



## OFFICE OF THE SHERIFF CITY AND COUNTY OF SAN FRANCISCO

1 DR. CARLTON B. GOODLETT PLACE  
ROOM 456, CITY HALL  
SAN FRANCISCO, CALIFORNIA 94102



VICKI HENNESSY  
SHERIFF

### Overview of Jail Food Service

- Currently serving approximately 1400 meals 3x daily (total = 4200 daily)
  - 1300 inmates / 100 to staff each meal
- Aramark Food Services is the current provider
- Kitchens located at two locations:
  - County Jail #4 (Hall of Justice 7<sup>th</sup> floor) – provides meals to CJ #1, 2 and 4
  - County Jail #5 (San Bruno Complex)
- Currently providing 2 hot meals and 1 cold meal daily
- Numerous diet plans including *kosher, vegan, dental soft, renal, support snacks*
- Contracted Dietician provides report every 6 months
- RFP issued for new contract January 2018
  - RFP Bids due February 7, 2018
  - Review of Proposal by Evaluation Panel set for February 16, 2018

### Good Foods Purchasing Program

- Met with Stakeholders with Good Foods Purchasing Program- May 2017.
  - Discussed benefits of Program
  - Sourcing of food products
  - Product category targets: Sample plan provided for inclusion in our program
  - Outlines purpose of program with RFP requirements.
  - **Purchasing – RFP Language**
1. Contractor must work with the SFSD and Good Food Purchasing Program to complete a baseline assessment within 12-month of contract execution.
  2. Contractor must meet or exceed the Sheriff's Department's Good Food Purchasing 1 Star Level Standard as detailed in APPENDIX C, Exhibit 6 – Good Food Purchasing Program in years 2 through 5, as well as, through contract extensions.
  3. Food Specifications: The Contractor must provide the minimum purchasing specifications to be used in the purchase of all food products and disposable service-ware. The specifications provided should address the levels of quality, grade, size, pack, count and all other relevant information.
  4. The County must approve, in writing, any changes from the stated specifications. All food purchased for use under this contract shall meet, at the minimum, and exceed the following specifications:
    - a. 1 Star Good Food Purchasing Program value category targets as detailed in App. C Ex 6.





# DPH Healthy & Sustainable Food Service

BOS Public Safety & Neighborhood Services Committee

January 24, 2018



San Francisco Department of Public Health

## Overview of Food Service and Procurement

### Meals served daily

- LHH: ~3000
- ZSFG: ~2800

### Meals served annually

- LHH: ~1,095,000
- ZSFG: ~1,000,000

### Budget:

- Raw Food – ZSFG: \$3 million, LHH: \$3.5 million
- Food and supplies/materials – ZSFG: \$4.8 million, LHH: \$4.0 million

**Vizient is the Group Purchasing Organization (GPO) utilized for hospital items, including food procurement.**

- Majority of food is purchased through US Foods with a small portion off contract



## **Accomplishments: Healthy Food Procurement & Service**

- **Serve local fruits, vegetables, and lettuce when in season**
- **Serve beverages with no added sugars or high fructose corn syrup**
- **Offer vegetarian meal options in cafeteria and patient meals**
  
- **Reduced use of canned fruits and offer more fresh fruits and vegetables**
- **Reduced the amount of sodium and fried options in meals offered**
- **Reduced waste by converting to non-disposable/compostable dishware**

## Challenges: Healthy Food Procurement & Service

- **Costs**
- **Availability of options**
- **Approved suppliers**
- **Demand for certain items**

## Next Steps

- **Establishing a baseline and setting goals to increase healthy food options**
- **Developing standards around purchasing more sustainable, local, organic whole foods**
- **Evaluating cage free eggs and antibiotic use in animals**
- **Reducing the use of overall canned goods and frozen vegetables**
- **Developing and enhancing the organization's waste program**
- **Limiting GMOs in foods served**
- **Exploring options for organic milk and dairy**

## Good Food Purchasing

- **LHH and ZSFG have explored working with Good Food Purchasing (GFP) to produce a baseline report**
- **GFP criteria closely aligns with the vision for procurement at both LHH and ZSFG**
- **Benefits to adopting:**
  - **Baseline report**
  - **Best practices for procurement**
- **Challenges with adopting:**
  - **Challenges with obtaining data from US Foods for baseline report**
  - **Cost and availability of options meeting GFP standards**
  - **Contract/Vendor process for procurement**



# STUDENT NUTRITION SERVICES GOOD FOOD PURCHASING POLICY

Public Safety and Neighborhood Services Committee  
January 24, 2018



## VISION

Student Nutrition Services is a student centered, equitable, and financially stable school food eco-system that provides access to and engages all students in eating fresh, healthy food.

