

File No. 200244

Committee Item No. 3

Board Item No. _____

COMMITTEE/BOARD OF SUPERVISORS

AGENDA PACKET CONTENTS LIST

Committee: Rules Committee

Date July 20, 2020

Board of Supervisors Meeting

Date _____

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OTHER (Use back side if additional space is needed)

- Charter Amendment
- x Zuckerberg SF General Hospttal Baseline Assissement FY 2018
- xx Laguna Honda Hospital Baseline Assesment FY 2018
- xx Sheriff Baseline Assessment FY 2018
- xx Good Food Purchase Program 2017
- _____
- _____
- _____
- _____

Completed by: Victor Young

Date July 16, 2020

Completed by: _____

Date _____

1 [Administrative Code - Food Purchasing Standards and Departmental Goals]

2
3 **Ordinance amending the Administrative Code to introduce standards and goals for**
4 **food purchasing by the Department of Public Health and Sheriff's Department in**
5 **hospitals and jails.**

6 NOTE: **Unchanged Code text and uncodified text** are in plain Arial font.
7 **Additions to Codes** are in *single-underline italics Times New Roman font*.
8 **Deletions to Codes** are in *strikethrough italics Times New Roman font*.
9 **Board amendment additions** are in double-underlined Arial font.
10 **Board amendment deletions** are in ~~strikethrough Arial font~~.
11 **Asterisks (* * * *)** indicate the omission of unchanged Code
12 subsections or parts of tables.

13 Be it ordained by the People of the City and County of San Francisco:

14 Section 1. The San Francisco Administrative Code is amended by adding Chapter
15 21D, consisting of Sections 21D.1, 21D.2, 21D.3, 21D.4, 21D.5, and 21D.6, to read as
16 follows:

17 **CHAPTER 21D: FOOD PURCHASES AT HOSPITALS OPERATED BY THE DEPARTMENT**
18 **OF PUBLIC HEALTH AND JAILS OPERATED BY THE SHERIFF'S DEPARTMENT**

19
20 **SEC. 21D.1. FINDINGS.**

21 *(a) In 2009, Mayor Gavin Newsom issued Executive Directive 09-03, entitled "Healthy and*
22 *Sustainable Food for San Francisco," declaring the City's commitment to increasing the amount of*
23 *healthy and sustainable food, and including a series of principles to guide the directive that addressed*
24 *economic and environmental sustainability, social responsibility, healthy food accessibility, and more.*

1 **(b) City stakeholders, including the Board of Supervisors, Department of Public Health**
2 **(DPH), and Sheriff's Department, have been engaged for several years in planning to include more**
3 **values-based food procurement in the City's hospitals and jails. In January 2018, a Board of**
4 **Supervisors committee held a hearing on the subject (Board File No. 170843), and in June of that year**
5 **the Board adopted a resolution (Res. No. 191-18) urging DPH and the Sheriff's Department to conduct**
6 **a baseline assessment of existing food vendors to evaluate their alignment with the Good Food**
7 **Purchasing Standards of the Center for Good Food Purchasing. As of the end of 2019, baseline**
8 **assessments of the City's hospital and jail food procurement to assess alignment with values-based**
9 **procurement have been completed by the Center for Good Food Purchasing in partnership with DPH**
10 **and the Sheriff's Department. These assessments are on file with the Clerk of the Board of Supervisors**
11 **in Board File No. 200244, for the ordinance establishing this Chapter 21D.**

12 **(c) Cities and other public entities across the United States have adopted "Good Food**
13 **Purchasing Standards," including: Los Angeles Unified School District (2012); City of Los Angeles**
14 **(2012); San Francisco Unified School District (2016); Oakland Unified School District (2016);**
15 **Chicago Public Schools, Chicago Park District, and the City of Chicago (2017); Cook County, Illinois**
16 **(2018); Washington, D.C. Public Schools (2019); Cincinnati Public Schools (2019); City of Boston,**
17 **including Boston Public Schools (2019); and Austin Independent School District (2019).**

18 **(d) The Good Food Purchasing Program, as established by the Center for Good Food**
19 **Purchasing, aims to support public institutions in transforming the way they purchase food, by creating**
20 **a transparent and equitable food system built on principles of social justice and racial equity and**
21 **rooted in five core values: local economies; environmental sustainability; valued workforce; animal**
22 **welfare; and nutrition. Each of the five value categories has a baseline standard for institutions to**
23 **meet in order to be considered a "Good Food Provider." A copy of the Good Food Purchasing**
24 **Program is on file with the Clerk of the Board of Supervisors in File No. 200244 for the ordinance**
25 **establishing this Chapter 21D. These standards are based on third-party certifications that have been**

1 ranked by national experts in each category. The program allows institutions to assess their food
2 vendors' alignment with the good food purchasing standards, and sets multi-year goals for meeting the
3 baseline standards, with flexibility to prioritize some categories over others. The five value categories
4 are as follows:

5 (1) Local Economies: Support diverse, family and cooperatively owned, small and mid-
6 sized agricultural and food processing operations within the local area or region.

7 (2) Environmental Sustainability: Source from producers that employ sustainable
8 production systems to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of
9 hormones, routine antibiotics, and genetic engineering; conserve and regenerate soil and water;
10 protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water
11 consumption, food waste, and greenhouse gas emissions. Reduce menu items that have high carbon and
12 water footprints using strategies such as plant-forward menus that feature smaller portions of animal
13 proteins in a supporting role.

14 (3) Valued Workforce: Source from producers and vendors that provide safe and
15 healthy working conditions and fair compensation for all food chain workers and producers, from
16 production to consumption.

17 (4) Animal Welfare: Source from producers that provide healthy and humane
18 conditions for farm animals.

19 (5) Nutrition: Promote health and well-being by offering generous portions of
20 vegetables, fruit, whole grains, and minimally processed foods, while reducing salt, added sugars,
21 saturated fats, and red meat consumption, and eliminating artificial additives. Improve equity,
22 affordability, accessibility, and consumption of high quality, culturally relevant good food in all
23 communities.

24 (e) Many of the aforementioned value categories, including not only Environmental
25 Sustainability, but also Local Economies, are critically connected to the City's efforts to combat

1 climate change. While the City's efforts have focused on reducing emissions through strategies via
2 transportation, buildings, and zero waste as documented in the Department of the Environment's July
3 2019 "Focus 2030: A Pathway to Net Zero Emissions" report, reducing meat consumption and
4 increasing plant-based diets is an important strategy to curb climate change, evidenced by the United
5 Nations Intergovernmental Panel on Climate Change's "Climate Change and Land" Special Report
6 (IPCC, 2019: Climate Change and Land: an IPCC special report on climate change, desertification,
7 land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial
8 ecosystems).

9 (f) DPH serves approximately 6,000 meals per day (approximately two million per year) and
10 the Sheriff's Department serves approximately 4,200 meals per day (approximately 1.5 million per
11 year). Given the large amount of money spent by these departments on procurement of food, their
12 adherence to a Good Food Purchasing Program will likely positively influence their vendors to adopt
13 practices consistent with Good Food Purchasing Standards.

14
15 **SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS.**

16 In the procurement of food for City hospitals operated by DPH (Zuckerberg San Francisco
17 General Hospital and Laguna Honda Hospital) and jails operated by the Sheriff's Department, the City
18 shall strive to adhere to the vision and values of the Good Food Purchasing Standards, as stated in
19 subsection 21D.1(d).

20
21 **SEC. 21D.3. GOALS FOR HOSPITALS.**

22 To implement Good Food Purchasing Standards, DPH shall seek the following:

23 (a) Local Economies: To achieve baseline goals set forth in the 2019 DPH Good Food
24 Purchasing Standard baseline report by January 1, 2021, through developing a Request for Proposals
25 that reflects the Good Food Purchasing pillars, and awarding a contract to a local produce vendor,

1 and sourcing at least 15% of food from family-owned producers within 250 miles. DPH shall actively
2 pursue extra points towards baseline goals by planning to purchase at least 1% cumulatively of food
3 from vendors that are Socially Disadvantaged, Beginning, Limited Resource, Veteran, or Disabled
4 Farmers/Ranchers by January 1, 2022.

5 (b) Environmental Sustainability: To achieve baseline goals set forth in the 2019 DPH Good
6 Food Purchasing Standard baseline report by January 1, 2022, by purchasing 100% of meat without
7 routine antibiotics (antibiotics for therapeutic or preventative use permissible). DPH shall achieve a
8 4% carbon and water footprint reduction by January 1, 2021 and a 20% carbon and water footprint
9 reduction by January 1, 2025. DPH shall take other measures to achieve environmental sustainability,
10 including review and revision of menus (by January 1, 2021), implementation of meatless Mondays (by
11 January 1, 2021), eliminating use of disposable water bottles (by January 1, 2021), and optimizing
12 waste recovery systems to reduce waste (by January 1, 2023).

13 (c) Valued Workforce: To achieve baseline goals set forth in the 2019 DPH Good Food
14 Purchasing Standard baseline report by January 1, 2021, through encouraging all vendors to commit
15 to full compliance with labor law and working to prevent labor law violations from occurring, for both
16 Laguna Honda Hospital and Zuckerberg San Francisco General Hospital.

17 (d) Animal Welfare: To achieve baseline goals set forth in the 2019 DPH Good Food
18 Purchasing Standard baseline report by January 1, 2023, through evaluating the menu for
19 opportunities to decrease meat use (by January 1, 2021), purchasing 15% of total food purchases from
20 animal welfare certified products (by January 1, 2023), and decreasing animal product purchase
21 volume by 15% and replacing it with plant-based protein (by January 1, 2023).

22 (e) Nutrition: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing
23 Standard baseline report by January 1, 2021, through offering free drinking water, conducting an
24 analysis of products with regards to trans-fat and whole grains, and further refining nutrition goals
25 specific to a safety net hospital setting.

1 (f) Additional actions to achieve the above goals include: development of a departmental
2 sustainability policy to guide purchasing decisions; examination of opportunities for joint procurement
3 for the two hospitals; development of specifications for the department's dairy and eggs contracts to
4 comply with Good Food Purchasing Standards; development of specifications for the department's
5 meat contracts to comply with Good Food Purchasing Standards; and education of vendors on Good
6 Food Purchasing Standards.

7
8 **SEC. 21D.4. GOALS FOR JAILS.**

9 To implement Good Food Purchasing Standards, the Sheriff's Department shall seek the
10 following with respect to jails:

11 (a) Local Economies: To continue to meet the baseline goals set forth in the 2019 Sheriff's
12 Department Good Food Purchasing Standard baseline report, with more than 20% of the department's
13 total food expenditures meeting the criterion of being locally sourced at Good Food Purchasing
14 Standards Level 1. The Sheriff's Department's goal is to increase its local food spending allocation to
15 15% to 20% on vendors who are large- or medium-scale operations, family- or cooperatively-owned,
16 and within 250 miles of San Francisco (Good Food Purchasing Standards Levels 2 and 3), by January
17 1, 2023.

18 (b) Environmental Sustainability: To achieve goals set forth in the 2019 Sheriff's Department
19 Good Food Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of
20 the department's total food expenditures on products grown without the use of pesticides and/or that
21 have received one or more of the nationally-recognized certifications referenced in the Good Food
22 Purchasing Standards Level 1, or reducing the carbon and water footprint of food purchases by at least
23 4% after January 1, 2022 (with the goal of doubling the next year), increasing purchasing of products
24 raised without antibiotics to 25% by January 1, 2022, and ensuring each year ongoing that no seafood
25

1 purchases are listed as "avoid" by Monterey Bay Seafood Watch Guide (or other similar
2 environmental monitoring body whose standards may be substituted by the Purchaser).

3 (c) Valued Workforce: To achieve goals set forth in the 2019 Sheriff's Department Good Food
4 Purchasing Standard baseline report by January 1, 2022, through spending at least 5% of the
5 department's total food expenditures on products supplied by vendors with a social responsibility
6 policy that prioritizes non-poverty wages for their employees, labor peace agreements, safe and healthy
7 working conditions, prohibition of child labor, employment benefits, and policies to prevent sexual
8 harassment/assault, a Good Food Purchasing policy, a worker education training program, or are
9 certified by one or more nationally-recognized fair trade organizations, and work with vendors to
10 purchase products for whom the grower, processor, and distributor meet the qualifying criteria.
11 Wherever possible, in evaluation criteria or reference checks for vendors, the Sheriff's Department
12 shall encourage all vendors to commit to full compliance with labor and employment laws and work to
13 prevent violations from occurring.

14 (d) Animal Welfare: To achieve goals set forth in the 2019 Sheriff's Department Good Food
15 Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of the
16 department's total food expenditures on products supplied by vendors who have received nationally-
17 recognized organic and/or humane certifications (Level 1), and increase purchasing food items at
18 higher levels of animal welfare certifications as recognized in the Good Food Purchasing Standards
19 (Levels 2 and 3) by January 1, 2022, through replacing 35% of the total volume of animal products
20 with plant-based protein and reaching 50% reduction relative to the baseline assessment by January 1,
21 2024.

22 (e) Nutrition: To achieve goals set forth in the 2019 Sheriff's Department Good Food
23 Purchasing Standard baseline report by January 1, 2021, through spending at least 51% of the
24 department's total food expenditures on Level 1 products, increasing the amount of whole or minimally
25

1 processed foods by 5% from baseline year, and having fruit, vegetables, and whole grains account for
2 at least 50% of the total food purchases.

3
4 **SEC. 21D.5. REPORTING REQUIREMENTS.**

5 One year from the effective date of this Chapter 21D, DPH and the Sheriff's Department shall
6 each submit a report to the Board of Supervisors assessing their adherence to the five Good Food
7 Purchasing Standards as stated in Section 21D.1(d). This initial report shall constitute the baseline
8 standards against which the goals of Sections 21D.3 and 21D.4 will be measured. One year from the
9 date of the initial report, DPH and the Sheriff's Department shall each submit a report documenting
10 their progress in meeting the baseline standards, and shall continue to submit reports annually from
11 that point thereafter.

12
13 **SEC. 21D.6. PARTIAL SUNSET DATE.**

14 Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date of
15 this Chapter 21D.

16
17 Section 2. Effective Date. This ordinance shall become effective 30 days after
18 enactment. Enactment occurs when the Mayor signs the ordinance, the Mayor returns the
19 ordinance unsigned or does not sign the ordinance within ten days of receiving it, or the Board
20 of Supervisors overrides the Mayor's veto of the ordinance.

21
22 APPROVED AS TO FORM:
23 DENNIS J. HERRERA, City Attorney

24 By:

25 
GUSTIN R. GUIBERT
Deputy City Attorney

LEGISLATIVE DIGEST

[Administrative Code – Food Purchasing Standards and Departmental Goals]

Ordinance amending the Administrative Code to introduce standards and goals for food purchasing by the Department of Public Health and Sheriff’s Department in hospitals and jails.

Existing Law

Administrative Code Chapter 21 governs the procurement of goods and commodities, including food. The current laws contain no specific provisions on how to procure food at San Francisco hospitals and jails.

Amendments to Current Law

This legislation sets policy priorities and goals for the City’s food procurement. Chapter 21D is being added to the Administrative Code to state principles to which the City will strive to adhere, and detailed goals over the next five years in procuring food at San Francisco hospitals and jails.

Background Information

Various City stakeholders, including the Board of Supervisors, Department of Public Health, and Sheriff’s Department, have been engaged for several years in planning to include more values-based food procurement in San Francisco hospitals and jails. As of the end of 2019, baseline assessments of the City’s hospital and jail food procurement to assess alignment with values-based procurement have been completed by a third party nonprofit organization, the Center for Good Food Purchasing. These baseline assessments inform the goal-setting for departments. The Good Food Purchasing Program intends to transform the way public institutions purchase food, by creating a transparent and equitable food system built on five core values: local economies, health, valued workforce, animal welfare, and environmental sustainability.

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SAN FRANCISCO SHERIFF'S DEPARTMENT
BASELINE ASSESSMENT
FISCAL YEAR 2018



Report Status: Final
As of June 10, 2019

Information Completed:

- Purchasing Records
- Nutrition Checklist
- Extra Points

Information Pending:

- Draft Review by Institution



Contents

1. Good Food Purchasing Executive Summary
2. Five Value Analysis
 - A. Local Economies
 - B. Environmental Sustainability
 - C. Valued Workforce
 - D. Animal Welfare
 - E. Nutrition
3. Recommended Actions and Next Steps
4. Appendix
 - A. Labor Violation Report
 - B. Nutrition Checklist

Good Food Purchasing Executive Summary

San Francisco Sheriff's Department
Baseline Assessment Fiscal Year 2018

<p>\$584,995 in Total Food Spend</p>	<p>Food Service Contractor: Aramark Enrolled in 2018</p>	<p>1 out of 5 Baseline Standards Met</p>	<p>Total Points Earned</p> <p>3</p>
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Progress Toward Baseline Goal and Qualifying Purchases by Value Category

		Baseline Goal ¹	Standard Points	Extra Points	Baseline Met
Local Economies	20.7% or \$121k	15% (\$88k)	1	0	✓
Environmental Sustainability	0.25 % or \$1.4k	15% (\$88k)	0	0	-
Valued Workforce	0.25% or \$1.4k	5% (\$29k)	0	1	-
Animal Welfare	2.3% or \$8.4k	15% (\$88k)	0	0	-
Nutrition	48% of applicable items met	51% met	0	1	-
			1	2	

Additional Baseline Requirements

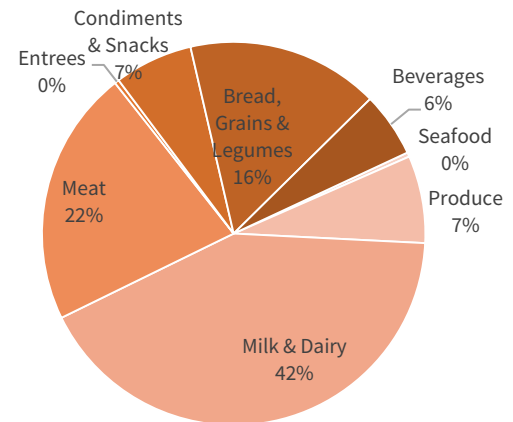
Environmental Sustainability

1	At least 25% of animal products are produced without routine use of antibiotics	-
2	No seafood purchased should be listed as "Avoid" by Monterey Bay Aquarium's Seafood Watch	✓

Valued Workforce

1	Take requested follow up steps with suppliers	-
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Purchasing Summary By Product Type

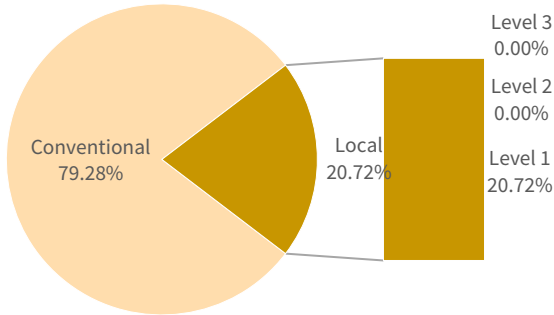


¹ The Environmental Sustainability and Valued Workforce value categories have additional requirements to meet baseline; see the *Five Value Analysis* section of this report

LOCAL ECONOMIES – Support small and mid-sized agricultural and food processing operations within the local area or region

PROGRESS TOWARD BASELINE

20.7 % of total food spend is locally-sourced (\$121,212)	Baseline Goal	Total Points	Baseline Met
	15%	1	✓



1 STANDARD POINTS

- 1 standard point for every 15% of food sourced at level 1 local.

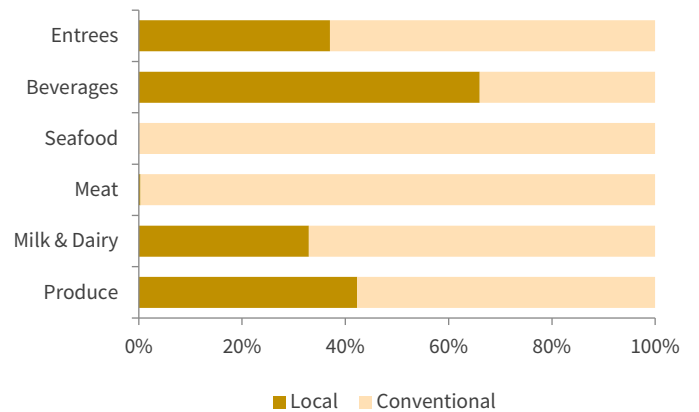
0 EXTRA POINTS

KEY SUPPLIERS (over \$500 spent)

Level 1 – Very large, within 250 miles (500 miles for meat):

- PRODUCERS DAIRY FOODS (\$101,825)
- BEE SWEET (\$15,143)
- KINGS RIVER PACKING (\$2,591)
- FOSTER FARMS (combined) (\$1,130)

What Percentage of Each Product Category is Local?



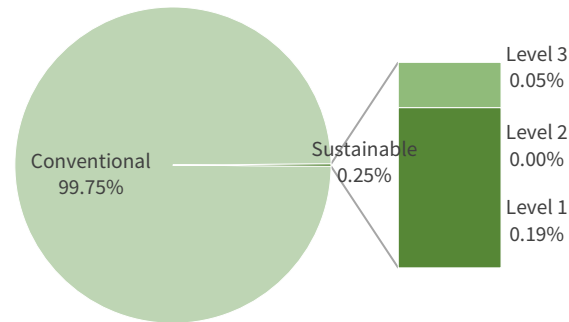
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
0.25% of total food spend is sustainably sourced (\$1,440)	15%	0	-

Additional baseline requirements:

1	At least 25% of animal products are produced without routine use of antibiotics	-
2	No seafood purchased should be listed as “Avoid” by Monterey Bay Aquarium’s Seafood Watch	✓

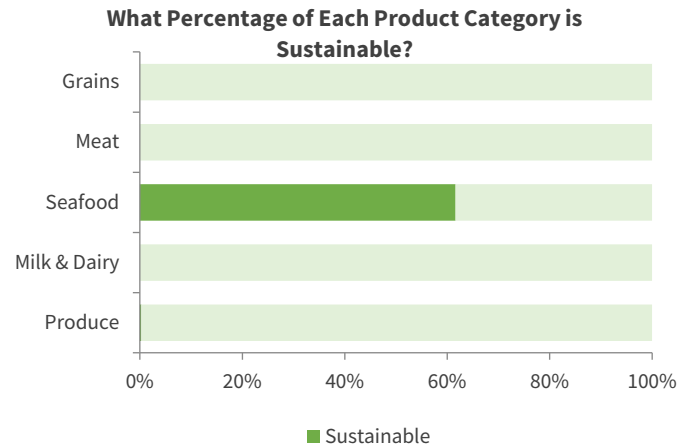


0 STANDARD POINTS

0 EXTRA POINTS

ADDITIONAL BASELINE REQUIREMENTS

- Seafood requirement met.**
 No products listed as “Avoid” by Monterey Bay Seafood Watch.
- Non-routine uses of antimicrobial drugs requirement not yet met.** 0.7% (\$2,769) of animal products purchased are raised without routine use of antibiotics.



KEY SUPPLIERS

Level 1 – Rated “Good” by Seafood Watch Guide

- REMA FOODS (\$1,121.50)
 - Tuna Light Chunk Skip Jack in Water²
- HEINZ (\$200.01)
 - Tuna Light Chunk Skip Jack Ocean Naturals

² In future assessments, the replacement product from Tri-Marine is anticipated to count toward the seafood requirement, per the documentation provided by Aramark.

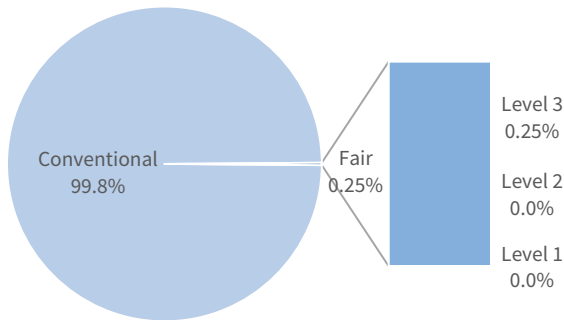
VALUED WORKFORCE – Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
0.25% of total food spend is fair (\$1,454)*	5%	0	-

Additional baseline requirement:

1	Take requested follow up steps with suppliers	-
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0 STANDARD POINTS

1 EXTRA POINT

- One extra point was earned for having an anonymous reporting system for workers to report violations with a protection for workers from retaliation.

KEY SUPPLIERS (over \$5,000 spent)³

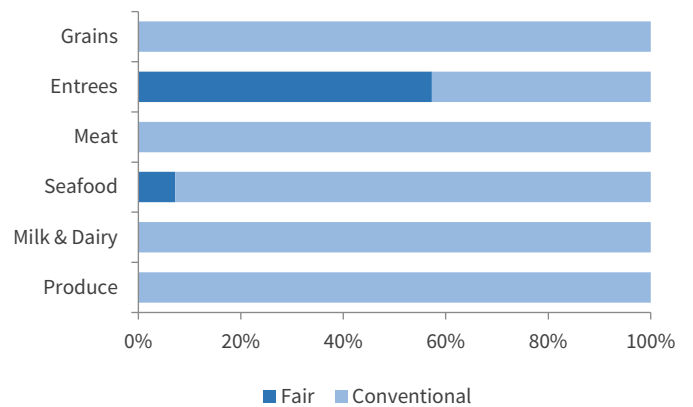
Level 3 – Union contract:⁴

- SYSCO SAN FRANCISCO (\$3,762)
- FOSTER FARMS (\$642.60)

NOTES ON EARNING POINTS

- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, **products totaling \$3,762 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$1,454 counted toward the total percentage of fair food**

What Percentage of Each Product Category is Fair?*



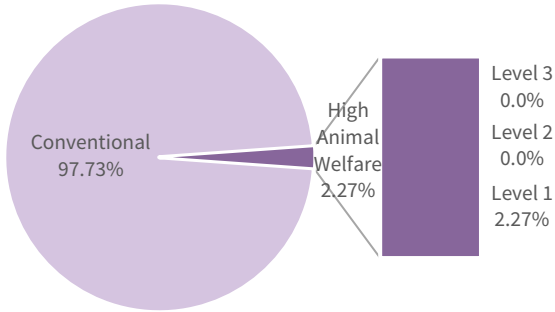
³ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

⁴ The listed companies typically have multiple production locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce. In cases in which multiples production locations were provided for the same purchases, the spend was evenly allocated among the locations.

ANIMAL WELFARE – Provide healthy and humane care for farm animals

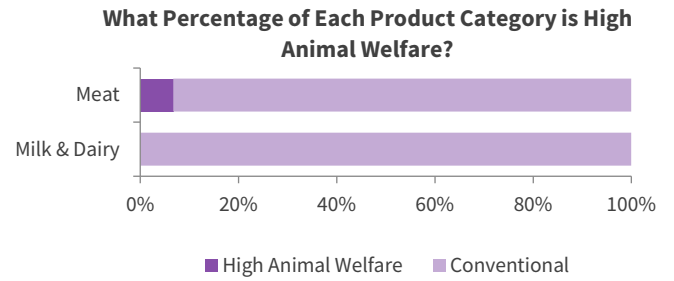
PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
2.3% of total meat and dairy spend is high animal welfare (\$8,436.36)	15%	0	-



0 STANDARD POINTS

0 EXTRA POINTS



KEY SUPPLIERS (over \$500 spent)

- PAPETTI'S (\$8,436)
 - Refrigerated Liquid Egg Scrambled Mix CIB

NUTRITION – *Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
48% of applicable checklist items met	51%	0	-

1 STANDARD POINTS

- 10 of 21 applicable checklist items met (48% of total applicable items)
- See Appendix B. Nutrition Checklist for details

Nutrition Scoring
Level 1 Healthy – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable checks)
Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)
Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable checks)

Nutrition Goals		
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)		
Healthy Procurement (5 applicable items)	0 items met	0 checks
Healthy Food Service Environment (3 applicable items)	1 item met	2 checks
Health Equity (1 applicable item)	0 items met	0 checks
Priority (Items with Priority Designation are Worth One Checks Per Item Met)		
Healthy Procurement (5 applicable items)	4 items met	4 checks
Healthy Food Preparation (2 applicable items)	2 items met	2 checks
Healthy Food Service Environment (4 applicable items)	1 item met	1 check

1 EXTRA POINT

- One extra point was earned for offering menu items that are culturally appropriate for institution’s demographic composition.

Recommended Next Steps

Outlining a Road Map to Good Food Provider Status

A Roadmap to Achieving Good Food Provider Status

Congratulations on completing your Good Food Purchasing Program (GFPP) baseline assessment. A baseline assessment from the Center for Good Food Purchasing is precisely that, a baseline. This report is the starting point from which we will gauge progress made between this baseline assessment and San Francisco Sheriff Department's upcoming annual assessment. It is not expected that new participants in the program comply with the Good Food Purchasing Program Standards before they have had an opportunity to fully engage with the program, understand the standards, and intentionally work toward meeting the standards' baselines for good food. The Sheriff's Department has excelled at meeting baseline requirements for Local Economies. The Sheriff's Department still needs to meet baseline requirements in Environmental Sustainability, Valued Workforce, Animal Welfare, and Nutrition.

This section of the baseline assessment report, *Recommended Next Steps*, includes a suggested list of steps to create a roadmap to achieve Good Food Provider status under the Good Food Purchasing Program Standards.

STEP 1: Set a Target Score

While simple, defining the target Good Food Purchasing Program score a participant seeks to achieve is a powerful way to turn a Good Food Purchasing Program vision into a Good Food Purchasing Program reality. A target score is a participant's desired destination and with this destination established it becomes much easier for a participant to define the path forward (the action plan) to arrive at the desired destination. To set a GFPP target score a GFPP participant must:

- A. Determine the star rating and thus the total points to acquire, and
- B. Determine the date by which this target score will be achieved.

STEP 2: Prioritize the Value Categories in Which Baseline Status Will be Met via What Level Products

These two decisions will become the framework used for drafting a detailed action plan. After determining the target score, a participant should:

- A. Prioritize which value categories they would like to achieve baseline status within, and
- B. Decide whether to meet baseline with purchases of level 1, level 2 or level 3 products or some combination of all three.

A simplified example to illustrate how these decisions enable action planning is in the box below.

Example Part 1: Participant A spends \$10 million dollars on food each year. Currently, they do not meet baseline in Environmental Sustainability and they do not buy any sustainable products. Participant A has two options to consider:

- 1) Invest 15% (\$1.5 M) of their total food spend on level 1 food products

OR

- 2) Invest 5% (\$500k) of their total food spend on level 3 food products.

Participant A decides to meet baseline by investing 15% on level 1 food products. This decision assumes that the trade-off in higher overall spend will be offset by easy access to lower level sustainable products that are more affordable, easier for use in the participant's operations and available at the required scale. See the next box below for another simplified example of how this decision translates into an action plan.

You do not need to action plan for each value at once, but it will be important to have an idea in mind of what you will prioritize next on your path to earning your star rating so that you can stay on track to meet your star rating goal by your target date. It's also helpful to consider how strategies for one value category can support achievement in other values, even if you do not action plan for all the values to start (e.g. finding a sustainable beef product that is also produced locally).

STEP 3: Draft a Good Food Purchasing Program Action Plan

A well-developed action plan serves as a blueprint for a project manager to break a large project down into smaller, more manageable steps. The purpose of this action plan is to clarify what actions are required to reach the targeted GFPP score, formulate a timeline for when specific tasks need to be completed and determine what resources (staff or financial) are required to support the implementation of the identified actions. Given the complexity of the Good Food Purchasing Program an action plan can help guide the numerous actions that must be taken to achieve Good Food Provider status. A template for writing a detailed action plan has been included with this document via email.

Example Part 2 Environmental Sustainability Action Plan for Meeting Baseline

ACTION 1 Procure \$1.5M dollars of level 1 AGA certified grassfed beef.

- 1) Draft specifications for beef that aligns with AGA grassfed beef standards.
- 2) Review AGA's list of certified grassfed producers that can be found on their website. Determine if these producers distribute products via any of our distributors and/or are willing to work with us to slot products with our current distributor.
- 3) As a backup, contact the local farm bureau and seek assistance in recruiting from within their membership local ranchers that might comply with other GFPP grassfed certifications.
- 4) Email all of our vendors the new grassfed beef specification and ask if they can help us identify said product by next annual assessment.
- 5) When ready, host a pre-bid conference where our procurement team clearly communicates our Good Food Purchasing Program participation and our grassfed beef specification to potential bidders.
- 6) Rewrite the evaluation section of our grassfed beef solicitation to reflect a preference for GFPP compliant products and/or vendors that also complies with all required federal, city and/or organizational procurement guidelines.
- 7) Sample meat.
- 8) Write menus and recipes that include grassfed beef.
- 9) Sample with customers, collect customer feedback and if necessary revise recipes.
- 10) Serve AGA certified grassfed beef!

STEP 4: Implement a Good Food Purchasing Program Action Plan

Assign action steps to appropriate staff and begin to take the actions outlined in the action plan.

STEP 5: Revise the Good Food Purchasing Program Action Plan Over Time

An action plan is a dynamic document that should be edited and updated as a participants GFFP work progresses. Make sure to revisit the document every month, if not more, to make sure the GFPP implementation plan is on track and hitting desired targets.

SUMMARY OF STEPS TO ACHIEVE GOOD FOOD PROVIDER STATUS

- 1.** Set a Target Score.
- 2.** Prioritize the Value Categories in which Baseline Status will be Met via what Level Products.
- 3.** Draft a Good Food Purchasing Program Action Plan.
- 4.** Implement a Good Food Purchasing Program Action Plan.
- 5.** Revise the Good Food Purchasing Program Action Plan Over Time.

Appendix

Placeholder for Appendix A Labor Law
Violation Reporting

Appendix B. Nutrition Checklist

Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	NA	Baseline year. Currently, 40.7% of items are whole and minimally processed
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	NA	Baseline year. 16.4% of total food purchases are red or processed meat
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.	0	Currently, these account for 9.5% of total food purchases by volume
4	All individual food items contain \leq 480 mg sodium per serving. Purchase "low-sodium" (\leq 140 mg sodium per serving) whenever possible.	0	All items offered contain less than 480 mgs sodium with the exception of turkey lunch meat (this is a cold lunch menu), turkey franks, Mexican coleslaw and casseroles. We are working with our Supply Chain Management team to source products that are economically feasible within the Corrections market.
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	0	As the new federal labeling requirements are not in place yet, as well as USDA has yet to have a complete field for added sugars in their product library- we are not able to provide complete information. As labeling requirements become required – we will continue to request this information from our manufacturers. We do not provide additional sugar with meals.
Healthy Food Service Environment (2 points per item)			
6*	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	0	100% fruit juice and 1% Milk is offered at breakfast. 1% Milk is offered at dinner. A fruit drink packet, supplemented with calcium, vitamins B12, C, D and E (with 8 oz. water) is offered at lunch (this does contain aspartame).
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Supplied by the facility
8	Offer plant-based main dishes at each meal service.	0	100% Fruit juice, peanut butter is offered at breakfast. Fresh vegetables and fruit are offered along with turkey or peanut butter sandwiches at lunch as the lunch meal is required to be a cold sandwich. All casseroles at dinner are soy based, some entrees are whole muscle chicken or meat

			patties, but 2 servings of vegetables are provided at every dinner.
Health Equity (2 points per item)			
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -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.	0	This is a city jail, although the majority of the population fall into the low income and community of color category.
Healthy Procurement (1 point per item)			
10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	1	All juice provided is 100% fruit juice in single serving 4 oz. containers.
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	1	Unflavored 1% milk is provided.
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	1	Meals are prepared on site. Recipes provide zero trans fat.
13	At least 50% of grain products purchased are whole grain rich.	1	All cereals and breads are whole grain.
14	Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing. Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.	1	As only 1 dressing at each meal is required to be served with salads in the Correctional setting, all dressings are low fat, low sodium and low calorie.
Healthy Food Preparation (1 point per item)			
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	1	No frying is done for food production. Vegetable based fats /oils are utilized for production.
16	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).	1	All recipes used on the menu are low fat and/or prepared with vegetable based oils.
Healthy Food Service Environment (1 point per item)			
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ⁵ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.	1	All fruit and vegetable are prepared without fat. No fried items are offered. The facility is responsible to provide water.

