BOARD of SUPERVISORS



City Hall
1 Dr. Carlton B. Goodlett Place, Room 244
San Francisco 94102-4689
Tel. No. (415) 554-5184
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TDD/TTY No. (415) 554-5227

MEMORANDUM

TO: Daniel Tsai, Director, Department of Public Health

Paul Miyamoto, Sheriff, Sheriff's Department

FROM: Victor Young, Assistant Clerk

Victor young

DATE: July 21, 2025

SUBJECT: LEGISLATION INTRODUCED

The Board of Supervisors' Rules Committee received the following proposed Ordinance:

File No. 250753

Ordinance amending the Administrative Code to revise the goals and reporting requirements for food purchasing by the Department of Public Health and the Sheriff's Department for City hospitals and jails; and eliminating the sunset date such that the program's standards and reporting requirements will remain in effect indefinitely.

If you have comments or reports to be included with the file, please forward them to Victor Young 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.

(attachment)

c. Dr. Naveena Bobba, Public Health
Sneha Patil, Public Health
Ana Validzic, Public Health
Katherine Johnson, Sheriff's Department
Tara Moriarty, Sheriff's Department
Rich Jue, Sheriff's Department
Christian Kropff, Sheriff's Department



City and County of San Francisco Master Report

City Hall 1 Dr. Carlton B. Goodlett Place San Francisco, CA 94102-4689

File Number: 250753 File Type: Ordinance Status: Pending Committee Action

Enacted: Effective:

Version: 1 In Control: Rules Committee

File Name: Administrative Code - Food Purchasing for Date Introduced: 07/15/2025

Hospitals and Jails

Requester: Cost: Final Action:

Comment: Title: Ordinance amending the Administrative Code to revise

the goals and reporting requirements for food purchasing by the Department of Public Health and the Sheriff's Department for City hospitals and jails; and eliminating the sunset date such that the program's standards and reporting requirements will remain in effect indefinitely.

Files:

History of Legislative File 250753

 Ver Acting Body
 Date
 Action
 Sent To
 Due Date
 Result

President 07/15/2025 ASSIGNED Rules Committee 7/17/25 - President Mandelman waived the 30-day rule pursuant to Board Rule No. 3.22.

1	[Administrative Code - Food Purchasing for Hospitals and Jails]
2	
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4	requirements for food purchasing by the Department of Public Health and the Sheriff
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.
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12 13	Be it ordained by the People of the City and County of San Francisco:
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:
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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 t
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

ORDINANCE NO.

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	(<u>c</u> b) 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 the development of good food purchasing
10	policies (Board File No. 170843), and in June of that year the Board adopted a resolution
11	(Res. No. 191-18) urging the Department of Public Health (DPH) and the Sheriff's Department to
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
14	2019, baseline assessments of the City's hospital and jail food procurement to assess
15	alignment with values-based procurement were have been completed by the Center for Good
16	Food Purchasing in partnership with DPH and the Sheriff's Department. These assessments
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

1	diets, and getting excess food to communities in need." The second point of this key strategy—
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	sustainably produced food products.
5	(fe) Cities and other public entities across the United States have adopted "Good
6	Food Purchasing Standards," including: Los Angeles Unified School District (2012); City of
7	Los Angeles (2012); San Francisco Unified School District (2016); Oakland Unified School
8	District (2016); Chicago Public Schools, Chicago Park District, and the City of Chicago (2017);
9	Cook County, Illinois (2018); Washington, D.C. Public Schools (2019); Cincinnati Public
10	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	food can decrease health care costs.
21	$(\underline{h}\underline{d})$ The Good Food Purchasing Program, as established by the Center for Good
22	Food Purchasing, $\frac{aims\ to}{to}$ supports public institutions in transforming the way they purchase
23	food, by creating a transparent and equitable food system built on principles of social justice
24	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;

and <i>community health and</i> nutrition. Each of the five value categories has a baseline standard
that for institutions to must meet in order to be considered a "Good Food Leader Provider." A
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
are based on third-party certifications that have been ranked by national experts in each
category. The program allows institutions to assess their food vendors' alignment with the
good food purchasing standards, and sets multi-year goals for meeting the baseline
standards, with flexibility to prioritize some categories over others. The five value categories
are as follows:

- (1) Local <u>and Community-Based</u> Economies: Support <u>diverse, family and cooperatively</u> <u>owned</u>, 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 economic impacts</u>.
- (2) Environmental Sustainability: Supportource from producers that employ sustainable production systems that environmental synthetic pesticides and fertilizers; improve avoid the use of hormones, routine antibiotics, and genetic engineering; conserve and regenerate soil health and carbon sequestrationwater; protect and enhance wildlife habitats and biodiversity; and reduce fossil fuel inputs and protect water resources; support biodiversity and ecological resilience; reduce on farm energy and water consumption, food waste, and greenhouse gas emissions; and reduce or eliminate single use-plastics and other resource-intensive packaging. 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.
- (3) Valued Workforce: Source from producers and vendors that provide <u>a dignified</u> <u>livelihood, which includes respect for the right to organize</u>, safe and healthy working condition<u>s</u>,

- and fair compensation for all food chain workers and producers, from production to
 consumption.
 - (4) Animal Welfare: Source from producers that provide healthy and humane conditions for farm animals, *and reduce the number of animal products purchased and served by shifting toward plant-based foods*.
 - (5) <u>Community Health and Nutrition:</u> 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. Improve equity, affordability, accessibility, and consumption of high quality, culturally relevant good food in all communities.
 - (*ie*) Many of the aforementioned value categories, including not only Environmental Sustainability, but also Local *and Community-Based* Economies, are critically connected to the City's efforts to combat climate change. While the City's efforts have focused on reducing emissions through strategies via transportation, buildings, and zero waste as documented in the Department of the Environment's July 2019 "Focus 2030: A Pathway to Net Zero Emissions" report, *and the 2021 updated Climate Action Plan*, reducing meat consumption and increasing plant-based diets *isare* an important strategy to curb climate change, evidenced by 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 change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems).
 - (*jf*) DPH serves approximately <u>65</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

procurement of food, their adherence to a Good Food Purchasing Program will likely positively influence their vendors to adopt practices consistent with Good Food Purchasing Standards.

SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS.

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

SEC. 21D.3. GOALS FOR HOSPITALS.

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

- (a) Local <u>and Community Based-</u>Economies: To <u>build from the baseline-achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report-<u>by January 1</u>, <u>2021</u>, <u>DPH will through-developing</u> a Request for Proposals that reflects the Good Food Purchasing pillars, <u>and-awarding</u> a contract to a local produce vendor, and <u>maintain</u> sourcing <u>of</u> at least 15% of food from very large family-owned producers (as defined by United States Department of Agriculture standards) within 250 miles, <u>source 5% of food from medium/small</u> <u>farms by January 2027</u>, <u>and increase sourcing from medium/small farms to 10–15% by January 2028</u>. DPH shall actively pursue extra points towards baseline goals by planning to purchase at least 1% cumulatively of food from vendors that are Socially Disadvantaged, Beginning, Limited Resource, Veteran, or Disabled Farmers/Ranchers by January 1, <u>2027</u>2022.
- (b) Environmental Sustainability: To <u>build from the baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2022</u>, by <u>January 1, 2026, DPH will</u> purchas<u>eing</u> 100% of meat derived from animals raised without the routine use of medically important antimicrobial drugs for disease prevention purposes. DPH

shall achieve a 4% carbon and water footprint reduction by January 1, 202 <u>8</u> 4, and a 20%
carbon and water footprint reduction by January 1, 202 <u>9</u> 5. DPH shall takecontinue other
measures to <u>maintain</u> achieve environmental sustainability, including review and revision of
menus (by January 1, 202 <u>6</u> 1), <u>continuation</u> implementation of Meatless Mondays, (by January 1,
2021), eliminating use of and maintaining removal of disposable water bottles in facilities (by
January 1, 2021), and optimizing waste recovery systems to reduce waste (by January 1, 2023).