## MISSION

Every day we nourish our students with quality food and we innovate to strengthen SFUSD's school food eco-system.

## VALUES

***Student-centered:*** We put students' needs first.

***Accountable:*** We provide an experience we are proud of.

***Good Food:*** We provide nourishment and meaningful meals.

***Wellness:*** We ensure our community can live healthy lives.

***Sustainability:*** We are responsible with our purchasing and practices.

***Equity:*** We provide a dignified meal experience for all students.

## WHY SFUSD ADOPTED THE GFPP

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.

- In Spring 2016, Board of Education passed a resolution to embrace the Good Food Purchasing Program because it is aligned with SFUSD's vision and values and it will strengthen our capacity to become a good food leader in the community
  - ✓ Supporting local economies
  - ✓ Environmental sustainability
  - ✓ Safe and healthy working conditions
  - ✓ Healthy and humane care for farm animals
  - ✓ Promoting health and well-being
- SFUSD spends over \$12 million annually on food, and the GFPP guides us to procure food through values-driven purchasing standards
  - All participants in the food supply chain receive fair compensation and fair treatment, free of exploitation
  - Food is produced, processed, distributed, and recycled locally using the principles of environmental stewardship



## SNS FOOD PROCUREMENT

- SFUSD operates the largest public food program in the City of San Francisco
  - Serve 6.8 million meals annually (~33,000 daily) at over 110 schools
  - 85% of all meals are purchased fully prepared and 15% are purchased ingredients prepared by SNS
  - Spend approximately \$12 million on food annually
- Primary Vendors
  - \$10.1M prepared meals (Revolution Foods)
  - \$1.1M dairy (Crystal Creamery)
  - \$750,000 groceries (BiRite and Daylight Foods)
- Request for Qualifications and Pricing Proposals (RFP/Q)
  - Opportunity for vendors to demonstrate their level of commitment to the five interconnected values of the GFPP's metric based framework
  - Best Value Score included commitment to Level 3



## EXPERIENCE WITH BASELINE ANALYSIS

- Center for Good Food Purchasing provides technical support, tools and protocols to complete the baseline analysis
- It takes time to capture and analyze information for 100% of our purchases
- Metrics rely on 3<sup>rd</sup> party verifications
  - Still building our understanding of what the 3<sup>rd</sup> party verifications are and how they were chosen by the Center for Good Food Purchasing
  - Not clear what percent of the industry has embraced the 3<sup>rd</sup> party verifications used by the Center for Good Food Purchasing
  - Exploring how to make a distinction between vendors violating standards vs no evidence they are complying with standards
- We in the final stages of our baseline analysis

## LESSONS LEARNED

- Partnering with a nationally networked organization in service of good food strengthened our capacity to pursue values-driven purchasing
  - Metric based, flexible framework that helps establish supply chain transparency from farm to fork
  - Planning, implementation, and evaluation support
- Incorporating the five interconnected values of the GFPP's metric based framework into our RFP/Q will strengthen our capacity to purchase affordable high quality food
- SFUSD can use its purchasing power to help support a regional food systems that is socially responsible and economically viable
- Change takes time; partnerships create opportunities





# THE CENTER FOR GOOD FOOD PURCHASING

Making Good Food for All Possible.



## POWER OF PROCUREMENT



Institutional Food Service =

**\$150 Billion**

Source: Economic Research Service (ERS), 2017. Market segments.  
Washington, DC: US Department of Agriculture.





