

Second Reading

SUBJECT: Resolution No. 164-26A3

Adopting Good Food Purchasing Standards for SFUSD

- Commissioners Sandra Lee Fewer, Matt Haney, and Shamann Walton

WHEREAS: The San Francisco Unified School District (SFUSD) operates the largest public food program in the city of San Francisco, serving over 6 million meals during the school year and over 275,000 meals during the summer months, and

WHEREAS: Our students look to us to provide the support they need for a healthy future, and SFUSD believes that all students should have access to real, freshly prepared whole foods, that are made with carefully considered ingredients that promote healthy growth and development; and

WHEREAS: Over the past decade SFUSD's Board of Education has taken many steps to improve SFUSD's food systems, including aligning around the highest nutritional standards in the nation and making a bold commitment to feed every hungry child; and

WHEREAS: In April 2015, the San Francisco Board of Education adopted Wellness Policy (P5167) which meets all the provisions of the Healthy, Hunger-Free Kids Act of 2010 (HHFKA), and provides all schools with a framework to actively promote the health and wellness of all students; and

WHEREAS: SFUSD's Wellness Policy includes guidelines related to nutrition, nutrition education, food and beverage marketing, physical education physical activity, and staff wellness; and

WHEREAS: SFUSD's Nutrition Guidelines meet or exceed the standards outlined in federal, state, and local policies, and they apply to all foods and beverages sold or served to students, staff and families on every PreK-12 campus and administrative building during school day, and district funds can only be used to purchase foods and beverages that meet these nutritional guidelines; and

WHEREAS: SFUSD's Student Nutrition Services (SNS) spends over 11 million dollars annually on food and food supplies; and

WHEREAS: The Good Food Purchasing Program (GFPP) was developed in 2012 to incentivize public institutions to procure food produced through values-driven purchasing standards; and

WHEREAS: Good Food is defined by GFPP as food that is Healthy, Affordable, Fair and Sustainable. These foods meet the Dietary Guidelines for Americans, provide freedom from chronic ailment, and are delicious and safe. All participants in the food supply chain receive fair compensation and fair treatment, free of exploitation. Good Food is available to purchase for all income levels. High quality food is equitable and physically and culturally accessible to all. Food

is produced, processed, distributed, and recycled locally using the principles of environmental stewardship (in terms of water, soil, and pesticide management), and

WHEREAS: Good Food values prioritize nutrition, affordability, geography, and sustainable production practices including sound environmental practices, fair prices for producers, safe and fair working conditions for employees, and humane conditions for animals; and

WHEREAS: Good Food Procurement refers to the sourcing and purchasing all foods and beverages procured with SFUSD funds; and

WHEREAS: In practicing Good Food Procurement methods, SFUSD will help support a regional food system that is ecologically sound, economically viable, and socially responsible, and thoughtful purchasing practices throughout SFUSD will have an impact on the availability of local, sustainable, food; and

WHEREAS: SFUSD's Board of Education has a longstanding commitment to creating school environments that promote and protect children's health, well-being, and ability to learn by supporting healthy eating and physical fitness, The Good Food Purchasing Program will strengthen SFUSD's capacity to become a Good Food leader in our community.

THEREFORE BE IT RESOLVED: That SFUSD's Board of Education embraces the Good Food Purchasing Program (GFPP) as a strategy to help improve our region's food system through the adoption and implementation of the Good Food Purchasing Standards (GFPS), which emphasize the following values.

1. **Local Economies-** support small and mid-sized agricultural and food processing operations within the local area or region.
2. **Environmental Sustainability** – support producers that employ sustainable production systems that reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, antibiotics, and genetic engineering; conserve soil and water; protect and enhance wildlife habitat and biodiversity; and reduce on-farm energy consumption and greenhouse gas emissions.
3. **Valued Workforce** – provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.
4. **Animal Welfare** – provide healthy and humane care for farm animals.
5. **Nutritional** – promote health and well-being by offering generous portions of vegetables, fruit, and whole grains; reducing salt, added sugars, fats, and oils; and by eliminating artificial additives.

FURTHER BE IT RESOLVED: That SFUSD will embrace the GFPS, which include a number of options and levels within each of these five value categories, as a framework for guiding values-driven purchasing; and

BE IT FURTHER RESOLVED: That SFUSD's Student Nutrition Services staff, with technical assistance from the Good Food Program, will take the following steps in support of Good Food.

1. Within six months of the adoption of this resolution, communicate Good Food Purchasing Standards to all suppliers, including distributors and foodservice companies, and ask them to share data that will help SFUSD complete an assessment of baseline procurement practices. Here are examples of the types of data SFUSD will request.
 - Line item listing of each product purchased in the following categories: produce, meat & poultry, milk & dairy, seafood, and grains & legumes;
 - Total spend for each line item;
 - Price per unit for each line item;
 - Number of units/volume purchased for each line item;
 - Farm/supplier/producer of origin for each line item;
 - Production location.
2. Complete a baseline Good Food Purchasing assessment of food procurement practices within 12 months of the adoption of this resolution.
3. Develop and adopt a multi-year action plan with benchmarks to comply with Good Food Purchasing Standards. This multi-year action plan will be developed within 6 months after the baseline assessment has been completed.
4. Establish supply chain accountability and traceability systems with vendors/distributors to verify sourcing commitments and assess current food procurement practices. This system will be developed within 6 months after the baseline assessment has been completed.
5. Incorporate Good Food Purchasing Standards into new Requests for Proposals (RFPs) and contracts within 6 months after the baseline assessment has been completed.
6. Report progress to the Board of Education within 12 months of the adoption of this resolution, and then report annually on implementation progress

Please Note:

- Referred by order of the Chair on 4/26/16 to the Budget and Business Services Committee.

