



NYC OFFICE OF FOOD & NUTRITION SERVICES
ANNUAL ASSESSMENT
FISCAL YEAR 2019

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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.***

Star Rating

Points



5 to 9



10 to 14



15 to 19



20 to 24



25+

Good Food Purchasing First Annual Report Summary

A first annual report from the Center for Good Food Purchasing is an assessment of purchasing during the first year an institution has begun implementing the Good Food Purchasing Standards. An institution is not expected to have met any or all of the baseline Standards in the baseline year or the first annual year. This report is meant to guide decision-making around actions and strategies that will be taken to meet the baseline Standards over time and should be viewed as progress made between the baseline and this first annual assessment.

Due to challenges associated with the data collection process (e.g. vendors' lack of tracking systems and unfamiliarity with requests for detailed sourcing information), **New York City Office of Food & Nutrition Services' (NYC OFNS) FY 2019 First Annual Assessment does not fully reflect the Department's total food spend of \$209,600,000.** The analysis covers \$172,796,588 or approximately 82% of the total food spend. All data and charts presented in the report represent findings for the available information only. In addition, the available purchasing records lack sourcing information that would allow for a complete analysis of NYC OFNS performance. This information was not a requirement when current contracts were established. Suppliers have been notified of the NYC OFNS partnership with the Good Food Purchasing Program and have committed to working together to retrieve as much information as possible.

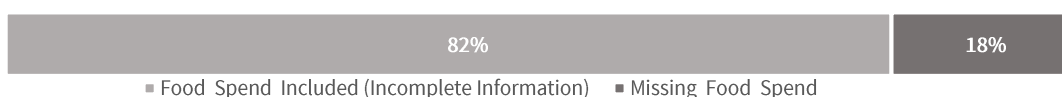
Supply Chain Traceability & Transparency

NYC OFNS made progress in data collection between the baseline report and the first annual assessment. During the first-year reporting in FY19, OFNS provided more detailed information than in the FY17 baseline year. This information is still being researched and developed as part of future contract requirements. The baseline report included a total of \$128M food spend, while this report includes \$173M food spend. The findings in this report provide a more complete picture of the actual purchases made by the New York City Office of Nutrition & Food Services' (NYC OFNS) in the first assessment period. Although more spend was captured, missing origin detail (such as supplier's name and city of production) still limited the amount of items that may qualify for the Good Food Purchasing Standards. Working with vendors to improve data collection and information transparency is likely to result in more comprehensive and representative analysis in the future.

Summary of Incomplete Information:

- A total of **\$30,856,301 (17.9% of total food spend)** don't have origin detail (i.e. supplier's name, farm name or brand/manufacturer name) or production location (city and state of production).
- Further, **\$141,854,603 (82.1% of total food spend)** have incomplete sourcing information (products with state-only locations, multiple locations, or missing locations). This limits the ability to verify products from multi-location producers when production practices differ by location.

OFNS purchasing records data available for this report (\$172,796,588)¹



¹ \$172,796,588 is the amount received and analyzed for this report. NYC OFNS's total food spend in FY 2019 is cited as approximately \$209M out of a \$250M total budget.

Good Food Purchasing Executive Summary

NYC Office of Food & Nutrition Services







Annual Assessment Fiscal Year 2019

\$172,796,588 in Total Food Spend ²	Self-operated Enrolled since 2018	2 out of 5 Baseline Standards Met	Total Points Earned 14
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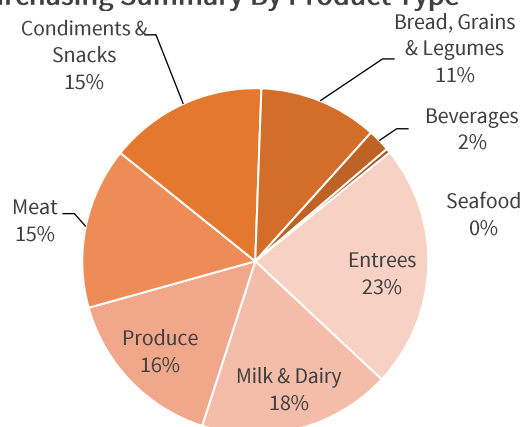
Progress Toward Baseline Goal and Qualifying Purchases by Value Category

		Baseline Goal ³	Standard Points	Extra Points	Baseline Met
Local Economies	15.3% or \$26.4m	15% (\$26m)	1	1	✓
Environmental Sustainability	1.4% or \$2.4m	5% ⁴ (\$8.6m)	0	2	-
Valued Workforce	7.5% or \$12.9m	5% ³ (\$8.6m)	3	1	-
Animal Welfare	2.7% or \$1.5m	15% (\$8.2m)	0	0	-
Nutrition	85% of applicable items met	51% met	3	3	✓
Total			7	7	

Comparison to Previous Year

		% change	Points change
Local Economies		+3 pp ⁵	+1 point
Environmental Sustainability		None	+2 points
RWRAU ⁶ Products		+8 pp	N/A
Valued Workforce		+7 pp	+4 points
Animal Welfare		+1 pp	None
Nutrition		+4 pp	+1 point

Purchasing Summary By Product Type



² Total Food Spend does not include an approximately 30% markup that is captured in the OFNS food budget. Additionally, the full USDA commodity value of \$36m is not reflected in total food spend. For donated food items missing cost in purchasing records, cost estimates were applied when available from USDA.

³ The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

⁴ 5% at Level 3. See the 2017 Good Food Purchasing Standards for details.

⁵ pp (percentage point) is the difference between two percentages.

⁶ Raised without routine antibiotic use

Good Food Purchasing Accomplishments and Opportunities

NYC Office of Food & Nutrition Services

Annual Assessment Fiscal Year 2019

KEY ACCOMPLISHMENTS FOR 2019



Local Economies:

OFNS met the baseline requirement in Local Economies, increasing total number of Baseline Standards Met from one in 2017 to two in 2019. OFNS exceeded the baseline requirement for Local Economies in both Level 1 and Level 3 supplier categories. Shifting to Level 3 (medium size, within NYS and surrounding states) suppliers will increase points in the Program at a faster rate than Level 1 (very large, within NYS and surrounding states) suppliers.



Chicken Raised Without Routine Use of Antibiotics:

OFNS increased the proportion of animal products sourced that were raised without the routine use of antibiotics and meets the baseline requirement for avoidance of antibiotic use. 100% of chicken sourced was raised without routine use of antibiotics.



Reduced Purchasing of Meat:

OFNS decreased the overall amount spent on meat products by at least \$5m from SY 16-17 to SY 18-19, resulting in a decrease of meat cost from at least \$0.17 per meal to \$0.14 per meal.



Valued Workforce:

Additional information on distributors resulted in validation of Driscoll Foods and Grocery Haulers as Level 3 Valued Workforce suppliers. This translated to an increase of almost 7 percentage points in the Valued Workforce category.