# VALUES SHAPE POLICY & PRACTICE

THE GOOD FOOD PURCHASING PROGRAM IS A COMMITMENT TO:



NUTRITION



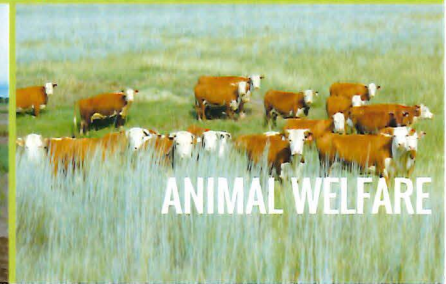
ENVIRONMENTAL SUSTAINABILITY



VALUED WORKFORCE



LOCAL ECONOMIES



ANIMAL WELFARE

TRANSPARENCY + VERIFICATION =  
MARKET SHIFTS



THIS IS  
HOW WE

TRANSFORM OUR FOOD SYSTEM



2018



12 CITIES  
24 INSTITUTIONS  
\$.5 BILLION ANNUAL FOOD SPEND



# NATIONAL CAMPAIGN COMMITTEE



FARM FORWARD



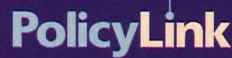
Friends of the Earth



JOHNS HOPKINS  
CENTER for a LIVABLE FUTURE



Organization for Competitive Markets



a VOICE for working America



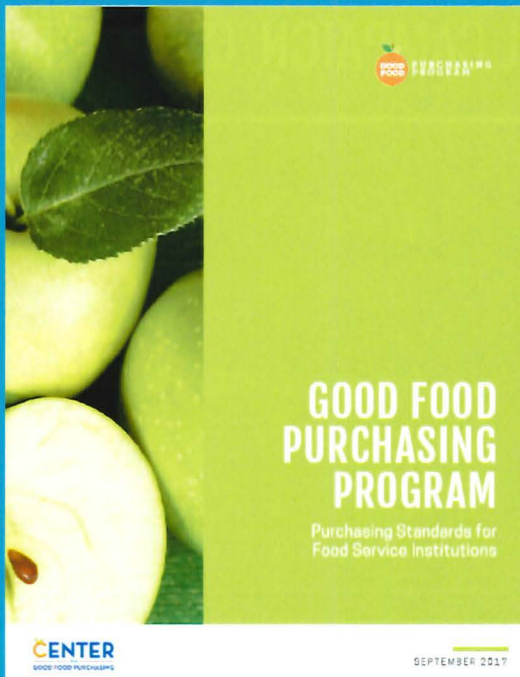
Science for a healthy planet and safer world



- ✓ Assess
- ✓ Set Goals + Make Shifts
- ✓ Track Progress
- ✓ Celebrate Success



## OUR STANDARDS



- ✓ **Baseline Standard**  
An institution must meet at least the baseline in each of five categories.
- ✓ **Certification Based**  
Standards are based off third party certifications that have been ranked by national experts.
- ✓ **Flexible, Tiered Scoring System**  
More points are awarded for higher levels of achievement.
- ✓ **Aggregation of Points & Star Rating**  
Points earned in each category are added together and a star rating is awarded.



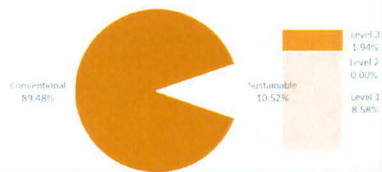
## Inputs

- Food Service Operations Overview
- Baseline Nutrition Assessment
- Signed Supplier Code of Conduct
- Line item food purchasing records for produce, milk & dairy, meat & poultry, grains, and seafood

## Sample Baseline Assessment

Good Food Purchasing Baseline Assessment Overview - As of 1/3/2017		Projected Score - Baseline is Met in All Categories	
12 Points		15 Points	
Local Economies	0 Points	0 points	
Environmental Sustainability	0 Points	1 point	
Valued Workforce	1 Point	2 points	
Animal Welfare	0 Points	1 point	
Nutrition	4 Points	4 points	
Value Chain Equity & Innovation	1 Point	1 point	

Percentage Sustainable, by Level



## Annual Report

**GOOD FOOD PURCHASING** ★★ ★ **17pts.**

**LOCAL 6pts.** Creating opportunities for businesses in our community to thrive is important to us. Over 80% of our food is purchased from producers in Southern California, including many small farmers, minority-owned businesses, and businesses located in LA County.

