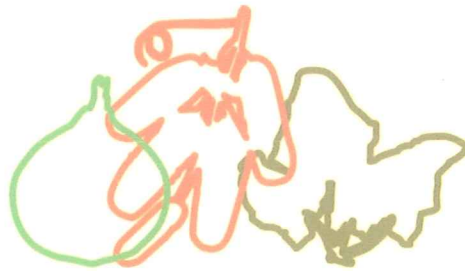


Los Angeles Good Food Purchasing Pledge



www.goodfoodla.org

Date: 9/18/12
Submitted in NPFA Committee
Council File No: 11-1678
Item No.: 4
Deputy: Adam R. Lid

The Good Food Purchasing Pledge:

A model procurement guideline for local, healthy, fair and sustainable food that leverages institutional purchasing power to catalyze regional food system change and promote key Good Food values.

Healthy

Affordable

Fair

Sustainable



Procurement Policies in Other Jurisdictions	
Most policies address either local purchasing or nutrition standards. We can become a national model.	
Jurisdiction	Food Procurement Policy
U.S. General Services Administration	The U.S. Department of Health and Human Services (HHS) and GSA developed specific food, nutrition, and sustainability guidelines, which apply to all food service concession operations and vending machines managed by HHS and GSA.
New York City	1) Requires that all city agencies request sourcing information from contractors, which is being compiled and will be used to assist agencies in procuring food grown in New York State. 2) Mayor Bloomberg issued an executive order establishing nutritional standards for food (2008) and beverage (2009) sales at all city-owned agencies, including for vending machines at these facilities.
San Francisco	An executive directive mandates that all departments will purchase local and sustainable foods for meetings to the maximum extent possible and that city lease agreements with food vendors shall give preference to, or require the sale of healthy and sustainable food.
Philadelphia	Modified vending requirements for city departments to include nutritional and energy efficiency standards.
Los Angeles County	Developing standards which promote healthy, nutritious food procurement for county facilities.
Los Angeles Unified School District	1) Implemented school meal nutrition recommendations from the October 2009 Institute of Medicine report, School Meals: Building Blocks for Healthy Children. 2) Set and exceeded 50% local sourcing goal for produce.
Louisville School District	Set and exceeded a goal of 12 percent local food procurement by 2012. School districts in Boston, Philadelphia and Portland also have local food procurement policies.
Illinois	Set a goal of sourcing 20 percent of food purchased by state agencies and state-owned facilities locally by 2020.
Kaiser Permanente	Set a goal of sourcing 15 percent sustainable food by 2012 (achieved in 2010), and maintains minimum annual levels of sustainable food procurement. Current goal is to achieve 20 percent sustainable food spend by the end of 2015.
University of California	Aims to achieve a goal of 20 percent sustainable food sourcing by 2020.

IMPACT: Good Food Values for Purchasers

Scaled similar to LEED, guidelines emphasize the following values:

- ### Local Economies

Small and mid-sized agricultural and food processing operations within the local area or region.
- ### Health

Foods promote health and well-being.
- ### Valued Workforce

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

Producers employ principles of environmental stewardship in terms of water, soil and pesticide management.
- ### Animal Welfare

Provide healthy and humane care for livestock.





IMPACT: Local Economies

Local Economies		
Level three	Level two	Baseline- Level 1
<ul style="list-style-type: none"> Local within 200 miles AND small scale operation (<500 acres) 	<ul style="list-style-type: none"> Local within 200 miles AND medium scale (<1,000 acres); or Small scale operation (<500 acres) from any locale 	<ul style="list-style-type: none"> Local within 200 miles (10 SoCal counties); or Medium scale operation (<1,000 acres) from any locale



Year 1: To be recognized as Good Food Purchaser, institution meets at least baseline:

- 15% annual average of total cost of food purchases, with a goal of increasing at least 2% per year will come from Level 1 farm.

5

IMPACT: Environmental Sustainability



Year 1: To be recognized as Good Food Purchaser, institution meets at least baseline:

- 15% annual average of total cost of food purchases, with a goal of increasing at least 2% per year will come from Level 1 sustainable farm.
- No seafood purchased listed as "Avoid" in the Monterey Bay Aquarium's Seafood Watch Guide.

6

IMPACT: Animal Welfare



Year 1: To be recognized as Good Food Purchaser, institution meets at least baseline:

- 15% annual average of total cost of milk and dairy products, animal protein products, and seafood purchases, increasing at least 2% per year will come from a Level 1 humane farm.
- 100% of all eggs are cage-free
- No seafood purchased should be listed as "Avoid" in the Monterey Bay Aquarium's most recent Seafood Watch Guide.

