GOOD FOOD PURCHASING PROGRAM

Purchasing Standards for Food Service Institutions

SEPTEMBER 2017
CENTER FOR GOOD FOOD PURCHASING STAFF EDITORS

Alexa Delwiche, Co-Founder & Executive Director
Colleen McKinney, Associate Director

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Ricardo Salvador, Senior Scientist & Director, Food & Environment Program, Union of Concerned Scientists
Chuck Savitt, Founder and Senior Counselor, Island Press
Douglass Sims, Director of Strategy and Finance, Center for Market Innovation, Natural Resources Defense Council
Wood Turner, Vice President, Agriculture Capital

GRAPHIC DESIGN

Christina Bronsing-Lazalde, Real Food Media
"GOVERNMENTS HAVE FEW SOURCES OF LEVERAGE OVER INCREASINGLY GLOBALIZED FOOD SYSTEMS, BUT PUBLIC PROCUREMENT IS ONE OF THEM.

When sourcing food for schools, hospitals, and public administrations, governments have a rare opportunity to support more nutritious diets and more sustainable food systems in one fell swoop."

OLIVIER DE SCHUTTER
Former U.N. Special Rapporteur on the Right to Food (2014)
ACKNOWLEDGEMENTS

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- **Angela Amico**, Center for Science in the Public Interest
- **Julia Anna Arnett**, San Diego County Department of Public Health (formerly)
- **Sujatha Bergen**, Natural Resources Defense Council
- **Erin Biehl**, Johns Hopkins Center for a Livable Future
- **Brian Bowser**, American Heart Association
- **Sarah Chang**
- **Andrew deCoriolis**, Farm Forward
- **Claire Fitch**, Johns Hopkins Center for a Livable Future (formerly)
- **Kari Hamerschlag**, Friends of the Earth
- **Christina Hecht**, University of California, Division of Agriculture and Natural Resources - Nutrition Policy Institute
- **Carolyn Hricko**, Johns Hopkins Center for a Livable Future
- **Jonathan Kaplan**, Natural Resources Defense Council
- **Cat Kirwin**
- **Julien Kraus-Polk**, Friends of the Earth
- **Kathy Lawrence**, School Food Focus (formerly)
- **Kerstin Lindgren**, Fair World Project
- **Toni Liquori**, School Food Focus
- **Bob Martin**, Johns Hopkins Center for a Livable Future
- **Shaun Martinez**, International Brotherhood of the Teamsters
- **Abby McGill**, International Labor Rights Forum
- **Suzanne McMillan**, American Society for the Prevention of Cruelty to Animals
- **Dennis Olson**, United Food & Commercial Workers
- **Lucia Sayre**, Health Care Without Harm
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- **Gail Wadsworth**, California Institute for Rural Studies
- **Michelle Wood**, Los Angeles County Department of Public Health
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Shaniece Alexander Oakland Food Policy Council
Michele Beleu Oakland Food Policy Council
Jaya Bhumitra Animal Equality
Renata Brilling The California Climate and Agriculture Network
Selene Castillo Austin Resource Recovery
Teresa Chapman Austin Resource Recovery
Jennifer Clark Los Angeles County Department of Public Health
Aiden Cohen Austin Resource Recovery
Pam Cook Tisch Food Center, Teacher’s College of Columbia University
Rodger Cooley Chicago Food Policy Action Council
Nick Cooney Mercy for Animals
Rachel Dreskin Compassion in World Farming
Alexandra Emmott Oakland Unified School District
Nina Farley Compassion in World Farming
Gail Feenstra University of California, Davis Agricultural Sustainability Institute
Zachary Fleig Real Food Challenge
Liana Foxvog International Labor Rights Forum
Gillian Frye Johns Hopkins Center for a Livable Future
Dana Geffner Fair World Project
Bob Gottlieb Urban & Environmental Policy Institute
David Gould International Federation of Organic Agriculture Movements
Brennan Grayson Cincinnati Interfaith Workers Center/Cincinnati Good Food Purchasing Coalition
Dana Gunderson Natural Resources Defense Council
Kenton Harmer Equitable Food Initiative
Zoe Hollomon Twin Cities Good Food Purchasing Coalition
Dena Jones Animal Welfare Institute
Neil Kaufman University of Texas at Austin Department of Housing and Food Service
Kristen Klingler Twin Cities Good Food Purchasing Coalition/City of Minneapolis Health Department
Karen Law Los Angeles Food Policy Council (formerly)
Cheryl Leahy Compassion Over Killing
Alice Lichtenstein Tufts Friedman School of Nutrition Science and Policy
Edwin Marty City of Austin Office of Sustainability
Blanca Melendez University of California, San Diego Center for Community Health
Socheatta Meng Community Food Advocates/New York City Good Food Purchasing Coalition
Kristie Middleton Humane Society of the United States
Marley Moynahan Coalition of Immokalee Workers
Nina Mukherji Real Food Challenge
Miriam Neilson Tufts Friedman School of Nutrition Science and Policy
Erik Nicholson United Farm Workers
Peter O’Driscoll Equitable Food Initiative
Jose Oliva Food Chain Workers Alliance
Antigoni Pappas American Heart Association
Michelle Pawliger Animal Welfare Institute
Diana Robinson Food Chain Workers Alliance/New York City Good Food Purchasing Coalition
Amanda Rohlich City of Austin Office of Sustainability
Kate Seybold Twin Cities Good Food Purchasing Coalition/Minneapolis Public Schools
Bjorn Skorpen Claesson US Sweatfree Consortium
Christina Spach Food Chain Workers Alliance
Angie Tagtow United States Department of Agriculture, Center for Nutrition Policy and Promotion
Sapna Thottathil Oakland Food Policy Council
Julie Ward Los Angeles Food Policy Council, Food is Medicine Working Group
Stefanie Wilson Animal Legal Defense Fund

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WHY PROCUREMENT?

Every year, institutions across the United States - from school districts to city governments - spend billions of dollars on food purchases.

By exercising their buying power and building Good Food purchasing practices into their work, food service institutions can influence supply chains and lead the movement for a values-based food system - a food system that is healthy, ecologically sound, economically viable, socially responsible, and humane.

While many institutions recognize that their food purchases can have a major impact on improving the food system and have the will to buy better food, often they have no idea where their food is coming from or how it was produced. And this is information that matters.

Creating a values-based food system begins with increasing transparency along the entire supply chain to better understand relationships between vendors, distributors and their suppliers.

The Good Food Purchasing Program provides institutions with the framework and tools to help facilitate values-based purchasing and build a more equitable and sustainable food system.
Public institutions, in particular, play a critical role in increasing access to Good Food.

Public institutions often provide food to communities with the least access to Good Food. Through their reach to some of the most vulnerable populations, public programs help ensure that all residents have access to healthy, high quality food. These agencies purchase food to provide meals to people in public hospitals, child-care centers, schools, senior programs, jails, and juvenile facilities. They provide a buffer against hunger and also serve as a primary source of nutrition for many residents, including children and seniors. By engaging in Good Food purchasing practices, public institutions that serve large numbers of low-income people can guarantee that Good Food is a right and not a privilege.

Public institutions spend taxpayer dollars to purchase food and as policymakers, they have the responsibility to ensure that public food contracts reflect a community’s values. They have an opportunity to use the public contracting process to create greater accountability along their supply chains, by asking for companies with whom they work for strong commitments to transparency and the institution’s values.

Public institutions are community leaders – when they take a stand for their values, others follow.
GOOD FOOD PURCHASING PROGRAM® OVERVIEW

The Center for Good Food Purchasing’s Good Food Purchasing Program provides a metric-based, flexible framework that encourages large institutions to direct their buying power toward five core values:

1. local economies,
2. environmental sustainability,
3. valued workforce,
4. animal welfare, and
5. nutrition

Through the Program, the Center works with institutions to establish supply chain transparency from farm to fork, evaluate how current purchasing practices align with the Good Food Purchasing Standards, set goals, measure progress, and celebrate successes in using institutional purchasing power to improve the food system.

PARTICIPATION COMMITMENTS

Good Food Purchasing Program participants commit to the following core components:

1. Meet at least the baseline standard in each of the five value categories, as outlined in the Good Food Purchasing Standards;
2. Incorporate the Good Food Purchasing Standards and reporting requirements into new RFPs and contracts;
3. Establish supply chain transparency to the farm of origin that enables the commitment to be verified and tracked over time;
4. Commit to annual verification of food purchases by the Center to monitor compliance, measure progress, and celebrate success.

The Center issues a Good Food Provider verification seal to participating institutions that meet baseline requirements across the five value categories.
GOOD FOOD VALUES
Improving equity, affordability, accessibility, and consumption of high quality, culturally relevant Good Food in all communities is central to advancing Good Food purchasing practices.

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

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.

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.

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

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.
GOOD FOOD PURCHASING PROGRAM® PARTICIPATION: PHASES & KEY STEPS

The Center for Good Food Purchasing provides planning, implementation and evaluation support for institutions involved with the Good Food Purchasing Program. The Center works with institutions at every step of a two-phase, multi-step process, which includes:

1. measuring an institution’s baseline;
2. identifying goals and developing an action plan;
3. improving impact and tracking progress;
4. institutionalizing Good Food Purchasing goals; and
5. celebrating success.

