



PURCHASING  
PROGRAM

# Good Food Purchasing Program:

PURCHASING STANDARDS FOR  
FOOD SERVICE INSTITUTIONS

v3.0 // 2023





## FOREWORD

by Alexa Delwiche

The year 2022 marked the tenth anniversary of the first adoption of the Good Food Purchasing Program by the City of Los Angeles and Los Angeles Unified School District. It feels like yesterday that our working group presented the first version of the Standards—our scoring methodology—to the Los Angeles Food Policy Council Leadership Board in a crowded conference room on the 17th floor of Los Angeles City Hall. Looking back, I can still recall a certain energy in the room that afternoon that I had never felt before or since. I suppose it captured the significance of the moment. One moment in particular stands out, when one of our City Hall champions reflected: “This policy is going to change the world.”

EQUITY, ACCOUNTABILITY, TRANSPARENCY

LOCAL AND COMMUNITY-BASED ECONOMIES

ENVIRONMENTAL SUSTAINABILITY

VALUED WORKFORCE

ANIMAL WELFARE

COMMUNITY HEALTH AND NUTRITION

“Changing the world” seemed like an overreach. Still, it would be fair to say that, thanks to our many dedicated partners and team, the expansion of GFPP exceeded our wildest expectations. An idea that took shape in the sub-basement of a government building has now spread across the country to more than 25 jurisdictions—and counting. GFPP has united thousands of advocates, policymakers, funders, value chain businesses, and public institutions around the idea that public food dollars can and must serve the public good. The framework now informs food procurement models around the world. In 2018, the Good Food Purchasing Program was recognized by the Food and Agriculture Organization of the United Nations as one of the world’s best policies promoting agroecology. The Good

Food Purchasing Program framework has been adapted in a multitude of beautiful, creative, and strategic ways by changemakers committed to the idea that extraordinary things can happen when you have a “North star” like the Good Food Purchasing Standards and a process that leaves no one behind.

Since the early days of GFPP, the world has undergone seismic changes: a global pandemic; racial justice uprisings; an attempt to undermine our democracy—to name a few. While the US Congress still debated (beyond comprehension) whether climate change was real, my hometown of Santa Rosa, California, became one of dozens of communities devastated by climate-fueled wildfires. Within that context, GFPP may seem like an incremental step towards progress,



Photo (L-R): Alexa Delwiche,  
Colleen McKinney, Joann Lo,  
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Some of the team that advanced  
the 2012 Good Food Purchasing  
Program adoption in Los  
Angeles, pictured at the Power  
of Procurement Summit, which  
brought together leaders from  
across the country in 2019.



The Center for Good Food  
Purchasing uses the power  
of procurement to create a  
transparent and equitable food  
system that prioritizes the  
health and well-being of people,  
animals, and the environment.

but sometimes that is how change is made: one step  
at a time. It has also modeled the kind of collaboration  
and innovation we need to solve the most intractable  
challenges of our time. Tackling the climate crisis, racial  
injustice, and food insecurity, among other things, will  
require efforts like GFPP and others that build deep  
democratic engagement and make opaque systems more  
transparent, just, equitable, and accountable.

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## INTRODUCTION

Ten years since the first release of the Good Food Purchasing Standards, we are pleased to present the Good Food Purchasing Standards 3.0. Then as now, we offer the Standards as one tool to help us realize our collective vision of a transparent and equitable food system, through the lens of public procurement.

As more and more people have joined and co-created this movement, the Good Food Purchasing Standards have evolved. The Standards 3.0 reflect the learnings of our many partners—with contributions from nearly 300 individuals and organizations in the Good Food Purchasing network during the drafting period and so many more over the course of the last five years. It also reflects the analysis of the [Anchors in Action Aligned Framework](#) process co-facilitated by the Center, Health Care Without Harm, and Real Food Generation.

The two previous versions of the Standards focused primarily on the outcomes of Good Food Purchasing Program implementation. If we've learned anything from our work together over the last decade, it's that outcomes are intrinsically linked to how the work happens: the ways in which an ecosystem of stakeholders with shared values work toward a shared vision, using shared data and shared decision-making. We've come a long way. The Standards 3.0 reflect this journey.

While some of what you'll read in the Standards 3.0 may be new, these are not new ideas. Many of the central elements included in Standards 3.0 embrace and reinforce [agroecological principles](#) such as co-creation, participation, sharing of knowledge, diversity, and responsible governance—approaches to agricultural production and food systems that have been practiced for thousands of years. When networked, prioritized, and adequately resourced, these approaches allow us to “build a new global food system based on participation, localness, fairness, and justice.”

“

*Visioning means imagining, at first generally and then with increasing specificity, what you really want... Vision without action is useless. But action without vision is directionless and feeble. Vision is absolutely necessary to guide and motivate. More than that, vision, when widely shared and firmly kept in sight, does bring into being new systems.*

—DONELLA H. MEADOWS



## WHAT ARE THE STANDARDS?

The Standards are a scoring methodology and rating system by which the Center for Good Food Purchasing analyzes how institutional food purchasing aligns with values of the Good Food Purchasing Program. The Standards provide a framework to guide institutions, policymakers, and community-based organizations and grassroots coalitions in using public food dollars to support community values and reimagine a food system based on racial equity, transparency, and accountability.

The Standards are used by institutions to set goals and take actions that shift their purchases toward values-aligned suppliers and products. They are also used by policymakers and municipal leaders to guide strategy and communicate progress toward shared goals. And importantly, they are used by local grassroots coalitions to translate purchasing data into organizing and advocacy strategies that have a measurable impact on the lives of families and communities most impacted by food system injustice.



Photo: Grocery Walk with DC Greens



## How are the Good Food Purchasing Standards different?

**The Good Food Purchasing Standards 3.0 reflect over a decade of learning and wisdom by hundreds of partners, gleaned through countless hours of experimenting, collaborating, sharing, and recalibrating. They build on a foundation laid in 2012 that has helped build community power, break silos, and create a culture shift toward Good Food values.**

One emblematic example of how our ability to collaborate has flourished over the last decade is the joint update process we undertook with the Anchors in Action alliance, composed of the Center for Good Food Purchasing, Health Care Without Harm, and Real Food Generation. Together, we developed aligned purchasing standards that speak in a unified voice and support movement building, thus unlocking our collective power.

Following the release of the Aligned Framework, we worked with our network to incorporate the Framework into the Standards as well as additional learnings about the ways in which prior versions of the Standards had been implemented in cities, regions, and institutions.

**01**

You will see a number of changes reflected through this update. First, the Standards 3.0 uplift the importance of how values-based procurement is implemented for meeting targets in the five value categories through the addition of Fundamental Strategies that cover the wide range of levers operators can use to impact purchasing outcomes:

- Community engagement, transparency, and accountability
- Professional development and employee wellness
- Menu and culinary
- Supplier (and supply chain) engagement
- Policy and procurement

**02**

The Standards 3.0 infuse the Good Food Purchasing Program's core principles of Equity, Accountability, and Transparency into requirements with things like:


- Targets for purchasing from local growers or producers of color.
- Required fundamental strategies targeted at supporting supplier diversification, public transparency and reporting, policy and contractual commitments to GFPP values and core principles, and community engagement.

**03**

They incorporate new strategies that reflect how institutions are actually implementing the values in practice, including hybrid strategies for:

- Increasing sustainable purchases and decreasing carbon and water footprints for meeting environmental sustainability goals.
- Increasing high animal welfare purchases while decreasing overall weight of animal products purchased to decrease animal lives in the supply chain.





**04** They reflect an aim to deepen the impact of Valued Workforce standards on outcomes for workers by strengthening guidance around enforcement, including:

- Incorporation of contractual commitments by vendors to ensure compliance with international and domestic labor laws along their supply chains and a protocol for sanctions in the case of contractual non-compliance.
- Public reporting for food contracts and suppliers, including those with labor laws violations.
- Disqualifications for international human rights violations (including violation of the right to organize and use of forced, slave, and/or child labor).

