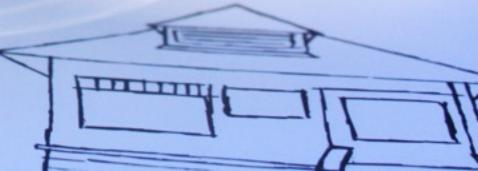


Josephine

Eat like family.





We are a team of activists working towards:

- <u>Labor Justice</u>: We believe in creating more inclusive opportunities in food for people who need it the most.
- <u>Food Justice</u>: We seek to increase access to healthy and affordable food options, particularly in food deserts.
- <u>Collective Action</u>: We engage with diverse communities, sponsor grassroots legislation, and incorporate different stakeholders into decision-making and ownership of our organization





JOSEPHINE COOKS PROVIDE AUTHENTIC, AFFOR DABLE HOME COOKED MEALS



\$11 AVG. MEAL PRICE // \$30 FAMILY MEALS



AND MEMORABLE HOME PICK-UP EXPERIENCES

"Very friendly and warm host and daughter. You know you're in for something special when you enter their home and smell the food cooking. The enchilada, rice, and beans were full of flavor and perfectly cooked. I look forward to my next visit!" - *Barclay B., March 2017*

Empowering cooks supports both our values and our business



African, Hispanic or Multiracial Descent

under \$45K

83% of our cooks are not currently employed full-time. A majority tell us that their aspiration is to "build a home food business to fully support myself/ my family"

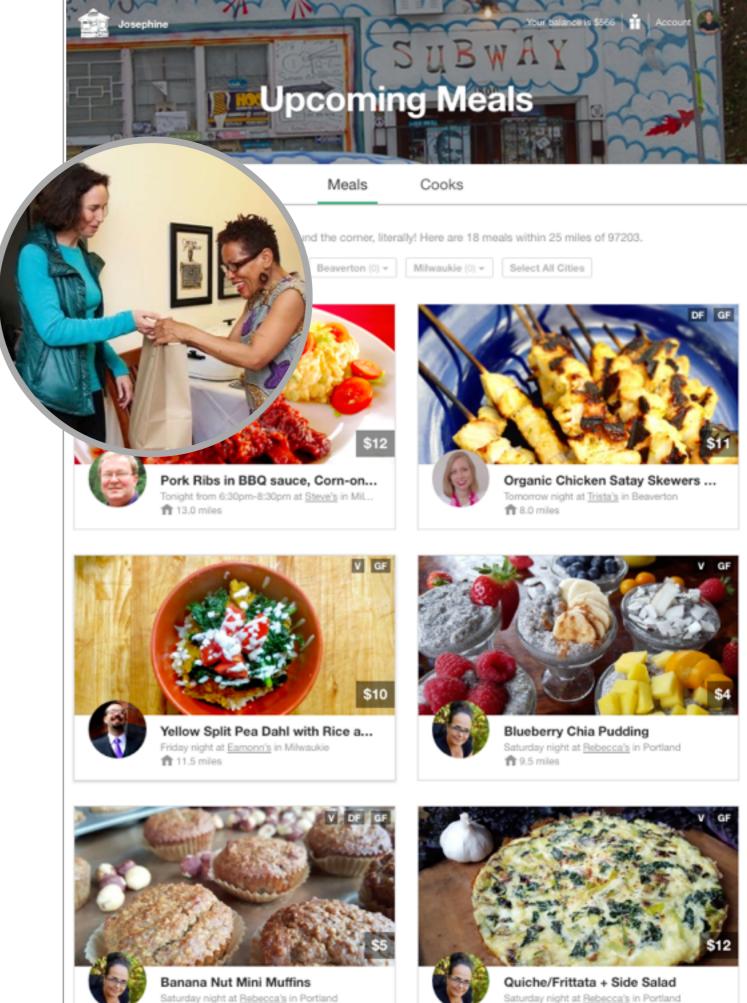


Josephine Serves Emerging Small Food Businesses

Our cooks' needs and skill-sets make them uniquely suited to building small home food operations to support their lifestyles or incubate a future food cart, truck or restaurant.

We help cooks (many of whom have existing home food businesses) in doing their work more safely and accountably:

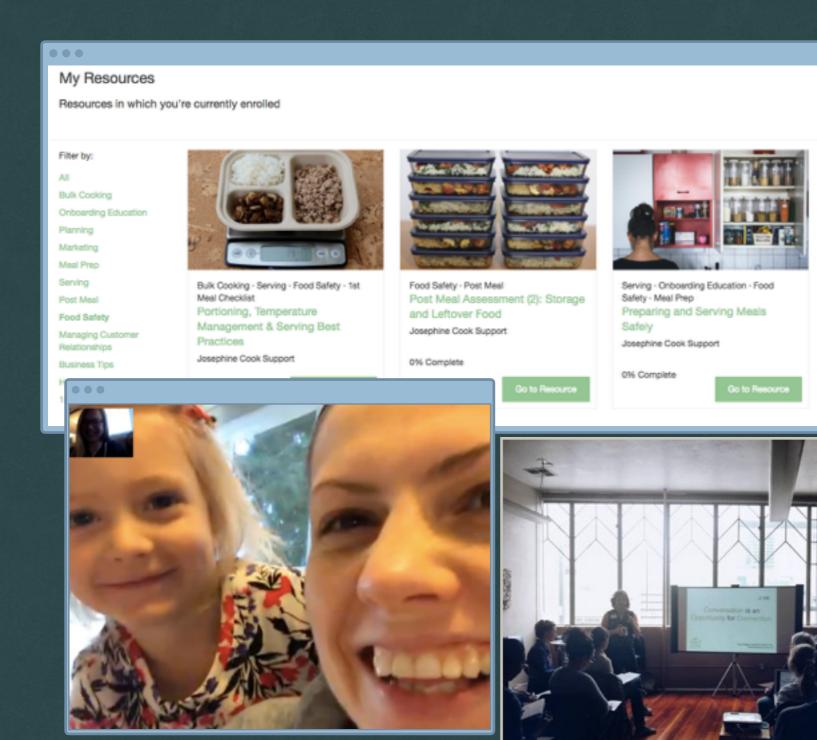
- <u>Education & Training</u>: Business training, extensive safety & food preparation training, feedback review, educational workshops
- <u>Platform Tools</u>: Payment processing, order management, marketing tools, CRM, P&L tools, tax payment and customer service tools
- <u>Community Support & Benefits</u>: Offline cook events & skillshares, online forums, and access to bulk sourcing, CSAs
- <u>Reduced Risk</u>: Food safety training & remediation, sponsorship for Food Handler Certification, and \$1M Liability Insurance.



n 9.5 miles

n 9,5 miles

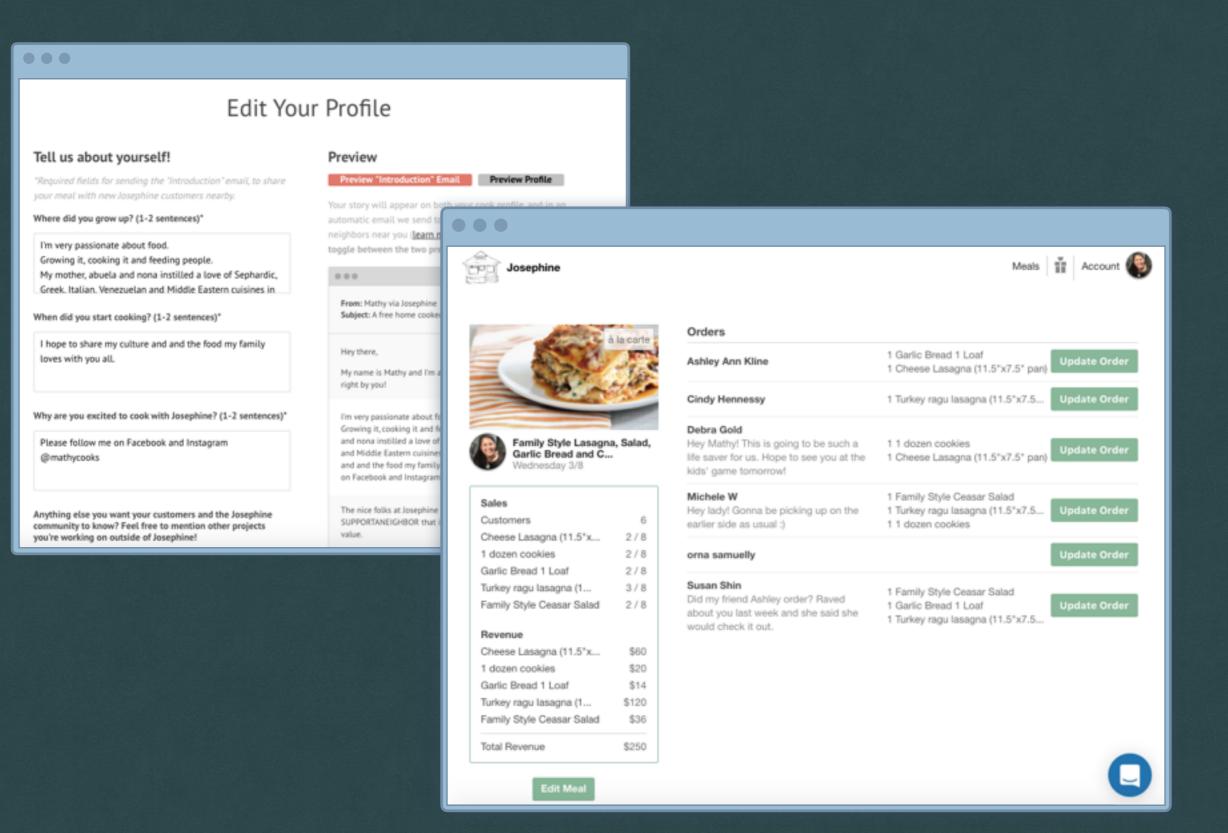
EDUCATION AND TRAINING



FOCUS ON CONTINUED EDUCATION

- 100+ hours of accessible business
 & food safety training
- Offline workshops and cook skill shares
- Automated feedback review

PLATFORM TOOLS



COMMUNITY SUPPORT & BENEFITS



Trista Signe Ainsworth shared a link. Yesterday at 3:23pm

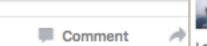
I'm excited that I put together my fundraising/potluck event for my neighborhood/surrounding areas. Here it is so you can have a template to do something similar in your neighborhood to support the community. Thank you to Jordan Lowe for all of the tips in creating this:

I already have neighbors on Nextdoor willing and ready to help set up, take down, do face-painting, make snow cones, etc.