**SUSTAINABLE 1pt.** Over 70% of our purchases are from producers with high environmental sustainability standards, including pesticide-free and organic practices and minimal use of growth hormones & antibiotics in dairy cattle.

**FAIR 6pts.** Over 10% of our food purchases come from producers who pay living wages and respect their workers' rights. We buy fair by industry standards and sometimes we work directly with our suppliers to improve even further.

**HUMAN 1pt.** 10% of our meat, poultry and dairy products are humanely produced, including 10% of our eggs being cage-free and 10% of our meat being antibiotic-free.

**HEALTHY 3pts.** We purchase whole, seasonal fruits and vegetables and minimize added sugars, sodium, and fats. Our most nutritious offerings are featured in high-visibility areas to make healthy choices easy.

Learn more about this process at [goodfoodpurchasing.org](http://goodfoodpurchasing.org)

## LOS ANGELES UNIFIED SCHOOL DISTRICT

- .74 M daily meals
- \$150 M annual food budget
- 80% of students qualify for free and reduced price school meals



**LOCAL ECONOMIES**

\$12M in new local produce purchases;  
150 new food chain jobs



**HEALTHY & SUSTAINABLE**

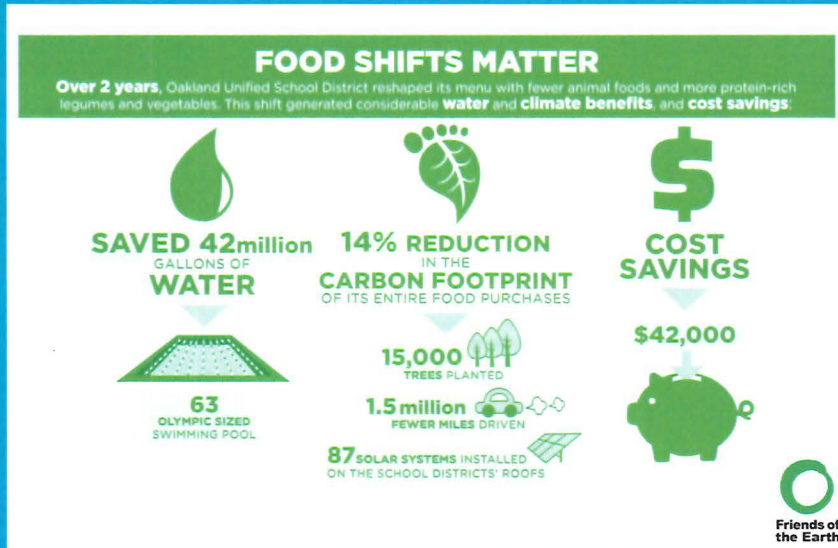
45 M servings of reformulated low-sodium bread without high fructose corn syrup, made from 100% sustainable, local wheat



**LESS MEAT, BETTER MEAT**

28% reduction in meat purchases and >1 B gallon water savings annually;  
\$70M contracts for chicken produced without routine antibiotics





My name is Ruth Robinson. I am here on behalf of Stop Slavery, a Northern California Coalition of Catholic Sisters Against Human Trafficking. Stop Slavery is composed of ten congregations of women religious and their associates.<sup>1</sup> The Coalition works in the San Francisco Bay Area and in San Joaquin County to educate about human trafficking, to advocate for corrective legislation and social policies and to take specific action against human trafficking.

Stop Slavery supports all five values embodied in the Good Food Purchasing Policy. As opponents of coerced labor, we submit this testimony in particular support of the Center for Good Food Purchasing's vision of a valued workforce and its goal of achieving safe and healthy working conditions and fair compensation for all workers and producers in food supply chains, from production to consumption.