**05** The Standards 3.0 expand Community Health and Nutrition requirements, including:

- Moving the target for purchasing animal products raised without routine use of antibiotics from Environmental Sustainability to Community Health and Nutrition based on the human and community health impacts associated with the misuse and overuse of antibiotics in animal agriculture.
- Adding a target for increasing whole and minimally processed food purchases over time.

**06** The Standards 3.0 include updated value category names to reflect current priorities and intent of the goals:

- Local and community-based economies
- Community health and nutrition

**We look forward to continuing on this path with you and welcome your feedback in improving this living, breathing tool for the benefit of everyone in our food system.**



## GOOD FOOD PURCHASING PROGRAM RATINGS



### GOOD FOOD LEADER: BRONZE

Bronze status will expire after 36 months if an institution has not conducted another assessment and an updated action plan within that time period, as institutions are encouraged to make progress toward Good Food Leader: Gold status.

- ☐ Complete a Good Food Purchasing Program assessment
- ☐ Commit to the reporting requirements and improvement over time
- ☐ Develop an action plan aimed at achieving Good Food Leader: Gold status



### GOOD FOOD LEADER: SILVER

- ☐ Complete a Good Food Purchasing Program assessment
- ☐ Commit to the reporting requirements and commit to improvement over time
- ☐ Implement an action plan aimed at achieving Good Food Leader: Gold status
- ☐ Meet Equity, Accountability, and Transparency requirements
- ☐ Demonstrate progress toward minimum targets in each of the five value categories, including percentage purchasing or reduction targets
- ☐ Implement at least five additional strategies, including at least one in each value category



### GOOD FOOD LEADER: GOLD

- ☐ Complete a Good Food Purchasing Program assessment
- ☐ Commit to the reporting requirements and commit to improvement over time
- ☐ Implement an action plan aimed at maintaining Good Food Leader: Gold status
- ☐ Meet Equity, Accountability, and Transparency requirements
- ☐ Meet all five value category minimum requirements, including percentage purchasing targets
- ☐ Implement at least ten additional strategies, including at least one in each value category



## VALUE CATEGORY SUMMARY CHECKLIST

The following is a list of requirements in each value and principle of the Good Food Purchasing Program. An institution has reached Good Food Leader: Gold status when all of these requirements have been met.

### GOOD FOOD LEADER: GOLD CHECKLIST

#### OVERARCHING REQUIREMENTS

- ☐ Complete a Good Food Purchasing Program assessment
- ☐ Commit to the reporting requirements and commit to improvement over time
- ☐ Implement an action plan aimed at maintaining Good Food Leader: Gold status
- ☐ Implement ten or more Additional Strategies, including at least one in each value category

#### EQUITY, ACCOUNTABILITY, AND TRANSPARENCY REQUIREMENTS

- ☐ Report annually on progress towards fundamental strategies
- ☐ Share purchasing data, assessments, purchasing targets, and/or implementation plans publicly
- ☐ Dedicate staff time to community engagement
- ☐ Develop a supplier/vendor diversification plan

#### LOCAL AND COMMUNITY- BASED ECONOMIES REQUIREMENTS

- ☐ Meet purchasing targets for local and community-based sourcing
- ☐ Meet purchasing target for suppliers who have experienced negative systemic social and/or economic impacts (in year three and later)
- ☐ Meet purchasing target for suppliers who identify as people of color (in year three and later)

#### ENVIRONMENTAL SUSTAINABILITY REQUIREMENTS

- ☐ Meet purchasing targets for sustainable sourcing and/or reduction targets for carbon and water footprint
- ☐ Make and implement a plan to eliminate seafood products listed as "Avoid" by Monterey Bay Aquarium Seafood Watch

#### VALUED WORKFORCE REQUIREMENTS

- ☐ Meet purchasing targets for sourcing from fair suppliers
- ☐ Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement

#### ANIMAL WELFARE REQUIREMENTS

- ☐ Meet purchasing targets for sourcing high animal welfare products and/or reduction targets for weight of animal products sourced to divert animal lives from the food system
- ☐ Serve plant-based entree options at each meal service

#### COMMUNITY HEALTH & NUTRITION REQUIREMENTS

- ☐ Increase whole/minimally processed food purchases
- ☐ Purchase animal products raised without routine antibiotic usage
- ☐ Meet checklist targets



## EQUITY, ACCOUNTABILITY, AND TRANSPARENCY

Strategies in this category have been identified based on their importance as part of implementing values-based procurement to create a more equitable, accountable, and transparent food system—the core principles of the Good Food Purchasing Program. There are also Additional Strategies across other value categories that reflect the core principles.



Photo: Buyer and Supplier Mixer with Chicago Food Policy Action Council



## EQUITY, ACCOUNTABILITY, AND TRANSPARENCY REQUIREMENTS

- +** Share purchasing data, assessment(s), purchasing targets, and/or implementation plans in a publicly accessible location with community members to facilitate engagement and transparency.
- +** Dedicate staff time to engaging with community members (including, but not limited to, people served by meal programs, food service workers, constituents, and local food businesses) in informing values-based purchasing decisions and processes. Community engagement may be measured in one or more of the following ways:

  - The creation of a position that includes community engagement around the Good Food Purchasing Program in the job description within the food service division.
  - Having a protocol in place for giving and receiving food service-related feedback via another department within the organization (e.g. a community relations department within a hospital system).
  - Obtaining a letter from a community-based coalition that affirms the existence of effective pathways for institutional engagement with constituents and impacted communities (e.g. students, food service workers)
- +** Have or develop a supplier/vendor diversification plan with goals that include reporting and accountability measures. Measures should be disaggregated by demographic group, including race and gender. Plan implementation should prioritize purchases and address barriers to entry for suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to<sup>1</sup>) women, veterans, persons with disabilities, and especially people of color, across all supply chains and to the greatest extent possible. Model strategies for addressing critical barriers include:

  - Adopting a supplier/vendor diversification policy with annual purchasing targets.
  - Supporting cost-sharing for approved value category programs, labels, and third-party certification and the administrative infrastructure to maintain them.
  - Helping businesses defray the cost of infrastructure needed to sell to institutions.
  - Allowing suppliers to bid on partial contracts.
  - Circulating solicitation opportunities publicly, hosting pre-bid meetings, and allowing for maximum response time.
  - Providing administrative support (i.e. filling out delivery and financial paperwork, providing easy-to-use record keeping platforms, printing, etc).
  - Developing payment timelines in coordination with small and mid-sized suppliers that meet their needs, set into policy, and follow through on payment deadlines.
  - Creating feedback loops between procurement staff and current or aspiring institutional suppliers owned and operated by people of color. Feedback loops should facilitate offering and receiving feedback on solicitations and procedures to inform continuous process improvement.
- +** Develop and implement comprehensive institutional policy(ies) that reflect community needs and values and prioritize transparency, racial equity, local economies, environmental sustainability, valued workforce, animal welfare, and community health and nutrition within their operations and food procurement. Ensure these institutional policies are embedded in agreements for contracted food services and that mechanisms are developed to ensure compliance and accountability through reporting and active contract management.<sup>2</sup>
- +** Report annually on progress toward additional [fundamental strategies](#).

<sup>1</sup> The Small Business Administration defines socially disadvantaged individuals as having "at least one objective distinguishing feature that has contributed to social disadvantage, such as race, ethnic origin, gender, physical handicap, long-term residence in an environment isolated from the mainstream of American society, or other similar causes not common to individuals who are not socially disadvantaged. Economically disadvantaged individuals are socially disadvantaged individuals whose ability to compete in the free enterprise system has been impaired due to diminished capital and credit opportunities.

<sup>2</sup> See Appendix C for Good Food Purchasing Policy Template.



# LOCAL AND COMMUNITY-BASED ECONOMIES

Vibrant and resilient regional economies allow communities to regain power in decision-making about their local food system and the land that supports it. When buying power remains within a regional economy—across production, processing, manufacturing, and distribution in a given region—it creates shorter, more resilient supply chains and the potential for a circular economy. In a circular economy, different sectors are mutually reinforcing.