⁵A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible, for environmental considerations
San Francisco Sheriff's Department FY18

18	Adopt one or more product placement strategies such as: - Prominently feature fruit and/or non-fried vegetables in high-visibility locations. - Display healthy beverages in eye level sections of beverage cases (if applicable). - 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).	0	N/A; This is a jail setting. Food is not allowed to be displayed.
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	0	N/A; This menu is contractual as one price.
20	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	0	N/A; This is a jail setting. Marketing is not allowed.



GOOD FOOD PURCHASING PROGRAM

Purchasing Standards for
Food Service Institutions



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“GOVERNMENTS HAVE FEW SOURCES OF LEVERAGE OVER INCREASINGLY GLOBALIZED FOOD SYSTEMS, BUT PUBLIC PROCUREMENT IS ONE OF THEM.

When sourcing food for schools, hospitals, and public administrations, governments have a rare opportunity to support more nutritious diets and more sustainable food systems in one fell swoop."

OLIVIER DE SCHUTTER

Former U.N. Special Rapporteur on the Right to Food (2014)

ACKNOWLEDGEMENTS

The Good Food Purchasing Standards for Food Service Institutions were made possible by the generous contributions of many individuals. The Center for Good Food Purchasing is grateful for the expertise and guidance of the following contributors and reviewers who participated in the update process for the Good Food Purchasing Standards, Version 2.0.

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The Center for Good Food Purchasing would especially like to thank the following individuals for providing sustained guidance and direction during the development of the Good Food Purchasing Standards, Version 2.0:

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The Center for Good Food Purchasing is a project of Community Partners.



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WHY PROCUREMENT?

Every year, institutions across the United States - from school districts to city governments - spend billions of dollars on food purchases.

By exercising their buying power and building Good Food purchasing practices into their work, food service institutions can influence supply chains and lead the movement for a values-based food system – a food system that is healthy, ecologically sound, economically viable, socially responsible, and humane.

While many institutions recognize that their food purchases can have a major impact on improving the food system and have the will to buy better food, often they have no idea where their food is coming from or how it was produced. And this is information that matters.

Creating a values-based food system begins with increasing transparency along the entire supply chain to better understand relationships between vendors, distributors and their suppliers.

The Good Food Purchasing Program provides institutions with the framework and tools to help facilitate values-based purchasing and build a more equitable and sustainable food system.



Public institutions, in particular, play a critical role in increasing access to Good Food.

Public institutions often provide food to communities with the least access to Good Food. Through their reach to some of the most vulnerable populations, public programs help ensure that all residents have access to healthy, high quality food. These agencies purchase food to provide meals to people in public hospitals, child-care centers, schools, senior programs, jails, and juvenile facilities. They provide a buffer against hunger and also serve as a primary source of nutrition for many residents, including children and seniors. By engaging in Good Food purchasing practices, public institutions that serve large numbers of low-income people can guarantee that Good Food is a right and not a privilege.

Public institutions spend taxpayer dollars to purchase food and as policymakers, they have the responsibility to ensure that public food contracts reflect a community's values. They have an opportunity to use the public contracting process to create greater accountability along their supply chains, by asking for companies with whom they work for strong commitments to transparency and the institution's values.

Public institutions are community leaders – when they take a stand for their values, others follow.



GOOD FOOD PURCHASING PROGRAM® OVERVIEW

The Center for Good Food Purchasing's Good Food Purchasing Program provides a metric-based, flexible framework that encourages large institutions to direct their buying power toward five core values:

- 1 local economies,
- 2 environmental sustainability,
- 3 valued workforce,
- 4 animal welfare, and
- 5 nutrition

Through the Program, the Center works with institutions to establish supply chain transparency from farm to fork, evaluate how current purchasing practices align with the Good Food Purchasing Standards, set goals, measure progress, and celebrate successes in using institutional purchasing power to improve the food system.

PARTICIPATION COMMITMENTS

Good Food Purchasing Program participants commit to the following core components:

- 1 Meet at least the baseline standard in each of the five value categories, as outlined in the Good Food Purchasing Standards;
- 2 Incorporate the Good Food Purchasing Standards and reporting requirements into new RFPs and contracts;
- 3 Establish supply chain transparency to the farm of origin that enables the commitment to be verified and tracked over time;
- 4 Commit to annual verification of food purchases by the Center to monitor compliance, measure progress, and celebrate success.

The Center issues a Good Food Provider verification seal to participating institutions that meet baseline requirements across the five value categories.

GOOD FOOD VALUES

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

LOCAL ECONOMIES

Support diverse, family and cooperatively owned, 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 to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, routine antibiotics and genetic engineering; conserve and regenerate soil and water; protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water consumption, food waste and greenhouse gas emissions. Reduce menu items that have high carbon and water footprints, using strategies such as plant-forward menus that feature smaller portions of animal proteins in a supporting role.

VALUED WORKFORCE

Source from producers and vendors that provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.

ANIMAL WELFARE

Source from producers that provide healthy and humane conditions for farm animals.

NUTRITION

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





GOOD FOOD PURCHASING PROGRAM® PARTICIPATION: PHASES & KEY STEPS

The Center for Good Food Purchasing provides planning, implementation and evaluation support for institutions involved with the Good Food Purchasing Program. The Center works with institutions at every step of a two-phase, multi-step process, which includes:

- 1** measuring an institution's baseline;
- 2** identifying goals and developing an action plan;
- 3** improving impact and tracking progress;
- 4** institutionalizing Good Food Purchasing goals; and
- 5** celebrating success.

The following overview outlines the primary activities over two phases of an institution's Good Food Purchasing Program participation.

**“ WE DIDN’T HAVE TO INVENT
THE PROCESS FROM SCRATCH.
WE COULD HAVE ASSISTANCE
FROM A TRIED-AND-TRUE PROCESS.**

and at the same time, develop our own goals and processes that would reflect our values in our community.”

EDWIN MARTY

Food Policy Manager, City of Austin Office of Sustainability

PHASE 1

Phase One begins with examining current food purchasing practices through a baseline assessment to understand existing alignment with the Good Food Purchasing Program Standards in the five value categories. The baseline assessment is conducted by the Center for Good Food Purchasing.

STEP 1: BASELINE ASSESSMENT

Conduct Good Food Purchasing Program Overview Briefing:

- Introductory meeting with institution and the Center.

Notify Vendors & Begin Data Collection:

- Institution informs vendors of commitment to the Good Food Purchasing Program, discusses data collection needs, and determines a feasible timeline for data collection.

Collect & Submit Data:

- Vendors submit data to institution. Institution shares data with the Center for review.

Conduct Baseline Assessment:

- The Center analyzes purchasing data and provides a detailed evaluation of institution's current alignment with each value category.

STEP 2: GOAL SETTING

Discuss Baseline Assessment:

- Institution and the Center discuss the results of the baseline assessment and identify short and long-term purchasing goals.

Develop Action Plan:

- Institution, with technical support from the Center and any additional local partners, develops a multi-year Good Food Purchasing action plan roadmap.

PHASE 2

Phase Two involves commitment to improving Good Food Purchasing practices over time, which is documented through annual verification and celebration of achievements. The Center issues a Good Food Provider verification seal to an institution once it meets at least a baseline standard in each of the five value categories.

STEP 3: IMPROVE IMPACT & MEASURE PROGRESS

Make Purchasing Shifts to Meet Action Plan Milestones

- Institution uses action plan to make purchasing shifts, which help meet or exceed the baseline in the five value categories, in partnership with vendors and local partners.

Collect Updated Purchasing Data from Vendors:

- Institution collects purchasing data from vendors annually.

Track Progress & Award Star Rating:

- The Center analyzes data and provides a detailed report with a star rating to institution on its overall performance, progress within each value category, and trends.

ANNUAL REPORTING REQUIREMENTS

- 1) Submit Food Service Operations Overview form (i.e. total annual dollar amount of food and beverage purchases by product category and average number of daily meals served).
- 2) Submit Baseline Nutrition Self-Assessment.
- 3) Review an inventory of suppliers with serious, repeat and/or willful health and safety and/or wage and hour labor violations over the last three years, generated by the Center. Institution works with the Center to prioritize suppliers with the most serious violations to engage for additional information on what steps have been taken to remedy the past violations and to prevent future violations.
- 4) Submit system generated report of all line item records of actual purchases made during reporting period from each vendor. Reports should cover the entire agreed-upon reporting period and include for each line item:
 - Product description
 - Vendor/supplier/brand name
 - True manufacturer (if available)
 - Pack size
 - Qty
 - Price per quantity
 - Total spend on item
 - Production location (may not be system generated in all cases)
 - Volume, in pounds

STEP 4: INSTITUTIONALIZE GOOD FOOD PURCHASING GOALS

Adopt Formal Policy and Incorporate Good Food Purchasing Program Language into Solicitations and Contracts

- Institution adopts formal policy and incorporates Good Food Purchasing Program language into new bids and contracts. (See Appendix A for template policy language).

STEP 5: CELEBRATE SUCCESS

Issue Verification Seal and Branded Materials (When Applicable)

- The Center issues a Good Food Provider verification seal to the institution once it meets at least a baseline standard in each of the five value categories.

Publicly Recognize Leadership

- Institution, local partners, and the Center share annual public progress report and publicly celebrate progress.



GOOD FOOD PURCHASING STANDARDS AND SCORING SYSTEM OVERVIEW

The Good Food Purchasing Standards are a central component of the Good Food Purchasing Program. The Standards provide institutions with a roadmap for working towards a more sustainable and equitable food system. An institution is expected to meet a baseline in each value category by sourcing a certain percentage of food from producers that reflect each of the five values. The Standards set a basic minimum in each value category, but encourage institutions to earn higher levels of achievement through a flexible, points-based scoring system. Key aspects of the scoring system include:

BASELINE STANDARD

Each of the five value categories has a baseline standard. To become a Good Food Provider, an institution must meet at least the baseline in each of the five values.

CERTIFICATION-BASED

Standards are primarily based off of third-party certifications that have been identified as meaningful and ranked by national experts in each category.

FLEXIBLE, TIERED POINT SYSTEM

Performance is measured using a points-based formula in which points are accumulated based on level of achievement. There are three levels in each category, with higher levels worth more points. Points are awarded for each category individually, allowing institutions to accommodate their priorities and constraints by participating at the baseline in some categories and earning additional points by going above and beyond in other categories.

AGGREGATION OF POINTS AND STAR RATING

Points earned in each category are added together to determine the overall number of points. A star rating is awarded based on the total number of points earned. The minimum score needed to earn One Star and the Good Food Provider seal is five (one point in each category). As points accumulate, higher star ratings are awarded according to the chart below. A participant that earns five or more points only receives the Good Food Provider seal if they meet the baseline standard in each category.

INCREASED COMMITMENT OVER TIME

To maintain the star rating, an institution increases the amount of Good Food purchased each year.

GOOD FOOD PURCHASING AWARD LEVELS

STAR RATING	POINTS
★	5-9
★★	10-14
★★★	15-19
★★★★	20-24
★★★★★	25+

SAMPLE SCORESHEET

Example: Institution A serves nutritious meals to low-income children. They use their purchasing power to 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.

LOCAL ECONOMIES

6 points

We create opportunities for businesses in our community to thrive. We purchase over 50% of our food from producers within 250 miles, including very small farmers and businesses owned by women and entrepreneurs of color.

ENVIRONMENTAL SUSTAINABILITY

1 point

We purchase over 15% of food from producers with high environmental stewardship standards, including organic practices and chicken produced without routine antibiotics. We have also adopted a less meat, better meat strategy to decrease our carbon and water footprint.

VALUED WORKFORCE

6 points

We purchase over 10% of our food from suppliers who pay their workers living wages and respect health and safety regulations. Many of the workers in our supply chain are represented by a union contract. This is a high bar by industry standards and something we work actively with our suppliers to improve even further.

ANIMAL WELFARE

1 point

Our menus feature plant-forward dishes, which has led to a 15% reduction in the total volume of animal products purchased. At the same time, we purchase higher welfare meat products.

NUTRITION

3 points

We purchase whole, seasonal fruits and vegetables, prioritize plant based menu items and minimize added sugars and sodium. We feature our most nutritious menu items in high-visibility areas to make healthy choices easy.

TOTAL:

17 POINTS

STAR RATING: ★★★★★



“THE GOOD FOOD PURCHASING PROGRAM PROVIDES US WITH A TOOL TO EVALUATE AND TALK IN CONCRETE TERMS ABOUT THE WORK WE'RE DOING TO IMPROVE OUR FOOD PROCUREMENT.

It demonstrates in dollar terms the magnitude of the improvements we have made. It also provides a framework for setting goals around issues we haven't been able to work on yet, like increasing our purchases from suppliers with fair and humane labor practices.”

JENNIFER LE BARRE

Nutrition Services Director, Oakland Unified School District



LOCAL ECONOMIES

Support diverse, family and cooperatively owned, small and mid-sized agricultural and food processing operations within the local area or region.

LOCAL ECONOMIES

PURCHASING GOALS

STRATEGIES

- INCREASE SPEND ON LOCAL FOOD

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 1 BASELINE

Option 1: Increase Local Food Spend

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 1 local food sources (see page 22 for qualifying sources).

OR

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 local food sources.

Option 2: Submit Plan for Baseline Achievement Within 1 Year

If vendor and/or suppliers do not have current capacity to meet local food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of year one.

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

Increase Local Food Spend:

25% of the total dollars spent annually on food products will come from Level 1 local food sources by fifth year of participation (see page 22 for qualifying sources).

1

LEVEL 2

Increase Local Food Spend:

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 2 local food sources (see page 22 for qualifying sources).

OR

10% of the total dollars spent annually on food products with a goal of increasing at least 2% per year, will come from Level 3 local food sources.

Increase Local Food Spend:

25% of the total dollars spent annually on food products will come from Level 2 local food sources by fifth year of participation (see page 22 for qualifying sources).

2

LEVEL 3

Increase Local Food Spend

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 local food sources (see page 22 for qualifying sources).

Increase Local Food Spend:

25% of the total dollars spent annually on food products will come from Level 3 local food sources by fifth year of participation (see page 22 for qualifying sources).

3

LOCAL ECONOMIES

EXTRA POINTS

EXTRA POINTS

In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category. An institution may earn a maximum of five bonus points in the Local Economies Extra Points section.

1

At least 1% of food is purchased from small scale and family or cooperatively-owned farms (per the USDA definition of farm size in the most recent USDA Census of Agriculture) and located within 250 miles.

1

At least 5% of food is grown/raised AND processed in the same county as institution.

1

At least 1% of food is purchased directly from farmer-owned businesses.

1

At least 1% of food is purchased from Socially Disadvantaged, Beginning, Limited Resource, Veteran, Women, Minority, or Disabled Farmers/Ranchers.

1

An institution purchases product from suppliers outside 250 mile range, but from small-scale operations and certified by Fairtrade International (FLO) or Small Producer Symbol (SPP).

1-3

DEPENDENT ON
RIGOR OF PROGRAM

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, processors or other 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

1-3

DEPENDENT ON
RIGOR OF PROGRAM

Institution actively supports or sponsors initiatives that directly promote quality employment or business ownership opportunities for low-income entrepreneurs of color or disadvantaged communities.

Examples of qualifying initiatives:

- 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 with 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 Food or monetary donations for charitable causes do not count.

LOCAL ECONOMIES

QUALIFYING CRITERIA

The geographic radius of local is defined by region, with agreement by the Center, depending on regional variation in food production patterns. Otherwise, local is defined as:

LEVEL 1

Size

- Produce: Very large scale operations (as per the USDA definition of farm size in the most recent USDA Census of Agriculture)³ (>\$5 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Very large scale operations (>\$50 million)⁴

AND

Ownership

- Family farm⁵ or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius

- Within 250 miles⁶

LEVEL 2

Size

- Produce: Large scale operations (Between \$1 million and \$5 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Large scale operations (Between \$20 million and \$50 million)

AND

Ownership

- Family farm or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius

- Within 250 miles⁷

LEVEL 3²

Size

- Produce: Medium scale operations (<\$1 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Medium scale operations (<\$20 million)

AND

Ownership

- Family farm or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius

- Within 250 miles⁸

² For single and multi-ingredient products, with at least 50% of ingredients sourced from a family or cooperatively-owned medium scale operation within 250 miles, greater credit is given for full supply chain participation at Level 3. Points are weighted as follows:

- 100% credit if source farm meets Level 3 criteria.
- 66% credit if processor or shipper AND distributor, but NOT source farm, meet Level 3 criteria.
- 33% credit if processor or shipper OR distributor, but NOT source farm, meet Level 3 criteria.

³ United States Department of Agriculture (January 2015). "2012 Census of Agriculture: Farm Typology." https://www.agcensus.usda.gov/Publications/2012/Online_Resources/Typology/typology13.pdf.

⁴ Size ranges for meat, poultry, eggs, dairy, seafood, and grocery items are based off of internal analysis of suppliers and align with Real Food Challenge's definitions.

⁵ As defined by the USDA, a majority of the business is owned by the operator and individuals related to the operator. <https://www.ers.usda.gov/topics/farm-economy/farm-household-well-being/glossary.aspx#familyfarm>.

⁶ Note: this radius is 500 miles for meat.

⁷ Note: this radius is 500 miles for meat.

⁸ Note: this radius is 500 miles for meat.



ENVIRONMENTAL SUSTAINABILITY

Source from producers that employ sustainable production systems to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, routine antibiotics and genetic engineering; conserve and regenerate soil and water; protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water consumption, food waste and greenhouse gas emissions. Reduce menu items that have high carbon and water footprints, using strategies such as plant forward menus, which feature smaller portions of animal proteins in a supporting role.

ENVIRONMENTAL SUSTAINABILITY

PURCHASING GOALS

STRATEGIES

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND **OR**
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 1 BASELINE

Option 1: Increase Environmentally Sustainable Food Spend

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 1 environmentally sustainable sources (see page 29 for qualifying criteria).

OR

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying criteria).

Option 2: Reduce Carbon and Water Footprint

a) Reduce carbon footprint⁹ and water footprint¹⁰ of meat, poultry, and cheese purchases by at least 4% per meal served from baseline year, with an 8% reduction goal within two years, and a 20% reduction goal within five years;^{11, 12}

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least two source reduction strategies¹³ that address most wasted food items identified in audit. (See Appendix B for a menu of options).¹⁴

Option 3: Submit Plan for Baseline Achievement Within 1 Year:

If vendor and/or suppliers do not have current capacity to meet environmentally sustainable food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of year one.

ADDITIONAL LEVEL 1 REQUIREMENTS CONTINUED: PG. 25

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

Option 1: Increase Environmentally Sustainable Food Spend

25% of the total dollars spent annually on food products will come from Level 1 environmentally sustainable sources by fifth year of participation in the Good Food Purchasing Program (see page 29 for qualifying criteria).

Option 2: Reduce Carbon and Water Footprint

a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by at least 20% per meal served from baseline year;

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least three source reduction strategies that address most wasted food items identified in audit. (See Appendix B for a menu of options).

1

⁹ See next page for conversion factors for carbon footprint.

¹⁰ See next page for conversion factors for water footprint.

¹¹ The baseline year is the year in which institution initiates its meat reduction efforts.

¹² Special calculations of water/carbon for "better meat" will be considered in cases where a credible analysis has been conducted to evaluate the carbon emissions associated with the production of that particular meat source.

¹³ Qualifying food resource recovery strategies will be determined based on adherence to EPA's Food Recovery Hierarchy. See Appendix B for menu of options.

¹⁴ An institution may choose to conduct waste audit at a select number of sample sites.

ENVIRONMENTAL SUSTAINABILITY

PURCHASING GOALS, CONT.

STRATEGIES

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND **OR**
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

LEVEL 1 BASELINE

ADDITIONAL LEVEL 1 REQUIREMENTS

No seafood purchased should be listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

No seafood purchased should be listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 25% of animal products¹⁵ are produced without the routine use of medically important antimicrobial drugs for disease prevention purposes.^{16, 17}

At least 50% of animal products are produced without the routine use of medically important antimicrobial drugs for disease prevention purposes.¹⁸

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

CONVERSION FACTORS FOR CARBON FOOTPRINT:

Food Product	lb CO2/lb edible
Beef	26.5
Cheese	9.8
Pork	6.9
Poultry	5.1
Fish	3.8
Other Dairy + Eggs	3.3

Source: Heller, M. C. and Keoleian, G. A. (2015), Greenhouse Gas Emission Estimates of U.S. Dietary Choices and Food Loss. *Journal of Industrial Ecology*, 19: 391–401.

CONVERSION FACTORS FOR WATER FOOTPRINT:

Food Product	Blue + Green gallons/lb edible
Beef	1,590
Pork	475
Cheese	382
Poultry	230
Other Dairy + Eggs	139
Fish	Pending

Source: Mekonnen, M.M. and Hoekstra, A.Y. (2012) A global assessment of the water footprint of farm animal products, *Ecosystems*, 15(3): 401–415.

¹⁵ Animal product refers to any products derived from an animal, including meat, poultry, eggs and dairy.

¹⁶ In qualifying products, medically important antimicrobial drugs (i.e. those in the same class of antibiotics used in human medicine) may be used for non-routine disease control and treatment purposes only. Antimicrobial use must be third party verified (e.g., Certified Responsible Antibiotic Use (CRAU) chicken, Antimicrobial Stewardship Standards for Pork and Chicken [once 3rd party verified]). Disease control is defined here as the use of antibiotics on an animal that is not sick but where it can be shown that a particular disease or infection is present on the premises at the barn, house, pen, or other level at which the animal is kept. The Center for Good Food Purchasing may consider approval of additional narrowly defined, noncustomary uses upon request.

¹⁷ Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications for environmentally sustainable sources because these labels do not necessarily lead to improved environmental outcomes.

¹⁸ See footnote 16 for definition.

ENVIRONMENTAL SUSTAINABILITY

PURCHASING GOALS, CONT.

STRATEGIES

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND **OR**
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 2

Option 1: Increase Environmentally Sustainable Food Spend

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 2 environmentally sustainable sources (see page 29 for qualifying criteria).

OR

10% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying sources).

Option 2: Reduce Carbon and Water Footprint

a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by 5% per meal served from baseline year, with a 10% reduction goal within two years, a 15% reduction in three years and 25% reduction within five years;¹⁹

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least three source reduction strategies²⁰ that address most wasted food items identified in audit and donate all recoverable food once per month.²¹

LEVEL 2 ADDITIONAL REQUIREMENTS

At least 25% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 30% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.^{22, 23}

Option 1: Increase Environmentally Sustainable Food Spend

25% of the total dollars spent annually on food products will come from Level 1 environmentally sustainable sources by fifth year of participation (see page 29 for qualifying criteria).

2

Option 2: Reduce Carbon and Water Footprint

a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by at least 20% per meal served from baseline year;

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least three source reduction strategies that address most wasted food items identified in audit. (See Appendix B for a menu of options).

At least 50% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 60% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.²⁴

¹⁹ The baseline year is the year in which institution initiates its meat reduction efforts.

²⁰ Qualifying food resource recovery strategies will be determined based adherence to EPA’s Food Recovery Hierarchy. See Appendix B for menu of options.

²¹ An institution may choose to conduct waste audit at a select number of sample sites.

²² In qualifying products, antimicrobial drugs (both medically important and otherwise) may be used for disease control and treatment purposes only. Antimicrobial use must be third party verified (e.g., Certified Responsible Antibiotic Use (CRAU) chicken, Antimicrobial Stewardship Standards for Pork and Chicken [once 3rd party verified]). Disease control is defined here as the use of antibiotics on an animal that is not sick but where it can be shown that a particular disease or infection is present on the premises at the barn, house, pen, or other level at which the animal is kept. The Center for Good Food Purchasing may consider approval of additional narrowly defined, noncustomary uses upon request.

²³ Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications for environmentally sustainable sources because these labels do not necessarily lead to improved environmental outcomes.

²⁴ Refer to footnote 22 for definition.

ENVIRONMENTAL SUSTAINABILITY

PURCHASING GOALS, CONT.

STRATEGIES

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND **OR**
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 3

15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying criteria);

25% of the total dollars spent annually on food products will come from Level 3 environmentally sustainable sources by fifth year of participation;

3

AND

AND

Reduce carbon and water footprint of meat, poultry, and cheese purchases by 6% per meal served from baseline year, with a 12% reduction goal within two years and 30% reduction within five years;²⁵

Reduce carbon and water footprint of meat, poultry, and cheese purchases, per meal served by 30% from baseline year;

AND

AND

Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least three source reduction strategies²⁶ that address most wasted food items identified in audit, donate recoverable food twice per month, and implement one food recycling strategy (e.g. anaerobic digestion or composting).²⁷

Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least four source reduction strategies that address most wasted food items identified in audit, donate recoverable food once per week, and implement two food recycling strategies.

LEVEL 3 ADDITIONAL REQUIREMENTS

At least 50% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

All seafood purchased should be listed as “Best Choice” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 50% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.^{28, 29}

All animal products are produced without the use of antimicrobial drugs for disease prevention purposes.³⁰

²⁵ The baseline year is the year in which institution initiates its meat reduction efforts.

²⁶ Qualifying food resource recovery strategies will be determined based on adherence to EPA’s Food Recovery Hierarchy. See Appendix B for menu of options.

²⁷ An institution may choose to conduct waste audit at a select number of sample sites.

²⁸ Refer to footnote 22.

²⁹ Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications for environmentally sustainable sources because these labels do not necessarily lead to improved environmental outcomes.

³⁰ Refer to footnote 22.

ENVIRONMENTAL SUSTAINABILITY

EXTRA POINTS

EXTRA POINTS

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

- 1** Institution participates in “Meatless Mondays” campaign or any equivalent meatless day program.
- 1** 100% of disposable flatware, dishes, cups, napkins and other service items are compostable.
- 1** No bottled water is sold or served, and plain or filtered tap water in reusable jugs, bottles or dispensers is available.

ENVIRONMENTAL SUSTAINABILITY

QUALIFYING CRITERIA

LEVEL 1

LEVEL 2

LEVEL 3

FRUITS & VEGETABLES

- Distributor provides grower signed affidavit verifying that produce has been grown without the use of pesticides listed as prohibited for fresh produce by Whole Foods' Responsibly Grown program and all neonicotinoids and affidavit is accompanied by a site visit from institution or community partner; or

Gold certified under ANSI/LEO-4000 the American National Standard for Sustainable Agriculture by Leonardo Academy.

- Protected Harvest certified; or
- Food Alliance certified; or
- Rain Forest Alliance certified; or
- Enrolled in Whole Foods Responsibly Grown program; or
- Platinum certified under ANSI/LEO-4000 the American National Standard for Sustainable Agriculture by Leonardo Academy; or
- USDA Transitional Organic Standard; or
- Sustainably Grown certified; or
- Salmon Safe; or
- LEAF (Linking Environment and Farming)

- USDA Organic; or
- Demeter Certified Biodynamic; or
- Produce grown in a farm or garden at the institution using organic practices

MILK & DAIRY

- AGA Grassfed

- Animal Welfare Approved; or
- Food Alliance Certified

- USDA Organic

POULTRY

- Animal Welfare Approved; or
- Food Alliance Certified

- USDA Organic

EGGS

- Certified Humane Raised and Handled

- Animal Welfare Approved; or
- Food Alliance Certified

- USDA Organic

MEAT

- AGA Grassfed

- Animal Welfare Approved; or
- Food Alliance Certified; or
- Grasslands Alliance Standard

- USDA Organic

FISH (WILD)

- No seafood purchased listed as "Avoid" in the Monterey Bay Aquarium's Seafood Watch Guide

- Fish listed as "Best" choice in Monterey Bay Aquarium's Seafood Watch Guide

- Marine Stewardship Council certified, paired with the MSC Chain of Custody Certification

FISH (FARM-RAISED)

- No seafood purchased listed as "Avoid" in the Monterey Bay Aquarium's Seafood Watch Guide

- Fish listed as "Best" choice in Monterey Bay Aquarium's Seafood Watch Guide³¹

GRAINS

- Pesticide-free

- Food Alliance Certified

- USDA Organic; or
- Demeter Certified Biodynamic

THIRD-PARTY CERTIFICATIONS





VALUED WORKFORCE

Provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.

VALUED WORKFORCE

PURCHASING GOALS

STRATEGIES

- INCREASE SPEND ON FAIR FOOD
- SUPPORT LABOR LAW COMPLIANCE ALONG THE SUPPLY CHAIN

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 1 BASELINE

Vendor and all suppliers (including any food service management company, distributor, grower, shipper, processor and/or wholesaler) in the institutional supply chain are subject to review for the existence of labor law violations and requests for information regarding steps taken to mitigate past violations and prevent future violations from occurring. See page 32 for additional details.

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

1

AND

AND

Increase Fair Food Spend

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 1 fair sources (see page 34 for qualifying sources).

Increase Fair Food Spend

15% of the total dollars spent annually on food products will come from Level 1 fair sources by fifth year of participation (see page 34 for qualifying sources).

If vendor and/or suppliers do not have current capacity to meet fair food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of Year 1.

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

LEVEL 2

Vendor and all suppliers (including any food service management company, distributor, grower, shipper, processor and/or wholesaler) in the institutional supply chain are subject to review for the existence of labor law violations and requests for information regarding steps taken to mitigate past violations and prevent future violations from occurring. See page 32 for additional details.

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

2

AND

AND

Increase Fair Food Spend

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 2 fair sources (see page 34 for qualifying sources).

Increase Fair Food Spend

15% of the total dollars spent annually on food products will come from Level 2 fair sources by fifth year of participation (see page 34 for qualifying sources).

LEVEL 3

Vendor and all suppliers (including any food service management company, distributor, grower, shipper, processor and/or wholesaler) in the institutional supply chain are subject to review for the existence of labor law violations and requests for information regarding steps taken to mitigate past violations and prevent future violations from occurring. See page 32 for additional details.

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

3

AND

AND

Increase Fair Food Spend

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 3 fair sources (see page 34 for qualifying sources).

Increase Fair Food Spend

15% of the total dollars spent annually on food products will come from Level 3 fair sources by fifth year of participation (see page 34 for qualifying sources).

VALUED WORKFORCE

PURCHASING GOALS, CONT.

STRATEGIES

- INCREASE SPEND ON FAIR FOOD
- SUPPORT LABOR LAW COMPLIANCE ALONG THE SUPPLY CHAIN

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

DETAIL ON LABOR LAW REQUIREMENTS AT ALL LEVELS

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

Vendor signs in writing that vendor and all suppliers respect the freedom of association of farmers, ranchers, and fisherfolk and that vendor and all suppliers³² 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 vendor and/or suppliers are found to have health & safety and/or wage & hour violations within the past three years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations, such as worker education and training. The institution may reserve the right to cancel the contract with a vendor with serious, willful, repeated, and/or pervasive labor violations and/or require its vendor to cancel its contract with the supplier with serious, willful, repeated, and/or pervasive violations over the next year after the letter is sent.

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers

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.

AND

If vendor and/or suppliers are found to have health & safety and/or wage & hour violations within the past three years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations, such as worker education and training. The institution may reserve the right to cancel the contract with a vendor with serious, willful, repeated, and/or pervasive labor violations and/or require its vendor to cancel its contract with the supplier with serious, willful, repeated, and/or pervasive violations over the next year after the letter is sent.

³² Vendor refers to the distributor with whom the institution or its food service management company has a direct contract. Supplier refers to all companies in the vendor's supply chain from whom product is sourced to be provided to the institution. A single product may have more than one supplier, including grower, shipper, processor, and/or wholesaler.

VALUED WORKFORCE

EXTRA POINTS

EXTRA POINTS

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

- 2** Institution establishes an anonymous 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.
- 2** An institution or vendor has a Labor Peace policy or agreement

VALUED WORKFORCE

QUALIFYING CRITERIA

LEVEL 1

Vendor and all suppliers (including any food service management company, distributor, grower, shipper, processor and/or wholesaler) in the institutional supply chain are subject to review for the existence of labor law violations and requests for information regarding steps taken to mitigate past violations and prevent future violations from occurring. See page 32 for additional details.

Vendor and Suppliers

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;
- (4) proactive policy on preventing sexual harassment and assault,
- (5) prohibition of child labor, as defined by the International Labour Organization (ILO)³⁵ and at least one additional employment benefit such as:
 - (a) employer-paid health insurance
 - (b) paid sick days
 - (c) profit-sharing with all employees

OR

Vendor and Suppliers

Post information about their participation in the Good Food Purchasing Program in workplaces and in the primary languages spoken by the employees;

OR

Partner with local trade union and/or independent, representative worker organizations to conduct periodic mandatory, accessible, in-depth worker education training at the worksite and on the clock about their rights and ensure they know what their company has committed as a vendor of a Good Food Purchasing Program participant;

OR

- Are certified by Fair for Life; or
- Are certified by Fairtrade America (Fairtrade International FLO); or
- Are certified by Fairtrade USA

LEVEL 2

Vendor and Supplier

- Are Food Justice-Certified by the Agricultural Justice Project; or
- Are certified by the Equitable Food Initiative

LEVEL 3^{33,34}

Vendor and Supplier

- Have a union contract with their employees³⁶; or
- Are a worker cooperative³⁷

THIRD-PARTY CERTIFICATIONS



Food items from suppliers that meet any of the following criteria will be disqualified from being counted for points in all value categories:

- **Use of slave or forced labor;**
- **Pattern of serious, willful, repeated, and/or pervasive labor violations over the last three years;**
- **Use of child labor³⁸**

³³ Greater credit is given for full supply chain participation at Level 3. An institution receives 3 points for every 5% increment of product sourced from Level 3 farms, and 3 points for every 15% increment of product sourced from Level 3 processors or distributors (percentages determined related to availability of Level 3 product in sectors of the supply chain). 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 meets Level 3 criteria.

³⁴ Criteria used to identify voluntary third party certification programs at Level 3 include: adherence to all ILO Fundamental Principles and Rights at Work; a fair wage that at a minimum reaches the prevailing industry wage and charts progress toward a living wage; safe and healthy workplaces for workers; inclusion of independent worker organizations at all stages of standard-setting, monitoring and enforcement, and remediation; a confidential complaint reporting and resolution mechanism with a strictly enforced no-retaliation policy; mandatory worker rights training on the clock, implemented with independent worker organization; regular announced and unannounced audits by well-trained auditors that include secure interviews with a broad swath of workers, and findings that are made available to workers; and a focus on enforcement, with binding legal agreements that ensure real consequence for non-compliance and clear, time-bound plans to remedy violations. If the Center determines that a supplier is not compliant with the standards established by the third-party certification program, the supplier will not receive credit for their participation in the certification program.

³⁵ <http://ilo.org/ipec/facts/lang-en/index.htm>.

³⁶ Unions cannot be controlled or backed by government or the employer

³⁷ As defined by United States Federation of Worker Cooperatives: Worker cooperatives are business entities that are owned and controlled by their members, the people who work in them. All cooperatives operate in accordance with the [Cooperative Principles and Values](#). The two central characteristics of worker cooperatives are: (1) worker-members invest in and own the business together, and it distributes surplus to them and (2) decision-making is democratic, adhering to the general principle of one member-one vote.

³⁸ Federal and/or state law defines child labor for the supplier's industry and location. When federal and state rules are different, the rules that provide the most protection apply. For international products, child labor is defined by the [ILO standard](#).



ANIMAL WELFARE

Source from producers that provide healthy and humane conditions for farm animals.

ANIMAL WELFARE

PURCHASING GOALS

STRATEGIES

- INCREASE HIGH ANIMAL WELFARE FOOD SPEND **OR**
- REDUCE TOTAL VOLUME OF ANIMAL PRODUCTS PURCHASED

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 1 BASELINE

Option 1: Increase High Animal Welfare Food Spend

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 1 animal welfare requirements (see page 39 for qualifying criteria).

OR

5% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 3 animal welfare requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 15% of the total volume of animal products purchased with plant-based protein.

Option 1: Increase High Animal Welfare Food Spend

25% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 1 requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 25% of the total volume of animal products purchased with plant-based protein.