Among those working in the food supply chain are agricultural laborers. The U. S. State Department has recognized that the United States is a source, transit, and destination country for U.S. citizens and foreign nationals subjected to human trafficking and forced labor in a variety of enterprises, including the

---

<sup>1</sup> The current members of Stop Slavery are the Dominican Sisters of Mission San Jose, the Dominican Sisters of San Rafael, the Marist Missionary Sisters, the Religious of the Sacred Heart of Jesus, the Sisters of the Holy Names of Jesus and Mary, the Sisters of Mercy of the Americas - WMW, the Sisters of Notre Dame de Namur, the Sisters of the Presentation of the Blessed Virgin Mary, the Sisters of St. Francis of Penance and Christian Charity and the Sisters of St. Joseph of Orange.



agriculture and seafood industries.<sup>2</sup> The agricultural sector of the economy has been identified as presenting high risk factors for human trafficking due to: the hazardous nature and undesirability of the work; a migrant workforce that is generally low-skilled, easily replaced and vulnerable; and the presence of labor contractors, recruiters, agents or other middlemen in the labor supply chain.<sup>3</sup>

Agricultural workers generally earn low wages and earn less than workers in industrial settings. The wide variety of employment arrangements and the high level of informal agreements lead to low levels of organization and unionization. Agricultural workers are often excluded from legal protections, including on wages, hours and working conditions.<sup>4</sup>

Food processing workers are similarly at risk. Again, the workforce is generally low-skilled and many jobs are held by minority and migrant workers. Migrant workers, including agricultural laborers, tend to be vulnerable to a constellation of indicators of trafficking. They may have debt linked to their recruitment process, or their visa status may tie them to a single employer.

---

<sup>2</sup> U. S. Department of State, Trafficking in Persons Report, (June 2017) at 420. (<https://www.state.gov/documents/organization/271339.pdf>)

<sup>3</sup> Verite, Strengthening Protections Against Trafficking in Persons in Federal and Corporate Supply Chains, Research on Risk in 43 Commodities Worldwide, at 25 (2017). (<https://www.verite.org/wp-content/uploads/2017/04/EO-and-Commodity-Reports-Combined-FINAL-2017.pdf>)

<sup>4</sup> Id., at 26.

Undocumented migrants may be susceptible to intimidation and threats of deportation.<sup>5</sup>

While reliable statistics on labor trafficking are hard to come by, a study published by San Diego State University found that in 2010, among undocumented Spanish-speaking migrant workers in San Diego County (a group that includes, but is not limited to agricultural workers), over 30% were subjected to practices meeting the legal definition of human trafficking, and as many as 55% had been subjected to various abuses and gross exploitative practices in connection with their employment.<sup>6</sup> Similarly, a 2014 study found that 39% of farm workers in North Carolina reported having been illegally trafficked or otherwise abused.<sup>7</sup>

The Center for Good Food Purchasing fights against these abuses by working to establish supply chain transparency, “from farm to fork.” The Good Food Purchasing Standards are based on third party certifications, which require meaningful supply chain audits. The baseline for compliance in the Valued

---

<sup>5</sup> Id.

<sup>6</sup> Zhang, S. X. (2012). *Trafficking of Migrant Laborers in San Diego County: Looking for a Hidden Population*. San Diego, CA: San Diego State University, at 15. (<https://www.ncjrs.gov/pdffiles1/nij/grants/240223.pdf>)

<sup>7</sup> Jonsson, Patrik, *Trafficking: In Florida's tomato fields, a fight for ethical farm labor grows*, The Christian Science Monitor, November 15, 2015. (<https://www.csmonitor.com/World/2015/1116/Trafficking-In-Florida-s-tomato-fields-a-fight-for-ethical-farm-labor-grows>)



Workforce category of the Good Food Purchasing Standards should not be onerous: it simply requires compliance with existing basic labor laws.

The International Labour Organization (ILO) has recognized the importance of building more responsible and transparent supply chains by rewarding good labor practices and by working to meet standards.<sup>8</sup> Auditing results can reflect an improvement in business practices.<sup>9</sup> The audits required by the Good Food Purchasing Standards provide an impetus for positive change in working conditions throughout the supply chains.

In addition, adopting the Good Food Purchasing Policy would provide an opportunity for the City and County of San Francisco to leverage its considerable purchasing power in support of fair and safe working conditions. We already know this strategy works. The Coalition of Immokalee Workers (CIW), an organized group of farm laborers in Florida, transformed the tomato business. They proved that by harnessing the purchasing power of buyers in the fast food industry and elsewhere, they could achieve fairer treatment, safer working conditions and higher wages for tomato pickers in Florida and beyond.<sup>10</sup>

---

<sup>8</sup> International Labour Organization, *Conference on Improving Labour Rights and Working Conditions in the Food Supply Chain: Sharing Good Practices and Moving Forward*, 27 May 2016. ([http://www.ilo.org/asia/media-centre/news/WCMS\\_486115/lang--en/index.htm](http://www.ilo.org/asia/media-centre/news/WCMS_486115/lang--en/index.htm))

<sup>9</sup> *Id.*

<sup>10</sup> Coalition of Immokalee Workers web page, About CIW, <http://ciw-online.org/about/>.

