



NYC HEALTH + HOSPITALS CORPORATION, SODEXO
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 Health and Hospitals Corporation (NYC H+H) FY 2019 First Annual Assessment does not fully reflect the Agency's total food spend of \$19,400,000.** The analysis covers \$16,991,012 or approximately 88% of the total food spend. All data and charts presented in the report represent findings for the available information only.

Supply Chain Traceability & Transparency

NYC H+H made progress in data collection between the baseline report and the first annual assessment by requesting additional sourcing information from vendors. During the first-year reporting in FY19, H+H provided more detailed information than in the FY18 baseline year. Additional sourcing information allowed more products to be verified and qualified in the annual report.

Compared to FY18, where 53% of NYC H+H total food spend had sufficient information (both origin detail and production location are available), 90% of the total food spend have sufficient sourcing information in FY19. Increased supply chain transparency led to the significant increase in the valued workforce category. The findings in this report provide a more complete picture of the actual purchases made by the New York City Health and Hospitals Corporation (NYC H+H) in the first assessment period.

Good Food Purchasing Executive Summary

NYC Health and Hospitals Corporation Fiscal Year 2019 Annual Report

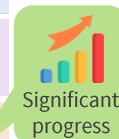
<h1 style="margin: 0;">\$16,991,012</h1> <p style="margin: 0;">in Total Food Spend</p>	<p style="margin: 0;">6,137,752 meals served</p> <p style="margin: 0;">Food service provider: Sodexo</p> <p style="margin: 0;">Enrolled since 2018</p>	<h1 style="margin: 0;">2 out of 5</h1> <p style="margin: 0;">Baseline Standards Met</p>	<p style="margin: 0;">Total Points Earned</p> <div style="display: flex; align-items: center; justify-content: center;"> <div style="border: 2px solid green; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> 8 </div> </div>
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Progress Toward Baseline Goal and Qualifying Purchases by Value Category

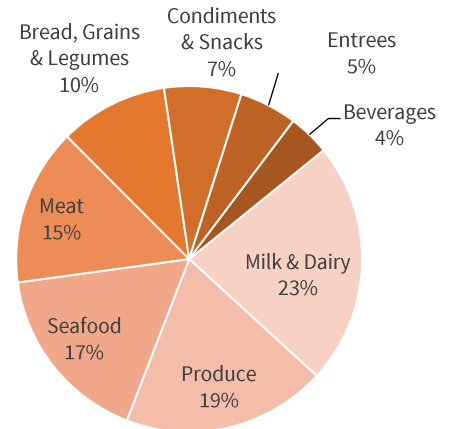
		Baseline Goal ¹	Standard Points	Extra Points	Baseline Met
Local Economies	8.5% or \$1.4m	15% (\$2.5m)	0	0	-
Environmental Sustainability	0.66% or \$112k	15% (\$2.5m)	0	1	-
Valued Workforce	8.8% or \$1.4m	5% (\$850k)	3	1	✓
Animal Welfare	0% or \$909	15% (\$835k)	0	0	-
Nutrition	54% of applicable items met	51% met	1	2	✓
Total			4	4	

Previous Year Comparison

		△ since prior year (pp: percentage point)	
Local Economies	—————	-0.5 pp	None
Environmental Sustainability	—————	None	+1 pt
RWRAU ² Products	—————	+0.5 pp	NA
Valued Workforce	—————	+5 pp	+3 pt
Animal Welfare	—————	-0.3 pp	None
Nutrition	NA	NA	+2 pt



Purchasing Summary By Product Type



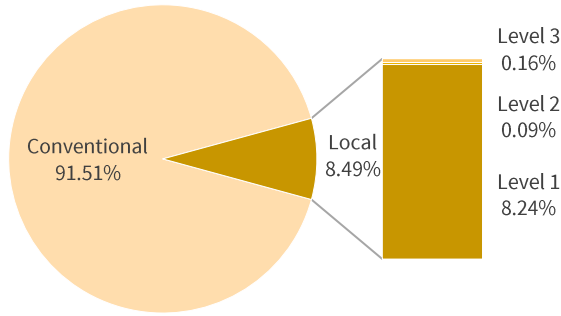
¹ The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

² Raised Without Routine Antibiotic Use.

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

PROGRESS TOWARD BASELINE

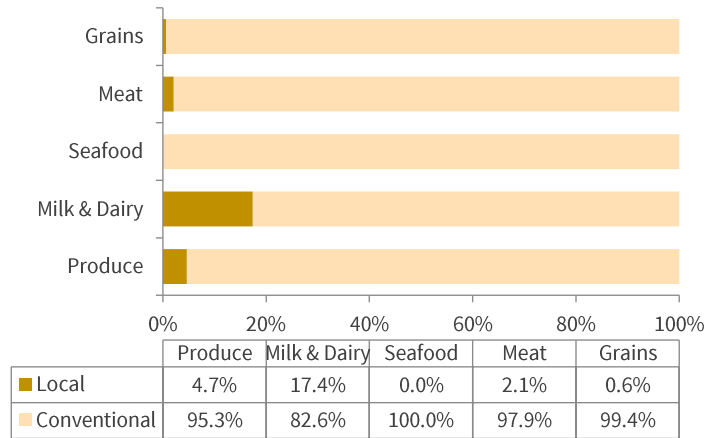
8.49% of total food spend is locally sourced (\$1,442,928)	Baseline Goal	Total Points	Baseline Met
	15%	0	-



0 STANDARD POINTS

0 EXTRA POINTS

What Percentage of Each Product Category is Local?



KEY SUPPLIERS (over \$1000 spent)³

Level 3 – Medium, within NYS and nearby states:

- Medtrition (\$14,408)
- Zina's Salads (\$9,548)
- Bruno's Specialty Foods (\$8,023)
- Don's Food Products (\$5,762)
- Casa Di Lisio Products Inc. (\$1,065)

Level 2 – Large, within NYS and nearby states:

- Sally Sherman Foods (\$7,462)
- Dr. Praeger's Sensible Foods (\$4,063)
- Instantwhip Foods / Instant Whip Foods (\$3,776)
- David's Cookies (\$3,655)
- Fralinger Orchards (\$1,572)

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

- Cloverland Farms Dairy (\$833,984)
- Gregory Packaging (\$580,974)
- Land O Lakes (\$181,061)
- Knouse Foods (\$173,649)
- Rich's Products Corporation (\$64,604)
- Furmano's / Furmano Foods (\$60,479)
- Ken's Foods Inc (\$51,614)
- Milmar Food Group (\$42,754)
- Domino Foods (\$24,819)
- HP Hood (\$18,294)
- Mountainwood Spring Water Co. (\$14,816)
- Carla's Pasta (\$11,432)