1

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

LEVEL 2

Option 1: Increase High Animal Welfare Food Spend

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 2 requirements (see page 39 for qualifying criteria).

OR

10% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 3 animal welfare requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 25% of the total volume of animal products purchased with plant-based protein.

Option 1: Increase High Animal Welfare Food Spend

35% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 2 requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 35% of the total volume of animal products purchased with plant-based protein.

2

ANIMAL WELFARE

PURCHASING GOALS, CONT.

STRATEGIES

- INCREASE HIGH ANIMAL WELFARE FOOD SPEND **OR**
- REDUCE TOTAL VOLUME OF ANIMAL PRODUCTS PURCHASED

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

TARGET: YEAR 5

POINTS AWARDED

LEVEL 3

Option 1: Increase High Animal Welfare Food Spend

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 3 requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 35% of the total *volume* of animal products purchased with plant-based protein.

Option 1: Increase High Animal Welfare Food Spend

45% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 3 requirements (see page 39 for qualifying criteria).

Option 2: Reduce Total Volume of Animal Products Purchased

Replace 40% of the total *volume* of animal products purchased with plant-based protein.

3

ANIMAL WELFARE

EXTRA POINTS

EXTRA POINTS

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

- 2** Institution encourages plant-based diets by offering only vegan options.
- 1** Institution encourages plant-based diets by offering only vegetarian options.
- 1** 50% or more annual average of total cost of milk, egg and meat product purchases come from higher-welfare sources (Level 1 or above).

ANIMAL WELFARE

QUALIFYING CRITERIA

LEVEL 1

LEVEL 2

LEVEL 3

DAIRY	<ul style="list-style-type: none"> ▪ Certified Humane; or ▪ USDA Organic³⁹ 	<ul style="list-style-type: none"> ▪ PCO 100% Grassfed 	<ul style="list-style-type: none"> ▪ Animal Welfare Approved
EGGS ⁴⁰	<ul style="list-style-type: none"> ▪ Certified Humane Cage Free; or ▪ GAP Step 1, 2; or ▪ USDA Organic⁴¹ 	<ul style="list-style-type: none"> ▪ American Humane Certified Pasture Raised⁴²; or ▪ Certified Humane Free Range; or ▪ GAP Step 3 	<ul style="list-style-type: none"> ▪ Animal Welfare Approved; or ▪ Certified Humane Pasture Raised; or ▪ GAP Step 4, 5, 5+
POULTRY	<ul style="list-style-type: none"> ▪ Certified Humane; or ▪ GAP⁴³ Step 2, 3; or ▪ USDA Organic⁴⁴ 	<ul style="list-style-type: none"> ▪ Certified Humane Free Range⁴⁵ 	<ul style="list-style-type: none"> ▪ Animal Welfare Approved; or ▪ GAP Step 4, 5, 5+
BEEF	<ul style="list-style-type: none"> ▪ Approved American Grassfed Association Producer; or ▪ Certified Humane; or ▪ GAP Step 1,2; or ▪ USDA Organic⁴⁶ 	<ul style="list-style-type: none"> ▪ PCO 100% Grassfed 	<ul style="list-style-type: none"> ▪ Animal Welfare Approved; or ▪ Certified Grassfed by A Greener World; or ▪ GAP Step 4, 5, 5+
PORK	<ul style="list-style-type: none"> ▪ Certified Humane; or ▪ GAP Step 1, 2; or ▪ USDA Organic⁴⁷ 	<ul style="list-style-type: none"> ▪ Gap Step 3 	<ul style="list-style-type: none"> ▪ Animal Welfare Approved; or ▪ GAP Step 4, 5, 5+
FISH ⁴⁸			

THIRD-PARTY CERTIFICATIONS



³⁹ USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.

⁴⁰ AHA cage-free standards were excluded because AHA's points-based system allows egg facilities to pass an audit (at 85%) without meeting a number of basic welfare standards.

⁴¹ USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.

⁴² Because American Humane Certified does not have a set of "Core Criteria" that all certified producers must meet, full audit results must be submitted to the Center to verify that the farm meets all Core Criteria for a product to meet Level 2.

⁴³ GAP Step 1 may be added to Level 1 upon the adoption of requirements for enrichments and for slower-growing chicken strains at Step 1.

⁴⁴ USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.

⁴⁵ Certified Humane Free Range, despite being pasture-based, is in Level 2 because unlike those in Level 3, it does not require slower-growth genetics.

⁴⁶ USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.

⁴⁷ USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.

⁴⁸ Standards for farm raised fish are in development and will be added to the Good Food Purchasing Standards as soon as possible.



NUTRITION

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

NUTRITION

GOALS

- IMPLEMENT HEALTHFUL PRACTICES IN PROCUREMENT, FOOD PREPARATION, AND FOOD SERVICE ENVIRONMENT

POINTS AWARDED

2
CHECKS

Items with High Priority designation are worth two checks per item met

HEALTHY PROCUREMENT

- Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.⁴⁹
- If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.^{50, 51}
- Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.⁵²
- All individual food items contain \leq 480 mg sodium per serving.⁵³ Purchase “low sodium” (\leq 140 mg sodium per serving) whenever possible.
- Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.

HEALTHY FOOD SERVICE ENVIRONMENT

- Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.⁵⁴
- Offer free drinking water at all meals, preferably cold tap water in at least a 4 oz. cup.
- Offer plant-based main dishes at each meal service.⁵⁵

HEALTH EQUITY

- Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color.⁵⁶ Examples of qualifying initiatives:
 - 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, or 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.

49 See Appendix C for definitions for whole/minimally processed, processed, and ultraprocessed (Source: San Diego County Department of Public Health Eat Well Standards).

50 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.

51 One strategy to reduce red and processed meat purchases is to limit portion sizes based on current US Dietary Guidelines. Average per-meal amount for meat, poultry and eggs for a 2000 calorie diet is 1.9 oz. (The range for a 1000-2200 calorie diet is .7-2 oz. per meal). See the [USDA Food Patterns: Healthy U.S.-Style Eating Pattern](#) for more information.

52 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.

53 With the exception of the following foods:

Sodium Standards for Purchased Food:

- Canned and frozen seafood: \leq 290 mg sodium per serving;
- Canned and frozen poultry: \leq 290 mg sodium per serving;
- Sliced sandwich bread: \leq 180 mg sodium per serving;
- Baked goods (e.g. dinner rolls, muffins, bagels, tortillas): \leq 290 mg sodium per serving;
- Cereal: \leq 215 mg sodium per serving;
- Canned or frozen vegetables: \leq 290 mg sodium per serving;
- *Recommend* “reduced” sodium (per FDA definition) sauce and other condiments;
- *Recommend* purchasing cheese: \leq 215 mg sodium per serving.

54 Health Care Without Harm “Healthy Beverage Defined: Water (filtered tap, unsweetened, seltzer or infused); 100 percent fruit juice (optimal 4 oz. serving); 100% vegetable juice (optimal sodium less than 140 mg); Milk (unflavored); Non-dairy milk alternatives (plain, unsweetened); Teas and Coffee (unsweetened with only naturally occurring caffeine).

55 To the best possible ability, beverages should be dispensed by tap or fountain AND reusable beverage containers should be encouraged. Recommend plant-based main dishes to include fruits, vegetables, beans and/or legumes.

56 Food or monetary donations for charitable causes do not count.

STRATEGIES

HIGH
PRIORITY

NUTRITION

GOALS

- IMPLEMENT HEALTHFUL PRACTICES IN PROCUREMENT, FOOD PREPARATION, AND FOOD SERVICE ENVIRONMENT

POINTS AWARDED

STRATEGIES

PRIORITY

HEALTHY PROCUREMENT

- All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 oz. for children aged 1-6.⁵⁷
- If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).⁵⁸
- All pre-packaged food has zero grams trans fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).
- At least 50% of grain products purchased are whole grain rich.⁵⁹
- Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing.⁶⁰ Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.

HEALTHY FOOD PREPARATION

- Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.
- Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).

HEALTHY FOOD SERVICE ENVIRONMENT

- If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative⁶¹ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.
- Adopt one or more product placement strategies such as:
 - Prominently feature fruit and/or non-fried vegetables in high-visibility locations.
 - Display healthy beverages in eye level sections of beverage cases (if applicable).
 - 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).
- Healthy food and beverage items are priced competitively with non-healthy alternatives.
- Adopt one or more marketing/promotion/signage strategies, such as:
 - Highlight fruit with no-added sweeteners and non-fried vegetable offerings with signage.

1

CHECK

Items with Priority designation are worth one check per item met

⁵⁷ Low Sodium is 140 mg or less per RACC.

⁵⁸ 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 (<30g); 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 (<30g).

⁵⁹ 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.

⁶⁰ Low-Fat is 3 g or less per RACC and per 50g if RACC is small (<30g); Low Sodium is 140 mg or less per RACC and per 50g if RACC is small (<30g); Low Calorie is 40 calories or less per RACC and per 50g if RACC is small (<30g).

⁶¹ A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible for environmental considerations.

NUTRITION

EXTRA POINTS & SCORING TARGETS

EXTRA POINTS

In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category. An institution may earn a maximum of five bonus points in the Nutrition Extra Points section.

- 1** **MENU LABELING**
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** **PORTION CONTROL**
Adopt one or more portion control strategies, if applicable. (e.g. 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, eliminate trays from lines).⁶²
- 1** **CULTURALLY APPROPRIATE MENUS**
Offer menu items that are culturally appropriate for institution's demographic composition. Institution should submit menus with ingredient lists for culturally appropriate items.
- 1** **NUTRITION & FOOD SYSTEMS EDUCATION**
For K-12 institutions: Institution implements nutrition education programming. Examples of qualifying initiatives include:
 - Interactive/educational garden program
 - District-wide required nutrition curriculum
 - Farm/processing site visits to regional producers
- 1** **WORKSITE WELLNESS**
Develop and implement a worksite wellness program for employees and/or patrons that includes nutrition education.
- 1** **HEALTHY VENDING**
Adopt a healthy vending machine policy for machines at all locations, using the Federal Food Service Guidelines or a higher standard.⁶³

PERCENTAGE OF CHECKLIST ITEMS MET

SCORING TARGET

POINTS AWARDED

51 - 64.9%

LEVEL 1

1

65 - 79.9%

LEVEL 2

2

80 - 100%

LEVEL 3

3

UP TO **6** EXTRA POINTS

⁶² Reduced-sized portions are at least 1/3 smaller than the full-size item and are offered in addition to the full-size versions.

⁶³ Food Service Guidelines for Federal Facilities:
https://www.cdc.gov/obesity/downloads/guidelines_for_federal_concessions_and_vending_operations.pdf, pages 13-14.



APPENDICES

APPENDIX A: TEMPLATE POLICY LANGUAGE FOR FORMAL GOOD FOOD PURCHASING PROGRAM ADOPTION

Whereas, [Institution] procures [\$ food spend] annually in food and food supplies. The large-scale volume demands include serving [number of meals per day] meals per day and [number of meals per year] meals annually. Subsequently, the purchasing of good food is a vital component to providing for the nutritional needs of all children in [Institution];

Whereas, [Percentage] of students in [Institution], [X%] of whom are students of color, qualify for federal and state meal benefits through the [National School Lunch and Breakfast Programs, the Child and Adult Care Food Program, the After School Snack and Supper Program, and the Summer Food Service Program];

Whereas, In practicing good food procurement methods, [Institution] can support a regional food system that is ecologically sound, economically viable, and socially responsible. Thoughtful purchasing practices by [Institution] can nationally impact the creation and availability of a local, equitable, and sustainable good food system;

Whereas, [Institution] has [detail of existing Good Food practice or policy. Duplicate this list item as many times as needed];

Whereas, Good food is defined 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, fair treatment, and are 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, Implementation of the comprehensive Good Food Purchasing Program will promote the ongoing leadership of [Institution] in being a good food leader in our community and nationwide; now, therefore, be it,

RESOLVED, That [Institution] will use its 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 and low-income entrepreneurs of color 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 diverse, family and cooperatively owned, 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 to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, routine antibiotics and genetic engineering; conserve and regenerate soil and water; protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water consumption, food waste and greenhouse gas emissions. Reduce menu items that have high carbon and water footprints, using strategies such as plant-forward menus that feature smaller portions of animal proteins in a supporting role.

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

Animal Welfare: Source from producers that provide healthy and humane conditions for farm animals.

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

APPENDIX A: TEMPLATE POLICY LANGUAGE FOR FORMAL GOOD FOOD PURCHASING PROGRAM ADOPTION, CONT.

RESOLVED, that [Institution] commits 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 with the opportunity for community input on contract awards.
- (4)** Commit to annual verification of food purchases by the Center for Good Food Purchasing and comply with due diligence reporting requirements to verify compliance, measure progress, and celebrate success at the [enter desired star rating] level.

RESOLVED, that [Institution] commits to the following reporting requirements:

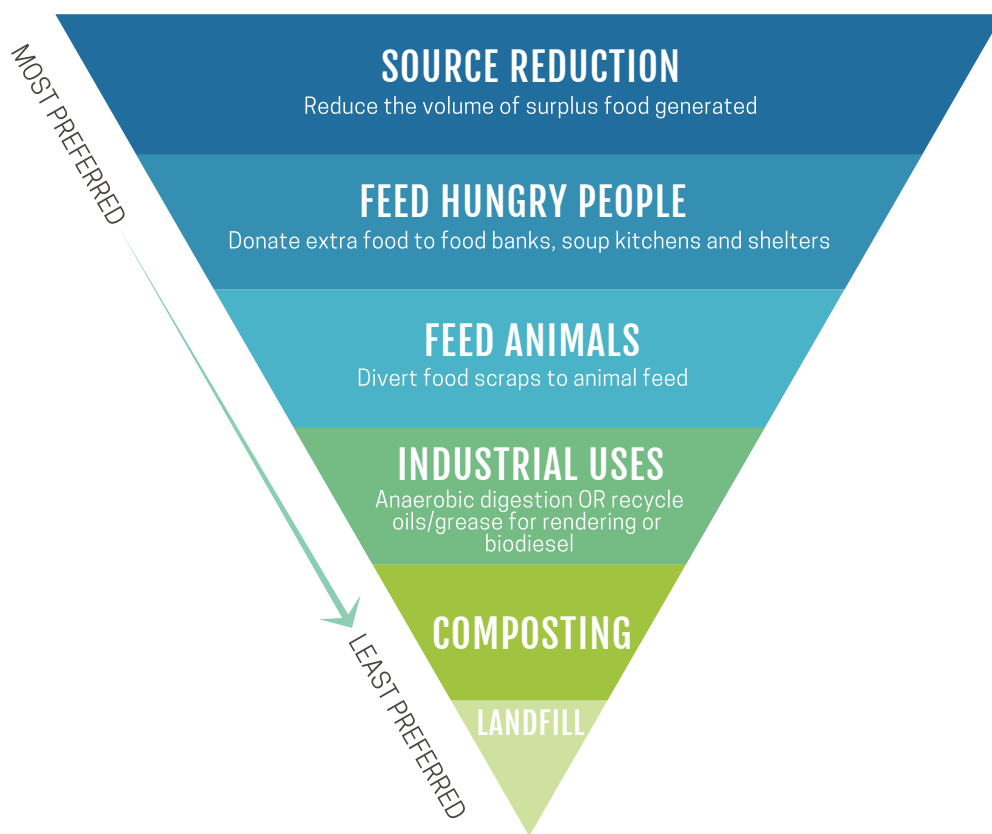
- (1)** Submit Food Service Operations Overview form i.e. total annual dollar amount of food and beverage purchases by product category and average number of daily meals served, within one month of adopting the Good Food Purchasing Program.
- (2)** Submit Baseline Nutrition Assessment.
- (3)** Submit itemized records of each fruit, vegetable, meat/poultry, dairy and grain products purchased by the Participant during desired time period to include:
 1. Product name;
 2. Unit type purchased (e.g. cases, bunches, packs);
 3. Number of units purchased;
 4. Volume per unit (e.g. ounces, lbs);
 5. 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
 6. Amount spent by institution for each product, to include:
 - a. Price per unit;
 - 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.
- (4)** Review an inventory of suppliers with serious, repeat and/or willful health and safety and/or wage and hour labor violations over the last three years, generated by the Center. Institution works with the Center to prioritize suppliers with the most serious violations to engage for additional information on what steps have been taken to remedy the past violations and to prevent future violations.
- (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 Program.
- (6)** Report to the [insert policy body] annually on implementation progress of the Good Food Purchasing Program with the opportunity for community input.

APPENDIX B: EPA FOOD RECOVERY HIERARCHY: IDENTIFYING AND PRIORITIZING STRATEGIES TO REDUCE WASTED FOOD



The EPA has developed the Food Recovery Hierarchy to help prioritize actions that organizations can take to prevent wasted food. Reduction/diversion points include:

1. Source Reduction – reduce the amount of surplus food generated
2. Recovery: Feed Hungry People – donate extra food to food banks, soup kitchens, shelters
3. Recycling:
 - Feed Animals – divert food scraps to animal feed
 - Industrial Uses – anaerobic digestion (send food to anaerobic digester) OR recycle oils/grease (for rendering or biodiesel)
 - Composting



According to the EPA, “each tier of the Food Recovery Hierarchy focuses on different management strategies for wasted food. The top levels of the hierarchy are the best ways to prevent and divert wasted food because they create the most benefits for the environment, society and the economy.”

Good Food Providers that incorporate waste reduction strategies into their food service operations are encouraged to follow the EPA’s Food Recovery Hierarchy and prioritize strategies at the top levels of the hierarchy.

An important first step for an institution is to perform a waste audit and then develop waste reduction strategies that address the most wasted food items identified in audit.

APPENDIX B: SUGGESTED FOOD RECOVERY STRATEGIES

The list below provides a menu of options that institutions can take to prevent and divert wasted food. This list is by no means exhaustive. Some strategies may not apply to or be feasible for all institution types. More ideas can be found on the EPA's Food Recovery Hierarchy website.

- SOURCE REDUCTION**⁶⁴
- Purchase imperfect produce
 - Staff training on food waste reduction
 - Daily log of kitchen food waste⁶⁵
 - Reduce batch sizes
 - Cook-to-order instead of bulk-cooking at end of day
 - Set up share tables
 - “Offer vs serve”
 - Replace buffet with cook-to-order line
 - Finish preparation at the line
 - Recess before lunch
 - Provide another beverage choice (e.g. water)
 - Extend lunch periods to 30 minutes
 - Slice fruit/vegetables
 - Catchy names for fruits/vegetables
 - Marinate meats
 - Healthy foods within reach
 - Train staff on knife skills
 - Use maximum amount of food parts (carrot greens and potato skins)
 - Reconstitute wilted veggies
 - Freeze surplus fruits & veggies
 - Use leftovers
 - Eliminate garnishes that typically don't get eaten
 - Storage techniques for different foods
 - See-through storage containers
 - Smaller serving containers at end of day
 - Trayless dining
- RECOVERY**⁶⁶
FEED HUNGRY PEOPLE
- Deliver unused food to local pantry
 - Supplement Power Pack program with unused food that is collected
 - Pop Up Food Pantry
 - Partner with sister school & donate surplus food to families in need
- RECYCLING**
**FEED ANIMALS,
INDUSTRIAL USES,
COMPOSTING**
- Provide organic waste to animal farmers as feed
 - Send food scraps to anaerobic digester
 - Recycle waste vegetable oil to be used as biofuel
 - Community or on-site composting of organic waste

⁶⁴ This list is not exhaustive and options are not exclusive to the listed institution type. More ideas can be found at <https://www.epa.gov/sustainable-management-food/food-loss-prevention-options-grade-schools-manufacturers-restaurant>

⁶⁵ LeanPath is one tool institutions can use to monitor kitchen waste. It may be cost prohibitive for some, but a manual log or less costly tool could also be used to monitor kitchen waste. <http://www.leanpath.com>

⁶⁶ From Food Bus: <http://foodbus.org/toolkit/>

APPENDIX C: LEVELS OF PROCESSING – DEFINITIONS

PROCESSING CATEGORY

DEFINITION

EXAMPLES

UNPROCESSED AND MINIMALLY PROCESSED FOODS AND BEVERAGES

Unprocessed and minimally processed foods and beverages include single-ingredient foods or beverages, which have undergone no or slight alterations after separation from nature, such as cleaning, removal of unwanted or inedible parts, fractioning, grinding, roasting, boiling, freezing, drying, fermentation, or pasteurization. These do not include any added oils, fats, sugar, salt or other substances, but may include vitamins and minerals typically to replace those lost during processing. Simple combinations of two or more unprocessed or minimally processed foods, such as granola made from cereals, mixtures of frozen vegetables, and unsalted, unsweetened, dried fruit and nut mixtures, remain in this group. As a general rule, additives are rarely present in food items in this group.^{68, 69, 70, 71, 72}

Examples include, but are not limited to fresh, chilled, frozen, vacuum- packed fruits, vegetables, including those with antioxidants, roots, and tubers; cereal grains and flours made with these grains; cereal products, such as plain oatmeal; fresh or dry pasta or noodles (made from flour with the addition only of water); fresh, frozen and dried beans and other pulses (legumes); dried fruits and 100% unsweetened fruit juices; fresh or dried mushrooms; unsalted nuts and seeds; fresh, dried, chilled, frozen meats, poultry and fish; fresh and pasteurized milk, ultra-pasteurized milk with added stabilizers, fermented milk such as plain yogurt; spices such as pepper, cloves, and cinnamon; herbs such as fresh or dry thyme, mint, and cilantro; eggs; teas, coffee, herb infusions, tap water, bottled spring water.⁷³

MODERATELY PROCESSED FOODS AND BEVERAGES

Moderately processed foods and beverages are simple products manufactured by industry typically with few ingredients including unprocessed or minimally processed foods and salt, sugar, oils, fats and other substances commonly used as culinary ingredients.^{74, 75, 76, 77} Additives are sometimes added to foods in this group.⁷⁸

Examples include, but are not limited to breads; cheese; sweetened fruits and fruits in syrup with added anti-oxidants; dried salted meats with added preservatives; canned foods preserved in salt or oil; cereal products with tocopherols (Vitamin E), such as instant oatmeal with sugar and cinnamon or whole wheat kernels combined with flaxseed, salt, and barley malt; tofu, tempeh, and certain kinds of bean and vegetable burgers; and multi-ingredient foods and beverages manufactured and packaged by industry that contain no ingredients only used in ultra-processed products.

⁶⁷ Courtesy of San Diego County Department of Public Health

⁶⁸ Monteiro C.A., Cannon G., Levy R.B. et al. NOVA. The star shines bright. [Food classification. Public health] *World Nutrition*. January-March 2016, 7, 1-3, 28-38.

⁶⁹ Food and Agriculture Organization of the United Nations (2015) Guidelines on the collection of information on food processing through food consumption surveys. Rome: FAO.

⁷⁰ Monteiro CA, Cannon G, Levy RB, Claro RM, Moubarac J-C. (2015). Ultra-processing and a new classification of foods. In: Neff R (ed) *Introduction to the US food system: Public health, environment, and equity*. Johns Hopkins Center for a Livable Future. San Francisco, CA: Jossey-Bass, 2015.

⁷¹ Poti, J. M., Mendez, M. A., Wen Ng, S., & Popkin, B. M. (2015). Is the degree of food processing and convenience linked with the nutritional quality of foods purchased by US households? *American Journal of Clinical Nutrition*. doi:10.3945/ajcn.114.100925

⁷² Classes of additives that may infrequently be added to foods and beverages in this category include nutrient supplements, stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation.

⁷³ Monteiro, C.A., Levy, R.B., Claro, R.M., Castro, I.R.R.D., & Cannon, G. (2010). A new classification of foods based on the extent and purpose of their processing. *Cadernos de saude publica*, 26(11), 2039-2049.

⁷⁴ Monteiro C.A., Cannon G., Levy R.B. et al. NOVA. The star shines bright. [Food classification. Public health] *World Nutrition*. January-March 2016, 7, 1-3, 28-38.

⁷⁵ Food and Agriculture Organization of the United Nations (2015) Guidelines on the collection of information on food processing through food consumption surveys. Rome: FAO.

⁷⁶ Monteiro CA, Cannon G, Levy RB, Claro RM, Moubarac J-C. (2015). Ultra-processing and a new classification of foods. In: Neff R (ed) *Introduction to the US food system: Public health, environment, and equity*. Johns Hopkins Center for a Livable Future. San Francisco, CA: Jossey-Bass, 2015.

⁷⁷ Poti, J. M., Mendez, M. A., Wen Ng, S., & Popkin, B. M. (2015). Is the degree of food processing and convenience linked with the nutritional quality of foods purchased by US households? *American Journal of Clinical Nutrition*. doi:10.3945/ajcn.114.100925

⁷⁸ Classes of additives sometimes added to foods and beverages in this category include nutrient supplements, curing and pickling agents, leaving agents (in simple breads), enzymes (in cheese), stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation or stabilizers.

APPENDIX C: LEVELS OF PROCESSING – DEFINITIONS

PROCESSING CATEGORY

DEFINITION

EXAMPLES

ULTRA-PROCESSED FOOD AND BEVERAGE PRODUCTS

Ultra-processed food and beverage products are industrial formulations typically with many ingredients including salt, sugar, oils and fats, but also substances not commonly used in domestic cooking and additives whose purpose is to imitate sensorial qualities of unprocessed or minimally processed foods and culinary preparations of these foods. Minimally processed foods are a small proportion of or are even absent from ultra-processed products.^{79, 80, 81, 82}

Examples include, but are not limited to industrially manufactured sports drinks; regular and diet sodas; flavored milks; energy drinks; meal replacement or dietary supplement drinks or foods; cereal products with tocopherols (Vitamin E) and an assortment of additives, such as FD&C Blue No. 1 and 2, caramel color; gelatin; high fructose corn syrup; dextrose or hydrogenated vegetable oil; sweet and/or savory snacks; ice cream; cakes and cake mixes; pastries; candies; chocolate bars; energy bars; granola bars; snack chips and mixes; packaged desserts; grain-based desserts and breads; margarine; condiments; instant sauces and soups; hot dogs; sausages; luncheon meats; chicken patties and nuggets; breaded fish and sticks; frozen and packaged meals; prepacked pizza; fast food; and other foods with ingredients not usually sold to consumers for use in freshly prepared foods.

CULINARY INGREDIENTS

Culinary ingredients are substances obtained from unprocessed or minimally processed foods, or nature, and commonly used to season and cook unprocessed or minimally processed foods in the creation of freshly prepared dishes. Items in this group are rarely consumed alone. Combinations of two or more culinary ingredients, such as oil and vinegar, remain in this group. As a general rule, additives are rarely present in these foods and beverages.^{83, 84, 85, 86}

Examples include, but are not limited to butter, lard, and vegetable oils; milk, cream; sugar and molasses obtained from cane or beet; honey extracted from combs and syrup from maple trees; salt and iodized salt; starches; vegetable oils with added antioxidants; and vinegar with added preservatives.

FRESHLY PREPARED FOODS AND BEVERAGES

Freshly prepared foods and beverages are handmade preparations composed of unprocessed or minimally processed foods and culinary ingredients.⁸⁷

Examples include, but are not limited to any scratch prepared foods and beverages made with unprocessed or minimally processed foods and culinary ingredients made at home, a cafeteria, or food service operation such as hummus; salsa; salads; mixed vegetables; stir fry; mashed potatoes; soups; casseroles; cooked meats, poultry, or fish; pies, cakes, and cookies; and coffee, tea and lemonade.

⁷⁹ Monteiro C.A., Cannon G., Levy R.B. et al. NOVA. The star shines bright. [Food classification. Public health] *World Nutrition*. January-March 2016, 7, 1-3, 28-38.

⁸⁰ Food and Agriculture Organization of the United Nations (2015) Guidelines on the collection of information on food processing through food consumption surveys. Rome: FAO.

⁸¹ Monteiro CA, Cannon G, Levy RB, Claro RM, Moubarac J-C. (2015). Ultra-processing and a new classification of foods. In: Neff R (ed) *Introduction to the US food system: Public health, environment, and equity*. Johns Hopkins Center for a Livable Future. San Francisco, CA: Jossey-Bass, 2015.

⁸² Ultra-processed products may include an assortment of additives or ingredients not typically found in unprocessed/minimally processed and moderately processed foods or culinary ingredients. Examples of substances only found in ultra-processed products include some directly extracted from foods, such as casein, lactose, whey, and gluten, and some derived from further processing of food constituents, such as hydrogenated or interesterified oils, hydrolyzed proteins, soy protein isolate, maltodextrin, invert sugar and high fructose corn syrup.

⁸³ Monteiro C.A., Cannon G., Levy R.B. et al. NOVA. The star shines bright. [Food classification. Public health] *World Nutrition*. January-March 2016, 7, 1-3, 28-38.

⁸⁴ Food and Agriculture Organization of the United Nations (2015) Guidelines on the collection of information on food processing through food consumption surveys. Rome: FAO.

⁸⁵ Monteiro CA, Cannon G, Levy RB, Claro RM, Moubarac J-C. (2015). Ultra-processing and a new classification of foods. In: Neff R (ed) *Introduction to the US food system: Public health, environment, and equity*. Johns Hopkins Center for a Livable Future. San Francisco, CA: Jossey-Bass, 2015.

⁸⁶ Classes of additives that may infrequently be added to foods and beverages in this category include nutrient supplements, curing and pickling agents, stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation.

⁸⁷ Nutrient Profile Model. (2016). Pan American Health Organization.





LAGUNA HONDA HOSPITAL
BASELINE ASSESSMENT
FISCAL YEAR 2018



Contents

1. Good Food Purchasing Executive Summary
2. Five Value Analysis
 - A. Local Economies
 - B. Environmental Sustainability
 - C. Valued Workforce
 - D. Animal Welfare
 - E. Nutrition
3. Recommended Actions and Next Steps
4. Appendix
 - A. Labor Violation Report
 - B. Nutrition Checklist

Good Food Purchasing Executive Summary

Laguna Honda Hospital
Baseline Assessment Fiscal Year 2018

\$2,973,814 in Total Food Spend	Group Purchasing Enrolled in 2018	1 out of 5 Baseline Standards Met	Total Points Earned 12
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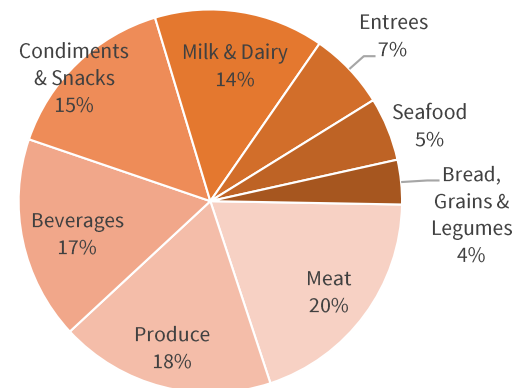
Progress Toward Baseline Goal and Qualifying Purchases by Value Category

		Baseline Goal ¹	Standard Points	Extra Points	Baseline Met
Local Economies	4.2% or \$126k	15% (\$446k)	0	0	-
Environmental Sustainability	2.6% or \$78k	15% (\$446k)	0	2	-
Valued Workforce	5.7% or \$171k	5% (\$149k)	3	1	-
Animal Welfare	0% or \$0k	15% (\$151k)	0	0	-
Nutrition	60% of applicable items met	51% met	1	5	✓
Total			4	8	

Qualifying Purchases as a Percentage of Total Spend on Vendor

Value Category	Bay Cities	Berkeley Farms	US Foods
Local Economies ²	63% (\$23k)	33% (\$77k)	1.0% (\$26k)
Environmental Sustainability	4.6% (\$2k)	0% (\$0)	2.8% (\$76k)
Valued Workforce ³	2.7% (\$1k)	33% (\$77k)	3.4% (\$93k)
Animal Welfare	N/A	0% (\$0)	0% (\$0k)

Purchasing Summary By Product Type



¹ The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

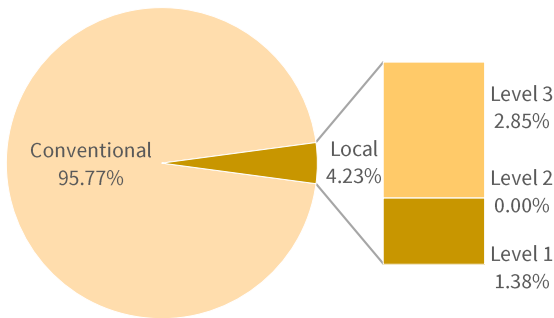
² Weighted spend; see Local Economies section.

³ Weighted spend; see Valued Workforce section.

LOCAL ECONOMIES – Support small and mid-sized agricultural and food processing operations within the local area or region

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
4.2% of total food spend is locally-sourced (\$125,733)	15%	0	-



KEY SUPPLIERS (over \$500 spent)⁴

Level 1 – Very large, within 250 miles (500 miles for meat):

- Bay Cities Produce, Inc (\$12,653)
- SILVA SAUSAGE (\$11,130)
- Kings River (\$10,686)
- Naturipe Growers (\$4,496)
- TAYLOR FARMS CALIFORNIA INC (\$2,769)
- CHRISTOPHER RANCH LLC (\$2,213)
- WESTERN REPACKING LLLP (\$2,063)
- MONTEREY MUSHROOMS INC (\$1,732)
- Coke Farms (\$1,642)
- CHURCH BROTHERS LLC (\$937)
- GOLD COAST PACKING INC (\$802)
- BEE SWEET CITRUS (\$684)
- Perry & Sons (\$624)

Level 3 – Medium, within 250 miles (500 miles for meat):

- Berkeley Farms—various farms (\$233,616)
- WO CHONG COMPANY, INC. (\$10,867)
- COMPASS FOODS INC (\$541)

NOTES ON SCORING

Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives 100% credit if the full supply chain meets qualifying criteria and partial credit if at least one supply chain actor, but not the full supply chain, meets qualifying criteria.

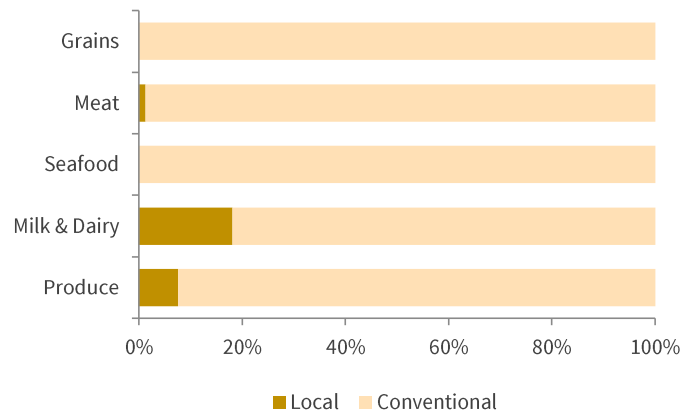
For this report, **products totaling \$297,882 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$125,733 counted toward the total percentage of local food.**

⁴ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

0 STANDARD POINTS

0 EXTRA POINTS

What Percentage of Each Product Category is Local?



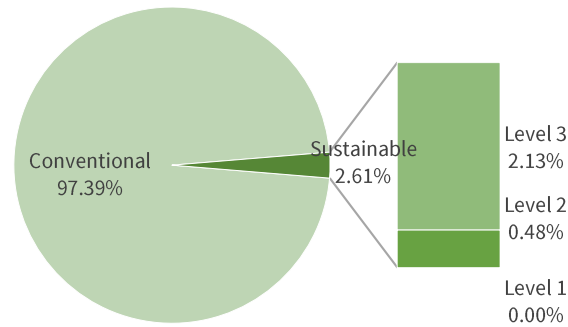
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
2.6% of total food spend is sustainably-sourced (\$77,730)	15%	2	-

Additional baseline requirements:

1	At least 25% of animal products are produced without routine use of antibiotics	-
2	No seafood purchased should be listed as “Avoid” by Monterey Bay Aquarium’s Seafood Watch	-



0 STANDARD POINTS

2 EXTRA POINTS

- 100% of disposable flatware, dishes, cups, napkins and other service items are compostable.
- Bottled water is not sold or served, and water in reusable dispensers is available.

