Ordinance amending the Administrative Code to introduce standards and goals for food purchasing by the Department of Public Health and Sheriff’s Department in hospitals and jails.

NOTE: Unchanged Code text and uncodified text are in plain Arial font. Additions to Codes are in single-underline italics Times New Roman font. Deletions to Codes are in strikethrough italics Times New Roman font. Board amendment additions are in double-underlined Arial font. Board amendment deletions are in strikethrough Arial font. Asterisks (* * * *) indicate the omission of unchanged Code subsections or parts of tables.

Be it ordained by the People of the City and County of San Francisco:

Section 1. The San Francisco Administrative Code is amended by adding Chapter 21D, consisting of Sections 21D.1, 21D.2, 21D.3, 21D.4, 21D.5, and 21D.6, to read as follows:

CHAPTER 21D: FOOD PURCHASES AT HOSPITALS OPERATED BY THE DEPARTMENT OF PUBLIC HEALTH AND JAILS OPERATED BY THE SHERIFF’S DEPARTMENT

SEC. 21D.1. FINDINGS.

(a) In 2009, Mayor Gavin Newsom issued Executive Directive 09-03, entitled “Healthy and Sustainable Food for San Francisco,” declaring the City’s commitment to increasing the amount of healthy and sustainable food, and including a series of principles to guide the directive that addressed economic and environmental sustainability, social responsibility, healthy food accessibility, and more.
(b) City stakeholders, including the Board of Supervisors, Department of Public Health (DPH), and Sheriff’s Department, have been engaged for several years in planning to include more values-based food procurement in the City’s hospitals and jails. In January 2018, a Board of Supervisors committee held a hearing on the subject (Board File No. 170843), and in June of that year the Board adopted a resolution (Res. No. 191-18) urging DPH and the Sheriff’s Department to conduct a baseline assessment of existing food vendors to evaluate their alignment with the Good Food Purchasing Standards of the Center for Good Food Purchasing. As of the end of 2019, baseline assessments of the City’s hospital and jail food procurement to assess alignment with values-based procurement have been completed by the Center for Good Food Purchasing in partnership with DPH and the Sheriff’s Department. These assessments are on file with the Clerk of the Board of Supervisors in Board File No. 200244, for the ordinance establishing this Chapter 21D.

(c) Cities and other public entities across the United States have adopted “Good Food Purchasing Standards,” including: Los Angeles Unified School District (2012); City of Los Angeles (2012); San Francisco Unified School District (2016); Oakland Unified School District (2016); Chicago Public Schools, Chicago Park District, and the City of Chicago (2017); Cook County, Illinois (2018); Washington, D.C. Public Schools (2019); Cincinnati Public Schools (2019); City of Boston, including Boston Public Schools (2019); and Austin Independent School District (2019).

(d) The Good Food Purchasing Program, as established by the Center for Good Food Purchasing, aims to support public institutions in transforming the way they purchase food, by creating a transparent and equitable food system built on principles of social justice and racial equity and rooted in five core values: local economies; environmental sustainability; valued workforce; animal welfare; and nutrition. Each of the five value categories has a baseline standard for institutions to meet in order to be considered a “Good Food Provider.” A copy of the Good Food Purchasing Program is on file with the Clerk of the Board of Supervisors in File No. 200244 for the ordinance establishing this Chapter 21D. These standards are based on third-party certifications that have been
ranked by national experts in each category. The program allows institutions to assess their food vendors’ alignment with the good food purchasing standards, and sets multi-year goals for meeting the baseline standards, with flexibility to prioritize some categories over others. The five value categories are as follows:

(1) Local Economies: Support diverse, family and cooperatively owned, small and mid-sized agricultural and food processing operations within the local area or region.

(2) Environmental Sustainability: Source from producers that employ sustainable production systems to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, routine antibiotics, and genetic engineering; conserve and regenerate soil and water; protect and enhance wildlife habitats and biodiversity; and reduce on-farm energy and water consumption, food waste, and greenhouse gas emissions. Reduce menu items that have high carbon and water footprints using strategies such as plant-forward menus that feature smaller portions of animal proteins in a supporting role.

(3) Valued Workforce: Source from producers and vendors that provide safe and healthy working conditions and fair compensation for all food chain workers and producers, from production to consumption.

(4) Animal Welfare: Source from producers that provide healthy and humane conditions for farm animals.

(5) Nutrition: Promote health and well-being by offering generous portions of vegetables, fruit, whole grains, and minimally processed foods, while reducing salt, added sugars, saturated fats, and red meat consumption, and eliminating artificial additives. Improve equity, affordability, accessibility, and consumption of high quality, culturally relevant good food in all communities.

