintaining moisture and humidity levels, and temperature across rooms and fridges using data loggers, which measure the temperature every 15 minutes.

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	-	-	-



Pantries connect and collaborate with the community.

Notes

- We stretch our resources and strategically partner with campus and community partners:
 - 1. CapRadio Garden - monthly volunteer service days, semesterly department team planting/harvest days, annual partnership building, and service hour tracking.
 - 2. Sac State Health and Wellness Promotion - cooking demo planning and set-up, Free Groceries Pop Up live demo and taste tests, recipe creation and nutrition education graphics for LCD screens and posters, cross-training for student staff, direct referrals for crisis needs and health promotion, data-sharing for CalFresh outreach, social media post collaboration, and intern culturally relevant foods projects throughout the semester from different Food and Nutrition or Sports Medicine courses.
 - 3. Sac State Athletics/Sports Medicine - holiday donation drives, trainer/directors summer tours and workshops, outreach tabling, and social media post collaboration.
 - 4. Sac State Nutrition and Food Department - undergraduate intern and graduate student researcher mentorship, statewide conference presentations, curriculum/internship planning, and outreach tabling.
- There are specialty professions that we benefit from because of our unique university/higher education institution standing, ex: RDs, sports medicine coaches, sustainability and energy specialists, athletic trainers, food security researchers, public health experts
- We also cultivate a culture of learning, growing, and teaching, allowing for folks from a diverse set of backgrounds to contribute knowledge, practical advice, and tangible resources/funding to support our students in and outside of the Food Pantry.
- CalFresh-related programs through CDSS, Sac State is on the Chico contract
- We recruit retirees from the Renaissance Society at Sacramento State, who strive to create life-long learning opportunities. This has been a fantastic partnership because of the donor relations we are able to steward on top of relying on 10-15 members who make up the backbone of our volunteer team year-round.

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	-	-	-



PANTRY POLICIES AND PROCEDURES: *Policies and procedures are documented and align with your commitment to dignified, healthy food distribution.*

Notes

We have crafted a Student Code of Conduct to ensure our policies and procedures are documented and aligned with our commitment to dignified, healthy food distribution.

<https://asi.csus.edu/post/policies-faqs>

New Work (NPP Supported)

Status (highlight)	New Work—Volunteers and staff	Progress/Notes	Assigned To
Future Plan Active Complete/Ongoing	Examples of donor support letters for best wording on asking what the pantry would like to receive.		Ryan, Jane