We must not ignore the human rights abuses suffered by those who feed us. The Good Food Purchasing Program will facilitate the ability of the City and County of San Francisco to not only procure healthful, nutritious, environmentally sustainable food for its hospitals and jails, but also to be a guiding force in the improvement of the lives of many of the workers in the multiple supply chains that carry the food from the farm to the table.

The members of Stop Slavery believe that none of us should benefit from the coerced, exploited labor of others. The Good Food Purchasing Program provides an important step toward eliminating the scourge of modern day slavery from the food supply chain. We urge the City and County to adopt the Good Food Purchasing Policy for its hospitals and jails.

Thank you for the opportunity to speak.

Respectfully submitted, January 24, 2018.

Ruth L. Robinson  
4930 Fulton Street, No. 301  
San Francisco, CA 94121  
(415) 269-5532  
robinson.ruthl@gmail.com



January 24, 2018

Before the Public Safety and Neighborhood Services Committee

Testimony in **support** of implementing the Good Food Purchasing Program in San Francisco hospitals  
and jails

Dear Honorable Supervisors Ronen, Sheehy, and Fewer,

On behalf of Friends of the Earth and our more than 5,200 members and activists in San Francisco, I urge you to support the adoption of the Good Food Purchasing Program (GFPP) in San Francisco's hospitals and jails. Thank you to Supervisor Fewer for initiating this important hearing, to the Committee for its consideration of this proposal, and to the Sheriff's Department and the Department of Public Health for providing their input.

We commend the Board of Supervisors for its efforts to drastically reduce San Francisco's carbon footprint, and we see immense untapped potential in reducing the emissions that are embedded within or "upstream from" food that is served by the City and County. Leveraging San Francisco's immense purchasing power towards climate-friendly, low-carbon food with the expansion of GFPP to jails and hospitals is critical to meeting the jurisdiction's target reductions in greenhouse gas (GHG) emissions.

Friends of the Earth is a national partner of the Center for Good Food Purchasing and helped create the updated Good Food Purchasing Standards, which now emphasize meat and dairy reduction as a strategy for improving the environmental sustainability and animal welfare-related impacts of food.

For health and environmental reasons, reducing meat and dairy consumption is a critical component of improving nutrition. Americans are consuming significantly more meat than recommended by the *Dietary Guidelines for Americans* (DGAs), and there is a scientific consensus that red and processed meats, in particular, are contributing to heart disease, diabetes, and cancer. Beyond the health benefits, reducing meat and dairy consumption is a crucial component of sustainability. From a climate standpoint, livestock production accounts for more than half of all food-related GHG emissions and about 14.5% of overall GHG emissions globally. According to the Intergovernmental Panel on Climate Change, cutting meat and dairy consumption is one of the most cost-effective and impactful climate mitigation strategies available.

Friends of the Earth partnered with Oakland Unified School District (OUSD) to analyze the environmental, cost-savings, and student satisfaction benefits after two years of reducing meat and dairy as part of its GFPP implementation. In our report, "Shrinking the Carbon and Water Footprint of School Food," we found that reductions in meat and dairy purchases led to 14% fewer GHG emissions, which is equivalent to installing 87 rooftop solar systems. Installing that many solar systems would have cost close to \$3 million, but OUSD achieved the same reduction in GHGs from shifting its menus while saving \$42,000. Meanwhile, student satisfaction with meals actually *improved*. We believe that the GFPP, properly implemented in San Francisco hospitals and jails, could achieve similar reductions in greenhouse gas emissions while saving tax dollars and improving customer satisfaction.

Thank you for your consideration of our testimony. We look forward to working with you to make San Francisco more healthy, sustainable, and just.