## LOCAL AND COMMUNITY-BASED ECONOMIES

To strengthen equity and resilience in a local economy, institutional procurement and related strategies should:

- Prioritize local suppliers, especially small and mid-sized farms, manufacturers, and food businesses that are privately, cooperatively, or nonprofit owned and operated within a 250 mile radius.
- Prioritize suppliers that are entrepreneurs of color and community members most impacted by current and historic economic marginalization.
- Leverage institutional buying power, infrastructure, financial resources, staff time, and land in support of community members, food producers, and food workers who have experienced negative systemic social and/or economic impacts.
- Build partnerships with community members to ensure that food products and menus reflect the interests and cultures of everyone they serve.
- Identify pathways for purchasing from small and community-based suppliers for products that can't be grown or harvested within the mileage limitations, such as seafood, coffee, cocoa, and sugar.

Photo: Austin Independent School District





# LOCAL AND COMMUNITY-BASED ECONOMIES

## PURCHASING STRATEGIES

INITIAL

>>

YEAR 3

>>

YEAR 5

Purchase Local Food

Purchase Local Food and Prioritize Suppliers Who have Experienced Negative Systemic Social and/or Economic Impacts

## SOURCING TARGETS

INITIAL

>>

YEAR 3

>>

YEAR 5

Of the total dollars spent annually on food products, local food sources contribute:

**5%** AT LEVEL 3 OR

**10%** AT LEVEL 2 OR

**15%** AT LEVEL 1

Meet Initial Targets

Of the total dollars spent annually on food products, local food sources contribute:

**15%** AT LEVEL 3 OR

**20%** AT LEVEL 2 OR

**25%** AT LEVEL 1

**10%** of local qualifying food comes from suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to) people who are (or have been) impacted by poverty and food insecurity, women, veterans, persons with disabilities, or People of Color.<sup>3</sup>

**15%** of local qualifying food comes from suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to) people who are (or have been) impacted by poverty and food insecurity, women, veterans, persons with disabilities, or People of Color.<sup>7</sup>

**5%** of local qualifying food comes from suppliers who identify as People of Color.<sup>4,5,6</sup>

**10%** of local qualifying food comes from suppliers who identify as People of Color.<sup>8,9,10</sup>

<sup>3</sup> See footnote 1.

<sup>4</sup> If an institution is operating in a state with People of Color (POC) farmers accounting for less than 5% of all farms (national average, 2017 USDA census) the institution may request an alternative purchasing threshold commensurate with the state's percentage of POC farms, as documented in the most recent USDA census (or alternative publicly available dataset).

<sup>5</sup> 5% sourced from people of color may be part of the 10% target above.

<sup>6</sup> Per input received via the Anchors in Action project, the Standards use "People of Color" when referring to all groups of racially subjugated people. When lifting up certain populations for a specific purpose the Center will refer to these populations as specifically as possible (e.g., Black, Somali, Indigenous, Latinx, Mexican, Asian, Hmong, Pacific Islanders, etc.).

<sup>7</sup> See footnote 1.

<sup>8</sup> See footnote 4.

<sup>9</sup> See footnote 5.

<sup>10</sup> See footnote 6.



## QUALIFYING CRITERIA FOR LOCAL AND COMMUNITY-BASED ECONOMIES SOURCES<sup>11</sup>

### LEVEL 1<sup>12</sup>

#### SCALE (revenue):

- **Produce:** Very large scale operations (as per the USDA definition of farm size in the most recent USDA Census of Agriculture<sup>13</sup>) >\$5 million
- **Other:**<sup>14</sup> Very large-scale operations >\$50 million<sup>15</sup>

### LEVEL 2

#### SCALE (revenue):

- **Produce:** Large scale operations (\$1 million-\$5 million)
- **Other:**<sup>16</sup> Large-scale operations (\$20 million-\$50 million)

### LEVEL 3

#### SCALE (revenue):

- **Produce:** Medium scale operations <\$1 million
- **Other:**<sup>17</sup> Medium scale operations <\$20 million

— AND —

#### OWNERSHIP:

Privately, cooperatively, or nonprofit owned and operated, or B Corp certified

— AND —

#### LOCATION<sup>18</sup>:

Production location is within 250 miles (or 500 miles<sup>19</sup> for meat, poultry, and seafood)



<sup>11</sup> Supplier qualities (such as ownership demographics or structure) and product attributes that cannot be verified via certification, business registration, or public claims may also be verified through an approved Locally-Led Verification program proposal for qualifying suppliers. For more information on Locally-Led Verification, See Appendix G: Locally-Led Supplier Verification Pilot Program Guidance

<sup>12</sup> Aggregated products (like dairy and produce) that 1) are purchased from an aggregator that qualifies for location and ownership criteria; and 2) are majority (75%+) supplied by suppliers (of any scale) that also qualify for location and ownership criteria, will qualify.

<sup>13</sup> United States Department of Agriculture (January 2015).

<sup>14</sup> Multi-ingredient products with ingredients that can be verified as majority local (50%+) will qualify. Credit will be weighted as follows:

- 100% credit if source farm qualifies
- 66% credit if processor/shipper, but NOT source farm, qualifies

<sup>15</sup> See Appendix A: Frequently Asked Questions for more information about revenue range for Level 1.

<sup>16</sup> See footnote 13.

<sup>17</sup> See footnote 13.

<sup>18</sup> Institutions may submit an alternative geographic radius if they: meet ownership structure requirements; provide a justification that production capacity within 250 miles (500 miles for meat, poultry, and seafood) is insufficient to meet program goals; leverage an existing standard definition; and secure written approval from key stakeholders (diverse community coalition, student/patient council, or other existing stakeholder body).

<sup>19</sup> See Appendix A: Frequently Asked Questions for more information about expanded local radius for animal products.



Environmentally sustainable farms and food businesses build healthy ecosystems by improving soil health, increasing biodiversity, reducing the use of fossil fuel-based pesticides and fertilizers, and reducing the carbon and water footprint of food production—while advancing public health and worker safety. Environmentally sustainable fishing operations protect habitat, ensure wild sustainable fish stocks, and support traditional and local fishing economies—while advancing public health and worker safety. The promotion of climate-friendly diets and sustainably produced foods can reduce the environmental impact of our food system and incentivize the adoption of sustainable farming, fishing, ranching, and business practices.

## ENVIRONMENTAL SUSTAINABILITY



Photo: Coho salmon trolling in Southeast Alaska courtesy of DC02



## ENVIRONMENTAL SUSTAINABILITY

Institutional procurement and related strategies focused on environmental sustainability and climate change mitigation create positive impacts throughout the supply chain (e.g. food production, processing, packaging, distribution, consumption, and disposal), including:

- + community health and universal rights to clean air and water;
- + the reduction or elimination of synthetic pesticides and fertilizers;
- + improved soil health and carbon sequestration;
- + reduced fossil fuel energy inputs and the protection of water resources;
- + biodiversity and ecological resilience;
- + reduced food waste;
- + reduced greenhouse gas emissions; and
- + the reduction or elimination of single-use plastics and other resource-intensive packaging.





# ENVIRONMENTAL SUSTAINABILITY

## PURCHASING STRATEGIES

INITIAL

>>

YEAR 5

Purchase Environmentally Sustainable Food **and/or** Reduce Carbon and Water Footprint

## SOURCING TARGETS

INITIAL

>>

YEAR 5

**FOR ALL OPTIONS 1-3 BELOW:** Work with vendors to eliminate all purchases of wild-caught and farmed seafood listed as "Avoid" by Monterey Bay Aquarium Seafood Watch<sup>20</sup> so that no "Avoid" seafood is purchased by Year 3.

### OPTION 1: Purchase Environmentally Sustainable Food

Of the total dollars spent annually on food products, environmentally sustainable food sources contribute:

**5%** AT LEVEL 3 OR

**10%** AT LEVEL 2 OR

**15%** AT LEVEL 1

**FOR ALL OPTIONS 1-3 BELOW:** By Year 3, and each subsequent year, no seafood purchased should be listed as "Avoid" by Monterey Bay Aquarium Seafood Watch.