Nutrition:

OFNS continues to meet the baseline requirement for Nutrition, aligning with high compliance rate with the NYC Food Standards.

KEY OPPORTUNITIES MOVING FORWARD



Supply chain transparency:

Production location information (at the city/county level) was not available for the food purchases included in this report. Without production location information, purchases that may have the potential to qualify under the Good Food Purchasing Standards cannot be verified for qualification. As a result, the findings in this report are likely to underrepresent the full scope of purchases that qualify for one or more category in the Good Food Purchasing Standards, specifically the Local Economies and Valued Workforce categories. Improvement of the data is likely to result in higher performance in future assessments.



Environmental Sustainability and Animal Welfare:

OFNS has opportunity to shift purchases to items that qualify within the Environmental Sustainability and Animal Welfare value categories.

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

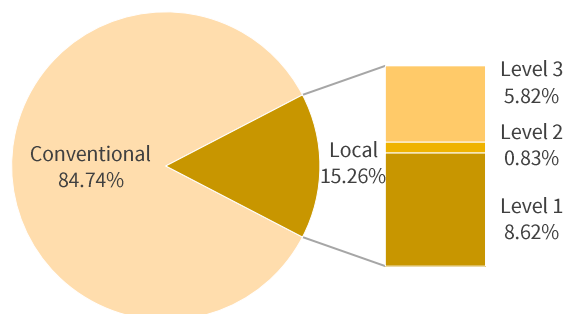
PROGRESS TOWARD BASELINE

15.3% of total food spend is locally-sourced (\$26.4m)

Baseline Goal Total Points Baseline Met

15%

2



KEY SUPPLIERS (over \$50,000 spent)

Level 3 – Medium, within NYS and nearby states:

- Linden's Cookies (\$5,227,121)
- SoloFresco Brands (\$3,529,083)
- ES Foods (\$3,194,307)
- The Cannoli Factory (\$3,181,773)
- Sandt's Honey Co. (\$89,384)

Level 2 – Large, within NYS and nearby states:

- Global Food Solutions (\$1,781,891)
- New Yorker Bagels (\$226,917)
- Sirob Imports (\$51,039)

Level 1 – Very Large, within NYS and nearby states:

- Rockland Bakery (\$5,428,538)
- Gregory Packaging (\$2,982,971)
- Golden Krust (\$2,546,485)
- Neri's Bakery Products (\$1,895,245)
- Stonyfield Farm (\$1,491,585)
- Upstate Farms (\$1,191,512)
- Franklin Foods Inc (\$1,112,835)
- Champlain Valley Specialty (\$1,000,302)
- Furmano's/Furmano Foods (\$991,122)
- Ocean Spray (\$754,265)
- Smart Foods 4 Schools (\$602,624)
- Knouse Foods (\$449,509)
- Barilla America Inc. (\$390,839)
- Reddy Raw (\$365,079)
- Toufayan Bakeries (\$301,394)
- Northeast Foods / H&S Bakery (\$301,056)
- Nutritional Choices (\$264,111)
- Maid Rite Specialty Foods (\$218,061)
- J.J. Cassone (\$131,315)
- Giorgio Fresh Company (\$105,104)

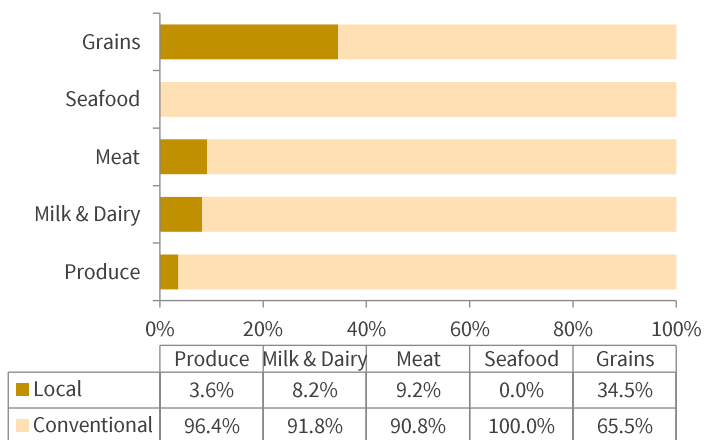
1 STANDARD POINT

- 1 standard point for every 15% of food sourced at level 1 local.

1 EXTRA POINT

- 1 point – The Garden to Café Program's two program areas include hiring a Farm to School Coordinator to conduct outreach with small and mid-sized farms in New York State to create ways to get their produce into the OFNS distribution system and working with 35 Bronx-based schools on fresh fruits and vegetable education. By working with students on tastings and education, as well as developing a knowledge of New York State and local farmers, the GTC program hopes to create a market demand for local produce and the means by which to provide it through expanding the OFNS distribution system.

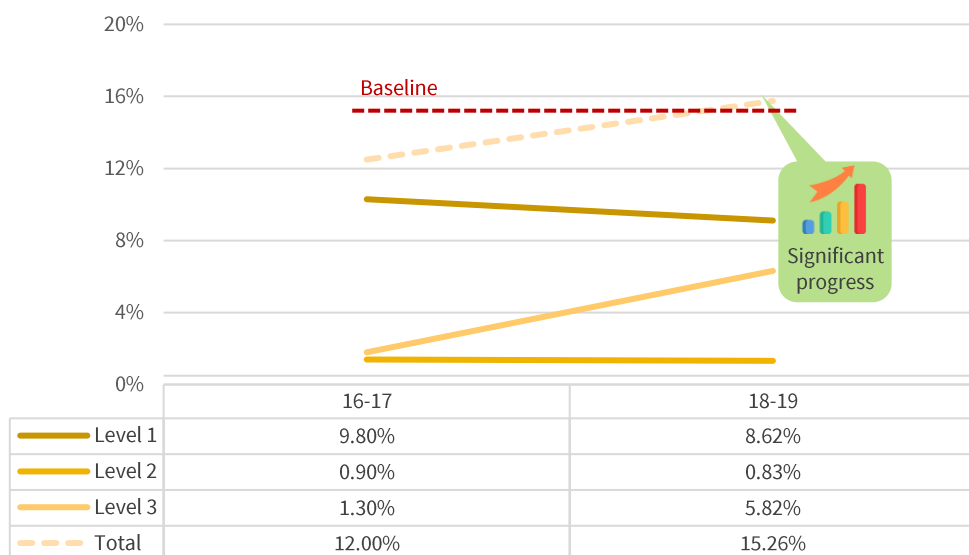
What Percentage of Each Product Category is Local?



LOCAL PURCHASING TRENDS (SY 16-17 to SY 18-19)

The 3 percentage point (pp) increase in the amount of local foods is mainly due to increases in local grains and snacks purchases (*weighted). While OFNS sources a portion of produce from New York State, without farm or brand detail, most produce items do not have enough detail to qualify in for the Local Economies value.