4/26/16
5/24/16



Good Food Purchasing Program
2015



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Creating a transparent 'farm-to-fork' food supply

Scoring System

The Good Food Purchasing Program provides clear standards and strategic support to empower major institutions to procure local, sustainable, fair and humanely produced foods, while improving access to healthy, high quality food for all communities.

Verification and scoring are central components of the Good Food Purchasing Program. When an institution participates in the program, Center for Good Food Purchasing (CGFP) staff work with the institution to collect and analyze in-depth information about purchasing and food service practices.

The following program components guide the detailed analysis of institutional purchasing practices:

BASELINE STANDARD IN FIVE VALUE CATEGORIES

Participating institutions agree to meet a baseline standard in each of the five value categories.

TIERED, POINTS-BASED SCORING SYSTEM

The Good Food Purchasing Program is points-based and flexible, so an institution can meet different standard levels in each value category to align with their organizational priorities. The aggregate points result in a star rating of one through five. The star rating is determined as follows: one point is awarded in each category for achievement of the baseline standard (i.e. Level 1). An institution may choose to meet more rigorous standards (i.e. Levels 2 or 3) in any or all categories to earn additional points (i.e. 2 points for Level 2 and 3 points for Level 3 in a single category), and may also earn bonus points in each category. A score is given in each category, and an institution is awarded a star rating based on the aggregate score across the five value categories.

MIXING LEVELS AND VALUES

Points may be earned by mixing various standard levels and value categories.

Example:

2 points from Level 2 of Nutrition + 1 point from Level 1 of Animal Welfare = 3 points total

**GOOD FOOD
PURCHASING
AWARD LEVELS**

ACCUMULATION OF POINTS






Cumulative points may be earned if purchasers comply simultaneously with multiple standards within a particular value category.

2 points from Level 2 Environmental Sustainability + 1 Point from Level 1 Environmental Sustainability = 3 Points

INCREASED COMMITMENT OVER TIME

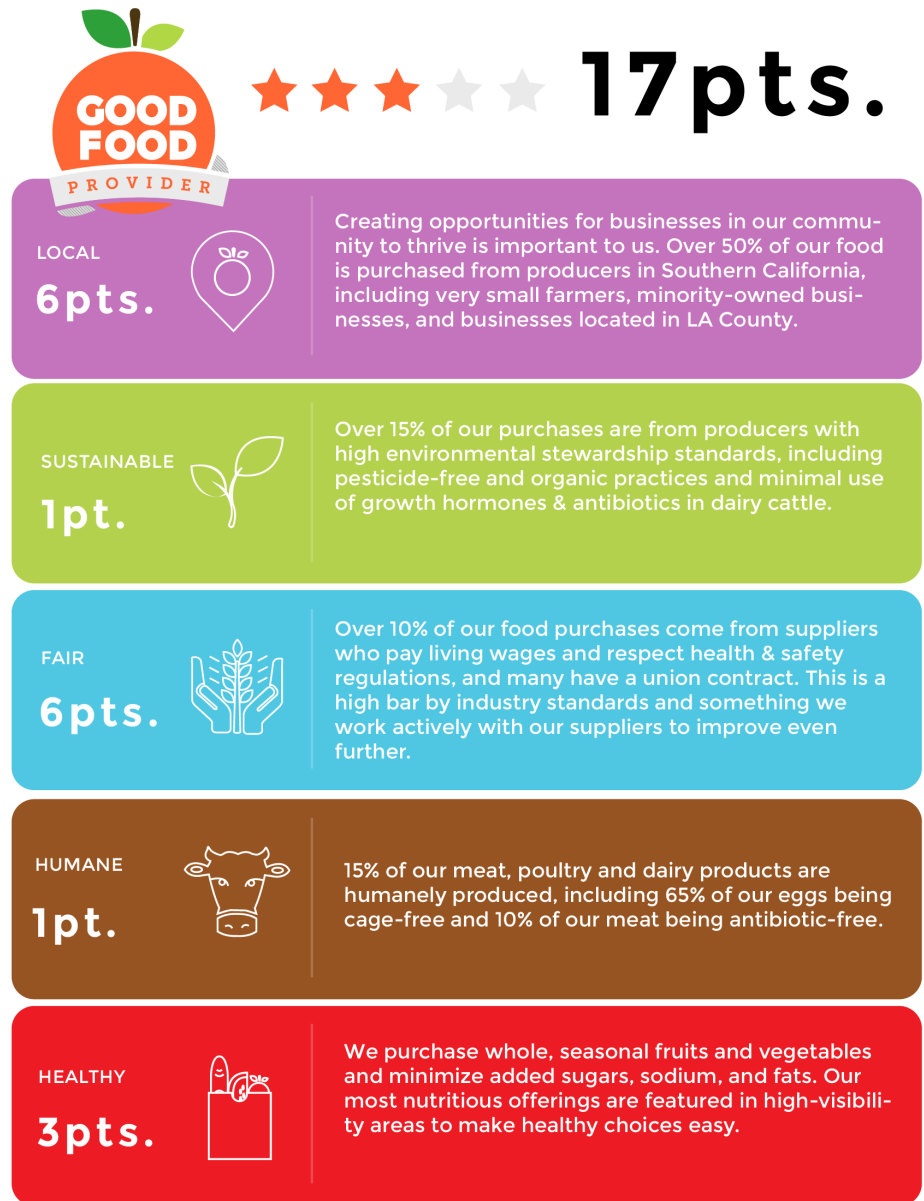
GFPP institutions are committed to creating positive changes in their local region over time. To maintain the star rating, an institution must increase its overall Good Food Purchases from 15% to 25% for Local Economies, Environmental Sustainability, and Animal Welfare and from 5% to 15% for Valued Workforce.