### OPTION 1: Increase Environmentally Sustainable Food Spend

Of the total dollars spent annually on food products, within five years, environmentally sustainable food sources contribute:

**15%** AT LEVEL 3 OR

**20%** AT LEVEL 2 OR

**25%** AT LEVEL 1

### OPTION 2: Reduce Carbon and Water Footprint

**REDUCE 5% FROM BASELINE YEAR**

Reduce animal products<sup>21</sup> purchased to reduce carbon<sup>22, 23</sup> and water footprint<sup>24, 25, 26</sup> per meal served<sup>27</sup> by at least 5% from baseline year;<sup>28</sup>

**AND**

Perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in the waste stream and implement at least two source reduction approaches<sup>29</sup> that maximize food waste reduction and environmental benefits.<sup>30</sup>

### OPTION 2: Reduce Carbon and Water Footprint

**REDUCE 25% FROM BASELINE YEAR**

Reduce carbon and water footprint of meat, poultry, cheese, non-milk dairy items, eggs, and fish purchases by at least 25% per meal served from the baseline year;

**AND**

Perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in the waste stream and implement at least three source reduction approaches that maximize food waste reduction and environmental benefits.

Continued on pg. 23

<sup>20</sup> 100% of seafood purchased should not be listed as 'Avoid' within 3 years of the baseline.

<sup>21</sup> Animal product refers to any products derived from an animal, including meat, poultry, eggs, and dairy.

<sup>22</sup> Carbon refers to "carbon equivalent" and includes GHG (carbon, methane, nitrous oxide) emissions to air.

<sup>23</sup> For the purposes of calculating carbon and water footprints, the baseline year is considered to be the first year that complete weight data is received.

<sup>24</sup> Refer to Table A for carbon and water footprint conversion factors and food types measured.

<sup>25</sup> See footnote 23.

<sup>26</sup> 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.

<sup>27</sup> "Per meal served" is included in this measure to serve as a denominator to control for any increases or decreases in the number of eaters at an institution. For institutions that are not able to provide a total number of meals, an alternative metric may be used including, but not limited to, the number of people served at an institution.

<sup>28</sup> Reduction is measured by pounds (lbs) of animal product purchased per meal served (using carbon and water conversion factors in Table A to determine carbon and water footprint).

<sup>29</sup> See Appendix I: Food Waste Audit and Source Reduction Strategy Guidance for more guidance.

<sup>30</sup> Complete baseline waste audit at applicable sites within the first year and align with EPA/USDA goal of 50% reduction from the baseline by 2030.



## SOURCING TARGETS, CONTINUED

INITIAL

>>

YEAR 5

**FOR ALL OPTIONS 1-3 BELOW:** Work with vendors to eliminate all purchases of wild-caught and farmed seafood listed as “Avoid” by Monterey Bay Aquarium Seafood Watch<sup>31</sup> so that no “Avoid” seafood is purchased by Year 3.

**FOR ALL OPTIONS 1-3 BELOW:** By Year 3, and each subsequent year, no seafood purchased should be listed as “Avoid” by Monterey Bay Aquarium [Seafood Watch](#).

### OPTION 3: Purchase Environmentally Sustainable Food and Decrease Carbon and Water Footprint

Of the total dollars spent annually on food products, environmentally sustainable food sources contribute:

**3%** AT LEVEL 3 OR

**7%** AT LEVEL 2 OR

**10%** AT LEVEL 1

AND

**REDUCE 3% FROM BASELINE YEAR**

Reduce carbon and water footprint by at least 3% from the baseline year **AND** perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in waste stream and implement at least two source reduction approaches<sup>32</sup> that maximize food waste reduction and environmental benefits.<sup>33</sup>

### OPTION 3: Increase Environmentally Sustainable Food Spend and Decrease Carbon and Water Footprint

Of the total dollars spent annually on food products, within five years, environmentally sustainable food sources contribute:

**8%** AT LEVEL 3 OR

**12%** AT LEVEL 2 OR

**15%** AT LEVEL 1

AND

**REDUCE 15% FROM BASELINE YEAR**

Reduce carbon and water footprint by at least 15% from baseline year **AND** perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in waste stream and implement at least three source reduction approaches<sup>34</sup> that maximize food waste reduction and environmental benefits.<sup>35</sup>

ENVIRONMENTAL SUSTAINABILITY

TABLE A: Conversion Factors for Carbon and Water Footprint<sup>36,37</sup>

Food Type	lb CO2 equivalent/lb edible	Blue + Green gallons H2O/lb edible
Beef	41.35	2,263
Cheese	8.91	5,605*
Pork	9.83	1,796*
Turkey, Other Poultry	4.40	660*
Chicken	4.40	660*
Fish (farmed)	4.98	3,691*
Milk	2.23	628*
Butter	11.43	628*
Yogurt	2.98	628*
Eggs	3.66	585

<sup>31</sup> See footnote 20.

<sup>32</sup> See footnote 28.

<sup>33</sup> See footnote 29.

<sup>34</sup> See footnote 28.

<sup>35</sup> See footnote 29.

<sup>36</sup> Poore and Nemecek (2018).

<sup>37</sup> See Appendix A: Frequently Asked Questions for more information about carbon and water footprints, conversion factors, and methodology.

GOOD FOOD PURCHASING PROGRAM



## QUALIFYING CRITERIA FOR ENVIRONMENTAL SUSTAINABILITY SOURCES CERTIFICATIONS AND SUPPLIER/PRODUCT ATTRIBUTES<sup>38</sup>

LEVEL 1	LEVEL 2	LEVEL 3
<ul style="list-style-type: none"> <li>American Grassfed</li> <li>Animal Welfare Approved by A Greener World</li> <li>Aquaculture Stewardship Council (accepted for farmed kelp/seaweed only)</li> <li>Bee Better</li> <li>Best Aquaculture Practices (accepted for farmed mollusks only)</li> <li>Certified Grassfed by A Greener World</li> <li>Equitable Food Initiative</li> <li>Global G.A.P. - GGN label (accepted for farmed mollusks and kelp/seaweed)</li> <li>Marine Stewardship Council</li> <li>Responsible Fisheries Management Certified Sustainable</li> </ul>	<ul style="list-style-type: none"> <li>Land to Market Verified</li> <li>Food Alliance</li> <li>Linking Environment and Farming</li> <li>Rainforest Alliance</li> <li>Salmon Safe</li> </ul>	<ul style="list-style-type: none"> <li>Agriculture Justice Project*</li> <li>Bird Friendly*</li> <li>Certified Naturally Grown*</li> <li>Demeter Certified Biodynamic</li> <li>Grasslands Alliance</li> <li>Real Organic Project*</li> <li>Regenerative Organic*</li> <li>Sustainably Grown Certified</li> <li>USDA Organic</li> <li>USDA Transitional Organic *</li> </ul>

### CERTIFICATION LOGOS



\* All have USDA Organic as a base for their certification programs.

<sup>38</sup> Qualifying institutional suppliers with no existing third-party certification may also be verified via an approved Locally-Led Verification program. For more information on Locally-Led Verification, See Appendix G: Locally-Led Supplier Verification Pilot Program Guidance.





Photo: Brooklyn Grange rooftop farm production



Farm and food chain workers have the right to freedom of association; to organize a union; and to bargain collectively, free from reprisal, for livable wages and safe and healthy working conditions. Food businesses that uphold and implement principles of workers' rights; cooperative ownership; democratic decision-making; and migrant, racial, and gender justice help to ensure that food workers can live and work with dignity.

## VALUED WORKFORCE





## VALUED WORKFORCE

Institutional procurement and related strategies focused on a valued workforce ensure that all food workers, from farm to cafeteria, are:

- + Provided a dignified livelihood, which includes respect for the right to organize; safe and healthy working conditions; and living wages.
- + Empowered to advocate on their own behalf, without fear of reprisal.

Opaque and complex food supply chains make worker exploitation invisible. Data sharing, public reporting, worker enforceable accountability, and direct (rather than subcontracted) hire by suppliers are all strategies that institutions can reinforce through their food procurement. These practices help build fair, transparent, and equitable food supply chains.