*About Friends of the Earth U.S.: Founded by David Brower in 1969, Friends of the Earth U.S. is the United States' voice of the world's largest federation of grassroots environmental groups, with a presence in 74 countries. Friends of the Earth works to defend the environment and champion a more healthy and just world. Our current campaigns focus on promoting clean energy and solutions to climate change, ensuring the food we eat and products we use are safe and sustainable and protecting marine ecosystems and the people who live and work near them.*

## Carroll, John (BOS)

---

**From:** Carroll, John (BOS)  
**Sent:** Tuesday, January 23, 2018 3:35 PM  
**To:** Ronen, Hillary; Sheehy, Jeff (BOS); Fewer, Sandra (BOS)  
**Cc:** 'Calvillo, Angela (angela.calvillo@sfgov.org)'; (carolyn.goossen@sfgov.org); Lambright, Koledon (BOS); Yu, Angelina (BOS); Summers, Ashley (BOS); Somera, Alisa (BOS)  
**Subject:** Post-Packet Comment Letters - Public Safety and Neighborhood Services Committee - January 24, 2018

Good afternoon, Chair Ronen and members of the PSNS committee.

The office of the Clerk of the Board has received several comment letters from interested members of the public, concerning agenda item nos. 3 and 4 on tomorrow's committee agenda. These letters were received after I prepared the committee packets for tomorrow's meeting.

For your convenience in the committee room, I have linked these within the Legislative Research Center. They are also available linked directly below:

[Comment letters on File No. 171317 - Banning Sale of Animal Fur Products](#)

[Comment letters on File No. 170843 - Exploration of Good Food Purchasing Policy](#)

I invite you to review the entirety of these matters on our [Legislative Research Center](#) by following the links below:

[Board of Supervisors File No. 171317](#)

[Board of Supervisors File No. 170843](#)

Thank you for your review.

**John Carroll**

**Assistant Clerk**

Board of Supervisors

San Francisco City Hall, Room 244

San Francisco, CA 94102

(415)554-4445 - Direct | (415)554-5163 - Fax

[john.carroll@sfgov.org](mailto:john.carroll@sfgov.org) | [bos.legislation@sfgov.org](mailto:bos.legislation@sfgov.org)



Click [here](#) to complete a Board of Supervisors Customer Service Satisfaction form.

The [Legislative Research Center](#) provides 24-hour access to Board of Supervisors legislation and archived matters since August 1998.

*Disclosures: Personal information that is provided in communications to the Board of Supervisors is subject to disclosure under the California Public Records Act and the San Francisco Sunshine Ordinance. Personal information provided will not be redacted. Members of the public are not required to provide personal identifying information when they communicate with the Board of Supervisors and its committees. All written or oral communications that members of the public submit to the Clerk's Office regarding pending legislation or hearings will be made available to all members of the public for inspection and copying. The Clerk's Office does not redact any information from these submissions. This means that personal information—including names, phone numbers, addresses and similar information that a member of the public elects to submit to the Board and its committees—may appear on the Board of Supervisors website or in other public documents that members of the public may inspect or copy.*



**From:** [Board of Supervisors, \(BOS\)](#)  
**To:** [BOS-Supervisors; Carroll, John \(BOS\)](#)  
**Subject:** FW: Support Letter PS&NS Committee File Item 170843 January 24th  
**Date:** Monday, January 22, 2018 8:24:57 AM  
**Attachments:** [SF GFPP ASPCA written testimony.pdf](#)

---

**From:** Susan Riggs [<mailto:Susan.Riggs@aspca.org>]  
**Sent:** Friday, January 19, 2018 4:48 PM  
**To:** Board of Supervisors, (BOS) <[board.of.supervisors@sfgov.org](mailto:board.of.supervisors@sfgov.org)>  
**Cc:** Suzanne McMillan <[Suzanne.McMillan@aspca.org](mailto:Suzanne.McMillan@aspca.org)>  
**Subject:** Support Letter PS&NS Committee File Item 170843 January 24th

On behalf of the ASPCA, please find attached a letter of support for File Item 170843, the Good Food Purchasing Program for the January 24 Public Safety and Neighborhood Services Committee meeting.