Each of the five value categories has a baseline standard, which represents an institution has met higher-than-average industry standards in its sourcing efforts. To become a Good Food Provider, the food service institution will at least meet the baseline (equal to 1 point) in each of the five values. Meeting even higher standards results in greater points awarded. The accumulation of points across all values is used to calculate and award a star rating.

| STAR RATING | NUMBER OF POINTS NEEDED |
|---|-------------------------|
|  | 5 – 9 |
|  | 10 – 14 |
|  | 15 – 19 |
|  | 20 – 24 |
|  | 25 + |

SCORING EXAMPLE

Institution A serves nutritious meals to low-income children. They would like to make purchases that support local businesses and well-paying jobs, so they have prioritized Local Economies, Valued Workforce, and Nutrition. They are satisfied meeting the baseline standard in Environmental Sustainability and Animal Welfare.





Implementation Timeline & Key Steps

STEP 1:
Conduct Baseline
Assessment



Values-based procurement begins with understanding current food sources. With this transparency, institutions can make meaningful improvements to their purchasing practices over time.

Good Food Provider Action Steps

1. NOTIFY VENDORS OF POLICY ADOPTION
Contracted vendors are notified of the institution’s adoption of the Good Food Purchasing Policy and the expectation that detailed purchasing data will be provided to the institution.

2. COLLECT PURCHASING DATA
The institution works with food service providers and/or vendors to collect detailed purchasing data.

Detailed purchasing data include records of each fruit, vegetable, meat/poultry, dairy and grain product purchased by the institution, including:

- Product name;
- Volume purchased;
- The name and location of each supplier along the supply chain, to include all distributors, wholesalers, processors, manufacturers, shippers, AND farm(s) of origin;
- Any known Good Food attributes of a supplier (such as Integrated Pest Management, union contract, etc.)
- Amount spent by institution for each product, to include:
 - (a) Price per volume; and
 - (b) For each individual farm or ranch from which product is sourced, total dollar value spent on each individual product from that farm or ranch; and

The institution also reports on the total dollar value of purchases by the institution for all food items.

- 3. SUBMIT ADDITIONAL REQUIRED DOCUMENTATION**
- Contractor Code of Conduct
 - Food Service Operations Overview
 - Nutrition Checklist

CGFP Staff Action Steps

1. COMPLETE DATA ANALYSIS & BASELINE ASSESSMENT
CGFP staff analyze purchasing data to provide a detailed analysis of the institution’s current progress toward the baseline standards in each value category.

Good Food Provider Action Steps

1. USE BASELINE ASSESSMENT TO DEVELOP ACTION PLAN TO MEET BASELINE STANDARDS IN ALL CATEGORIES

The action plan is a tool developed by each institution with CGFP staff guidance, to provide a framework for meeting short and long-term purchasing goals:

- (a) Short-term goals may include changes to purchasing practices to meet the baseline standards in each of the value categories (i.e. using new suppliers, moving toward new product lines from existing suppliers, etc.).
- (b) Long-term goals establish the framework for increasing Good Food purchases each year.

CGFP Staff Action Steps

1. COORDINATE INDIVIDUAL TECHNICAL ASSISTANCE

Arrange consulting opportunities including menu development, sourcing assistance, cafeteria food environment maximization, etc.;

Generate preferred supplier information by value category;

Provide advice on bidding guidelines and RFP and contract language to Good Food Providers;

Develop multi-year implementation plans with Good Food Providers;

Share branding materials and program marketing assistance.

2. PROVIDE GROUP TECHNICAL ASSISTANCE

Host regular meetings, workshops and/or webinars for Good Food Providers and their vendors to:

- (1) share best practices,
- (2) build capacity around current values-based procurement initiatives and
- (3) receive programmatic updates

STEP 2: Provide Technical Assistance

CGFP staff provide technical assistance to Good Food Providers and vendors to encourage key changes in production practices of current supply chain partners and to shift purchases toward source-verified farms that meet GFPP standards.



STEP 3: **Verify Sources and Award Star Rating**

GFPP establishes supply chain traceability to measure purchasing impacts along the supply chain. GFPP staff regularly verify purchasing sources, conduct a thorough analysis of production practices, and award a star rating, establishing GFPP as a rigorous standard by which to measure procurement performance over time.

STEP 4: **Institutionalize GFPP**

Institutions are most successful in meeting their Good Food purchasing goals when the Good Food Purchasing Standards and reporting requirements are incorporated into new RFPs and contracts. CGFP staff supplies Good Food Providers with sample RFP and contract language to assist with the process.

Good Food Provider Action Steps

1. COLLECT UPDATED PURCHASING DATA

Detailed purchasing data are collected twice yearly, to assess progress toward the goals identified in the action plan.

CGFP Staff Action Steps

1. COMPLETE DATA ANALYSIS & AWARD SCORE

The analysis of the institution's data is completed and a score is formally awarded. If the participant meets the baseline standard in all five categories at this time, they are considered a Good Food Provider and receive the official program logo and decal to share their accomplishment and the steps they have taken to improve their sourcing practices in marketing materials and food service settings.

Good Food Provider Action Steps

1. SHARE CONTRACT AND RFP TIMELINES WITH CGFP STAFF

2. INCORPORATE GOOD FOOD PURCHASING STANDARDS AND REPORTING REQUIREMENTS INTO NEW RFPs AND CONTRACTS

CGFP Staff Action Steps

1. PROVIDE SAMPLE RFP AND CONTRACT LANGUAGE TO GOOD FOOD PROVIDER

2. PARTICIPATE AS TECHNICAL ADVISORS IN RFP AND BID SELECTION PROCESSES, UPON REQUEST



STEP 5: **Recognize Success**

The Good Food Purchasing Program publicly acknowledges outstanding Good Food Providers each year. As a part of the GFPP commitment made through the policy process, annual progress reports are provided to relevant public officials.