# VALUED WORKFORCE

## SOURCING TARGETS

INITIAL

>>

YEAR 5

### Purchase food from suppliers with valued workforces

Of the total dollars spent annually on food products, within five years, valued workforce food sources contribute:

**5%** AT LEVEL 3 OR

**10%** AT LEVEL 2 OR

**15%** AT LEVEL 1

AND

Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement.\*\*\* See pg. 29

### Increase food spend from suppliers with valued workforces

Of the total dollars spent annually on food products, within five years, valued workforce food sources contribute:

**15%** AT LEVEL 3 OR

**20%** AT LEVEL 2 OR

**25%** AT LEVEL 1

AND

Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement.\*\*\* See pg. 29

## QUALIFYING CRITERIA FOR FOR VALUED WORKFORCE SOURCES VALUED WORKFORCE CERTIFICATIONS, PROGRAMS, AND SUPPLIER ATTRIBUTES

SECTOR	LEVEL 1	LEVEL 2	LEVEL 3
FARMS	<ul style="list-style-type: none"> <li>Equitable Food Initiative</li> <li>Fair Trade International<sup>39</sup></li> </ul>	<ul style="list-style-type: none"> <li>Food Justice Certified by the Agricultural Justice Project</li> <li>Fair Food Program</li> <li>Milk With Dignity</li> </ul>	<ul style="list-style-type: none"> <li>Union Contract<sup>40</sup></li> <li>Worker-owned co-op</li> </ul>
PROCESSING, MANUFACTURING, AND DISTRIBUTION			<ul style="list-style-type: none"> <li>Union Contract<sup>41</sup></li> <li>Worker-owned co-op</li> </ul>

### CERTIFICATION LOGOS



<sup>39</sup> Coffee, sugar, and cocoa only.

<sup>40</sup> e.g. Familias Unidas por la Justicia, FLOC, International Brotherhood of Teamsters, United Farm Workers, United Food and Commercial Workers, Service Employees International Union, UNITE HERE.

<sup>41</sup> See footnote 40.



\*\*\*IN ORDER TO QUALIFY:

Ensure vendors and all suppliers in the food supply chain, to the farm level, respect the freedom of association of workers, farmers, ranchers, and fishers. Ensure vendors and all suppliers comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as respect the right to organize a union as recognized in the United Nations' Declaration of Human Rights and as implemented through the core standards of the International Labour Organization (ILO), which include:

1. The right to freedom of association, to organize a union, and to bargain collectively free from reprisal for better wages and working conditions.
2. The elimination of all forms of forced or compulsory labor.<sup>42</sup>
3. The abolition of child labor.
4. The elimination of discrimination with respect to employment or occupation.

This is evidenced by:

1. **In all solicitations and contracts following a baseline assessment, vendors agree to comply with and ensure companies in their supply chains comply with international and domestic labor laws** (including state and local) in countries where they produce goods and services.
2. **All solicitations and contracts following a baseline assessment include a policy or protocol for sanctions when a vendor and/or its supplier is out of compliance with international and/or domestic labor laws.** This includes the institution's right to refuse a bid or contract and/or terminate a contract based on a violation of the contractual agreement.<sup>43</sup>
3. **To facilitate monitoring and enforcement, the institution will:**
  - a. Provide annual reporting in an online, publicly accessible location of current food contracts and suppliers, purchasing records, assessments or audits, and vendor and/or supplier labor violations known to the institution.
  - b. Administer sanctions<sup>44</sup> in alignment with program labor compliance reporting and/or when a coalition, student group, community advisory council, or comparable partner brings evidence of a supplier worker rights and/or labor law violation and requests that the institution take action.
  - c. Establish a relationship and regular communication channels with constituents (e.g. a local coalition, student group, community advisory council, or comparable partner).
4. **If any vendor or supplier is found to be:**
  - a. in violation of workers' right to organize<sup>45</sup>;
  - b. using slave or forced labor, including prison labor;
  - c. using child labor;
  - d. maintaining a pattern of serious, willful, repeated, and/or pervasive health and safety and/or wage and hour and/or other applicable local, state, or federal law violations; or
  - e. retaliating against any whistleblowers, including workers, who report on worker rights and/or labor law violations;

**AND** has not rectified the violations within one year from the time that the vendor was notified, the vendor or supplier will be disqualified from all value categories.<sup>46</sup>

<sup>42</sup> For the purposes of food procurement standards, prison labor is considered to be forced labor. Food produced using the labor of incarcerated people in institutional supply chains shall not qualify for credit. In the case that the Good Food Purchasing Program is being used as a tool for harm reduction in a carceral facility (e.g. improving food quality, palatability, and choice), separate consideration may be made for food produced, prepared, and/or served on site.

<sup>43</sup> See Appendix J: Labor Law Compliance Contracts and Enforcement for more guidance.

<sup>44</sup> See Appendix J: Labor Law Compliance Contracts and Enforcement for examples of potential sanctions.

<sup>45</sup> Workers' right to organize and bargain collectively is protected by the National Labor Relations Act. Employer interference with this right is considered an Unfair Labor Practice.

<sup>46</sup> This may be enforceable at the program level regardless of the presence of a contractual agreement between the vendor and the institution.



Animal welfare encompasses all aspects of animals' wellbeing and high animal welfare is achieved when animals' physical, mental, and behavioral needs are met throughout their lives. This can be understood through the five domains of animal wellbeing: nutrition, physical environment, health, behavioral interaction, and mental/affective state.

## ANIMAL WELFARE

Farms and ranches with high animal welfare practices ensure responsible care and stewardship of farmed animals that also create positive impacts for the health of surrounding communities and ecosystems.







## ANIMAL WELFARE

Institutional procurement and related strategies focused on high animal welfare ensure that animals' wellbeing and needs are centered from birth to slaughter. Two critical pathways pursued in tandem can help our food system center high animal welfare and reduce the number of animals raised in the food supply chain:

- + sourcing from farmers and ranchers who are practicing high animal welfare; and
- + reducing the amount of animal products purchased and served by shifting towards plant-based foods.





# ANIMAL WELFARE

## PURCHASING STRATEGIES

- Purchase High Animal Welfare Products
- Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

## SOURCING TARGETS

INITIAL

>>

YEAR 5

**FOR ALL OPTIONS 1-3 BELOW:** Institution offers and promotes plant-based entrée options at every meal.<sup>47</sup>

### OPTION 1: Purchase High Animal Welfare Products<sup>48</sup>

Of the total dollars spent annually on food products, high animal welfare food sources contribute:

**5%** AT LEVEL 3 OR

**8%** AT LEVEL 2 OR

**10%** AT LEVEL 1

### OPTION 1: Increase Weight of High Animal Welfare Products

Of the total dollars spent annually on food products, within five years, high animal welfare food sources contribute:

**10%** AT LEVEL 3 OR

**15%** AT LEVEL 2 OR

**20%** AT LEVEL 1

### OPTION 2: Reduce Total Weight of Animal Products Sourced<sup>49</sup> to Reduce Number of Animal Lives Per Meal Served<sup>50</sup>

**REDUCE 15% FROM BASELINE YEAR**

Institution reduces the total *weight* of animal product sourced per meal by 15% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.<sup>51,52</sup>

### OPTION 2: Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

**REDUCE 35% FROM BASELINE YEAR**

Institution reduces the total *weight* of animal products sourced per meal by 35% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.<sup>53, 54</sup>

Continued on pg. 33

<sup>47</sup> Institutions are encouraged to follow peer-reviewed behavioral science principles to promote plant-based foods, such as making plant-based meals the default or using choice architecture to ensure plant-based options are an easy and appealing choice.

<sup>48</sup> High animal welfare products may include poultry, beef, pork, eggs, and dairy.

<sup>49</sup> Animal products include beef, pork, seafood (excluding seaweed and kelp) and freshwater animals, poultry, eggs, and dairy.

<sup>50</sup> See Appendix A: Frequently Asked Questions for more information about animal product reduction measurements and methodology.

<sup>51</sup> Weight is measured in lbs.

<sup>52</sup> Weight of animal products sourced should stay the same or decrease across all individual animal product types.

<sup>53</sup> See footnote 51.

<sup>54</sup> See footnote 52.