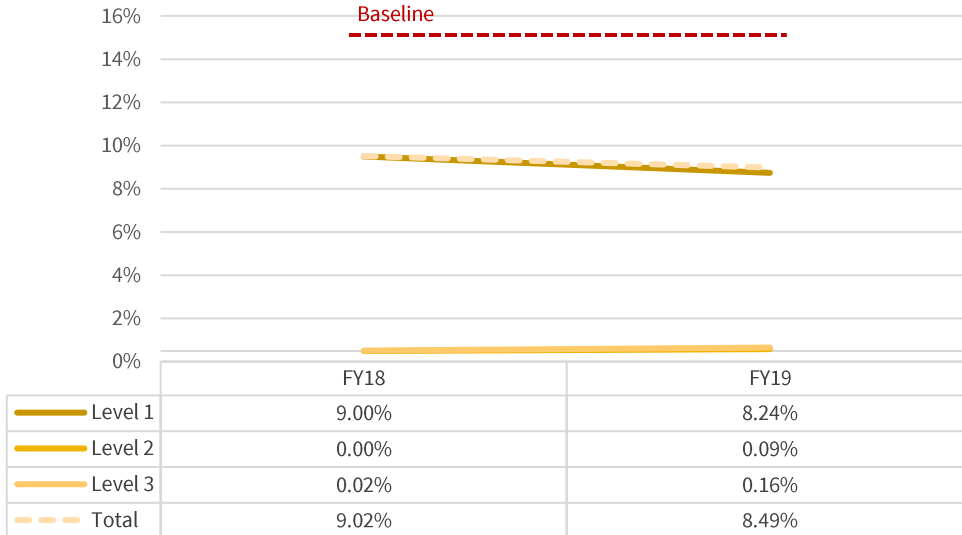
- Old Neighborhood Foods (\$11,090)
- Clemens Food Group (\$11,000)
- Tower Isles Frozen Foods Ltd (\$8,344)
- Rastelli Foods Group (\$5,076)
- Hudson River Fruit Distributors (\$5,048)
- Fox Ledge Spring Water (\$4,800)
- Kettle Cuisine (\$3,977)
- Sweet Street Desserts (\$2,305)
- Wonton Food Inc. (\$2,128)
- Daniele Foods (\$1,617)
- R.C. Bigelow (\$1,481)
- Nasoya Foods USA (\$1,009)

³ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

LOCAL PURCHASING TRENDS (FY18 to FY19)

The 0.5-percentage point (pp) decrease in the amount of local foods is mainly due to a larger increase in total food spend (from \$15.5m in FY 18 to \$17m in FY 19) relative to the increase in total local spend (from \$1.398m to \$1.442m).

How Has Local Purchasing Changed?*



Purchasing Changes Contributing to Major Increases

Meat

1) Rich Product Foods (\$42k)

Purchasing Changes Contributing to Major Decreases

Milk & Dairy

1) Decreased dairy purchases from Clover Farms Dairy (\$321k less)

Bread, Grains & Legumes

	Amount of Local Spend*		% per Food Category	
	FY18	FY19	FY18	FY19
Produce	\$182,094	\$153,104	6.7%	4.5%
Milk & Dairy	\$1,152,815	\$564,439 ⁴ ↓	66.1%	32.8%
Seafood	\$0	\$0	NA	NA
Meat	\$23,028	\$68,919 ↑	0.6%	1.9%
Grains	\$38,529	\$18,082 ↓	3.4%	2%
Total Local	\$1,398,834	\$1,442,393	9.02%	8.49%

⁴ NYC H+H purchased \$321k less in dairy products from Clover Farms Dairy. Additionally, milk & dairy purchases received partial credit due to a lack of ingredient sourcing information. NYC H+H can request a list of dairy farms Clover Farms Dairy sources raw milk from to earn more credit for milk & dairy in this assessment.

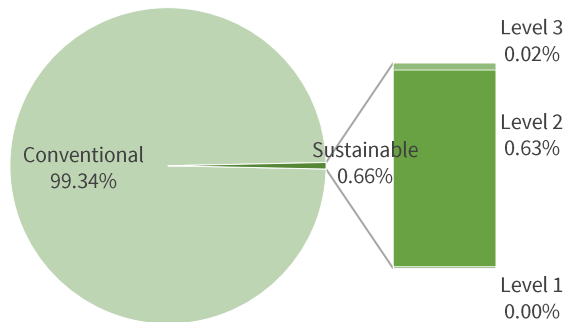
ENVIRONMENTAL SUSTAINABILITY – Source from producers that employ sustainable production systems

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
0.66% of total food spend is sustainably sourced (\$111,989)	15%	1	-

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	-



KEY SUPPLIERS (over \$1000 spent)

Level 2 – Rainforest Alliance

- UNILEVER UNITED STATES INC (\$107,328)

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

- Tyson Foods (\$5,095)

ADDITIONAL BASELINE REQUIREMENTS

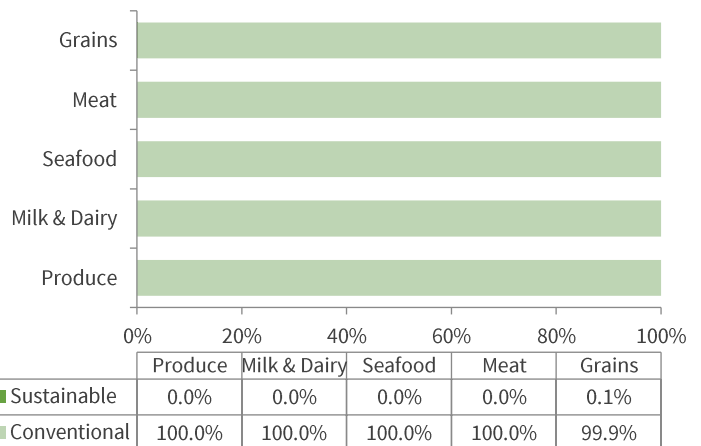
- Seafood requirement not yet met.** No seafood purchased should be rated “Avoid” by Seafood Watch.
 - \$254k or 39% of seafood purchases are likely rated “Avoid” by Seafood Watch. These products include:
 - Imported pangasius (\$165k)
 - Imported talapia (\$86k)
 - Imported shrimp (\$2.6k)
 - See Appendix C. List of Potentially Rated “Avoid” Seafood Purchases.
- Non-routine uses of antimicrobial drugs requirement not yet met.** 25% of animal product purchases must be produced with non-routine antimicrobial drug use.
 - Currently, 0.12% (\$6,540) of animal products are verified to meet the RWRAU requirement.

0 STANDARD POINTS

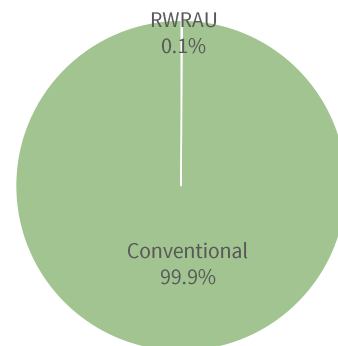
1 EXTRA POINT

- NYC HHC implements “Meatless Monday.”

