FILE NO. 250753

ORDINANCE NO.

1	[Administrative Code - Food Purchasing for Hospitals and Jails]
2	
3	Ordinance amending the Administrative Code to revise the goals and reporting
4	requirements for food purchasing by the Department of Public Health and the Sheriff's
5	Department for City hospitals and jails; and eliminating the sunset date such that the
6	program's standards and reporting requirements will remain in effect indefinitely.
7 8	NOTE: Unchanged Code text and uncodified text are in plain Arial font. Additions to Codes are in <u>single-underline italics Times New Roman font</u> . Deletions to Codes are in <u>strikethrough italics Times New Roman font</u> .
9	Board amendment additions are in <u>double-underlined Arial font</u> . Board amendment deletions are in strikethrough Arial font . Asterisks (* * * *) indicate the omission of unchanged Code
10	subsections or parts of tables.
11	
12	Be it ordained by the People of the City and County of San Francisco:
13 14	Section 1. Chapter 21D of the Administrative Code is hereby amended by revising
15	Sections 21D.1, 21D.2, 21D.3, 21D.4, and 21D.5, and deleting Section 21D.6, to read as
16	follows:
17	
18	SEC. 21D.1. FINDINGS.
19	(a) In 2009, Mayor Gavin Newsom issued Executive Directive 09-03, entitled
20	"Healthy and Sustainable Food for San Francisco," declaring the City's commitment to
21	increasing the amount of healthy and sustainable food, and including a series of principles to
22	guide the directive that addressed economic and environmental sustainability, social
23	responsibility, healthy food accessibility, and more.
24	(b) In 2016, the San Francisco Unified School District (SFUSD) adopted Good Food
25	Purchasing Standards, and has continued its commitment to improving the district's food purchasing.

1 According to a 2025 Center for Ecoliteracy Report titled, "Fresh from California: Building Resilient 2 Farm to School Programs and Serving School Meals Kids Love," 43% of food served within school 3 districts in the San Francisco Bay Area is California grown. SFUSD and Bay Area schools serve as 4 examples of the progress and impact that entities can make with continued commitment to Good Food 5 Purchasing Standards. 6 (cb) City stakeholders, including the Board of Supervisors, Department of Public Health 7 (DPH), and Sheriff's Department, have been engaged for several years in planning to include more 8 values-based food procurement in the City's hospitals and jails. In January 2018, a Board of 9 Supervisors committee held a hearing on *the subject* <u>the development of good food purchasing</u> *policies* (Board File No. 170843), and in June of that year the Board adopted a resolution 10 (Res. No. 191-18) urging the Department of Public Health (DPH) and the Sheriff's Department to 11 12 conduct a baseline assessment of existing food vendors to evaluate their alignment with the 13 Good Food Purchasing Standards of the Center for Good Food Purchasing. As of the end of 2019, baseline assessments of the City's hospital and jail food procurement to assess 14 15 alignment with values-based procurement werehave been completed by the Center for Good Food Purchasing in partnership with DPH and the Sheriff's Department. These assessments 16 17 are on file with the Clerk of the Board of Supervisors in Board File No. 200244, for the 18 ordinance establishing this Chapter 21D. 19 (d) In 2020, the Board of Supervisors enacted this Chapter 21D requiring DPH and the 20 Sheriff's Department to procure food for City hospitals and jails in alignment with the Good Food 21 Purchasing Standards. 22 (e) In 2021, then Mayor London Breed presented an updated Climate Action Plan based on 23 research coordinated by the Department of the Environment. The 2021 Climate Action Plan identified 24 10 key climate solutions, one of which is Responsible Production and Consumption, which involves 25 "[r]educing the carbon footprint of the food system by reducing waste, promoting climate-friendly

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1 <u>diets, and getting excess food to communities in need." The second point of this key strategy</u>

2 promoting climate friendly diets—directly aligns with Good Food Purchasing Program Standards,

