



DISTRICT OF COLUMBIA PUBLIC SCHOOLS & THE GOOD FOOD PURCHASING PROGRAM

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OVERVIEW OF THE GOOD FOOD PURCHASING PROGRAM



TRANSFORMING THE WAY PUBLIC INSTITUTIONS PURCHASE FOOD



By creating a transparent and equitable food system built on five core values: local economies, health, a valued workforce, animal welfare and environmental sustainability



VALUES SHAPE POLICY

THE GOOD FOOD PURCHASING PROGRAM IS A COMMITMENT TO:

NUTRITION

Promote health and well-being by offering seasonal fruits and vegetables, using whole grains, reducing salt and added sugars, and eliminating the use of deep frying.

ENVIRONMENTAL SUSTAINABILITY

Source from producers that employ sustainable production systems that reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, antibiotics, and genetic engineering; conserve soil and water; protect and enhance wildlife habitat and biodiversity; and reduce on-farm energy consumption and greenhouse gas emissions.

Provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.

VALUED WORKFORCE

LOCAL ECONOMIES

Support small and mid-sized agricultural and food process operations within the local area or region.

ANIMAL WELFARE

Provide healthy and humane care for livestock.



OUR PARTICIPANTS

Austin Convention Center, City of Austin

Department of Housing and Food Services, University of Texas, Austin

Austin Independent School District

Baltimore City Public Schools

Chicago Public Schools

Cincinnati Public Schools

Boulder Valley School District

Greek Theatre, City of LA

Department of Aging, City of LA

Los Angeles Unified School District

Minneapolis Public Schools

New York City Department of Education's Office of Food and Nutrition Services

New York City Health & Hospitals Corporation

New York City Department of Corrections

New York City Administration for Children's Services (Juvenile Detention Centers)

New York City Human Resources Administration (Homeless Shelters)

Juvenile Justice Center, City of Philadelphia

Parks & Recreation Department, City of Philadelphia

Prison Department, City of Philadelphia

Office of Homeless Services, City of Philadelphia

Zuckerberg San Francisco General Hospital

Laguna Honda Hospital

West Contra Costa Unified School District

Oakland Unified School District

San Francisco Unified School District

District of Columbia Public Schools

UNC Pembroke

\$1 BILLION DOLLARS



GOOD FOOD PURCHASING PROGRAM

Purchasing Standards for
Food Service Institutions

GOOD FOOD PURCHASING STANDARDS



Baseline Standard

An institution must meet at least the baseline in each of five categories.



Certification Based

Standards are based off third party certifications that have been ranked by national experts.



Flexible, Tiered Scoring System

More points are awarded for higher levels of achievement.



Aggregation of Points & Star Rating

Points earned in each category are added together and a star rating is awarded.

THE PROCESS



THE GOOD FOOD PURCHASING PROGRAM

- ✓ Assess ★
- ✓ Set Goals + Make Shifts ★
- ✓ Track Progress
- ✓ Celebrate Success
- ✓ Award Good Food Provider Seal





BASELINE ASSESSMENT

ANNUAL REPORT



CENTER
FOR
GOOD FOOD PURCHASING



PARTICIPANT'S COMMITMENTS

1. Make best faith effort to meet the Standard's benchmarks
2. To the extent possible establish supply chain traceability and accountability with suppliers to verify sourcing commitments
3. Incorporate Good Food Purchasing Standards and reporting requirements into the contracting process and solicitations and
4. Commit to annual verification of foods purchased

VALUE CATEGORIES & SCORING



MEASURING INVESTMENT IN GOOD FOOD

LEVEL 1

Least restrictive standards but requires a greater proportion of investment to gain credit

15% = 1 point

LEVEL 2

Modestly restrictive standards with modest proportion of investment to gain credit

15% = 2 points

LEVEL 3

Most restrictive standards but requires least amount of investment to gain credit

5% = 1 points

10% = 2 points

15% = 3 points

LOCAL ECONOMIES

Baseline Requirement: An institution purchases at least 15% of products that meet Level 1 Local Economies standards *or* 5% of products that meet the Level 3 Local Economies standard.