What Percentage of Each Product Category is Sustainable?



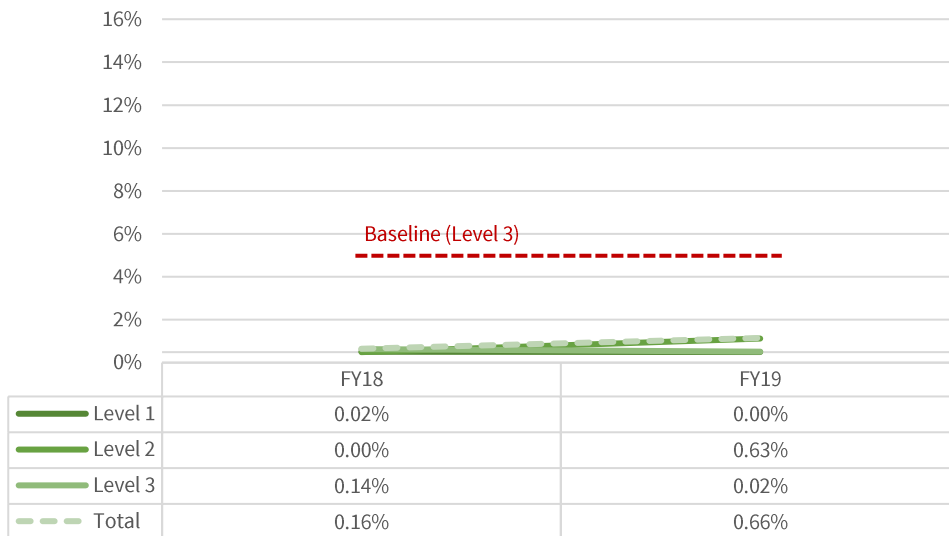
What Percentage of Animal Product is Raised Without Routine Antibiotic Use?



SUSTAINABLE PURCHASING TRENDS (FY18 to FY19)

There was a 0.5-percentage point increase between FY18 and FY19.

How Has Sustainable Purchasing Changed?

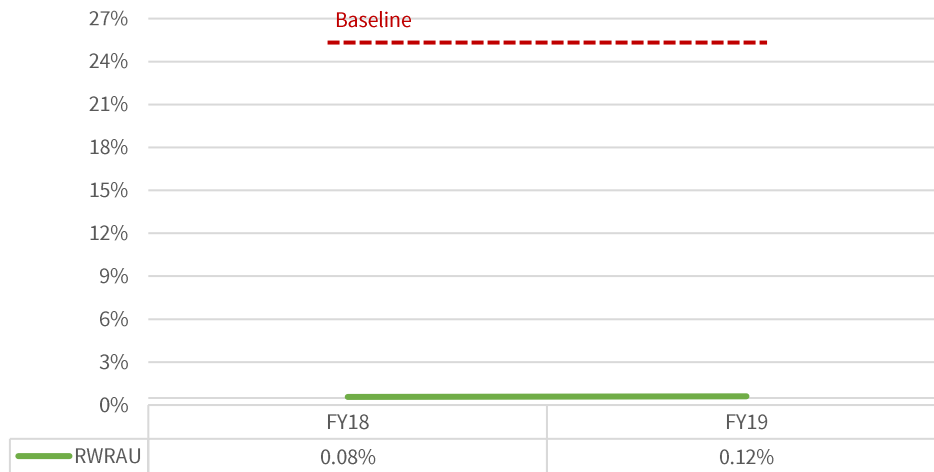


Purchasing Changes Contributing to Major Increases

Bread, Grains & Legumes
1) Increased purchases from Nasoya Foods (\$1k more)

Purchasing Changes

How Has RWRAU Purchasing Changed?



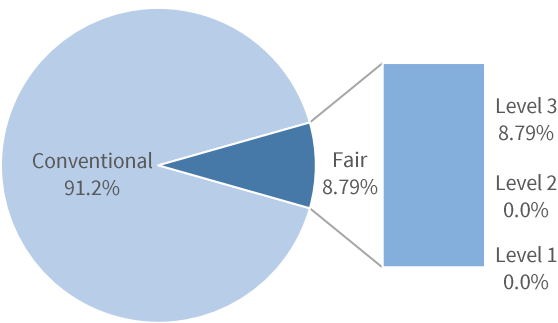
	Amount of Sustainable Spend		% per Food Category	
	FY18	FY19	FY18	FY19
Produce	\$439	\$674	0%	0%
Milk & Dairy	\$305	\$72	0%	0%
Seafood	\$7,760 ⁵	\$217 ↓	1.3%	0%
Meat	\$15,455 ⁶	\$837 ↓	0.4%	0%
Grains	\$551	\$1,164 ↑	0%	0.1%
Total Sustainable	\$24,597	\$111,989	0.16%	0.66%

^{5,6}A total of \$8k in High liner foods products and \$15k in Abbotsford Farms products qualified in the baseline assessment (FY18). However, they no longer qualify in the current assessment upon further research.

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
8.79% of total food spend is fair (\$1,492,798)*	5%	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

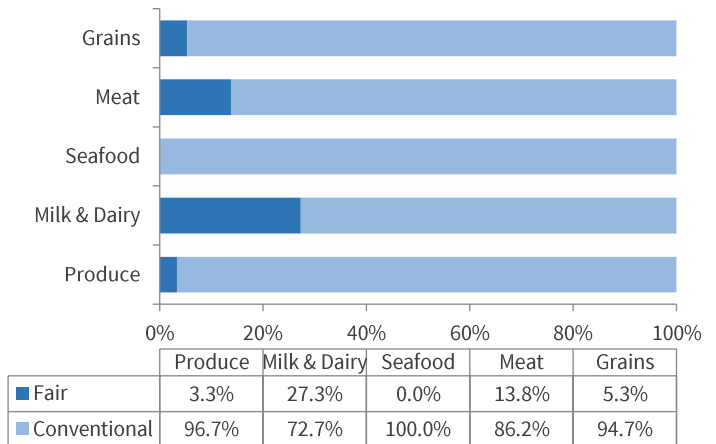
- NYC HHC adopts a “living wage” policy.