3 which aim to reduce meat consumption and shift institutions to purchase more locally grown,

- 4 <u>sustainably produced food products.</u>
- (fe) Cities and other public entities across the United States have adopted "Good
 Food Purchasing Standards," including: Los Angeles Unified School District (2012); City of
 Los Angeles (2012); San Francisco Unified School District (2016); Oakland Unified School
 District (2016); Chicago Public Schools, Chicago Park District, and the City of Chicago (2017);
 Cook County, Illinois (2018); Washington, D.C. Public Schools (2019); Cincinnati Public
 Schools (2019); City of Boston, including Boston Public Schools (2019); and Austin
- 11 Independent School District (2019): San Francisco (2020); Santa Clara (2021).
- 12 (g) In a May 2023 University of California Agriculture and Natural Resources report
- 13 *entitled "Farm to Corrections: Opportunities & Challenges in Integrating California-Grown Produce*
- 14 *Into the State Prison System," the authors opine that poor nutrition in state carceral facilities increases*
- 15 *the risk for poor physical and psychological health outcomes, leading to increased long-term health*

16 *care costs, which impact individuals, facilities, and surrounding communities." Investing in the day-to-*

17 *day health of the incarcerated population can lead to significant savings in the long run." The San*

18 *Francisco Food Security Task Force's report for 2025 included recommendations that aligned with this*

19 *finding, noting that nutrition and food security are directly tied to health and that access to healthier*

- 20 <u>food can decrease health care costs.</u>
- (<u>h</u>*d*) The Good Food Purchasing Program, as established by the Center for Good
 Food Purchasing, *aims to* support<u>s</u> public institutions in transforming the way they purchase
 food, by creating a transparent and equitable food system built on principles of *social justice and racial* equity, *accountability, and transparency,* and rooted in five core values: local
- 25 <u>*community-based*</u> economies; environmental sustainability; valued workforce; animal welfare;

1 and *community health and* nutrition. Each of the five value categories has a baseline standard 2 thatfor institutions to must meet in order to be considered a "Good Food Leader Provider." A 3 copy of the Good Food Purchasing Program is on file with the Clerk of the Board of Supervisors in File No. 200244 for the ordinance establishing this Chapter 21D. These standards 4 5 are based on third-party certifications that have been ranked by national experts in each 6 category. The program allows institutions to assess their food vendors' alignment with the 7 good food purchasing standards, and sets multi-year goals for meeting the baseline 8 standards, with flexibility to prioritize some categories over others. The five value categories 9 are as follows:

(1) Local <u>and Community-Based</u> Economies: Support <u>diverse, family and cooperatively</u>
 owned, small and mid-sized agricultural and food processing operations within the local area
 or region, <u>including those owned by people who have experienced negative systemic social and/or</u>
 <u>economic impacts</u>.

14 (2) Environmental Sustainability: Supportource from producers that employ 15 sustainable production systems that or reduce or eliminate synthetic pesticides and fertilizers; 16 improveavoid the use of hormones, routine antibiotics, and genetic engineering; conserve and 17 regenerate soil health and carbon sequestrationwater; protect and enhance wildlife habitats and 18 biodiversity; and reduce fossil fuel inputs and protect water resources; support biodiversity and 19 ecological resilience; reduce on-farm energy and water consumption, food waste, and greenhouse 20 gas emissions; and reduce or eliminate single use-plastics and other resource-intensive packaging. 21 Reduce menu items that have high carbon and water footprints using strategies such as plant-forward 22 menus that feature smaller portions of animal proteins in a supporting role. 23 (3) Valued Workforce: Source from producers and vendors that provide *a dignified* livelihood, which includes respect for the right to organize, safe and healthy working conditions, 24 25

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and fair compensation for all food chain workers and producers, from production to
 consumption.