Local Economies is defined based on the following characteristics:

- 1 Distance of the farm, processor or manufacturer from institution
 - Within 250 miles
- 2 Size of source farm or business (based on revenue)
 - Level 1 (Medium)
 - Level 2 (Large)
 - Level 3 (Very Large)
- 3 Farm ownership
 - Family farm, cooperative-member or family owned

ENVIRONMENTAL SUSTAINABILITY

Baseline Requirement can be achieved through one of two options:

1 Purchasing 15% of total food spend at Level 1 or 5% at Level 3

Level 1



Level 2



Level 3



2 Reducing carbon and water footprint of meat, poultry, and cheese purchases by 4% from the first year of participation AND audit food waste streams to implement food waste reduction strategies

PLUS

- No seafood listed "Avoid" in Monterey Bay Aquarium Seafood Watch Guide
- At least 25% of animal products are raised without the routine use of antibiotics



VALUED WORKFORCE

Baseline Requirement: 5% spend on level 1, 2 or 3 products.

An institution takes requested follow up steps with suppliers with labor law violations in the last five years, to understand steps that have been taken to mitigate past violations and prevent future ones.

Valued Workforce is defined as vendor and supplier compliance with domestic labor laws, as well as based on the following third party certifications:

Level 1



Level 2



Level 3



Baseline Requirement can be achieved through one of two options:

1 Purchasing 15% of egg, meat and dairy spend at Level 1 or 5% of egg, meat and dairy spend at Level 3

<p>Level 1</p>	  Step 1, 2	<p>Level 2</p>	  Step 3 Pasture Raised	<p>Level 3</p>	 Step 4, 5, 5+	  Pasture Raised	  Free Range	 
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2 Replacing a 15% of total volume or animal protein purchased with plant-based protein

Baseline requirement: Complete at least 51% of the checklist items.

Nutrition is defined based on a checklist of practices that include items related to:

- ✓ Healthy Food Procurement
- ✓ Healthy Food Preparation
- ✓ Healthy Food Service Environment
- ✓ Health Equity

Level 1 – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable checks)

Level 2 – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)

Level 3 – meets 24 - 29 out of 29 (or between 80%-100% of all applicable checks)