## SOURCING TARGETS, CONTINUED

INITIAL

>>

YEAR 5

**FOR ALL OPTIONS 1-3 BELOW:** Institution offers and promotes plant-based entrée options at every meal.<sup>55</sup>

### OPTION 3: Purchase High Animal Welfare Products AND Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

Of the total dollars spent annually on food products, high animal welfare food sources contribute:

**3%** AT LEVEL 3 OR

**5%** AT LEVEL 2 OR

**8%** AT LEVEL 1

AND

**REDUCE 10% FROM BASELINE YEAR**

Institution reduces the total weight of animal product sourced per meal by 10% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.<sup>56,57</sup>

### OPTION 3: Purchase High Animal Welfare Products AND Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

Of the total dollars spent annually on food products, within five years, high animal welfare food sources contribute:

**5%** AT LEVEL 3 OR

**10%** AT LEVEL 2 OR

**15%** AT LEVEL 1

AND

**REDUCE 22% FROM BASELINE YEAR**

Institution reduces the total weight of animal product sourced per meal by 22% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.<sup>58,59</sup>

ANIMAL WELFARE

TABLE B: Conversion Factors for Animal Lives per Pound Consumed

Animal Product Type	Total Lives per Pound Consumed <sup>60</sup>
Beef	0.0014
Chicken	0.3015
Milk	0.0000
Cheese	0.0002
Butter	0.0004
Yogurt	0.0001
Egg	0.0740
Fish	1.0284
Pork	0.1900
Crab	0.6699
Shrimp	42.7751
Turkey	0.0399

GOOD FOOD PURCHASING PROGRAM

<sup>55</sup> Institutions are encouraged to follow peer-reviewed behavioral science principles to promote plant-based foods, such as making plant-based meals the default or using choice architecture to ensure plant-based options are an easy and appealing choice.

<sup>56</sup> See footnote 51.

<sup>57</sup> See footnote 52.

<sup>58</sup> See footnote 51.

<sup>59</sup> See footnote 52.

<sup>60</sup> Numbers include both direct animal lives and indirect animal lives per pound consumed. Indirect animal lives accounts for any animal lives that went into feed and lives lost during the production process.



# QUALIFYING CRITERIA FOR HIGH ANIMAL WELFARE SOURCES<sup>61</sup>

	LEVEL 1	LEVEL 2	LEVEL 3
<b>DAIRY</b> Milk, Yogurt, Cheese, etc	<ul style="list-style-type: none"> <li><a href="#">Certified Humane</a></li> <li><a href="#">Global Animal Partnership: Step 2</a></li> <li><a href="#">Regenerative Organic Certified: Bronze*</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">100% Grassfed by Pennsylvania Certified Organic (PCO)</a></li> <li><a href="#">American Grassfed Association Certified</a></li> <li><a href="#">Global Animal Partnership: Step 3</a></li> <li><a href="#">Animal Welfare Approved by A Greener World</a></li> <li><a href="#">Certified Grassfed by A Greener World***</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership: Steps 4, 5, &amp; 5+</a></li> <li><a href="#">Regenerative Organic Certified: Silver &amp; Gold**</a></li> </ul>
<b>EGGS</b>	<ul style="list-style-type: none"> <li><a href="#">Certified Humane - Barn Raised</a></li> <li><a href="#">Global Animal Partnership: Step 1 &amp; 2</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Certified Humane - Free Range, Seasonal Pasture Raised, and Pasture Raised</a></li> <li><a href="#">Global Animal Partnership: Step 3, 4, &amp; 5</a></li> <li><a href="#">Regenerative Organic Certified**</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Animal Welfare Approved by A Greener World</a></li> <li><a href="#">Global Animal Partnership Step 5+</a></li> </ul>
<b>POULTRY</b> Chicken, Turkey, and Other Poultry	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership: Step 2</a></li> <li><a href="#">Certified Humane - Barn Raised</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Certified Humane - Free Range and Pasture Raised</a></li> <li><a href="#">Global Animal Partnership: Step 3</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership Steps: 4, 5 &amp; 5+</a></li> <li><a href="#">Animal Welfare Approved by A Greener World</a></li> <li><a href="#">Regenerative Organic Certified<sup>62</sup></a></li> </ul>
<b>BEEF</b> Cattle and Calves	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership: Steps 1 &amp; 2</a></li> <li><a href="#">American Grassfed Association Certified</a></li> <li><a href="#">Certified Humane</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">100% Grassfed by Pennsylvania Certified Organic (PCO)*</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership: Steps 4, 5 &amp; 5+</a></li> <li><a href="#">Regenerative Organic Certified**</a></li> <li><a href="#">Animal Welfare Approved by A Greener World</a></li> <li><a href="#">Certified Grassfed by A Greener World***</a></li> </ul>
<b>PORK</b>	<ul style="list-style-type: none"> <li><a href="#">Certified Humane</a></li> <li><a href="#">Global Animal Partnership: Steps 1 &amp; 2</a></li> <li><a href="#">American Grassfed Association Certified</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Global Animal Partnership: Step 3</a></li> </ul>	<ul style="list-style-type: none"> <li><a href="#">Animal Welfare Approved by A Greener World</a></li> <li><a href="#">Global Animal Partnership: Steps 4, 5 &amp; 5+</a></li> <li><a href="#">Regenerative Organic Certified**</a></li> </ul>

## CERTIFICATION LOGOS



<sup>61</sup> If and when OLPS (Organic Livestock & Poultry Standards) are implemented and required within the USDA Organic program, and provided that they are adequately beneficial for animal welfare, the Good Food Purchasing Standards will be updated to include USDA Organic at the appropriate tier(s) per species.

<sup>62</sup> See Appendix A: Frequently Asked Questions for more information about the Regenerative Organic Certification for poultry.







Supporting communities in shaping their food environment with culturally relevant, nourishing foods improves health and wellbeing, ensures food sovereignty, and builds resilience to withstand and recover from economic and environmental disruptions.

## COMMUNITY HEALTH AND NUTRITION



Photo: New York State Black Farmers Skillshare with Food for the Spirit



## COMMUNITY HEALTH AND NUTRITION

Institutional procurement and related strategies focused on community health and nutrition promote healthy and resilient communities. Institutions act in partnership with their communities to improve health as they promote and expand access to nutritious food relevant to the people they serve. Institutions prioritize procuring whole or minimally processed<sup>63</sup> foods, including vegetables, fruit, and whole grains; and serving plant-forward foods, which honor communities' food traditions and protect against food-related chronic disease.

*Note: Different institution types may have differing abilities to directly impact community health and institutions serve different populations that may have varying health and nutritional needs.*

<sup>63</sup> Whole or minimally processed foods are defined by the NOVA classification system as group 1 foods. For more on Levels of Processing, see Appendix M: Levels of Processing Definitions.



Photo: Learning in the community garden with DC Greens



# COMMUNITY HEALTH & NUTRITION

## PURCHASING STRATEGIES

- Increase the amount of whole or minimally processed foods purchased
- Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes

## SOURCING TARGETS

INITIAL

>>

YEAR 5

**Increase the amount of whole or minimally processed foods purchased:<sup>64</sup>**

**INCREASE 5% FROM BASELINE YEAR**

**AND**

**Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes:<sup>65,66</sup>**

**40% OF CHICKEN PRODUCTS**

**15% OF ALL OTHER ANIMAL PRODUCTS**

**AND**

**Earn 51% of Nutrition Checklist points**  
See checklist on pgs 39-40

**Increase the amount of whole or minimally processed foods purchased:<sup>67</sup>**

**INCREASE 25% FROM BASELINE YEAR**

**AND**

**Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes:**

**75% OF CHICKEN PRODUCTS**

**30% OF ALL OTHER ANIMAL PRODUCTS**

**AND**

**Earn 80% of Nutrition Checklist points**  
See checklist on pgs 39-40

<sup>64</sup> See footnote 63.

<sup>65</sup> See Appendix A: Frequently Asked Questions for more information about the placement of this target in Community Health & Nutrition.

<sup>66</sup> See Appendix A: Frequently Asked Questions for the definition of routine antibiotic usage. The Center for Good Food Purchasing may consider approval of additional narrowly defined, non-customary uses of certifications or programs upon request from community organizations (e.g. coalitions or food policy councils).