CGFP staff meet with each Good Food Provider for an annual check-in on the action plan in preparation for these public recognition opportunities.

Good Food Provider & CGFP Staff Action Steps

1. ANNUAL CHECK-IN/YEAR END REVIEW
2. OUTSTANDING PARTICIPANTS PUBLICLY RECOGNIZED

Good Food Purchasing Policy

We will use our purchasing power to encourage the production and consumption of food that is healthy, affordable, fair, and sustainable.

We recognize that the adoption of the Good Food Purchasing Program has the power to reform the food system, create opportunities for smaller farmers to thrive, provide just compensation and fair treatment for workers, support sustainable farming practices, reward good environmental stewardship, and increase access to fresh and healthy foods. We will leverage our purchasing power to support the following values:

Local Economies: support small and mid-sized agricultural and food processing operations within the local area or region.

Environmental Sustainability: source from producers that employ sustainable production systems that reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, antibiotics, and genetic engineering; conserve soil and water; protect and enhance wildlife habitat and biodiversity; and reduce on-farm energy consumption and greenhouse gas emissions.

Valued Workforce: provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption.

Animal Welfare: provide healthy and humane care for livestock.

Nutrition: promote health and well-being by offering generous portions of vegetables, fruit, and whole grains; reducing salt, added sugars, fats, and oils; and by eliminating artificial additives.

WE COMMIT TO TAKING THE FOLLOWING STEPS IN SUPPORT OF GOOD FOOD:

(1)

Meet identified multi-year benchmarks at the baseline standard or higher for each of the five value categories – local economies, environmental sustainability, valued workforce, animal welfare, and nutrition, as specified in the Good Food Purchasing Standards and annually increase the procurement of Good Food.

(2)

Establish supply chain accountability and a traceability system with

suppliers to verify sourcing commitments.

(3)

Incorporate the Good Food Purchasing Standards and reporting requirements into all new RFPs and contracts.

REPORTING REQUIREMENTS

(1)

Submit a Food Service Operations Overview form detailing the total annual dollar amount of food purchases by food category (including beverages), within one month of adopting the Good Food Purchasing Policy.

(2)

Submit Baseline Nutrition Assessment within one month of adopting the Good Food Purchasing Policy.

(3)

Submit signed Contractor Code of Conduct within one month of adopting the Good Food Purchasing Policy, verifying that vendors and all subcontractors and suppliers comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core International Labour Organization (ILO) standards. Verify that vendors and all subcontractors and suppliers inform their employees in the language(s) appropriate to the employees about their employment rights under this policy.

The ILO standards include:

1. Freedom of association and the right to collective bargaining.
2. Elimination of all forms of forced or compulsory labor.
3. Abolition of child labor.
4. Elimination of discrimination with respect to employment or occupation.

(4)

Submit quarterly records of each fruit, vegetable, meat/poultry, dairy and grain products purchased, to include:

Product name; and
Volume purchased; and

The name and location of each supplier along the supply chain, to include all distributors, wholesalers, processors, manufacturers, shippers, AND farm(s)

of origin; and

If/how a Good Food supplier fulfills and verifies identified Good Food goals, including local, environmentally sustainable, fair, animal welfare and healthy; and

Amount spent by institution for each product, to include:

- a. Price per volume; and
- b. For each individual farm or ranch from which product is sourced, total dollar value spent on each individual product from that farm or ranch; and Total dollar value spent for all food items.

(5)

Develop and adopt a multi-year action plan with benchmarks to comply with the Good Food Purchasing Standards within the first year of adopting the Good Food Purchasing Policy.

(6)

Report annually on implementation progress of the Good Food Purchasing Standards.



Good Food Purchasing Standards for Food Service Institutions

GOOD FOOD PURCHASING PRINCIPLES

LOCAL ECONOMIES (LOCAL FOOD)

Use local, seasonally available ingredients from community supported, small and medium sized farms and food processing facilities, to maintain local economies, create jobs, prevent sprawl, preserve farmlands, provide fresher food, and minimize transport and storage. If local ingredients are not available, use regional or at a minimum, domestic, ingredients.

ENVIRONMENTAL SUSTAINABILITY (ENVIRONMENTALLY SUSTAINABLE FOOD)

Source food from farming systems that minimize harm to the environment:, such as certified organic farms, farms offering high bio-diversity of crop yield, farms actively reducing risk created through pesticide use, and soil enrichment and water conservation programs.

Avoid food products with supplemental growth hormones and non-therapeutic antibiotics and Genetic Modification (GMO) of crops, livestock, and livestock feed.

Minimize foods of animal origin (meat, dairy products, and eggs), as livestock farming is one of the most significant contributors to climate change.

Exclude fish species identified as most 'at risk' by the Marine Conservation Society and Monterey Bay Aquarium's Seafood Watch and give preference to fish derived from sustainable sources.

Purchase lower-grade (less than retail quality) produce for use in prepared dishes to allow more complete use of farm produce, to reduce waste, and to reduce costs.

Minimize bottled water sales and instead serve plain or filtered tap water in reusable jugs or bottles, to minimize transport and packaging waste.

VALUED WORKFORCE (FAIR FOOD)

Choose food products that ensure safe and healthy working conditions, fair compensation, and a voice at work for all food chain workers and producers from production to consumption.

Choose food and drink products that ensure a fair deal for producers and workers in developing nations and economies.

ANIMAL WELFARE (HUMANE FOOD)

If animal products are a featured menu item, ensure that meat, dairy products, and eggs are produced using high verifiable animal welfare standards which consumers would consider to be significantly higher than standard industry practices.

NUTRITION (HEALTHY FOOD)

Promote health and well-being by offering generous portions of vegetables, fruit, and whole grains while reducing salt, added sugars, fats, oils, and red meat consumption, and eliminating artificial additives.