Neighborhood Potluck and Oregon Food Bank Fundraiser | Josephine

Order delicious home cooked meals online and pick them up directly from loving cooks near you. Cheaper than delivery. Better than take-out. Eat like family.

JOSEPHINE.COM



Hallie Martin shared a link. March 8 at 12:02pm

 Let's get together! Autumn Autrey suggested a potluck a couple weeks ago and there was a lot of support for it, so we've created a Doodle to find a date. Click on the link and let us know when you can come



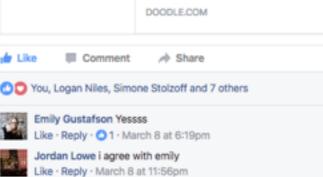
👘 Like

Trista Signe Ainsworth Quest you waive the 10% fee so that Bank. I'm just trying to use the also for my fundraiser. Any fur

Doodle: Josephine Potluck!

Wow, Seattle, over 70 cooks at last count! We are bursting up all over the city and, telling from Facebook conversations, it sounds like there are questions and also a lot of great advice out there. So how about chatting and getting to know each other

Seen by 57



BULK SOURCING PARTNERSHIPS

- Thrive Marketplace
- Seattle Tilth CSA

COMMUNITY SUPPORT

- Cook Mentorship Program
- Community Lead Cooks

REDUCED RISK



Josephine Kitchen Inspection

Kitchen inspections take place during the taste test for potential cooks. Josephine kitchen inspections follow the same methodology that public health departments use when inspecting retail food facilities.

During taste tests and subsequent meal visits, we look for the most significant factors that contribute to foodborne illness as identified by the Centers for Disease Control and Prevention (CDC). These factors include **improper holding temperatures, inadequate cooking, poor personal hygiene, contaminated equipment, and food from unsafe sources**.

Notes from the inspection will be emailed after our visit. The report may include corrective actions that need

Food Safety Violations and Remediation

corrections. Team

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Points of kitchen 1. Food

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Notes:

Josephine Cooks are required to follow commonly agreed upon food safety rules used by health departments across the country. Josephine does not operate under the jurisdiction of the local health departments, so it is mandatory that our community monitors itself and excels at following established rules in order to maintain customer confidence and to keep everyone healthy!

Our goal is to prevent foodborne illnesses before they happen. For more information on what cooks can do to reduce the risk of foodborne illness, please refer to our <u>Food Safety Guidelines</u> and the Safe Temperature Reference Card included in your Welcome Bag.

Josephine relies on feedback from customers and visits by the Cook team to a Cook's home to monitor adherence to the food safety rules. In the event of a foodborne illness incident, the protocol is outlined in the <u>Josephine Foodborne Illness Procedure</u>.

Food Safety Violation Protocol

Steps of Process	Who is involved		
	Josephine Team	Cook	Customer
Observation or complaint of possible food safety violation	~	~	~
Details of the complaint will be collected directly from the customer and the process for handling food safety complaints will be explained.	~		~
Review observation(s) and/or complaint(s). Determine the cause, validity and severity.	v		

JOSEPHINE OFFERINGS

- \$1M Liability Insurance coverage
- Subsidized State Food Handler's Permits
- Kitchen Inspections based on public health standards
- Sophisticated, data-driven remediation program
- Over 30 hours of interactive Food Safety Training Education and Testing
- Welcome kits for every cook including gloves, fridge/meat thermometers, temperature holding charts, and more

"Until last year, I lived in Saigon, Vietnam my whole life. My grandmother started a neighborhood restaurant there 60 years ago. She left the restaurant to my father, and he left it to me... Last year, I relocated to Emeryville. Though I love California, I missed cooking my authentic Vietnamese foods. I'd love to open a small restaurant here to share my favorite dishes, but really can't afford to do that now...Now, I'm doing exactly what I love - preparing my home-cooked, authentic Vietnamese lunches and dinners several times each week for my neighbors (and new friends)."

Hai – Josephine Cook

"With a lot of family members to take care of, having my own business makes more sense. My mom has dementia, my brother is bipolar, and I have 3 kids under the age of 7 - one with learning disabilities and a 3-month old. I haven't been able to have a job that can sustain my life needs. Josephine is helping me with income to support ourselves."

Jocelyn – Josephine Cook

We are working with progressive economic/community development organizations and regulators all over the country