ADDITIONAL BASELINE REQUIREMENTS

- **Seafood requirement likely not yet met.** Some seafood purchases (\$80k) were lacking information (fishing method/region) to confirm rating. Of this amount, \$1k of purchases are likely rated “Avoid”.
- **Non-routine uses of antimicrobial drugs requirement not yet met.** 1.3% (\$13k) of animal products purchased are third-party verified antibiotic-free.

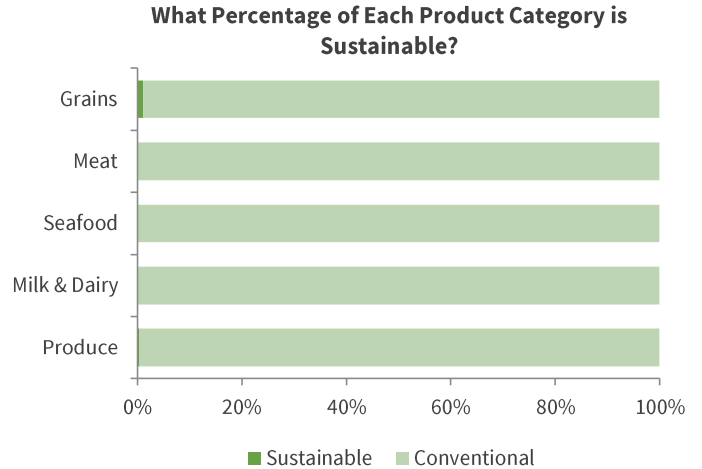
KEY SUPPLIERS (over \$500 spent)

Level 2 – Rated “Best” by Seafood Watch Guide

- AMERICAS CATCH INC (\$13,946)

Level 3 – USDA Organic / MSC certified

- HIGH LINER FOODS USA INC (\$48,680)
- SEA WATCH INTERNATIONAL (\$9,967)
- TRIDENT SEAFOODS (\$1,910)
- Coke Farms (\$1,642)
- FOOD INNOVATIONS – SHILOH FARMS (\$863)



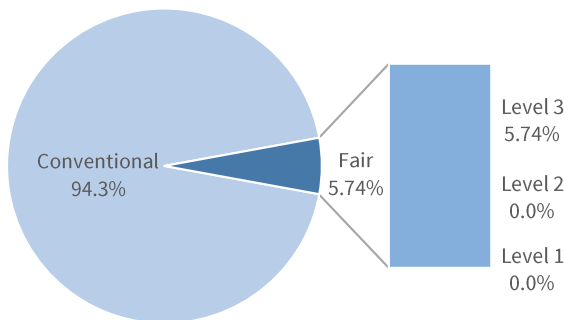
VALUED WORKFORCE – Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
5.7% of total food spend is fair (\$170,830)*	5%	4	-

Additional baseline requirement:

1	Take requested follow up steps with suppliers	-
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3 STANDARD POINTS

- Over 5% of LHH’s annual food spend comes from Level 3 fair sources.

1 EXTRA POINT

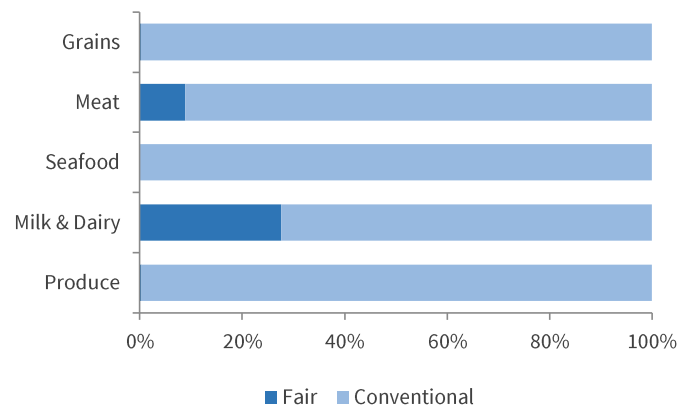
- LHH has adopted a “Living Wage” policy.

KEY SUPPLIERS (over \$500 spent)⁵

Level 3 – Union contract / worker cooperative:⁶

- Berkeley Farms – Hayward, CA (\$233,616)
- TYSON – Springdale, AR and other locations (\$104,598)
- DANNON – West Jordan, UT (\$58,976)
- STRAUSS BRANDS – Franklin, WI (\$37,506)
- WEI SALES (BLUE BUNNY/GLENVIEW FARMS) – Le Mars, IA (\$30,356)
- DARIGOLD INC – Seattle, WA (\$22,179)
- KOCH FOODS INC (PATUXENT FARMS) – Morton, MS (\$9,816)
- GENERAL MILLS (YOPLAIT) – Reed City, MI (\$6,136)
- JOHN MORRELL & CO (PATUXENT FARMS) – Sioux Falls, SD (\$4,409)
- SCHREIBER FOODS (GLENVIEW FARMS) – West Bend and Green Bay, WI (\$3,250)
- MANN PACKING COMPANY – Salinas, CA (\$2,948)
- TAYLOR FARMS CALIFORNIA INC – Salinas, CA (\$1,384)
- TILLAMOOK COUNTY CREAMERY – Tillamook, OR (\$869)
- DEL FRESH PRODUCE INC – Gilroy, CA (\$799)
- ALVARADO STREET BAKERY – worker-owned cooperative (\$661)

What Percentage of Each Product Category is Fair?*



* Amounts here represent weighted spend.

⁵ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

⁶ The listed companies typically have multiple production locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce. In cases in which multiples production locations were provided for the same purchases, the spend was evenly allocated among the locations.

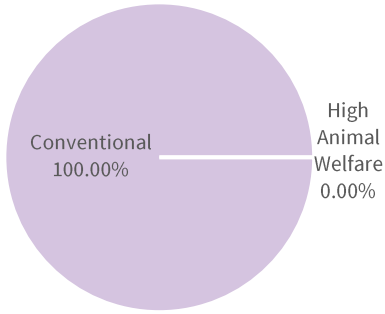
NOTES ON EARNING POINTS

- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, **products totaling \$517,668 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$170,830 counted toward the total percentage of fair food.**

ANIMAL WELFARE – Provide healthy and humane care for farm animals

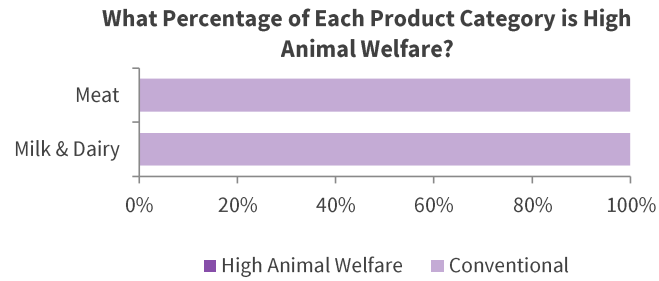
PROGRESS TOWARD BASELINE

0.0% of total meat and dairy spend is high animal welfare (\$)	Baseline Goal	Total Points	Baseline Met
	15%	0	-



0 STANDARD POINTS

0 EXTRA POINTS



KEY SUPPLIERS (over \$500 spent)

- None identified

NUTRITION – *Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.*

PROGRESS TOWARD BASELINE

60% of applicable checklist items met	Baseline Goal	Total Points	Baseline Met
	51%	6	

1 STANDARD POINT

- 15 of 25 applicable checklist items met (60% of total applicable items)
- See Appendix B. Nutrition Checklist for details

Nutrition Scoring
Level 1 Healthy – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable checks)
Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)
Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable checks)

Nutrition Goals		
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)		
Healthy Procurement (3 applicable items)	2 items partially met	2 checks
Healthy Food Service Environment (3 applicable items)	2.5 items met	5 checks
Health Equity (1 applicable item)	0 items met	0 checks
Priority (Items with Priority Designation are Worth One Checks Per Item Met)		
Healthy Procurement (5 applicable items)	3 items met	3 checks
Healthy Food Preparation (2 applicable items)	1 item met	1 check
Healthy Food Service Environment (4 applicable items)	4 items met	4 checks

5 EXTRA POINTS

- Cafeteria food is labelled with calorie and fat information.
- LHH has adopted a healthy vending machine policy.
- LHH has a Wellness Hub for employees which also provides information on nutrition education.
- LHH implements portion control, including offering 9” plates for salads and entrees and training staff on appropriate serving sizes.
- LHH offers culturally appropriate menu options, including Asian and Hispanic items.

Recommended Actions & Next Steps

Recommended Actions and Next Steps

Introduction

A baseline assessment from the Center for Good Food Purchasing is precisely that, a baseline. This report is a starting point against which we will gauge progress made between this assessment and Laguna Honda Hospital's subsequent annual assessments. New participants in the program are not expected to comply with the Good Food Purchasing Program (GFPP) Standards before having an opportunity to fully engage with the Program, understand the standards, and intentionally work toward meeting the Standards' benchmarks. Laguna Honda Hospital has performed in line with the average performance of GFPP municipal agencies.

Following this assessment Laguna Honda Hospital will enter the implementation phase of the Program, which focuses on participant action planning and technical assistance from the Center to improve GFPP performance. This section of the baseline assessment report, *Recommended Actions and Next Steps*, includes suggestions related to general strategy, products and next steps that Laguna Honda Hospital may want to consider when action planning. As the Center has not had an opportunity to strategize with the team at Laguna Honda Hospital, these suggestions are general and rely on basic strategies that have worked well with other GFPP participants.

There are both immediate and longer term actions that Laguna Honda Hospital can consider taking to enhance GFPP performance.

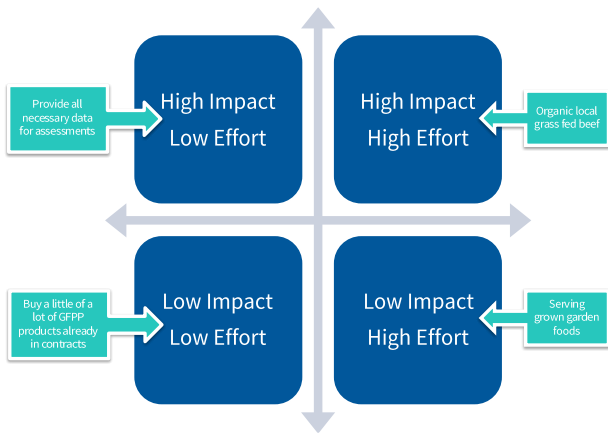
Near Term Actions for Consideration

- Identify current suppliers and products that are GFPP compliant and work with suppliers to purchase these products:
 1. Host a training for suppliers about the GFPP to better equip suppliers to provide compliant products
 2. Request that suppliers send a list of qualifying GFPP products currently available
 3. Procure any new GFPP products (additions to a current contract) through line item additions or off-contract purchases
- Conduct an audit of current vendor contracts to determine if vendors meet contract clauses that reflect GFPP values. One example of such a clause is requiring that vendors source products from women or minority business owners or small businesses.

Longer Term Actions for Consideration

- Identify the gaps in GFPP compliant products offered and work with specific suppliers to "create" or "convert" GFPP products for Laguna Honda Hospital.
- Consider a potential partnership and shared strategy with Zuckerberg San Francisco General Hospital to advance performance of both hospitals in the Program. For example, how much could the hospitals leverage their joint demand?

Creating an Action Plan



Understanding the relationship between an action’s level of effort vs. impact is important, as is creating an overall strategy. The Center recommends drafting an action plan outlining 1) the strategies to be used, 2) actions to be taken, 3) timeline, and 4) roles and responsibilities of key stakeholders to improve Laguna Honda Hospital’s overall performance in the Good Food Purchasing Program.

Please see the attachment titled GFPP Action Plan Template 9_19_18. Staff from the Center can provide an orientation and overview of the planning tool for Laguna Honda Hospital.

General Procurement Insights

Top Three: Spend by Product Category

1	Meat	\$584,315
2	Produce	\$540,220
3	Beverages	\$509,744

Top Three: Spend by Product Manufacturer or Farmer

1	Berkeley Farms	\$233,616
2	Hormel Foods (including Hormel Health Labs)	\$262,177
3	Produce World	\$173,316

Top Three: Products Purchased - Not Milk or Dairy

1	Chicken Quarters	\$49,622
2	Atlantic Cod	\$48,680
3	Apple Juice	\$46,500

Recommended Actions by Value Category

LOCAL ECONOMIES

The baseline requirements for local economies have not yet been met.

Action 1 **Meet the baseline by purchasing more level 3 local products.**

Meeting baseline in this value category by purchasing level 3 local products requires LHH to spend 5% of their total food budget or \$148,691 on level 3 local products. Currently, LHH spends 2.8% of the budget on level 3 local foods and needs to spend only \$64,048 on local foods to meet baseline via level 3 products.

Meeting baseline in this value category by purchasing level 1 local products requires LHH to spend about 15% of the total food budget or \$446,072 on level 1 local products.

The cost differential between purchasing the amounts of food required 15% or 5% local to meet baseline by the respective level 1 products versus level 3 products is \$297,381.

Action 2 **If not doing so already, consider a “Harvest of the Month” program for cafeteria and/or patient trays.**

Buy all Harvest of the Month foods from local farmers.

Action 3 **Consider more local meat options.**

Foster Farms has no antibiotics ever (NAE) poultry products. Foster Farms would qualify in the local, environmentally sustainable and valued workforce value categories.

Marin Sun Farms sells competitively priced ground beef from local, organic and pasture raised farms. Marin Sun Farms ground beef would qualify in the local, environmentally sustainable and high animal welfare categories.

ENVIRONMENTAL SUSTAINABILITY

The baseline requirements for environmental sustainability have not yet been met. One extra point earned.

Action 1 **Meet the baseline by purchasing more level 3 products.**

Meeting baseline in this value category by purchasing level 3 products requires LHH to spend 5% of the total food budget or \$148,691 on level 3 sustainable products.

Meeting baseline in this value category by purchasing level 1 products requires LHH to spend about 15% of the total food budget or \$446,072 on level 1 sustainable products.

The cost differential between purchasing the amounts of food required to meet baseline via level 1 products versus level 3 products is \$297,381.

Action 2 **Increase purchases of meats raised without the routine use of antibiotics by 23.7%.**

Foster Farms has portion controlled no antibiotics ever (NAE) poultry products.

- Foster Farms would qualify in the local, environmentally sustainable and valued workforce categories.

Perdue and Tyson also sell poultry products that are no antibiotics ever (NAE).

Ask your US Foods representative for a list of all the meat suppliers they carry, with the NAE/CRAU and other responsible use products highlighted. Review the supplier list for companies that sell NAE/CRAU animal products. Ask US Foods to send you samples of the products that look interesting.

Action 3 **Increase purchases of organic products.**

Consider purchasing more organic produce that is in season. Many San Francisco based produce distributors source produce from both organic and local farmers like Veritable Vegetable, Bay Cities (a current vendor), Coast Citrus and more.

Consider adding organic dairy products to menus.

Action 4 **Buy only Marine Stewardship Certified Seafood.**

High Liner Seafood, a current vendor, has a wide variety of affordable MSC certified products. Consider switching out Atlantic Cod for MSC certified Pollock or Haddock products. Please see the product guide provided to review the sustainable High Liner Seafood options, including the listing of Seafood Watch fish species (this also a requirement of the Standards).

Action 5 **Serve more plant-based options as a means to meet baseline.**

As meat (including poultry and eggs) is the highest spend food category, consider serving less meat and/or “better” meat as an alternative to meeting baseline in this category.

Consider serving more plant-based options, thereby reducing carbon and water footprint per meal served, to meet the baseline requirement.

VALUED WORKFORCE

Most baseline requirements for valued workforce have not yet been met. Only one more action remains to be completed; one extra point earned.

Action 1

Submit labor law compliance documentation and take requested follow-up steps with suppliers by the next assessment in order to maintain baseline in this value category.

The Center has provided a template letter to assist with supplier outreach. Please see the attachments sent with this report titled Labor Law Violations_Purchasers Letter to Suppliers_Template 2018.

ANIMAL WELFARE

The baseline requirements for the animal welfare value category have not yet been met.

Action 1

Meet the baseline by purchasing more level 3 products.

Meeting baseline in this value category by purchasing level 3 products requires LHH to spend approximately 5% of total meat & dairy or \$50,483 on high animal welfare products.

Meeting baseline in this value category by purchasing level 1 products requires Laguna Honda to spend approximately 15% of total meat & dairy or \$151,449 on high animal welfare products.

The cost differential between purchasing the amounts of food required to meet baseline via level 1 products versus level 3 products is \$100,966.

Action 2

Reduce total volume of animal products purchased by 15% as an alternative means to meet baseline.

As an alternative to meeting baseline through an increased procurements of high welfare products, consider serving less meat and adding more plant-based options to the menus to meet the baseline requirement.

Action 3

Purchase from high animal welfare suppliers.

Consider adding more high welfare eggs and dairy products instead of high welfare meat.

Ask your US Foods representative for a list of all the meat suppliers they carry, with the high welfare products highlighted. Review the list and ask US Foods to send you samples of the products that look interesting.

Consider purchasing high animal welfare products directly from California ranchers and producers. Marin Sun and Fork in the Road are both Level 3 Animal Welfare and Level 3 Local Economies suppliers that have sold to one or more GFPP participants in California.

NUTRITION

The baseline requirements for the nutrition category have been met. Three extra points earned.

Action 1

Increase the amount of fresh foods purchased.

Purchase less foods categorized as highly-processed.

Purchase more whole fruits and vegetables.

Action 2

Increase purchases of whole grain products.

Action 3

Promote healthy food options at POS and on meal trays.

Action 4

Consider implementing an on-site farmers market, a CSA prescription program, hosting a CSA drop off site (with CSA costs subsidized by LHH for low income residents), or cross promotion efforts with neighborhood stores that serve low-income residents and/or other access programs.

PROJECTED SCORE

Given current performance, Laguna Honda Hospital is projected to earn at least 15 points and three stars by taking the suggested actions above to meet the baseline in all the value categories.

VALUE CATEGORY ⁷	PROJECTED STAR RATING	FY18 SCORE	FY18 PERCENTAGES
	15 Points ⁸ - ★★☆☆	12 Points	
Local Economies	1 point	0 points	4.2%
Environmental Sustainability	3 points	2 points	2.6%
Valued Workforce	4 points	4 points	5.7%
Animal Welfare	1 point	0 points	0.0%
Nutrition	6 points	6 points	60% of possible points

⁷ Red font indicates areas where the baseline standard has not been met.

⁸ Projection assumes that baseline standard is met in all five value categories. The three additional points are projected to result from meeting Level 1 baseline in Local Economies (+1 point), Environmental Sustainability (+1 point), and Animal Welfare (+1 point).

Appendix

Appendix A. Labor Supply Chain Compliance Report

Laguna Honda Hospital

Fiscal Year 2017-2018

Methodology and Criteria

Two Federal databases were referenced to establish a preliminary catalog of labor violations in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹ (<https://www.osha.gov/pls/imis/establishment.html>) and the Department of Labor Data Enforcement Database (<https://enforcedata.dol.gov/views/search.php>).

Using these sources, the Center's staff developed a list of all suppliers with one or both of health and safety or wage and hour violations in the preceding five years. See the tables below for details.

Tables 1 and 2 include a select subset of the full supplier lists in tables 3 and 4. Tables 1 and 2 show only the **top** violators based on the below criteria, while tables 3 and 4 list **all** suppliers within the institution's supply chain with OSHA and WHD violations, respectively (with top violators highlighted in gray). Table 5 shows the list of suppliers within the institution's supply chain with OSHA accidents and fatalities.

Criteria used to identify top violators were developed in consultation with a committee comprised of an academically affiliated labor institution and government officials. Criteria include:

- Total wage and hour penalties, fines, and back wages paid (See [1] Description of DOL Investigations)
 - If back wages are owed to employees because an investigation finds minimum wage or overtime violations, the Department of Labor will request the employer to pay back wages.
 - Civil money penalties may be assessed for child labor violations and for repeat and/or willful violations of minimum wage or overtime requirements.
- Number of employees paid back wages
 - Refers to the number of employees who were found to be owed back wages as the result of a Department of Labor investigation.
- Number of current violations cited and serious/willful/repeat health and safety violations (See [2] OSHA Definitions)
 - Current violations: Represents the number of violations for which the employer is currently cited. This may differ from the initial violations if settlement or judicial actions resulted in reductions.
 - Serious/willful/repeat violations: Provides an indication of the degree of severity of the hazard found.
- Total health and safety penalties assessed
 - Initial penalty: Represents the amount initially assessed when the citation was first issued to the employer.
 - Current penalty: Represents the amount currently assessed for the violation. This may differ from the Initial Penalty if settlement or judicial actions resulted in reductions.
- Number of accidents on site
 - Accidents: Accidents are investigated and reported by OSHA.

[\[1\] Description of DOL Investigations](#)

[\[2\] OSHA Definitions](#)

¹ This report reflects information in the OSHA IMIS database as of October 25, 2018.

The Center recommends that LHH communicate with the suppliers identified as the top violators based on the above criteria. The top 10 suppliers on which LHH spent **\$990k collectively** are the highest priority due to high spend with these suppliers. However, LHH may reach out to other top violators due to its relationship with them. Top priorities for outreach based on the criteria and

Berkeley Farms
Tyson Foods
Abbott Nutrition / Laboratories
Nestle USA
Kraft Heinz Food Company
Pacific Coast Producers
HighLiner Foods
Danone
Hormel Foods
The Campbell Soup Company

The Center will provide necessary information and discuss next steps in outreach to suppliers during the follow up meeting.

Table 1. Top OSHA Violators in the LHH Supply Chain (2013-2018) (based on spend)

See Table 5. OSHA Accidents and Fatalities for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Current Violations	Initial Fine	Current Fine	Serious	Willful	Repeat	Accidents	Fatalities	LHH Spend	Distributor
Berkeley Farms	\$ 22,655	\$4,190	8				3		\$233,616	Berkeley Farms
Tyson Foods	\$ 2,455,494	\$1,272,805	367	241	8	0	118	6	\$162,752	US Foods
Abbott Nutrition / Laboratories	\$ 3,640	\$3,640	2				2		\$111,473	US Foods
Nestle USA	\$ 510,922	\$263,592	88	44	0	0	44	7	\$110,074	US Foods
Kraft Heinz Food Company	\$ 601,237	\$232,519	95	60	1	0	34	7	\$88,116	US Foods
Pacific Coast Producers	\$ 26,440	\$11,305	7	1	0	0	6	7	\$65,337	US Foods
HighLiner Foods	\$ 61,115	\$16,684	15	11	0	0	0	0	\$63,909	US Foods
Danone	\$ 14,690	\$9,400	8	3	0	0	1	0	\$60,338	US Foods
Hormel Foods	\$ 23,730	\$9,280	9	5	0	0	4	0	\$47,140	US Foods
The Campbell Soup Company	\$ 46,425	\$41,050	14	10	0	0	4	0	\$46,642	US Foods

Table 2. Top WHD Violators in LHH Supply Chain (2013-2018) (based on spend)

Supplier	Employees Involved	# FLSA Violations [3]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [4]	MSPA Fines/BW Paid	# FMLA Violations [5]	FMLA Fines/BW Paid	H2A Violations [6]	H2A BW Paid	LHH Spend	Distributor
Tyson Foods	1	-	\$0	8	-	\$0	4	\$2,412	-	\$0	\$ 162,752	US Foods
Nestle USA	3	-	\$0	8	1	\$0	10	\$33,112	-	\$0	\$ 110,074	US Foods
Kraft Heinz Food Company	2	3	\$11,569	2	-	\$0	1	\$0	-	\$0	\$ 88,116	US Foods
Pacific Coast Producers	0	-	\$0	1	1	\$0	-	\$0	-	\$0	\$ 65,337	US Foods

[3] Fair Labor Standards Act

[4] Migrant and Seasonal Agricultural Worker Protection Act

[5] Family and Medical Leave Act

[6] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 3. Suppliers in LHH Supply Chain with Health & Safety Labor Law Violations (2013-2018)

See Table 5. OSHA Accidents and Fatalities for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	LHH Spend	Distributor
Berkeley Farms	\$ 22,655	\$4,190	8					3	\$233,616	Berkeley Farms
Tyson Foods	\$ 2,455,494	\$1,272,805	367	241	8	0	118	6	\$162,752	US Foods
Abbott Nutrition / Laboratories	\$ 3,640	\$3,640	2				2		\$111,473	US Foods
Nestle USA	\$ 510,922	\$263,592	88	44	0	0	44	7	\$110,074	US Foods
Kraft Heinz Food Company	\$ 601,237	\$232,519	95	60	1	0	34	7	\$88,116	US Foods
Pacific Coast Producers	\$ 26,440	\$11,305	7	1	0	0	6	7	\$65,337	US Foods
HighLiner Foods	\$ 61,115	\$16,684	15	11	0	0	0	0	\$63,909	US Foods
Danone	\$ 14,690	\$9,400	8	3	0	0	1	0	\$60,338	US Foods
Hormel Foods	\$ 23,730	\$9,280	9	5	0	0	4	0	\$47,140	US Foods
The Campbell Soup Company	\$ 46,425	\$41,050	14	10	0	0	4	0	\$46,642	US Foods
Kellogg's	\$ 87,535	\$64,229	38	13	0	0	25	1	\$43,592	US Foods
Pacific Foods of Oregon INC	\$ 1,600	\$1,400	8	8	0	0	0	0	\$43,504	US Foods
Rembrandt Foods	\$ 7,950	\$4,003	4	2					\$41,813	US Foods
JENNIE-O TURKEY	\$ 142,415	\$59,500	29	13	0	0	0	0	\$40,939	US Foods
General Mills	\$ 81,061	\$52,518	24	16	0	0	8	1	\$40,795	US Foods
Holten Meat Inc	\$ 29,000	\$16,250	2			1			\$40,148	US Foods
Strauss Brands Inc	\$ 8,311	\$5,000	2	2					\$37,506	US Foods
Wells Enterprises Inc (Blue Bunny Ice Cream)	\$ 37,086	\$26,826	10	4					\$35,205	US Foods
Lyons Magnus	\$ 17,550	\$15,550	4	2					\$30,052	US Foods
LAMB WESTON INC	\$ 40,400	\$37,600	22	22	0	0	0	1	\$28,297	US Foods
Ardmore Farms/Country Pure Foods	\$ 16,298	\$9,800	4	4					\$26,878	US Foods
Michael Foods	\$ 255,541	\$224,321	20	16	0	1	3	0	\$23,794	US Foods
STOCK YARDS	\$ 4,718	\$3,303	3	2					\$22,410	US Foods
Darigold Inc	\$ 55,241	\$41,568	34	20	1	0	13	0	\$22,179	US Foods
JM SMUCKER CO	\$ 3,825	\$2,678	3	2	0	0	1	0	\$20,715	US Foods
Dean Distributors	\$ 8,105	\$4,080	7	3					\$20,537	US Foods
VENTURA FOODS LLC	\$ 53,842	\$46,662	25	11	0	0	2	0	\$20,074	US Foods
PILGRIM'S PRIDE	\$ 1,236,095	\$569,460	173	95	5	0	0	6	\$20,049	US Foods
Basic American Foods (BAF)	\$ 7,857	\$5,000	1	1	0	0	1	0	\$18,055	US Foods
Dr Pepper Snapple Group	\$ 80,275	\$45,938	24	16	0	0	1	0	\$18,000	US Foods
Ocean Spray	\$ 29,290	\$26,740	10	6	0	0	4	1	\$17,880	US Foods
Smithfield Foods	\$ 14,000	\$14,000	1	0	1	0	0	0	\$16,639	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	LHH Spend	Distributor
SAPUTO CHEESE	\$ 239,125	\$133,214	66	42	0	0	8	0	\$15,593	US Foods
ConAgra Brands/ConAgra Foods	\$ 440,634	\$293,106	99	72	5	0	22	5	\$15,285	US Foods
Ajinomoto Foods	\$ 246,813	\$158,842	36	28		2			\$15,160	US Foods
America's Catch	\$ 3,825	\$2,295	1						\$14,019	US Foods
KOCH Foods Inc	\$ 746,441	\$559,493	81	63	0	3	1	1	\$13,299	US Foods
Bunge	\$ 169,071	\$94,061	39	28			1		\$13,176	US Foods
John B Sanfilippo & Sons	\$ 201,446	\$100,404	12	4		1	1		\$12,480	US Foods
SENECA FOODS	\$ 76,740	\$71,250	30	16	0	0	2	1	\$12,287	US Foods
DIAMOND CRYSTAL BRANDS	\$ 79,010	\$26,175	7	4	0	0	3	0	\$12,237	US Foods
B&G FOODS	\$ 23,750	\$8,485	4	4	0	0	1	1	\$11,908	US Foods
ADVANCE FOOD CO/ADVANCE PIERRE	\$ 20,300	\$11,080	9	6	0	0	3	0	\$11,474	US Foods
Twin Rivers	\$ 12,675	\$7,605	1	1					\$11,127	US Foods
Dole Food Company Inc	\$ 132,643	\$131,908	25	7	1	0	17	2	\$10,997	US Foods
Wo Chong Tofu	\$ 6,260	\$2,455	6	1			1		\$10,867	US Foods
Schreiber Foods	\$ 61,340	\$18,165	17	11	0	0	6	3	\$10,783	US Foods
King's River Packing	\$ 52,370	\$28,870	11	5				2	\$10,686	Bay Cities
RICELAND FOODS	\$ 28,675	\$19,875	4	1				1	\$10,659	US Foods
Gill's Onions	\$ 25,900	\$20,310	13	3			1		\$10,620	US Foods
SEA WATCH INTERNATIONAL LTD	\$ 54,848	\$42,809	19	13				1	\$9,967	US Foods
Sugar Foods Corporation	\$ -	\$0	-	0	0	0	1	0	\$9,070	US Foods
COCA-COLA BOTTLING	\$ 908,855	\$498,374	294	153	10	0	8	1	\$8,740	US Foods
Seaboard Foods	\$ 299,896	\$111,893	51	25				1	\$8,381	US Foods
National Steak Processors	\$ 5,345	\$3,207	3	1					\$8,198	US Foods
Stapleton Spence Packing Company							1		\$7,478	US Foods
Neil Jones Food Companies/Tomatek	\$ 53,903	\$23,850	32	6		1	2		\$7,365	US Foods
KING & PRINCE SEAFOOD CORP	\$ 6,800	\$6,800	8	3					\$7,170	US Foods
Knouse Foods	\$ 20,675	\$18,675	5	5	0	0	0	1	\$6,386	US Foods
Ruiz Food Products	\$ 69,560	\$52,407	12	4					\$6,303	US Foods
Frito-Lay North America	\$ 202,231	\$99,686	73	21	0	0	52	7	\$5,964	US Foods
Ken's Foods Inc	\$ 5,250	\$5,250	2	2	0	0	0	0	\$5,758	US Foods
SIMPLY FRESH FRUIT	\$ 15,935	\$5,445	11	2					\$5,449	US Foods
McCain Foods	\$ 48,500	\$30,792	34	21	0	0	13	0	\$5,258	US Foods
Vanee Foods	\$ 48,800	\$48,800	10	8					\$5,204	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	LHH Spend	Distributor
JR Simplot	\$ 18,000	\$10,800	4	3	0	0	0	0	\$4,894	US Foods
Quaker Oats Company	\$ 2,125	\$1,200	1	0	0	0	1	0	\$4,840	US Foods
Post Consumer Brands	\$ 35,000	\$35,000	1				1		\$4,447	US Foods
CALAVO GROWERS OF CALIFORNIA	\$ 11,305	\$8,479	13	13	0	0	0	0	\$4,411	US Foods
Taylor Farms	\$ 291,215	\$137,809	104	33	0	0	71	10	\$4,214	US Foods
Crystal Geysler Water Company	\$ 26,655	\$15,185	10	4	0	0	6	0	\$4,082	US Foods
Echo Lake Foods	\$ 162,300	\$83,375	36	27	0	0	0	0	\$3,984	US Foods
ACH Food Companies (Associated British Foods)	\$ 17,400	\$6,000	4	3					\$3,818	US Foods
SCHWAN'S FOOD	\$ 626,815	\$414,209	101	72	0	4	0	0	\$3,576	US Foods
ARYZTA AMERICA	\$ 293,308	\$172,844	53	24	3	0	7	0	\$3,519	US Foods
Teasdale Quality Foods	\$ 2,925	\$750	1	0	0	0	1	0	\$3,508	US Foods
West Point Dairy	\$ 51,507	\$33,475	7	6			1		\$3,285	US Foods
MANN PACKING COMPANY	\$ 24,675	\$18,850	7	2	0	0	5	1	\$2,986	US Foods
Vie de France Yamazaki Inc	\$ 3,400	\$1,700	2	0	0	0	0	0	\$2,938	US Foods
PEPSICO	\$ 372,979	\$212,207	158	93	0	0	5	2	\$2,904	US Foods
Ardent Mills	\$ 149,168	\$84,253	22	15				1	\$2,902	US Foods
UNILEVER UNITED STATES INC	\$ 114,225	\$48,473	31	17	0	0	14	1	\$2,468	US Foods
DAKOTA GROWERS PASTA CO	\$ 31,575	\$11,257	10	4	0	0	6	0	\$2,422	US Foods
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	\$ 218,294	\$149,383	56	38	0	0	2	0	\$2,328	US Foods
Apio Inc	\$ 33,175	\$22,625	14	5					\$2,293	US Foods
GRIMMWAY FARMS	\$ 236,565	\$120,565	32	17	0	0	15	9	\$1,939	US Foods
TRIDENT SEAFOOD	\$ 406,556	\$193,598	104	54	0	4	2	2	\$1,910	US Foods
DEL MONTE FRESH PRODUCE	\$ 350,754	\$247,491	72	52	1	0	19	2	\$1,865	US Foods
Starkist	\$ 30,024	\$20,903	12	7	0	0	1	0	\$1,837	US Foods
FOSTER POULTRY FARMS	\$ 354,163	\$145,937	58	16	0	0	42	26	\$1,715	US Foods
WhiteWave Foods Company/WWF Operating	\$ 32,370	\$8,695	5	2	0	0	1	0	\$1,686	Berkeley Farms
Mizkan Americas	\$ 7,000	\$0	1	1	0	0	0	0	\$1,652	US Foods
J&J Snack Foods	\$ 239,619	\$238,369	11	8	1	1	1	1	\$1,268	US Foods
Wholesome Harvest Baking	\$ 114,725	\$48,300	13	9			3		\$1,234	US Foods
Lactalis American Group	\$ 33,426	\$17,579	6	3	0	0	3	0	\$1,207	US Foods
Rich Products Corporation	\$ 437,249	\$255,609	81	58	3	0	20	1	\$1,190	US Foods
Sanderson Farms	\$ 217,657	\$91,161	38	32					\$1,151	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	LHH Spend	Distributor
Sweet Harvest Foods	\$ 600	\$420	3	2					\$992	US Foods
Cargill	\$ 719,109	\$425,405	181	101	1	0	4	2	\$900	US Foods
Reser's Fine Foods	\$ 221,462	\$148,427	51	43	0	0	1	0	\$878	US Foods
McCall Farms (Sager Creek/Margaret Holmes)	\$ 148,450	\$96,929	50	45			1		\$876	US Foods
TILLAMOOK CREAMERY								2	\$869	US Foods
DEL FRESH	\$ 510	\$510	2						\$799	US Foods
Chobani LLC	\$ 42,438	\$21,180	7	3					\$689	US Foods
GREAT LAKES CHEESE CO	\$ 128,831	\$71,652	25	20	0	1	0	0	\$688	US Foods
Mission Foods	\$ 174,629	\$104,317	52	20	0	0	32	4	\$646	US Foods
BUTTERBALL	\$ 139,000	\$108,215	40	32	0	2	0	1	\$630	US Foods
KRONOS FOODS	\$ 36,934	\$18,985	7	5					\$581	US Foods
Compass Food Inc	\$ 15,055	\$7,265	6	1			1		\$541	US Foods
NIAGARA BOTTLING LLC	\$ 24,496	\$21,418	7	4			1		\$494	US Foods
Catallia Mexican Foods	\$ 800	\$560	1	1					\$490	US Foods
KERRY FOODSERVICE	\$ 12,750	\$6,800	3	2					\$427	US Foods
Norpac Foods Inc	\$ 11,200	\$11,200	7	6	0	0	1	2	\$405	US Foods
Grecian Delight Foods	\$ 35,340	\$21,340	6	2	0	0	0	0	\$311	US Foods
Continental Mills	\$ -	\$0	1	0	0	0	1	0	\$192	US Foods
Starbucks Corporation	\$ 14,976	\$9,846	17	4			1	2	\$110	US Foods
Lee Kum Kee International Holdings	\$ 46,125	\$46,125	3	2	0	0	1	3	\$104	US Foods
Eatem Foods / Eatem Corporation	\$ 12,675	\$12,675	1						\$100	US Foods
Morton Salt	\$ 12,737	\$9,486	6	6	0	0	0	0	\$89	US Foods
Advanced Food Products / AFP	\$ 14,059	\$10,290	5	2					\$56	US Foods
Kent Precision Foods Group	\$ 21,750	\$11,250	8	2	0	1	0	0	\$51	US Foods
Nestle Waters North America	\$ 93,803	\$69,472	21	9	0	0	4	0	\$39	US Foods
Pinnacle Foods Corporation	\$ 83,126	\$55,407	37	18	0	0	0	0	\$24	US Foods
Grand Total	\$ 17,248,968	\$ 9,921,725	3,691	2,141	41	24	693	134	\$ 2,048,260	