The following overview outlines the primary activities over two phases of an institution’s Good Food Purchasing Program participation.
“WE DIDN’T HAVE TO INVENT THE PROCESS FROM SCRATCH. WE COULD HAVE ASSISTANCE FROM A TRIED-AND-TRUE process, and at the same time, develop our own goals and processes that would reflect our values in our community.”

EDWIN MARTY
Food Policy Manager, City of Austin Office of Sustainability
Phase One begins with examining current food purchasing practices through a baseline assessment to understand existing alignment with the Good Food Purchasing Program Standards in the five value categories. The baseline assessment is conducted by the Center for Good Food Purchasing.

**STEP 1: BASELINE ASSESSMENT**

**Conduct Good Food Purchasing Program Overview Briefing:**
- Introductory meeting with institution and the Center.

**Notify Vendors & Begin Data Collection:**
- Institution informs vendors of commitment to the Good Food Purchasing Program, discusses data collection needs, and determines a feasible timeline for data collection.

**Collect & Submit Data:**
- Vendors submit data to institution. Institution shares data with the Center for review.

**Conduct Baseline Assessment:**
- The Center analyzes purchasing data and provides a detailed evaluation of institution’s current alignment with each value category.

**STEP 2: GOAL SETTING**

**Discuss Baseline Assessment:**
- Institution and the Center discuss the results of the baseline assessment and identify short and long-term purchasing goals.

**Develop Action Plan:**
- Institution, with technical support from the Center and any additional local partners, develops a multi-year Good Food Purchasing action plan roadmap.

Phase Two involves commitment to improving Good Food Purchasing practices over time, which is documented through annual verification and celebration of achievements. The Center issues a Good Food Provider verification seal to an institution once it meets at least a baseline standard in each of the five value categories.

**STEP 3: IMPROVE IMPACT & MEASURE PROGRESS**

**Make Purchasing Shifts to Meet Action Plan Milestones**
- Institution uses action plan to make purchasing shifts, which help meet or exceed the baseline in the five value categories, in partnership with vendors and local partners.

**Collect Updated Purchasing Data from Vendors:**
- Institution collects purchasing data from vendors annually.

**Track Progress & Award Star Rating:**
- The Center analyzes data and provides a detailed report with a star rating to institution on its overall performance, progress within each value category, and trends.
ANNUAL REPORTING REQUIREMENTS

1) Submit Food Service Operations Overview form (i.e. total annual dollar amount of food and beverage purchases by product category and average number of daily meals served).
2) Submit Baseline Nutrition Self-Assessment.
3) Review an inventory of suppliers with serious, repeat and/or willful health and safety and/or wage and hour labor violations over the last three years, generated by the Center. Institution works with the Center to prioritize suppliers with the most serious violations to engage for additional information on what steps have been taken to remedy the past violations and to prevent future violations.
4) Submit itemized records of each fruit, vegetable, meat/poultry, dairy and grain products purchased by the Participant during desired time period to include:
   i. Product name;
   ii. Unit type purchased (e.g. cases, bunches, packs);
   iii. Number of units purchased;
   iv. Volume per unit (e.g. ounces, lbs);
   v. The name and location of each supplier along the supply chain, to include all distributors, wholesalers, processors, manufacturers, shippers, AND farm(s) of origin; and
   vi. Amount spent by institution for each product, to include:
      i. Price per unit;
      ii. For each individual farm or ranch from which product is sourced, total dollar value spent on each individual product from that farm or ranch.

STEP 4: INSTITUTIONALIZE GOOD FOOD PURCHASING GOALS

Adopt Formal Policy and Incorporate Good Food Purchasing Program Language into RFPs and Contracts
• Institution adopts formal policy and incorporates Good Food Purchasing Program language into new bids and contracts. (See Appendix A for template policy language).

STEP 5: CELEBRATE SUCCESS

Issue Verification Seal and Branded Materials (When Applicable)
• The Center issues a Good Food Provider verification seal to the institution once it meets at least a baseline standard in each of the five value categories.

Publicly Recognize Leadership
• Institution, local partners, and the Center share annual public progress report and publicly celebrate progress.
GOOD FOOD PURCHASING STANDARDS AND SCORING SYSTEM OVERVIEW

The Good Food Purchasing Standards are a central component of the Good Food Purchasing Program. The Standards provide institutions with a roadmap for working towards a more sustainable and equitable food system. An institution is expected to meet a baseline in each value category by sourcing a certain percentage of food from producers that reflect each of the five values. The Standards set a basic minimum in each value category, but encourage institutions to earn higher levels of achievement through a flexible, points-based scoring system. Key aspects of the scoring system include:
**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 primarily based off of third-party certifications that have been identified as meaningful and ranked by national experts in each category.

**FLEXIBLE, TIERED POINT SYSTEM**
Performance is measured using a points-based formula in which points are accumulated based on level of achievement. There are three levels in each category, with higher levels worth more points. Points are awarded for each category individually, allowing institutions to accommodate their priorities and constraints by participating at the baseline in some categories and earning additional points by going above and beyond in other categories.

**AGGREGATION OF POINTS AND STAR RATING**
Points earned in each category are added together to determine the overall number of points. A star rating is awarded based on the total number of points earned. The minimum score needed to earn One Star and the Good Food Provider seal is five (one point in each category). As points accumulate, higher star ratings are awarded according to the chart below. A participant that earns five or more points only receives the Good Food Provider seal if they meet the baseline standard in each category.

**INCREASED COMMITMENT OVER TIME**
To maintain the star rating, an institution increases the amount of Good Food purchased each year.

### GOOD FOOD PURCHASING AWARD LEVELS

<table>
<thead>
<tr>
<th>STAR RATING</th>
<th>POINTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>★</td>
<td>5-9</td>
</tr>
<tr>
<td>★★</td>
<td>10-14</td>
</tr>
<tr>
<td>★★★</td>
<td>15-19</td>
</tr>
<tr>
<td>★★★★</td>
<td>20-24</td>
</tr>
<tr>
<td>★★★★★</td>
<td>25+</td>
</tr>
</tbody>
</table>
**SAMPLE SCORESHEET**

*Example: Institution A serves nutritious meals to low-income children. They use their purchasing power to support local businesses and well-paying jobs, so they have prioritized Local Economies, Valued Workforce, and Nutrition. They are satisfied meeting the baseline standard in Environmental Sustainability and Animal Welfare.*

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Economies</td>
<td>6 points</td>
<td>We create opportunities for businesses in our community to thrive. We purchase over 50% of our food from producers within 250 miles, including very small farmers and businesses owned by women and entrepreneurs of color.</td>
</tr>
<tr>
<td>Environmental Sustainability</td>
<td>1 point</td>
<td>We purchase over 15% of food from producers with high environmental stewardship standards, including organic practices and chicken produced without routine antibiotics. We have also adopted a less meat, better meat strategy to decrease our carbon and water footprint.</td>
</tr>
<tr>
<td>Valued Workforce</td>
<td>6 points</td>
<td>We purchase over 10% of our food from suppliers who pay their workers living wages and respect health and safety regulations. Many of the workers in our supply chain are represented by a union contract. This is a high bar by industry standards and something we work actively with our suppliers to improve even further.</td>
</tr>
<tr>
<td>Animal Welfare</td>
<td>1 point</td>
<td>Our menus feature plant-forward dishes, which has led to a 15% reduction in the total volume of animal products purchased. At the same time, we purchase higher welfare meat products.</td>
</tr>
<tr>
<td>Nutrition</td>
<td>3 points</td>
<td>We purchase whole, seasonal fruits and vegetables, prioritize plant based menu items and minimize added sugars and sodium. We feature our most nutritious menu times in high-visibility areas to make healthy choices easy.</td>
</tr>
</tbody>
</table>

**TOTAL:** 17 POINTS  **STAR RATING:** ★★★
“THE GOOD FOOD PURCHASING PROGRAM PROVIDES US WITH A TOOL TO EVALUATE AND TALK IN CONCRETE TERMS ABOUT THE WORK WE'RE DOING TO IMPROVE OUR FOOD PROCUREMENT.

It demonstrates in dollar terms the magnitude of the improvements we have made. It also provides a framework for setting goals around issues we haven't been able to work on yet, like increasing our purchases from suppliers with fair and humane labor practices.”

