

San Francisco Department of Public Health
POLICY AND PROCEDURE

Policy Title	Healthy and Sustainable Food Policy for Food Served at SFDPH Events, Programs, and Institutions.
Adoption Date	Adopted July 18, 2006
Review Dates	Annually
Oversight	Director of Department of Public Health
Authors	DPH Staff and San Francisco Food Systems staff
Sections Affected	All Department of Public Health (DPH) providers (including a phasing-in of contractors)
Purpose of Policy	To ensure DPH events, programs and services reflect the DPH mission of promoting the health of all San Franciscans by providing healthy food options acquired healthy, environmentally sound, and sustainable sources.

Guiding Principles

- The San Francisco Department of Public Health (SFDPH) has a special responsibility as a health promotion organization whose mission is to protect and promote the health of all San Franciscans;
- The SFDPH recognizes that healthy people and healthy environments result from a healthy food system in which everyone has access to affordable, nutritious and culturally appropriate food;
- The SFDPH recognizes the importance of attending to the source and production practices of food in order to maximize safety and nutritional benefits for the consumer, health and safety for the farm worker or food producer, preservation of natural resources, and long-term sustainability of the community's food supply;
- The SFDPH recognizes the direct link between sustainable foods and health. For example, the SFDPH recognizes the link between: organic produce and nutritional quality; antibiotic use in livestock and antibiotic resistance in health care; and general health concerns concerning pesticide exposure;
- A healthy food system involves people producing, distributing, consuming and recycling waste in a way that respects the principles of social justice, democracy and environmental sustainability;
- Increasingly, public and private workplaces are adopting policies to encourage staff and client access to fresh, nutritious foods as outline in nutrition guidelines and as part of a comprehensive approach to health promotion and prevention;
- Increasingly, foods that are fresh, nutritious, sustainably and locally produced are also affordable;
- The Health Commission endorsed the Childhood Nutrition and Physical Activity Task Force Recommendations and supported the Strategic Alliance Taking Action Principles, both of which include policies for healthy food and worksite policies.
- The City and County of San Francisco has adopted the Sustainability Plan for the City of San Francisco (Resolution No. 692-97, passed July 1997), a resolution on genetically-engineered food (Resolution No. 1070-00, passed December 2000), the Precautionary Principle (Resolution No. 129-03, passed March 2003); the Organic Certified Goods Resolution (No. 532-05, file # 051267, passed 7/12/05); the Sweatfree Contracting Ordinance (file # 051257, passed 9/13/05); the Fair Trade Certified Goods Resolution (No. 533-05, file # 051268, passed 7/12/05); and the Urban Environmental Accords (signed by Mayor in June 2005); all of which provide product procurement goals and guidelines that will contribute to healthy, sustainable food systems; and
- The SFDPH inspires choices in food consumption that encourage personal, community and environmental health and well-being.

Policy & Procedures

Food Served at DPH Meetings, Events, Programs

Policy

Procedure

- **DPH events, programs, institutions and services that provide refreshments will provide at least one nutritious and fresh food option including fruit and/or vegetables, and water and/or 100% fruit or vegetable juice at at least 90% of events.**
- **SFDPH sponsored events, programs, institutions and services are encouraged to maximize foods from a healthy food system that meet a majority of the following criteria: produced locally, from family farms; organic; free of pesticides, genetically modified organisms and unnecessary antibiotics; fair trade; support sustainable food production, processing and distribution; meet animal welfare standards, prepared, minimally processed foods; and participate in SF green business and MBE/WBE/LBE.**

- SFDPH, with support from both DPH Nutrition Services and San Francisco Food Systems (SFSS) will post on the SFDPH and SFSS websites, information and links to guidelines for fresh and nutritious foods and lists of vendors providing products that meet the sustainable food criteria.
- SFDPH events, programs, institutions and services and SFDPH subcontractors are encouraged to provide foods that are produced locally and organic; free of pesticides, genetically modified organisms and unnecessary antibiotics; and support sustainable food production, processing and distribution at their events.
- SFDPH staff will work with the Office of Contract Administration to: facilitate access to city vendor status for fresh food/sustainable food system food vendors.
- SFDPH Purchasing Department will facilitate and assist with systems to ensure access to vendors such as purchase order systems and others.

DPH contractors	
<i>Policy</i>	<i>Procedure</i>
DPH contractors will begin implementation of a CBO-designed plan to increasingly integrate sustainable foods as outlined in the DPH Sustainable Food Policy by July 2008.	<ul style="list-style-type: none"> ○ Create a working group comprised of CBOs and DPH to develop a plan for CBOs to increasingly incorporate sustainably produced foods into their institutional food services. The working group will meet to address implementation issues which include: identifying vendors, cost issues, training and awareness raising efforts for managers, inclusion in contracts and others. ○ SFDPH contracts offices will ensure that bids/RFAs involving non institutional food service subcontractors will follow guidelines for healthy options and sustainable foods for events and programs.