SCORING EXAMPLE: GRASSFED BEEF



MENU ITEM

FULLY-LOADED HAMBURGER

MULTI-INGREDIENT, ASSEMBLED ON SITE

CREDIT CONTRIBUTION PER INGREDIENT

TOTAL FOOD SPEND \$150 MILLION

TOTAL MEAT, DAIRY, AND EGG SPEND \$25 MILLION

LOCAL ECONOMIES

BEEF PATTY | \$2.5M
LOCALLY RAISED

BUN | \$500K
MANUFACTURED LOCALLY

TOMATOES | \$75K
LOCALLY GROWN

2.43%
CREDIT

ENVIRONMENTAL SUSTAINABILITY

BEEF PATTY | \$2.5M
GRASS-FED CERTIFIED

TOMATOES | \$75K
CERTIFIED ORGANIC

1.65%
CREDIT

VALUED WORKFORCE

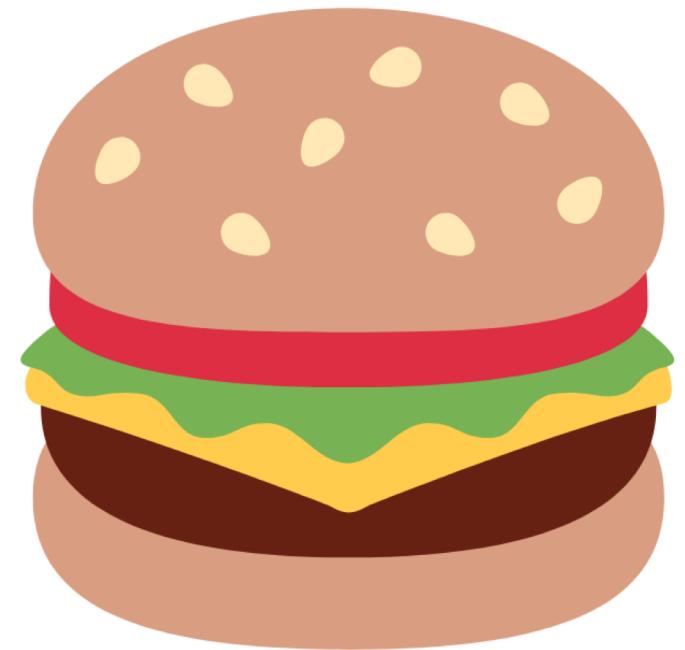
MAYONNAISE | \$150K
MADE BY A WORKER OWNED CO-OP

0.1%
CREDIT

ANIMAL WELFARE

BEEF PATTY | \$2.5M
GRASS-FED CERTIFIED

1%
CREDIT



MENU ITEM: FULLY LOADED HAMBURGER

AGA GRASS FED IQF BEEF PATTY

ANIMAL WELFARE CREDIT CALCULATION

Credit contribution for beef patty: \$2.5 Million

Total Food Spend: \$150 Million

Total Meat, Dairy, and Egg Spend: \$25 Million

1 QUALIFYING CRITERIA

SOURCING

PRODUCT MEETS:

- ☒ LEVEL 1 CRITERIA
- ☐ LEVEL 2 CRITERIA
- ☐ LEVEL 3 CRITERIA



AGA Grassfed Beef

2 DETERMINES HOW MUCH OF TOTAL SPEND IS WEIGHTED

Product that meets Level 1 Animal Welfare criteria is weighted at 100%

$$\$2.5M \times 100\% = \$2.5M$$

3 CALCULATE

$$\frac{\$2.5M}{\$25M} \begin{matrix} \text{(WEIGHTED \% OF ITEM)} \\ \text{(TOTAL MEAT/DAIRY SPEND)} \end{matrix}$$

4 TOTAL CREDIT

1%
= TOTAL CREDIT
TOWARDS
ANIMAL WELFARE

MEAN PARTICIPANT SCORING FOR BASELINES: *SCHOOL DISTRICTS*

17.6%

Local
Economies

2.4%

Environmental
Sustainability

5.94%

Valued
Workforce

2.67%

Animal
Welfare

80%

Nutrition

DCPS ASSESSMENT RESULTS





Good Food Purchasing Executive Summary

District of Columbia Public Schools School Year 2017-2018

Baseline Assessment

\$14,451,726

in Total Food Spend

Baseline Met: Local Economies, Nutrition

Baseline Not Yet Met: Environmental Sustainability, Valued Workforce, Animal Welfare

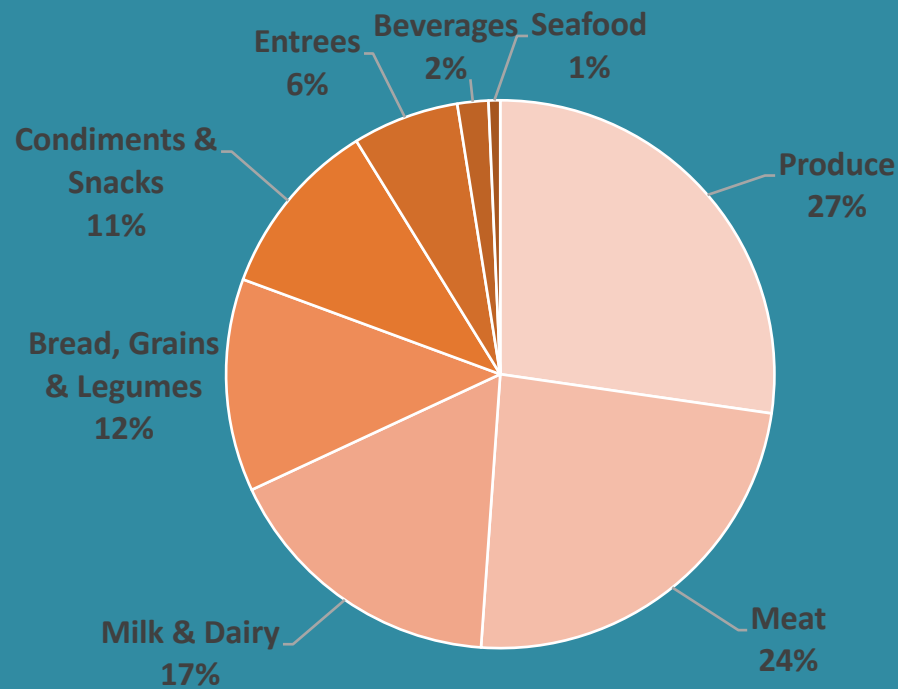
Total Points Earned

16

Progress Toward Baseline Goal and Qualifying Purchases by Value Category

		Baseline Goal	Standard Points	Extra Points
Local Economies	15% or \$2.1m	15% (\$2.1m)	1	3
Environmental Sustainability	0.13% or \$18k	5% (\$723k)	0	1
Valued Workforce	6.8% or \$981k	5% ¹ (\$723k)	3	1
Animal Welfare	0%	15% (\$884k)	0	0
Nutrition	86% of items met	51% met	3	4