How Has Local Purchasing Changed?*



Major Increases

Grains

- 1) Rockland Bakery (\$5.4m)
- 2) Neri's Bakery (\$1.9m)

Snacks

- 1) Linden's Cookies (+\$3.4m)
- 2) The Cannoli Factory (\$3.2m)

Major Decreases

Milk & Dairy

Somma Foods (\$1.7m)

	Amount of Local Spend		% per Food Category	
	16-17	18-19	16-17	18-19
Produce	\$1,133,675	\$977,310	5%	4% ⁷
Milk & Dairy	\$3,202,647	\$2,551,027	28%	8% ⁸
Seafood	\$0	\$0	0%	0%
Meat	\$1,340,503	\$719,303	4%	3%
Grains	\$1,734,310	\$6,637,051 ↑	16%	35%

Note: The milk and produce data provided for FY19 is incomplete and not yet verified by NYC OFNS as of this report publication. The Local Economies score may change with more complete data.

⁷ The drop in the percentage of local produce is due to incomplete data submission for produce purchases as well as increase in produce costs due to inclusion of commodity foods. To score in Local Economies, data on purchases must include origin detail (such as farm name) and production location at the city level.

⁸ Substantial decrease in percentage of Milk & Dairy purchases is tied to receiving additional data on Milk & Dairy items (\$11m in SY 16-17 to \$31m in SY 18-19).

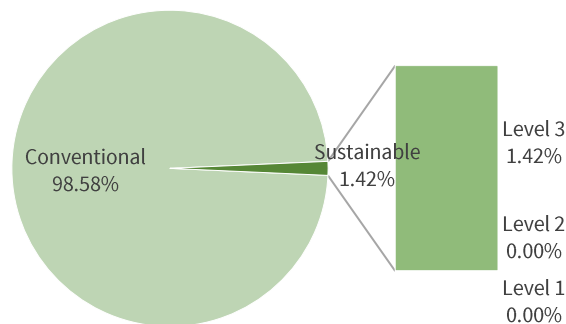
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
1.4% of total food spend is sustainably-sourced (\$2.4m)	5% ⁹	2	-

Additional baseline requirements:

1	25% of animal products are raised without routine antibiotic use	✓
2	No seafood purchases is rated “Avoid” by Monterey Bay Aquarium’s Seafood Watch Guide	-



0 STANDARD POINTS

- 1 standard point for every 5% of food sourced at sustainable level 3.

2 EXTRA POINTS

- OFNS implements Meatless Mondays.
- No bottled water is offered to students.

KEY SUPPLIERS (over \$50,000 spent)

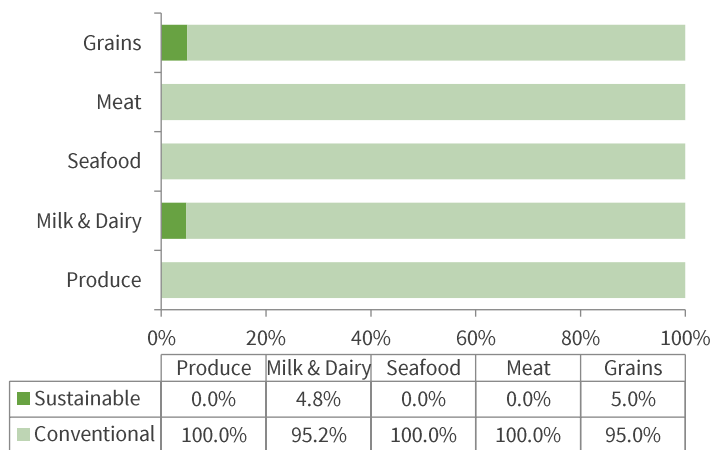
Level 3 – USDA Organic

- Stonyfield Farm (\$1,491,585)
- Back to the Roots (\$944,792)

Raised without routine antibiotic use – ABF, NAE, CRAU, USDA Organic

- Perdue Farms (\$9,263,179)
- Goodman Food Products / Don Lee Farms (\$5,869,620)
- Stonyfield Farm (\$1,491,585)

What Percentage of Each Product Category is Sustainable?



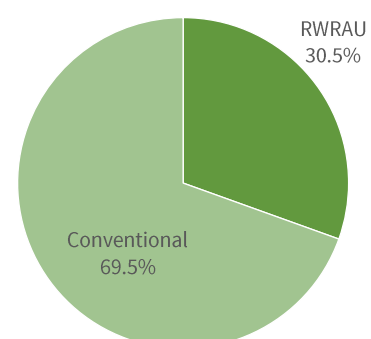
ADDITIONAL BASELINE REQUIREMENTS

- Seafood requirement **not yet** met. No seafood purchased should be rated “Avoid” by Seafood Watch.
 - Unable to confirm seafood location origin for all items.
- Non-routine uses of antimicrobial drugs requirement **met**. 25% of animal product purchases must be produced with non-routine antimicrobial drug use.

CARBON AND WATER FOOTPRINT

- A baseline carbon and water footprint metric is included in the Good Food Purchasing Program Companion Document.

What Percentage of Animal Product is Raised Without Routine Antibiotic Use?

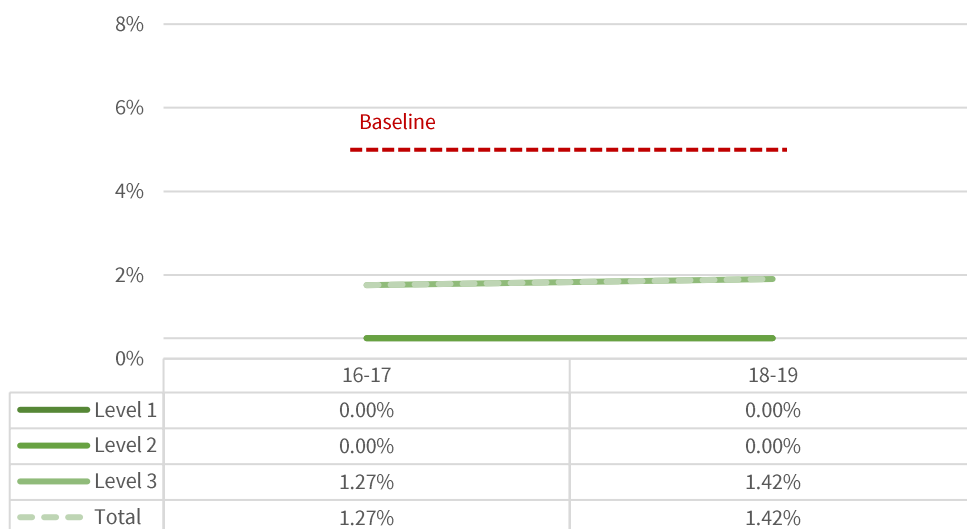


⁹ 5% at Level 3. See the 2017 Good Food Purchasing Standards for details.