KEY SUPPLIERS (over \$1000 spent)⁷

Level 3 – Union contract/worker-owned cooperative:⁸

- Cream-O-Land (\$1,312,463)
- KOCH Foods – Morton, MS; Chicago, IL (\$902,200)
- Cargill Meat Solutions – Nebraska City, NE (\$419,179)
- Dannon - multiple locations (\$289,567)
- Ventura Foods - multiple locations (\$197,337)
- Kellogg's - multiple locations (\$174,504)
- Knouse Foods - Chambersburg, PA (\$173,649)
- JM Smucker - Orrville, OH (\$163,670)
- ConAgra Brands/ConAgra Foods - Menomonie, WI (\$140,777)
- Basic American Foods (BAF) - Shelley, ID (\$132,324)
- Unilever - Suffolk, VA; Chicago, IL (\$107,484)
- Smithfield Foods - multiple locations (\$93,025)
- Hormel Foods - Fremont, NE; Austin, MN (\$85,969)
- Kraft Heinz Food Company – multiple locations (\$85,782)
- MONDELEZ GLOBAL - Fair Lawn, NJ (\$73,667)
- JR Simplot – multiple locations (\$70,313)
- Rich's Products Corporation - Murfreesboro, TN; Vineland, NJ (\$64,639)
- Norpac Foods - Salem, OR (\$62,200)
- Sara Lee Frozen Bakery - Traverse City, MI (\$34,859)
- Domino Foods - Arabi, LA (\$26,845)

What Percentage of Each Product Category is Fair?*



⁷ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

⁸ 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.

- Jones Dairy Farm - Fort Atkinson, WI (\$22,794)
- US Foods - Flowood, MS; Plymouth, MN (\$19,310)
- ROSE PACKING COMPANY - Chicago, IL (\$12,163)
- S. Martinelli & Co. - Watsonville, CA (\$7,971)
- Vanee Foods - Berkeley, IL (\$7,758)
- Sally Sherman Foods - Mount Vernon, NY (\$7,462)
- Tyson Foods – multiple locations (\$5,199)
- Country Pure Foods - Akron, OH (\$5,150)
- Nestle USA - Jacksonville, IL; Waverly, IA (\$4,812)
- Cloverland Farms Dairy - Baltimore, MD (\$2,573)
- Gerber Products Company - Fort Smith, AR (\$1,160)
- Wells Enterprises Inc. - Le Mars, IA (\$1,157)

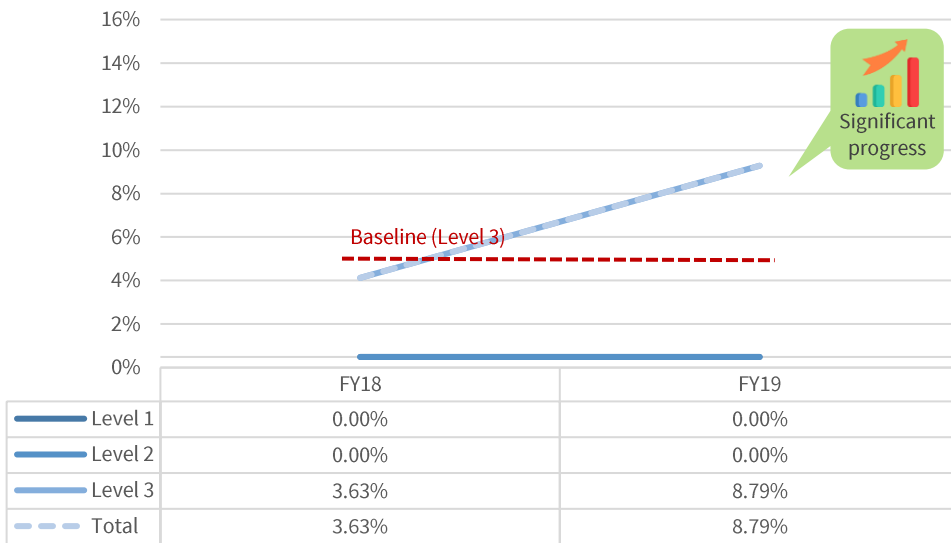
NOTES ON EARNING POINTS

- 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 \$4,711,244 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$1,492,798 counted toward the total percentage of fair food.**

FAIR PURCHASING TRENDS (FY18 to FY19)

A five-percentage point (pp) increase is mainly due to increased supply chain transparency where additional sourcing information allowed for more products to be verified and qualified (*weighted).

How Has Fair Purchasing Changed?*



Purchasing Changes Contributing to Major Increases

Increased supply chain transparency. See Notes Produce

- 1) Knouse Foods (\$57k)
- 2) Norpac Foods (\$23k)

Meat

- 1) Koch Foods (\$235k)

Milk & Dairy

- 1) Dannon (\$87k)

Bread, Grains & Legumes

- 1) Increased Kellogg's purchases (\$15k more)

Purchasing Changes Contributing to Major

	Amount of Fair Spend*			% per Food Category	
	FY18	FY19		FY18	FY19
Produce	\$57,923	\$108,001	↑	2.1%	3.3%
Milk & Dairy	\$176,622	\$470,364	↑	10.1%	5.6%
Seafood	\$0	\$0		NA	NA
Meat	\$239,241	\$530,464	↑	6.2%	13.8%
Grains	\$18,234	\$48,577	↑	1.6%	5.3%
Total Fair	\$563,625	\$1,492,798		3.6%	8.8%

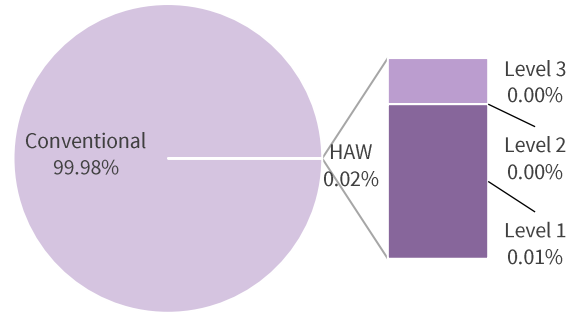
NOTES ON SUPPLY CHAIN TRANSPARENCY

- NYC HHC made significant progress in the valued workforce category by requesting sourcing information (production location) from vendors, which allowed more products to be verified and qualified in the annual assessment. Compared to FY 2018, where 38% of NYC HHC total food spend lack sourcing information (origin detail and/or production location), only 10% of FY 2019 total food spend lack sourcing information. Increased supply chain transparency led to the significant increase in the overall amount of fair food between FY 2018 and FY 2019.

ANIMAL WELFARE – Provide healthy and humane care for farm animals

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
0% of total food spend is high animal welfare (\$909)	15%	0	-



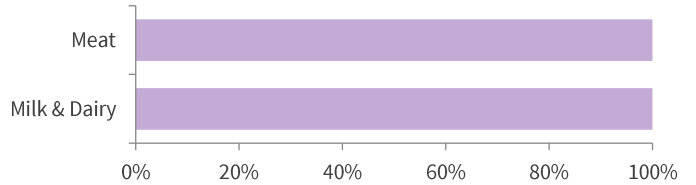
KEY SUPPLIERS⁹ (over \$1000 spent)

None identified.

0 STANDARD POINTS

0 EXTRA POINTS

What Percentage of Each Product Category is High Animal Welfare?