(e) Many of the aforementioned value categories, including not only Environmental Sustainability, but also Local Economies, are critically connected to the City’s efforts to combat...
climate change. While the City’s efforts have focused on reducing emissions through strategies via transportation, buildings, and zero waste as documented in the Department of the Environment’s July 2019 “Focus 2030: A Pathway to Net Zero Emissions” report, reducing meat consumption and increasing plant-based diets is an important strategy to curb climate change, evidenced by the United Nations Intergovernmental Panel on Climate Change’s “Climate Change and Land” Special Report (IPCC, 2019: Climate Change and Land: an IPCC special report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems).

(f) DPH serves approximately 6,000 meals per day (approximately two million per year) and the Sheriff’s Department serves approximately 4,200 meals per day (approximately 1.5 million per year). Given the large amount of money spent by these departments on procurement of food, their adherence to a Good Food Purchasing Program will likely positively influence their vendors to adopt practices consistent with Good Food Purchasing Standards.

SEC. 21D.2. GOOD FOOD PURCHASING STANDARDS.

In the procurement of food for City hospitals operated by DPH (Zuckerberg San Francisco General Hospital and Laguna Honda Hospital) and jails operated by the Sheriff’s Department, the City shall strive to adhere to the vision and values of the Good Food Purchasing Standards, as stated in subsection 21D.1(d).

SEC. 21D.3. GOALS FOR HOSPITALS.

To implement Good Food Purchasing Standards, DPH shall seek the following:

(a) Local Economies: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2021, through developing a Request for Proposals that reflects the Good Food Purchasing pillars, and awarding a contract to a local produce vendor.
and sourcing at least 15% of food from very large family-owned producers (as defined by United States Department of Agriculture standards) within 250 miles. DPH shall actively pursue extra points towards baseline goals by planning to purchase at least 1% cumulatively of food from vendors that are Socially Disadvantaged, Beginning, Limited Resource, Veteran, or Disabled Farmers/Ranchers by January 1, 2022.

(b) Environmental Sustainability: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2022, by purchasing 100% of meat derived from animals raised without the routine use of medically important antimicrobial drugs for disease prevention purposes (antibiotics for therapeutic or preventative use permissible). DPH shall achieve a 4% carbon and water footprint reduction by January 1, 2021 and a 20% carbon and water footprint reduction by January 1, 2025. DPH shall take other measures to achieve environmental sustainability, including review and revision of menus (by January 1, 2021), implementation of Meatless Mondays (by January 1, 2021), eliminating use of disposable water bottles (by January 1, 2021), and optimizing waste recovery systems to reduce waste (by January 1, 2023).

(c) Valued Workforce: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2021, through encouraging all vendors to commit to full compliance with labor law and working to prevent labor law violations from occurring, for both Laguna Honda Hospital and Zuckerberg San Francisco General Hospital.

(d) Animal Welfare: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2023, through evaluating the menu for opportunities to decrease meat use (by January 1, 2021), purchasing 15% of total food purchases from animal welfare certified products (by January 1, 2023), and decreasing animal product purchase volume by 15% and replacing it with plant-based protein foods (by January 1, 2023).
(e) Nutrition: To achieve baseline goals set forth in the 2019 DPH Good Food Purchasing Standard baseline report by January 1, 2021, through offering free drinking water, conducting an analysis of products with regards to trans-fat and whole grains, and further refining nutrition goals specific to a safety net hospital setting.

(f) Additional actions to achieve the above goals include: development of a departmental sustainability policy to guide purchasing decisions; examination of opportunities for joint procurement for the two hospitals; development of specifications for the department’s dairy and eggs contracts to comply with Good Food Purchasing Standards; development of specifications for the department’s meat contracts to comply with Good Food Purchasing Standards; and education of vendors on Good Food Purchasing Standards.

SEC. 21D.4. GOALS FOR JAILS.

To implement Good Food Purchasing Standards, the Sheriff’s Department shall seek the following with respect to jails:

(a) Local Economies: To continue to meet the baseline goals set forth in the 2019 Sheriff’s Department Good Food Purchasing Standard baseline report, with more than 20% of the department’s total food expenditures meeting the criterion of being locally sourced at Good Food Purchasing Standards Level 1. The Sheriff’s Department’s goal is to increase its local food spending allocation from 15% to 20% on vendors who are large- or medium-scale operations, family- or cooperatively-owned, and within 250 miles of San Francisco (Good Food Purchasing Standards Levels 2 and 3), by January 1, 2023.