- (c) Valued Workforce: To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2021</u>, <u>by January 1, 2021</u>, <u>by January 1, 2026, DPH willthrough</u> encourag<u>eing</u> all vendors to commit to full compliance with labor law and work<u>ing</u> to prevent labor law violations from occurring, for both Laguna Honda Hospital and Zuckerberg San Francisco General Hospital. <u>Starting in January 2027, DPH will share publicly the status and findings of its outreach to vendors regarding labor violations to increase transparency from vendors.</u>
- (d) Animal Welfare: To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2023</u>, <u>DPHthrough will</u> evaluat<u>eing the its menus</u> for opportunities to decrease meat use (by January 1, 202<u>6</u>+), purchas<u>eing</u> 1<u>0</u>5% of total food purchases from animal welfare certified products (by January 1, 202<u>8</u>3), and decreas<u>eing</u> animal product purchase volume by 15% and replac<u>eing</u> it with plant-based foods (by January 1, 202<u>7</u>3).
- (e) <u>Community Health and Nutrition:</u> To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2021</u>, <u>by January 1, 2026, DPH will through</u> offer <u>ing</u> free drinking water, conduct <u>ing</u> an analysis of products with regards to trans-fat and whole grains, and further refining nutrition goals specific to a safety net hospital setting.

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

SEC. 21D.4. GOALS FOR JAILS.

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

- (a) Local <u>and Community-Based</u> Economies: To <u>build from the baseline-continue to meet</u> the baseline goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report, <u>by January 1, 2026, the Sheriff's Department willwith more than 20% of the department's total food expenditures meeting the criterion of being locally sourced at Good Food Purchasing Standards Level 1. The Sheriff's Department's goal is to increase its local food spending allocation from <u>1520</u>% to <u>24</u>0% on vendors who are large- or medium-scale operations, family- or cooperatively-owned, and within 250 miles of San Francisco (Good Food Purchasing Standards Levels 2 and 3), by January 1, 20273.</u>
- (b) Environmental Sustainability: To <u>build from the baseline</u> achieve-goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report <u>by January 1</u>, <u>2022</u>, <u>by January 1</u>, <u>2026</u>, <u>the Sheriff's Department will through</u> spending at least 105% of the department's total food expenditures on products grown without the use of pesticides and/or that have received one or more of the nationally-recognized certifications referenced in the Good Food Purchasing Standards Level 1, or reduce ing the carbon and water footprint of food 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><u>ing</u> 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>2, and ensur<u>e</u><u>ing</u> 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).
- Sheriff's Department Good Food Purchasing Standard baseline report. by January 1, 2022, by January 1, 2026, the Sheriff's Department will prioritizethrough spending at least 5% of the 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 and healthy working conditions, prohibition of child labor, employment benefits, and policies to prevent sexual harassment/assault, a Good Food Purchasing policy, a worker education training program, or are certified by one or more nationally-recognized fair trade organizations, and work with vendors to purchase products for whom the grower, processor, and distributor meet the qualifying criteria. Wherever possible, in evaluation criteria or reference checks for vendors, the Sheriff's Department shall encourage all vendors to commit to full compliance with labor and employment laws and work to prevent violations from occurring. Starting in January 2027, the Sheriff's Department will share publicly the status and findings of its outreach to vendors regarding labor violations to increase transparency from vendors.
- (d) Animal Welfare: To <u>build from the baseline achieve</u> goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report <u>by January 1, 2022</u>, <u>by January 1, 2026</u>, <u>the Sheriff's Department will</u>through spending at least <u>45</u>% of the department's total food expenditures on products supplied by vendors who have received nationally-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

- Purchasing Standards (Levels 2 and 3) by January 1, 202<u>7</u>2, 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>.
 - (e) <u>Community Health and Nutrition:</u> To <u>build from the baseline achieve</u>-goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report-<u>by January 1, 2026, the Sheriff's Department will-through</u> 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.

SEC. 21D.5. REPORTING REQUIREMENTS.

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

SEC. 21D.6. PARTIAL SUNSET DATE.