3 (4) Animal Welfare: Source from producers that provide healthy and humane
4 conditions for farm animals, *and reduce the number of animal products purchased and served by*5 *shifting toward plant-based foods*.

- 6 (5) <u>Community Health and Nutrition:</u> Promote health and well-being by offering 7 generous portions of vegetables, fruit, whole grains, and minimally processed foods, while 8 reducing salt, added sugars, saturated fats, and red meat consumption, and eliminating 9 artificial additives. Improve equity, affordability, accessibility, and consumption of high quality, 10 culturally relevant good food in all communities.
- (*ie*) Many of the aforementioned value categories, including not only Environmental 11 12 Sustainability, but also Local and Community-Based Economies, are critically connected to the 13 City's efforts to combat climate change. While the City's efforts have focused on reducing 14 emissions through strategies via transportation, buildings, and zero waste as documented in 15 the Department of the Environment's July 2019 "Focus 2030: A Pathway to Net Zero 16 Emissions" report, and the 2021 updated Climate Action Plan, reducing meat consumption and 17 increasing plant-based diets *isare* an important strategy to curb climate change, evidenced by 18 the United Nations Intergovernmental Panel on Climate Change's "Climate Change and Land" Special Report (IPCC, 2019: Climate Change and Land: an IPCC special report on climate 19 20 change, desertification, land degradation, sustainable land management, food security, and 21 greenhouse gas fluxes in terrestrial ecosystems).
- (*jf*) DPH serves approximately 6<u>5</u>,000 meals per day (approximately two million per
 year) and the Sheriff's Department serves approximately 4,200 meals per day (approximately
 1.5 million per year). Given the large amount of money spent by these departments on
- 25

1 procurement of food, their adherence to a Good Food Purchasing Program will likely positively 2 influence their vendors to adopt practices consistent with Good Food Purchasing Standards. 3 SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS. 4 In the procurement of food for City hospitals operated by DPH (Zuckerberg San 5 6 Francisco General Hospital and Laguna Honda Hospital) and jails operated by the Sheriff's 7 Department, the City shall strive to adhere to the vision and values of the Good Food 8 Purchasing Standards, as stated in subsection 21D.1(dh). 9 SEC. 21D.3. GOALS FOR HOSPITALS. 10 To implement Good Food Purchasing Standards, DPH shall seek the following: 11 12 (a) Local <u>and Community Based-</u>Economies: To <u>build from the baseline</u>-achieve baseline 13 goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 14 2021, DPH will through developing a Request for Proposals that reflects the Good Food 15 Purchasing pillars, *and* award*ing* a contract to a local produce vendor, and *maintain* sourcing of at least 15% of food from very large family-owned producers (as defined by United States 16 17 Department of Agriculture standards) within 250 miles, source 5% of food from medium/small 18 farms by January 2027, and increase sourcing from medium/small farms to 10–15% by January 2028. DPH shall actively pursue extra points towards baseline goals by planning to purchase at 19 20 least 1% cumulatively of food from vendors that are Socially Disadvantaged, Beginning, 21 Limited Resource, Veteran, or Disabled Farmers/Ranchers by January 1, 20272022. (b) Environmental Sustainability: To *build from the baseline* goals set 22 23 forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2022, by January 1, 2026, DPH will purchaseing 100% of meat derived from animals raised without the 24 routine use of medically important antimicrobial drugs for disease prevention purposes. DPH 25

