

UCSF SUSTAINABLE FOODSERVICE

ANNUAL REPORT

“Healthy Environment, Sustainable Future.”

University of California, San Francisco

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Prepared by
Sustainable Food Work Group
Chancellor’s Advisory Committee on Sustainability

UCSF Medical Center
Nutrition & Food Services

CampusLifeServices
RETAIL

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INTRODUCTION AND OVERVIEW

Within the University of California system, UCSF is a unique entity and differs substantially from the other campuses and medical centers. Firstly, the campus is entirely dedicated to health and biomedical sciences with vast majority of students being at least at a post-graduate level. As a result of the nature of the campus, the normal food-related activities seen at other campuses, such as student dining programs are absent. Instead, there is a variety of food outlets. These outlets are operated by either the UCSF Campus Life Services – Retail Services (CLS) or UCSF Medical Center Department of Nutrition and Food Services (NFS). All of the CLS outlets are leased to independent or franchise food operators.

The medical centers at the other campuses tend to function separately but at UCSF, the medical center is very closely aligned both physically and operationally with the campus and both occupy the main site on Parnassus Avenue. At the rapidly developing Mission Bay campus in San Francisco, the university and the medical center will again be in close proximity to each other. This closeness enables the campus and medical center food service functions to work cooperatively in their efforts to reach the prescribed sustainability goals. Some of the fruits of this cooperation can be seen in the successful Smart Choice Program and the high level of composting and recycling in the food service areas.

The Sustainable Foods Work Group is co-chaired jointly by representatives from the campus and the medical center. Campus representatives come from Campus Life Services and select vendors. The medical center is represented by members of the Nutrition and Food Services Department. However, during this year, it became increasingly clear that the two sides of the working group had differing needs and agendas. As a result, Nutrition and Food Services formed a sub-work group that has been meeting bi-weekly since the fall of 2011, concentrating on increasing sustainable food purchases within the Medical Center.

NUTRITION AND FOOD SERVICE – UCSF MEDICAL CENTER

Commitment to Sustainability

Food Services at all UCSF campus and medical center locations are committed to meeting the mission and goals of the Presidents Policy on Sustainable Practices. We will strive to provide faculty, staff, patients and visitors with local and sustainably-produced foods wherever possible. We vow to reduce our impact on the environment by

- reducing long distance transportation of foods,
- increasing support for local and/or organic farms,
- reducing waste,
- increasing composting and recycling,
- increasing support for local businesses

- reducing pollution from pesticides and other harmful chemicals
- Nutrition and Food Services defines “local” as within 200 miles San Francisco

NFS at a Glance

The Department of Nutrition and Food Services at UCSF Medical Center is responsible for patient meal services, several retail food outlets, and catering at two of the five UCSF campuses.

Retail Food Services

- NFS retail food outlets are located at the Parnassus campus in the Moffitt hospital. These outlets serve faculty, staff and visitors and operate 365 days a year from 6am to 1am every day. Retail services does an average of 4,500 transactions a day utilizing 9 cashiers at peak times and had annual sales of \$5.74 M in FY2012. Retail is made up of three outlets: the main Moffitt Café (the main 366-seat café), the Moffitt Café Express (a convenience store/coffee shop), and the 920 Express, a mini convenience store located on the 9th floor of the main hospital.
- NFS also has administrative oversight of 2 retail food outlets at the Mount Zion campus: the Mount Zion Café and The Daily Grind, a coffee kiosk, both of which are operated by a franchisee.

Patient Food Services

- NFS provides an average of 1500 patients daily. A majority of these meals are delivered to patients in the Moffitt and Long hospitals which include the UCSF Benioff Children’s Hospital.
- To be patient centric and reduce waste, we offer an on-demand meal service program for the UCSF Benioff Children’s Hospital (since April 2010) and on our bone marrow transplant unit (since January 2012).
- Meals are also provided to the UCSF Medical Center at Mount Zion and the Langley Porter Psychiatric Institute.

Catering Services

NFS operates Moffitt Catering, a very busy and successful catering department with gross income of over \$2.2 M per year. Catering is done throughout the UCSF campus community and into the community at large upon request.

Summary of NFS Sustainability Practices

NFS did purchase more food and supplies with a very high average patient census, record sales in retail food service, and almost record catering sales. The main retail outlet, the Moffitt Café, was renovated recently and FY2012 is the first year since 2009 where there has not been some type of disruption to services due to construction.