Table 4. Suppliers in LHH Supply Chain with Wage & Hour Labor Law Violations (2013-2018)

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	LHH Spend	Distributor
Tyson Foods	1	-	\$0	8	-	\$0	4	\$2,412	-	\$0	\$ 162,752	US Foods
Nestle USA	3	-	\$0	8	1	\$0	10	\$33,112	-	\$0	\$ 110,074	US Foods
Kraft Heinz Food Company	2	3	\$11,569	2	-	\$0	1	\$0	-	\$0	\$ 88,116	US Foods
Pacific Coast Producers	0	-	\$0	1	1	\$0	-	\$0	-	\$0	\$ 65,337	US Foods
Kellogg's	0	-	\$0	2	-	\$0	1	\$0	-	\$0	\$ 43,592	US Foods
General Mills	0	-	\$0	4	-	\$0	2	\$0	-	\$0	\$ 40,795	US Foods
Michael Foods	0	-	\$0	1	-	\$0	1	\$0	-	\$0	\$ 23,794	US Foods
Darigold Inc	0	-	\$0	3	-	\$0	16	\$0	-	\$0	\$ 22,179	US Foods
PILGRIM'S PRIDE	138	141	\$83,989	19	-	\$0	1	\$0	-	\$0	\$ 20,049	US Foods
Basic American Foods (BAF)	2	-	\$0	-	-	\$0	4	\$0	-	\$0	\$ 18,055	US Foods
Dr Pepper Snapple Group	2	-	\$0	-	-	\$0	2	\$11,131	-	\$0	\$ 18,000	US Foods
Smithfield Foods	4	-	\$0	2	-	\$0	6	\$19,063	-	\$0	\$ 16,639	US Foods
ConAgra Brands/ConAgra Foods	0	-	\$0	3	-	\$0	1	\$0	-	\$0	\$ 15,285	US Foods
KOCH Foods Inc	2	-	\$0	-	-	\$0	5	\$15,412	-	\$0	\$ 13,299	US Foods
SENECA FOODS	26	27	\$2,136	1	-	\$0	-	\$0	-	\$0	\$ 12,287	US Foods
Schreiber Foods	0	-	\$0	1	-	\$0	2	\$0	-	\$0	\$ 10,783	US Foods
RICELAND FOODS	0	-	\$0	-	1	\$0	-	\$0	-	\$0	\$ 10,659	US Foods
SEA WATCH INTERNATIONAL LTD	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$ 9,967	US Foods
COCA-COLA BOTTLING	8	-	\$0	-	-	\$0	4	\$0	-	\$0	\$ 8,740	US Foods
Seaboard Foods	0	-	\$0	-	-	\$0	2	\$0	-	\$0	\$ 8,381	US Foods
Duda Farms	5	6	\$22,877	-	-	\$0	-	\$0	-	\$0	\$ 7,368	US Foods
Frito-Lay North America	3	-	\$0	12	-	\$0	15	\$21,483	-	\$0	\$ 5,964	US Foods
McCain Foods	0	-	\$0	2	-	\$0	-	\$0	-	\$0	\$ 5,258	US Foods
Quaker Oats Company	0	-	\$0	1	-	\$0	-	\$0	-	\$0	\$ 4,840	US Foods
Taylor Farms	0	1	\$0	1	-	\$0	-	\$0	-	\$0	\$ 4,214	US Foods
ACH Food Companies (Associated British Foods)	0	-	\$0	-	-	\$0	2	\$0	-	\$0	\$ 3,818	US Foods
ARYZTA AMERICA	743	746	\$392,447	2	-	\$0	-	\$0	-	\$0	\$ 3,519	US Foods

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	LHH Spend	Distributor
PEPSICO	1	1	\$0	7	-	\$0	7	\$1,796	-	\$0	\$ 2,904	US Foods
UNILEVER UNITED STATES INC	0	-	\$0	1	-	\$0	592	\$0	-	\$0	\$ 2,468	US Foods
DAKOTA GROWERS PASTA CO	0	-	\$0	1	-	\$0	-	\$0	-	\$0	\$ 2,422	US Foods
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	0	2	\$0	3	-	\$0	-	\$0	-	\$0	\$ 2,328	US Foods
Apio Inc	0	1	\$0	-	4	\$0	-	\$0	-	\$0	\$ 2,293	US Foods
CHRISTOPHER RANCH	0	9	\$0	1	11	\$0	-	\$0	-	\$0	\$ 2,213	US Foods
LIPMAN PRODUCE / Lipman Family Farms	0	-	\$0	-	2	\$0	-	\$0	1	\$0	\$ 2,063	US Foods
GRIMMWAY FARMS	0	-	\$0	2	2	\$0	-	\$0	-	\$0	\$ 1,939	US Foods
DEL MONTE FRESH PRODUCE	0	1	\$0	4	7	\$0	-	\$0	-	\$0	\$ 1,865	US Foods
FOSTER POULTRY FARMS	0	1	\$0	3	-	\$0	-	\$0	-	\$0	\$ 1,715	US Foods
Shasta Beverages	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$ 1,593	US Foods
J&J Snack Foods	465	532	\$630,127	1	-	\$0	-	\$0	-	\$0	\$ 1,268	US Foods
Sanderson Farms	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$ 1,151	US Foods
Church Brothers	42	1	\$0	1	44	\$1,260	-	\$0	-	\$0	\$ 1,020	US Foods
Cargill	17	18	\$6,547	5	-	\$0	2	\$0	-	\$0	\$ 900	US Foods
Reser's Fine Foods	1	-	\$0	-	-	\$0	-	\$0	-	\$0	\$ 878	US Foods
McCall Farms (Sager Creek/Margaret Holmes)	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$ 876	US Foods
GREAT LAKES CHEESE CO	1	-	\$0	-	-	\$0	2	\$15,000	-	\$0	\$ 688	US Foods
BUTTERBALL	2	27	\$48	-	-	\$0	-	\$0	-	\$0	\$ 630	US Foods
Starbucks Corporation	0	1	\$0	-	-	\$0	-	\$0	-	\$0	\$ 110	US Foods
Nestle Waters North America	3	-	\$0	-	-	\$0	4	\$0	-	\$0	\$ 39	US Foods
Grand Total	1,471	1,518	\$ 1,149,740	102	73	\$ 1,260	686	\$ 119,409	1	\$ -	\$ 785,129	

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	LHH Spend	Distributor
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[7] Fair Labor Standards Act

[8] Migrant and Seasonal Agricultural Worker Protection Act

[9] Family and Medical Leave Act

[10] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 5. Suppliers within LHH Supply Chain with OSHA Accidents and Fatalities

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
Abbott Nutrition / Laboratories	2		None provided
ADVANCE FOOD CO/ADVANCE PIERRE	3	0	Employee Is Struck By Forklift And Treated For Internal Bleeding
Ardent Mills		1	Employee's Fingers Are Amputated When Caught In Rollers; Employee Fractures Hand And Arm When Caught In Conveyor Belt
ARYZTA AMERICA	7	0	None provided
B&G FOODS	1	1	Employee Dies From Cardiac Symptoms Related To High Heat Ind
Basic American Foods (BAF)	1	0	None provided
Berkeley Farms	3		Employee Injures Ribs And Lungs When Pinned By Conveyor
Bunge	1		Employee'S Finger Is Amputated When Caught Between Metal Lid
BUTTERBALL	0	1	None provided
Cargill	4	2	Employee Is Found Unresponsive Behind A Salt Truck And Dies From Heart Failure; Employee Reaches Into An Operating Chain Drive And Sustains Amputation; Employee Sustains Burns From Hot Water While Flushing Out A Heat Exchanger; Employee'S Finger Is Amputated While Working Close To Band Saw; Employee Drops Trash Dumpster On His Foot And Breaks Toes; Employee'S Right Index Finger Is Amputated In Chine Bone Saw; Employee Has Heart Attack At Work And Dies; Employee Killed By Contact With Machinery; Employee Is Installing Equipment To Electrical System And Is Electrocutted
COCA-COLA BOTTLING	8	1	Employee Crushed In Palletizer and Dies; Employee Dies From Cardiac Arrest. The death was determined to be a natural event; Employee Sustains Leg Fractures When Struck By Forklift; Employee was Caught in or Between and Killed; Forklift Operator Hits Metal Rack And Crushes Foot, Resulting in Amputation
Compass Food Inc	1		Employee Amputates Fingertip On Machine
ConAgra Brands/ConAgra Foods	22	5	Employee Amputates Finger While Cleaning Blender; Employee Cuts Hand And Scrapes Skin When Caught Between Machine
Continental Mills	1	0	None provided
Crystal Geyser Water Company	6	0	None provided
DAKOTA GROWERS PASTA CO	6	0	Employee Catches Fingers Between A Chain And Sprocket, Amputated
Danone	1	0	None provided
Darigold Inc	13	0	Employee Thumb Is Amputated When Caught In Butter Machine
DEL MONTE FRESH PRODUCE	19	2	Employee Suffers Heart Attack And Dies
DIAMOND CRYSTAL BRANDS	3	0	None provided
Dole Food Company Inc	17	2	Employee Sustains Multiple Fractures When Struck By Forklift; Employee'S Three Fingers Are Amputated In Belt And Sprocket; Employee Falls Into Tree And Lacerates Back; Employee Falls Off Step Ladder And Is Killed
Dr Pepper Snapple Group	1	0	None provided
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	2	0	Employee'S Finger Is Entangled In Chain And Sprocket And Is Amputated; Employee'S Right Pinky Finger Contacts Chain Sprocket And Is Amputated
FOSTER POULTRY FARMS	42	26	Employee'S Hand Is Caught In Poultry Breast Membrane Putter; Employee Catches Finger In Chain And Sprocket And Suffers A Partial Amputation; Employee Is Injured When Nail Gun Is Inadvertently Discharge; Employee Suffers From Electric Shock While Troubleshooting Machine; Employee Catches Finger In Roller Conveyor Chain System And Was Hospitalized
Frito-Lay North America	52	7	Employee Crushes And Amputates Leg Between Forklift And Support Column; Employee'S Hand Is Caught In Conveyor And Is Injured; Employee Is Burned By Caustic Solution While Cleaning Industrial Potato Chip Fryer; Employee Looses Control Of Truck And Injures Toes
General Mills	8	1	None provided
Gill's Onions	1		None provided
GRIMMWAY FARMS	15	9	Employee Sustains Amputation Of An Arm While Cleaning Equipment; Employee Amputates Fingers In Loader Belt Pulley; Employee Sustains Heart Attack And Dies
Hormel Foods	4	0	None provided
J&J Snack Foods	1	1	Employee Sustains Partial Amputation Of Right Thumb; Employee Is Killed In Fall From Ladder

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
JM SMUCKER CO	1	0	None provided
John B Sanfilippo & Sons	1		Employee Amputates Ring Finger When Reaching Into An Almond Hopper
Kellogg's	25	1	Employee Is Struck By A Beam And Is Killed; Machine Operator Falls From Ladder And Is Killed
King's River Packing		2	Employee Is Struck By Falling Bin Stacker And Is Killed; Employee Dies While Harvesting Orange Grove
Knouse Foods	0	1	None provided
KOCH Foods Inc	1	1	Employee Skull Is Crushed In A Rotating Sunflower Wheel and is Killed
Kraft Heinz Food Company	34	7	Employee'S Left Index Finger Is Partially Amputated; Employee Sustains Amputation When Struck By Pushing Ram; Employee Catches Fingers In Chain And Sprocket And Amputates; Employees Amputates Finger While Operating Equipment; Employee Cleaning Machine Has Finger Amputated
Lactalis American Group	3	0	Employee Is Crushed Between Pit And Warehouse Rack And Is Killed
LAMB WESTON INC	0	1	Employee Complained Of Headache And Nausea; Employee Cuts Hand And Scrapes Skin When Caught Between Machine
Lee Kum Kee International Holdings	1	3	Employee Touches Unguarded Edge Of Valve And Amputates Middle Finger
MANN PACKING COMPANY	5	1	Employee Is Caught And Pulled Into A Machine And Is Injured
McCain Foods	13	0	None provided
McCall Farms (Sager Creek/Margaret Holmes)	1		None provided
Michael Foods	3	0	Employee Is Struck And Killed By Falling Deck Plate; Employee Is Sanitizing Food Processing Facility And Suffers Chemical Burn; Employee Suffers Asphyxiation While Testing Product Sample
Mission Foods	32	4	None provided
Neil Jones Food Companies/Tomatek	2		None provided
Nestle USA	44	7	Employee Is Struck In The Foot By Pallet; Employee Sustains Lacerations To His Hand When Struck Against Saw Blade; Employee'S Hand Is Amputated When Caught In Auger While Taking Product Sample; Employee #1 Is Burned When Forklift Explodes During Refueling;
Nestle Waters North America	4	0	Employee Is Burned When Forklift Explodes During Refueling; Employee'S Thumb Is Amputated When Caught In Preform Machine
NIAGARA BOTTLING LLC	1		Employee Is Killed When Struck By An Automated Forklift
Norpac Foods Inc	1	2	Employee Sustains Hand Laceration When Struck Against Blade
Ocean Spray	4	1	None provided
Pacific Coast Producers	6	7	None provided
PEPSICO	5	2	Employee Falls Off Forklift And Injures Back; Employee Is Struck By Forklift And Is Hospitalized
PILGRIM'S PRIDE	0	6	Employee'S Fingertip Is Amputated When Caught In Chain; Employee'S Fingers Are Amputated While Repairing A Chain On A Roller Conveyor; Worker's Hand Is Caught In Conveyor And Fingers Amputated; Employee Struck And Killed By Falling Ice; Employee Is Electrocuted
Quaker Oats Company	1	0	None provided
Reser's Fine Foods	1	0	None provided
RICELAND FOODS		1	Employee Is Engulfed In Grain Silo And Asphyxiates; Employee Is Killed In Fall From Elevated Platform
Rich Products Corporation	20	1	Employee Injures Hand During Cleaning Of Conveyor; Employee'S Back, Chest And Arms Are Burned By Hot Water
SAPUTO CHEESE	8	0	Machine Operator Amputates Finger In Pinch Point
Schreiber Foods	6	3	None provided
SEA WATCH INTERNATIONAL LTD		1	Employee Is Caught In Rotating Shaft And Killed
Seaboard Foods		1	Employee Is Killed In Fall From Manlift.
SENECA FOODS	2	1	Employee Catches Fingers In Conveyor And Amputates Several Fingers; Employee Is Caught In Lathe And Is Asphyxiated
Stapleton Spence Packing Company	1		None provided
Starbucks Corporation	2		Employee Amputates Finger Between Belt And Drive Shaft

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
Starkist	1	0	None provided
Sugar Foods Corporation	1	0	None provided
Taylor Farms	71	10	Employee'S Leg Is Fractured When Struck By Forklift; Food Processing Worker Sustains Avulsion Of Finger In Machine; Employee Falls From Stepladder And Suffers Multiple Fracture; Employee Suffers Broken Arm While Reaching Into Conveyor; Employee Is Struck By Conveyor Belt And Lacerates Finger; Employee Is Caught In Conveyor Belt And Killed By Asphyxiation
Teasdale Quality Foods	1	0	None provided
The Campbell Soup Company	4	0	Employee Is Burned With Hot Water When Pipe Is Disconnected
TILLAMOOK CREAMERY		2	Employee'S Finger Is Amputated When Caught By Band
TRIDENT SEAFOOD	2	2	Employee Grabs Onto Rotating Shaft And Amputates Fingertip; Employee Dies From Cardiac Arrest In Bunk Room
Tyson Foods	118	6	Employee Sustains Chemical Burns To Eyes And Chest; Employee Contacts Rotating Blade And Amputates Fingertip; Employee'S Finger Is Caught On Running Conveyor Belt, And Is Lacerated; Employee Is Overcome By Chemical Fumes And Suffers Respiratory Trauma; Employee Reaches Into Packaging Machine And Suffers Unspecified Amputation; Employee Amputates Thumb With Band Saw; An Employee Sustained A Bi-Lateral Hand Amputations While Cleaning; Meat Cutter Amputates Finger While Operating Meat Saw
UNILEVER UNITED STATES INC	14	1	Employee Severs Fingertip On Machine
VENTURA FOODS LLC	2	0	None provided
West Point Dairy	1		None provided
WhiteWave Foods Company/WWF Operating	1	0	None provided
Wholesome Harvest Baking	3		None provided
Wo Chong Tofu	1		None provided

[11] The number of accidents are based on the number of inspections categorized as accidents

[12] The number of fatalities are based on the number of inspections categorized as fatality/catastrophe

Appendix B. Nutrition Checklist

Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	NA	Baseline year. Currently, 51% of items are whole and minimally processed
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	NA	Baseline year. 8.8% of total food purchases are red or processed meat
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.	0	Currently, these account for 20% of total food purchases by volume
4	All individual food items contain \leq 480 mg sodium per serving. Purchase “low-sodium” (\leq 140 mg sodium per serving) whenever possible.	1	A majority of individual food items at LHH are $<$ 480mg sodium per serving. Low-sodium food items are purchased for the LHH menu when available by vendor and appropriate for recipe/menu development. A Registered Dietitian annually reviews all nutrition fact panels of food items to provide the healthiest food options for the current resident and cafeteria menu.
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	1	At LHH, “added sugar” content is reviewed by a Registered Dietitian and purchases are made for the lowest “added sugar” content that current vendor can provide. When adding new foods, if “added sugar” is above 10% DV, alternatives are discussed at monthly menu meetings with Food and Nutrition Service staff.
Healthy Food Service Environment (2 points per item)			
6*	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	1	Per purchasing records, healthy beverages account for 87% of beverages. In 2015, LHH implemented the SF City and County Healthy Beverage ordinance and continues to follow these criteria. LHH offers only two beverages to residents labeled as diet or sweetened with artificial sweeteners and are used for therapeutic purposes and quality of life to residents (ginger ale and diet cola both are per MD order for quality of life)
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	All meals provide 6 oz. of a beverage on tray. Water with cups are readily available on each floor at LHH, per resident request between meal times.
8	Offer plant-based main dishes at each meal service.	2	At LHH every meal has plant-based main dishes that can be served to

			both residents and cafeteria customers.
Health Equity (2 points per item)			
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -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.	0	No initiatives directly supporting this at this time
Healthy Procurement (1 point per item)			
10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	1	In 2015, LHH implemented the SF City and County Healthy Beverage ordinance and continue to follow these criteria. All 100% fruit/veg juices are <12 oz. offerings
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	0	Purchasing records include chocolate milk, whole milk, and yogurt with added sweeteners
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	1	LHH has eliminated all trans fats from its food system.
13	At least 50% of grain products purchased are whole grain rich.	0	23% of grain products are whole grain rich
14	Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing. Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.	1	Olive oil/Vinegar is an example. More than one salad dressing option that is low sodium, low calorie and low fat are available at every lunch time served with salad both for café customers and LHH residents.
Healthy Food Preparation (1 point per item)			
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	0	LHH prepares meals with olive oil and canola oil. We don't use any oils or purchase any food items with trans-fat. Deep frying is used for a limited amount of item.
16	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).	1	Majority of vegetables and protein served in the cafeteria and to residents are grilled/baked/roasted or steamed. When fried proteins are served there are always grilled/baked/roasted/steamed proteins available as alternatives.
Healthy Food Service Environment (1 point per item)			
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ⁹ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.	1	Water is offered at all meals in the cafeteria. Combination meals offer water as a beverage alternative and fresh fruit are available. We do not serve any fried vegetables to

⁹A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible for environmental considerations

			residents or customers in the cafeteria.
18	<p>Adopt one or more product placement strategies such as:</p> <ul style="list-style-type: none"> - Prominently feature fruit and/or non-fried vegetables in high-visibility locations. - Display healthy beverages in eye level sections of beverage cases (if applicable). - 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). 	1	<p>Grab and go fruits (apples/bananas/oranges/seasonal fruit) are displayed in the front of the cafeteria. Salad bar with up to 10+ unique salad bar items are in line with entrée of cafeteria. Orange Juices and Yogurts are at eye-level in cafeteria. No food items are at cafeteria checkout register or point-of-purchase.</p>
19	<p>Healthy food and beverage items are priced competitively with non-healthy alternatives.</p>	1	<p>All food options in the café are priced competitively, including fresh foods.</p>
20	<p>Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.</p>	1	<p>Rotating signs and seasonal tables are used to promote fresh, seasonal items</p>



PURCHASING
PROGRAM

ZUCKERBERG SAN FRANCISCO GENERAL HOSPITAL
BASELINE ASSESSMENT
FISCAL YEAR 2018



Contents

1. Good Food Purchasing Executive Summary
2. Five Value Analysis
 - A. Local Economies
 - B. Environmental Sustainability
 - C. Valued Workforce
 - D. Animal Welfare
 - E. Nutrition
3. Recommended Actions and Next Steps
4. Appendix
 - A. Labor Violation Report
 - B. Nutrition Checklist

Good Food Purchasing Executive Summary

Zuckerberg San Francisco General Hospital

Baseline Assessment Fiscal Year 2018

<h1>\$3,916,962</h1> <p>in Total Food Spend</p>	<p>Group Purchasing Enrolled in 2018</p>	<h1>0 out of 5</h1> <p>Baseline Standards Met</p>	<p>Total Points Earned</p> <div style="border: 2px solid green; border-radius: 50%; width: 60px; height: 60px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> 8 </div>
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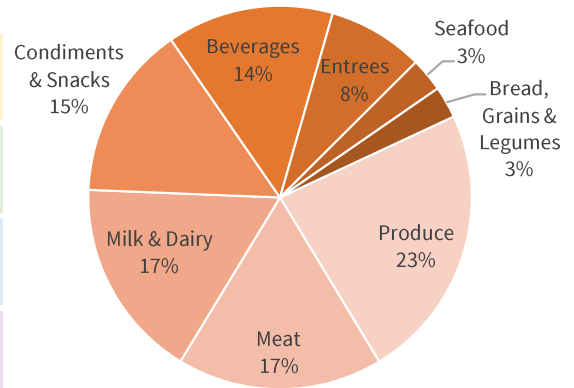
Progress Toward Baseline Goal and Qualifying Purchases by Value Category

Value Category	Qualifying Purchases	Baseline Goal ¹	Standard Points	Extra Points	Baseline Met
Local Economies	6.4% or \$252k	15% (\$588k)	0	0	-
Environmental Sustainability	1.2% or \$48k	15% (\$588k)	0	2	-
Valued Workforce	5.6% or \$221k	5% (\$196k)	3	1	-
Animal Welfare	0% or \$5k	15% (\$201k)	0	0	-
Nutrition	42% of applicable items met	51% met	0	2	-
Total			3	5	

Qualifying Purchases as a Percentage of Total Spend on Vendor

Value Category	Bay Cities	Berkeley Farms	US Foods
Local Economies ²	43% (\$9k)	33% (\$162k)	2.4% (\$81k)
Environmental Sustainability	0% (\$0)	0% (\$0)	1.4% (\$48k)
Valued Workforce ³	11% (\$2k)	33% (\$162k)	1.7% (\$57k)
Animal Welfare	N/A	0% (\$0)	0% (\$0)

Purchasing Summary By Product Type



¹ The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

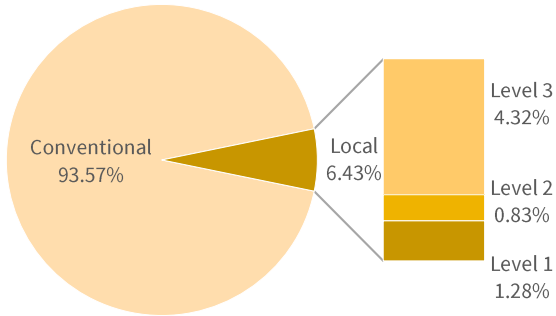
² Weighted spend; see Local Economies section.

³ Weighted spend; see Valued Workforce section.

LOCAL ECONOMIES – Support small and mid-sized agricultural and food processing operations within the local area or region

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
6.4% of total food spend is sustainably-sourced (\$251,912)*	15%	0	-



KEY SUPPLIERS (over \$500 spent)⁴

Level 1 – Very large, within 250 miles (500 miles for meat):

- MONTEREY MUSHROOMS INC (\$16,200)
- TAYLOR FARMS CALIFORNIA INC (\$12,580)
- WESTERN REPACKING LLLP (CROSS VALLEY FARMS) (\$7,537)
- BEE SWEET CITRUS (\$7,379)
- Ratto Bros (\$2,400)
- CALIFORNIA GIANT (\$1,512)
- CHRISTOPHER RANCH LLC (\$759)
- CHURCH BROTHERS LLC (\$546)

Level 2 – Large, within 250 miles (500 miles for meat):

- SIERRA MEAT & SEAFOOD (\$48,944)

Level 3 – Medium, within 250 miles (500 miles for meat):

- Berkeley Farms—various farms (\$490,721)
- COMPASS FOODS INC (\$5,114)
- Vintage Farms (\$3,016)
- Sinto Gourmet (\$639)
- WO CHONG COMPANY, INC. (\$618)

NOTES ON SCORING

Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives 100% credit if the full supply chain meets qualifying criteria and partial credit if at least one supply chain actor, but not the full supply chain, meets qualifying criteria.

For this report, **products totaling \$599,630 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$251,912 counted toward the total percentage of local food.**

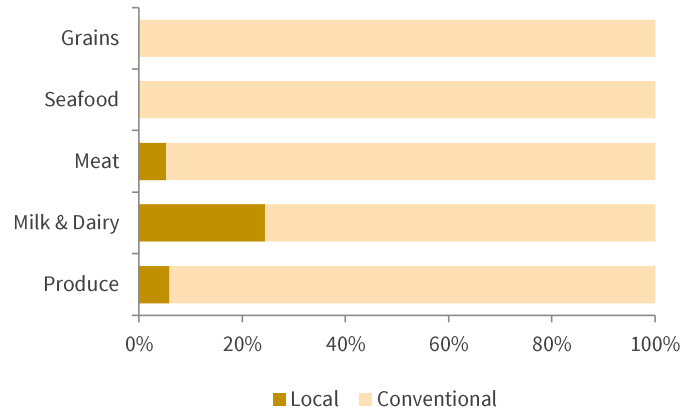
* Amounts here represent weighted spend.

⁴ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

0 STANDARD POINTS

0 EXTRA POINTS

What Percentage of Each Product Category is Local?



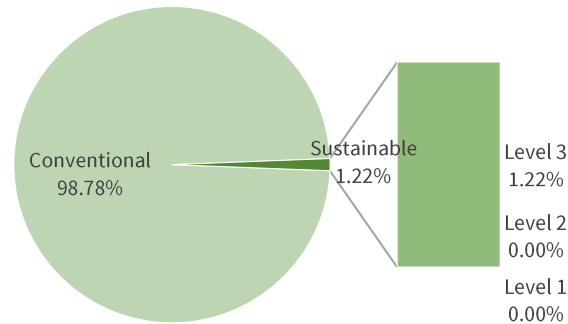
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
1.2% of total food spend is sustainably-sourced (\$47,957)	15%	2	-

Additional baseline requirements:

1	At least 25% of animal products are produced without routine use of antibiotics	-
2	No seafood purchased should be listed as “Avoid” by Monterey Bay Aquarium’s Seafood Watch	-



0 STANDARD POINTS

2 EXTRA POINTS

- ZSFGH participates in one “meatless” day per week.
- 100% of disposable flatware, dishes, cups, napkins and other service items are compostable.

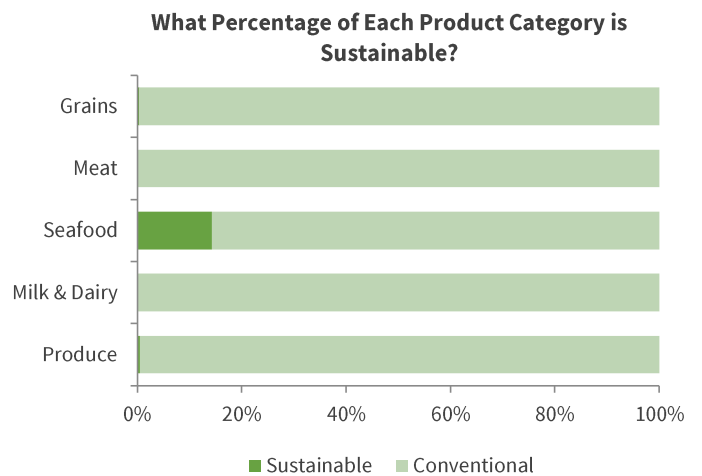
ADDITIONAL BASELINE REQUIREMENTS

- **Seafood requirement likely not yet met.** Some seafood purchases (\$95k) were lacking information (fishing method/region) to confirm rating. Of this amount, \$16k of purchases are likely rated “Avoid”.
- **Non-routine uses of antimicrobial drugs requirement not yet met.** 5.4% (\$72k) of animal products purchased are third-party verified antibiotic-free.

KEY SUPPLIERS (over \$500 spent)

Level 3 – USDA Organic / MSC certified

- PEPSICO - NAKED JUICE (\$18,473)
- HIGH LINER FOODS USA INC (\$7,943)
- SEA WATCH INTERNATIONAL (\$7,859)
- HAIN CELESTIAL (\$7,189)
- PULMUONE FOODS (\$4,394)
- GENERAL MILLS – CASCADIAN FARM (\$672)



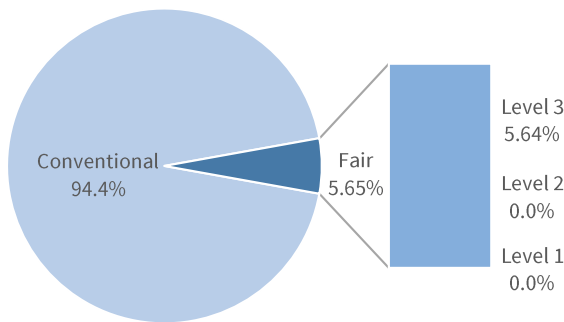
VALUED WORKFORCE – Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
5.6% of total food spend is fair (\$221,125)*	5%	4	-

Additional baseline requirement:

1	Take requested follow up steps with suppliers	-
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3 STANDARD POINTS

- Over 5% of ZSFGH’s annual food spend comes from Level 3 fair sources.

1 EXTRA POINT

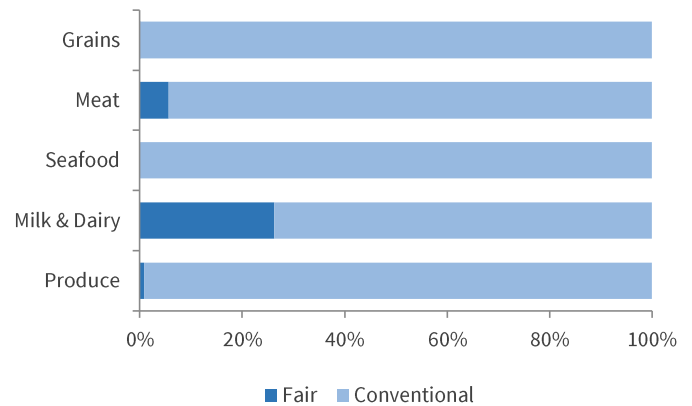
- ZSFGH has adopted a “Living Wage” policy.

KEY SUPPLIERS (over \$5,000 spent)⁵

Level 3 – Union contract:⁶

- Berkeley Farms – **Hayward, CA** (\$488,762)
- TYSON – multiple locations (\$28,640)
- SMITHFIELD – multiple locations (\$24,661)
- PORKY PRODUCTS – **Los Angeles, CA** (\$22,558)
- WEI SALES (BLUE BUNNY/GLENVIEW FARMS) – **Le Mars, IA** (\$16,192)
- JOHN MORRELL & CO (PATUXENT FARMS) – **Sioux Falls, SD** and **Sioux City, IA** (\$14,934)
- MANN PACKING COMPANY – **Salinas, CA** (\$13,060)
- HORMEL FOOD – multiple locations (\$12,117)
- DANNON – **West Jordan, UT** (\$11,845)
- STRAUSS BRANDS – **Franklin, WI** (\$8,042)
- TAYLOR FARMS CALIFORNIA – **Salinas, CA** (\$6,290)
- DEL FRESH PRODUCE INC – **Gilroy, CA** (\$5,261)
- KOCH FOODS INC – **Morton, MS** (\$4,896)
- WWF OPERATING COMPANY – multiple locations (\$4,835)
- GENERAL MILLS (YOPLAIT) – **Reed City, MI** (\$9,665)
- ROCKVIEW DAIRY – **Hayward, CA** (\$1,932)
- SAPUTO CHEESE USA INC – **Lena, WI** (\$972)

What Percentage of Each Product Category is Fair?*



* Amounts here represent weighted spend.

⁵ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

⁶ The listed companies typically have multiple production locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce. In cases in which multiples production locations were provided for the same purchases, the spend was evenly allocated among the locations.

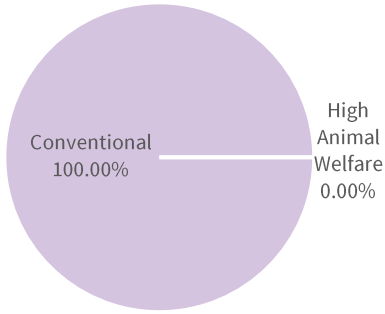
NOTES ON EARNING POINTS

- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, **products totaling \$670,077 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$221,125 counted toward the total percentage of fair food.**

ANIMAL WELFARE – Provide healthy and humane care for farm animals

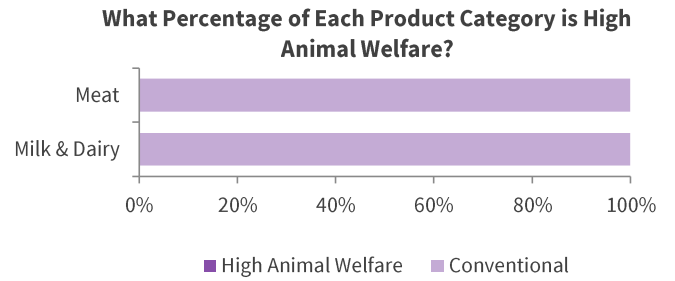
PROGRESS TOWARD BASELINE

0.0% of total meat and dairy spend is high animal welfare (\$0)	Baseline Goal	Total Points	Baseline Met
	15%	0	-



0 STANDARD POINTS

0 EXTRA POINTS



KEY SUPPLIERS (over \$500 spent)

- None identified

NUTRITION – *Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.*

PROGRESS TOWARD BASELINE

42% of applicable checklist items met	Baseline Goal	Total Points	Baseline Met
	51%	2	-

0 STANDARD POINTS

- 10 of 24 applicable checklist items met (42% of total applicable items)
- See Appendix B. Nutrition Checklist for details

Nutrition Scoring
Level 1 Healthy – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable checks)
Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)
Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable checks)

Nutrition Goals		
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)		
Healthy Procurement (3 applicable items)	0 items met	0 checks
Healthy Food Service Environment (3 applicable items)	2.5 items met	5 checks
Health Equity (1 applicable item)	0 items met	0 checks
Priority (Items with Priority Designation are Worth One Checks Per Item Met)		
Healthy Procurement (5 applicable items)	1.5 items met	1.5 checks
Healthy Food Preparation (2 applicable items)	0.5 items met	0.5 checks
Healthy Food Service Environment (3 applicable items)	0 items met	0 checks

2 EXTRA POINTS

- ZSFGH has adopted a healthy vending machine policy.
- ZSFGH offers culturally appropriate menu options, including Asian items.

