



PURCHASING PROGRAM

LOCAL • HUMANE • HEALTHY • SUSTAINABLE • FAIR

Creating a transparent 'farm-to-fork' food supply

The Good Food Purchasing Program provides clear standards and strategic support to empower major institutions to procure local, sustainable, fair and humanely produced foods, while improving access to healthy, high-quality food for all communities.



What is the Good Food Purchasing Program?

The Good Food Purchasing Program helps institutions to measure and then make shifts in their food purchases. Think LEED, but for Good Food.

GFPP is a commitment by food service institutions to improve their regional food system by implementing meaningful purchasing standards in five key value categories:



Local Economies

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



Environmental Sustainability

Source from producers that employ sustainable production systems that reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, antibiotics, and genetic engineering; conserve soil and water; protect and enhance wildlife habitat and biodiversity; and reduce on-farm energy consumption and greenhouse gas emissions.



Valued Workforce

Provide safe and healthy working conditions and fair compensation for all food chain workers and producers from production to consumption.



Animal Welfare

Provide healthy and humane care for livestock.



Nutrition

Promote health and well-being by offering seasonal fruits and vegetables, using whole grains, reducing salt and added sugars, and eliminating the use of deep frying.

What Happens Once the Good Food Purchasing Program is Adopted?

Values-based procurement begins with understanding current food sources. With this transparency, institutions can make meaningful improvements to their purchasing practices over time. Once GFPP is adopted, the institution will:

- Notify suppliers of institution's commitment to the Good Food Purchasing Policy
- Collect purchasing data and submit along with other required documentation

STEP 1: Conduct Baseline Assessment



STEP 2: Provide Technical Assistance

GFPP staff provide technical assistance to Good Food Providers and vendors to encourage key changes in production practices of current supply chain partners and to shift purchases toward source verified farms that meet GFPP standards.

Technical assistance may include:

- Menu consultation
- Contract and bidding language
- Preferred supplier lists
- One-on-one coaching as needed





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STEP 3:
Verify sources and
Award Star Rating

GFPP establishes supply chain traceability to measure purchasing impacts along the supply chain. GFPP staff regularly verify purchasing sources, conduct a thorough analysis of production practices, and award a star rating, establishing GFPP as a rigorous standard by which to measure procurement performance over time.

Please view "Good Food Purchasing Program Scoring System."

GFPP publicly acknowledges outstanding Good Food Providers each year. As a part of the GFPP commitment made through the policy process, annual progress reports are provided to relevant public officials.

GFPP staff meet with each Good Food Provider for an annual check-in on the action plan in preparation for these public recognition opportunities.

STEP 4:
Recognize Success

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Good Food Purchasing Program Scoring System

The Good Food Purchasing Program is nationally regarded as the most comprehensive and metric-based food procurement policy in the country. Verification, scoring, and recognition are central components of the program. When an institution adopts the Good Food Purchasing Policy, GFPP staff work with the institution to collect in depth information about purchasing and food service practices.

Good Food Purchasing Award Levels

Each of the five value categories has a baseline standard, which represents that the institution has met higher-than-average industry standards in its sourcing efforts. To become a Good Food Provider, the food service institution will at least meet the baseline (equal to 1 point) in each of the five values. Meeting even higher standards results in greater points awarded. The accumulation of points across all values is used to calculate and award a star rating.



STAR RATING	NUMBER OF POINTS NEEDED
★ ☆ ☆ ☆ ☆	5 – 9
★ ★ ☆ ☆ ☆	10 – 14
★ ★ ★ ☆ ☆	15 – 19
★ ★ ★ ★ ☆	20 – 24
★ ★ ★ ★ ★	25 +



www.goodfoodla.org

Los Angeles Food Policy Council
City Hall
200 N. Spring Street, M125
Los Angeles, California 90012
info@goodfoodla.org
[@goodfoodLA](https://twitter.com/goodfoodLA)

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