Good Food Purchasing Program® Overview

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

Through the Program, the Center works with institutions to establish supply chain transparency from farm to fork, evaluate how current purchasing practices align with the Good Food Purchasing Standards, assist with goal setting, measure progress, and celebrate institutional successes in shifting towards a values-based purchasing model.

Assess Baseline
Set Goals + Make Shifts
Track Progress
Celebrate Success

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

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

The Center issues a Good Food Provider verification seal to participating institutions that meet baseline requirements across the five value categories.

<table>
<thead>
<tr>
<th>Star Rating</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>★</td>
<td>5 to 9</td>
</tr>
<tr>
<td>★★</td>
<td>10 to 14</td>
</tr>
<tr>
<td>★★★</td>
<td>15 to 19</td>
</tr>
<tr>
<td>★★★★</td>
<td>20 to 24</td>
</tr>
<tr>
<td>★★★★★</td>
<td>25+</td>
</tr>
</tbody>
</table>
Good Food Purchasing Standards Overview

The Good Food Purchasing Standards provide institutions with a roadmap for working towards a more sustainable and equitable food system. The Standards set a basic minimum in each value category but encourage institutions to earn higher levels of achievement through a flexible, points-based scoring system. Key aspects of the scoring system include:

<table>
<thead>
<tr>
<th>Baseline Standard</th>
<th>Aim to meet at least the baseline in each of five categories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Certification Based</td>
<td>Standards are based on third-party certifications</td>
</tr>
<tr>
<td>Tiered Ranking System</td>
<td>Certifications are ranked into tiers (Level 1, Level 2, Level 3). Purchases in all three tiers are awarded credit in scoring</td>
</tr>
<tr>
<td>Flexible Pathways for Earning Points</td>
<td>Each value is analyzed separately, and points are awarded based on how much of the spend is on products which achieve credit in each value</td>
</tr>
<tr>
<td>Aggregation of Points &amp; Star Rating</td>
<td>Points earned in each category are added together and converted to a star rating</td>
</tr>
</tbody>
</table>

**Local Economies Baseline Requirement:** An institution purchases at least 15% (by total dollar value) of product that meets the Local Economies standards or 5% of product that meets the Level 3 Local Economies standard.

**Environmental Sustainability Baseline Requirement** can be achieved through one of two options:
1. Purchasing 15% of product that are third-party certified sustainable at any Level or 5% of product at Level 3
2. Reducing carbon and water footprint of meat, poultry, and cheese purchases by 4% from the first year of participation AND auditing food waste to implement food waste reduction strategies

**QUALIFYING CRITERIA**
- Distance of source farm from institution
  - Within 250 miles
- Size of source farm (based on revenue)
  - Level 1 (Very Large)
  - Level 2 (Large)
  - Level 3 (Medium)
- Farm ownership
  - Family farm or cooperatively-owned

**EXTRA POINTS**
- 1%+ of food is purchased from small scale and family/cooperatively-owned farms
- 5%+ of food is grown/raised AND processed in the same county
- 1%+ of food is purchased directly from farmer-owned businesses.
- 1%+ of food is purchased from Socially Disadvantaged Farmers/Ranchers
- Institution purchases from certified small-scale operations outside 250-mile range
- Institution invests in value-chain innovation among its suppliers.
- Institution promotes employment or business opportunities for low-income entrepreneurs of color or disadvantaged communities.

**QUALIFYING CERTIFICATIONS**

<table>
<thead>
<tr>
<th>Level 1</th>
<th>Level 2</th>
<th>Level 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Certified Humane" /></td>
<td><img src="image" alt="Protected Harvest" /></td>
<td><img src="image" alt="Seafood Watch" /></td>
</tr>
<tr>
<td><img src="image" alt="LEO Certified" /></td>
<td><img src="image" alt="Safe" /></td>
<td><img src="image" alt="USDA Organic" /></td>
</tr>
</tbody>
</table>

**EXTRA POINTS**
- Institution participates in "Meatless Mondays" campaign or equivalent meatless day program.
- 100% of disposable flatware, dishes, cups, napkins and other service items are compostable.
- No bottled water is sold or served; plain or filtered tap water in reusable jugs, bottles or dispensers is available.

**ADDITIONAL BASELINE REQUIREMENTS**
- No seafood listed "Avoid" in Monterey Bay Aquarium Seafood Watch Guide
- At least 25% of animal products are produced without the routine use of antibiotics
**Valued Workforce Baseline Requirement:** An institution takes requested follow up steps with suppliers with labor law violations in the last five years AND purchases 5% of food from fair sources.

**Animal Welfare Baseline Requirement** can be achieved through one of two options:
1. Purchasing 15% of product that are third-party certified humane at any Level or 5% of product at Level 3
2. Replacing a 15% of total volume or animal protein purchased with plant-based protein

**Nutrition Baseline Requirement**: Complete at least 51% of the checklist items.

**SAMPLE SCORESHEET:** Institution A serves nutritious meals to low-income children and uses their purchasing power to support local businesses and have prioritized Local Economies & Nutrition. They met baseline standard in Environmental Sustainability & Animal Welfare.

<table>
<thead>
<tr>
<th>Local Economies</th>
<th>2 points</th>
<th>We purchase 15% of food from producers within 250 miles, including small farmers and businesses owned by women and minority.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Environmental Sustainability</td>
<td>1 point</td>
<td>We purchase over 5% of food from producers with organic practices and chicken produced without routine antibiotics. None of our seafood is listed Avoid by Seafood Watch</td>
</tr>
<tr>
<td>Valued Workforce</td>
<td>1 point</td>
<td>We outreach to suppliers that have a record of labor law violations and received about mitigating steps and measures to prevent future incidents.</td>
</tr>
<tr>
<td>Animal Welfare</td>
<td>1 point</td>
<td>Our menus feature plant-forward dishes, which has led to a 15% reduction in the total volume of animal products purchased. At the same time, we purchase higher welfare meat products.</td>
</tr>
<tr>
<td>Nutrition</td>
<td>2 points</td>
<td>We purchase whole, seasonal produce and minimize added sugars and sodium.</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>7 points</strong></td>
<td><strong>Star Rating ★</strong></td>
</tr>
</tbody>
</table>

**EXTRA POINTS**
• Institution has anonymous reporting system for workers to report violations with protection from retaliation
• Institution adopts living wage policy
• Institution’s food service contractor meets Level 3

**EXTRA POINTS**
• Institution encourages plant-based diets by offering only vegan options
• Institution encourages plant-based diets by offering only vegetarian options.
• 50% or purchases of milk, egg and meat product purchases come from higher-welfare sources (Level 1 or above)