1 shall achieve a 4% carbon and water footprint reduction by January 1, 2028¹, and a 20% 2 carbon and water footprint reduction by January 1, 20295. DPH shall *takecontinue* other 3 measures to *maintainachieve* environmental sustainability, including review and revision of 4 menus (by January 1, 2026+), continuationimplementation of Meatless Mondays, (by January 1, 5 2021), eliminating use of and maintaining removal of disposable water bottles in facilities(by 6 January 1, 2021), and optimizing waste recovery systems to reduce waste (by January 1, 2023). 7 (c) Valued Workforce: To *build from the baselineachieve baseline* goals set forth in the 8 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2021, by January 1, 9 <u>2026, DPH will through encourageing</u> all vendors to commit to full compliance with labor law 10 and working to prevent labor law violations from occurring, for both Laguna Honda Hospital and Zuckerberg San Francisco General Hospital. Starting in January 2027, DPH will share 11 12 publicly the status and findings of its outreach to vendors regarding labor violations to increase 13 transparency from vendors. 14 (d) Animal Welfare: To *build from the baselineachieve baseline* goals set forth in the 15 2019 DPH Good Food Purchasing Standard baseline report-by January 1, 2023, DPHthrough 16 *will* evaluate *ing the its* menus for opportunities to decrease meat use (by January 1, 2026), purchase ing 105% of total food purchases from animal welfare certified products (by January 17

- 18 1, $202\underline{83}$), and decreas <u>eing</u> animal product purchase volume by 15% and replac<u>eing</u> it with
- 19 plant-based foods (by January 1, $202\underline{73}$).
- (e) <u>Community Health and Nutrition: To build from the baseline achieve baseline</u>-goals set
 forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2021, by
 <u>January 1, 2026, DPH willthrough</u> offering free drinking water, conducting an analysis of
 products with regards to trans-fat and whole grains, and further refining nutrition goals specific
 to a safety net hospital setting.
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1	(f) Additional actions to achieve the above goals include: <i>development of a</i>
2	departmental sustainability policy to guide purchasing decisions; examination of opportunities for
3	joint procurement for the two hospitals; development of specifications for the department's
4	dairy and eggs contracts to comply with Good Food Purchasing Standards; development of
5	specifications for the department's meat contracts to comply with Good Food Purchasing
6	Standards; and education of vendors on Good Food Purchasing Standards.
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8	SEC. 21D.4. GOALS FOR JAILS.
9	To implement Good Food Purchasing Standards, the Sheriff's Department shall seek
10	the following with respect to jails:
11	(a) Local and Community-Based Economies: To build from the baseline-continue to meet
12	the baseline goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard
13	baseline report, by January 1, 2026, the Sheriff's Department willwith more than 20% of the
14	department's total food expenditures meeting the criterion of being locally sourced at Good Food
15	Purchasing Standards Level 1. The Sheriff's Department's goal is to increase its local food
16	spending allocation from $1-520$ % to $2-40$ % on vendors who are large- or medium-scale
17	operations, family- or cooperatively-owned, and within 250 miles of San Francisco (Good
18	Food Purchasing Standards Levels 2 and 3), by January 1, 20273.
19	(b) Environmental Sustainability: To <i>build from the baselineachieve</i> -goals set forth in
20	the 2019 Sheriff's Department Good Food Purchasing Standard baseline report- <i>by January 1</i> ,
21	2022, by January 1, 2026, the Sheriff's Department will through spending at least 105% of the
22	department's total food expenditures on products grown without the use of pesticides and/or
23	that have received one or more of the nationally-recognized certifications referenced in the
24	Good Food Purchasing Standards Level 1, or reduceing the carbon and water footprint of food
25	purchases by at least 4% after January 1, 20272 (with the goal of doubling within twothe next

year<u>s</u>), increas<u>e</u>*ing* purchasing of products derived from animals raised without the routine use
of medically important antimicrobial drugs for disease prevention purposes to 25% by January
1, 202<u>8</u>, and ensur<u>e</u>*ing* each year ongoing that no seafood purchases are listed as "avoid" by
Monterey Bay Seafood Watch Guide (or other similar environmental monitoring body whose
standards may be substituted by the Purchaser).