SUSTAINABLE PURCHASING TRENDS (SY 16-17 to SY 18-19)

No significant change was noted between SY 16-17 and SY 18-19 for overall sustainable spend.

How Has Sustainable Purchasing Changed?



Major Increases

Milk & Dairy
Stonyfield Farms (+\$800k)

Bread, Grains & Legumes
Back to the Roots (+\$432k)

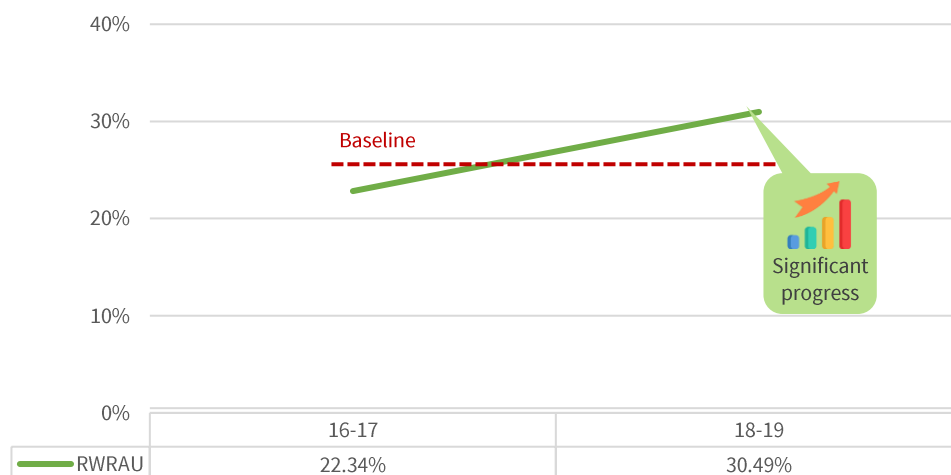
Major Decreases

None

	Amount of Sustainable Spend		% per Food Category	
	16-17	18-19	16-17	18-19
Produce	\$0	\$0	0%	0%
Milk & Dairy	\$619,876	\$1,491,585 ↑	5%	5%
Seafood	\$480,244 ¹¹	\$0	85%	0%
Meat	\$0	\$0	0%	0%
Grains	\$523,476	\$954,113 ¹²	5%	5%

Purchases of antibiotic-free chicken almost doubled between SY16-17 and SY18-19, while meat purchases overall decreased.

How Has RWRAU Purchasing Changed?



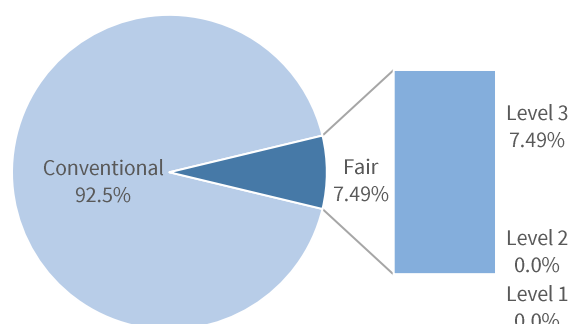
¹¹ A total of \$480k in High Liner Foods seafood products qualified in the baseline assessment (SY 16-17). However, they no longer qualify in the current assessment upon further research.

¹² In SY 16-17, it is likely that Back to the Roots Cinnamon Cluster cereal was purchased in the same amount as SY 18-19; however, insufficient origin information in SY 16-17 prevented this item from being counted as qualifying in Environmental Sustainability. The change in amount counted in this category could be due to a difference in the information provided rather than actual purchasing changes.

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

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
7.5% of total food spend is fair (\$12,947,304)*	5% ¹⁵	4	-
Additional Baseline Requirement:			
Take requested steps to outreach vendors with labor law violations			-



3 STANDARD POINTS

- 3 standard points for every 5% of food sourced at level 3 fair sources.

1 EXTRA POINT

- DOE employees meet level 3 Valued Workforce criteria.

KEY SUPPLIERS (over \$50,000 spent)¹⁶

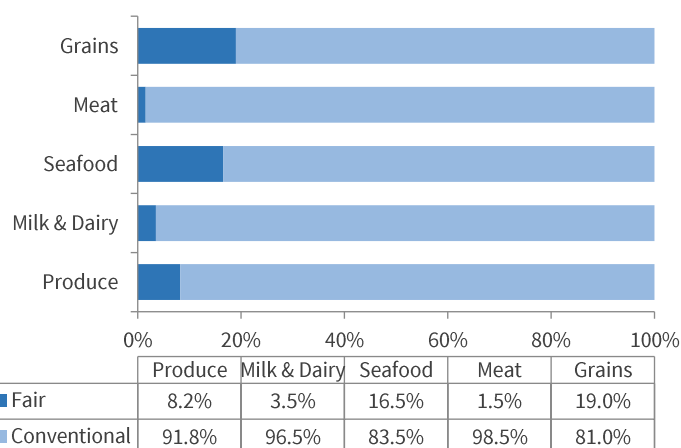
Level 3 – Union contract/worker-owned cooperative:¹⁷

- Driscoll Foods - **Wayne, NJ** (\$19,746,096)
- Grocery Haulers - **Iselin, NJ** (\$16,970,289)
- Upstate Farms - **Rochester, NY** (\$1,191,512)
- Ocean Spray - **Middleborough, MA** (\$754,265)
- Reddy Raw - **Wood-Ridge, NJ** (\$365,079)
- Hanover Foods - **Hanover, PA** (\$205,611)

NOTES ON EARNING POINTS

- Qualifying items in this category include: Suppliers with a Social Responsibility Policy, or who post information on participation in the Good Food Purchasing Program in their workplace, or who conduct worker education trainings about worker rights; Certified Fair for Life or Fairtrade suppliers; Suppliers/products that are Food Justice Certified or Equitable Food Initiative Certified; Unionized workforce or Worker Cooperative. For more information, see the 2017 Good Food Purchasing Standards.
- Many items cannot score in this category without city and state production location provided. City and state are necessary to verify union plants. There were \$5.8m (\$1.9m weighted) worth of products that would have likely scored if specific location was provided, translating to a 1.1% impact to the Valued Workforce score.
- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, **products totaling \$39,234,255 had at least one actor identified as meeting qualifying criteria. Weighted, \$12,947,304 counted toward the total percentage of fair food.**

What Percentage of Each Product Category is Fair?*



¹⁵ 5% at Level 3. See the 2017 Good Food Purchasing Standards for details.