JENNIFER LE BARRE
Nutrition Services Director, Oakland Unified School District
LOCAL ECONOMIES

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

## PURCHASING GOALS

- **INCREASE SPEND ON LOCAL FOOD**

<table>
<thead>
<tr>
<th>SOURCING TARGETS, BY YEAR</th>
<th>TARGET: YEAR 1</th>
<th>TARGET: YEAR 5</th>
<th>POINTS AWARDED</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LEVEL 1 BASELINE</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Option 1: Increase Local Food Spend</strong></td>
<td>15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 1 local food sources (see page 22 for qualifying sources).</td>
<td>Increase Local Food Spend: 26% of the total dollars spent annually on food products will come from Level 1 local food sources by fifth year of participation (see page 22 for qualifying sources).</td>
<td>1</td>
</tr>
<tr>
<td><strong>OR</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 local food sources.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Option 2: Submit Plan for Baseline Achievement Within 1 Year</strong></td>
<td>If vendor and/or suppliers do not have current capacity to meet local food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of year one.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LEVEL 2</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Increase Local Food Spend:</strong></td>
<td>15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 2 local food sources (see page 22 for qualifying sources).</td>
<td>Increase Local Food Spend: 26% of the total dollars spent annually on food products will come from Level 2 local food sources by fifth year of participation (see page 22 for qualifying sources).</td>
<td>2</td>
</tr>
<tr>
<td><strong>OR</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10% of the total dollars spent annually on food products with a goal of increasing at least 2% per year, will come from Level 3 local food sources.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LEVEL 3</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Increase Local Food Spend</strong></td>
<td>15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 local food sources (see page 22 for qualifying sources).</td>
<td>Increase Local Food Spend: 25% of the total dollars spent annually on food products will come from Level 3 local food sources by fifth year of participation (see page 22 for qualifying sources).</td>
<td>3</td>
</tr>
</tbody>
</table>

*To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Local Economies Category.*
In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category. An institution may earn a maximum of five bonus points in the Local Economies Extra Points section.

1. At least 1% of food is purchased from small scale and family or cooperatively-owned farms (per the USDA definition of farm size in the most recent USDA Census of Agriculture) and located within 250 miles.

1. At least 5% of food is grown/raised AND processed in the same county as institution.

1. At least 1% of food is purchased directly from farmer-owned businesses.

1. At least 1% of food is purchased from Socially Disadvantaged, Beginning, Limited Resource, Veteran, Women, Minority, or Disabled Farmers/Ranchers.

1. An institution purchases product from suppliers outside 250 mile range, but from small-scale operations and certified by Fairtrade International (FLO) or Small Producer Symbol (SPP).

1-3 DEPENDING ON RIGOR OF PROGRAM

Institution develops and implements long-term plan to encourage and invest in value-chain innovation among its suppliers.

Examples of qualifying initiatives:
- Help develop new distribution infrastructure to facilitate working with very small growers, processors or other food businesses.
- Guarantee a certain volume of purchases to small growers prior to each planting cycle.
- Work with suppliers to include alternate ingredients in processed food items that support the Good Food value categories.
- Finance suppliers’ certification processes to help them participate in Level 3 certification initiatives.

1-3 DEPENDING ON RIGOR OF PROGRAM

Institution actively supports or sponsors initiatives that directly promote quality employment or business ownership opportunities for low-income entrepreneurs of color or disadvantaged communities.

Examples of qualifying initiatives:
- Establish a contract, MOU or other formal partnership to purchase food from a community-serving business/organization with a stated mission that includes providing jobs to people with barriers to employment such as those transitioning from homelessness, incarceration, substance abuse or foster care.
- For new facilities development, create a Community Benefits Agreement that considers the workforce, community development and environmental impact of the development.
- Establish a formal hiring policy, which prioritizes hiring local residents with barriers to employment.
- Establish a contract, MOU or other formal partnership to purchase food from a worker-owned cooperative that has a stated mission to serve or is majority-owned by disadvantaged populations.
- Support workforce development in the food industry for disadvantaged or vulnerable populations through scholarships for employees who participate in career pathway training programs or hire new employees directly from a workforce training program.

1. Food or monetary donations for charitable causes do not count.
LOCAL ECONOMIES
QUALIFYING CRITERIA

The geographic radius of local is defined by region, with agreement by the Center, depending on regional variation in food production patterns. Otherwise, local is defined as:

**LEVEL 1**

Size
- Produce: Very large scale operations (as per the USDA definition of farm size in the most recent USDA Census of Agriculture)\(^6\) (> $5 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Very large scale operations (> $50 million)\(^4\)

AND

Ownership
- Family farm\(^5\) or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius
- Within 250 miles\(^2\)

**LEVEL 2**

Size
- Produce: Large scale operations (Between $1 million and $5 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Large scale operations (Between $20 million and $50 million)

AND

Ownership
- Family farm or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius
- Within 250 miles\(^2\)

**LEVEL 3\(^3\)**

Size
- Produce: Large scale operations (Between $1 million and $5 million)
- Meat, Poultry, Eggs, Dairy, Seafood & Grocery Items: Large scale operations (Between $20 million and $50 million)

AND

Ownership
- Family farm or cooperatively owned (or owner-operated boats for seafood)

AND

Geographic Radius
- Within 250 miles\(^2\)

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\(^2\) For single and multi-ingredient products, with at least 50% of ingredients sourced from a family or cooperatively-owned medium scale operation within 250 miles, greater credit is given for full supply chain participation at Level 3. Points are weighted as follows:
- 100% credit if source farm meets Level 3 criteria,
- 66% credit if processor or shipper AND distributor, but NOT source farm, meet Level 3 criteria,
- 33% credit if processor or shipper OR distributor, but NOT source farm, meet Level 3 criteria.


\(^4\) Size ranges for meat, poultry, eggs, dairy, seafood, and grocery items are based on internal analysis of suppliers and align with Real Food Challenge’s definitions.

\(^5\) As defined by the USDA, a majority of the business is owned by the operator and individuals related to the operator. [https://www.ers.usda.gov/topics/farm-economy/farm-household-well-being/glossary.aspx#familyfarm](https://www.ers.usda.gov/topics/farm-economy/farm-household-well-being/glossary.aspx#familyfarm).

\(^6\) Note: this radius is 500 miles for meat.

\(^7\) Note: this radius is 600 miles for meat.

\(^8\) Note: this radius is 800 miles for meat.
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, which feature smaller portions of animal proteins in a supporting role.
ENVIRONMENTAL SUSTAINABILITY PURCHASING GOALS

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND OR
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

**Option 1: Increase Environmentally Sustainable Food Spend**
15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 1 environmentally sustainable sources (see page 29 for qualifying criteria).

OR

5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying criteria).

**Option 2: Reduce Carbon and Water Footprint**

a) Reduce carbon footprint\(^9\) and water footprint\(^{10}\) of meat, poultry, and cheese purchases by at least 4% per meal served from baseline year, with an 8% reduction goal within two years, and a 20% reduction goal within five years;\(^ {11, 12}\)

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least two source reduction strategies\(^ {13}\) that address most wasted food items identified in audit. (See Appendix B for menu of options).\(^ {14}\)

**Option 3: Submit Plan for Baseline Achievement Within 1 Year:**
If vendor and/or suppliers do not have current capacity to meet environmentally sustainable food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of year one.

TARGET: YEAR 5

**Option 1: Increase Environmentally Sustainable Food Spend**
25% of the total dollars spent annually on food products will come from Level 1 environmentally sustainable sources by fifth year of participation in the Good Food Purchasing Program (see page 29 for qualifying criteria).

**Option 2: Reduce Carbon and Water Footprint**

a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by at least 20% per meal served from baseline year;

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least three source reduction strategies that address most wasted food items identified in audit. (See Appendix B for menu of options).

ADDITIONAL LEVEL 1 REQUIREMENTS CONTINUED ON PAGE 25

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Environmental Sustainability Category.

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9 See next page for conversion factors for carbon footprint.
10 See next page for conversion factors for water footprint.
11 The baseline year is the year in which institution initiates its meat reduction efforts.
12 Special calculations of water/carbon for “better meat” will be considered in cases where a credible analysis has been conducted to evaluate the carbon emissions associated with the production of that particular meat source.
13 Qualifying food resource recovery strategies will be determined based on adherence to EPA’s Food Recovery Hierarchy. See Appendix B for menu of options.
14 An institution may choose to conduct waste audit at a select number of sample sites.
ENVIRONMENTAL SUSTAINABILITY PURCHASING GOALS, CONT.

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

TARGET: YEAR 1

ADDITIONAL LEVEL 1 REQUIREMENTS

No seafood purchased should be listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 25% of animal products are produced without the routine use of medically important antimicrobial drugs for disease prevention purposes.

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Environmental Sustainability Category.

TARGET: YEAR 5

No seafood purchased should be listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 60% of animal products are produced without the routine use of medically important antimicrobial drugs for disease prevention purposes.

