

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

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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:

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

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

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.*

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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.

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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).

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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.

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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
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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
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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.

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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.

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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.

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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