Recommended Actions & Next Steps

Recommended Actions and Next Steps

Introduction

A baseline assessment from the Center for Good Food Purchasing is precisely that, a baseline. This report is a starting point against which we will gauge progress made between this assessment and Zuckerberg San Francisco General Hospital's subsequent annual assessments. New participants in the program are not expected to comply with the Good Food Purchasing Program (GFPP) Standards before having an opportunity to fully engage with the Program, understand the standards, and intentionally work toward meeting the Standards' benchmarks. ZSFGH has performed in line with the average performance of GFPP municipal agencies.

Following this assessment ZSFGH will enter the implementation phase of the Program, which focuses on participant action planning and technical assistance from the Center to improve GFPP performance. This section of the baseline assessment report, *Recommended Actions and Next Steps*, includes suggestions related to general strategy, products and next steps that ZSFGH may want to consider when action planning. As the Center has not had an opportunity to strategize with the team at ZSFGH, these suggestions are general and rely on basic strategies that have worked well with other GFPP participants.

There are both immediate and longer-term actions that ZSFGH can consider taking to enhance GFPP performance.

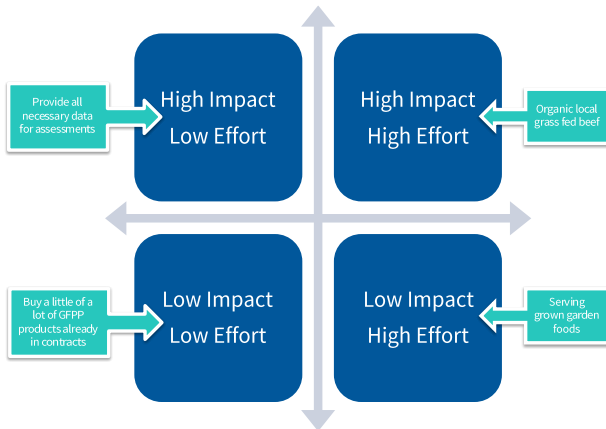
Near Term Actions for Consideration

- Identify current suppliers and products that are GFPP compliant. One potential strategy:
 1. Host a training for suppliers about the GFPP to better equip suppliers to provide compliant products
 2. Request that suppliers send a list of qualifying GFPP products currently available
 3. Procure any new GFPP products (additions to a current contract) through line item additions or off-contract purchases
- Conduct an audit of current vendor contracts to determine if vendors meet contract clauses that reflect GFPP values. One example of such a clause is requiring that vendors source products from women or minority business owners or small businesses.

Longer Term Actions for Consideration

- Identify the gaps in GFPP compliant products offered and work with specific suppliers to "create" or "convert" GFPP products for ZSFGH.
- Consider a potential partnership and shared strategy with Laguna Honda Hospital to advance performance of both hospitals in the Program. For example, how much could the hospitals leverage their joint demand?

Creating an Action Plan



Understanding the relationship between an action’s level of effort vs. impact is important, as is creating an overall strategy. The Center recommends drafting an action plan outlining 1) the strategies to be used, 2) actions to be taken, 3) timeline, and 4) roles and responsibilities of key stakeholders to improve ZSFGH’s overall performance in the Good Food Purchasing Program.

Please see the attachment titled GFPP Action Plan Template 9_19_18. Staff from the Center can provide an orientation and overview of the planning tool for ZSFGH.

General Procurement Insights

Top Three: Spend by Product Category

1	Produce	\$912,397
2	Meat	\$679,302
3	Milk & Dairy	\$663,744

Top Three: Spend by Product Manufacturer or Farmer

1	Berkeley Farms	\$498,703
2	Produce World	\$258,092
3	Ocean Spray	\$149,585

Top Three: Products Purchased - Not Milk or Dairy

1	Peanut Butter and Jelly Uncrustables (Smucker’s)	\$66,592
2	Apple Juice	\$64,699
3	Liquid Eggs	\$61,027

LOCAL ECONOMIES

The baseline requirements for local economies have not yet been met.

- Action 1** **Meet the baseline by purchasing more level 3 local products.**
 ZSFGH has spent 4.3% of the food budget on foods that qualify within the local economies. Spend an additional 0.7% more or about \$26,689 on level 3 local foods.
- Action 2** **If not doing so already, consider a “Harvest of the Month” program for cafeteria and/or patient trays.**
 Buy all Harvest of the Month foods from local farmers.
- Action 3** **Consider more local meat options.**

Foster Farms has no antibiotics ever (NAE) poultry products. Foster Farms would qualify in the local, environmentally sustainable and valued workforce value categories.

Marin Sun Farms sells competitively priced ground beef from local, organic and pasture raised farms. Marin Sun Farms ground beef would qualify in the local, environmentally sustainable and high animal welfare categories.

ENVIRONMENTAL SUSTAINABILITY

The baseline requirements for environmental sustainability have not yet been met. Two extra points earned.

Action 1	Meet the baseline by purchasing more level 3 products.
	Meeting baseline in this value category by purchasing level 3 products requires ZSFGH to spend 5% of the total food budget or \$195,848 on sustainable products.
	Meeting baseline in this value category by purchasing level 1 products requires ZSFGH to spend about 15% of the total food budget or \$587,544 on level 1 sustainable products.
	The cost differential between purchasing the amounts of food required to meet baseline via level 1 products versus level 3 products is \$391,696.
Action 2	Increase purchases of meats raised without the routine use of antibiotics by 19.6%.
	Foster Farms has portion controlled no antibiotics ever (NAE) poultry products. <ul style="list-style-type: none">• Foster Farms would qualify in the local, environmentally sustainable and valued workforce categories.
	Perdue and Tyson also sell poultry products that are no antibiotics ever (NAE).
	Ask your US Foods representative for a list of all the meat suppliers they carry, with the NAE/CRAU and other responsible use products highlighted. Review the supplier list for companies that sell NAE/CRAU animal products. Ask US Foods to send you samples of the products that look interesting.
Action 3	Increase purchases of organic products.
	Consider purchasing more organic produce that is in season. Many San Francisco based produce distributors source produce from both organic and local farmers like Veritable Vegetable, Bay Cities (a current vendor), Coast Citrus and more.
	Consider adding organic dairy products to menus.
Action 4	Buy only Marine Stewardship Certified Seafood.
	High Liner Seafood, a current vendor, has a wide variety of affordable MSC certified products. Please see the product guide provided to review the sustainable High Liner Seafood options, including the listing of Seafood Watch fish species (this also a requirement of the Standards).
Action 5	Serve more plant-based options as a means to meet baseline.
	Consider serving more plant-based options, thereby reducing carbon and water footprint per meal served, to meet the baseline requirement.

VALUED WORKFORCE

Most baseline requirements for valued workforce have been met. Only one more action remains to be completed; one extra point earned.

Action 1	Submit labor law compliance documentation and take requested follow-up steps with suppliers by the next assessment in order to maintain baseline in this value category.
	The Center has provided a template letter to assist you with supplier outreach. Please see the attachments sent with this report titled Labor Law Violations_Purchasers Letter to Suppliers_Template 2018.

ANIMAL WELFARE

The baseline requirements for the animal welfare value category have not yet been met.

Action 1	Meet the baseline by purchasing more level 3 products.
	Meeting baseline in this value category by purchasing level 3 products requires ZSFGH to spend approximately 5% of total meat & dairy or \$67,152 on high animal welfare products.
	Meeting baseline in this value category by purchasing level 1 products requires ZSFGH to spend approximately 15% of total meat & dairy or \$201,457 on high animal welfare products.
	The cost differential between purchasing the amounts of food required to meet baseline via level 1 products versus level 3 products is \$134,305.
Action 2	Reduce total volume of animal products purchased by 15% as an alternative means to meet baseline.
	As an alternative to meeting baseline through an increased procurements of high welfare products, ZSFGH may consider serving less meat and adding more plant-based options to the menus to meet the baseline requirement.
Action 3	Purchase from high animal welfare suppliers.
	Consider adding more high welfare eggs and dairy products instead of high welfare meat.
	Ask your US Foods representative for a list of all the meat suppliers they carry, with the high welfare products highlighted. Review the list and ask US Foods to send you samples of the products that look interesting.
	Consider purchasing high animal welfare products directly from California ranchers and producers. Marin Sun and Fork in the Road are both Level 3 Animal Welfare and Level 3 Local Economies suppliers that have sold to one or more GFPP participants in California.

NUTRITION

The baseline requirements for the nutrition category have not yet been met. One extra point earned.

Action 1	Increase the amount of fresh foods purchased.
	Purchase less foods categorized as highly-processed.
	Purchase more fruits and vegetables.
Action 2	Increase purchases of whole grain products.
Action 3	Promote healthy food options at POS and on meal trays.
Action 4	Consider implementing an on-site farmers market, a CSA prescription program, hosting a CSA drop off site (with CSA costs subsidized by LHH for low income residents), or cross promotion efforts with neighborhood stores that serve low-income residents and/or other access programs.

PROJECTED SCORE

Given current performance, Zuckerberg San Francisco General Hospital is projected to earn at least 12 points and two stars by taking the suggested actions above to meet the baseline in all the value categories.

VALUE CATEGORY ⁷	PROJECTED STAR RATING	FY18 SCORE	FY18 PERCENTAGES
	12 Points ⁸ - ★★☆☆☆	8 Points	
Local Economies	1 point	0 points	6.4%
Environmental Sustainability	3 points	2 points	1.2%
Valued Workforce	4 points	4 points	5.6%
Animal Welfare	1 point	0 points	0.0%
Nutrition	3 points	2 points	42% of possible points

⁷ Red font indicates areas where the baseline standard has not been met.

⁸ Projection assumes that baseline standard is met in all five value categories. The FOUR additional points are projected to result from meeting Level 1 baseline in Local Economies (+1 point), Environmental Sustainability (+1 point), Animal Welfare (+1 point), and Nutrition (+1 point).

Appendix

Appendix A. Labor Supply Chain Compliance Report

Zuckerberg San Francisco General Hospital

Fiscal Year 2017-2018

Methodology and Criteria

Two Federal databases were referenced to establish a preliminary catalog of labor violations in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹ (<https://www.osha.gov/pls/imis/establishment.html>) and the Department of Labor Data Enforcement Database (<https://enforcedata.dol.gov/views/search.php>).

Using these sources, the Center's staff developed a list of all suppliers with one or both of health and safety or wage and hour violations in the preceding five years. See the tables below for details.

Tables 1 and 2 include a select subset of the full supplier lists in tables 3 and 4. Tables 1 and 2 show only the **top** violators based on the below criteria, while tables 3 and 4 list **all** suppliers within the institution's supply chain with OSHA and WHD violations, respectively (with top violators highlighted in gray). Table 5 shows the list of suppliers within the institution's supply chain with OSHA accidents and fatalities.

Criteria used to identify top violators were developed in consultation with a committee comprised of an academically affiliated labor institution and government officials. Criteria include:

- Total wage and hour penalties, fines, and back wages paid (See [1] Description of DOL Investigations)
 - If back wages are owed to employees because an investigation finds minimum wage or overtime violations, the Department of Labor will request the employer to pay back wages.
 - Civil money penalties may be assessed for child labor violations and for repeat and/or willful violations of minimum wage or overtime requirements.
- Number of employees paid back wages
 - Refers to the number of employees who were found to be owed back wages as the result of a Department of Labor investigation.
- Number of current violations cited and serious/willful/repeat health and safety violations (See [2] OSHA Definitions)
 - Current violations: Represents the number of violations for which the employer is currently cited. This may differ from the initial violations if settlement or judicial actions resulted in reductions.
 - Serious/willful/repeat violations: Provides an indication of the degree of severity of the hazard found.
- Total health and safety penalties assessed
 - Initial penalty: Represents the amount initially assessed when the citation was first issued to the employer.
 - Current penalty: Represents the amount currently assessed for the violation. This may differ from the Initial Penalty if settlement or judicial actions resulted in reductions.
- Number of accidents on site
 - Accidents: Accidents are investigated and reported by OSHA.

[\[1\] Description of DOL Investigations](#)

[\[2\] OSHA Definitions](#)

¹ This report reflects information in the OSHA IMIS database as of October 25, 2018.

The Center recommends that ZSFGH communicate with the suppliers identified as the top violators based on the above criteria. The top 10 suppliers on which ZSFGH spent **\$1.3M collectively** are the highest priority due to high spend with these suppliers. However, the institution may reach out to other top violators due to their relationship with them. Top priorities for outreach based on the criteria and high spend include:

- Berkeley Farms
- Ocean Spray
- JM SMUCKER CO
- Michael Foods
- Starbucks Corporation
- ADVANCE FOOD CO/ADVANCE PIERRE
- Kellogg's
- Dole Food Company Inc
- Nestle USA
- Tyson Foods

The Center will provide necessary information and discuss next steps in outreach to suppliers during the follow up meeting.

Table 1. Top OSHA Violators in ZSFGH Supply Chain (2013-2018) (based on spend)

See Table 5. OSHA Accidents and Fatalities for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Current Violations	Initial Fine	Current Fine	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
Berkeley Farms	\$ 22,655	\$4,190	8				3		\$498,703	Berkeley Farms
Ocean Spray	\$ 29,290	\$26,740	10	6	0	0	4	1	\$149,585	US Foods
JM SMUCKER CO	\$ 3,825	\$2,678	3	2	0	0	1	0	\$101,300	US Foods
Michael Foods	\$ 255,541	\$224,321	20	16	0	1	3	0	\$97,045	US Foods
Starbucks Corporation	\$ 14,976	\$9,846	17	4		1	2		\$82,010	US Foods
ADVANCE FOOD CO/ADVANCE PIERRE	\$ 20,300	\$11,080	9	6	0	0	3	0	\$81,554	US Foods
Kellogg's	\$ 87,535	\$64,229	38	13	0	0	25	1	\$80,309	US Foods
Dole Food Company Inc	\$ 132,643	\$131,908	25	7	1	0	17	2	\$76,317	US Foods
Nestle USA	\$ 510,922	\$263,592	88	44	0	0	44	7	\$72,805	US Foods
Tyson Foods	\$ 2,455,494	\$1,272,805	367	241	8	0	118	6	\$66,769	US Foods
JENNIE-O TURKEY	\$ 142,415	\$59,500	29	13	0	0	0	0	\$66,430	US Foods
PEPSICO	\$ 372,979	\$212,207	158	93	0	0	5	2	\$65,746	US Foods
Rembrandt Foods	\$ 7,950	\$4,003	4	2					\$63,530	US Foods

Table 2. Top WHD Violators in ZSFGH Supply Chain (2013-2018) (based on spend)

Supplier	Employees Involved	# FLSA Violations [3]	FLSA Fines/BW Paid	FLSA Repeat Violator? [4]	# MSPA Violations [4]	MSPA Fines/BW Paid	# FMLA Violations [5]	FMLA Fines/BW Paid	H2A Violations [6]	H2A BW Paid	ZSFGH Spend	Distributor
Michael Foods	0	-	\$0	1	-	\$0	1	\$0	-	\$0	\$97,045	US Foods
Starbucks Corporation	0	1	\$0	-	-	\$0	-	\$0	-	\$0	\$82,010	US Foods
Kellogg's	0	-	\$0	2	-	\$0	1	\$0	-	\$0	\$80,309	US Foods
Nestle USA	3	-	\$0	8	1	\$0	10	\$33,112	-	\$0	\$72,805	US Foods
Tyson Foods	1	-	\$0	8	-	\$0	4	\$2,412	-	\$0	\$66,769	US Foods
PEPSICO	1	1	\$0	7	-	\$0	7	\$1,796	-	\$0	\$65,746	US Foods

[3] Fair Labor Standards Act

[4] Migrant and Seasonal Agricultural Worker Protection Act

[5] Family and Medical Leave Act

[6] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 3. Suppliers in ZSFGH Supply Chain with Health & Safety Labor Law Violations (2013-2018)

See Table 5. OSHA Accidents and Fatalities for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
Berkeley Farms	\$ 22,655	\$4,190	8					3	\$498,703	Berkeley Farms
Ocean Spray	\$ 29,290	\$26,740	10	6	0	0	4	1	\$149,585	US Foods
JM SMUCKER CO	\$ 3,825	\$2,678	3	2	0	0	1	0	\$101,300	US Foods
Michael Foods	\$ 255,541	\$224,321	20	16	0	1	3	0	\$97,045	US Foods
Starbucks Corporation	\$ 14,976	\$9,846	17	4		1	2		\$82,010	US Foods
ADVANCE FOOD CO/ADVANCE PIERRE	\$ 20,300	\$11,080	9	6	0	0	3	0	\$81,554	US Foods
Kellogg's	\$ 87,535	\$64,229	38	13	0	0	25	1	\$80,309	US Foods
Dole Food Company Inc	\$ 132,643	\$131,908	25	7	1	0	17	2	\$76,317	US Foods
Nestle USA	\$ 510,922	\$263,592	88	44	0	0	44	7	\$72,805	US Foods
Tyson Foods	\$ 2,455,494	\$1,272,805	367	241	8	0	118	6	\$66,769	US Foods
JENNIE-O TURKEY	\$ 142,415	\$59,500	29	13	0	0	0	0	\$66,430	US Foods
PEPSICO	\$ 372,979	\$212,207	158	93	0	0	5	2	\$65,746	US Foods
Rembrandt Foods	\$ 7,950	\$4,003	4	2					\$63,530	US Foods
General Mills	\$ 81,061	\$52,518	24	16	0	0	8	1	\$59,054	US Foods
Table 2. Top WHD Violators in ZSFGH Supply Chain (2013-2018)	\$ 84,608	\$28,615	39	12	0	0	1	0	\$54,954	US Foods
Abbott Nutrition / Laboratories	\$ 3,640	\$3,640	2				2		\$52,900	US Foods
Smithfield Foods	\$ 14,000	\$14,000	1	0	1	0	0	0	\$46,165	US Foods
Ready Pac Foods / Ready Pac Produce	\$ 28,335	\$28,335	12	1	0	0	4	0	\$44,478	US Foods
PERDUE FARMS INC	\$ 287,436	\$201,343	85	49	0	0	36	3	\$43,994	US Foods
Lyons Magnus	\$ 17,550	\$15,550	4	2					\$43,647	US Foods
STOCK YARDS	\$ 4,718	\$3,303	3	2					\$40,078	US Foods
TRIDENT SEAFOOD	\$ 406,556	\$193,598	104	54	0	4	2	2	\$39,511	US Foods
Hormel Foods	\$ 23,730	\$9,280	9	5	0	0	4	0	\$39,130	US Foods
Dr Pepper Snapple Group	\$ 80,275	\$45,938	24	16	0	0	1	0	\$37,823	US Foods
Kraft Heinz Food Company	\$ 601,237	\$232,519	95	60	1	0	34	7	\$37,006	US Foods
Brakebush Brothers Inc	\$ 15,050	\$10,230	4	4	0	0	0	1	\$34,893	US Foods
MANN PACKING COMPANY	\$ 24,675	\$18,850	7	2	0	0	5	1	\$32,328	US Foods
Pacific Foods of Oregon INC	\$ 1,600	\$1,400	8	8	0	0	0	0	\$31,162	US Foods
Crystal Geyser Water Company	\$ 26,655	\$15,185	10	4	0	0	6	0	\$29,002	US Foods
Frito-Lay North America	\$ 202,231	\$99,686	73	21	0	0	52	7	\$28,063	US Foods
DEL MONTE FRESH PRODUCE	\$ 350,754	\$247,491	72	52	1	0	19	2	\$27,367	US Foods
The Campbell Soup Company	\$ 46,425	\$41,050	14	10	0	0	4	0	\$26,127	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
Gill's Onions	\$ 25,900	\$20,310	13	3			1		\$23,156	US Foods
Porky Products	\$ 7,600	\$5,120	2	2					\$22,558	US Foods
ARYZTA AMERICA	\$ 293,308	\$172,844	53	24	3	0	7	0	\$22,357	US Foods
MONDELEZ GLOBAL LLC	\$ 100,191	\$67,142	41	22	0	0	0	1	\$22,138	US Foods
Echo Lake Foods	\$ 162,300	\$83,375	36	27	0	0	0	0	\$22,008	US Foods
Ruiz Food Products	\$ 69,560	\$52,407	12	4					\$21,283	US Foods
Knouse Foods	\$ 20,675	\$18,675	5	5	0	0	0	1	\$21,248	US Foods
PILGRIM'S PRIDE	\$ 1,236,095	\$569,460	173	95	5	0	0	6	\$21,098	US Foods
Danone	\$ 14,690	\$9,400	8	3	0	0	1	0	\$20,311	US Foods
Taylor Farms	\$ 291,215	\$137,809	104	33	0	0	71	10	\$19,290	US Foods
ConAgra Brands/ConAgra Foods	\$ 440,634	\$293,106	99	72	5	0	22	5	\$16,339	US Foods
Wells Enterprises Inc (Blue Bunny Ice Cream)	\$ 37,086	\$26,826	10	4					\$16,285	US Foods
Teasdale Quality Foods	\$ 2,925	\$750	1	0	0	0	1	0	\$15,905	US Foods
Chobani LLC	\$ 42,438	\$21,180	7	3					\$14,367	US Foods
DIAMOND CRYSTAL BRANDS	\$ 79,010	\$26,175	7	4	0	0	3	0	\$13,762	US Foods
SAPUTO CHEESE	\$ 239,125	\$133,214	66	42	0	0	8	0	\$12,814	US Foods
J&J Snack Foods	\$ 239,619	\$238,369	11	8	1	1	1	1	\$12,536	US Foods
WhiteWave Foods Company/WWF Operating	\$ 32,370	\$8,695	5	2	0	0	1	0	\$11,589	Berkeley Farms
Dean Foods	\$ 17,795	\$17,795	5	2			1	1	\$10,463	Berkeley Farms
B&G FOODS	\$ 23,750	\$8,485	4	4	0	0	1	1	\$10,374	US Foods
Kent Precision Foods Group	\$ 21,750	\$11,250	8	2	0	1	0	0	\$9,706	US Foods
HighLiner Foods	\$ 61,115	\$16,684	15	11	0	0	0	0	\$9,697	US Foods
CALAVO GROWERS OF CALIFORNIA	\$ 11,305	\$8,479	13	13	0	0	0	0	\$9,401	US Foods
Sugar Foods Corporation	\$ -	\$0	-	0	0	0	1	0	\$9,106	US Foods
VENTURA FOODS LLC	\$ 53,842	\$46,662	25	11	0	0	2	0	\$8,158	US Foods
Peets Coffee and Teas							1		\$8,127	US Foods
Strauss Brands Inc	\$ 8,311	\$5,000	2	2					\$8,042	US Foods
Pacific Coast Producers	\$ 26,440	\$11,305	7	1	0	0	6	7	\$7,969	US Foods
SEA WATCH INTERNATIONAL LTD	\$ 54,848	\$42,809	19	13				1	\$7,859	US Foods
RICELAND FOODS	\$ 28,675	\$19,875	4	1				1	\$7,788	US Foods
The Hain Celestial Group	\$ 7,000	\$3,500	3	1	0	0	2	0	\$7,189	US Foods
West Point Dairy	\$ 51,507	\$33,475	7	6			1		\$7,036	US Foods
ALPHA BAKING CO	\$ 59,600	\$46,520	11	9	0	0	0	1	\$6,864	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
UNILEVER UNITED STATES INC	\$ 114,225	\$48,473	31	17	0	0	14	1	\$6,501	US Foods
Basic American Foods (BAF)	\$ 7,857	\$5,000	1	1	0	0	1	0	\$6,346	US Foods
Reser's Fine Foods	\$ 221,462	\$148,427	51	43	0	0	1	0	\$5,538	US Foods
KOCH Foods Inc	\$ 746,441	\$559,493	81	63	0	3	1	1	\$5,409	US Foods
GRIMMWAY FARMS	\$ 236,565	\$120,565	32	17	0	0	15	9	\$5,393	US Foods
Starkist	\$ 30,024	\$20,903	12	7	0	0	1	0	\$5,358	US Foods
DEL FRESH	\$ 510	\$510	2						\$5,261	US Foods
Compass Food Inc	\$ 15,055	\$7,265	6	1			1		\$5,114	US Foods
Musco Family Olive Company							1		\$4,940	US Foods
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	\$ 218,294	\$149,383	56	38	0	0	2	0	\$4,860	US Foods
Mission Foods	\$ 174,629	\$104,317	52	20	0	0	32	4	\$4,801	US Foods
Quaker Oats Company	\$ 2,125	\$1,200	1	0	0	0	1	0	\$4,726	US Foods
Ajinomoto Foods	\$ 246,813	\$158,842	36	28			2		\$4,641	US Foods
Rich Products Corporation	\$ 437,249	\$255,609	81	58	3	0	20	1	\$4,440	US Foods
Pulmuone Foods USA	\$ 54,125	\$45,050	12	3	0	0	9	3	\$4,394	US Foods
DAKOTA GROWERS PASTA CO	\$ 31,575	\$11,257	10	4	0	0	6	0	\$3,801	US Foods
Ken's Foods Inc	\$ 5,250	\$5,250	2	2	0	0	0	0	\$3,691	US Foods
Apio Inc	\$ 33,175	\$22,625	14	5					\$3,511	US Foods
ACH Food Companies (Associated British Foods)	\$ 17,400	\$6,000	4	3					\$3,443	US Foods
Bush Brothers & Co	\$ -	\$8,175	3	2	0	0	0	1	\$3,241	US Foods
The Hillshire Brands Company	\$ 39,750	\$22,225	13	6			1		\$3,063	US Foods
John B Sanfilippo & Sons	\$ 201,446	\$100,404	12	4		1	1		\$3,021	US Foods
Amy's Kitchen	\$ 61,349	\$36,215	14	5			2		\$2,928	US Foods
Pinnacle Foods Corporation	\$ 83,126	\$55,407	37	18	0	0	0	0	\$2,701	US Foods
DEL REAL FOODS	\$ 28,645	\$11,910	5	1	0	0	4	1	\$2,459	US Foods
Advanced Food Products / AFP	\$ 14,059	\$10,290	5	2					\$2,454	US Foods
Neil Jones Food Companies/Tomatek	\$ 53,903	\$23,850	32	6			1	2	\$2,346	US Foods
Schreiber Foods	\$ 61,340	\$18,165	17	11	0	0	6	3	\$2,323	US Foods
FOSTER POULTRY FARMS	\$ 354,163	\$145,937	58	16	0	0	42	26	\$2,261	US Foods
CURLY'S Foods	\$ 11,625	\$6,625	3	2					\$2,129	US Foods
Grecian Delight Foods	\$ 35,340	\$21,340	6	2	0	0	0	0	\$2,085	US Foods
Red Gold	\$ 9,375	\$6,000	4	3	0	0	0	0	\$1,997	US Foods
SENECA FOODS	\$ 76,740	\$71,250	30	16	0	0	2	1	\$1,797	US Foods

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
Wholesome Harvest Baking	\$ 114,725	\$48,300	13	9			3		\$1,629	US Foods
JBS US Holdings, Inc.	\$ 383,653	\$340,535	64	48	1		2	1	\$1,541	US Foods
Mizkan Americas	\$ 7,000	\$0	1	1	0	0	0	0	\$1,515	US Foods
Nestle Waters North America	\$ 93,803	\$69,472	21	9	0	0	4	0	\$1,350	US Foods
Johnsonville Sausage	\$ 7,696	\$7,696	1	0	0	0	0	0	\$1,342	US Foods
Eatem Foods / Eatem Corporation	\$ 12,675	\$12,675	1						\$1,283	US Foods
JR Simplot	\$ 18,000	\$10,800	4	3	0	0	0	0	\$1,212	US Foods
Tri-Union Sea Foods LLC/CHICKEN OF THE SEA Intl	\$ 72,446	\$48,719	5	3		1			\$1,103	US Foods
Sweet Harvest Foods	\$ 600	\$420	3	2					\$1,090	US Foods
Morton Salt	\$ 12,737	\$9,486	6	6	0	0	0	0	\$976	US Foods
Vanee Foods	\$ 48,800	\$48,800	10	8					\$821	US Foods
LAMB WESTON INC	\$ 40,400	\$37,600	22	22	0	0	0	1	\$688	US Foods
Wo Chong Tofu	\$ 6,260	\$2,455	6	1			1		\$618	US Foods
Holten Meat Inc	\$ 29,000	\$16,250	2			1			\$604	US Foods
KRONOS FOODS	\$ 36,934	\$18,985	7	5					\$560	US Foods
Catallia Mexican Foods	\$ 800	\$560	1	1					\$529	US Foods
Campagn-Turano Baking Company	\$ 51,500	\$26,000	6	5	0	1	0	0	\$444	US Foods
Cargill	\$ 719,109	\$425,405	181	101	1	0	4	2	\$372	US Foods
Bunge	\$ 169,071	\$94,061	39	28			1		\$351	US Foods
UTZ QUALITY FOODS INC	\$ 39,125	\$39,125	14	7					\$348	US Foods
PETALUMA POULTRY PROCESSORS							1		\$337	US Foods
Darigold Inc	\$ 55,241	\$41,568	34	20	1	0	13	0	\$286	US Foods
BUTTERBALL	\$ 139,000	\$108,215	40	32	0	2	0	1	\$276	US Foods
McCormick & Company Inc	\$ 39,350	\$20,355	9	6	0	0	0	0	\$274	US Foods
House Foods America	\$ 19,155	\$15,330	10	4					\$273	US Foods
Family Tree Farms	\$ 25,875	\$14,675	5	2	0	0	3	1	\$265	Bay Cities
T Marzetti Company	\$ -	\$0	2	0	0	0	2	0	\$223	US Foods
Norpac Foods Inc	\$ 11,200	\$11,200	7	6	0	0	1	2	\$211	US Foods
Lee Kum Kee International Holdings	\$ 46,125	\$46,125	3	2	0	0	1	3	\$203	US Foods
SCHWAN'S FOOD	\$ 626,815	\$414,209	101	72	0	4	0	0	\$200	US Foods
IRIGOYEN FARMS INC	\$ 34,855	\$17,500	4	3	0	0	1	0	\$155	Bay Cities

Supplier	Initial Fine	Current Fine	Current Violations	Serious	Willful	Repeat	Accidents	Fatalities	ZSFGH Spend	Distributor
Sun and Sands Enterprises/Prime Time International	\$ 4,385	\$4,385	1	1	0	0	0	0	\$155	Bay Cities
American Pop Corn Company	\$ 2,250	\$1,125	4	4					\$138	US Foods
DRISCOLL STRAWBERRY ASSOC	\$ 18,480	\$13,580	19	3	0	0	1	0	\$138	Bay Cities
Wolverine Packing Co	\$ 9,100	\$0	5	3					\$134	US Foods
MANZANA PRODUCTS CO INC	\$ 150	\$150	1						\$130	US Foods
JSL FOODS	\$ 122,510	\$106,255	7	3		1	2		\$122	US Foods
PACIFIC CHEESE	\$ 7,438	\$7,438	11	5	0	0	0	0	\$121	US Foods
AV THOMAS / A.V. Thomas Produce	\$ 280	\$150	1	0	0	0	1	0	\$111	Bay Cities
TRAINA DRIED FRUIT	\$ 11,810	\$6,050	2	1					\$102	US Foods
ROSE PACKING COMPANY	\$ 13,239	\$9,000	3	1	0	0	0	0	\$82	US Foods
KERN RIDGE GROWERS LLC	\$ 27,185	\$27,185	3	2				2	\$81	Bay Cities
COAST TROPICAL (SF) III								1	\$72	US Foods
WINDSET FARMS	\$ 335	\$335	1	0	0	0	1	0	\$63	Bay Cities
Lactalis American Group	\$ 33,426	\$17,579	6	3	0	0	3	0	\$43	US Foods
Twin Rivers	\$ 12,675	\$7,605	1	1					\$40	US Foods
UESUGI FARMS INC	\$ 7,310	\$5,960	4	2	0	0	2	0	\$40	Bay Cities
Post Consumer Brands	\$ 35,000	\$35,000	1				1		\$16	US Foods
SIMPLY FRESH FRUIT	\$ 15,935	\$5,445	11	2					\$15	US Foods
JFC INTERNATIONAL INC (LA)	\$ 43,649	\$24,254	23	16				2	\$11	US Foods
Grand Total	\$ 16,968,482	\$ 10,132,303	3,591	2,051	32	26	750	142	\$ 2,856,272	

Table 4. Suppliers in ZSFGH Supply Chain with Wage & Hour Labor Law Violations (2013-2018)

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	ZSFGH Spend	Distributor
Michael Foods	0	-	\$0	1	-	\$0	1	\$0	ZSFGH Spend	\$0	\$97,045	US Foods
Starbucks Corporation	0	1	\$0	-	-	\$0	-	\$0	-	\$0	\$82,010	US Foods
Kellogg's	0	-	\$0	2	-	\$0	1	\$0	-	\$0	\$80,309	US Foods
Nestle USA	3	-	\$0	8	1	\$0	10	\$33,112	-	\$0	\$72,805	US Foods
Tyson Foods	1	-	\$0	8	-	\$0	4	\$2,412	-	\$0	\$66,769	US Foods
PEPSICO	1	1	\$0	7	-	\$0	7	\$1,796	-	\$0	\$65,746	US Foods
General Mills	0	-	\$0	4	-	\$0	2	\$0	-	\$0	\$59,054	US Foods
Smithfield Foods	4	-	\$0	2	-	\$0	6	\$19,063	-	\$0	\$46,165	US Foods
PERDUE FARMS INC	0	-	\$0	1	-	\$0	1	\$0	-	\$0	\$43,994	US Foods
Shasta Beverages	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$40,165	US Foods
Dr Pepper Snapple Group	2	-	\$0	-	-	\$0	2	\$11,131	-	\$0	\$37,823	US Foods
Kraft Heinz Food Company	2	3	\$11,569	2	-	\$0	1	\$0	-	\$0	\$37,006	US Foods
Frito-Lay North America	3	-	\$0	12	-	\$0	15	\$21,483	-	\$0	\$28,063	US Foods
DEL MONTE FRESH PRODUCE	0	1	\$0	4	7	\$0	-	\$0	-	\$0	\$27,367	US Foods
ARYZTA AMERICA	743	746	\$392,447	2	-	\$0	-	\$0	-	\$0	\$22,357	US Foods
Table 2. Top WHD Violators in ZSFGH Supply Chain (2013-2018)	0	-	\$0	3	-	\$0	2	\$0	-	\$0	\$22,138	US Foods
PILGRIM'S PRIDE	138	141	\$83,989	19	-	\$0	1	\$0	-	\$0	\$21,098	US Foods
Taylor Farms	0	1	\$0	1	-	\$0	-	\$0	-	\$0	\$19,290	US Foods
ConAgra Brands/ConAgra Foods	0	-	\$0	3	-	\$0	1	\$0	-	\$0	\$16,339	US Foods
J&J Snack Foods	465	532	\$630,127	1	-	\$0	-	\$0	-	\$0	\$12,536	US Foods
Dean Foods	-	-	\$0	-	-	\$0	6	\$0	-	\$0	\$10,463	Berkeley Farms
Pacific Coast Producers	0	-	\$0	1	1	\$0	-	\$0	-	\$0	\$7,969	US Foods
SEA WATCH INTERNATIONAL LTD	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$7,859	US Foods
RICELAND FOODS	0	-	\$0	-	1	\$0	-	\$0	-	\$0	\$7,788	US Foods
LIPMAN PRODUCE / Lipman Family Farms	0	-	\$0	-	2	\$0	-	\$0	1	\$0	\$7,537	US Foods