CONVERSION FACTORS FOR CARBON FOOTPRINT:

<table>
<thead>
<tr>
<th>Food Product</th>
<th>lb CO2/lb edible</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>26.5</td>
</tr>
<tr>
<td>Cheese</td>
<td>9.8</td>
</tr>
<tr>
<td>Pork</td>
<td>6.9</td>
</tr>
<tr>
<td>Poultry</td>
<td>5.1</td>
</tr>
<tr>
<td>Fish</td>
<td>3.8</td>
</tr>
<tr>
<td>Other Dairy + Eggs</td>
<td>3.3</td>
</tr>
</tbody>
</table>


CONVERSION FACTORS FOR WATER FOOTPRINT:

<table>
<thead>
<tr>
<th>Food Product</th>
<th>Blue + Green gallons/lb edible</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>1.590</td>
</tr>
<tr>
<td>Pork</td>
<td>475</td>
</tr>
<tr>
<td>Cheese</td>
<td>382</td>
</tr>
<tr>
<td>Poultry</td>
<td>230</td>
</tr>
<tr>
<td>Other Dairy + Eggs</td>
<td>139</td>
</tr>
<tr>
<td>Fish</td>
<td>Pending</td>
</tr>
</tbody>
</table>


15 Animal product refers to any products derived from an animal, including meat, poultry, eggs, and dairy.
16 In qualifying products, medically important antimicrobial drugs (i.e., those in the same class of antibiotics used in human medicine) may be used for non-routine disease control and treatment purposes only. Antimicrobial use must be third party verified (e.g., Certified Responsible Antibiotic Use (CRAU) chicken). Antimicrobial Stewardship Standards for Pork and Chicken (once 3rd party verified). Disease control is defined here as the use of antibiotics on an animal that is not sick but where it can be shown that a particular disease or infection is present on the premises at the barn, house, pen, or other level at which the animals are kept. The Center for Good Food Purchasing may consider approval of additional narrowly defined, noncustomary uses upon request.
17 Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications. Environmental sustainability because these labels do not necessarily lead to improved environmental outcomes.
18 See footnote 16 for definition.
LEVEL 2

TARGET: YEAR 1

Option 1: Increase Environmentally Sustainable Food Spend
15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 2 environmentally sustainable sources (see page 29 for qualifying criteria).

OR

10% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying sources).

Option 2: Reduce Carbon and Water Footprint
a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by 5% per meal served from baseline year, with a 10% reduction goal within two years, a 15% reduction in three years and 25% reduction within five years.19

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least three source reduction strategies20 that address most wasted food items identified in audit and donate all recoverable food once per month.21

LEVEL 2 ADDITIONAL REQUIREMENTS

At least 25% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 30% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.22 23

TARGET: YEAR 5

Option 1: Increase Environmentally Sustainable Food Spend
25% of the total dollars spent annually on food products will come from Level 1 environmentally sustainable sources by fifth year of participation (see page 29 for qualifying criteria).

Option 2: Reduce Carbon and Water Footprint
a) Reduce carbon and water footprint of meat, poultry, and cheese purchases by at least 20% per meal served from baseline year;

AND

b) Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance) and implement at least three source reduction strategies that address most wasted food items identified in audit. (See Appendix B for a menu of options).

LEVEL 2 ADDITIONAL REQUIREMENTS

At least 60% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 60% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.24

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19 The baseline year is the year in which institution initiates its meat reduction efforts.
20 Qualifying food resource recovery strategies will be determined based adherence to EPA’s Food Recovery Hierarchy. See Appendix B for menu of options.
21 An institution may choose to conduct food waste audit at a select number of sample sites.
22 In qualifying products, antimicrobial drugs (both medically important and otherwise) may be used for disease control and treatment purposes only. Antimicrobial use must be third party verified (e.g., Certified Responsible Antibiotic Use (CRAU) chicken, Antimicrobial Stewardship Standards for Pork and Chicken [once 3rd party verified]). Disease control is defined here as the use of antibiotics on an animal that is not sick but where it can be shown that a particular disease or infection is present on the premises at the barn, house, pen, or other level at which the animal is kept. The Director of Food Food Purchasing may consider approval of additional narrowly defined, non-customary uses upon request.
23 Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications for environmentally sustainable sources because these labels do not necessarily lead to improved environmental outcomes.
24 Refer to footnote 22 for definition.
ENVIRONMENTAL SUSTAINABILITY
PURCHASING GOALS, CONT.

- INCREASE ENVIRONMENTALLY SUSTAINABLE FOOD SPEND
  OR
- REDUCE CARBON AND WATER FOOTPRINT

SOURCING TARGETS, BY YEAR

<table>
<thead>
<tr>
<th>LEVEL 3 ADDITIONAL REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TARGET: YEAR 1</strong></td>
</tr>
<tr>
<td>15% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year, will come from Level 3 environmentally sustainable sources (see page 29 for qualifying criteria);</td>
</tr>
<tr>
<td>AND</td>
</tr>
<tr>
<td>Reduce carbon and water footprint of meat, poultry, and cheese purchases by 6% per meal served from baseline year, with a 12% reduction goal within two years and 30% reduction within five years;</td>
</tr>
<tr>
<td>AND</td>
</tr>
<tr>
<td>Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least three source reduction strategies that address most wasted food items identified in audit, donate recoverable food twice per month, and implement one food recycling strategy (e.g. anaerobic digestion or composting).</td>
</tr>
<tr>
<td><strong>TARGET: YEAR 5</strong></td>
</tr>
<tr>
<td>25% of the total dollars spent annually on food products will come from Level 3 environmentally sustainable sources by fifth year of participation;</td>
</tr>
<tr>
<td>AND</td>
</tr>
<tr>
<td>Reduce carbon and water footprint of meat, poultry, and cheese purchases, per meal served by 30% from baseline year;</td>
</tr>
<tr>
<td>AND</td>
</tr>
<tr>
<td>Perform a food waste audit that identifies specific types and quantities of food in waste stream (see Food Loss and Waste Protocol for guidance), and implement at least four source reduction strategies that address most wasted food items identified in audit, donate recoverable food once per week, and implement two food recycling strategies.</td>
</tr>
<tr>
<td><strong>POINTS AWARDED</strong></td>
</tr>
<tr>
<td>3</td>
</tr>
</tbody>
</table>

**LEVEL 3 ADDITIONAL REQUIREMENTS**

At least 50% of seafood purchased should be listed as “Best Choice” and no seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

At least 50% of animal products are produced without the use of antimicrobial drugs for disease prevention purposes.

All seafood purchased should be listed as “Best Choice” in the Monterey Bay Aquarium’s most recent Seafood Watch Guide.

All animal products are produced without the use of antimicrobial drugs for disease prevention purposes.

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25 The baseline year is the year in which institution initiates its meat reduction efforts.
26 Qualifying food resource recovery strategies will be determined based on adherence to EPA’s Food Recovery Hierarchy. See Appendix B for menu of options.
27 An institution may choose to conduct waste audit at a select number of sample sites.
28 Addressing antibiotic usage through third party verified certification processes, such as Certified Responsible Antibiotic Use (CRAU) is a separate requirement included in the Environmental Sustainability category. Certification labels that only address responsible antibiotic use are not included as qualifying certifications for environmentally sustainable sources because these labels do not necessarily lead to improved environmental outcomes.
29 Refer to footnote 22.
30 Refer to footnote 22.
In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category.

1. Institution participates in “Meatless Mondays” campaign or any equivalent meatless day program.

1. 100% of disposable flatware, dishes, cups, napkins and other service items are compostable.

1. No bottled water is sold or served, and plain or filtered tap water in reusable jugs, bottles or dispensers is available.
## Environmental Sustainability Qualifying Criteria

### Level 1

**Fruits & Vegetables**
- Distributor provides grower signed affidavit verifying that produce has been grown without the use of pesticides listed as prohibited for fresh produce by Whole Foods’ Responsibly Grown program and all neonicotinoids and affidavit is accompanied by a site visit from institution or community partner; or
- Gold certified under ANSI/LEO-4000 the American National Standard for Sustainable Agriculture by Leonardo Academy.

### Level 2

**Fruits & Vegetables**
- Protected Harvest certified; or
- Food Alliance certified; or
- Rain Forest Alliance certified; or
- Enrolled in Whole Foods Responsibly Grown program; or
- Platinum certified under ANSI/LEO-4000 the American National Standard for Sustainable Agriculture by Leonardo Academy; or
- USDA Transitional Organic Standard; or
- Sustainably Grown certified; or
- Salmon Safe; or
- LEAF (Linking Environment and Farming)

### Level 3

**Fruits & Vegetables**
- USDA Organic; or
- Demeter Certified Biodynamic; or
- Produce grown in a farm or garden at the institution using organic practices

### Milk & Dairy
- AQA Grassfed
- Animal Welfare Approved; or
- Food Alliance Certified
- USDA Organic

### Poultry
- Animal Welfare Approved; or
- Food Alliance Certified
- USDA Organic

### Eggs
- Certified Humane Raised and Handled
- Animal Welfare Approved; or
- Food Alliance Certified
- USDA Organic

### Meat
- AQA Grassfed
- Animal Welfare Approved; or
- Food Alliance Certified; or
- Grasslands Alliance Standard
- USDA Organic

### Fish (Wild)
- No seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s Seafood Watch Guide
- Fish listed as “Best” choice in Monterey Bay Aquarium’s Seafood Watch Guide
- Marine Stewardship Council certified, paired with the MSC Chain of Custody Certification

### Fish (Farm-Raised)
- No seafood purchased listed as “Avoid” in the Monterey Bay Aquarium’s Seafood Watch Guide
- Fish listed as “Best” choice in Monterey Bay Aquarium’s Seafood Watch Guide
- USDA Organic; or
- Demeter Certified Biodynamic