Improving equity, affordability, accessibility, and consumption of high quality culturally relevant Good Food in all communities is central to our focus on advancing Good Food purchasing practices.



VALUE ONE:

Local Economies

| LEVEL 1 - BASELINE | LEVEL 2 | LEVEL 3 |
|---|---|---|
| Local within 200 miles AND large scale operations (>500 acre farms); or | Local within 200 miles AND medium scale operations; or | Local within 200 miles AND small scale operations |
| Outside of the local 200 mile range but within state AND medium scale operations (180-499 acre farms); or | Outside of the local 200 mile range but within state AND small scale operations | |
| Outside of state AND small scale operations (<180 acres) | | |

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Local Economies category.

¹ The geographic radius of local is flexible, depending on regional variation in food production patterns.

² Farm size is based upon the classification of farms by acreage in the 2012 USDA Agricultural Census





















| | TARGET: YEAR 1 | TARGET: YEAR 5 | POINTS AWARDED |
|-----------------------|--|---|----------------|
| Level 1 - Baseline | 15% annual average of total cost of food purchases, comes from Level 1 Local food sources. If vendor and/or suppliers do not have current capacity to meet local food purchasing baseline standards, the institution may submit a plan to achieve compliance with at least the baseline by the end of year 1. | 25% annual average of total cost of food purchases will come from Level 1 local food sources. | 1 |
| Level 2 | 15% annual average of total cost of food purchases come from Level 2 Local food sources. | 25% annual average of total cost of food purchases will come from Level 2 local food sources. | 2 |
| Level 3 | 15% annual average of total cost of food purchases come from Level 3 Local food sources. | 25% annual average of total cost of food purchases will come from Level 3 local food sources. | 3 |





VALUE TWO:

Environmental Sustainability

| LEVEL 1 - BASELINE | LEVEL 2 | LEVEL 3 |
|--|--|---|
| <p>FRUITS & VEGETABLES</p> <p>Organic practices, including pesticide-free, hydroponic, IPM, organic practices with no certification, or</p> <p>PRiME score has no high risk components for Integrated Pest Management Practices</p> | <p>FRUITS & VEGETABLES</p> <p>PRiME score indicates low-risk for Integrated Pest Management Practices; or</p> <p>Protected Harvest certified; or</p> <p>Non-GMO Project Verified; or</p> <p>Food Alliance Certified;</p> <div>    </div> | <p>FRUITS & VEGETABLES</p> <p>USDA Organic; or</p> <p>Biodynamic</p> <div>   </div> |
| <p>MILK & DAIRY</p> <p>No antibiotics; and</p> <p>rBGH/rBST free</p> | <p>MILK & DAIRY</p> <p>Non-GMO Project Verified; or</p> <p>Animal Welfare Approved</p> <div>   </div> | <p>MILK & DAIRY</p> <p>Food Alliance Certified; or</p> <p>USDA Organic</p> <div>   </div> |
| <p>MEAT & POULTRY</p> <p>Cage-free eggs; or</p> <p>Pasture raised; or</p> <p>USDA Grassfed; or</p> <p>No antibiotics; or</p> <p>Certified Responsible Antibiotic Use</p> | <p>MEAT & POULTRY</p> <p>AGA Grassfed; or</p> <p>Non-GMO Project Verified; or</p> <p>Animal Welfare Approved</p> <div>    </div> | <p>MEAT & POULTRY</p> <p>Food Alliance Certified; or</p> <p>USDA Organic</p> <div>   </div> |
| <p>SEAFOOD</p> <p>No seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s Seafood Watch Guide</p> <div>  </div> | <p>SEAFOOD</p> <p>Fish listed as “Good” and “Best” choices in Monterey Bay Aquarium’s Seafood Watch Guide</p> <div>  </div> | <p>SEAFOOD</p> <p>Marine Stewardship Council certified; or</p> <p>100% of fish listed as “Best Choice” in Monterey Bay Aquarium’s Seafood Watch Guide</p> <div>   </div> |
| <p>GRAINS</p> <p>Pesticide-free</p> | <p>GRAINS</p> <p>Food Alliance Certified; or</p> <p>Non-GMO Project Verified</p> <div>   </div> | <p>GRAINS</p> <p>USDA Organic</p> <div>  </div> |

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Environmental Sustainability Category.

³ “No antibiotics” refers to sub-therapeutic use in food production. It does not refer to residues on the meat itself.

| | TARGET: YEAR 1 | TARGET: YEAR 5 | POINTS AWARDED |
|-----------------------|--|---|----------------|
| Level 1 - Baseline | <p>15% annual average</p> <p>of total cost of food purchases comes from Level 1 Environmentally Sustainable sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> <p>– OR –</p> <p>If vendor and suppliers do not have current capacity to meet environmentally sustainable purchasing baseline standard, the institution may submit a plan to achieve compliance with at least the baseline by the end of year 1.</p> | <p>25% annual average</p> <p>of total cost of food purchases will come from Level 1 environmentally sustainable sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> | 1 |
| Level 2 | <p>15% annual average</p> <p>of total cost of food purchases come from Level 2 environmentally sustainable food sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> | <p>25% annual average</p> <p>of total cost of food purchases comes from Level 2 environmentally sustainable sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> | 2 |
| Level 3 | <p>15% annual average</p> <p>of total cost of food purchases come from Level 3 environmentally sustainable food sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> | <p>25% annual average</p> <p>of total cost of food purchases comes from Level 3 environmentally sustainable sources.</p> <p>No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.</p> | 3 |





VALUE THREE: Valued Workforce

LEVEL 1 - BASELINE

Distributor has policy to respect the freedom of association of farmers, ranchers, and fisherfolk; and

Vendor signs in writing that vendor and all suppliers comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core standards of the International Labour Organization (ILO):

- (1) Freedom of association and the right to collective bargaining.
- (2) Elimination of all forms of forced or compulsory labor.
- (3) Abolition of child labor.
- (4) Elimination of discrimination with respect to employment or occupation; and

If vendors and suppliers are found to have health and safety and/or wage and hour violations within the past 5 years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations.