¹⁶ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

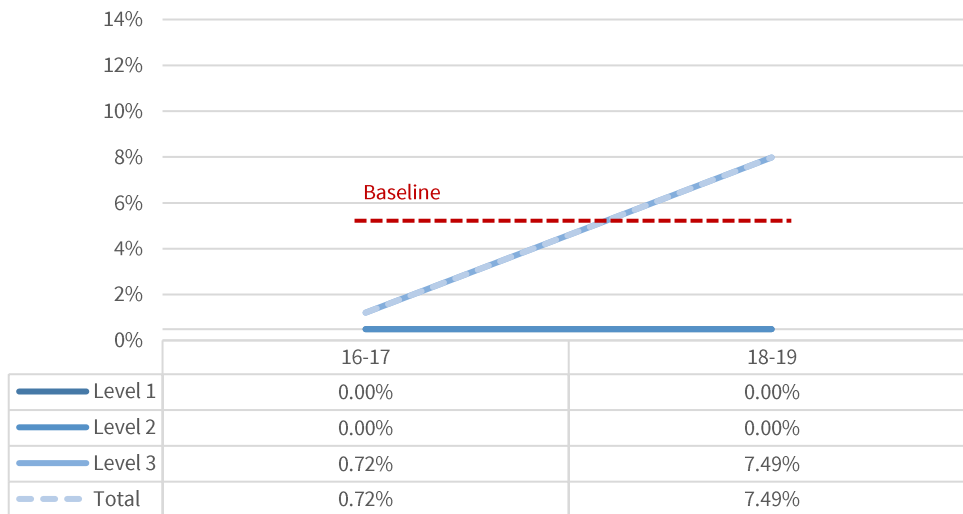
¹⁷ The listed companies have multiple locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce.

* This amount is the **weighted** percentage of Fair food purchased at any Level. See Notes on Earning Points for details.

FAIR PURCHASING TRENDS (SY 16-17 to SY 18-19)

An increase in fair food purchasing is due to receiving information on Driscoll Foods and Grocery Haulers as distributors (*weighted).

How Has Fair Purchasing Changed?*



Major Increase

All categories

- 1) Driscoll Foods (\$6,516,212)
- 2) Grocery Haulers (\$5,600,195)

Major Decreases

Milk & Dairy

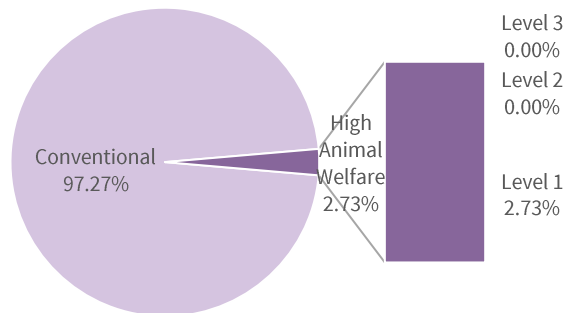
- 1) Upstate Farms (-\$530k)

	Amount of Fair Spend			% per Food Category	
	16-17	18-19		16-17	18-19
Produce	\$347,855	\$2,043,702 ↑		2%	8%
Milk & Dairy	\$572,073	\$1,089,098 ↑		5%	4%
Seafood	\$0	\$121,682 ↑		0%	17%
Meat	\$0	\$361,958 ↑		0%	2%
Grains	\$0	\$3,636,550 ↑		0%	19%

ANIMAL WELFARE – *Provide healthy and humane care for farm animals*

PROGRESS TOWARD BASELINE

2.7% of total animal product spend is high animal welfare (\$1,491,585)		Baseline Goal	Total Points	Baseline Met
		15%	0	-



0 STANDARD POINTS

- 1 standard point for every 15% of food sourced at level 1 high animal welfare sources.

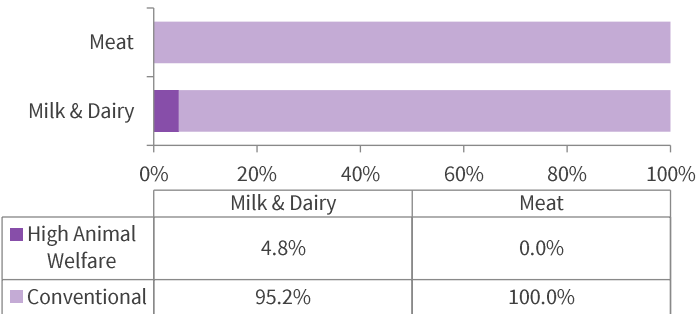
0 EXTRA POINTS

KEY SUPPLIERS (over \$50,000 spent)

Level 1 – USDA Organic

- Stonyfield Farm (\$1,491,585)

What Percentage of Each Product Category is High Animal Welfare?

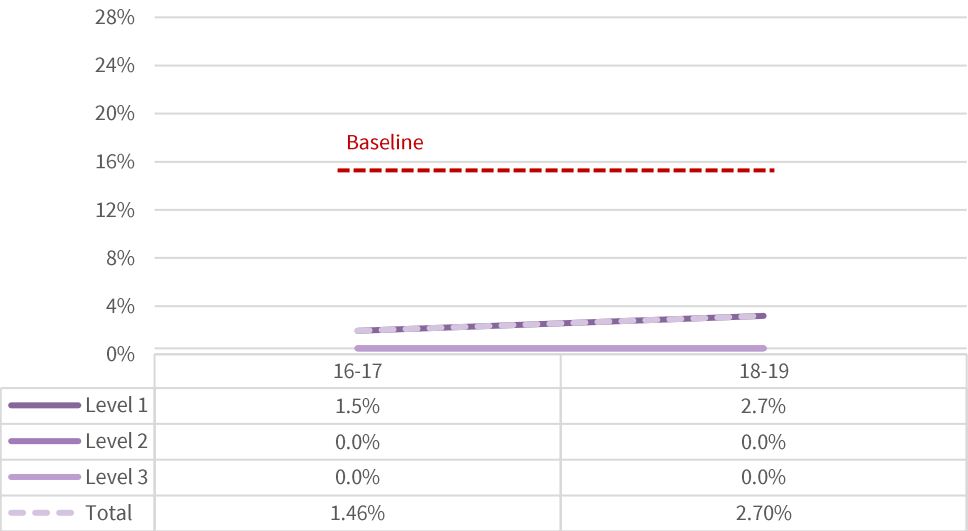


HIGH ANIMAL WELFARE PURCHASING TRENDS (SY 16-17 to SY 18-19)

Purchases of Stonyfield Farms USDA Organic yogurt increased over 100% between SY 16-17 and SY 18-19. Inclusion of milk costs in 18-19 increased the denominator for the Milk & Dairy category.

Purchases of meat decreased by \$5m between 16-17 to 18-19, decreasing spend on meat per meal from at least \$0.17 to \$0.14.

How Has High Animal Welfare Purchasing Changed?