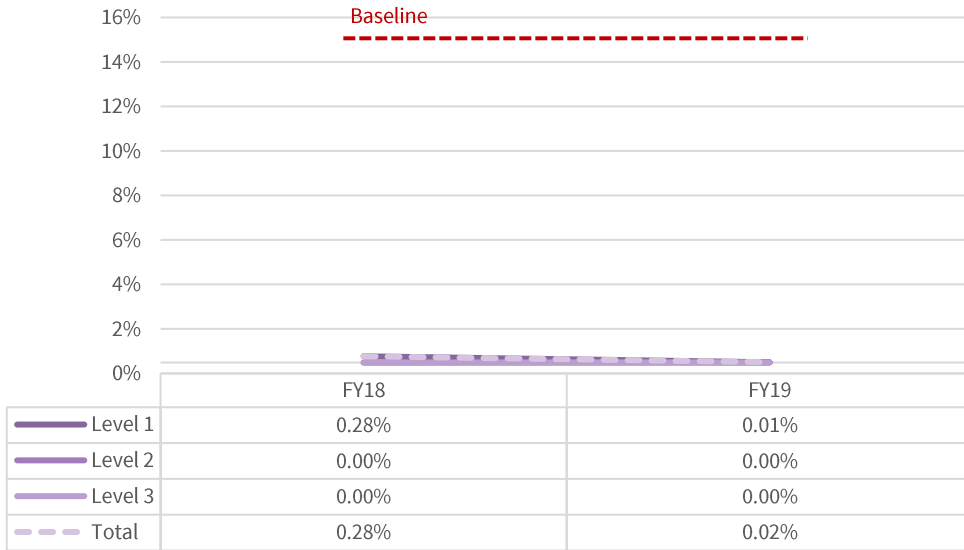
	Milk & Dairy	Meat
High Animal Welfare	0.0%	0.0%
Conventional	100.0%	100.0%

⁹ Suppliers with less than \$1,000 in total spend:

- duBreton (\$208)
- The Farmer’s Hen (\$40)
- Stonyfield (\$72)
- Davidson’s Farms (\$588)

HIGH ANIMAL WELFARE PURCHASING TRENDS (FY18 to FY19)

How Has High Animal Welfare Purchasing Changed?



**Purchasing Changes
Contributing to Major
Increases**

None

**Purchasing Changes
Contributing to Major**

	Amount of HAW Spend		% per Food Category	
	FY18	FY19	FY18	FY19
Milk & Dairy	\$305	\$72	0%	0%
Meat	\$15,455 ¹⁰	\$837	0.4%	0%
Total HAW	\$15,760	\$909	0.3%	0.02%

¹⁰A total of \$15k in Abbotsford Farms products qualified in the baseline assessment (FY18). However, they no longer qualify in the current assessment upon further research.

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
54% of total applicable items met	51%	3	

1 STANDARD POINT

- 13 out of 24 applicable checklist items met (54% of total applicable items).
- 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 checks)
Level 2 Healthy – meets 19 - 23.5 out of 29 (or between 65%-79.9% of all applicable checks)
Level 3 Healthy – meets 24 - 29 out of 29 (or between 80-100% of all applicable checks)

Nutrition Goals		
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)		
Healthy Procurement (5 applicable items)	1 ½ items met	3 checks
Healthy Food Service Environment (3 applicable items)	2 ½ items met	5 checks
Health Equity (1 applicable item)	1 item met	2 checks
Priority (Items with Priority Designation are Worth One Checks Per Item Met)		
Healthy Procurement (3 applicable items)	1 item met	1 check
Healthy Food Preparation (2 applicable items)	1 item met	1 check
Healthy Food Service Environment (1 applicable item)	1 item met	1 check

2 EXTRA POINTS

- NYC HHC develops and implements a worksite wellness program for employees and patrons.
- NYC HHC offers culturally appropriate menu items.

NUTRITION TRENDS (FY18 to FY19)

NYC HHC meets the baseline at Level 1 and earns two extra points compared to FY 18, when they didn’t meet the baseline and earned 0 extra points.

Appendix

Appendix A. Supply Chain Labor Compliance Report

New York City Health and Hospitals Corporation

Fiscal Year 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 database as of July 2019

The Center recommends that New York City Healthy and Hospitals communicate with the suppliers identified as the top violators based on the above criteria. Suppliers on which the institution spends more than **\$200,000** 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:

- KOCH Foods Inc
- Dean Foods
- Kellogg's
- Kraft Heinz Food Company
- Nestle Waters North America
- Tyson Foods

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 Health + Hospitals Supply Chain (2016-2019)

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	Willful	Other	Accidents	Fatalities	NYC HHC Spend
KOCH Foods Inc	\$515,486	\$236,634	30		2	15		5	\$1,236,064
Tyson Foods	\$614,804	\$386,525	49		3	20			\$634,823
Kraft Heinz Food Company	\$211,206	\$58,143	17		1	15	6	2	\$344,438
Nestle Waters North America	\$104,032	\$85,187	4			8	5		\$237,530
Dean Foods	\$119,204	\$68,284	24			4			\$217,658

Table 2. Top WHD Violators in NYC Health + Hospitals Supply Chain (2016-2019)

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	NYC HHC Spend
KOCH Foods Inc		1					4				\$1,236,064
Kellogg's	1						1	\$80,755			\$666,647

[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 Health + Hospitals Supply Chain (2016-2019)