### Grains
- Pesticide-free
- Food Alliance Certified
- USDA Organic; or
- Demeter Certified Biodynamic

### Third-Party Certifications

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31 Other certifications for farm-raised fish may be accepted on a species-by-species basis, if endorsed by Seafood Watch.
Provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.
# VALUED WORKFORCE

## PURCHASING GOALS

- Increase spend on fair food
- Support labor law compliance along the supply chain

### SOURCING TARGETS, BY YEAR

<table>
<thead>
<tr>
<th>LEVEL 1</th>
<th>BASELINE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TARGET: YEAR 1</strong></td>
<td><strong>TARGET: YEAR 5</strong></td>
</tr>
<tr>
<td>Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers</td>
<td>Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers</td>
</tr>
<tr>
<td>See page 32 for additional details.</td>
<td>See page 32 for additional details.</td>
</tr>
<tr>
<td>AND</td>
<td>AND</td>
</tr>
<tr>
<td><strong>Increase Fair Food Spend</strong></td>
<td><strong>Increase Fair Food Spend</strong></td>
</tr>
<tr>
<td>5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 1 fair sources (see page 34 for qualifying sources).</td>
<td>15% of the total dollars spent annually on food products will come from Level 1 fair sources by fifth year of participation (see page 34 for qualifying sources).</td>
</tr>
<tr>
<td>If vendor and/or suppliers do not have current capacity to meet fair food purchasing goals, the vendor may submit a plan to achieve full compliance at least at the baseline level by end of Year 1.</td>
<td></td>
</tr>
</tbody>
</table>

To be recognized as a Good Food Provider, an institution at least meets the baseline standard in the Valued Workforce Category.

### LEVEL 2

| **Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers** | **Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers** | **LEVEL 2** |
| See page 32 for additional details. | See page 32 for additional details. | |
| AND | AND | 2 |
| **Increase Fair Food Spend** | **Increase Fair Food Spend** | |
| 5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 2 fair sources (see page 34 for qualifying sources). | 15% of the total dollars spent annually on food products will come from Level 2 fair sources by fifth year of participation (see page 34 for qualifying sources). | |

### LEVEL 3

| **Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers** | **Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers** | 3 |
| See page 32 for additional details. | See page 32 for additional details. | |
| AND | AND | |
| **Increase Fair Food Spend** | **Increase Fair Food Spend** | |
| 5% of the total dollars spent annually on food products, with a goal of increasing at least 2% per year will come from Level 3 fair sources (see page 34 for qualifying sources). | 15% of the total dollars spent annually on food products will come from Level 3 fair sources by fifth year of participation (see page 34 for qualifying sources). | |
VALUED WORKFORCE
PURCHASING GOALS, CONT.

- INCREASE SPEND ON FAIR FOOD
- SUPPORT LABOR LAW COMPLIANCE ALONG THE SUPPLY CHAIN

SOURCING TARGETS, BY YEAR

<table>
<thead>
<tr>
<th>TARGET: YEAR 1</th>
<th>TARGET: YEAR 5</th>
<th>POINTS AWARDED</th>
</tr>
</thead>
</table>

DETAIL ON LABOR LAW REQUIREMENTS AT ALL LEVELS

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers
Vendor signs in writing that vendor and all suppliers respect the freedom of association of farmers, ranchers, and fisherfolk and that vendor and all suppliers comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core standards of the International Labour Organization (ILO):

(1) Freedom of association and the right to collective bargaining.
(2) Elimination of all forms of forced or compulsory labor.
(3) Abolition of child labor.
(4) Elimination of discrimination with respect to employment or occupation.

AND

If vendor and/or suppliers are found to have health & safety and/or wage & hour violations within the past three years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations, such as worker education and training. The institution may reserve the right to cancel the contract with a vendor with serious, willful, repeated, and/or pervasive labor violations and/or require its vendor to cancel its contract with the supplier with serious, willful, repeated, and/or pervasive violations over the next year after the letter is sent.

Submit Labor Law Compliance Documentation and Take Requested Follow Up Steps with Suppliers
Vendor signs in writing that vendor and all suppliers respect the freedom of association of farmers, ranchers, and fisherfolk and comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as the core ILO standards.

AND

If vendor and/or suppliers are found to have health & safety and/or wage & hour violations within the past three years, purchaser requests information from that supplier about steps taken to mitigate past violations and prevent future violations, such as worker education and training. The institution may reserve the right to cancel the contract with a vendor with serious, willful, repeated, and/or pervasive labor violations and/or require its vendor to cancel its contract with the supplier with serious, willful, repeated, and/or pervasive violations over the next year after the letter is sent.

32 Vendor refers to the distributor with whom the institution or its food service management company has a direct contract. Supplier refers to all companies in the vendor’s supply chain from whom product is sourced to be provided to the institution. A single product may have more than one supplier, including grower, shipper, processor, and/or wholesaler.
In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category.

2 Institution establishes an anonymous reporting system for workers to report violations with a protection for workers from retaliation.

1 Institution has adopted a “living wage” policy to ensure direct employees are paid non-poverty wages.

1 Institution’s food service contractor meets Level 3 Valued Workforce criteria.

2 An institution or vendor has a Labor Peace policy or agreement.
VALUED WORKFORCE
QUALIFYING CRITERIA

LEVEL 1

Vendor and Suppliers
Have a social responsibility policy, which includes:
(1) union or non-poverty wages;
(2) respect for freedom of association and collective bargaining;
(3) safe and healthy working conditions;
(4) proactive policy on preventing sexual harassment and assault;
(5) prohibition of child labor, as defined by the International Labour Organization (ILO) and at least one additional employment benefit such as:
(6) employer-paid health insurance
(7) paid sick days;
(8) profit-sharing with all employees;

OR

Vendor and Suppliers
Post information about their participation in the Good Food Purchasing Program in workplaces and in the primary languages spoken by the employees;

OR

Partner with local trade union and/or independent, representative worker organizations to conduct periodic mandatory, accessible, in-depth worker education training at the worksite and on the clock about their rights and ensure they know what their company has committed as a vendor of a Good Food Purchasing Program participant;

OR

- Are certified by Fair for Life; or
- Are certified by Fairtrade America (Fairtrade International FLO); or
- Are certified by Fairtrade USA

LEVEL 2

Vendor and Supplier
- Are Food Justice-Certified by the Agricultural Justice Project; or
- Are certified by the Equitable Food Initiative

LEVEL 3

Vendor and Supplier
- Have a union contract with their employees, or
- Are a worker cooperative

THIRD-PARTY CERTIFICATIONS

Food items from suppliers that meet any of the following criteria will be disqualified from being counted for points in all value categories:

- Use of slave or forced labor;
- Pattern of serious, willful, repeated, and/or pervasive labor violations over the last three years;
- Use of child labor

33 Greater credit is given for full supply chain participation at Level 3. An institution receives 3 points for every 5% increment of product sourced from Level 3 farms, and 3 points for every 15% increment of product sourced from Level 3 processors or distributors (percentages determined related to availability of Level 3 product in sectors of the supply chain). Points are weighted as follows:
  - 100% credit if source farm, AND processor or shipper, AND distributor meet Level 3 criteria.
  - 65% credit if two of three companies meet Level 3 criteria.
  - 55% credit if one of three companies meets Level 3 criteria.
34 Criteria used to identify voluntary third party certification programs at Level 3 include: adherence to all ILO Fundamental Principles and Rights at Work; a fair wage that at a minimum reaches the prevailing industry wage and charts progress toward a living wage; safe and healthy workplaces for workers; inclusion of independent worker organizations at all stages of standard setting, monitoring and enforcement; and remediation; a confidential complaint reporting and resolution mechanism with a strictly enforced retaliation policy; mandatory worker rights training on the clock, implemented with independent worker organization; regular announced and unannounced audits by well-trained auditors that include secure interviews with a broad swath of workers, and findings that are made available to workers; and a focus on enforcement, including legal agreements that ensure real consequence for non-compliance and clear, time-bound plans to remedy violations. If the Center determines that a supplier is not compliant with the standards established by the third-party certification program, the supplier will not receive credit for their participation in the certification program.
36 Unions cannot be controlled or backed by government or the employer.
37 As defined by United States Federation of Worker Cooperatives: Worker cooperatives are business entities that are owned and controlled by their members; the people who work in them. All cooperatives operate in accordance with the Cooperative Principles and Values. The two central characteristics of worker cooperatives are: (1) worker-members invest in and own the business together, and it distributes surplus to them and (2) decision-making is democratic, adhering to the general principle of one member-one vote.
38 Federal and/or state law defines child labor for the supplier’s industry and location. When federal and state rules are different, the rules that provide the most protection apply.
ANIMAL WELFARE

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

**PURCHASING GOALS**

- **INCREASE HIGH ANIMAL WELFARE FOOD SPEND OR**
- **REDUCE TOTAL VOLUME OF ANIMAL PRODUCTS PURCHASED**

## SOURCING TARGETS, BY YEAR

### TARGET: YEAR 1

**Option 1: Increase High Animal Welfare Food Spend**

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 1 animal welfare requirements (see page 39 for qualifying criteria).