Major Increases

Milk & Dairy:
Stonyfield Farms (+870k)

Major Decreases

None

	Amount of HAW Spend		% per Food Category	
	16-17	18-19	16-17	18-19
Milk & Dairy	\$619,876	\$1,491,585 ↑	5.4%	4.8%
Meat	\$0	\$0	0%	0%

NUTRITION – *Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
85% of total applicable items met	51%	6	

3 STANDARD POINTS

- 23 of 27 applicable checklist points met (85% of total applicable points)
- See Appendix B. Nutrition Checklist for details

Nutrition Scoring
Level 1 Healthy – meets 15 - 18.5 out of 29 (or between 51-64.5% of all applicable points)
Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable points)
Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable points)

Nutrition Goals		
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)		
Healthy Procurement (5 applicable items)	3 items met	6 points
Healthy Food Service Environment (3 applicable items)	3 items met	6 points
Health Equity (1 applicable item)	1 item met	2 points
Priority (Items with Priority Designation are Worth One Checks Per Item Met)		
Healthy Procurement (5 applicable items)	5 items met	5 points
Healthy Food Preparation (2 applicable items)	2 items met	2 points
Healthy Food Service Environment (2 applicable items)	2 items met	2 points

3 EXTRA POINTS

- NYC OFNS lists nutrition information for each menu item online.
- NYC OFNS implements nutrition education programming through Grow to Learn NY.
- NYC OFNS adopts a healthy vending machine policy.

NUTRITION TRENDS (SY 16-17 to SY 18-19)

NYC OFNS increased from level 2 in 16-17 to level 3 in 18-19. Information on plant-based meals and promotion of healthy food items increased the score between years.

Appendix

Appendix A. Supply Chain Labor Compliance Report

NYC Office of Food and Nutrition Services
School Year 2018-2019

Methodology and Criteria

Two Federal databases were referenced to establish a preliminary catalog of labor violations in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹ (<https://www.osha.gov/pls/imis/establishment.html>) and the Department of Labor Data Enforcement Database (<https://enforcedata.dol.gov/views/search.php>).

Using these sources, the Center's staff developed a list of all suppliers with one or both of health and safety or wage and hour violations in the preceding five years. See the tables below for details.

Tables 1 and 2 include a select subset of the full supplier lists in tables 3 and 4. Tables 1 and 2 show only the **top** violators based on the below criteria, while tables 3 and 4 list **all** suppliers within the institution's supply chain with OSHA and WHD violations, respectively (with top violators highlighted in gray). Table 5 shows the list of suppliers within the institution's supply chain with OSHA accident and fatality inspections.

Criteria used to identify top violators were developed in consultation with a committee comprised of an academically affiliated labor institution and government officials. Criteria include:

- Total wage and hour penalties, fines, and back wages paid (See [1] Description of DOL Investigations)
 - If back wages are owed to employees because an investigation finds minimum wage or overtime violations, the Department of Labor will request the employer to pay back wages.
 - Civil money penalties may be assessed for child labor violations and for repeat and/or willful violations of minimum wage or overtime requirements.
- Number of employees paid back wages
 - Refers to the number of employees who were found to be owed back wages as the result of a Department of Labor investigation.
- Number of current violations cited and serious/willful/repeat health and safety violations (See [2] OSHA Definitions)
 - Current violations: Represents the number of violations for which the employer is currently cited. This may differ from the initial violations if settlement or judicial actions resulted in reductions.
 - Serious/willful/repeat violations: Provides an indication of the degree of severity of the hazard found.
- Total health and safety penalties assessed
 - Initial penalty: Represents the amount initially assessed when the citation was first issued to the employer.
 - Current penalty: Represents the amount currently assessed for the violation. This may differ from the Initial Penalty if settlement or judicial actions resulted in reductions.
- Number of accident investigations on site
 - Accidents: Represents the number of accident investigations conducted and reported by OSHA.

[1] [Description of DOL Investigations](#)

[2] [OSHA Definitions](#)

¹ This report reflects information in the DOL OSHA database as of January 6, 2020 and WHD database as of July 26, 2019.

The Center recommends that NYC OFNS communicate with the suppliers identified as the top violators based on the above criteria. Suppliers on which the institution spends more than \$1,000,000 are highlighted in green and are the highest priority due to high spend with these suppliers. However, the institution may reach out to other top violators due to their relationship with them. Top priorities for outreach based on the criteria and high spend include:

Perdue Farms
Frito-Lay North America
Schwan's Food
Neri's Bakery Products
Hanover Foods
J&J Snack Foods
Kellogg's

The Center will provide necessary information and discuss next steps in outreach to suppliers during the follow up meeting.

Table 1. Top OSHA Violators in NYC OFNS Supply Chain (2017-2020)

See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	OFNS Spend
Perdue Farms	\$101,338	\$67,409	29	14			15			\$9,263,179
Frito-Lay North America	\$179,413	\$119,006	39	11		2	19	7		\$3,161,225
Schwan's Food	\$125,265	\$75,159	18	18						\$1,946,143
Neri's Bakery Products	\$213,007	\$210,757	12	8	1	1	2			\$1,895,245
Hanover Foods	\$35,581	\$14,550	26	11			15			\$1,112,835
J&J Snack Foods	\$219,485	\$158,732	12	4		2	3	3		\$1,093,720

Table 2. Top WHD Violators in NYC OFNS Supply Chain (2017-2020)

Supplier	Employees Involved	# FLSA Violations [3]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [4]	MSPA Fines/BW Paid	# FMLA Violations [5]	FMLA Fines/BW Paid	H2A Violations [6]	H2A BW Paid	OFNS Spend
Kellogg's	1						1	\$80,755			\$2,252,634

[3] Fair Labor Standards Act

[4] Migrant and Seasonal Agricultural Worker Protection Act

[5] Family and Medical Leave Act

[6] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 3. Suppliers in NYC OFNS Supply Chain (2017-2020)