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	Willful	Other	Accidents*	Fatalities*	NYC HHC Spend	Distributor
US Foods	\$46,254	\$21,978	6			20			\$3,132,850	US Foods
KOCH Foods Inc	\$515,486	\$236,634	30		2	15		5	\$1,236,064	US Foods
CARGILL MEAT SOLUTIONS	\$86,887	\$47,948	10			5			\$1,181,010	US Foods
ConAgra Brands/ConAgra Foods	\$90,436	\$50,846	15			6	3		\$1,022,381	US Foods
Kellogg's	\$63,331	\$28,379	8			3	1		\$666,647	US Foods
Tyson Foods	\$614,804	\$386,525	49		3	20			\$634,823	US Foods
Hormel Foods	\$9,462	\$7,891	2			2			\$573,248	US Foods
UNILEVER UNITED STATES INC	\$29,271	\$24,661	2			5			\$470,314	US Foods
Jennie-O Turkey	\$15,010	\$13,260	3						\$421,773	US Foods
Knouse Foods	\$52,747	\$43,744	7						\$347,399	US Foods
Kraft Heinz Food Company	\$211,206	\$58,143	17		1	15	6	2	\$344,438	US Foods
Land O Lakes	\$14,153	\$5,300	2			2			\$335,517	US Foods
MONDELEZ GLOBAL LLC	\$67,091	\$36,911	13			2			\$285,152	US Foods
General Mills	\$50,007	\$41,750	4			3			\$249,033	US Foods
Nestle Waters North America	\$104,032	\$85,187	4			8	5		\$237,530	US Foods
Dean Foods	\$119,204	\$68,284	24			4			\$217,658	US Foods
Ventura Foods LLC	\$13,362	\$10,022				2			\$217,069	US Foods
MONDELEZ INTERNATIONAL LLC	\$17,849	\$11,108	1			1			\$166,227	US Foods
Smithfield Foods	\$182,474	\$146,938	13		1	10		2	\$151,970	US Foods
Pacific Foods of Oregon INC	\$300	\$300	1						\$146,020	Cream O Land
Sara Lee Frozen Bakery	\$16,600	\$11,450	4						\$142,161	US Foods
Michael Foods	\$209,497	\$132,875	7		1	2		6	\$141,833	US Foods
Frito-Lay North America	\$193,899	\$129,609	13		2	19	7		\$139,323	US Foods
Echo Lake Foods	\$5,850	\$3,900	2						\$136,409	US Foods
Rich's Products Corporation	\$99,103	\$58,280	15			4	1		\$135,889	US Foods
Refresco Beverages US	\$18,293	\$13,978	2			1			\$116,652	US Foods
B&G FOODS	\$56,085	\$36,145	9				1		\$105,171	US Foods
ARYZTA AMERICA	\$100,573	\$66,854	6		1	6	4		\$89,583	US Foods
Nestle USA	\$65,560	\$47,002	9			3	3		\$87,107	US Foods
Ken's Foods Inc	\$3,038	\$1,803	1						\$85,592	US Foods
Norpac Foods Inc	\$8,200	\$8,200	4				1		\$82,727	US Foods
Bay Valley Foods, LLC	\$66,368	\$42,723	10			5		1	\$75,142	US Foods; Baldor

SAPUTO CHEESE	\$147,330	\$69,149	19			13	2		\$64,590	Cream O Land
Bonduelle Americas	\$81,764	\$63,787	14			2			\$54,373	US Foods
Diamond Crystal Sales (Diamond Crystal Brands)	\$62,010	\$18,175	2			2			\$31,008	US Foods
Bush Brothers & Co	\$8,175	\$8,175	2			1		3	\$25,128	US Foods
Old Neighborhood Foods (Demakes Enterprises)	\$48,138	\$23,000	3			3			\$18,409	US Foods
McCain Foods	\$9,234	\$4,617				1			\$17,507	US Foods
The Campbell Soup Company	\$45,025	\$31,925	5					1	\$11,466	US Foods
Mission Foods	\$26,499	\$18,587	5			3	2		\$10,990	US Foods
National Beverage Corporation	\$92,766	\$61,768	3		1	1	3		\$9,690	US Foods
Dr. Praeger's Sensible Foods	\$19,956	\$10,178	1			1			\$6,822	Baldor
Schreiber Foods	\$4,500	\$4,500	1					1	\$6,807	US Foods
Schwan's Food	\$125,265	\$75,159	18						\$6,719	US Foods
Kettle Cuisine	\$27,716	\$13,000	2			1			\$6,602	US Foods
Country Pure Foods	\$29,085	\$13,800	9						\$5,574	US Foods
The Coca-Cola Company	\$247,266	\$189,033	32			41	1		\$5,444	US Foods
Pepperidge Farm, Inc.	\$32,524	\$23,520	6			5			\$5,277	US Foods
TRIDENT SEAFOOD	\$4,000	\$4,000	1						\$4,904	US Foods
LAMB WESTON INC	\$42,562	\$38,000	22						\$4,772	US Foods
Abbott Nutrition / Laboratories	\$12,600	\$12,600	2						\$4,396	US Foods
GREAT LAKES CHEESE CO	\$35,513	\$25,222	5						\$3,504	US Foods
Tip Top Poultry	\$79,271	\$35,000	8			7			\$2,578	US Foods
Goya Foods Inc	\$67,152	\$42,875	4			4			\$2,515	US Foods
Stanislaus Food Products	\$71,555	\$71,555	9			7			\$2,319	US Foods
MANN PACKING COMPANY	\$22,125	\$18,000	2			2	4		\$2,232	Baldor
Gilster-Mary Lee	\$80,557	\$51,325	6						\$2,032	US Foods
C&F Foods Inc	\$66,185	\$66,185	4			5		9	\$2,025	US Foods
Danone	\$32,450	\$21,856	6			6	4		\$1,798	US Foods
Hershey Chocolate USA	\$25,452	\$17,816	1			1			\$1,702	US Foods
Riceland Foods	\$34,460	\$29,460	3			3			\$1,617	US Foods
Wells Enterprises Inc.	\$47,433	\$34,026	6			7			\$1,539	US Foods
PILGRIM'S PRIDE	\$251,254	\$151,064	15			24		1	\$1,502	US Foods
Ajinomoto Foods	\$100,798	\$84,027	6			2			\$1,325	US Foods
Lee Kum Kee International Holdings	\$46,125	\$46,125	2			1	3		\$1,154	US Foods
PepsiCo	\$19,644	\$13,210	6			10			\$980	Cream O Land

Hanover Foods	\$25,981	\$11,750	7			4			\$955	US Foods
J&J Snack Foods	\$255,700	\$219,060	4	1	2	3	3		\$895	US Foods
Dr Pepper Snapple Group	\$42,280	\$26,696	5			4			\$706	US Foods
Starbucks Corporation	\$5,851	\$2,996	4		2	2			\$699	US Foods
Rosina Food Products Inc.	\$6,157	\$4,618	1			2			\$659	US Foods
John B Sanfilippo & Sons	\$89,430	\$53,608			2	3	1		\$494	US Foods
NATIONAL BEEF PACKING CO	\$28,709	\$23,899	2			1			\$447	US Foods
BIMBO BAKERIES USA	\$265,498	\$99,997	18		2	21	2		\$393	US Foods
Franklin Foods Inc	\$15,850	\$8,700	6			2		2	\$355	Cream O Land
CSM Bakery Solutions	\$72,406	\$48,876	3			5	3		\$325	US Foods
Red Jacket Orchards	\$6,062	\$4,547	3			1			\$273	Cream O Land
Trinidad Benham Corp	\$15,465	\$5,060	2			1	3		\$237	US Foods
CLIF Bar & Company	\$9,423	\$9,423	2						\$221	US Foods
Harvest Hill Beverage Company	\$11,086	\$6,652	1						\$221	US Foods
Mount Franklin Foods	\$15,154	\$3,780	1			1			\$213	US Foods
C.F. Sauer Company / CF Sauer Company	\$18,890	\$14,168	7			1			\$170	US Foods
Mizkan Americas	\$17,482	\$5,400	1			7			\$160	US Foods
UTZ QUALITY FOODS INC	\$44,523	\$41,424	8			4			\$153	US Foods
Manischewitz Company	\$19,394	\$12,675	1			1			\$152	US Foods
Butterball LLC	\$55,760	\$42,500	8			2		5	\$149	US Foods
Perdue Farms	\$128,820	\$88,009	18			15			\$111	US Foods
Deep Foods Inc.	\$39,780	\$33,260	4			1			\$108	US Foods
Caesar's Pasta Specialties	\$73,175	\$50,030	9						\$104	US Foods
LT Foods of Americas Inc.	\$5,160	\$2,660				2	2		\$95	US Foods
Kingsburg Orchard / Apple Packers	\$23,625	\$23,625	2			1	3		\$94	Baldor
Marathon Enterprises Inc.	\$12,674	\$6,500	3						\$93	US Foods
Deb El Food Products LLC	\$165,191	\$149,811	24		2	3			\$77	Baldor
Champion (National Raisin Company)	\$28,800	\$10,800	2			2			\$74	US Foods
Grande Cheese Company	\$6,157	\$2,000				2			\$73	US Foods
Red Gold	\$4,500	\$2,250	1						\$57	US Foods
FAGE USA CORP	\$5,000	\$0				1			\$46	Baldor
House Foods America	\$19,575	\$15,750	4			8			\$31	US Foods
Advanced Food Products / AFP	\$14,059	\$10,290	2			3			\$27	US Foods
Lactalis American Group	\$16,962	\$8,481	2			1			\$25	US Foods
WhiteWave Foods Company / WWF Operating	\$16,915	\$0	2						\$24	US Foods