<sup>67</sup> See footnote 63.



## HIGH PRIORITY CHECKLIST ITEMS FOR COMMUNITY HEALTH AND NUTRITION GOALS

Items with HIGH PRIORITY Designation are Worth TWO POINTS PER ITEM Met

## HEALTHY PROCUREMENT

<input type="checkbox"/>	1	Develop and implement a nutritional policy that covers all prepared and packaged foods using the Federal Food Service Guidelines or a higher standard. <sup>68</sup>
<input type="checkbox"/>	2	If meat is offered, reduce purchases of red and processed meat by 5% from the baseline year. <sup>69</sup>
<input type="checkbox"/>	3	Vegetables account for at least 15% of purchases by weight. Fruits, vegetables, whole grains, legumes, nuts, and seeds account for at least 50% of total food purchases by weight. <sup>70</sup>
<input type="checkbox"/>	4	All individually portioned food items contain $\leq 480$ mg sodium per serving; <sup>71</sup> Purchase “low-sodium” ( $\leq 140$ mg sodium per serving) whenever possible; or commit to implementing a sodium reduction plan for food and beverage purchases.
<input type="checkbox"/>	5	Added sugars (including natural and artificial sweeteners) in individually portioned food items should be no more than 10% of Daily Value per serving (or 5g per serving); or commit to implementing an added sugar reduction plan for food and beverage purchases. <sup>72</sup>

## HEALTHY FOOD SERVICE ENVIRONMENT

<input type="checkbox"/>	6	Healthy beverages <sup>73</sup> make up the majority <sup>74</sup> of beverage options offered. If healthy beverages account for at least 50% of beverage options offered, one point will be earned.
<input type="checkbox"/>	7	Offer free drinking water at all meals and throughout building(s), including water fountains and refillable water bottle stations.
<input type="checkbox"/>	8	Offer whole or minimally-processed plant-based <sup>75</sup> main dishes at each meal service. For institutions offering only one meal option during a meal service, provide a nutritious plant-based main dish to anyone who requests it.

## HEALTH EQUITY

<input type="checkbox"/>	9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color, with the goal of increasing food security for these communities. <sup>76</sup>
<input type="checkbox"/>	10	Food service patrons and employees have access to healthy meals <sup>77</sup> with adequate time to eat <sup>78</sup> during their shifts or meal time.
<input type="checkbox"/>	11	Higher education and healthcare institutions conduct an annual survey on food insecurity. <sup>79</sup> Aggregate, anonymized results are shared publicly to inform strategies to address food insecurity. <sup>80</sup>

68 Food Service Guidelines for Federal Facilities, pages 13–14.

69 See Appendix K: Strategies and Resources for Plant-Based Menuing for examples.

70 Identified products can be fresh, frozen, canned, or dried without added sugars or high sodium content.

71 With the exception of the following foods:

- Sodium Standards for Purchased Food.
- Canned and frozen seafood:  $\leq 290$  mg sodium per serving.
- Canned and frozen poultry:  $\leq 290$  mg sodium per serving.
- Sliced sandwich bread:  $\leq 180$  mg sodium per serving.
- Baked goods (e.g. dinner rolls, muffins, bagels, tortillas):  $\leq 290$  mg sodium per serving.
- Cereal:  $\leq 215$  mg sodium per serving.
- Canned or frozen vegetables:  $\leq 290$  mg sodium per serving.
- Recommend “reduced” sodium (per FDA definition) sauce and other condiments.
- Recommend purchasing cheese:  $\leq 215$  mg sodium per serving.

72 Institution will receive full credit for meeting the targets; institution will receive partial credit if an added sweetener reduction plan is in place.

73 To the best possible ability, beverages should be dispensed by tap or fountain AND reusable beverage containers should be encouraged. See Appendix A: Frequently Asked Questions for more information about the definition of a healthy beverage.

74 100% for most institutions; 75% for higher education, corrections, and healthcare.

75 See Appendix A: Frequently Asked Questions for the definition of plant-based foods.

76 See Appendix L: Implementation Guidance for Community Health and Nutrition for examples of qualifying initiatives.

77 For free or for purchase.

78 Adequate time to eat must be 20 minutes of seated time or longer.

79 For higher education, the survey includes the campus community, including students, staff, and faculty. For healthcare, the survey includes staff and patients.

80 See footnote 76.





## PRIORITY CHECKLIST ITEMS FOR COMMUNITY HEALTH AND NUTRITION GOALS

Items with **PRIORITY** Designation are Worth **ONE POINT PER ITEM** Met

### HEALTHY PROCUREMENT



12

If juice is purchased, all juice purchased is 100% fruit juice<sup>81</sup> with no added sweeteners and vegetable juice is low sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <10 ounces for adults and children aged 7-18, and <4 ounces for children aged 1-6.



13

If dairy milk is offered, dairy milk purchased is fat-free, low-fat or reduced fat dairy milk<sup>82</sup> with no added sweeteners (including natural and artificial sweeteners).

- Where meals are served (schools, hospital patients, corrections), 100%<sup>83</sup> of dairy milk meets the criteria above.
- Where meals are sold (cafeterias, cafes, vending), at least 75% of dairy milk meets criteria above.

Low fat or nonfat options are available for other dairy products.



14

At least 50% of grain products purchased are whole grain rich.<sup>84</sup>



15

Offer minimally-processed, plant-based alternatives where dairy products are offered (milk and other dairy).<sup>85</sup>



16

Develop and implement a purchasing policy and program to eliminate food additives including artificial coloring and flavoring.<sup>86</sup>

### HEALTHY FOOD PREPARATION



17

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). Limit the use of deep frying to whole/minimally-processed foods (e.g. plantains) and eliminate the use of frozen or prepared items that are deep fried upon purchase.

### HEALTHY FOOD SERVICE ENVIRONMENT



18

All combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative AND offer fresh fruit or a non-fried vegetable as a side option.



19

Adopt one or more product placement strategies such as:

- Prominently feature fruit, non-fried vegetables, and/or water in high-visibility locations.
- Display healthy beverages in eye level sections of beverage cases (if applicable).
- Remove ultra-processed foods<sup>87</sup> from checkout register areas/point-of-purchase (if applicable).



20

Healthy food and beverage items are priced competitively or even favorably compared with non-health promoting alternatives.

<sup>81</sup> 100% fruit juice diluted with water and no added sweeteners also qualifies.

<sup>82</sup> See Appendix A: Frequently Asked Questions for more about the types of dairy included.

<sup>83</sup> Exceptions can be made for patient meals in hospital settings if approved by a healthcare provider.

<sup>84</sup> See Appendix A: Frequently Asked Questions for the definition of whole grains.

<sup>85</sup> See Appendix A: Frequently Asked Questions for more information about plant-based milk alternatives.

<sup>86</sup> See Appendix A: Frequently Asked Questions for more information about food additives.

<sup>87</sup> See Appendix M: Levels of Processing Definitions for the definition of ultra-processed food.





Photo: Kids watering kale in a community garden with DC Greens



ADDITIONAL STRATEGIES

Additional Strategies are the policies or practices of an institution that are aligned with the goals of each value category, but which may not be evident in purchasing records.

LOCAL AND  
COMMUNITY-  
BASED ECONOMIES  
STRATEGIES

At least 5% of local food is grown/raised or processed within 50 miles of the institution.

At least 5% of local food is purchased directly from small and mid-sized<sup>88</sup> (Level 3) independent<sup>89</sup> family farms and ranches.

Partner with local suppliers to express intent to purchase in ways that minimize risk to small and mid-size suppliers by engaging in advance planning or contracting and/or establishing MOUs.

At least 5% of local food is purchased directly from cooperative, food hub, or independent farmer-owned businesses.

At least 25% of food is purchased from a locally owned and operated distributor.

At least 15% of seafood is purchased from a community-based fishery.<sup>90</sup>

At least 1% of food purchased is composed of internationally-grown products produced by small-scale farmers and farmer-owned cooperatives (if internationally-grown products are purchased).<sup>91</sup>

Contract with a locally owned and operated food service management company.