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	ZSFGH Spend	Distributor
UNILEVER UNITED STATES INC	0	-	\$0	1	-	\$0	592	\$0	-	\$0	\$6,501	US Foods
Basic American Foods (BAF)	2	-	\$0	-	-	\$0	4	\$0	-	\$0	\$6,346	US Foods
Reser's Fine Foods	1	-	\$0	-	-	\$0	-	\$0	-	\$0	\$5,538	US Foods
KOCH Foods Inc	2	-	\$0	-	-	\$0	5	\$15,412	-	\$0	\$5,409	US Foods
GRIMMWAY FARMS	0	-	\$0	2	2	\$0	-	\$0	-	\$0	\$5,393	US Foods
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	0	2	\$0	3	-	\$0	-	\$0	-	\$0	\$4,860	US Foods
Quaker Oats Company	0	-	\$0	1	-	\$0	-	\$0	-	\$0	\$4,726	US Foods
Duda Farms	5	6	\$22,877	-	-	\$0	-	\$0	-	\$0	\$3,805	US Foods
DAKOTA GROWERS PASTA CO	0	-	\$0	1	-	\$0	-	\$0	-	\$0	\$3,801	US Foods
Apio Inc	0	1	\$0	-	4	\$0	-	\$0	-	\$0	\$3,511	US Foods
ACH Food Companies (Associated British Foods)	0	-	\$0	-	-	\$0	2	\$0	-	\$0	\$3,443	US Foods
Bush Brothers & Co	1	-	\$0	-	-	\$0	1,062	\$299	-	\$0	\$3,241	US Foods
The Hillshire Brands Company	0	-	\$0	-	-	\$0	-	\$0	-	\$0	\$3,063	US Foods
Schreiber Foods	0	-	\$0	1	-	\$0	2	\$0	-	\$0	\$2,323	US Foods
FOSTER POULTRY FARMS	0	1	\$0	3	-	\$0	-	\$0	-	\$0	\$2,261	US Foods
California Giant Berry Farms	0	1	\$0	-	-	\$0	-	\$0	-	\$0	\$2,125	US Foods
SENECA FOODS	26	27	\$2,136	1	-	\$0	-	\$0	-	\$0	\$1,797	US Foods
JBS US Holdings, Inc.	0	1	\$0	-	-	\$0	2	\$0	-	\$0	\$1,541	US Foods
Nestle Waters North America	3	-	\$0	-	-	\$0	4	\$0	-	\$0	\$1,350	US Foods
Church Brothers	42	1	\$0	1	44	\$1,260	-	\$0	-	\$0	\$1,087	US Foods
CHRISTOPHER RANCH	0	9	\$0	1	11	\$0	-	\$0	-	\$0	\$884	US Foods
Cargill	17	18	\$6,547	5	-	\$0	2	\$0	-	\$0	\$372	US Foods
Darigold Inc	0	-	\$0	3	-	\$0	16	\$0	-	\$0	\$286	US Foods
BUTTERBALL	2	27	\$48	-	-	\$0	-	\$0	-	\$0	\$276	US Foods
Sun and Sands Enterprises/Prime Time International	0	-	\$0	1	1	\$0	-	\$0	-	\$0	\$155	Bay Cities

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	ZSFGH Spend	Distributor
UESUGI FARMS INC	0	-	\$0	1	-	\$0	-	\$0	-	\$0	\$40	Bay Cities
JFC INTERNATIONAL INC (LA)	2	3	\$1,562	-	-	\$0	-	\$0	-	\$0	\$11	US Foods
Grand Total	1,465	1,523	\$1,151,302	106	74	\$1,260	1,751	\$104,708	1	\$0	\$1,013,838	

[7] Fair Labor Standards Act

[8] Migrant and Seasonal Agricultural Worker Protection Act

[9] Family and Medical Leave Act

[10] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 5. Suppliers within ZSFGH Supply Chain with OSHA Accidents and Fatalities

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
Abbott Nutrition / Laboratories	2		None provided
ADVANCE FOOD CO/ADVANCE PIERRE	3	0	Employee Is Struck By Forklift And Treated For Internal Bleeding
ALPHA BAKING CO	0	1	Employee Caught In Between Gear Arm Is Killed
Amy's Kitchen	2		None provided
ARYZTA AMERICA	7	0	None provided
AV THOMAS / A.V. Thomas Produce	1	0	None provided
B&G FOODS	1	1	Employee Dies From Cardiac Symptoms Related To High Heat Ind
Basic American Foods (BAF)	1	0	None provided
Berkeley Farms	3		Employee Injures Ribs And Lungs When Pinned By Conveyor
Brakebush Brothers Inc	0	1	Employee Collapses and Dies Of Heart Attack
Bunge	1		Employee's Finger Is Amputated When Caught Between Metal Lid
Bush Brothers & Co	0	1	Employee Is Killed When Crushed Between A Machinery Frame And a Scissor-Lift Platform and Dies
BUTTERBALL	0	1	None provided
Cargill	4	2	Employee Is Found Unresponsive Behind A Salt Truck And Dies From Heart Failure; Employee Reaches Into An Operating Chain Drive And Sustains Amputation; Employee Sustains Burns From Hot Water While Flushing Out A Heat Exchanger; Employee's Finger Is Amputated While Working Close To Band Saw; Employee Drops Trash Dumpster On His Foot And Breaks Toes; Employee's Right Index Finger Is Amputated In Chine Bone Saw; Employee Has Heart Attack At Work And Dies; Employee Killed By Contact With Machinery; Employee Is Installing Equipment To Electrical System And Is Electrocuted
COAST TROPICAL (SF) III		1	None provided
Table 2. Top WHD Violators in ZSFGH Supply Chain (2013-2018)	1		Employee Amputates Fingertip On Machine
ConAgra Brands/ConAgra Foods	22	5	Employee Amputates Finger While Cleaning Blender; Employee Cuts Hand And Scrapes Skin When Caught Between Machine
Crystal Geyser Water Company	6	0	None provided
DAKOTA GROWERS PASTA CO	6	0	Employee Catches Fingers Between A Chain And Sprocket, Amputated
Danone	1	0	None provided
Darigold Inc	13	0	Employee Thumb Is Amputated When Caught In Butter Machine
DEL MONTE FRESH PRODUCE	19	2	Employee Suffers Heart Attack And Dies
DEL REAL FOODS	4	1	None provided
DIAMOND CRYSTAL BRANDS	3	0	None provided
Dole Food Company Inc	17	2	Employee Sustains Multiple Fractures When Struck By Forklift; Employee's Three Fingers Are Amputated In Belt And Sprocket; Employee Falls Into Tree And Lacerates Back; Employee Falls Off Step Ladder And Is Killed
Dr Pepper Snapple Group	1	0	None provided
DRISCOLL STRAWBERRY ASSOC	1	0	Employee Fractures Ankle After Falling From Height In A Scaffold
Family Tree Farms	3	1	None provided
Flowers Foods (Flowers Food Specialty Group/Flowers Bakeries Foodservice)	2	0	Employee's Finger Is Entangled In Chain And Sprocket And Is Amputated; Employee's Right Pinky Finger Contacts Chain Sprocket And Is Amputated
FOSTER POULTRY FARMS	42	26	Employee's Hand Is Caught In Poultry Breast Membrane Puller; Employee Catches Finger In Chain And Sprocket And Suffers A Partial Amputation; Employee Is Injured When Nail Gun Is Inadvertently Discharge; Employee Suffers From Electric Shock While Troubleshooting Machine; Employee Catches Finger In Roller Conveyor Chain System And Was Hospitalized

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
Frito-Lay North America	52	7	Employee Crushes And Amputates Leg Between Forklift And Support Column; Employee's Hand Is Caught In Conveyor And Is Injured; Employee Is Burned By Caustic Solution While Cleaning Industrial Potato Chip Fryer; Employee Loses Control Of Truck And Injures Toes
General Mills	8	1	None provided
Gill's Onions	1		None provided
GRIMMWAY FARMS	15	9	Employee Sustains Amputation Of An Arm While Cleaning Equipment; Employee Amputates Fingers In Loader Belt Pulley; Employee Sustains Heart Attack And Dies
Hormel Foods	4	0	None provided
IRIGOYEN FARMS INC	1	0	Employee Is Harvesting Peppers During High Heat And Suffers
J&J Snack Foods	1	1	Employee Sustains Partial Amputation Of Right Thumb; Employee Is Killed In Fall From Ladder
JBS US Holdings, Inc.	2	1	None provided
JFC INTERNATIONAL INC (LA)	2		None provided
JM SMUCKER CO	1	0	None provided
John B Sanfilippo & Sons	1		Employee Amputates Ring Finger When Reaching Into An Almond Hopper
JSL FOODS	2		None provided
Kellogg's	25	1	Employee Is Struck By A Beam And Is Killed; Machine Operator Falls From Ladder And Is Killed
KERN RIDGE GROWERS LLC	2		None provided
Knouse Foods	0	1	None provided
KOCH Foods Inc	1	1	Employee Skull Is Crushed In A Rotating Sunflower Wheel and is Killed
Kraft Heinz Food Company	34	7	Employee's Left Index Finger Is Partially Amputated; Employee Sustains Amputation When Struck By Pushing Ram; Employee Catches Fingers In Chain And Sprocket And Amputates; Employees Amputates Finger While Operating Equipment; Employee Cleaning Machine Has Finger Amputated
Lactalis American Group	3	0	Employee Is Crushed Between Pit And Warehouse Rack And Is Killed
LAMB WESTON INC	0	1	Employee Complained Of Headache And Nausea; Employee Cuts Hand And Scrapes Skin When Caught Between Machine
LAND O LAKES	1	0	Employee Is Killed In Construction-Related Incident
Lee Kum Kee International Holdings	1	3	Employee Touches Unguarded Edge Of Valve And Amputates Middle Finger
MANN PACKING COMPANY	5	1	Employee Is Caught And Pulled Into A Machine And Is Injured
Michael Foods	3	0	Employee Is Struck And Killed By Falling Deck Plate; Employee Is Sanitizing Food Processing Facility And Suffers Chemical Burn; Employee Suffers Asphyxiation While Testing Product Sample
Mission Foods	32	4	None provided
MONDELEZ GLOBAL LLC	0	1	Employee Is Killed When Struck By Falling Boxes; Employee Is Caught Between An Electric Pallet Jack And The Building Column
Musco Family Olive Company	1		None provided
Neil Jones Food Companies/Tomatek	2		None provided
Nestle USA	44	7	Employee Is Struck In The Foot By Pallet; Employee Sustains Lacerations To His Hand When Struck Against Saw Blade; Employee's Hand Is Amputated When Caught In Auger While Taking Product Sample; Employee #1 Is Burned When Forklift Explodes During Refueling
Nestle Waters North America	4	0	Employee Is Burned When Forklift Explodes During Refueling; Employee's Thumb Is Amputated When Caught In Preform Machine
Norpac Foods Inc	1	2	Employee Sustains Hand Laceration When Struck Against Blade
Ocean Spray	4	1	None provided
Pacific Coast Producers	6	7	None provided
Peets Coffee and Teas	1		Employee's Foot Is Burned During Hot Water Spill
PEPSICO	5	2	Employee Falls Off Forklift And Injures Back; Employee Is Struck By Forklift And Is Hospitalized
PERDUE FARMS INC	36	3	Employee Catches Fingers In Chain And Sprocket Gears And Amputated Ring and Middle Fingers; Employee Injures Arm When It Is Caught In Conveyor System

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
PETALUMA POULTRY PROCESSORS	1		None provided
PILGRIM'S PRIDE	0	6	Employee's Fingertip Is Amputated When Caught In Chain; Employee's Fingers Are Amputated While Repairing A Chain On A Roller Conveyor; Worker's Hand Is Caught In Conveyor And Fingers Amputated; Employee Struck And Killed By Falling Ice; Employee Is Electrocuted
Pulmuone Foods USA	9	3	None provided
Quaker Oats Company	1	0	None provided
Ready Pac Foods / Ready Pac Produce	4	0	None provided
Reser's Fine Foods	1	0	None provided
RICELAND FOODS		1	Employee Is Engulfed In Grain Silo And Asphyxiates; Employee Is Killed In Fall From Elevated Platform
Rich Products Corporation	20	1	Employee Injures Hand During Cleaning Of Conveyor; Employee's Back, Chest And Arms Are Burned By Hot Water
SAPUTO CHEESE	8	0	Machine Operator Amputates Finger In Pinch Point
Schreiber Foods	6	3	None provided
SEA WATCH INTERNATIONAL LTD		1	Employee Is Caught In Rotating Shaft And Killed
SENECA FOODS	2	1	Employee Catches Fingers In Conveyor And Amputates Several Fingers; Employee Is Caught In Lathe And Is Asphyxiated
Starbucks Corporation	2		Employee Amputates Finger Between Belt And Drive Shaft
Starkist	1	0	None provided
Sugar Foods Corporation	1	0	None provided
T Marzetti Company	2	0	None provided
Taylor Farms	71	10	Employee's Leg Is Fractured When Struck By Forklift; Food Processing Worker Sustains Avulsion Of Finger In Machine; Employee Falls From Stepladder And Suffers Multiple Fracture; Employee Suffers Broken Arm While Reaching Into Conveyor; Employee Is Struck By Conveyor Belt And Lacerates Finger; Employee Is Caught In Conveyor Belt And Killed By Asphyxiation
Teasdale Quality Foods	1	0	None provided
The Campbell Soup Company	4	0	Employee Is Burned With Hot Water When Pipe Is Disconnected
The Hain Celestial Group	2	0	None provided
The Hillshire Brands Company	1		None provided
TRIDENT SEAFOOD	2	2	Employee Grabs Onto Rotating Shaft And Amputates Fingertip; Employee Dies From Cardiac Arrest In Bunk Room
Tyson Foods	118	6	Employee Sustains Chemical Burns To Eyes And Chest; Employee Contacts Rotating Blade And Amputates Fingertip; Employee's Finger Is Caught On Running Conveyor Belt, And Is Lacerated; Employee Is Overcome By Chemical Fumes And Suffers Respiratory Trauma; Employee Reaches Into Packaging Machine And Suffers Unspecified Amputation; Employee Amputates Thumb With Band Saw; An Employee Sustained A Bi-Lateral Hand Amputations While Cleaning; Meat Cutter Amputates Finger While Operating Meat Saw
UESUGI FARMS INC	2	0	None provided
UNILEVER UNITED STATES INC	14	1	Employee Severs Fingertip On Machine
VENTURA FOODS LLC	2	0	None provided
West Point Dairy	1		None provided
WhiteWave Foods Company/WWF Operating	1	0	None provided
Wholesome Harvest Baking	3		None provided
WINDSET FARMS	1	0	None provided
Wo Chong Tofu	1		None provided

Supplier	Accident Inspections [11]	Fatality Inspections [12]	Accident Investigation Summary
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[11] The number of accidents are based on the number of inspections categorized as accidents

[12] The number of fatalities are based on the number of inspections categorized as fatality/catastrophe

Appendix B. Nutrition Checklist

Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	NA	Baseline year. Currently, 62% of items are whole and minimally processed
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	NA	Baseline year. 8.4% of total food purchases are red or processed meat
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.	0	Currently, these account for 23% of total food purchases by volume
4	All individual food items contain ≤ 480 mg sodium per serving. Purchase "low-sodium" (≤ 140 mg sodium per serving) whenever possible.	1	The majority of items are low sodium (unable to confirm if all are low sodium)
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	0	No, per ZSFGH
Healthy Food Service Environment (2 points per item)			
6*	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	1	Per purchasing records, healthy beverages account for 87% of beverages
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Yes, per ZSFGH
8	Offer plant-based main dishes at each meal service.	2	Yes, per ZSFGH
Health Equity (2 points per item)			
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -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.	0	Not at this time (do participate in a Food Recovery Program that donates food)
Healthy Procurement (1 point per item)			
10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	1	Yes, per ZSFGH and purchasing records
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	0	Purchasing records include chocolate milk, whole milk, and yogurt with added sweeteners
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	0	Unable to confirm
13	At least 50% of grain products purchased are whole grain rich.	0	22% of grain products are whole grain rich

14	Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing. Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.	0.5	Per ZSFGH, this is not offered in the Café but is offered in Patient Care
Healthy Food Preparation (1 point per item)			
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	0	No, per ZSFGH. Some items are deep fried.
16	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).	0.5	Per ZSFGH, this is not offered in the Café but is offered in Patient Care
Healthy Food Service Environment (1 point per item)			
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ⁹ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.	N/A	
18	Adopt one or more product placement strategies such as: - Prominently feature fruit and/or non-fried vegetables in high-visibility locations. - Display healthy beverages in eye level sections of beverage cases (if applicable). - 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).	1	ZSFGH offers fruit and vegetables in the grab-and-go area, which is visible at the cafeteria entrance.
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	1	Yes
20	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	0	No, per ZSFGH

⁹A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible for environmental considerations

BOARD of SUPERVISORS



City Hall
1 Dr. Carlton B. Goodlett Place, Room 244
San Francisco 94102-4689
Tel. No. 554-5184
Fax No. 554-5163
TDD/TTY No. 554-5227

MEMORANDUM

TO: Dr. Grant Colfax, Director, Department of Public Health
Sheriff Paul Miyamoto, Sheriff's Department

FROM: Victor Young, Assistant Clerk *Victor Young*
Rules Committee

DATE: March 12, 2020

SUBJECT: LEGISLATION INTRODUCED

The Board of Supervisors' Rules Committee received the following proposed legislation on March 3, 2020:

File No. 200244

Ordinance amending the Administrative Code to introduce standards and goals for food purchasing by the Department of Public Health and Sheriff's Department in hospitals and jails.

If you have comments or reports to be included with the file, please forward them to me at the Board of Supervisors, City Hall, Room 244, 1 Dr. Carlton B. Goodlett Place, San Francisco, CA 94102 or by email at: victor.young@sfgov.org.

c: Greg Wagner, Dept. of Public Health
Dr. Naveena Bobba, Dept. of Public Health
Johanna Saenz, Sheriff's Dept.
Katherine Johnson, Sheriff's Dept.
Nancy Crowley, Sheriff's Dept.

1 [Administrative Code - Food Purchasing Standards and Departmental Goals]

2
3 **Ordinance amending the Administrative Code to introduce standards and goals for**
4 **food purchasing by the Department of Public Health and Sheriff's Department in**
5 **hospitals and jails.**

6 NOTE: **Unchanged Code text and uncodified text** are in plain Arial font.
7 **Additions to Codes** are in *single-underline italics Times New Roman font*.
8 **Deletions to Codes** are in *strikethrough italics Times New Roman font*.
9 **Board amendment additions** are in double-underlined Arial font.
10 **Board amendment deletions** are in ~~strikethrough Arial font~~.
11 **Asterisks (* * * *)** indicate the omission of unchanged Code
12 subsections or parts of tables.

13 Be it ordained by the People of the City and County of San Francisco:

14 Section 1. The San Francisco Administrative Code is amended by adding Chapter
15 21D, consisting of Sections 21D.1, 21D.2, 21D.3, 21D.4, 21D.5, and 21D.6, to read as
16 follows:

17 **CHAPTER 21D: FOOD PURCHASES AT HOSPITALS OPERATED BY THE DEPARTMENT**
18 **OF PUBLIC HEALTH AND JAILS OPERATED BY THE SHERIFF'S DEPARTMENT**

19
20 **SEC. 21D.1. FINDINGS.**

21 *(a) In 2009, Mayor Gavin Newsom issued Executive Directive 09-03, entitled "Healthy and*
22 *Sustainable Food for San Francisco," declaring the City's commitment to increasing the amount of*
23 *healthy and sustainable food, and including a series of principles to guide the directive that addressed*
24 *economic and environmental sustainability, social responsibility, healthy food accessibility, and more.*

1 **(b) City stakeholders, including the Board of Supervisors, Department of Public Health**
2 **(DPH), and Sheriff's Department, have been engaged for several years in planning to include more**
3 **values-based food procurement in the City's hospitals and jails. In January 2018, a Board of**
4 **Supervisors committee held a hearing on the subject (Board File No. 170843), and in June of that year**
5 **the Board adopted a resolution (Res. No. 191-18) urging DPH and the Sheriff's Department to conduct**
6 **a baseline assessment of existing food vendors to evaluate their alignment with the Good Food**
7 **Purchasing Standards of the Center for Good Food Purchasing. As of the end of 2019, baseline**
8 **assessments of the City's hospital and jail food procurement to assess alignment with values-based**
9 **procurement have been completed by the Center for Good Food Purchasing in partnership with DPH**
10 **and the Sheriff's Department. These assessments are on file with the Clerk of the Board of Supervisors**
11 **in Board File No. 200244, for the ordinance establishing this Chapter 21D.**

12 **(c) Cities and other public entities across the United States have adopted "Good Food**
13 **Purchasing Standards," including: Los Angeles Unified School District (2012); City of Los Angeles**
14 **(2012); San Francisco Unified School District (2016); Oakland Unified School District (2016);**
15 **Chicago Public Schools, Chicago Park District, and the City of Chicago (2017); Cook County, Illinois**
16 **(2018); Washington, D.C. Public Schools (2019); Cincinnati Public Schools (2019); City of Boston,**
17 **including Boston Public Schools (2019); and Austin Independent School District (2019).**

18 **(d) The Good Food Purchasing Program, as established by the Center for Good Food**
19 **Purchasing, aims to support public institutions in transforming the way they purchase food, by creating**
20 **a transparent and equitable food system built on principles of social justice and racial equity and**
21 **rooted in five core values: local economies; environmental sustainability; valued workforce; animal**
22 **welfare; and nutrition. Each of the five value categories has a baseline standard for institutions to**
23 **meet in order to be considered a "Good Food Provider." A copy of the Good Food Purchasing**
24 **Program is on file with the Clerk of the Board of Supervisors in File No. 200244 for the ordinance**
25 **establishing this Chapter 21D. These standards are based on third-party certifications that have been**

1 ranked by national experts in each category. The program allows institutions to assess their food
2 vendors' alignment with the good food purchasing standards, and sets multi-year goals for meeting the
3 baseline standards, with flexibility to prioritize some categories over others. The five value categories
4 are as follows:

5 (1) Local Economies: Support diverse, family and cooperatively owned, small and mid-
6 sized agricultural and food processing operations within the local area or region.

7 (2) Environmental Sustainability: Source from producers that employ sustainable
8 production systems to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of
9 hormones, routine antibiotics, and genetic engineering; conserve and regenerate soil and water;
10 protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water
11 consumption, food waste, and greenhouse gas emissions. Reduce menu items that have high carbon and
12 water footprints using strategies such as plant-forward menus that feature smaller portions of animal
13 proteins in a supporting role.

14 (3) Valued Workforce: Source from producers and vendors that provide safe and
15 healthy working conditions and fair compensation for all food chain workers and producers, from
16 production to consumption.

17 (4) Animal Welfare: Source from producers that provide healthy and humane
18 conditions for farm animals.

19 (5) Nutrition: Promote health and well-being by offering generous portions of
20 vegetables, fruit, whole grains, and minimally processed foods, while reducing salt, added sugars,
21 saturated fats, and red meat consumption, and eliminating artificial additives. Improve equity,
22 affordability, accessibility, and consumption of high quality, culturally relevant good food in all
23 communities.

24 (e) Many of the aforementioned value categories, including not only Environmental
25 Sustainability, but also Local Economies, are critically connected to the City's efforts to combat

1 climate change. While the City's efforts have focused on reducing emissions through strategies via
2 transportation, buildings, and zero waste as documented in the Department of the Environment's July
3 2019 "Focus 2030: A Pathway to Net Zero Emissions" report, reducing meat consumption and
4 increasing plant-based diets is an important strategy to curb climate change, evidenced by the United
5 Nations Intergovernmental Panel on Climate Change's "Climate Change and Land" Special Report
6 (IPCC, 2019: Climate Change and Land: an IPCC special report on climate change, desertification,
7 land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial
8 ecosystems).

9 (f) DPH serves approximately 6,000 meals per day (approximately two million per year) and
10 the Sheriff's Department serves approximately 4,200 meals per day (approximately 1.5 million per
11 year). Given the large amount of money spent by these departments on procurement of food, their
12 adherence to a Good Food Purchasing Program will likely positively influence their vendors to adopt
13 practices consistent with Good Food Purchasing Standards.

14
15 **SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS.**

16 In the procurement of food for City hospitals operated by DPH (Zuckerberg San Francisco
17 General Hospital and Laguna Honda Hospital) and jails operated by the Sheriff's Department, the City
18 shall strive to adhere to the vision and values of the Good Food Purchasing Standards, as stated in
19 subsection 21D.1(d).

20
21 **SEC. 21D.3. GOALS FOR HOSPITALS.**

22 To implement Good Food Purchasing Standards, DPH shall seek the following:

23 (a) Local Economies: To achieve baseline goals set forth in the 2019 DPH Good Food
24 Purchasing Standard baseline report by January 1, 2021, through developing a Request for Proposals
25 that reflects the Good Food Purchasing pillars, and awarding a contract to a local produce vendor,

1 and sourcing at least 15% of food from family-owned producers within 250 miles. DPH shall actively
2 pursue extra points towards baseline goals by planning to purchase at least 1% cumulatively of food
3 from vendors that are Socially Disadvantaged, Beginning, Limited Resource, Veteran, or Disabled
4 Farmers/Ranchers by January 1, 2022.

5 (b) Environmental Sustainability: To achieve baseline goals set forth in the 2019 DPH Good
6 Food Purchasing Standard baseline report by January 1, 2022, by purchasing 100% of meat without
7 routine antibiotics (antibiotics for therapeutic or preventative use permissible). DPH shall achieve a
8 4% carbon and water footprint reduction by January 1, 2021 and a 20% carbon and water footprint
9 reduction by January 1, 2025. DPH shall take other measures to achieve environmental sustainability,
10 including review and revision of menus (by January 1, 2021), implementation of meatless Mondays (by
11 January 1, 2021), eliminating use of disposable water bottles (by January 1, 2021), and optimizing
12 waste recovery systems to reduce waste (by January 1, 2023).

13 (c) Valued Workforce: To achieve baseline goals set forth in the 2019 DPH Good Food
14 Purchasing Standard baseline report by January 1, 2021, through encouraging all vendors to commit
15 to full compliance with labor law and working to prevent labor law violations from occurring, for both
16 Laguna Honda Hospital and Zuckerberg San Francisco General Hospital.

17 (d) Animal Welfare: To achieve baseline goals set forth in the 2019 DPH Good Food
18 Purchasing Standard baseline report by January 1, 2023, through evaluating the menu for
19 opportunities to decrease meat use (by January 1, 2021), purchasing 15% of total food purchases from
20 animal welfare certified products (by January 1, 2023), and decreasing animal product purchase
21 volume by 15% and replacing it with plant-based protein (by January 1, 2023).

22 (e) Nutrition: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing
23 Standard baseline report by January 1, 2021, through offering free drinking water, conducting an
24 analysis of products with regards to trans-fat and whole grains, and further refining nutrition goals
25 specific to a safety net hospital setting.

1 (f) Additional actions to achieve the above goals include: development of a departmental
2 sustainability policy to guide purchasing decisions; examination of opportunities for joint procurement
3 for the two hospitals; development of specifications for the department's dairy and eggs contracts to
4 comply with Good Food Purchasing Standards; development of specifications for the department's
5 meat contracts to comply with Good Food Purchasing Standards; and education of vendors on Good
6 Food Purchasing Standards.

7
8 **SEC. 21D.4. GOALS FOR JAILS.**

9 To implement Good Food Purchasing Standards, the Sheriff's Department shall seek the
10 following with respect to jails:

11 (a) Local Economies: To continue to meet the baseline goals set forth in the 2019 Sheriff's
12 Department Good Food Purchasing Standard baseline report, with more than 20% of the department's
13 total food expenditures meeting the criterion of being locally sourced at Good Food Purchasing
14 Standards Level 1. The Sheriff's Department's goal is to increase its local food spending allocation to
15 15% to 20% on vendors who are large- or medium-scale operations, family- or cooperatively-owned,
16 and within 250 miles of San Francisco (Good Food Purchasing Standards Levels 2 and 3), by January
17 1, 2023.

18 (b) Environmental Sustainability: To achieve goals set forth in the 2019 Sheriff's Department
19 Good Food Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of
20 the department's total food expenditures on products grown without the use of pesticides and/or that
21 have received one or more of the nationally-recognized certifications referenced in the Good Food
22 Purchasing Standards Level 1, or reducing the carbon and water footprint of food purchases by at least
23 4% after January 1, 2022 (with the goal of doubling the next year), increasing purchasing of products
24 raised without antibiotics to 25% by January 1, 2022, and ensuring each year ongoing that no seafood
25

1 purchases are listed as "avoid" by Monterey Bay Seafood Watch Guide (or other similar
2 environmental monitoring body whose standards may be substituted by the Purchaser).

3 (c) Valued Workforce: To achieve goals set forth in the 2019 Sheriff's Department Good Food
4 Purchasing Standard baseline report by January 1, 2022, through spending at least 5% of the
5 department's total food expenditures on products supplied by vendors with a social responsibility
6 policy that prioritizes non-poverty wages for their employees, labor peace agreements, safe and healthy
7 working conditions, prohibition of child labor, employment benefits, and policies to prevent sexual
8 harassment/assault, a Good Food Purchasing policy, a worker education training program, or are
9 certified by one or more nationally-recognized fair trade organizations, and work with vendors to
10 purchase products for whom the grower, processor, and distributor meet the qualifying criteria.
11 Wherever possible, in evaluation criteria or reference checks for vendors, the Sheriff's Department
12 shall encourage all vendors to commit to full compliance with labor and employment laws and work to
13 prevent violations from occurring.

14 (d) Animal Welfare: To achieve goals set forth in the 2019 Sheriff's Department Good Food
15 Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of the
16 department's total food expenditures on products supplied by vendors who have received nationally-
17 recognized organic and/or humane certifications (Level 1), and increase purchasing food items at
18 higher levels of animal welfare certifications as recognized in the Good Food Purchasing Standards
19 (Levels 2 and 3) by January 1, 2022, through replacing 35% of the total volume of animal products
20 with plant-based protein and reaching 50% reduction relative to the baseline assessment by January 1,
21 2024.

22 (e) Nutrition: To achieve goals set forth in the 2019 Sheriff's Department Good Food
23 Purchasing Standard baseline report by January 1, 2021, through spending at least 51% of the
24 department's total food expenditures on Level 1 products, increasing the amount of whole or minimally
25

1 processed foods by 5% from baseline year, and having fruit, vegetables, and whole grains account for
2 at least 50% of the total food purchases.

3
4 **SEC. 21D.5. REPORTING REQUIREMENTS.**

5 One year from the effective date of this Chapter 21D, DPH and the Sheriff's Department shall
6 each submit a report to the Board of Supervisors assessing their adherence to the five Good Food
7 Purchasing Standards as stated in Section 21D.1(d). This initial report shall constitute the baseline
8 standards against which the goals of Sections 21D.3 and 21D.4 will be measured. One year from the
9 date of the initial report, DPH and the Sheriff's Department shall each submit a report documenting
10 their progress in meeting the baseline standards, and shall continue to submit reports annually from
11 that point thereafter.

12
13 **SEC. 21D.6. PARTIAL SUNSET DATE.**

14 Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date of
15 this Chapter 21D.

16
17 Section 2. Effective Date. This ordinance shall become effective 30 days after
18 enactment. Enactment occurs when the Mayor signs the ordinance, the Mayor returns the
19 ordinance unsigned or does not sign the ordinance within ten days of receiving it, or the Board
20 of Supervisors overrides the Mayor's veto of the ordinance.

21
22 APPROVED AS TO FORM:
23 DENNIS J. HERRERA, City Attorney

24 By:

25 
GUSTIN R. GUIBERT
Deputy City Attorney

LEGISLATIVE DIGEST

[Administrative Code – Food Purchasing Standards and Departmental Goals]

Ordinance amending the Administrative Code to introduce standards and goals for food purchasing by the Department of Public Health and Sheriff’s Department in hospitals and jails.

Existing Law

Administrative Code Chapter 21 governs the procurement of goods and commodities, including food. The current laws contain no specific provisions on how to procure food at San Francisco hospitals and jails.

Amendments to Current Law

This legislation sets policy priorities and goals for the City’s food procurement. Chapter 21D is being added to the Administrative Code to state principles to which the City will strive to adhere, and detailed goals over the next five years in procuring food at San Francisco hospitals and jails.

Background Information

Various City stakeholders, including the Board of Supervisors, Department of Public Health, and Sheriff’s Department, have been engaged for several years in planning to include more values-based food procurement in San Francisco hospitals and jails. As of the end of 2019, baseline assessments of the City’s hospital and jail food procurement to assess alignment with values-based procurement have been completed by a third party nonprofit organization, the Center for Good Food Purchasing. These baseline assessments inform the goal-setting for departments. The Good Food Purchasing Program intends to transform the way public institutions purchase food, by creating a transparent and equitable food system built on five core values: local economies, health, valued workforce, animal welfare, and environmental sustainability.

n:\legana\as2020\2000177\01432624

From: [Kitty Jones](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 11:59:14 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi! My name is Kitty Jones. I am submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

I appreciate that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is extremely environmentally destructive and inherently violent and cruel. It's an industry completely based on destroying land and killing animals. We will look back in history and be horrified that we had funded killing animals and the planet.

Please do the right thing! Divest **at least 50%!**

From: [Almira Tanner](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:06:24 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

I am writing to urge you to amend the current proposed GFFP ordinance going before the Rules Committee on July 13th. The current goal for hospitals of 15% is unacceptable and frankly a slap in the face to all those who are suffering due to animal agriculture's devastating impact on the climate and public health, not to mention the animals who are abused inside farms and the workers who are getting sick and dying from horrific conditions inside slaughterhouses.

I appreciate that San Francisco is acknowledging the need to remove city funds from animal agriculture, but if we know how bad it is, why stop at 15%? We need full divestment from this destructive industry. I understand that hospitals and jails need time to transition and this cannot go into effect immediately, but full divestment by 2023 or 2024 seems extremely possible - and necessary - when we find ourselves in a climate emergency and global pandemic linked to animal exploitation.

I respectfully ask you to update this ordinance and take a bolder stance for the animals, the workers, and the future of this planet.

Thank you,

--

Almira Tanner
Lead Organizer
Direct Action Everywhere
she/her/hers



[Help DxE #CancelAnimalAg](#)

From: [Genshu Chris Ro](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:43:01 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Thank you for your consideration. The situation is dire. Animal agriculture is cruel and excessively destructive to our environment.

Sincerely,
Christopher Ro

From: [Alison Barnard](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:57:09 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Alison Barnard, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th.

I appreciate that the current food policy has climate goals, but it doesn't go far enough to express the urgency of the matter at hand. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency.

We should not be using city funds to create a more dangerous and inequitable future, considering the threat of pandemic disease, the current state of climate emergency, the negative health impacts of animal product consumption (& preventative health measures of a plant-based diet), workers' rights (considering the high rate of COVID-19 transmission in meat-packing plants/slaughterhouses and the abuse of undocumented workers in these facilities), and the treacherous conditions of the animals being commodified by this industry.

San Francisco has a history of leading the way with progressive initiatives, so I have full faith that the SF Board of Supervisors will take this issue seriously. Please work to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Best Regards,

Alison Barnard

From: [Chloe Leffakis](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:16:46 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Chloe Leffakis, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough to alleviate the climate emergency. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.
Thank you.

From: [Lina Lakoczky-Torres](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 1:03:56 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Lina Lakoczky-Torres, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thanks for your time.

--

Lina Lakoczky-Torres
Entrepreneurship and Innovation Major
Menlo College '23



From: [Ernst Karel](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 4:05:55 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

To the Rules Committee:

My name is Ernst Karel, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th.