1	Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date
2	of this Chapter 21D.
3	
4	Section 2. Effective Date. This ordinance shall become effective 30 days after
5	enactment. Enactment occurs when the Mayor signs the ordinance, the Mayor returns the
6	ordinance unsigned or does not sign the ordinance within ten days of receiving it, or the Board
7	of Supervisors overrides the Mayor's veto of the ordinance.
8	
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	
16	APPROVED AS TO FORM:
17	DAVID CHIU, City Attorney
18	By: /s/
19	VALERIE J. LOPEZ Deputy City Attorney
20	n:\legana\as2025\2500407\01853176.docx
21	
22	
23	
24	

LEGISLATIVE DIGEST

[Administrative Code - Food Purchasing for Hospitals and Jails]

Ordinance amending the Administrative Code to revise the goals and reporting requirements for food purchasing by the Department of Public Health and the Sheriff's Department for City hospitals and jails; and eliminating the sunset date such that the program's standards and reporting requirements will remain in effect indefinitely.

Existing Law

Currently, local law requires the Department of Public Health (DPH) and the Sheriff's Department to procure food for City hospitals and jails in alignment with Good Food Purchasing Standards.

The sections of the Code that establish food-related procurement goals for hospitals and jails, and impose reporting requirements on those departments, are scheduled to sunset in September 2025.

Amendments to Current Law

The proposed ordinance would remove the sunset date so that the food-related goals for hospitals and jails, and the reporting requirements imposed on City departments, remain in effect without interruption. In addition, the ordinance would revise the goals for hospitals by:

- establishing a goal of sourcing 5% of food from medium/small farms;
- increasing sourcing from medium/small farms to 10-15%;
- requiring DPH to share its findings relating to vendor labor violations; and
- decreasing the goal for meat use from 15% of total purchases to 10%.

The ordinance would revise the goals for jails by:

- increasing its local food allocation goal to 20-40%;
- increasing the goal for purchasing foods grown without pesticides from 5% to 10%;
- requiring the Sheriff's Office to share its findings relating to vendor labor violations.

The ordinance would also require DPH and the Sherriff's Department to submit a report to the Board of Supervisors every two years describing their adherence to the Good Food Purchasing Standards, and providing a summary of their outreach to vendors to encourage compliance with labor laws.

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BOARD OF SUPERVISORS Page 1

Introduction Form

(by a Member of the Board of Supervisors or the Mayor)

I here	by subn	nit the following item for introduction (select only one):
	1.	For reference to Committee (Ordinance, Resolution, Motion or Charter Amendment)
	2.	Request for next printed agenda (For Adoption Without Committee Reference) (Routine, non-controversial and/or commendatory matters only)
	3.	Request for Hearing on a subject matter at Committee
	4.	Request for Letter beginning with "Supervisor inquires"
	5.	City Attorney Request
	6.	Call File No. from Committee.
	7.	Budget and Legislative Analyst Request (attached written Motion)
	8.	Substitute Legislation File No.
	9.	Reactivate File No.
	10.	Topic submitted for Mayoral Appearance before the Board on
	al Plan ☐ Ye	Referral sent to the Planning Department (proposed legislation subject to Charter 4.105 & Admin 2A.53): Building Inspection Commission Human Resources Department (Proposed legislation Subject to Charter 4.105 & Admin 2A.53): Building Inspection Commission Human Resources Department (Proposed legislation Subject to Charter 4.105 & Admin 2A.53): Building Inspection Commission Human Resources Department (Proposed legislation Subject to Charter 4.105 & Admin 2A.53): Building Inspection Commission Human Resources Department (Proposed legislation Subject to Charter 4.105 & Admin 2A.53): Building Inspection Commission Building Inspection Building Inspection Commission Building Inspection Building Inspection Commission Building Inspection Building Inspection Commission Building Inspection Commission Building Inspection Building Inspection Commission Building Inspection Buil
Spons	sor(s):	
Subje	ct:	
Long	Title or	text listed:
		Signature of Sponsoring Supervisor:

From: Gee, Natalie (BOS)

To: BOS Legislation, (BOS)

Cc: Walton, Shamann (BOS); LOPEZ, VALERIE (CAT); PEARSON, ANNE (CAT); Ho, Calvin (BOS)

Subject: D10 - Walton - Ordinance - Food Purchasing for Jails & Hospitals

Date: Tuesday, July 15, 2025 4:55:30 PM

Attachments: 01853176.DOCX

01853180.DOCX

Intro Form - Walton - Food Purchasing.pdf

Good afternoon Clerk Team,

Attached is Supervisor Walton's introduction today for an ordinance on food purchasing for jails & hospitals. Looping in DCA <u>@LOPEZ, VALERIE (CAT)</u> & <u>@PEARSON, ANNE (CAT)</u> to confirm. If possible, we are requesting a 30-day waiver as some of the provisions in current administrative code will be expiring in September.

Thank you, Natalie

Natalie Gee 朱凱勤, Chief of Staff

Supervisor Shamann Walton, District 10

1 Dr. Carlton B. Goodlett Pl, San Francisco | Room 279

Direct: 415.554.7672 | **Office:** 415.554.7670

District 10 Community Events Calendar: https://bit.ly/d10communityevents

From: Pearson, Anne (CAT) <Anne.Pearson@sfcityatty.org>

Sent: Monday, July 07, 2025 5:00 PM

To: Gee, Natalie (BOS) <natalie.gee@sfgov.org>

Cc: LOPEZ, VALERIE (CAT) < Valerie.Lopez@sfcityatty.org>

Subject: Food purchasing legislation

Hi Natalie –

Attached please find a copy of the legislation that Valerie prepared for you, along with a legislative digest. The legislation is approved as to form and ready for introduction. Please let me know if you have any questions, as Valerie will be out this week. Thanks.

Anne

Anne Pearson (she/her)

Chief Attorney, Health and Human Services Office of City Attorney David Chiu (415) 554-4277 (direct) www.sfcityattorney.org

The information in this email is confidential and may be protected by the attorney/client privilege and/or the attorney work product doctrine. If you are not the intended recipient of this email or

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13	Good Food Purchasing Standards of the Center for Good Food Purchasing. As of the end of
14	2019, baseline assessments of the City's hospital and jail food procurement to assess
15	alignment with values-based procurement were have been completed by the Center for Good
16	Food Purchasing in partnership with DPH and the Sheriff's Department. These assessments
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

1	diets, and getting excess food to communities in need." The second point of this key strategy—
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	sustainably produced food products.
5	(fe) Cities and other public entities across the United States have adopted "Good
6	Food Purchasing Standards," including: Los Angeles Unified School District (2012); City of
7	Los Angeles (2012); San Francisco Unified School District (2016); Oakland Unified School
8	District (2016); Chicago Public Schools, Chicago Park District, and the City of Chicago (2017);
9	Cook County, Illinois (2018); Washington, D.C. Public Schools (2019); Cincinnati Public
10	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	food can decrease health care costs.
21	$(\underline{h}\underline{d})$ The Good Food Purchasing Program, as established by the Center for Good
22	Food Purchasing, $\frac{aims\ to}{to}$ supports public institutions in transforming the way they purchase
23	food, by creating a transparent and equitable food system built on principles of social justice
24	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;

and <i>community health and</i> nutrition. Each of the five value categories has a baseline standard
that for institutions to must meet in order to be considered a "Good Food Leader Provider." A
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
are based on third-party certifications that have been ranked by national experts in each
category. The program allows institutions to assess their food vendors' alignment with the
good food purchasing standards, and sets multi-year goals for meeting the baseline
standards, with flexibility to prioritize some categories over others. The five value categories
are as follows:

- (1) Local <u>and Community-Based</u> Economies: Support <u>diverse, family and cooperatively</u> <u>owned</u>, 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> economic impacts.
- (2) Environmental Sustainability: Supportource from producers that employ sustainable production systems that environmental Sustainability: Supportource from producers that employ sustainable production systems that enduce or eliminate synthetic pesticides and fertilizers; improve avoid the use of hormones, routine antibiotics, and genetic engineering; conserve and regenerate soil health and carbon sequestration water; protect and enhance wildlife habitats and biodiversity; and reduce fossil fuel inputs and protect water resources; support biodiversity and ecological resilience; reduce on farm energy and water consumption, food waste, and greenhouse gas emissions; and reduce or eliminate single use-plastics and other resource-intensive packaging. 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.
- (3) Valued Workforce: Source from producers and vendors that provide <u>a dignified</u> <u>livelihood, which includes respect for the right to organize</u>, safe and healthy working condition<u>s</u>,

- and fair compensation for all food chain workers and producers, from production to
 consumption.
 - (4) Animal Welfare: Source from producers that provide healthy and humane conditions for farm animals, *and reduce the number of animal products purchased and served by shifting toward plant-based foods*.
 - (5) <u>Community Health and Nutrition:</u> 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. Improve equity, affordability, accessibility, and consumption of high quality, culturally relevant good food in all communities.
 - (*ie*) Many of the aforementioned value categories, including not only Environmental Sustainability, but also Local *and Community-Based* Economies, are critically connected to the City's efforts to combat climate change. While the City's efforts have focused on reducing emissions through strategies via transportation, buildings, and zero waste as documented in the Department of the Environment's July 2019 "Focus 2030: A Pathway to Net Zero Emissions" report, *and the 2021 updated Climate Action Plan*, reducing meat consumption and increasing plant-based diets *isare* an important strategy to curb climate change, evidenced by 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 change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems).
 - (jf) DPH serves approximately 65,000 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

procurement of food, their adherence to a Good Food Purchasing Program will likely positively influence their vendors to adopt practices consistent with Good Food Purchasing Standards.

SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS.

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

SEC. 21D.3. GOALS FOR HOSPITALS.

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

- (a) Local <u>and Community Based-</u>Economies: To <u>build from the baseline-achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report-<u>by January 1</u>, <u>2021</u>, <u>DPH will through-developing</u> a Request for Proposals that reflects the Good Food Purchasing pillars, <u>and-awarding</u> a contract to a local produce vendor, and <u>maintain</u> sourcing <u>of</u> at least 15% of food from very large family-owned producers (as defined by United States Department of Agriculture standards) within 250 miles, <u>source 5% of food from medium/small</u> <u>farms by January 2027</u>, <u>and increase sourcing from medium/small farms to 10–15% by January 2028</u>. DPH shall actively pursue extra points towards baseline goals by planning to purchase at least 1% cumulatively of food from vendors that are Socially Disadvantaged, Beginning, Limited Resource, Veteran, or Disabled Farmers/Ranchers by January 1, <u>2027</u>2022.
- (b) Environmental Sustainability: To <u>build from the baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2022</u>, by <u>January 1, 2026, DPH will</u> purchas<u>eing</u> 100% of meat derived from animals raised without the routine use of medically important antimicrobial drugs for disease prevention purposes. DPH

shall achieve a 4% carbon and water footprint reduction by January 1, 202 <u>8</u> 4, and a 20%
carbon and water footprint reduction by January 1, 202 <u>9</u> 5. DPH shall <i>takecontinue</i> other
measures to <u>maintain</u> achieve environmental sustainability, including review and revision of
menus (by January 1, 20261), continuation implementation of Meatless Mondays, (by January 1,
2021), eliminating use of and maintaining removal of disposable water bottles in facilities (by
January 1, 2021), and optimizing waste recovery systems to reduce waste (by January 1, 2023).