LEVEL 2

Meets the Level 1 baseline requirements; and

Vendor and Supplier

Have a social responsibility policy, which includes: (1) union or non-poverty wages; (2) respect for freedom of association and collective bargaining; (3) safe and healthy working conditions; and (4) prohibition of child labor, except as allowed by domestic law and at least one additional employment benefit such as: (5) health care benefits (6) paid sick days; 7) profit-sharing with all employees; or

Are Fair Trade Certified; or
Has Fair for Life certification



LEVEL 3

Meets the Level 1 baseline requirements; and

Vendor and Supplier*

Have a union contract with their employees; or

Are a Worker-Owned Cooperative; or

Have signed the CIW Fair Food Supplier Code of Conduct; or

Are Food Justice-Certified by the Agricultural Justice Project; or

Are certified by the Equitable Food Initiative



To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Valued Workforce Category.

*Greater credit is given for full supply chain participation at Level 3. Points are weighted as follows:












- 100% credit if source farm, AND processor or shipper, AND distributor meet Level 3 criteria.
- 66% credit if two of three companies meet Level 3 criteria.
- 33% credit if one of three companies meet Level 3 criteria.

| | TARGET: YEAR 1 | TARGET: YEAR 5 | POINTS AWARDED |
|--------------------|--|---|----------------|
| Level 1 - Baseline | <p>Vendor signs in writing that vendor and all suppliers respect the freedom of association of farmers, ranchers, and fisherfolk and comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core ILO standards.</p> <p>– AND –</p> <p>If VENDORS AND suppliers are found to have health & safety and/or wage & hour violations within the past 5 years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations.</p> <p>– OR –</p> <p>If vendor and/or suppliers do not have current capacity to meet fair food purchasing baseline standard, the institution may submit a plan to achieve full compliance at least at the baseline level by end of Year 1.</p> | <p>Vendor signs in writing that vendor and all suppliers respect the freedom of association of farmers, ranchers, and fisherfolk and comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core ILO standards.</p> <p>– AND –</p> <p>If vendor and/or suppliers are found to have health & safety and/or wage & hour violations within the past 5 years, that supplier about steps taken to mitigate past violations and prevent future violations.</p> | 1 |
| Level 2 | <p>Institution complies with baseline Level 1 fair criteria AND</p> <p>5% annual average</p> <p>of total cost of food purchases come from Level 2 fair food sources.</p> | <p>Institution complies with baseline Level 1 fair criteria AND</p> <p>15% annual average</p> <p>of total cost of food purchases come from Level 2 fair sources.</p> | 2 |
| Level 3 | <p>Institution complies with baseline Level 1 fair criteria AND</p> <p>5% annual average</p> <p>of total cost of food purchases come from Level 3 fair food sources.</p> | <p>Institution complies with baseline Level 1 fair criteria AND</p> <p>15% annual average</p> <p>of total cost of food purchases come from Level 3 fair sources.</p> | 3 |





VALUE FOUR: Animal Welfare

| LEVEL 1 - BASELINE | LEVEL 2 | LEVEL 3 |
|--|--|---|
| <p>MILK & DAIRY</p> <p>Produced from Pastured Cows; or USDA Organic; or No antibiotics</p>  | <p>MILK & DAIRY</p> <p>American Humane Certified</p>  | <p>MILK & DAIRY</p> <p>Animal Welfare Approved; or Humane Farm Animal Care/Certified Humane Raised and Handled®</p>   |
| <p>MEAT & POULTRY</p> <p>Step 1 of Global Animal Partnership 5-Step Animal Welfare Rating standards; or USDA Organic; or Cage-free eggs; or Pastured; or No antibiotics; or Certified Responsible Antibiotic Use</p>   | <p>MEAT & POULTRY</p> <p>Step 2 of Global Animal Partnership 5-Step Animal Welfare Rating standards; or American Humane Certified</p>   | <p>MEAT & POULTRY</p> <p>Step 3 or higher of Global Animal Partnership 5-Step Animal Welfare Rating Standards; or Animal Welfare Approved; or Humane Farm Animal Care/Certified Humane Raised and Handled®</p>    |

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Animal Welfare Category.

⁵ "No antibiotics" refers to sub-therapeutic use in food production. It does not refer to residues on the meat itself. At this time, the antibiotics standard is a proxy for better welfare for livestock than those raised with antibiotics; closed-confinement systems cannot safely raise animals without antibiotics.

| | TARGET: YEAR 1 | TARGET: YEAR 5 | POINTS AWARDED |
|--------------------|---|---|----------------|
| Level 1 - Baseline | <p>15% annual average</p> <p>of total cost of milk and dairy products and animal protein product purchases come from Level 1 Humane food sources</p> <p>100%</p> <p>of all eggs are cage-free.</p> <p>– OR –</p> <p>If vendor and/or suppliers do not have current capacity to meet animal welfare purchasing baseline standard, the with institution may submit a plan to achieve full compliance at least at baseline level by end of year one.</p> | <p>25% annual average</p> <p>of total cost of milk and dairy products, and animal protein product purchases will come from a Level 1 humane sources by fifth year of participation.</p> <p>100%</p> <p>of all eggs are cage-free.</p> | 1 |
| Level 2 | <p>15% annual average</p> <p>of total cost of milk and dairy products and animal protein products come from Level 2 Humane food sources.</p> <p>100%</p> <p>of all eggs are cage-free.</p> | <p>25% annual average</p> <p>of total cost of milk and dairy products, and animal protein product purchases come from Level 2 humane sources.</p> <p>100%</p> <p>of all eggs are cage-free.</p> | 2 |
| Level 3 | <p>15% annual average</p> <p>of total cost of milk and dairy products and animal protein products come from Level 3 Humane food sources.</p> <p>100%</p> <p>of all eggs are cage-free.</p> | <p>25% annual average</p> <p>of total cost of milk and dairy products, and animal protein product purchases come from Level 3 humane sources.</p> <p>100%</p> <p>of all eggs are cage-free.</p> | 3 |