While it's crucial that this food policy has climate goals, there's no good reason that it can't go much further than it does. It's clear now that animal agriculture is a breeding ground for future pandemics, and we also know that the industry is a major driver of our planetary climate emergency. And of course we ought not also lose sight of another crucial factor, one which reminds us who we are on this earth: this industry is simply unkind to other sentient beings with whom we share this earth, and to whom we owe respect. We cannot in good conscience continue supporting this cruel industry.

San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Many thanks,
Ernst Karel

From: [Diana Deikman](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 3:53:09 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi, I am Diana Navon, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. And it is unspeakably cruel to sentient animals. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thank you for your attention to this important issue.

Diana Navon

From: [Mary e McKee](#)
To: [Young, Victor \(BOS\)](#)
Subject: @ Good Food Purchasing Program
Date: Saturday, July 4, 2020 1:42:27 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Public Comment about the Good Food Purchasing Program

"My name is Mary Elizabeth McKee and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

This food policy clearly has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency.

San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy. It's really the right thing to do if you would give it some thought.

We no longer need to kill anyone in order to eat well.

Thanks for reading. Thanks for your compassionate consideration. Be Safe.

Mary E McKee

From: [Erica Wilson](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment re: Good Food Purchasing Program!!
Date: Saturday, July 4, 2020 1:57:40 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Erica Wilson and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer that is going before the Rules committee on July 13th.

I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to show their commitment to the planet. San Francisco must divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thanks,

Erica Wilson

From: [dan chio](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Sunday, July 5, 2020 5:39:45 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Dan Chio, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. 15% reduction in hospitals is a complete and utter insult in the face of the pandemic we are living through. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy. We need to show the world we are a progressive city who will lead the way. This is crucial.

Sent from my iPhone

From: [Rasa Petrauskaite](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment on the Good Food Purchasing Program
Date: Saturday, July 4, 2020 7:50:11 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello members of the SF Rules Committee,

My name is Rasa Petrauskaite, and I'm a volunteer with the animal rights group Direct Action Everywhere. I would like to request that you please support the Good Food Purchasing Program and also change the target for hospitals to reduce the purchases of animal products by 50% to match the goal set forth by the SF Sheriffs department.

I personally feel very passionate about helping animals. I feel a lot of compassion for them. So that's why I'm working towards our groups's vision of eventually having humans only help animals and not harm them. Ideally we would like the Good Food Purchasing Program to mandate complete elimination on animal products, but a 50% reduction is a big step in the right direction.

Also, we all probably know that animal agriculture is one of the main contributors to climate change. We all want to stabilize global temperatures. So this is another one of many reasons why we as a society need to take urgent action to reduce and eliminate animal agriculture.

Thank you.

Best regards,
Rasa Petrauskaite

--

Rasa Petrauskaite
DxE Press

From: [Cassie King](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 5:30:56 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,



I am writing to submit a public comment on the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I think it could and should be much stronger. I have investigated factory farms, including those here in the Bay Area. I have seen filthy, crowded conditions and diseased animals as well as rotting corpses. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco should be taking immediate action to divest from animal agriculture 100% and transition to a plant-based purchasing policy.

Sincerely,
Cassandra King

--

Cassie King

Communications Lead
Direct Action Everywhere

 cassie@directactioneverywhere.com
 www.directactioneverywhere.com

From: [kevin baker](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 4:30:47 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Kevin Baker and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Sincerely,

Kevin Baker

Sent from my iPhone

From: [Belinda Yu](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Sunday, July 5, 2020 3:04:57 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Belinda Yu and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th.

I appreciate that this food policy has climate goals, but I urge you to call for a **stronger, unified commitment** from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

This is our chance to progress towards a more healthy and sustainable future of our planet.

Sincerely,

Belinda Yu

From: [Carla Cabral](#)
To: [Young, Victor \(BOS\)](#)
Subject: Good Food Purchasing Program
Date: Sunday, July 5, 2020 2:04:17 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Carla Cabral, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

While it is wonderful that this food policy is being discussed and it seems that there is strong support for it, it definitely does not go far enough. It is scientifically proven that Animal Agriculture is a major player not only in bringing about nearly all of the pandemics in recorded history but is also responsible for much of the deforestation and contribution to our climate emergency. It is imperative that San Francisco divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thank you

--

Carla Cabral
Organizer, Direct Action Everywhere
520-481-9593
www.directactioneverywhere.com
Oakland, CA

From: [Bryan W](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Sunday, July 5, 2020 2:00:24 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, my name is Bryan Wong, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture produces more greenhouse gas emissions than the entire transportation sector combined. Notwithstanding, animal agriculture has many other deleterious effects on the environment such as deforestation, land use, fresh water use, biodiversity, and animal waste.

Respectfully,
Bryan Wong

From: [Paul Denning](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment About the Good Food Purchasing Program
Date: Sunday, July 5, 2020 1:56:30 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is **Paul Denning** and I'm submitting a public comment about the **Good Food Purchasing Program** ordinance being proposed by **Supervisor Fewer** and going before the Rules committee on **July 13th**.

I am a private citizen who volunteers almost all of my weekends for 2-3 different non-profits in San Francisco helping SF residents live healthier, more climate-friendly lives. I have done extensive research into the beneficial effects on our society of having a more plant-based food system.

Scientists have determined that confining animals in small spaces as is seen on “factory farms” is the primary cause of zoonotic diseases such as Covid-19. If we don’t act urgently, Covid-19 will not be the last pandemic disease.

You may have heard that we need to stop over prescribing antibiotics to patients. What you may not know is that only 20% antibiotics are prescribed by doctors. The FDA says the other 80% of antibiotics are dished out to factory farm animals, allegedly to prevent them from getting sick in the horrible conditions, but the antibiotics are also used to accelerate growth--to fatten up the animals faster. Doctors have warned that we are moving toward a world where an infection from a small cut may mean death, as antibiotics won’t be able to treat the infection.

One such super-bug, MRSA, already plagues our nation’s hospitals; Over 100,000 Americans die each year from what are called “Hospital Acquired Illnesses.”

Researcher Dr. Michael Greger [reviewed](#) the scientific evidence that humans’ use and confinement of animals led to most of the pandemic diseases of the last 10,000 years. As Dr. Greger notes in his talk, before 10,000 years ago, no one contracted pandemic-level diseases because before then, we hadn’t domesticated animals.

Domesticating cows brought us measles; camels brought us small pox; pigs brought us whooping cough; chickens brought us typhoid fever; ducks brought us influenza; and we got the common cold from horses.

In conclusion, the percentage reduction of animal products in your current bill falls short of acknowledging the urgency of this problem for patients, animals, our climate, and pandemic diseases. For the sake of our future, we need 100% reduction but we should at least start by replacing 50% of animal products in hospitals, as has been proposed for jails, not just 15%.

Thank you for your time and consideration.

Sincerely,

Paul Denning

From: [Eva Hamer](#)
To: [Young, Victor \(BOS\)](#)
Subject: Good Food Purchasing Program- public comment
Date: Sunday, July 5, 2020 1:43:02 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Eva Hamer, and I'm submitting a public comment about the Good Food Purchasing Program ordinance. It's being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I appreciate the climate goals in this policy, but it's really only a drop in the bucket and doesn't touch the grand scale that we need to act on to have a chance of preventing catastrophic collapse of our food system within our lifetimes.

Animal agriculture is a major driver of deforestation and the climate emergency otherwise. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

--

Until Every Animal Is Free,

Eva Hamer

Legal Coordinator, Direct Action Everywhere
(707) 832-8784

From: [Christopher St. John](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment re: the Good Food Purchasing Program
Date: Saturday, July 4, 2020 5:11:04 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Dear Mr. Young,

I'm writing to submit a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

Having food policy climate goals is great, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

The time to act is now. The stakes are very high.

Thanks very much for your time,

Christopher St. John
Creative Director & Writer
St. John Creative

www.stjohncreative.com

conference dial-in: (515) 604-9929
participant access code: 488284#



From: [dan chio](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Sunday, July 5, 2020 5:39:45 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Dan Chio, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. 15% reduction in hospitals is a complete and utter insult in the face of the pandemic we are living through. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy. We need to show the world we are a progressive city who will lead the way. This is crucial.

Sent from my iPhone

From: [LINDA CRIDGE](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Sunday, July 5, 2020 5:07:22 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Linda Cridge , and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy."

From: [doug fuller](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 11:21:03 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

From: [Alice Liu](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 8:59:48 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is a breeding ground for future pandemics, just as how COVID-19 had animal origins. It's also a major contributing factor to deforestation and our current climate emergency.

Thank you for your consideration.

Alice Liu

--

Alice, sent from Gmail Mobile

“Never give up on a dream just because of the time it will take to accomplish it. The time will pass anyway.” — Earl Nightingale

From: [Jessica Pickett](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 10:01:55 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi there,

My name is Jessica Pickett and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

It would mean the world to me and my family if you would support this transition away from the use of animal products. Replacing animal-based food with plant-based food is not only a healthy choice, but an ethical one in that it would help put an end to animal exploitation.

Thanks so much for your consideration.

Sincerely,

Jessica Pickett

Sent from my iPhone

From: [Kitty Jones](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 11:59:14 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi! My name is Kitty Jones. I am submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

I appreciate that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is extremely environmentally destructive and inherently violent and cruel. It's an industry completely based on destroying land and killing animals. We will look back in history and be horrified that we had funded killing animals and the planet.

Please do the right thing! Divest **at least 50%!**



To whom it may concern,

350SF is working toward deep greenhouse gas emissions reductions in San Francisco to address the climate emergency. We are helping push forward a natural gas ban for new building construction, and we're engaged in the SF Climate Emergency Coalition.

We are also aware that agriculture, particularly animal agriculture, is a major emitter of greenhouse gases and driver of deforestation, and we need to address this through food policy. We are very encouraged to see that the Good Food Purchasing Program ordinance proposed by Supervisor Fewer includes climate goals.

San Francisco declared a climate emergency in recognition of the fact that we must take ambitious and immediate action. We are asking the SF public hospitals to match the Sheriff's department goals of 50% replacement of animal products with plant-based foods by Jan 1, 2024. This would send a unified signal as a City that we're taking the climate crisis seriously, and it would inspire other cities to make the same groundbreaking climate commitments in their food policy.

Sincerely,
350SF



To the San Francisco Board of Supervisors,

San Francisco's Citizens' Climate Lobby chapter is a grassroots group that has been deeply involved in the San Francisco Climate Emergency Coalition. In our meetings with Supervisors, we have spoken up about the need for clean, renewable energy in our buildings.

We are also aware that agriculture, particularly animal agriculture, is a major emitter of greenhouse gases and driver of deforestation, and we need to address this through food policy. Shifting consumption away from greenhouse-gas and land-intensive animal products has been shown by scientists to be one of the most high-impact and crucial ways to bring greenhouse gas emissions down to a level compatible with 1.5° Celsius of warming. As residents of the world's fifth-largest economy, Californians must take responsibility for emissions resulting from their relatively high consumption of animal products in order for the world to have a chance of limiting global warming to a more tolerable level. We are very encouraged to see that the Good Food Purchasing Program ordinance proposed by Supervisor Fewer, already adopted by the SF Unified School District in 2016, includes climate goals.

San Francisco declared a climate emergency in recognition of the fact that we must take ambitious and immediate action. We are asking the SF public hospitals to match the Sheriff's department goals of 50% replacement of animal products with plant-based foods by Jan 1, 2024. This would send a unified signal as a City that we're taking the climate crisis seriously, and it would inspire other cities to make the same groundbreaking climate commitments in their food policy.

In addition to the climate benefits, there is an abundance of research illustrating that plant-based meals can reduce the risk of heart disease, diabetes, and obesity, therefore enabling healthy meals for San Francisco hospital patients. We agree that efforts to both reduce carbon emissions and serve healthy, plant-based meals to our community contribute to improving the health of the community overall.

Sincerely,

Citizens Climate Lobby – San Francisco Chapter

From: [Vicky](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Wednesday, July 8, 2020 1:01:15 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello:

The intent of this email is to submit a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. Along with the climate goals that are reflected in this food policy, I urge you to call for a stronger commitment and to secure the support of ALL city departments to replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Your truly,

Victoria Tuorto

From: [sana](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Thursday, July 9, 2020 6:26:26 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

July 9, 2020

Supervisor Ronen
Supervisor Stefani
Supervisor Mar
San Francisco Board of Supervisors Rules Committee

San Francisco City Hall
1 Dr. Carlton B. Goodlett Place
Room 244
San Francisco, CA 94102-4689

Re: Supervisor Fewer's Good Food Purchasing Ordinance

Dear Supervisors:

Thank you for your work during the COVID-19 crisis. We are very grateful for your continued service in a tough situation. This has been an extraordinary time, one we hope not to repeat.

It is with the public's health in mind that I am writing you today. I am the president of the Physicians Committee for Responsible Medicine, an organization with 10,000 California members, many who live and practice in San Francisco. I am writing to submit a public comment regarding Supervisor Fewer's Good Food Purchasing Ordinance in support of citywide departments replacing animal products with plant-based foods.

Eating a plant-forward diet and having options available in citywide facilities, such as hospitals, is recommended by the American Medical Association, the American Cancer Society, and the American College of Cardiology. A plant-based diet, rich in fruits, vegetables, whole grains, and legumes, is full of fiber, loaded with vitamins and minerals, free of cholesterol, and low in calories and saturated fat. Plant-based diets have been proven to prevent and reverse heart disease, improve cholesterol, and lower blood pressure. They have also been shown to prevent, manage, and reverse type 2 diabetes. Research shows that they may also reduce the risk for asthma and improve asthma control. This is a timely topic, as it is well documented that these are COVID-19 comorbidities, and in addition to increasing overall immunity, these conditions may be improved by following a plant-based diet.

A plant-based diet also reduces the risk of cancer. In 2015, the World Health Organization classified consumption of processed meat—such as hot dogs, bacon, and deli meat—as “carcinogenic to humans,” highlighting a meta-analysis that concluded that each 50-gram portion of processed meat (about one hot dog) eaten daily increases the risk of colorectal cancer by 18 percent. A study published in *JAMA* found that processed meat consumption was tied to 57,766 deaths from heart disease, stroke, or type 2 diabetes in 2012. Processed meat has also been linked to hypertension

and chronic obstructive pulmonary disease. Research shows that red meat also increases the risk of heart disease, diabetes, and certain cancers.

California already mandates plant-based options in state hospitals and prisons. (New York also requires plant-based hospital meals, and legislation is pending in Washington, D.C., and Maryland.) I encourage San Francisco to follow the state's growing support for plant-based meals and pass the Good Food Purchasing Ordinance.

Our many local members will be eager to support your efforts in this regard.

Sincerely,

A handwritten signature in black ink that reads "Neal D. Barnard MD". The signature is written in a cursive style with a large initial "N".

Neal D. Barnard, MD, FACC
Adjunct Professor of Medicine, George Washington University School of Medicine
President, Physicians Committee for Responsible Medicine
202-527-7303
nbarnard@pcrm.org

From: [Patrizia De Luca](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Wednesday, July 8, 2020 4:07:49 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Patrizia De Luca
patriziadeluca4@gmail.com

From: [Almira Tanner](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:06:24 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

I am writing to urge you to amend the current proposed GFFP ordinance going before the Rules Committee on July 13th. The current goal for hospitals of 15% is unacceptable and frankly a slap in the face to all those who are suffering due to animal agriculture's devastating impact on the climate and public health, not to mention the animals who are abused inside farms and the workers who are getting sick and dying from horrific conditions inside slaughterhouses.

I appreciate that San Francisco is acknowledging the need to remove city funds from animal agriculture, but if we know how bad it is, why stop at 15%? We need full divestment from this destructive industry. I understand that hospitals and jails need time to transition and this cannot go into effect immediately, but full divestment by 2023 or 2024 seems extremely possible - and necessary - when we find ourselves in a climate emergency and global pandemic linked to animal exploitation.

I respectfully ask you to update this ordinance and take a bolder stance for the animals, the workers, and the future of this planet.

Thank you,

--

Almira Tanner
Lead Organizer
Direct Action Everywhere
she/her/hers



[Help DxE #CancelAnimalAg](#)

From: [Chloe Leffakis](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:16:46 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Chloe Leffakis, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough to alleviate the climate emergency. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.
Thank you.

From: [Chloe Leffakis](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:16:46 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Chloe Leffakis, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough to alleviate the climate emergency. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.
Thank you.

From: [Genshu Chris Ro](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:43:01 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Thank you for your consideration. The situation is dire. Animal agriculture is cruel and excessively destructive to our environment.

Sincerely,
Christopher Ro

From: [Alison Barnard](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 12:57:09 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Alison Barnard, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th.

I appreciate that the current food policy has climate goals, but it doesn't go far enough to express the urgency of the matter at hand. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency.

We should not be using city funds to create a more dangerous and inequitable future, considering the threat of pandemic disease, the current state of climate emergency, the negative health impacts of animal product consumption (& preventative health measures of a plant-based diet), workers' rights (considering the high rate of COVID-19 transmission in meat-packing plants/slaughterhouses and the abuse of undocumented workers in these facilities), and the treacherous conditions of the animals being commodified by this industry.

San Francisco has a history of leading the way with progressive initiatives, so I have full faith that the SF Board of Supervisors will take this issue seriously. Please work to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Best Regards,

Alison Barnard

From: [Aparajita Sood](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Friday, July 10, 2020 10:49:25 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi Victor,

My name is Aparajita Sood, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency.

San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Hoping for your support on this.
thanks,
Aparajita

From: [Rocky Chau](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Friday, July 10, 2020 10:59:57 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, my name is Rocky Chau and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace ALL of animal "products" with plant-based protein by Jan 1st, 2024.

From: [Dean Wyrzykowski](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Friday, July 10, 2020 11:14:51 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Dear SF Rules Committee,

My name is Dean Wyrzykowski, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. **San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.**

Thank you for your consideration.

Best,
Dean

--

Dean Wyrzykowski
University of California, Berkeley
Class of 2019 | Political Economy
(818)402-3600

From: [Wayne Hsiung](#)
To: [Young, Victor \(BOS\)](#)
Subject: My public comment about the Good Food Purchasing program
Date: Friday, July 10, 2020 11:17:04 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

To whom it may concern:

I am an attorney, board member of the Climate Defense Project, and candidate for Mayor of Berkeley in 2020. I'm writing to acknowledge the Board of Supervisors' efforts to reduce greenhouse gas emissions by reducing our reliance on climate-destroying industries. But I'd like to say: it doesn't go far enough.

This recent study in [Science](#) is just one example of the devastating climate impacts of animal agriculture. "Most strikingly, impacts of the lowest-impact animal products typically exceed those of vegetable substitutes, providing new evidence for the importance of dietary change." And we don't have time. We have to be bold.

I'm hoping SF can act more aggressively, by setting its initial goal at 50% and setting eventual targets for 100%.

The world can't wait.

Thanks for your consideration.

Best,
Wayne

--

wayneh@wayneformayor.com
510.680.0101

From: [Makayla Pickett](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Friday, July 10, 2020 2:30:37 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024, and set a target to replace them completely. The world can't afford to wait.

Thank you for your consideration

Sincerely,
Makayla Picky

From: [Christina Brown](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 11, 2020 11:57:20 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Christina Brown and I'm submitting a public comment about the Good Food Purchasing Program ordinance that's being proposed by Supervisor Fewer and about to go before the Rules committee. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Let's change the system together and end animal agriculture for a better future.

Christina

From: [David Masica](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 11, 2020 3:43:43 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello, I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

I'm so happy to see the Rules Committee recognize the devastating environmental impact of animal agriculture, as acknowledged by the proposed ordinance. To that end, I urge you to consider a stronger commitment, one that requires all city departments to replace animal products with plant-based protein by Jan 1st 2024. Meat, dairy, and eggs are a top contributor to every chronic disease, the cause of ~75% of all pandemics, and the number-one cause of total environmental destruction; there is overwhelming consensus in the peer-reviewed literature on these points, and we need action commensurate with the scale of this problem.

Thank you for your consideration!

From: [jasmine.woodson](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Monday, July 13, 2020 1:42:34 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Thank you,

Jasmine Woodson

From: [Julie Waldroup](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Monday, July 13, 2020 2:08:17 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Julie Waldroup. I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Julie Waldroup
Walnut Creek, CA

From: [Alby Gebretsadik](#)
To: [BOS-Legislative Aides](#)
Subject: YES on DSS & Public Advocate to clean up corruption and clean up our streets
Date: Monday, July 13, 2020 7:39:31 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Of the Board of Supervisors,

Hello,

I'm writing in strong support for both the Public Advocate and the Department of Sanitation and Streets measures sponsored by Supervisors Gordan Mar and Matt Haney.

The status quo is broken. While corrupt officials continue to line their pockets, our streets keep getting dirtier. San Francisco needs structural reform to address the corruption that's run rampant for years. We need oversight and accountability to ensure our government is effective, transparent, and serving the public good. We need to clean up corruption, and clean up our streets, and we can do that with a Public Advocate and a Department of Sanitation and Streets.

The Public Advocate and Department of Sanitation and Streets (DSS) are both common sense measures that are thoughtful, comprehensive, and will work hand in hand to make our City more effective and accountable. DSS will ensure we have a department dedicated to keeping our city clean and green and will provide the public oversight we so desperately need. The Public Advocate will ensure we have an office dedicated to rooting out corruption, fraud, and abuse of the public trust.

In light of the public health crisis, the economic downturn, an ongoing FBI scandal, and additional revenue measures heading to the November ballot, it's more important than ever that we rebuild trust in our government. We need to clean up our City and City Hall, and we need the structural reforms proposed by Supervisors Haney and Mar to do it. To deny voters the chance to decide on these measures in November would be a further betrayal of the public trust.

Please vote YES to fix the broken status quo -- vote YES for the Public Advocate, vote YES for the Department of Sanitation and Streets, and keep our City clean, safe, and accountable.

Alby Gebretsadik
sfalbyg@gmail.com

Oakland, California 94602

From: [Susan Nawbary](#)
To: [BOS-Legislative Aides](#)
Subject: YES on DSS & Public Advocate to clean up corruption and clean up our streets
Date: Monday, July 13, 2020 8:08:12 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Of the Board of Supervisors,

Hello,

I'm writing in strong support for both the Public Advocate and the Department of Sanitation and Streets measures sponsored by Supervisors Gordan Mar and Matt Haney.

The status quo is broken. While corrupt officials continue to line their pockets, our streets keep getting dirtier. San Francisco needs structural reform to address the corruption that's run rampant for years. We need oversight and accountability to ensure our government is effective, transparent, and serving the public good. We need to clean up corruption, and clean up our streets, and we can do that with a Public Advocate and a Department of Sanitation and Streets.

The Public Advocate and Department of Sanitation and Streets (DSS) are both common sense measures that are thoughtful, comprehensive, and will work hand in hand to make our City more effective and accountable. DSS will ensure we have a department dedicated to keeping our city clean and green and will provide the public oversight we so desperately need. The Public Advocate will ensure we have an office dedicated to rooting out corruption, fraud, and abuse of the public trust.

In light of the public health crisis, the economic downturn, an ongoing FBI scandal, and additional revenue measures heading to the November ballot, it's more important than ever that we rebuild trust in our government. We need to clean up our City and City Hall, and we need the structural reforms proposed by Supervisors Haney and Mar to do it. To deny voters the chance to decide on these measures in November would be a further betrayal of the public trust.

Please vote YES to fix the broken status quo -- vote YES for the Public Advocate, vote YES for the Department of Sanitation and Streets, and keep our City clean, safe, and accountable.

Susan Nawbary
snawbary@yahoo.com

San Anselmo, California 94960

From: [Colette Bartel](#)
To: [Young, Victor \(BOS\)](#)
Subject: Plant Based Purchasing Policy
Date: Monday, July 13, 2020 1:07:25 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Colette Bartel. I currently live in Los Angeles but call Berkeley home. I'm submitting a public comment about the Good Food Purchasing Program ordinance that's being proposed by Supervisor Fewer and about to go before the Rules committee. It is great that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy. This is a positive step towards us having a future on Earth at all, and progressive San Francisco should be one of the pioneers in this movement.

Thank you,
Colette Bartel

From: [Aung Ko](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Monday, July 13, 2020 5:38:16 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Aung Ko Ko and I'm submitting a public comment about the Good Food Purchasing Program ordinance that's being proposed by Supervisor Fewer and about to go before the Rules committee. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Kind regards,

Aung Ko Ko

From: [Marbrisa Flores](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Monday, July 13, 2020 8:21:33 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Marbrisa Flores, and I'm submitting a public comment about the Good Food Purchasing Program ordinance that's being proposed by Supervisor Fewer and about to go before the Rules committee. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024. Thank you.

Kind regards,
Marbrisa Flores

From: [Matthew Leeds](#)
To: [Young, Victor \(BOS\)](#)
Subject: On Climate Change and the Good Food Purchasing Program
Date: Wednesday, July 15, 2020 11:06:06 AM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi,

I'm thankful that the proposed Good Food Purchasing Program ordinance includes a 50% replacement of animal product purchases with plant-based foods for the San Francisco Sheriff's Department and believe it is a good first step toward mitigating climate change, protecting our water, reducing antibiotic misuse on factory farms and eliminating cruelty to animals. I am disappointed, however, with San Francisco's hospitals' decision to only reduce these purchases by 15 percent. The livestock industry is a major threat to our climate. If San Francisco is to be a world leader in turning global warming around we must move much more quickly to significantly reduce our consumption of these harmful foods. Please ask the hospitals to consider matching the Sheriff's Department's 50 percent by 2024. Thank you.

--

Matthew Leeds
San Francisco resident

From: [Lina Lakoczky-Torres](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 1:03:56 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

My name is Lina Lakoczky-Torres, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thanks for your time.

--

Lina Lakoczky-Torres
Entrepreneurship and Innovation Major
Menlo College '23



From: [Mary e McKee](#)
To: [Young, Victor \(BOS\)](#)
Subject: @ Good Food Purchasing Program
Date: Saturday, July 4, 2020 1:42:27 PM

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Public Comment about the Good Food Purchasing Program

"My name is Mary Elizabeth McKee and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

This food policy clearly has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency.

San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy. It's really the right thing to do if you would give it some thought.

We no longer need to kill anyone in order to eat well.

Thanks for reading. Thanks for your compassionate consideration. Be Safe.

Mary E McKee

From: [Erica Wilson](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment re: Good Food Purchasing Program!!
Date: Saturday, July 4, 2020 1:57:40 PM

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Hello,

My name is Erica Wilson and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer that is going before the Rules committee on July 13th.

I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco needs to show their commitment to the planet. San Francisco must divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thanks,

Erica Wilson

From: [Diana Deikman](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 3:53:09 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi, I am Diana Navon, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I like that this food policy has climate goals, but it doesn't go far enough. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. And it is unspeakably cruel to sentient animals. San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Thank you for your attention to this important issue.

Diana Navon

From: [Ernst Karel](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 4:05:55 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

To the Rules Committee:

My name is Ernst Karel, and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th.

While it's crucial that this food policy has climate goals, there's no good reason that it can't go much further than it does. It's clear now that animal agriculture is a breeding ground for future pandemics, and we also know that the industry is a major driver of our planetary climate emergency. And of course we ought not also lose sight of another crucial factor, one which reminds us who we are on this earth: this industry is simply unkind to other sentient beings with whom we share this earth, and to whom we owe respect. We cannot in good conscience continue supporting this cruel industry.

San Francisco needs to divest and defund animal agriculture by transitioning to a 100% plant-based purchasing policy.

Many thanks,
Ernst Karel

From: [kevin baker](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 4:30:47 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

My name is Kevin Baker and I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Sincerely,

Kevin Baker

Sent from my iPhone

From: [Christopher St. John](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment re: the Good Food Purchasing Program
Date: Saturday, July 4, 2020 5:11:04 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Dear Mr. Young,

I'm writing to submit a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th.

Having food policy climate goals is great, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

The time to act is now. The stakes are very high.

Thanks very much for your time,

Christopher St. John
Creative Director & Writer
St. John Creative

www.stjohncreative.com

conference dial-in: (515) 604-9929
participant access code: 488284#



From: [Cassie King](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 5:30:56 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,



I am writing to submit a public comment on the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules committee on July 13th. I think it could and should be much stronger. I have investigated factory farms, including those here in the Bay Area. I have seen filthy, crowded conditions and diseased animals as well as rotting corpses. Animal agriculture is a breeding ground for future pandemics like bird flu and swine flu, and it is a major driver of deforestation and our climate emergency. San Francisco should be taking immediate action to divest from animal agriculture 100% and transition to a plant-based purchasing policy.

Sincerely,
Cassandra King

--

Cassie King

Communications Lead
Direct Action Everywhere

 cassie@directactioneverywhere.com
 www.directactioneverywhere.com

From: [Rasa Petrauskaite](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment on the Good Food Purchasing Program
Date: Saturday, July 4, 2020 7:50:11 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello members of the SF Rules Committee,

My name is Rasa Petrauskaite, and I'm a volunteer with the animal rights group Direct Action Everywhere. I would like to request that you please support the Good Food Purchasing Program and also change the target for hospitals to reduce the purchases of animal products by 50% to match the goal set forth by the SF Sheriffs department.

I personally feel very passionate about helping animals. I feel a lot of compassion for them. So that's why I'm working towards our groups's vision of eventually having humans only help animals and not harm them. Ideally we would like the Good Food Purchasing Program to mandate complete elimination on animal products, but a 50% reduction is a big step in the right direction.

Also, we all probably know that animal agriculture is one of the main contributors to climate change. We all want to stabilize global temperatures. So this is another one of many reasons why we as a society need to take urgent action to reduce and eliminate animal agriculture.

Thank you.

Best regards,
Rasa Petrauskaite

--

Rasa Petrauskaite
DxE Press

From: [Alice Liu](#)
To: [Young, Victor \(BOS\)](#)
Subject: Public Comment about the Good Food Purchasing Program
Date: Saturday, July 4, 2020 8:59:48 PM

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hello,

I'm submitting a public comment about the Good Food Purchasing Program ordinance being proposed by Supervisor Fewer and going before the Rules Committee on July 13th. I like that this food policy has climate goals, but I urge you to call for a stronger, unified commitment from ALL city departments where they replace 50% of animal products with plant-based protein by Jan 1st, 2024.

Animal agriculture is a breeding ground for future pandemics, just as how COVID-19 had animal origins. It's also a major contributing factor to deforestation and our current climate emergency.

Thank you for your consideration.

Alice Liu

--

Alice, sent from Gmail Mobile

“Never give up on a dream just because of the time it will take to accomplish it. The time will pass anyway.” — Earl Nightingale

From: [Beinart, Amy \(BOS\)](#)
To: [Ronen, Hillary](#); [Victoria Gu](#); [Young, Victor \(BOS\)](#)
Cc: Robert.Daroff@va.gov
Subject: Re: Statement from 92 medical professionals about the Good Food Purchasing Program
Date: Thursday, July 16, 2020 2:42:06 PM

Thank you!

>>>>>>>>>>

Amy Beinart | Legislative Aide/Chief of Staff
Office of Supervisor Hillary Ronen
415.554.7739 | amy.beinart@sfgov.org
<https://sfbos.org/supervisor-ronen-district-9>

From: Victoria Gu <victoria@compassionatebay.org>
Sent: Thursday, July 16, 2020 12:36:51 PM
To: Ronen, Hillary <hillary.ronen@sfgov.org>
Cc: Beinart, Amy (BOS) <amy.beinart@sfgov.org>; Robert.Daroff@va.gov <Robert.Daroff@va.gov>
Subject: Statement from 92 medical professionals about the Good Food Purchasing Program

This message is from outside the City email system. Do not open links or attachments from untrusted sources.

Hi Amy,

Hope you're doing well. Please see [this letter](#) about the Good Food Purchasing Program that has been signed by 92 medical professionals in the area, a number of whom are affiliated with SF General (a public hospital). It's also copied below and has been sent to SF General.

Dr. Robert Daroff was the main signature gatherer and is also CC'd in case you have any questions about the letter.

Thank you,
Victoria

Dear Supervisor Ronen,

We are healthcare workers asking you and San Francisco public hospitals to lead the transition to a healthy and sustainable food system, specifically by making greater commitments to replace animal products with plant-based foods.

We want to see our patients eating healthy food in order to improve their health. Although it may be a transition for some patients, public hospitals have a major role to play in nudging

patients to adopt healthier habits. It's especially important in the US, which has an extremely high burden of diet-related chronic diseases. According to the San Francisco public health department's Dr. Rita Nguyen: "Often we just pile on prescriptions and ignore the other half of the equation for wellness, which is food".

Another major concern we have is how society's treatment of animals leads to disease outbreaks. We're on the frontline of treating patients with COVID-19 and are experiencing this tragedy firsthand. Before COVID-19, North American factory farms were the source of the 2009 H1N1 swine flu pandemic. The CDC reported just last week that a [new strain of H1N1 has emerged with pandemic potential](#). Even though it can't spread from human to human yet, intensive and crowded farms provide the perfect conditions for viruses to mutate rapidly. The 1918 Spanish flu pandemic was in fact a strain of H1N1 that had adapted to spread among humans.

We ask that San Francisco publicly-funded hospitals take their responsibility as role models seriously and show that we can, in fact, make major changes to benefit patients and serve as good stewards for public health. We ask that you at least match the Sheriff's Department's goal of 50% replacement of animal products in the short-term.

Sincerely,

Titles used for identification purposes only

Arianne Teherani, PhD
Arianne.Teherani@ucsf.edu
Co-Director, UCSF Climate and Health Initiative

Sheri Weiser, MD
Sheri.Weiser@ucsf.edu
Co-Director, UCSF Climate and Health Initiative
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July 16, 2020

Rules Committee
Board of Supervisors
City and County of San Francisco
1 Dr. Carlton B. Goodlett Place
City Hall, Room 244
San Francisco, CA 94102

Dear Members of the Rules Committee:

On behalf of SPUR, I am writing to express enthusiastic support for the Food Purchasing Standards and Department Goals (File #200244). The City and County spends nearly \$7.5 million on food through agencies such as the Department of Public Health (hospitals) and the Sheriff's Department (jails). San Francisco has a responsibility to set a high standard for the community and to ensure that public funds maximize public benefits. This ordinance will help the City and County reach this higher bar.

The Good Food Purchasing Program (GFPP), developed by the Center for Good Food Purchasing, provides a clear framework for analyzing and improving the environmental, social, and health impacts of food procured by public institutions. San Francisco has already taken important strides in improving food procurement by conducting an assessment of existing food vendors to evaluate alignment with the Good Food Purchasing Standards through Resolution 191-18¹. By articulating ambitious standards and goals based on these assessments the City and County can build on its national leadership and set a strong example for Good Food Purchasing Program participants across the country.

In our reports, *Locally Nourished* and *Healthy Food Within Reach* we highlighted how public procurement can and should support all residents.² For example, using public procurement to support California agriculture has economic benefits to the state far beyond the farms growing the fruits and vegetables served. It is also a powerful strategy to support environmentally friendly agricultural practices that improve water-use efficiency, carbon sequestration and resilience during droughts, environmental impacts that effect all Californians. Public agencies can also encourage healthier diets by expanding the options it offers when it serves food directly to people in its hospitals and jails.

For these reasons, SPUR respectfully requests you to vote in support of the Food Purchasing Standards and Department Goals ordinance.

Sincerely,

Katie Ettman
Food and Agriculture Policy Associate

CC: Victor Young

¹ City and County of San Francisco Board of Supervisors, Resolution 191-18, June 27, 2018.
<https://sfgov.legistar.com/LegislationDetail.aspx?ID=3482887&GUID=B2F5E86C-8791-4771-90D4-C2CDD05D91FA&Options=ID%7CText%7C&Search=good+food+purchasing>

² SPUR, *Locally Nourished: How a Stronger Regional Food System Improves the Bay Area*, 2013: <https://www.spur.org/publications/spur-report/2013-05-13/locally-nourished>. SPUR, *Healthy Food Within Reach: Helping Bay Area Residents Find, Afford and Choose Healthy Food*, 2015: www.spur.org/foodaccess