



Values-based food purchasing in healthcare

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Health Care Without Harm

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As the only sector with healing as its mission, health care has an opportunity to use its ethical, economic, and political influence to create ecologically sustainable, equitable, and healthy communities.





Cooking up climate action



Community health and resilience



HEALTHY FOOD BY THE NUMBERS

72%

Partnered with community organizations representing people of color

62%

Partnered with the community to address community needs faced during the COVID-19 pandemic

42%

Hosted a farmers market

32%

Conducted food insecurity screenings

Promoted healthy food in the community through financial investments, grants, staff time & other support

67% nonprofit

67% for-profit

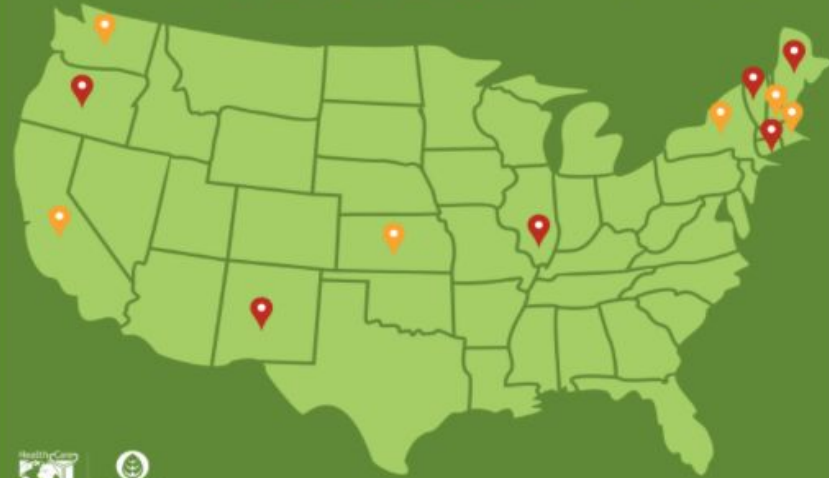
50% federal



Community health strategies

Data provided by Practice Greenhealth hospital partners

FOOD INNOVATION PROJECTS



www.healthyfoodinhealthcare.org



**PRACTICE
Greenhealth™**



Examples of CA hospitals investing in values-based purchasing



- **UC Davis Medical Center**
 - Providing wider access to markets for small to mid-sized farmers
- **Kaiser Permanente**
 - 2025 Vision + investment in regional food production infrastructure
- **University of California Health System** (UCSF, UC Davis, UCLA, UCSD)
 - Slashing food-related GHG emissions and buying + serving more climate-friendly food
- **Adventist Health, Roseville Campus + Stanford Health**
 - Engaging culinary professionals to impact purchasing

HEALTH CARE WITHOUT HARM



“Clean, seasonal, and sustainable foods are the foundation of proactive health. It starts with trust and source transparency of what we actually put into our body. Our local communities can benefit from these practices given the available bounty of our geographic location. We have a responsibility to promote health in all ways.”

Santana Diaz, Executive Chef, UC Davis Medical Center

“ We earned \$49,774 more on our fresh mushroom blended burger compared to our original burger by marketing it simply as a “better burger.” We also reduced our CO2 emissions and made our customers happy.”

Dan Henroid, Director of Food & Nutrition Services, UCSF Medical Center

“I aim to meet people where they are. There is such a connection people have with their food, from their history — like something a grandmother or aunt made — and such a disconnect, with people not realizing what it took to get the food to their plate. My approach is to educate gently.”

Nina Curtis, Director of Culinary Arts / Executive Chef, Adventist Health Roseville