VALUE FIVE:
Nutrition

| YEAR 1 TARGET | YES/NO |
|---|--------|
| Fruits, vegetables, and whole grains account for at least 25% of total food purchases. | |
| Seasonal fruits and vegetables are sourced to ensure best taste, quality, and price. | |
| To the greatest extent possible, purchase unprocessed whole fresh fruits. When whole and unprocessed fruit cannot be purchased, due to cost or availability, purchase unsweetened frozen fruit. If frozen products are unavailable, fruit should be canned in water or its own juice with no sugars added. | |
| To the greatest extent possible, purchase unprocessed whole vegetables. When whole and unprocessed vegetables cannot be purchased, due to cost or availability, purchase frozen vegetables without added sodium and fat. If frozen products are unavailable, canned vegetables should be low sodium (per FDA definitions) ⁷ or have “no salt added.” | |
| At least 50% of entrees and sides, when applicable, shall be made with whole grains. ⁸ | |
| Offer plant-based main dishes at each meal service. ⁹ | |
| If meat is offered, prioritize the purchase of “extra lean” (total fat ≤ 5%) and “lean” (total fat ≤ 10%) meat such as skinless chicken, turkey, ground beef, and pork. ¹⁰ | |
| If meat is offered, minimize the purchase of processed meats. ¹¹ | |
| If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners. If milk is offered, also offer soy, rice, or other non-dairy milk alternatives without added sweeteners. ¹² | |
| All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. ¹³ | |
| At least 50% of available beverage choices contain ≤ 25 calories per 8 ounces. ¹⁴ | |
| Offer free drinking water (preferably cold tap water in at least 12 ounce cup sizes). | |
| Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. | |
| Offer Low Fat and/or Low Calorie and/or Low Sodium condiments as per FDA definitions. ¹⁵ | |
| Commit to developing and implementing a gradual sodium reduction plan that meets current Dietary Guidelines for Americans (DGA) standards | |
| All pre-packaged food has zero grams trans fat per serving (as labeled). ¹⁶ | |
| Eliminate the use of deep frying. | |

| YEAR 1 TARGET | YES/NO |
|--|----------|
| Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a low fat way (broiling, grilling, baking, poaching, roasting, or steaming). | |
| Display water, diet drinks (do not exceed 25 cal. per 8oz), 100% fruit juice without added sweeteners, Low Sodium vegetable juices, Fat-Free or Low-Fat milk products with no added sweeteners, and milk alternative products in eye level sections of beverage cases (if applicable). | |
| Fruit and/or non-fried vegetables are prominently featured in high-visibility locations. | |
| Highlight fruit with no-added sweeteners and non-fried vegetable offerings with signage. | |
| Remove candy bars, cookies, chips and beverages with added sugars (such as soda, sports and energy drinks) from checkout register areas/point-of-purchase (if applicable). | |
| If applicable, combination meals that serve an entrée plus a side option and a beverage shall offer bottled water as a beverage alternative and offer fresh fruit or a non-starchy vegetable prepared without fat or oil as a side option. | |
| Highlight locally-grown fruits or vegetables or locally-sourced proteins with signage. | |
| Highlight plant based meals by placing them at the front of the cafeteria line or other convenient, high-visibility locations. | |
| LEVEL 1 HEALTHY (BASELINE) MEETS 13 -15 OUT OF 25 (OR BETWEEN 51-64% OF ALL APPLICABLE ITEMS) | 1 |
| LEVEL 2 HEALTHY MEETS 16 - 20 OUT OF 25 (OR BETWEEN 65%-80% OF ALL APPLICABLE ITEMS) | 2 |
| LEVEL 3 HEALTHY MEETS 21 - 25 OUT OF 25 (OR BETWEEN 81-100% OF ALL APPLICABLE ITEMS) | 3 |

To be recognized as a Good Food provides an institution meets at least the baseline standard in the Nutrition category.



Bonus Points

In addition to base points earned in each category, bonus points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category.

| | | |
|-------------------------------------|--|---|
| LOCAL ECONOMIES | Food is purchased from microenterprise farm of less than 100 acres and located within 200 miles. | 1 |
| | Food is grown/raised AND processed in the same county as institution. | 1 |
| | Food is purchased directly from farmer-owned businesses. | 1 |
| ENVIRONMENTAL SUSTAINABILITY | Institution participates in “Meatless Mondays” campaign. | 1 |
| | 100% of disposable flatware, dishes, cups, napkins and other service items are compostable. | 1 |
| | No bottled water is sold or served, but plain or filtered tap water in reusable jugs, bottles or dispensers is available. | 1 |
| | Food Resource Recovery Institution employs at least two of the following: <ul style="list-style-type: none"> • Purchase lower-grade (less than retail quality) produce for use in prepared dishes to allow more complete use of farm produce, to reduce waste and to reduce costs. • Donate surplus food from facilities and events to local charities accepting food donations. • Compost or redistribute for reuse all organics including food and yard discards, soiled paper products, and compostable food containers. | 1 |
| VALUED WORKFORCE | Institution establishes a reporting system for workers to report violations with a protection for workers from retaliation. | 1 |
| | Institution has adopted a “living wage” policy to ensure direct employees are paid non-poverty wages. | 1 |
| | Institution’s food service contractor meets Level 3 Valued Workforce criteria. | 1 |