Best Regards,

Susan

Susan Lea Riggs  
Senior Director of State Legislation – Western Region

**ASPCA**<sup>®</sup>

[susan.riggs@aspca.org](mailto:susan.riggs@aspca.org)

(916) 584-1816

[www.aspca.org](http://www.aspca.org)

The information contained in this e-mail, and any attachments hereto, is from The American Society for the Prevention of Cruelty to Animals® (ASPCA®) and is intended only for use by the addressee(s) named herein and may contain privileged and/or confidential information. If you are not the intended recipient(s) of this e-mail, you are hereby notified that any dissemination, distribution, copying or use of the contents of this e-mail, and any attachments hereto, is strictly prohibited unless authorized by the sender. If you have received this e-mail in error, please immediately notify the sender by reply email and permanently delete this e-mail and any printout thereof.



January 18, 2018

San Francisco Board of Supervisors  
Public Safety and Neighborhood Services Committee  
1 Dr. Carlton B. Goodlett Place  
City Hall, Room 244  
San Francisco, CA 94102-4689  
Via email at: [Board.of.Supervisors@sfgov.org](mailto:Board.of.Supervisors@sfgov.org)

Re: File Item 170843 – Exploration of Good Food Purchasing Program

Dear Honorable Members of the Public Safety and Neighborhood Services Committee:

On behalf of the American Society for the Prevention of Cruelty to Animals (ASPCA) and our over 3,000 supporters in San Francisco, we are writing to request your support for the Good Food Purchasing Program as a framework for City and County agency food procurement through the adoption and implementation of the Good Food Purchasing Program (GFPP).

As an institution that spends significant public dollars on food procurement through agencies such as the Department of Public Health (hospitals) and the Sheriff's Department (jails), San Francisco has an opportunity to establish a humane and sustainable standard for the community by ensuring that public funds are spent in a manner consistent with the City/County's social and environmental values. To reach this higher bar, we ask that you support efforts to use the GFPP framework to conduct a baseline assessment of current food procurement at the hospitals and jails under the City/County's jurisdiction and then set targets and timelines for increased achievement and assessments of annual progress using the GFPP's tiered five-star levels of commitment.

The ASPCA is particularly encouraged by the GFPP framework because it sets a high bar for the treatment of animals raised for food. At every step of their lives, all animals should be treated with compassion and protected from suffering. Sadly, billions of farm animals lack even the most basic protections. Nearly ten billion land animals are raised for food each year in this country – the vast majority live their lives in conditions that are cruel and unnatural. Reducing our reliance on animal-based food sources, and using independent animal welfare certification assurances for those we raise, are two sound strategies reflected in GFPP's animal welfare value category. Together, these represent an important step forward.

The GFPP is a commitment by major public institutions to use their purchasing power to source healthy, high-quality food that supports a strong local economy, fair treatment for food system workers, humane treatment of animals, and environmental sustainability. GFPP has found widespread support by municipal governments and school districts across the country, including





WE ARE THEIR VOICE®

San Francisco Unified, Oakland Unified, Los Angeles Unified, and Chicago Public Schools, as well as the cities of Los Angeles and Chicago.

By joining San Francisco Unified School District in using the GFPP framework, San Francisco has an opportunity to deepen its commitment to a more just and equitable food system. The County has demonstrated its commitment to healthy and nutritious food through numerous actions taken in response to the Mayor's Executive Directive on Healthy and Sustainable Food in 2009. Additionally, the Board of Supervisors' passage this fall of regulations regarding antibiotics used in food animals is the kind of policy that complements the GFPP. San Francisco has an opportunity to augment these commitments by becoming the first County in the nation to adopt the GFPP.

The ASPCA supports the use of the GFPP framework for public food procurement and its implementation through baseline assessments and a subsequent setting of targets and timelines. We thank you for your leadership in supporting this important progress in building on the County's stellar reputation as a model for sustainable and humane policies.

Sincerely,

A handwritten signature in black ink, appearing to read "Suzanne McMillan". The signature is fluid and cursive.

Suzanne McMillan  
Content Director, Farm Animal Welfare Campaign  
Strategy & Campaigns  
(646) 438-3082

A handwritten signature in black ink, appearing to read "Susan Lea Riggs". The signature is cursive and somewhat stylized.

Susan Lea Riggs  
Sr. Director of State Legislation, Western Region  
(916) 584-1816