7

IMPACT: Fair Food



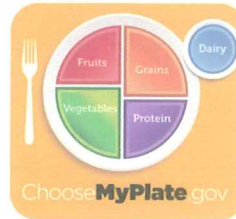
Year 1: To be recognized as Good Food Purchaser, institution meets at least baseline:

- All vendors and suppliers sign in writing that they comply with domestic labor law (including local and state law) in countries where they produce goods and services, as well as the core standards of the International Labour Organization (ILO): 1) Freedom of Association, 2) No forced labor, 3) No child labor, 4) No workplace discrimination

8

IMPACT: Health

- Offer vegetables, fruit, whole grains, low-fat dairy, and lean proteins to promote health and well-being
- Reduce salt, added sugars, trans fats and eliminate food additives
- Integrate environmental changes such as reduced portion size and signage promoting healthy food



Year 1: To be recognized as Good Food Purchaser, institution meets at least baseline:

- Meets 10 out of 20 items on healthy food checklist (adapted from LA County Department of Public Health).

LOS ANGELES BUY GOOD FOOD PLEDGE



The commitment

- ✓ Implement LAFPC Good Food Procurement Guidelines to meet multi-year benchmarks at baseline level (or above) for five value categories.
- ✓ Establish supply chain transparency.
- ✓ Report on progress annually.



Partners in Development

1. LA County Department of Public Health
2. Coosemans Shipping
3. Food Chain Workers Alliance
4. Pret a Manger
5. Natural Resources Defense Council
6. Compassion Over Killing
7. San Diego Unified School District
8. Field Fresh
9. Kaiser Permanente
10. Office of Sustainability, City of Santa Monica
11. United Farm Workers
12. Netiya




Food Service Settings in City Departments

Food Service Setting	Department
Cafeterias	Department of Water & Power, Public Works, Harbor, and the Airport reported having cafeterias which serve employees or a mix of employees and visitors from the public.
Vending machines	General Services reported that a vending machine inventory in 2004 accounted for up to 600 vending machines throughout the City. They serve a mix of public visitors and employees.
Concessions	Airport, Convention Center and Recreation and Parks reported contracting with concessionaires at eleven locations serving the public, such as airports and recreation facilities.
Distributive meal program	Recreation and Parks and Aging run distributive meal programs for voluntary participants. These programs include the Recreation and Parks Summer Lunch Program and the Boys' and Girls' Camp programs, and the Aging Department Senior Meals program.
Meals served to institutionalized populations	General Services purchases meals for the Police Department to serve to institutionalized populations in jails.
Restaurants/cafes	Recreation and Parks, Library, and the Convention Center reported having restaurants or cafes on site serving employees or a mix of employees and visitors from the public.
Catering	Convention Center and Harbor utilize catering services.
Gift shop	Department of Water and Power has a gift shop which sells food.

Existing Food Service and Purchasing Initiatives

Initiative	Participating Departments
Vegetarian Options	Airport, Department of Water & Power, Harbor, Convention Center. Recreation and Parks and Aging both indicated such options are available on a case-by-case basis.
Menu Labeling	Airport (some concessionaires), Department of Water & Power, Library, Convention Center
Low Sodium/Low Saturated Fat	Department of Water & Power, Aging
Compliance with Applicable Federal/State Nutrition Standards	Aging (Older Americans Act Nutrition Standards)
Programs to Reduce Food Service Waste	Department of Water and Power, Harbor, Recreation and Parks, Convention Center

13

Featured Healthy & Sustainable Initiatives

Department of Water and Power

- Use of biodegradables and reusable food service items to reduce packaging waste
- Donation of excess food to LA Regional Food Bank required through contract
- Environmental team conducts regular assessments of sustainability practices within DWP cafeteria
- Sourcing of locally grown food where possible
- Serve meals which feature vegetables, fruits, and whole grains
- Menu labeling as part of "Your Health, Your Way" campaign
- Low-fat, low-sodium, and vegetarian options available at all meals
- Encourage employees to participate in "Meatless Mondays"

Convention Center

- Sources 90% of its produce locally (within 250 miles, per company guidelines)
- Purchases sustainably caught and/or farmed fish
- Utilizes product placement to encourage healthy food purchases
- Offers vegetarian, vegan, and gluten-free options
- Advertises certain menu items, such as grass-fed meat and local tomatoes

14

