



Best Practices and Resources for Values-Based Procurement in Corrections

SAN FRANCISCO BAY AREA OVERVIEW

PARTICIPANTS:	TOTAL ANNUAL SPEND:
Alameda County Probation Department, Alameda County Sheriff's Office, San Francisco Sheriff's Office	\$3.5 million
KEY VENDORS:	MEALS SERVED PER YEAR:
Aramark, Keefe Group, Producers Dairy, Revolution Foods	\$5.4 million

Values-Based Procurement: Because consideration of values-based procurement in the corrections sector is relatively new, there are few established best practices and operator-facing resources available to support implementation. This challenge is exacerbated by the sector's relatively low cost-per-meal budgets. Food service professionals in the corrections sector, especially those participating in the Bay Area Local Food Purchasing Collaborative and the Good Food Purchasing Program, serve as leaders in the good food purchasing field by engaging in cross-sector peer learning to identify relevant best practices. They may use insights gleaned through data collection and analysis to advocate for increased food budgets to expand values-based procurement.

Food Service Operations: The three corrections facilities currently participating in the Good Food Purchasing Program serve breakfast, lunch, and dinner to their residents and, like health care facilities participating in the program, are responsible for 100% of the nutrition for those residents. Adult facilities supplement their meal program with items for purchase at commissaries (also known as canteens). Facilities for juveniles develop their lunches in accordance with National School Lunch Program standards and serve snacks in addition to three meals per day. All meals are provided by food service management companies.

Best Practices

- Align purchasing shifts with municipal or county-level priorities such as a good food purchasing policy or climate-smart purchasing ordinance.
- If no policy is in place, consider institution-specific local or sustainability purchasing goals as a way of engaging leadership in values-based procurement.
- Start small. Consider implementing a harvest-of-the-month menu item, featuring one local item per month. See sample flyers [here](#) and [here](#).
- Include resident populations in menu design and taste tests.
- Regularly survey residents for feedback regarding the quality and quantity of food served.
- Dedicate staff time to engaging in cross-sector peer learning networks to identify additional actions.



Resources



CENTERS FOR DISEASE CONTROL AND PREVENTION

[Philadelphia Improves Food Options in Correctional Facilities](#)

CENTER FOR SCIENCE IN THE PUBLIC INTEREST

[Healthy Food Service Guidelines: An Impactful Strategy for Promoting Health in Institutions](#)

[Strategies to Optimize Food and Nutrition in Correctional Facilities](#)

STATE OF CALIFORNIA

[AB 822: California's Preference Policy for Agricultural Products Grown Within the State](#)

IMPACT JUSTICE

[Farm to Corrections: Promising Practices from Across the United States](#)

[Farm to Corrections: Opportunities and Challenges in Integrating California-Grown Produce into the State Prison System](#)

JUST BIPOC SOURCING

[Leveraging Juvenile Justice Food Environments to Advance Health Equity](#)

[Connected Markets: Just BIPOC Sourcing](#)

[Bringing Diversity to Your Plate: Create Your Own Pilot](#)

[Good Eats Company: Case Study](#)

HEALTHY EATING RESEARCH

[Portland Press Herald: Maine Prisons' Food Program on Track to Become National Model](#)

[Vermont Law School: The State of Prison Food in New England](#)

[Washington State Department of Corrections: Successful Partnership Brings Healthier Food Options to Incarcerated Individuals](#)

Supportive Consultants

[Kitchen Sync Strategies \(supplier/supply chain focus\)](#)

[Kitchen Table Advisors \(supplier/supply chain\)](#)

[Shared Plate Strategies \(bid preparation, coalition building, events\)](#)

[Shift Health Accelerator \(values-based, community-led initiatives\)](#)