OR

5% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 3 animal welfare requirements (see page 39 for qualifying criteria).

**Option 2: Reduce Total Volume of Animal Products Purchased**

Replace 15% of the total volume of animal products purchased with plant-based protein.

### TARGET: YEAR 5

**Option 1: Increase High Animal Welfare Food Spend**

25% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 1 requirements (see page 39 for qualifying criteria).

**Option 2: Reduce Total Volume of Animal Products Purchased**

Replace 25% of the total volume of animal products purchased with plant-based protein.

---

**LEVEL 1**

**BASELINE**

### Option 1: Increase High Animal Welfare Food Spend

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 1 animal welfare requirements (see page 39 for qualifying criteria).

OR

5% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 3 animal welfare requirements (see page 39 for qualifying criteria).

**Option 2: Reduce Total Volume of Animal Products Purchased**

Replace 15% of the total volume of animal products purchased with plant-based protein.

---

**LEVEL 2**

**Option 1: Increase High Animal Welfare Food Spend**

15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 2 requirements (see page 39 for qualifying criteria).

OR

10% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet Level 3 animal welfare requirements (see page 39 for qualifying criteria).

**Option 2: Reduce Total Volume of Animal Products Purchased**

Replace 25% of the total volume of animal products purchased with plant-based protein.

---

**Purchasing Standards for Food Service Institutions | Center for Good Food Purchasing**
### ANIMAL WELFARE
### PURCHASING GOALS, CONT.

- INCREASE HIGH ANIMAL WELFARE FOOD SPEND OR
- REDUCE TOTAL VOLUME OF ANIMAL PRODUCTS PURCHASED

<table>
<thead>
<tr>
<th>SOURCING TARGETS, BY YEAR</th>
<th>TARGET: YEAR 1</th>
<th>TARGET: YEAR 5</th>
<th>POINTS AWARDED</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LEVEL 3</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Option 1: Increase High Animal Welfare Food Spend</strong></td>
<td>15% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 3 requirements (see page 39 for qualifying criteria).</td>
<td><strong>Option 1: Increase High Animal Welfare Food Spend</strong></td>
<td>45% of the total dollars spent annually on egg, dairy, and meat products will come from products that meet at least Level 3 requirements (see page 39 for qualifying criteria).</td>
</tr>
<tr>
<td><strong>Option 2: Reduce Total Volume of Animal Products Purchased</strong></td>
<td>Replace 35% of the total volume of animal products purchased with plant-based protein.</td>
<td><strong>Option 2: Reduce Total Volume of Animal Products Purchased</strong></td>
<td>Replace 40% of the total volume of animal products purchased with plant-based protein.</td>
</tr>
</tbody>
</table>
In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category.

2  Institution encourages plant-based diets by offering only vegan options.

1  Institution encourages plant-based diets by offering only vegetarian options.

1  50% or more annual average of total cost of milk, egg and meat product purchases come from higher-welfare sources (Level 1 or above).
# ANIMAL WELFARE
## QUALIFYING CRITERIA

<table>
<thead>
<tr>
<th></th>
<th>LEVEL 1</th>
<th>LEVEL 2</th>
<th>LEVEL 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DAIRY</strong></td>
<td>• Certified Humane; or</td>
<td>• PCO 100% Grassfed</td>
<td>• Animal Welfare Approved</td>
</tr>
<tr>
<td></td>
<td>• USDA Organic(^39)</td>
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<tr>
<td><strong>EGGS(^40)</strong></td>
<td>• Certified Humane Cage Free; or</td>
<td>• American Humane Certified Pasture Raised(^42); or</td>
<td>• Animal Welfare Approved; or</td>
</tr>
<tr>
<td></td>
<td>• GAP Step 1, 2; or</td>
<td>• Certified Humane Free Range; or</td>
<td>• Certified Humane Pasture Raised; or</td>
</tr>
<tr>
<td></td>
<td>• USDA Organic(^41)</td>
<td>• GAP Step 3</td>
<td>• GAP Step 4, 5, 5+</td>
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<tr>
<td><strong>POULTRY</strong></td>
<td>• Certified Humane; or</td>
<td>• Certified Humane Free Range(^45)</td>
<td>• Animal Welfare Approved; or</td>
</tr>
<tr>
<td></td>
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<td>• GAP Step 4, 5, 5+</td>
</tr>
<tr>
<td></td>
<td>• USDA Organic(^44)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td>• Approved American Grassfed Association Producer; or</td>
<td>• PCO 100% Grassfed</td>
<td>• Animal Welfare Approved; or</td>
</tr>
<tr>
<td></td>
<td>• Certified Humane; or</td>
<td></td>
<td>• Certified Grassfed by A Greener World; or</td>
</tr>
<tr>
<td></td>
<td>• GAP Step 1, 2; or</td>
<td></td>
<td>• GAP Step 4, 5, 5+</td>
</tr>
<tr>
<td></td>
<td>• USDA Organic(^46)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PORK</strong></td>
<td>• Certified Humane; or</td>
<td>• Gap Step 3</td>
<td>• Animal Welfare Approved; or</td>
</tr>
<tr>
<td></td>
<td>• GAP Step 1, 2; or</td>
<td></td>
<td>• GAP Step 4, 5, 5+</td>
</tr>
<tr>
<td></td>
<td>• USDA Organic(^47)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>FISH(^48)</strong></td>
<td></td>
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</tr>
</tbody>
</table>

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**Third-Party Certifications**

- USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.
- AHA cage-free standards were excluded because AHA’s points-based system allows egg facilities to pass an audit (at 85%) without meeting a number of basic welfare standards.
- USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.
- Approved American Grassfed Association Producer does not have a set of “Core Criteria” that all certified producers must meet. Full audit results must be submitted to the Center to verify that the farm meets all Core Criteria for a product to meet Level 2.
- GAP Step 1 may be added to Level 1 upon the adoption of requirements for enrichments and for slower-growing chicken strains at Step 1.
- USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.
- Certified Humane Free Range, despite being pasture-based, is in Level 2 because unlike those in Level 3, it does not require slower-growth genetics.
- USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.
- USDA Certified Organic will qualify for Level 2 if proposed animal welfare requirements are adopted.
- Standards for farm-raised fish are in development and will be added to the Good Food Purchasing Standards as soon as possible.
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.
NUTRITION PURCHASING GOALS

- IMPLEMENT HEALTHFUL PRACTICES IN PROCUREMENT, FOOD PREPARATION, AND FOOD SERVICE ENVIRONMENT

HIGH PRIORITY

HEALTHY PROCUREMENT

- Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.49
- If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.50, 51
- Fruits, vegetables, and whole grains account for at least 60% of total food purchases by volume.52
- All individual food items contain ≤ 480 mg sodium per serving.53 Purchase “low sodium” (< 140 mg sodium per serving) whenever possible.
- 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.

HEALTHY FOOD SERVICE ENVIRONMENT

- 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.54
- Offer free drinking water at all meals, preferably cold tap water in at least a 4 oz. cup.
- Offer plant-based main dishes at each meal service.55

HEALTH EQUITY

- Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color.56 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, or 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.

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49 See Appendix C for definitions for whole (minimally processed, processed, and ultraprocessed (Source: San Diego County Department of Public Health Eat Well Standards)).
50 Processed meats include any meat preserved by curing, salting, smoking, or have other chemical preservation additives. If processed meats are offered, recommend using only products with no more than 480mg of sodium per 2 oz.
51 One strategy to reduce red and processed meat purchases is to limit portion sizes based on current US Dietary Guidelines. Average per-meal amount for meat, poultry and eggs for a 2000 calorie diet is 1.9 oz. (The range for a 1000-2200 calorie diet is 7-2 oz. per meal). See the USDA Food Patterns:
Healthy U.S.-Style Eating Pattern for more information.
52 Grain-based foods are considered whole grain when the first ingredient listed on the ingredient list is a whole grain. Whole grain ingredients include brown rice, buckwheat, bulgur, millet, oatmeal, quinoa, rolled oats, whole-grain barley, whole-grain corn, whole-grain sorghum, whole-grain triticale, whole oats, whole-rye, whole wheat, and wild rice. With the exception of the following foods:
53 Sodium Standards for Purchased Food:
- Canned and frozen seafood: ≤ 290 mg sodium per serving;
- Canned and frozen poultry: ≤ 290 mg sodium per serving;
- Sliced sandwich bread: ≤ 180 mg sodium per serving;
- Baked goods (e.g. dinner rolls, muffins, bagels, tortillas): ≤ 290 mg sodium per serving;
- Cereals: ≤ 218 mg sodium per serving;
- Canned or frozen vegetables: ≤ 290 mg sodium per serving;
- Recommend “reduced” sodium (per FDA definition) sauce and other condiments;
- Recommend purchasing cheese: ≤ 215 mg sodium per serving.
54 Health Care Without Harm: Healthy Beverage Defined: Water (filtered tap, unsweetened, salt-free or infused); 100 percent fruit juice (optimal 4 oz. serving); 100% vegetable juice (optimal sodium less than 140 mg); Milk (unsweetened); Non-dairy milk alternatives (plain, unsweetened); Tea and Coffee (unsweetened with only naturally occurring caffeine).
55 To the best possible ability, beverages should be dispensed by tap or fountain AND reusable beverage containers should be encouraged. Recommend plant-based main dishes to include fruits, vegetables, beans and/or legumes.
56 Food or monetary donations for charitable causes do not count.
NUTRITION

PURCHASING GOALS

- Implement healthful practices in procurement, food preparation, and food service environment

STRATEGIES

PRIORITY

HEALTHY PROCUREMENT

☐ 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 oz. for children aged 1-6.67

☐ If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).68

☐ All pre-packaged food has zero grams trans fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).

