



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



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2. Five Value Analysis
 - A. Local Economies
 - B. Environmental Sustainability
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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

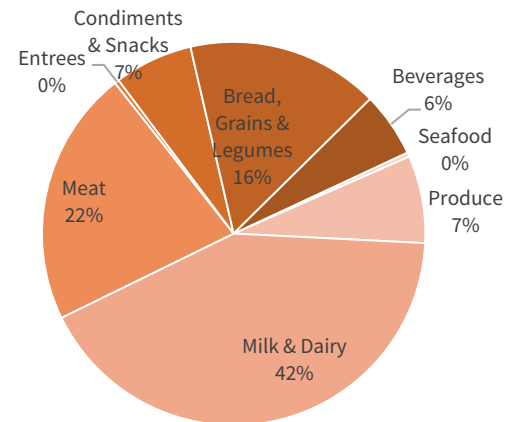
Environmental Sustainability

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

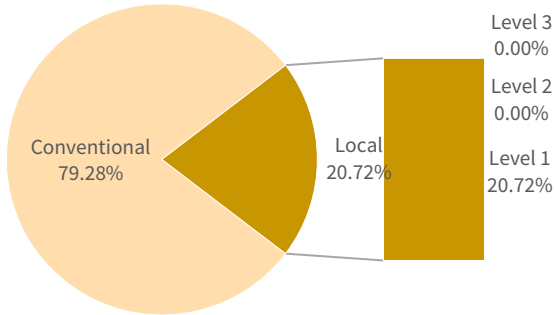


¹ The Environmental Sustainability and Valued Workforce value categories have additional requirements to meet baseline; see the *Five Value Analysis* section of this report

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.

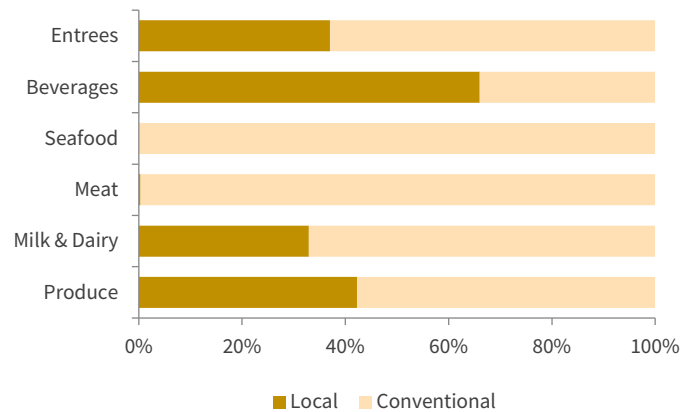
0 EXTRA POINTS

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?



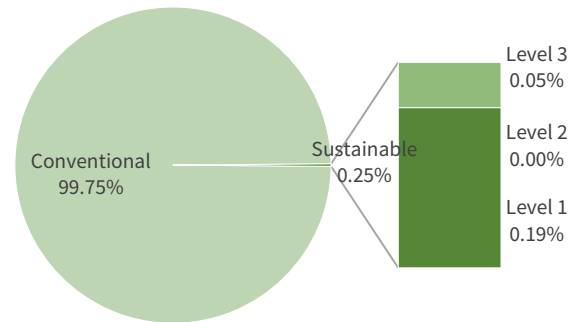
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

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	✓

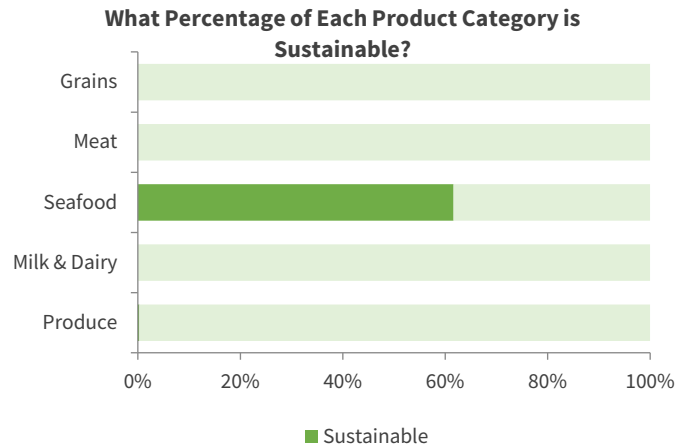


0 STANDARD POINTS

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.

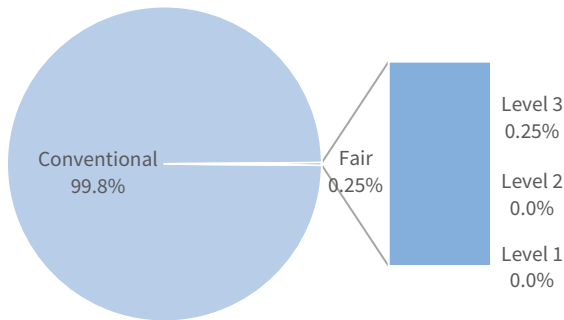
VALUED WORKFORCE – Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption

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

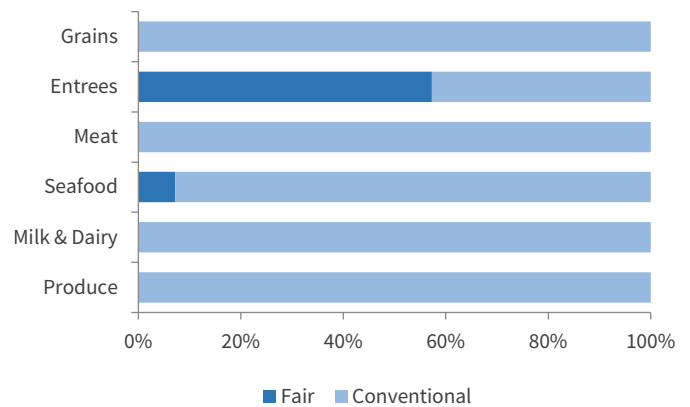
Level 3 – Union contract:⁴

- 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

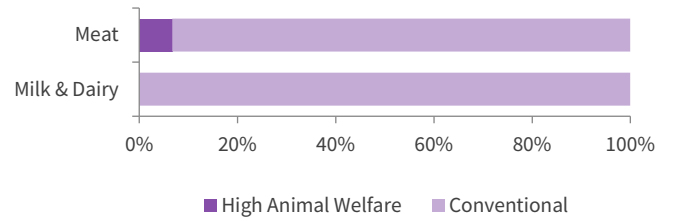
2.3% of total meat and dairy spend is high animal welfare (\$8,436.36)	Baseline Goal	Total Points	Baseline Met
	15%	0	-



0 STANDARD POINTS

0 EXTRA POINTS

What Percentage of Each Product Category is High Animal Welfare?



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.
	<ol style="list-style-type: none">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 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.