6 (c) Valued Workforce: To *build from the baseline achieve* goals set forth in the 2019 7 Sheriff's Department Good Food Purchasing Standard baseline report-by January 1, 2022, by 8 January 1, 2026, the Sheriff's Department will prioritizethrough spending at least 5% of the 9 *department's total food expenditures on products supplied by* vendors with a social responsibility policy that prioritizes non-poverty wages for their employees, labor peace agreements, safe 10 and healthy working conditions, prohibition of child labor, employment benefits, and policies to 11 12 prevent sexual harassment/assault, a Good Food Purchasing policy, a worker education 13 training program, or are certified by one or more nationally-recognized fair trade 14 organizations, and work with vendors to purchase products for whom the grower, processor, 15 and distributor meet the qualifying criteria. Wherever possible, in evaluation criteria or 16 reference checks for vendors, the Sheriff's Department shall encourage all vendors to commit 17 to full compliance with labor and employment laws and work to prevent violations from 18 occurring. Starting in January 2027, the Sheriff's Department will share publicly the status and 19 findings of its outreach to vendors regarding labor violations to increase transparency from vendors. 20 (d) Animal Welfare: To *build from the baseline achieve* goals set forth in the 2019 21 Sheriff's Department Good Food Purchasing Standard baseline report-by January 1, 2022, by January 1, 2026, the Sheriff's Department willthrough spending at least 45% of the department's 22 23 total food expenditures on products supplied by vendors who have received nationally-24 recognized organic and/or humane certifications (Level 1), and increase purchasing food items at higher levels of animal welfare certifications as recognized in the Good Food 25

Purchasing Standards (Levels 2 and 3) by January 1, 202<u>7</u>, through replacing 35% of the
total volume of animal products with plant-based foods and reaching 50% reduction relative to
the baseline assessment by January 1, 2024 <u>with plant-based foods</u>.

4 (e) <u>Community Health and Nutrition: To build from the baselineachieve</u>-goals set forth in

5 the 2019 Sheriff's Department Good Food Purchasing Standard baseline report-*by January 1*,

6 2021, by January 1, 2026, the Sheriff's Department will-through spending at least 51% of the

department's total food expenditures on Level 1 products, increasing the amount of whole or
minimally processed foods by 5% from baseline year, and having fruit, vegetables, and whole
grains account for at least 50% of the total food purchases.

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SEC. 21D.5. REPORTING REQUIREMENTS.

12 (a) By January 1, 2026, and every two years thereafter, DPH and the Sheriff's Department 13 shall each submit a report to the Board of Supervisors that includes all updated assessments since the 14 2019 baseline assessment detailing their adherence to the five Good Food Purchasing Standards as 15 stated in subsection 21D.1(h). This report shall also include a summary of the status of DPH's and the 16 Sheriff's Department's outreach to vendors to encourage compliance with labor laws. One year from 17 the effective date of this Chapter 21D, DPH and the Sheriff's Department shall each submit a report to 18 the Board of Supervisors assessing their adherence to the five Good Food Purchasing Standards as 19 stated in Section 21D.1(d). This initial report shall constitute the baseline standards against which the 20 goals of Sections 21D.3 and 21D.4 will be measured. One year from the date of the initial report, DPH 21 and the Sheriff's Department shall each submit a report documenting their progress in meeting the

22 *baseline standards, and shall continue to submit reports annually from that point thereafter.*

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- 24 SEC. 21D.6. PARTIAL SUNSET DATE.
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- Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date of this Chapter 21D.

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

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9 Section 3. Scope of Ordinance. In enacting this ordinance, the Board of Supervisors
10 intends to amend only those words, phrases, paragraphs, subsections, sections, articles,
11 numbers, punctuation marks, charts, diagrams, or any other constituent parts of the Municipal
12 Code that are explicitly shown in this ordinance as additions, deletions, Board amendment
13 additions, and Board amendment deletions in accordance with the "Note" that appears under
14 the official title of the ordinance.

- 15
- APPROVED AS TO FORM: DAVID CHIU, City Attorney
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- 18 By: /s/ VALERIE J. LOPEZ Deputy City Attorney
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