

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 Standards Overview

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

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

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

QUALIFYING CRITERIA

Distance of source farm from institution

- Within 250 miles

Size of source farm (based on revenue)

- Level 1 (Very Large)
- Level 2 (Large)
- Level 3 (Medium)

Farm ownership

- Family farm or cooperatively-owned

EXTRA POINTS

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

Environmental Sustainability Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of product that are third-party certified sustainable at any Level or 5% of product at Level 3
2. Reducing carbon and water footprint of meat, poultry, and cheese purchases by 4% from the first year of participation AND auditing food waste to implement food waste reduction strategies

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



EXTRA POINTS








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

ADDITIONAL BASELINE REQUIREMENTS

- No seafood listed "Avoid" in Monterey Bay Aquarium Seafood Watch Guide
- At least 25% of animal products are produced without the routine use of antibiotics

Valued Workforce Baseline Requirement: An institution takes requested follow up steps with suppliers with labor law violations in the last five years AND purchases 5% of food from fair sources .

QUALIFYING CERTIFICATIONS & CRITERIA

Level 1	Level 2	Level 3
  	 	 
Social Responsibility Policy		Union Contract Worker cooperative

EXTRA POINTS

- Institution has anonymous reporting system for workers to report violations with protection from retaliation
- Institution adopts living wage policy
- Institution's food service contractor meets Level 3

Animal Welfare Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of product that are third-party certified humane at any Level or 5% of product at Level 3
2. Replacing a 15% of total volume or animal protein purchased with plant-based protein

QUALIFYING CERTIFICATIONS

Level 1	Level 2	Level 3
   	   	   
Cage free	Pasture Raised Free Range	Pasture Raised

EXTRA POINTS

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

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

QUALIFYING CRITERIA

- ✓ Healthy Food Procurement
- ✓ Healthy Food Preparation
- ✓ Healthy Food Service Environment

Level 1 – meets 15 - 18.5 / 29 (or 51-64.5% of applicable checks)
 Level 2 – meets 19 - 23.5 / 29 (or 65%-79.9% of all applicable checks)
 Level 3 – meets 24 - 29 / 29 (or 80%-100% of all applicable checks)

EXTRA POINTS

- Menu lists nutritional information for each item
- Adopt a healthy vending machine policy for all machines
- Develop and implement a worksite wellness program for employees and/or patrons that includes nutrition education.
- Adopt one or more portion control strategies
- Offer culturally appropriate menu items
- For K-12 institutions: Institution implements nutrition education programming

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

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