☐ At least 50% of grain products purchased are whole grain rich.69

☐ Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing.60 Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.

HEALTHY FOOD PREPARATION

☐ 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.

☐ 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).

HEALTHY FOOD SERVICE ENVIRONMENT

☐ If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative63 AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.

☐ 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).

☐ Healthy food and beverage items are priced competitively with non-healthy alternatives.

☐ Adopt one or more marketing/promotion/signage strategies, such as:
  • Highlight fruit with no-added sweeteners and non-fried vegetable offerings with signage.

67 Low Sodium is ≥140 mg or less per RACD.

68 Fat-Free is 0 g or less per RACD, Low-Fat is 3 g or less per RACD and and 50 g if RACD is small (<30g). Reduced fat is 26% less fat per RACD when compared to the original food. Low Sodium is ≥140 mg or less per RACD and per 50 g if RACD is small (<30g).

69 Grain-based foods are considered whole grain when the first ingredient listed on the ingredient list is a whole grain. Whole grain ingredients include brown rice, buckwheat, bulgur, millet, oatmeal, quinoa, rolled oats, whole-grain barley, whole-grain corn, whole-grain sorghum, whole-grain triticale, whole oats, whole rye, whole wheat, and wild rice. 3 grams or more of fiber/serving.

60 Low-Fat is 3 g or less per RACD and per 50 g if RACD is small (<30 g). Low Sodium is ≥140 mg or less per RACD and per 50 g if RACD is small (<30 g).

61 A cup (240 ml) of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible for environmental considerations.
NUTRITION
EXTRA POINTS & SCORING TARGETS

In addition to base points earned in each category, extra points may be earned in each category for institutional policies or purchasing practices that go above and beyond the standards in each value category. An institution may earn a maximum of five bonus points in the Nutrition Extra Points section.

1

MENU LABELING
Menu lists the nutritional information for each item using the federal menu labeling requirements under the Patient Protection and Affordable Care Act of 2010 as a guide.

1

PORTION CONTROL
Adopt one or more portion control strategies, if applicable. (E.g. Utilize 10” or smaller plates for all meals; make available reduced-size portions of at least 25% of menu items offered; offer reduced-size portions at a lower price than regular sized portions, eliminate trays from lines). 62

1

CULTURALLY APPROPRIATE MENUS
Offer menu items that are culturally appropriate for institution’s demographic composition. Institution should submit menus with ingredient lists for culturally appropriate items.

1

NUTRITION & FOOD SYSTEMS EDUCATION
For K-12 institutions: Institution implements nutrition education programming. Examples of qualifying initiatives include:
• Interactive/educational garden program
• District-wide required nutrition curriculum
• Farm/processing site visits to regional producers

1

WORKSITE WELLNESS
Develop and implement a worksite wellness program for employees and/or patrons that includes nutrition education.

1

HEALTHY VENDING
Adopt a healthy vending machine policy for machines at all locations, using the Federal Food Service Guidelines or a higher standard. 63

<table>
<thead>
<tr>
<th>PERCENTAGE OF CHECKLIST ITEMS MET</th>
<th>SCORING TARGET</th>
<th>POINTS AWARDED</th>
</tr>
</thead>
<tbody>
<tr>
<td>51 - 64.9%</td>
<td>LEVEL 1</td>
<td>1</td>
</tr>
<tr>
<td>65 - 79.9%</td>
<td>LEVEL 2</td>
<td>2</td>
</tr>
<tr>
<td>80 - 100%</td>
<td>LEVEL 3</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>UP TO 6 EXTRA POINTS</td>
</tr>
</tbody>
</table>

62 Reduced-sized portions are at least 1/3 smaller than the full-size item and are offered in addition to the full-size versions.
APPENDIX A: TEMPLATE POLICY LANGUAGE FOR FORMAL GOOD FOOD PURCHASING PROGRAM ADOPTION

Whereas, [Institution] procures [$ food spend] annually in food and food supplies. The large-scale volume demands include serving [number of meals per day] meals per day and [number of meals per year] meals annually. Subsequently, the purchasing of good food is a vital component to providing for the nutritional needs of all children in [Institution];

Whereas, [Percentage] of students in [Institution], [X%] of whom are students of color, qualify for federal and state meal benefits through the [National School Lunch and Breakfast Programs, the Child and Adult Care Food Program, the After School Snack and Supper Program, and the Summer Food Service Program];

Whereas, In practicing good food procurement methods, [Institution] can support a regional food system that is ecologically sound, economically viable, and socially responsible. Thoughtful purchasing practices by [Institution] can nationally impact the creation and availability of a local, equitable, and sustainable good food system;

Whereas, [Institution] has [detail of existing Good Food practice or policy. Duplicate this list item as many times as needed];

Whereas, Good food is defined as food that is healthy, affordable, fair, and sustainable. These foods meet the Dietary Guidelines for Americans, provide freedom from chronic ailment, and are delicious and safe. All participants in the food supply chain receive fair compensation, fair treatment, and are free of exploitation. Good food is available to purchase for all income levels. High quality food is equitable and physically and culturally accessible to all. Food is produced, processed, distributed, and recycled locally using the principles of environmental stewardship (in terms of water, soil, and pesticide management); and

Whereas, Implementation of the comprehensive Good Food Purchasing Program will promote the ongoing leadership of [Institution] in being a good food leader in our community and nationwide; now, therefore, be it,

RESOLVED, That [Institution] will use its purchasing power to encourage the production and consumption of food that is healthy, affordable, fair, and sustainable. We recognize that the adoption of the Good Food Purchasing Program has the power to reform the food system, create opportunities for smaller farmers and low-income entrepreneurs of color to thrive, provide just compensation and fair treatment for workers, support sustainable farming practices, reward good environmental stewardship, and increase access to fresh and healthy foods. We will leverage our purchasing power to support the following values:

Local Economies: support diverse, family and cooperatively owned, small and mid-sized agricultural and food processing operations within the local area or region. 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.

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.

Animal Welfare: Source from producers that provide healthy and humane conditions for farm animals.

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.
RESOLVED, that [Institution] commits to taking the following steps in support of Good Food:

(1) Meet identified multi-year benchmarks at the baseline standard or higher for each of the five value categories – local economies, environmental sustainability, valued workforce, animal welfare, and nutrition, as specified in the Good Food Purchasing Standards and annually increase the procurement of Good Food.
(2) Establish supply chain accountability and a traceability system with suppliers to verify sourcing commitments.
(3) Incorporate the Good Food Purchasing Standards and reporting requirements into all new RFPs and contracts with the opportunity for community input on contract awards.
(4) Commit to annual verification of food purchases by the Center for Good Food Purchasing and comply with due diligence reporting requirements to verify compliance, measure progress, and celebrate success at the [enter desired star rating] level.

RESOLVED, that [Institution] commits to the following reporting requirements:

(1) Submit Food Service Operations Overview form i.e. total annual dollar amount of food and beverage purchases by product category and average number of daily meals served, within one month of adopting the Good Food Purchasing Program.
(2) Submit Baseline Nutrition Assessment.
(3) Submit itemized records of each fruit, vegetable, meat/poultry, dairy and grain products purchased by the Participant during desired time period to include:
   1. Product name;
   2. Unit type purchased (e.g. cases, bunches, packs);
   3. Number of units purchased;
   4. Volume per unit (e.g. ounces, lbs);
   5. The name and location of each supplier along the supply chain, to include all distributors, wholesalers, processors, manufacturers, shippers, AND farm(s) of origin; and
   6. Amount spent by institution for each product, to include:
      a. Price per unit;
      b. For each individual farm or ranch from which product is sourced, total dollar value spent on each individual product from that farm or ranch.
(4) Review an inventory of suppliers with serious, repeat and/or willful health and safety and/or wage and hour labor violations over the last three years, generated by the Center. Institution works with the Center to prioritize suppliers with the most serious violations to engage for additional information on what steps have been taken to remedy the past violations and to prevent future violations.
(5) Develop and adopt a multi-year action plan with benchmarks to comply with the Good Food Purchasing Standards within the first year of adopting the Good Food Purchasing Program.
(6) Report to the [insert policy body] annually on implementation progress of the Good Food Purchasing Program with the opportunity for community input.
APPENDIX B: EPA FOOD RECOVERY HIERARCHY: IDENTIFYING AND PRIORITIZING STRATEGIES TO REDUCE WASTED FOOD

The EPA has developed the Food Recovery Hierarchy to help prioritize actions that organizations can take to prevent wasted food. Reduction/diversion points include:

1. Source Reduction – reduce the amount of surplus food generated
2. Recovery: Feed Hungry People – donate extra food to food banks, soup kitchens, shelters
3. Recycling:
   • Feed Animals – divert food scraps to animal feed
   • Industrial Uses – anaerobic digestion (send food to anaerobic digester) OR recycle oils/grease (for rendering or biodiesel)
   • Composting

According to the EPA, “each tier of the Food Recovery Hierarchy focuses on different management strategies for wasted food. The top levels of the hierarchy are the best ways to prevent and divert wasted food because they create the most benefits for the environment, society and the economy.”