- (c) Valued Workforce: To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2021</u>, <u>by January 1, 2021</u>, <u>by January 1, 2026, DPH willthrough</u> encourag<u>eing</u> all vendors to commit to full compliance with labor law and work<u>ing</u> to prevent labor law violations from occurring, for both Laguna Honda Hospital and Zuckerberg San Francisco General Hospital. <u>Starting in January 2027, DPH will share publicly the status and findings of its outreach to vendors regarding labor violations to increase transparency from vendors.</u>
- (d) Animal Welfare: To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report <u>by January 1, 2023</u>, <u>DPHthrough will</u> evaluat<u>eing the its menus</u> for opportunities to decrease meat use (by January 1, 202<u>6</u>+), purchas<u>eing</u> 1<u>0</u>5% of total food purchases from animal welfare certified products (by January 1, 202<u>8</u>3), and decreas<u>eing</u> animal product purchase volume by 15% and replac<u>eing</u> it with plant-based foods (by January 1, 202<u>7</u>3).
- (e) <u>Community Health and Nutrition:</u> To <u>build from the baseline achieve baseline</u> goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report-<u>by January 1, 2021</u>, <u>by 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.

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

SEC. 21D.4. GOALS FOR JAILS.

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

- (a) Local <u>and Community-Based</u> Economies: To <u>build from the baseline-continue to meet</u> the baseline goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report, <u>by January 1, 2026, the Sheriff's Department willwith more than 20% of the department's total food expenditures meeting the criterion of being locally sourced at Good Food Purchasing Standards Level 1. The Sheriff's Department's goal is to increase its local food spending allocation from <u>1520</u>% to <u>24</u>0% on vendors who are large- or medium-scale operations, family- or cooperatively-owned, and within 250 miles of San Francisco (Good Food Purchasing Standards Levels 2 and 3), by January 1, 202<u>7</u>3.</u>
- (b) Environmental Sustainability: To <u>build from the baseline</u>achieve-goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report-by January 1, 2022, by January 1, 2026, the Sheriff's Department will through spending at least 105% of the department's total food expenditures on products grown without the use of pesticides and/or that have received one or more of the nationally-recognized certifications referenced in the Good Food Purchasing Standards Level 1, or reduceing the carbon and water footprint of food 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>2, 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).
- Sheriff's Department Good Food Purchasing Standard baseline report by January 1, 2022, by January 1, 2026, the Sheriff's Department will prioritizethrough spending at least 5% of the 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 and healthy working conditions, prohibition of child labor, employment benefits, and policies to prevent sexual harassment/assault, a Good Food Purchasing policy, a worker education training program, or are certified by one or more nationally-recognized fair trade organizations, and work with vendors to purchase products for whom the grower, processor, and distributor meet the qualifying criteria. Wherever possible, in evaluation criteria or reference checks for vendors, the Sheriff's Department shall encourage all vendors to commit to full compliance with labor and employment laws and work to prevent violations from occurring. Starting in January 2027, the Sheriff's Department will share publicly the status and findings of its outreach to vendors regarding labor violations to increase transparency from vendors.
- (d) Animal Welfare: To <u>build from the baseline achieve</u> goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report <u>by January 1, 2022</u>, <u>by January 1, 2026, the Sheriff's Department will</u>through spending at least 45% of the department's total food expenditures on products supplied by vendors who have received nationally-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

- Purchasing Standards (Levels 2 and 3) by January 1, 202<u>7</u>2, 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 *with plant-based foods*.
 - (e) <u>Community Health and Nutrition:</u> To <u>build from the baseline achieve</u> goals set forth in the 2019 Sheriff's Department Good Food Purchasing Standard baseline report-<u>by January 1</u>, <u>2021, by January 1, 2026, the Sheriff's Department will through</u> 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.

SEC. 21D.5. REPORTING REQUIREMENTS.

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

SEC. 21D.6. PARTIAL SUNSET DATE.

1	Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date
2	of this Chapter 21D.
3	
4	Section 2. Effective Date. This ordinance shall become effective 30 days after
5	enactment. Enactment occurs when the Mayor signs the ordinance, the Mayor returns the
6	ordinance unsigned or does not sign the ordinance within ten days of receiving it, or the Board
7	of Supervisors overrides the Mayor's veto of the ordinance.
8	
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	
16	APPROVED AS TO FORM:
17	DAVID CHIU, City Attorney
18	By: /s/
19	VALERIE J. LOPEZ Deputy City Attorney
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21	
22	
23	
24	