(b) Environmental Sustainability: To achieve goals set forth in the 2019 Sheriff’s Department Good Food Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of the department’s total food expenditures on products grown without the use of pesticides and/or that have received one or more of the nationally-recognized certifications referenced in the Good Food Purchasing Standards.
Purchasing Standards Level 1, or reducing the carbon and water footprint of food purchases by at least 4% after January 1, 2022 (with the goal of doubling the next year), increasing purchasing of products derived from animals raised without antibiotics the routine use of medically important antimicrobial drugs for disease prevention purposes to 25% by January 1, 2022, and ensuring each year ongoing that no seafood purchases are listed as “avoid” by Monterey Bay Seafood Watch Guide (or other similar environmental monitoring body whose standards may be substituted by the Purchaser).

(c) Valued Workforce: To achieve goals set forth in the 2019 Sheriff’s Department Good Food Purchasing Standard baseline report by January 1, 2022, through spending at least 5% of the department’s total food expenditures on products supplied by vendors with a social responsibility policy that prioritizes non-poverty wages for their employees, labor peace agreements, safe and healthy working conditions, prohibition of child labor, employment benefits, and policies to prevent sexual harassment/assault, a Good Food Purchasing policy, a worker education training program, or are certified by one or more nationally-recognized fair trade organizations, and work with vendors to purchase products for whom the grower, processor, and distributor meet the qualifying criteria. Wherever possible, in evaluation criteria or reference checks for vendors, the Sheriff’s Department shall encourage all vendors to commit to full compliance with labor and employment laws and work to prevent violations from occurring.

(d) Animal Welfare: To achieve goals set forth in the 2019 Sheriff’s Department Good Food Purchasing Standard baseline report by January 1, 2022, through spending at least 15% of the department’s total food expenditures on products supplied by vendors who have received nationally-recognized organic and/or humane certifications (Level 1), and increase purchasing food items at higher levels of animal welfare certifications as recognized in the Good Food Purchasing Standards (Levels 2 and 3) by January 1, 2022, through replacing 35% of the total volume of animal products.
with plant-based protein foods and reaching 50% reduction relative to the baseline assessment by January 1, 2024.

(e) Nutrition: To achieve goals set forth in the 2019 Sheriff’s Department Good Food Purchasing Standard baseline report by January 1, 2021, through spending at least 51% of the department’s total food expenditures on Level 1 products, increasing the amount of whole or minimally processed foods by 5% from baseline year, and having fruit, vegetables, and whole grains account for at least 50% of the total food purchases.

SEC. 21D.5. REPORTING REQUIREMENTS.

One year from the effective date of this Chapter 21D, DPH and the Sheriff’s Department shall each submit a report to the Board of Supervisors assessing their adherence to the five Good Food Purchasing Standards as stated in Section 21D.1(d). This initial report shall constitute the baseline standards against which the goals of Sections 21D.3 and 21D.4 will be measured. One year from the date of the initial report, DPH and the Sheriff’s Department shall each submit a report documenting their progress in meeting the baseline standards, and shall continue to submit reports annually from that point thereafter.

SEC. 21D.6. PARTIAL SUNSET DATE.

Sections 21D.3, 21D.4, and 21D.5 shall become inoperative five years after the effective date of this Chapter 21D.

Section 2. Effective Date. This ordinance shall become effective 30 days after enactment. Enactment occurs when the Mayor signs the ordinance, the Mayor returns the
ordinance unsigned or does not sign the ordinance within ten days of receiving it, or the Board of Supervisors overrides the Mayor’s veto of the ordinance.

APPROVED AS TO FORM:
DENNIS J. HERRERA, City Attorney

By: /s/ ANNE PEARSON
Deputy City Attorney

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File Number: 200244

Date Passed: August 11, 2020

Ordinance amending the Administrative Code to introduce standards and goals for food purchasing by the Department of Public Health and Sheriff’s Department in hospitals and jails.

July 20, 2020 Rules Committee - AMENDED, AN AMENDMENT OF THE WHOLE BEARING SAME TITLE

July 20, 2020 Rules Committee - RECOMMENDED AS AMENDED

July 28, 2020 Board of Supervisors - PASSED ON FIRST READING
Ayes: 11 - Fewer, Haney, Mandelman, Mar, Peskin, Preston, Ronen, Safai, Stefani, Walton and Yee

August 11, 2020 Board of Supervisors - FINALLY PASSED
Ayes: 11 - Fewer, Haney, Mandelman, Mar, Peskin, Preston, Ronen, Safai, Stefani, Walton and Yee

I hereby certify that the foregoing Ordinance was FINALLY PASSED on 8/11/2020 by the Board of Supervisors of the City and County of San Francisco.

Angela Calvillo
Clerk of the Board

London N. Breed
Mayor

Date Approved 8/21/20