TRANSFORMING THE WAY PUBLIC INSTITUTIONS PURCHASE FOOD
by creating a transparent and equitable food system built on five core values: local economies, health, a valued workforce, animal welfare, and environmental sustainability.

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

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

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

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

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

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

HOW IT WORKS

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

CERTIFICATION-BASED
Standards are based on third party certifications that have been identified as meaningful and ranked by national experts in each category.

FLEXIBLE, TIERED POINT SYSTEM
More points are awarded for achievement at higher levels in each category, allowing institutions to raise their score by emphasizing their high priority categories.
These cities are on their way to shifting over $500 million in public food dollars to vendors that reflect the Good Food Purchasing values.

As of March 2018, the Good Food Purchasing Program has been adopted by the Los Angeles Unified School District, City of Los Angeles, San Francisco Unified School District, Oakland Unified School District, Chicago Public Schools, Chicago Park District, and the City of Chicago. Local campaigns to support the Program expansion are currently active in: Austin, Cincinnati, Madison, Minneapolis/St. Paul, New York City and Washington D.C. There is mounting interest in at least a dozen more cities across the country.

**IMPACT HIGHLIGHTS FROM LOS ANGELES UNIFIED SCHOOL DISTRICT:**

**LOCAL PRODUCE**
- $12 million redirected to local produce

**ENVIRONMENTALLY SUSTAINABLE PRODUCTS**
- 45 million annual servings of bread and rolls are now made from wheat grown sustainably in Central California, milled in downtown Los Angeles, with prices staying the same over the last three years

**HEALTH & NUTRITION**
- lower-sodium bread products made without high fructose corn syrup

**GOOD JOB CREATION**
- 220 new well-paying food chain jobs created in Los Angeles County, including food processing, manufacturing and distribution
- 165 delivery truck drivers in LAUSD’s supply chain received higher wages and improved working conditions

**LESS MEAT, BETTER MEAT**
- 15% decrease in meat purchased and an estimated 19.6 million gallons of water saved each week due to implementing Meatless Mondays
- $50 million contract awarded for chicken produced free of routinely administered antibiotics

**LEARN MORE & GET INVOLVED IN SAN DIEGO:**
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