DPH Institutional Food Service	
<i>Policy</i>	<i>Procedure</i>
SFDPH programs and services at institutions that provide food (to the general public and to clients) will develop a two to five year Sustainable Food Procurement and Processing plan that increasingly integrates sustainable food that meets criteria outlined in this policy and will report on implementation of the plan within one year and on a regular basis thereafter.	<ul style="list-style-type: none"> ○ San Francisco General Hospital and Laguna Honda Hospital will develop and present to the Health Commission, within six months to one year, a two to five year Sustainable Food Procurement and Processing plan that endeavors to address wider issues (such as city vendor and other systems; staffing; contracting guidelines and timelines; and research about appropriate cost effective measures) in order to increasingly integrate sustainable foods that meet at least some of the criteria outlined in this policy. ○ The SFGH and LHH Sustainable Food Procurement and Processing plan will reflect the significant amount of ongoing recycling already taking place as well as future potential efforts. ○ SFGH and LHH staff will work with University Healthcare Consortium and Novation (GPOs) to encourage the establishment of these principles in food purchasing guidelines for our institutional food services as well as all hospitals utilizing these Group Purchasing Organizations' services nationwide. ○ San Francisco General Hospital and Laguna Honda Hospital will report on implementation of the Sustainable Food Procurement plan one year into implementation and at appropriate, regular intervals thereafter.

Authorizations			
Divisions	Signature	Adoption Date	Effective Date
Community Health and Safety Programs	Mitchell H. Katz, M.D., Director of Health		
Community Programs	Barbara A. Garcia, Director		

DEFINITIONS / REFERENCES

Sustainable Food is produced, distributed, consumed and recycled to: 1) make the most efficient use of non-renewable resources 2) maintain high levels of nutrition 3) minimize waste and recycle it into the food system 4) enhance the environmental quality and natural resource base upon which the agricultural economy depends 5) sustain the economic viability of farm operations and accessibility for consumers 6) enhance the quality of life for farmers, consumers and society as a whole.

www.sffoodsystems.org/index.html

www.sustainabletable.org/intro/why/

www.cuesa.org

The Federal Food, Agriculture, Trade and Conservation Act (1990) which focuses on the production of food. That definition is “an integrated system of plant and animal production practices having a site-specific application that will, over the long term, satisfy human food and fiber needs; enhance environmental quality and the natural resource base upon which the agricultural economy depends; make the most efficient use of nonrenewable resources and on-farm resources and integrate, where appropriate, natural biological cycles and controls; sustain the economic viability of farm operations; and enhance the quality of life for farmers and society as a whole.”

Organic: food which is certified organic by a USDA-accredited certifier. These products will be marked with the green and white “USDA organic” logo. As other certifications become available locally, for instance certification via the Food Alliance (Oregon), these may be added.: *Organic food reduces harmful chemical exposures for producers, consumers and the environment. The SF Board of Supervisors has approved an ordinance encouraging the purchase of organic products.*

www.ams.usda.gov/nop/indexIE.htm

Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards. Companies that handle or process organic food before it gets to your local supermarket or restaurant must be certified, too. (from the USDA <http://www.ams.usda.gov/nop/Consumers/brochure.html>)

www.omorganics.org

Humanely raised animal products have been certified by an independent agency that they were raised in a humane manner. These certifying agencies generally include room to move, access to adequate food water and open space, limited or no use of antibiotics and growth hormones, and slaughtering practices which minimize cruelty.

www.certifiedhumane.com/default.html

Non Genetically Modified/GMO-Free are foods which have not had specific genetic traits from another organism inserted into their DNA. Certified organic foods are, by definition GMO-free.

www.centerforfoodsafety.org/geneticall7.cfm

Local: for the purposes of this policy as *about* 150 miles of San Francisco. The radius includes all or part of the distinct regions of the SF and Richardson Bay, Monterey Bay area, Wine country, the Sacramento River delta, coastal fishing areas, and the Central Valley among others

Locally produced food is fresher and more nutritious, reduces environmental impact of shipping and refrigeration, preserves open space and increases food security in the Bay Area by keeping a greater percentage of the food dollar within the local and regional economies.

A proximate measure for “local” is seasonality of produce. Eating seasonally means enjoying the ripest and freshest food at the height of its natural harvest time, which in turn means supporting local farmers who transport their goods the shortest distance to your plate.

www.cuesa.org/seasonality/

Fresh, prepared and/or packaged food are foods which are prepared for immediate consumption by consumers after their purchase.

Fair trade certification assures that growers in developing countries are paid a living wage for their products.: *The SF Board of Supervisors has approved an ordinance encourage the purchasing of fair trade*

www.fairtrade.net/

www.transfairusa.org/

Processing and refining food decreases its naturally-occurring vitamins, minerals, fiber, and flavor. Prepared foods, however, are a convenient and often delicious option. This category is a subjective assessment of the degree to which vendors’ prepared food options incorporate whole foods (e.g. whole grains, whole fruits and vegetables, no hydrogenation, no artificial colors, flavors, sweeteners or other additives).

Green Business Certification: The San Francisco Green Business Program (Department of the Environment and Department of Public Health) certifies local businesses that are compliance with a variety of state and local regulations, and go above and beyond to reduce pollution and waste – including measures like composting and recycling. Composting and recycling are important components of a sustainable food system.

www.sfenvironment.com/greenbiz/

Minority / Women / Local Business Enterprises: Minority / Women / Local Business Enterprises, as certified by the San Francisco Human Rights Commission (link to more information at SFHRC).

www.sfgov.org/site/sfhumanrights_index.asp