PURCHASING SUMMARY



PURCHASING SUMMARY, AGGREGATE

Product Category	Spend
Produce	\$3,943,475.29
Milk & Dairy	\$2,449,052.62
Meat	\$3,444,116.46
Seafood	\$99,003.35
Bread, Grains & Legumes	\$1,815,271.39
Beverages	\$263,743.61
Entrees	\$907,632.40
Condiments & Snacks	\$1,529,332.49
Sub-Total: Food Items	\$14,451,627.61

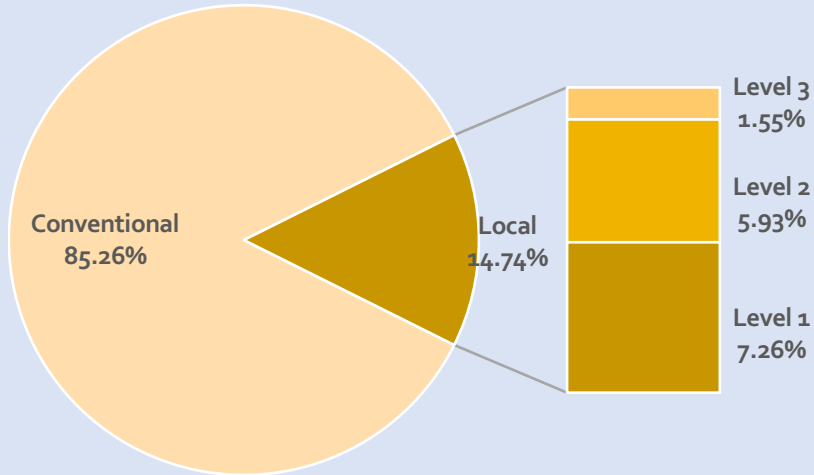
DCPS PERFORMANCE IN LOCAL ECONOMIES

Baseline achieved

- 15% spend on local
- \$2,130,583 dollars invested in local economies
- 1 point earned
- Over 200 local SKUs

17.6%

LOCAL ECONOMIES – *Support small and mid-sized agricultural and food processing operations within the local area or region*

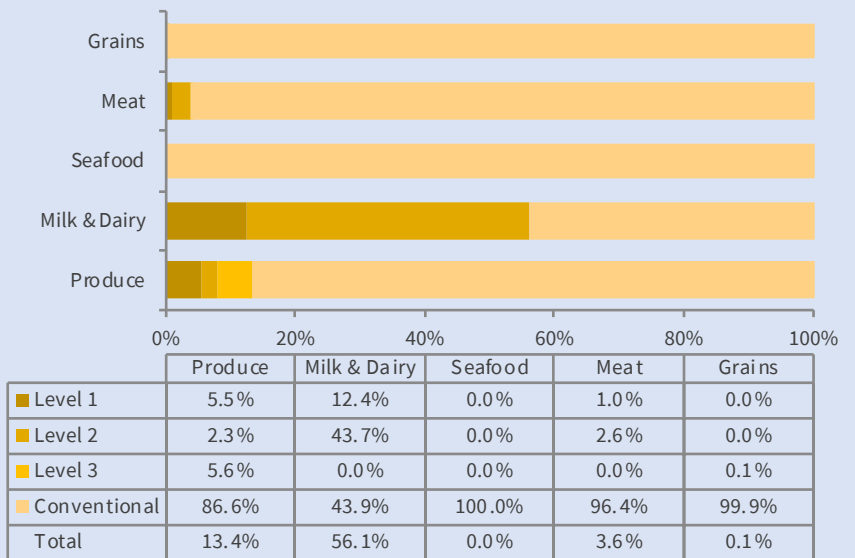


KEY SUPPLIERS (over \$1,000 spent)

Level 3 – Medium, within 250 miles (500 miles for meat):

- All Round Foods Inc. (\$4,868)
- Bay Water Greens, LLC (\$1,742)
- CARDILE MUSHROOMS C&M LLC (\$1,737)
- Chicone Farms (\$1,581)
- Chocolate and Tomatoes Farm (\$2,984)

What Percentage of Each Product Category is Local?