Develop purchasing relationships with farms, ranches, and food businesses that are owned and operated by people of color but fall outside the local radius.

Support community-driven opportunities for local farms and food businesses to market their products on institutional campuses, including vending, catering, farmers markets, or farm stands.

Invest resources (money, infrastructure, or staff capacity) in community organizations supporting access to land, capital, and market access for suppliers who are people of color and other economically impacted populations.

Continued on pg. 45

88 Sizes refer to definitions provided in the Local and Community-Based Economies value category.  
89 See Appendix A: Frequently Asked Questions for the definition of independent family farm.  
90 See Appendix A: Frequently Asked Questions for the definition of community-based fisheries. Verified purchases from community-based fisheries qualify for credit in this strategy, but not toward local purchasing thresholds.  
91 Qualifying certifications: Small Producers Symbol, Fair for Life, Fairtrade International (coffee, sugar, and cocoa only), membership in Fair Trade Federation or World Fair Trade Organization, and coffee imported through Cooperative Coffees. Verified purchases from certified fair suppliers qualify for credit in this strategy but not toward local purchasing thresholds.



## LOCAL AND COMMUNITY- BASED ECONOMIES STRATEGIES CONTINUED

Support or partner with organizations that promote the education, apprenticeships, and other training in ecological and regenerative agriculture for suppliers, including food service.

Make land or infrastructure available (via lease, cooperative agreements, or other means) in quantity or scale such that it supports the development and growth of farmers, ranchers, fishers, and other food businesses owned by a diversity of people of color and other economically and socially impacted communities.

Work with local/state agricultural marketing efforts to support farmers and ranchers in the region through institutional purchasing and product promotion.

Develop and promote resources to support small and mid-sized local suppliers of color to finance MWBE (Minority or Women-owned Business Enterprises) and food safety certification(s).

Invest in initiatives that promote job growth or business ownership opportunities for socially or economically impacted<sup>92</sup> communities and entrepreneurs.<sup>93</sup>

Examples of qualifying initiatives include:

- 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.
- Collaborate with unions to establish paid apprenticeship programs along all segments of the food supply chain.
- For new facilities development, create a Community Benefits Agreement that considers the workforce, community development, and the environmental impact of the development.
- Establish a formal hiring policy that prioritizes hiring local residents who have 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, including apprenticeships, 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.

<sup>92</sup> See footnote 1.

<sup>93</sup> Food or monetary donations for charitable causes do not count.



## ENVIRONMENTAL SUSTAINABILITY STRATEGIES

Offer whole or minimally-processed, plant-based main dishes at each meal service. For institutions offering only one meal option during a meal service, provide a nutritious, plant-based main dish to anyone who requests it.

Utilize the lower three [EPA Food Recovery Hierarchy](#) tiers (animal feed, industrial uses, and composting) for any remaining food waste.

Use reusable food serviceware whenever possible (e.g. cafeteria, to-go, patient tray, catering, or other retail outlets).

For those areas where disposables are needed, purchase certified commercially compostable single use food serviceware (e.g. certified by Biodegradable Products Institute) AND compost these items.

Eliminate plastic bottles and replace them with filtered tap water, providing reusable cups or bottles.

Work with vendors to reduce the amount of packaging on food products (e.g. replacing cardboard packaging in their food deliveries with reusable crates, which are then returned to the supplier).

Offer a variety of products in bulk such as:

- dried products (nuts and cereals), fruit, and bread stored in large self-serve bins or as bulk grab-n-go items;
- single-use condiment packets replaced with larger, refillable containers; and
- milk.

Offer price incentives for customers that bring their own coffee cups or food containers (if applicable).

Help small or mid-sized ecologically sustainable producers of color to finance approved environmental sustainability certifications.

Work with vendors and suppliers to source underutilized<sup>94</sup> species of seafood.

Use marketing and education programs to promote climate-friendly diets and ecologically sustainable food and farm businesses.

<sup>94</sup> See Appendix A: Frequently Asked Questions for more information about underutilized seafood.



## VALUED WORKFORCE STRATEGIES

Implement a policy that sets direct and contractor food worker wages at a local living wage or city/regional prevailing wage, whichever is higher. The policy should afford workers a living income based on a reasonable number of hours worked.

Sign a union contract with food service workers or have one already in place (both those directly hired and employees of a subcontracted food service company).

Implement a Labor Peace policy that requires that all food service vendors have a labor peace agreement with a labor union.

Help small, mid-sized, and/or biodiverse producers and food businesses of color to finance approved Valued Workforce programs and labels.<sup>95</sup>

Source products from suppliers with a union contract that implement an enhanced worker health and safety program certified by the union.<sup>96</sup>

Collaborate with unions to implement paid apprenticeships for workers in the food system.

## ANIMAL WELFARE STRATEGIES

Employ strategic marketing to highlight suppliers with high animal welfare practices. Examples include short bios, map markers, pictures illustrating the farm; or information about the farm's qualifying certification program(s).

Engage in dedicated plant-based and/or plant-forward meal planning and promote plant-based and/or plant-forward meal options with the goal of enticing eaters.

Help small, mid-sized, and/or biodiverse producers and ranchers of color to finance approved Animal Welfare certifications.

## COMMUNITY HEALTH AND NUTRITION STRATEGIES

Make nutritional information and ingredient lists for each item available.

Implement community health, food, and nutrition education programming. Examples of qualifying initiatives include:

- interactive/educational food-growing garden programs;
- district-wide required food and nutrition curriculum; and
- farm/processing site visits to regional producers.

Develop and implement a worksite wellness program that includes nutrition education for employees.

<sup>95</sup> A local labor union should be engaged to ensure workers are represented in the process.

<sup>96</sup> Criteria for an accepted enhanced worker health and safety program should include:

1. A union contract to ensure enforceability.
2. Any and all workers in the certified workplace have the right to stop operations when anything is "out of normal operations," free from reprisal.
3. A strong, well-trained, and engaged safety and health committee to oversee implementation, in which at least two thirds of the committee members are union members, while allowing for appropriate management membership and participation. Additionally:
  - all committee members must meet minimum training standards;
  - the committee must be made up of a diverse cross section of departments; and
  - there must be consistent reporting of all injuries and illnesses.
4. A strong evaluation process to learn if, and in what ways, the presence of the safety and health committee led to improvements in safety at the location.



## IMPLEMENTATION SUPPORT

In many ways, the Good Food Purchasing Standards 3.0 ask us to stretch and grow our collective understanding of values-based procurement and reflect on the role each of us in the Good Food Purchasing Program network play to support successful implementation.

The appendices include concrete definitions and high level implementation guidance on specific recommendations within the Standards to support this learning journey. We have also aggregated in-depth tools, resources, case studies, and more in an online Action Planning Toolkit to further support implementation.

As we invest, learn, and respond together as stakeholders, these sites and the Center's programming overall will continue being updated with new resources, success stories, and avenues for peer learning and collaboration.

### APPENDICES:

- [Appendix A: Frequently Asked Questions](#)
- [Appendix B: Anchors in Action Framework and Project Website](#)
- [Appendix C: Good Food Purchasing Policy Template](#)
- [Appendix D: Core Principles: Racial Equity, Climate Justice, and Food Sovereignty](#)
- [Appendix E: Fundamental Strategies](#)
- [Appendix F: Product Category Definitions](#)
- [Appendix G: Locally-Led Verification Pilot Description and Process](#)
- [Appendix H: Grower Affidavit for Environmental Sustainability](#)
- [Appendix I: Food Waste Audit and Source Reduction Strategy Guidance](#)
- [Appendix J: Labor Law Compliance, Contracts, and Enforcement Guidance](#)
- [Appendix K: Strategies and Resources for Plant Based Menuing](#)
- [Appendix L: Implementation Guidance for Community Health and Nutrition](#)
- [Appendix M: Levels of Processing Definitions](#)
- [Appendix N: Examples of Qualifying Programming and Initiatives for Additional Strategies](#)
- [Appendix O: Strategies for Improving Data Quality](#)
- [Appendix P: Additional Implementation Resources and Guidance](#)



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