Morton Salt	\$15,155	\$10,609	3						\$22	US Foods
BelGioioso Cheese, Inc.	\$25,609	\$21,728	3						\$22	US Foods
Taylor Farms	\$126,485	\$42,612	11			27	22	2	\$7	Baldor
Grand Total	\$6,941,564	\$4,393,585	697	1	22	447	91	39	\$21,699,031	

Table 4. Suppliers in NYC Health + Hospitals Supply Chain (2016-2019)

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	NYC HHC Spend	Distributor
US Foods											\$3,132,850	US Foods
KOCH Foods Inc		1					4				\$1,236,064	US Foods
Kellogg's	1						1	\$80,755			\$666,647	US Foods
Tyson Foods											\$634,823	US Foods
Nestle Professional	1				1		1	\$17,000			\$380,378	Baldor
Ocean Spray											\$351,859	US Foods
Smithfield Foods							2				\$151,970	US Foods
Frito-Lay North America	1						1	\$19,643			\$139,323	US Foods
Schwan's Food											\$6,719	US Foods
The Coca-Cola Company	8	8	\$5,644				3	\$43,888			\$5,444	US Foods
Goya Foods Inc											\$2,515	US Foods
Fralinger Orchards					4						\$1,572	Baldor
PILGRIM'S PRIDE							1				\$1,502	US Foods
Starbucks Corporation	1	3	\$1,121								\$699	US Foods
BIMBO BAKERIES USA		1									\$393	US Foods
Toufayan Bakeries	1						1	\$5,953			\$78	Baldor
Citrus World Inc.							5				\$16	US Foods
Grand Total	13	13	\$6,765		5		19	\$167,239			\$6,712,852	

[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 Health + Hospitals Supply Chain with OSHA Accident and Fatality Inspections

Supplier	Accident Inspections [12]	Fatality Inspections [13]	Accident Investigation Summary [14]
ARYZTA AMERICA	4		Employee Suffers Partial Amputation Of Three Fingers While Cleaning; Employee Sustains Amputation Of A Finger Tip While Adjusting Bun Aligner; Employee Sustains Crushed Ribs And Bruised Lung When Pinned; Employee Crushes Left Arm And Is Injured; Employee Fractures Hand When Caught In The Rollers Of A Cook
B&G FOODS	1		No description
Bay Valley Foods, LLC		1	Employee Is Struck By Truck And Is Killed; Employee Amputates Three Fingers In Mixing Auger
BIMBO BAKERIES USA	2		Employee Amputates Thumb While Removing Catch Pans Under Conveyor; Employee Falls And Suffers A Finger Amputation; Worker Sustains Fractures While Cleaning Bakery Moulder; Employee Catches And Injures Finger In Bread-Making Machine; Employee Falls From Staircase And Fractures Arm; Employee Catches Hand On Machine Door And Amputates Fingertip
Bush Brothers & Co		3	Employee Is Killed When Crushed Between A Machinery Frame And Scissor-lift
Butterball LLC		5	No description
C&F Foods Inc		9	Employee Is Crushed And Killed By Two 2,000 Lbs Bags Of Bean
ConAgra Brands/ConAgra Foods	3		Employee Crushes Finger Between Gate And Forklift Guard; Employee Amputates Finger While Cleaning Blender
CSM Bakery Solutions	3		No description
Danone	4		No description
Franklin Foods Inc		2	Forklift Accident Kills Employee
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 Industrial Potato Chip Fryer; 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; Employee Is Killed In Fall From Ladder
John B Sanfilippo & Sons	1		Employee Crushes Foot Between Forklift And Concrete Wall; Employee Amputates Ring Finger When Reaching Into An Almond; Employee'S Finger Is Amputated In Hmc Bagger Line
Kellogg's	1		No description
Kingsburg Orchard / Apple Packers	3		No description
KOCH Foods Inc		5	Employee Crushes Forearm And Fingers In A Chain And Sprocket; Employee Fractures Foot While Operating Forklift; Employee Falls From Elevated Work Platform And Suffers Broke; Employee'S Hand Is Lacerated While Cleaning Conveyor Belt And Drive Sprockets; Employee Skull Is Crushed In A Rotating Sunflower Wheel And Crushed; Employee'S Hand Is Pulled Between A Chain And Sprocket; Poultry Processing Employee Fractures Fingers In Auger; Employee Injures Arm While Cleaning Manufacturing Equipment
Kraft Heinz Food Company	6	2	Employee Is Scalded By Sudden Steam Release And Is Hospitality; 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 Three Fingers; Employee Is Cutting Material With Table Saw And Amputates Thumb; One Employee Killed And One Employee Injured From Traumatic Asphyxia; Employees Amputates Finger While Operating Equipment; Employee Cleaning Machine Has Finger Amputated
Lee Kum Kee International Holdings	3		Employee Touches Unguarded Edge Of Valve And Amputates Middle Left Finger
LT Foods of Americas Inc.	2		Employee Operating Pallet Jack Incurs Finger Amputation
MANN PACKING COMPANY	4		Employee Is Caught And Pulled Into A Machine And Is Injured
Michael Foods		6	Employee Is Struck And Killed By Falling Deck Plate; Employee Is Sanitizing Food Processing Facility And Suffers a Chemical Burn
Mission Foods	2		No description
National Beverage Corporation	3		No description
Nestle USA	3		Two Employees Are Struck By Heavy Pasta Machinery When It Fell 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 Sustains Lacerations To His Hand When Struck Against Saw; Employee'S Hand Is Amputated When Caught In Auger While Taking Sample