DCPS 3 EXTRA POINTS

1 point

At least **1%** spend on
small scale local farms

1 Point

At least **1%** spend
directly from farmer
owned businesses

1 Point

Investment in value
chain innovation

DCPS PERFORMANCE IN ENVIRONMENTAL SUSTAINABILITY

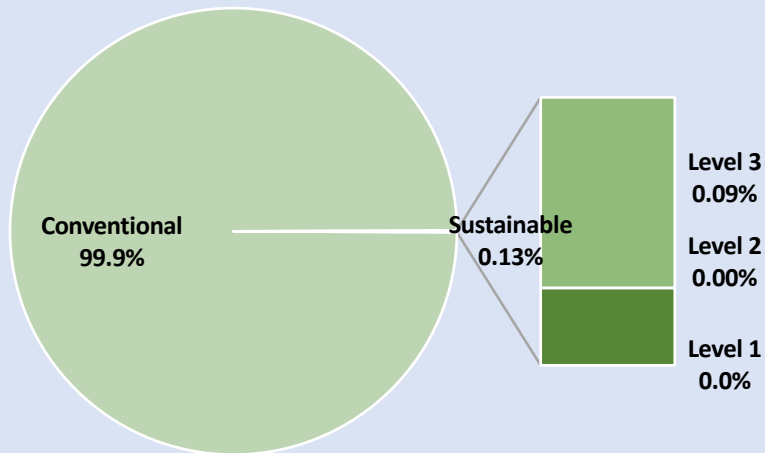
Baseline not met

- 0.13 % spend on sustainable
- \$18,143 invested
- 1 extra point earned
- 0.78% spend on proteins not raised w routine use of antibiotics (\$46,049)
- Over 10 Sustainable SKUs

2.4%

12.5%
RWRUA

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

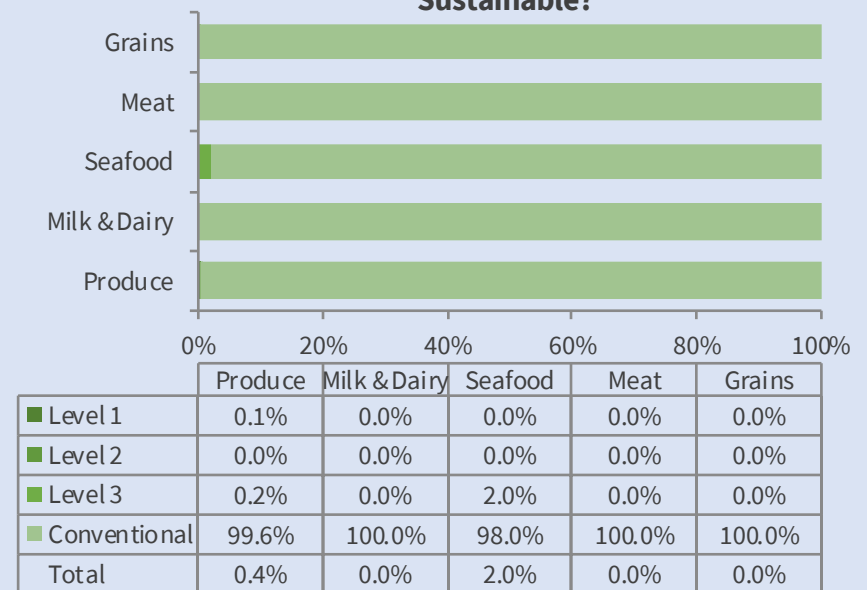


KEY SUPPLIERS (over \$1,000 spent)

Level 3 – USDA Organic

- Channel Fish Processing Co Inc (\$16,715)
- Chocolate and Tomatoes Farm (\$2,984)
- Grimmway (\$2,048)
- High Liner Foods (\$1,957)
- Mother Earth Llc (\$1,554)
- Ocean Spray Cranberries (\$1,893)
- Slade Gorton & Co Inc (\$3,190)

What Percentage of Each Product Category is Sustainable?