| | | |
|-----------------------|---|---|
| ANIMAL WELFARE | Institution encourages plant-based diets by offering 100% vegetarian and/or vegan options. | 1 |
| | Institution reduces overall meat purchases by 25% each year. | 1 |
| NUTRITION | Institution's menu lists the nutritional information for each item using the federal menu labeling requirements under the Patient Protection and Affordable Care Act of 2010 as a guide. | 1 |
| | Institution adopts one or more portion control strategy, if applicable. | 1 |
| | Examples of qualifying strategies: <ul style="list-style-type: none"> • Utilize 10" or smaller plates for all meals • Make available reduced-size portions of at least 25% of menu items offered • Offer reduced-size portions at a lower price than regular-sized portions.¹⁷ | |
| | Institution adopts a healthy vending machine policy for machines at all locations, using the County of Los Angeles's Vending Machine Nutrition Policy or a higher standard. ¹⁸ | 1 |
| | Institution develops and implements a worksite wellness program for employees and/or patrons that includes nutrition education | 1 |

VALUE CHAIN EQUITY & INNOVATION

Institution develops and implements long-term plan to encourage and invest in value-chain innovation among its suppliers.

Examples of qualifying initiatives:

- Help develop new distribution infrastructure to facilitate working with very small growers or food businesses.
- Guarantee a certain volume of purchases to small growers prior to each planting cycle.
- Work with suppliers to include alternate ingredients in processed food items that support the Good Food value categories.
- Finance suppliers' certification processes to help them participate in Level 3 certification initiatives.

1–3 points, depending on rigor of plan and steps taken

Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or promote quality employment or business ownership opportunities for minority or disadvantaged communities.

Examples of qualifying initiatives:

- Purchase food from Socially Disadvantaged, Beginning, Limited Resource, Veteran, Women, Minority, or Disabled Farmers/Ranchers
- Support at least one neighborhood-based community food project that expands access to healthy food for low-income residents such as a procurement agreement with a corner store that carries healthy food in a low-income census tract, a low-cost Community Supported Agriculture program dedicated to serving low-income families, or a farmer's market located in a low-income census tract that accepts EBT.
- Establish a contract, MOU or other formal partnership to purchase food from a community-serving business/organization with a stated mission that includes providing jobs to people with barriers to employment such as those transitioning from homelessness, incarceration, substance abuse or foster care.
- For new facilities development, create a Community Benefits Agreement that considers the workforce, community development and environmental impact of the development.
- Establish a formal hiring policy, which prioritizes hiring local residents who experience barriers to employment.
- Establish a contract, MOU or other formal partnership to purchase food from a worker-owned cooperative that has a stated mission to serve or is majority-owned by disadvantaged populations.
- Support workforce development in the food industry for disadvantaged or vulnerable populations through scholarships for employees who participate in career pathway training programs or hire new employees directly from a workforce training program.

1–3 points, depending on rigor of plan and steps taken

¹⁹ Food or monetary donations for charitable causes do not count in the Equity category.

⁶ All nutrition goals listed above may not apply to all types of food service institutions. Food service institutions must ensure the above nutrition goals comply with local, state and federal law that may govern individual food service programs such as youth detention facilities, school meal programs and other meals served to dependent community members. Each food service institution will be eligible for points based on the total potential applicable points for that type of food service venue. GFPP will work with each institution individually to evaluate which nutrition checklist items are applicable. These nutrition goals were developed from reputable sources including the United States Department of Agriculture, the Food and Drug Administration, as well as other leading health organizations. The above nutrition goals will be reviewed and revised periodically to ensure they meet current dietary recommendations and take into consideration program implementation.

⁷ Low sodium is defined as 140 mg or less per Reference Amount Customarily Consumed (RACC).

^{8,9} Grain-based foods are considered whole grain when the first ingredient listed on the ingredient list is a whole grain. Whole grain ingredients include brown rice, buckwheat, bulgur, millet, oatmeal, quinoa, rolled oats, whole-grain barley, whole-grain corn, whole-grain sorghum, whole-grain triticale, whole oats, whole rye, whole wheat, and wild rice. ; 3 grams or more of fiber/serving

⁹ Recommend plant-based dishes to include fruits, vegetable, beans, and legumes.

¹⁰ RACC is 100g for meat, per RACC "lean" requires 10g fat or less, 4.5g saturated fat or less, 95mg of cholesterol or less. Per RACC, "extra lean" requires 5g fat or less, 2g saturated fat or less, 95mg cholesterol or less.

¹¹ Processed meats include any meat preserved by curing, salting, smoking, or have other chemical preservation additives. If processed meats are offered, recommend using only products with no more than 480mg of sodium per 2 oz.

¹² Fat-Free is 0.5g or less per RACC; Low-Fat is 3 g or less per RACC (and per 50g if RACC is small); Reduced fat is 25% less fat per RACC when compared to the original food; Low Sodium is 140 mg or less per RACC (and per 50g if RACC is small).

¹³ Low Sodium is 140 mg or less per RACC.

¹⁴ Excluding 100% fruit and Low Sodium vegetable juices and Fat Free or Low Fat milk with no added sweeteners.

¹⁵ Low-Fat is 3 g or less per RACC (and per 50g if RACC is small); Low Sodium is 140 mg or less per RACC (and per 50g if RACC is small); Low Calorie is 40 calories or less per RACC (and per 50g if RACC is small).

¹⁶ Hydrogenated and partially hydrogenated oils should not be included in the product ingredient list.

¹⁷ Reduced-sized portions are at least 1/3 smaller than the full-size item and are offered in addition to the full-size versions.

¹⁸ County of Los Angeles Vending Machine Nutrition Policy 8/8/2006 <http://www.publichealth.lacounty.gov/hea/wellness/docs/EatHealthy/CountyofLosAngelesVendingMachineNutritionPolicy.pdf>



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