Nestle Waters North America	5		Employee #1 Is Burned When Forklift Explodes During Refueling; 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
PILGRIM'S PRIDE		1	Employee Is Struck By A Forklift And Killed; Employee Catches Finger In A Meat Pump During Pressure Relief; Employee'S Fingertip Is Amputated When Caught In Chain; Employee'S Fingers Are Amputated While Repairing A Chain On a Roller Conveyor; Worker'S Hand Is Caught In Conveyor And Fingers Amputated
Rich's Products Corporation	1		Employee Catches Finger In Machine'S Auger And Amputates Finger; Employee Injures Hand During Cleaning Of Conveyor; Employee'S Back, Chest And Arms Are Burned By Hot Water
SAPUTO CHEESE	2		No description
Schreiber Foods	1		No description
Smithfield Foods		2	Employee Suffers Heart Attack And Later Dies At Hospital; Employee Is Killed When Struck In Head When Caught Between Fixed Beam and Frame; Employee Strikes Hand Against Operating Bandsaw Blade And Amputates Fingers; Employee Amputates Thumb Tip In Multi-Vac Machine; Employee'S Finger Is Amputated In A Conveyor; Employee'S Ankle Is Crushed While Operating Forklift; Employee Is Ejected From Forklift When Vehicle Hits Doorframe; Employee Is Cutting Meat With Meat Slicer And Partially Amputates his thumb; Employee Suffers Heart Attack And Dies; Employee Suffers Shoulder Injury When Struck By Truck
Taylor Farms	22	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 Fracture; Employee Suffers Broken Arm While Reaching Into Conveyor; Employee Is Struck By Conveyor Belt And Lacerates Finger; Employee Is Caught In Conveyor Belt And Killed By Asphyxiati
The Campbell Soup Company		1	Employee Is Crushed And Killed While Emptying Hopper; Employee Is Splashed With Hot Water Resulting In Burns; Employee Is Burned With Hot Water When Pipe Is Disconnected
The Coca-Cola Company	1		Employee Falls From Elevated Work Platform And Is Struck By Coolift; Employee Sustains Leg Fractures When Struck By Forklift; Employee'S Foot Is Caught Between Pallets And A Powered Industrial Vehicle; Employee Is Operating A Forklift And Is Found Unresponsive; Employee Is Trapped When Forklift Rolls Over And Amputates Leg; Employee Attempts To Clear Jam From Machine And Cuts Finger;
Trinidad Benham Corp	3		Employee Amputates Fingertip When She Reaches Under Machine; Employee Suffers Asthma Attack; Employee Is Clearing Jam In Baler And Amputates Foot

[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 Checklist

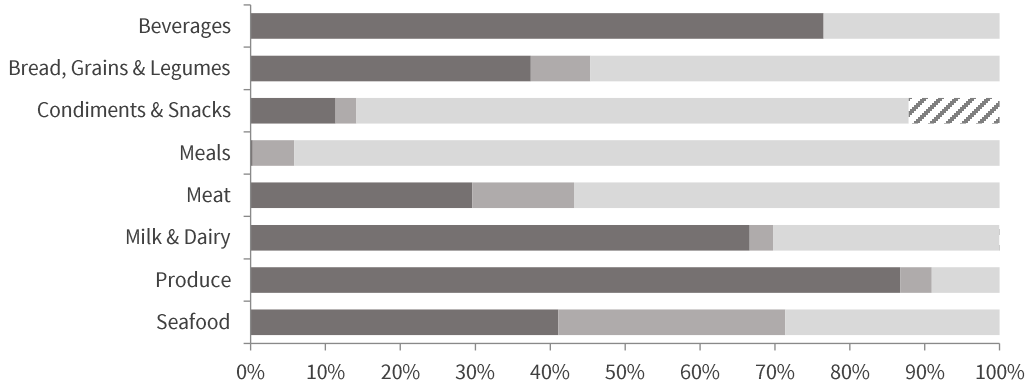
Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	0	Whole/minimally processed foods remained consistent between baseline and current year (49.2% and 48.6%)
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/processed meat increased from 56.3% to 66.4% (10.2 percentage point)
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.	0	16% of total volume is fruits, vegetables & whole grains.
24	All individual food items contain \leq 480 mg sodium per serving. Purchase “low-sodium” (\leq 140 mg sodium per serving) whenever possible.	2	All items adhere to NYC food standards, which requires all items \leq 480 mg sodium per serving.
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	1	Only 100% juice served at breakfast. Purchases include items requested by residents in LTCF (Patient Bill of Rights)
Healthy Food Service Environment (2 points per item)			
6	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	1	Diet drinks only provided based on Bill of Rights and meat trays include coffee or tea, milk and only juice in morning as a standard.
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Water pitchers always available.
8	Offer plant-based main dishes at each meal service.	2	Plant-based vegetarian items are available at every meal.
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	Food pharmacies. NYC Farmer’s markets are on-site weekly during season. Healthy bucks provided to support purchases.
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.	NA	All juices served at meals is 100% juice. Thickened juices have added sugars. Juice stocked for emergency food supply may not meet low sodium and have added sugars.
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).	NA	Dairy products purchased are low fat. Therapeutic diets need items that are natural or contain artificial sweeteners.

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	
13	At least 50% of grain products purchased are whole grain rich.	0	48% of total grains are whole grain rich.
14	Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing. Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.	0	Olive oil and vinegar to be added to salad dressing offerings.
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.	0	Some convenience frozen items are used however they are not deep fried.
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	All vegetables and proteins are prepared in ways that reduce added fat.
Healthy Food Service Environment (1 point per item)			
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ¹¹ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.	1	Water, fruit, vegetables prepared without fat or oil (standard) always available. Meals are served with at least fresh fruit and/or veggie with no added fat.
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).	NA	Meals are served to patients and menu is verbal, not written. There are no employee cafeterias; onsite cafeteria for non-employees is managed by 3rd party
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	NA	Meals are served only to patients. NYC HHC does not run any food service where meals are priced out.
20	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	NA	Meals are served only to patients. NYC HHC does not run any food service where meals are priced out.

¹¹A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible, for environmental considerations

Appendix C. Level of Processing by Food Category

What is the Level of Processing by each Product Category?



	Seafood	Produce	Milk & Dairy	Meat	Meals	Condiments & Snacks	Bread, Grains & Legumes	Beverages
■ Whole/Minimally Processed	41%	87%	67%	30%	0%	11%	37%	77%
■ Moderately Processed	30%	4%	3%	14%	6%	3%	8%	0%
■ Ultra-Processed	29%	9%	30%	57%	94%	74%	55%	23%
▨ Culinary Ingredients	0%	0%	0%	0%	0%	12%	0%	0%