0.78% of total animal products is third-party verified antibiotic-free (\$46,049)

DCPS 1 EXTRA POINT

1 Point

No bottled water is
served and bulk filtered
water is available

DCPS PERFORMANCE IN ANIMAL WELFARE

Baseline not met

2.67%

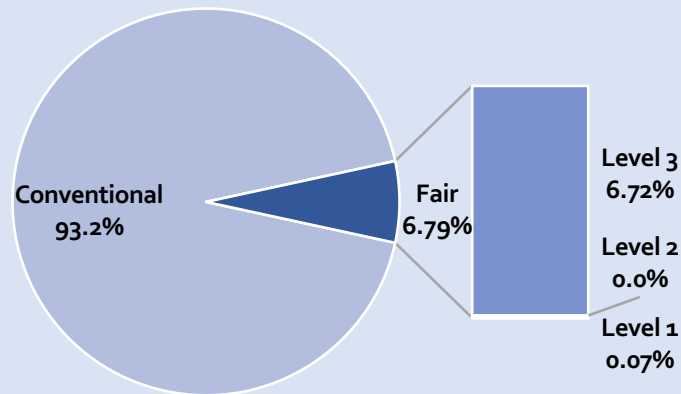
DCPS PERFORMANCE IN VALUED WORKFORCE

Baseline to be achieved

- 6.79% spend on fair foods
- \$980,985 invested
- 4 points
 - 3 standard points and
 - 1 extra point
- Over 45 valued workforce SKUs

5.94%

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

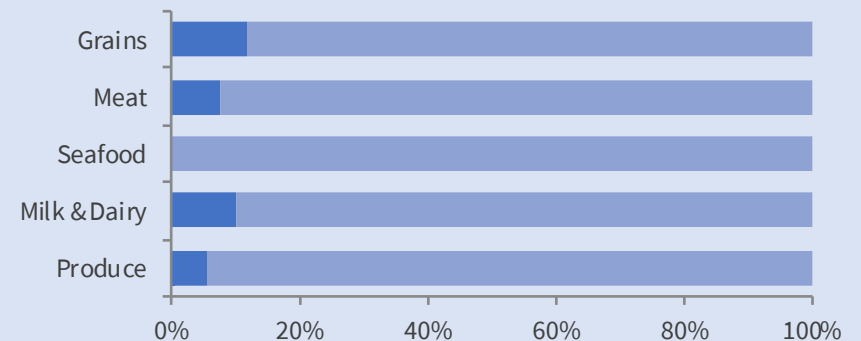


KEY SUPPLIERS (over \$1,000 spent)

Level 3 – Union contract:

- Foster Poultry Farms – **Turlock CA** (\$26,765)
- General Mills – **Buffalo NY** (\$282,046)
- H&S Bakery – **Baltimore MD** (\$363,385)
- Hanover Foods – **Hanover PA** (\$5,806)
- Heinz North America – **Fremont OH** (\$3,600)
- J&J Snack Foods – **Pennsauken NJ** (\$18,600)
- J.R. Simplot – **Grand Forks ND** (\$3,365)
- JTM – **Baltimore MD, Cincinnati OH** (\$74,056)

What Percentage of Each Product Category is Fair?



	Produce	Milk & Dairy	Seafood	Meat	Grains
Level 1	0.2%	0.0%	0.0%	0.0%	0.0%
Level 2	0.0%	0.0%	0.0%	0.0%	0.0%
Level 3	5.2%	10.2%	0.0%	7.6%	11.8%
Conventional	94.6%	89.8%	100.0%	92.4%	88.2%
Total	5.4%	10.2%	0.0%	7.6%	11.8%

DCPS 1 EXTRA POINT

1 Point

DCPS adheres to DC's
living wage policy

NUTRITION CHECKLIST



1 HEALTHY
PROCUREMENT



2 HEALTHY
PREPARATION



3 HEALTHY
FOOD SERVICE
ENVIRONMENT



4 HEALTH
EQUITY

DCPS PERFORMANCE IN NUTRITION

Baseline achieved

- At level 3
- 86% applicable check marks met
- 7 points total
 - 3 standard points and
 - 4 extra points

80%

Nutrition Scoring

Level 1 Healthy – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable checks)

Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)

Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable checks)

DCPS EXTRA POINTS

1 point

DCPS follows
federal menu
label
requirements

1 Point

DCPS adopts
portion control
strategies

1 Point

DCPS offers
nutrition
education
programming

1 Point

DCPS offers
culturally
appropriate
menu items

THANK YOU