Good Food Providers that incorporate waste reduction strategies into their food service operations are encouraged to follow the EPA’s Food Recovery Hierarchy and prioritize strategies at the top levels of the hierarchy.

An important first step for an institution is to perform a waste audit and then develop waste reduction strategies that address the most wasted food items identified in audit.
APPENDIX B: SUGGESTED FOOD RECOVERY STRATEGIES

The list below provides a menu of options that institutions can take to prevent and divert wasted food. This list is by no means exhaustive. Some strategies may not apply to or be feasible for all institution types. More ideas can be found on the EPA’s Food Recovery Hierarchy website.

**SOURCE REDUCTION**

- Purchase imperfect produce
- Staff training on food waste reduction
- Daily log of kitchen food waste
- Reduce batch sizes
- Cook-to-order instead of bulk-cooking at end of day
- Set up share tables
- “Offer vs serve”
- Replace buffet with cook-to-order line
- Finish preparation at the line
- Recess before lunch
- Provide another beverage choice (e.g. water)
- Extend lunch periods to 30 minutes
- Slice fruit/vegetables
- Catchy names for fruits/vegetables
- Marinate meats
- Healthy foods within reach
- Train staff on knife skills
- Use maximum amount of food parts (carrot greens and potato skins)
- Reconstitute wilted veggies
- Freeze surplus fruits & veggies
- Use leftovers
- Eliminate garnishes that typically don’t get eaten
- Storage techniques for different foods
- See-through storage containers
- Smaller serving containers at end of day
- Trayless dining

**RECOVERY**

- Deliver unused food to local pantry
- Supplement Power Pack program with unused food that is collected
- Pop Up Food Pantry
- Partner with sister school & donate surplus food to families in need

**RECYCLING**

- Provide organic waste to animal farmers as feed
- Send food scraps to anaerobic digester
- Recycle waste vegetable oil to be used as biofuel
- Community or on-site composting of organic waste

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64 This list is not exhaustive and options are not exclusive to the listed institution type. More ideas can be found at

65 LeanPath is one tool institutions can use to monitor kitchen waste. It may be cost prohibitive for some, but a manual log or less costly tool could also be used to monitor kitchen waste. http://www.leanpath.com

66 From Food Bus: http://foodbus.org/toolkit/
# APPENDIX C: LEVELS OF PROCESSING – DEFINITIONS

## PROCESSING CATEGORY

<table>
<thead>
<tr>
<th>UNPROCESSED AND MINIMALLY PROCESSED FOODS AND BEVERAGES</th>
<th>DEFINITION</th>
<th>EXAMPLES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Unprocessed and minimally processed foods and beverages</strong></td>
<td>Include single-ingredient foods or beverages, which have undergone no or slight alterations after separation from nature, such as cleaning, removal of unwanted or inedible parts, fractioning, grinding, roasting, boiling, freezing, drying, fermentation, or pasteurization. These do not include any added oils, fats, sugar, salt or other substances, but may include vitamins and minerals typically to replace those lost during processing. Simple combinations of two or more unprocessed or minimally processed foods, such as granola made from cereals, mixtures of frozen vegetables, and unsalted, unsweetened, dried fruit and nut mixtures, remain in this group. As a general rule, additives are rarely present in food items in this group.</td>
<td>Examples include, but are not limited to fresh, chilled, frozen, vacuum-packed fruits, vegetables, including those with antioxidants, roots, and tubers; cereal grains and flours made with these grains; cereal products, such as plain oatmeal; fresh or dry pasta or noodles (made from flour with the addition only of water); fresh, frozen and dried beans and other pulses (legumes); dried fruits and 100% unsweetened fruit juices; fresh or dried mushrooms; unsalted nuts and seeds; fresh, dried, chilled, frozen meats, poultry and fish; fresh and pasteurized milk, ultra-pasteurized milk with added stabilizers, fermented milk such as plain yogurt; spices such as pepper, cloves, and cinnamon; herbs such as fresh or dry thyme, mint, and cilantro; eggs; teas, coffee, herb infusions, tap water, bottled spring water.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MODERATELY PROCESSED FOODS AND BEVERAGES</th>
<th>DEFINITION</th>
<th>EXAMPLES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Moderately processed foods and beverages</strong></td>
<td>Simple products manufactured by industry typically with few ingredients including unprocessed or minimally processed foods and salt, sugar, oils, fats and other substances commonly used as culinary ingredients. Additives are sometimes added to foods in this group.</td>
<td>Examples include, but are not limited to breads; cheese; sweetened fruits and fruits in syrup with added anti-oxidants; dried salted meats with added preservatives; canned foods preserved in salt or oil; cereal products with tocopherols (Vitamin E), such as instant oatmeal with sugar and cinnamon or whole wheat kernels combined with flaxseed, salt, and barley malt; tofu, tempeh, and certain kinds of bean and vegetable burgers; and multi-ingredient foods and beverages manufactured and packaged by industry that contain no ingredients only used in ultra-processed products.</td>
</tr>
</tbody>
</table>

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67 Courtesy of San Diego County Department of Public Health
72 Classes of additives that may infrequently be added to foods and beverages in this category include nutrient supplements, stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation.
78 Classes of additives sometimes added to foods and beverages in this category include nutrient supplements, curing and pickling agents, leaving agents (in simple breads), enzymes (in cheese), stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation or stabilizers.
# APPENDIX C: LEVELS OF PROCESSING – DEFINITIONS

## Processing Category
### Ultra-Processed Food and Beverage Products

**Ultra-processed food and beverage products** are industrial formulations typically with many ingredients including salt, sugar, oils and fats, but also substances not commonly used in domestic cooking and additives whose purpose is to imitate sensorial qualities of unprocessed or minimally processed foods and culinary preparations of these foods. Minimally processed foods are a small proportion of or are even absent from ultra-processed products.  

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### Culinary Ingredients

**Culinary ingredients** are substances obtained from unprocessed or minimally processed foods, or nature, and commonly used to season and cook unprocessed or minimally processed foods in the creation of freshly prepared dishes. Items in this group are rarely consumed alone. Combinations of two or more culinary ingredients, such as oil and vinegar, remain in this group. As a general rule, additives are rarely present in these foods and beverages.

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### Freshly Prepared Foods and Beverages

**Freshly prepared foods and beverages** are handmade preparations composed of unprocessed or minimally processed foods and culinary ingredients.

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### Examples

Examples include, but are not limited to industrially manufactured sports drinks; regular and diet sodas; flavored milks; energy drinks; meal replacement or dietary supplement drinks or foods; cereal products with tocopherols (Vitamin E) and an assortment of additives, such as FD&C Blue No. 1 and 2, caramel color; gelatin; high fructose corn syrup; dextrose or hydrogenated vegetable oil; sweet and/or savory snacks; ice cream; cakes and cake mixes; pastries; candies; chocolate bars; energy bars; granola bars; snack chips and mixes; packaged desserts; grain-based desserts and breads; margarine; condiments; instant sauces and soups; hot dogs; sausages; luncheon meats; chicken patties and nuggets; breaded fish and sticks; frozen and packaged meals; prepacked pizza; fast food; and other foods with ingredients not usually sold to consumers for use in freshly prepared foods.

Examples include, but are not limited to butter, lard, and vegetable oils; milk, cream; sugar and molasses obtained from cane or beet; honey extracted from combs and syrup from maple trees; salt and iodized salt; starches; vegetable oils with added antioxidants; and vinegar with added preservatives.

Examples include, but are not limited to any scratch prepared foods and beverages made with unprocessed or minimally processed foods and culinary ingredients made at home, a cafeteria, or food service operation such as hummus; salsa; salads; mixed vegetables; stir fry; mashed potatoes; soups; casseroles; cooked meats, poultry, or fish; pies, cakes, and cookies; and coffee, tea and lemonade.

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82 Ultra-processed products may include an assortment of additives or ingredients not typically found in unprocessed or minimally processed food and culinary ingredients. Examples of substances only found in ultra-processed products include some directly extracted from foods, such as casein, lactose, whey and gluten, and some derived from further processing of food constituents, such as hydrogenated or interesterified oils, hydroylated proteins, soy protein isolate, maltodextrin, invert sugar and high fructose corn syrup.


86 Classes of additives that may infrequently be added to foods and beverages in this category include nutrient supplements, curing and pickling agents, stabilizers (in fluid milk or yogurt only), and anti-oxidants or antimicrobial agents to preserve original properties or prevent microorganism proliferation.

87 Nutrient Profile Model (2016), Pan American Health Organization.