See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	OFNS Spend
Dairy Maid Dairy	\$3,250	\$1,245	2	1				1		\$14,968,057
Perdue Farms	\$101,338	\$67,409	29	14			15			\$9,263,179
Preferred Meals	\$44,402	\$25,942	11	8			3			\$5,770,390
Nardone Brothers	\$67,441	\$42,031	15	13			2			\$3,719,125
Frito-Lay North America	\$179,413	\$119,006	39	11		2	19	7		\$3,161,225
Jennie-O Turkey	\$15,010	\$13,260	3	3						\$2,689,613
McCain Foods	\$9,234	\$4,617	1				1			\$2,435,268
Kellogg's	\$58,268	\$25,679	10	7			3			\$2,252,634
Schwan's Food	\$125,265	\$75,159	18	18						\$1,946,143
Neri's Bakery Products	\$213,007	\$210,757	12	8	1	1	2			\$1,895,245
Advance Food Co / AdvancePierre	\$12,934	\$9,701	1	1						\$1,669,468
William Bolthouse Inc/Bolthouse Farms	\$9,850	\$9,850	2	1			1			\$1,645,680
Hanover Foods	\$35,581	\$14,550	26	11			15			\$1,602,834
General Mills	\$50,007	\$41,750	7	4			3			\$1,499,126
Diamond Crystal Sales / Diamond Crystal Brands	\$9,977	\$5,500	1	1						\$1,490,188
Land O Lakes	\$14,153	\$5,300	4	2			2			\$1,285,816
Franklin Foods Inc	\$16,350	\$9,200	11	6			3		2	\$1,112,835
Red Gold	\$4,500	\$2,250	1	1						\$1,106,432
J&J Snack Foods	\$219,485	\$158,732	12	4		2	3	3		\$1,093,720
Agropur Dairy Cooperative/Natrel	\$18,418	\$14,255	5	4			1			\$1,051,954
Wenner Bakery	\$38,161	\$27,877	4	4						\$1,019,753
Furmano's / Furmano Foods			1				1			\$991,122
Mickelsen Farms (Potato Products of Idaho)	\$8,873	\$8,873	2	1					1	\$897,976
Cedar's	\$118,868	\$49,169	6	4		1	1			\$887,009
Kraft Heinz Food Company	\$211,206	\$58,143	41	17		1	15	6	2	\$815,981
Knouse Foods	\$52,747	\$43,744	7	7						\$746,185
Michael Foods	\$197,739	\$132,875	15	6		1	2		6	\$623,863
US Foods	\$56,119	\$23,553	37	6			31			\$583,192
Northeast Foods / H&S Bakery	\$2,500	\$2,500	1				1			\$499,754
National Food Group			4				4			\$436,996
Tyson Foods	\$651,044	\$419,222	75	47		3	21		4	\$407,758
Nasoya Foods USA	\$51,687	\$21,700	7	4			3			\$403,943

SunOpta	\$49,564	\$28,250	15	10			3	2		\$345,300
Bunge	\$78,263	\$58,321	21	9			8	4		\$341,183
Mondelez Global LLC	\$67,091	\$36,911	15	13			2			\$312,204
Taylor Farms	\$104,935	\$31,585	18	1			15		2	\$247,826
Nestle USA	\$109,810	\$91,252	24	12			4	8		\$229,191
TW GARNER FOOD CO/GARNER FOODS	\$3,750	\$2,438	5	3			2			\$146,620
Nestle Waters North America	\$104,032	\$61,987	17	3			9	5		\$84,782
Gel Spice	\$13,260	\$9,000	1				1			\$83,340
Golden Platter Foods	\$13,260	\$7,956	2	2						\$54,649
Seneca Foods	\$86,769	\$86,769	20	16			4			\$23,580
Tabatchnick Fine Foods	\$13,873	\$8,328	2	1			1			\$18,529
Stratas Foods	\$52,773	\$18,834	8	3			5			\$17,355
MARS INC / MARS FOOD	\$62,512	\$50,578	5	3			2			\$16,449
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	\$87,186	\$46,546	24	13			9	2		\$8,896
JTM Food Group	\$4,155	\$3,116	1	1						\$8,210
Norpac Foods Inc	\$8,200	\$8,200	5	4				1		\$4,888
Dr Pepper Snapple Group	\$42,280	\$26,696	13	5			8			\$1,821
The Coca-Cola Company	\$251,539	\$152,514	83	32			50	1		\$1,246
Unilever United States Inc.	\$29,271	\$24,661	7	1			6			\$509
The Hain Celestial Group	\$9,423	\$6,000	3	2			1			\$500
Grand Total	\$3,788,773	\$2,403,790	699	348	1	11	282	40	17	\$71,919,543

Table 4. Suppliers in NYC OFNS Supply Chain (2017-2020)

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	OFNS Spend
Preferred Meals	1						4	\$8,784			\$5,770,390
The Cannoli Factory		2					1	\$0			\$5,281,743
Frito-Lay North America	1						1	\$19,643			\$3,161,225
Kellogg's	1						1	\$80,755			\$2,252,634
General Mills							2				\$1,499,126
Wenner Bakery		1	\$0				1				\$1,019,753
Kraft Heinz Food Company	2	3	\$11,569								\$815,981
Michael Foods							1				\$623,863
Toufayan Bakeries	1		\$0				1	\$5,953			\$500,315
Tyson Foods	1	3	\$168				2				\$407,758
Maid Rite Specialty Foods		1									\$361,981
Mondelez Global LLC							1				\$312,204
Nestle USA					1						\$229,191
Vanee Foods							1	\$0			\$161,340
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods							1				\$8,896
The Coca-Cola Company	1						2	\$43,888			\$1,246
Unilever United States Inc.							592				\$509
Grand Total	8	10	\$11,737		1		611	\$159,023			\$22,408,156

[7] Fair Labor Standards Act

[8] Migrant and Seasonal Agricultural Worker Protection Act

[9] Family and Medical Leave Act

[10] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 5. Suppliers within NYC OFNS Supply Chain with OSHA Accident and Fatality Inspections

Supplier	Accident Inspections [12]	Fatality Inspections [13]	Accident Investigation Summary [14]
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	2		Employee Crushes Finger Between Gate And Forklift Guard, partially amputating his right index finger; Employee Amputates Finger While Cleaning Blender
Frito-Lay North America	7		Employee Cleaning Airlock Sustains Amputation; Employee Crushes And Amputates Leg Between Forklift And Support Column; Employee'S Hand Is Caught In Conveyor And Is Injured; Employee Is Burned By Caustic Solution While Cleaning; Employee Looses Control Of Truck And Injures Toe
J&J Snack Foods	3		Employee'S Finger Is Amputated In Hopper; Employee Sustains Partial Amputation Of Right Thumb
Kraft Heinz Food Company	6	2	Employee Fractures Finger While Using Lathe; Employee Is Scalded By Sudden Steam Release And Is Hospitalized; Employee Falls And Breaks Humerus; Employee'S Left Index Finger Is Partially Amputated; Employee Sustains Amputation When Struck By Pushing Ram; Employee Catches Fingers In Chain And Sprocket And Amputates Fingers; Employees Amputates Finger While Operating Equipment; Employee Cleaning Machine Has Finger Amputated
Nestle USA	8		Two Employees Are Struck By Heavy Pasta Machinery When It Tipped Over; Employee Catches Finger With Pallet While Forklift Is Backing; Employee Is Burned While Performing Boiler Blow Down Testing; Employee'S Finger Is Amputated In Packing Machine; Employee Is Struck In The Foot By Pallet; Employee Sustains Lacerations To His Hand When Struck Against Slicer
Nestle Waters North America	5		Employee Amputates Thumb While Cleaning Running Lathe Shaft; Employee'S Thumb Is Amputated When Caught In Preform Machine; Employee Is Struck In The Foot By Pallet
Norpac Foods Inc	1		Employee Sustains Hand Laceration When Struck Against Blade
SunOpta	2		Employee'S Fingertip Is Amputated While Adjusting Bags On Machine; Employee Is Burned By Hot Water During Maintenance Training
Dairy Maid Dairy	1		No Description
Bunge	4		Employee Sustains Chemical Burn After Chemical Reaction; Employee'S Finger Is Amputated When Caught Between Metal Lid; Employee'S Fingers Are Caught In Rollers, Causing Fractures
The Coca-Cola Company	1		No Description
Michael Foods		6	Employee Is Struck And Killed By Falling Deck Plate; Employee Is Sanitizing Food Processing Facility And Suffers Chemical Burn
Taylor Farms		2	Employee Is Crushed By Trailer In Reverse And Is Killed; Employee Is Struck By Falling Battery On Foot And Amputates Toe; Employee Is Injured When Run Over By Forklift; Employee'S Leg Is Fractured When Struck By Forklift; Food Processing Worker Sustains Avulsion Of Finger In Machine; Employee Falls From Stepladder And Suffers Multiple Fractures; Employee Suffers Broken Arm While Reaching Into Conveyor; Employee Is Struck By Conveyor Belt And Lacerates Finger
Tyson Foods		4	Employee Is Exposed To Carbon Monoxide From Leaking Pipe; Employee Crushes Foot While Driving Forklift And Later Required Amputation; Employee Catches Finger In Deboning Machine And Degloves Ring Finger; Employee'S Arm Is Fractured By Silo Sweep Arm And Auger; Employee Sustains Amputation Of Fingertip While Using Multi-Vac Machine; Employee Catches Finger In Mesh Conveyor Belt And Amputates Fingertip; Employee'S Shoulder Is Injured When Pinned By Forklift; Employee Sustains Chemical Burns To Eyes And Chest; Employee Contacts Rotating Blade And Amputates Fingertip; Employee'S Finger Is Caught On Running Conveyor Belt, And Is Lacerated
Mickelsen Farms (Potato Products of Idaho)		1	Employee Is Killed When Pulled Into Conveyor Drive Shaft
Franklin Foods Inc		2	No Description

[12] The number of accidents are based on the number of inspections categorized as accidents.

[13] The number of fatalities are based on the number of inspections categorized as fatality/catastrophe.

[14] Accident investigation descriptions come from all inspections types such as complaint, referral, accident, and fatality/catastrophe.

Appendix B. Nutrition Checklist¹⁷

Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	0	Unable to calculate a trend based on missing data in SY 16-17
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	0	Red and processed meat account for 100% of meat purchases in SY 18-19 ¹⁸
3	<ul style="list-style-type: none"> Require, for sites serving lunch and/or dinner only, a minimum of 2 servings of fruits and vegetables are served per meal. Require, for sites serving all three meals (breakfast, lunch and dinner), a minimum of 5 servings of fruits and vegetables are served per day. Require, for sites serving meals 5 days per week or less, ≥ 3 servings of non-starchy vegetables are served weekly per lunch and per dinner. Require, for sites serving meals 6 or 7 days per week, ≥ 5 servings of non-starchy vegetables are served weekly per lunch and per dinner Recommend all grains be whole grain (e.g., brown rice, whole-wheat pasta, dinner rolls, muffins, bagels and tortillas). 	2	Compliant based on 2019 Food Metrics Report
4	All individual food items contain ≤ 480 mg sodium per serving. Purchase “low-sodium” (≤ 140 mg sodium per serving) whenever possible.	2	Compliant based on 2019 Food Metrics Report
5	<ul style="list-style-type: none"> Require low-fat or non-fat yogurt be plain or contain ≤ 30 g sugar per 8 oz or equivalent. Require all cereals, breads, and grains contain ≤ 10 g sugar per serving. Require cereals that contain dried fruit (e.g., dried cranberries, dates and raisins) contain ≤ 17g of sugar per serving. Recommend phasing out these high sugar cereals over time. Require, for child care agencies, cereal contain ≤ 6 g sugar per serving. Require, for sites serving a majority of children under 18 years old, beverages and yogurt contain no artificial or non-nutritive sweeteners. 	2	Compliant based on 2019 Food Metrics Report
Healthy Food Service Environment (2 points per item)			
6	<ul style="list-style-type: none"> Require all beverages contain ≤ 25 calories per 8 oz, with the exception of 100% fruit juice (optimal 4 oz serving) with no added caloric sweeteners or milk. Require, for sites serving a majority of children under 18 years old, beverages contain no artificial or non-nutritive sweeteners. 	2	Compliant based on 2019 Food Metrics Report
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Compliant based on 2019 Food Metrics Report

¹⁷ The Good Food Purchasing Program Nutrition Checklist was modified for NYC agencies to incorporate and align with NYC Food Standards.

¹⁸ Red and processed meat purchases for SY16-17 equal 100% when adjusted to current methodology.

8	Offer plant-based main dishes at each meal service.	2	OFNS offered vegetarian options at each meal service in SY 18-19
Health Equity (2 points per item)			
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -Support at least one neighborhood-based community food project that expands access to healthy food for low-income residents such as a procurement agreement with a corner store that carries healthy food in a low-income census tract, a low-cost Community Supported Agriculture program dedicated to serving low-income families, or a farmer's market located in a low-income census tract that accepts EBT.	2	Free lunch is available to all students
Priority (Items with Priority Designation are Worth One Check Per Item Met)			
Healthy Procurement (1 point per item)			
10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	1	Compliant based on 2019 Food Metrics Report
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	1	Compliant based on 2019 Food Metrics Report
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	1	Compliant based on 2019 Food Metrics Report
13	At least 50% of grain products purchased are whole grain rich.	1	53% of grain products purchased are whole grain rich
14	Require salad dressings contain \leq 290 mg sodium per serving.	1	Compliant based on 2019 Food Metrics Report
Healthy Food Preparation (1 point per item)			
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	1	Compliant based on 2019 Food Metrics Report
16	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).	1	Compliant based on 2019 Food Metrics Report
Healthy Food Service Environment (1 point per item)			
17	If a value meal is offered, that one contain no more than 650 calories and 800 mg sodium; fresh fruit or a non-starchy vegetable; and water. Price the meal lower than other value meals.	N/A	Not applicable for OFNS
18	Adopt one or more product placement strategies such as: - Prominently feature fruit and/or non-fried vegetables in high-visibility locations. - Display healthy beverages in eye level sections of beverage cases (if applicable). - Remove candy bars, cookies, chips and beverages with added sugars (such as soda, sports and energy drinks) from checkout register areas/point-of-purchase (if applicable).	1	Salad bar is always available to students
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	N/A	Not applicable for OFNS
20	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	1	Salad bar is promoted by staff and the marketing team

Appendix C. Level of Processing by Food Category