Table 1. NFS Total Food Purchases, FY2012

| Category | Purchases |
|---|-------------|
| Meat, Poultry & Fish | \$867,845 |
| Fresh Produce | \$843,151 |
| Portion Packs | \$414,369 |
| Staples/Dry Goods | \$442,806 |
| Dairy(including cheese) | \$421,557 |
| Total Food (incl. other categories and suppliers) | \$5,735,581 |

Table 2. NFS Total Nonfood Purchases, FY2012

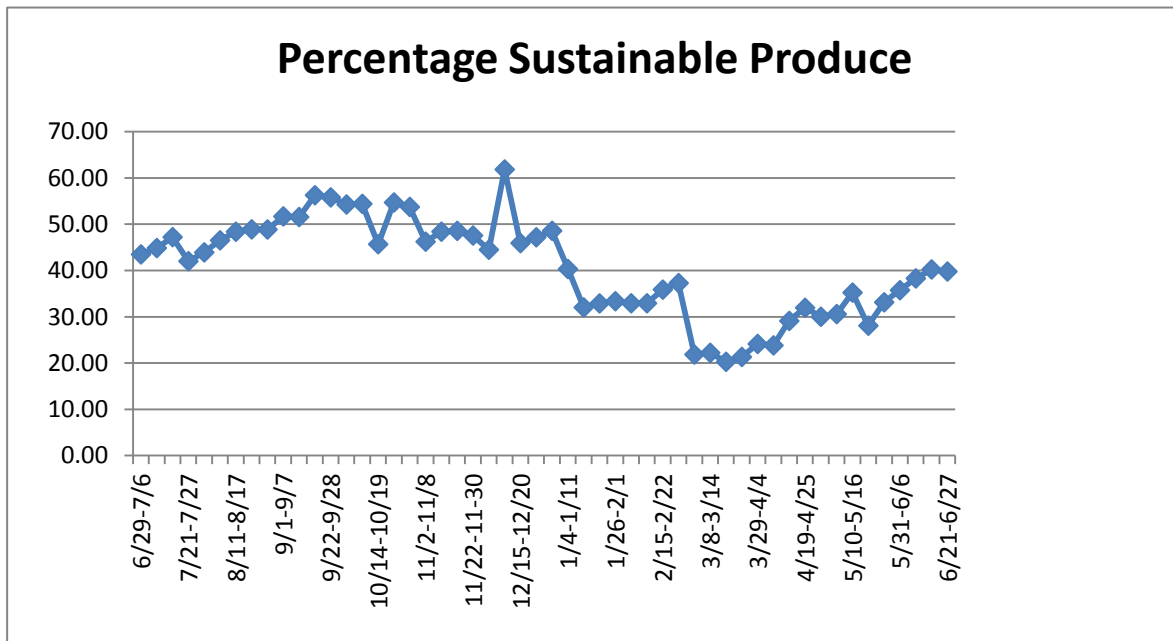
| Category | Purchases |
|--|-----------|
| Paper Supplies (service-ware etc) | \$369,036 |
| Cleaning and dish-washing chemicals | \$55,918 |
| Equipment & Supplies | \$121,684 |
| Total Non-Food (incl. other categories, US Foods only) | \$858,185 |
| TOTAL: | \$858,185 |

Summary of 2012 Changes to increase Sustainable Food Purchases

1. In 2011-12, all of the yogurt purchased was switched to local and organic. Initially, only the retail outlets were using this brand of yogurt but PFS and catering joined during the year.
2. All fluid milk, sour cream and cottage cheese purchased for the department is from northern and central California cows that have not been treated with rBST. NFS is exploring local, organic milk but there are obstacles to be overcome regarding frequency of delivery.
3. In 2011-12, the Moffitt Café joined the Moffitt Café Express and the catering unit in exclusively using Peet’s coffee. This is roasted locally in a LEED-certified building and they provide some organic and fair-trade coffees.
4. In December 2011, the department switched to using American Humane Society-approved cage-free liquid eggs. This was a major change as liquid egg was in the top three biggest expenses and is now the number one expense.
5. In March 2012, we switched to using organic baby food.
6. The spring greens and spinach on the salad bar are local and organic over 95% of the time. Only when supply problems arise do they revert to conventional.

7. In May 2012, we began purchasing organic canned black, pinto, kidney and garbanzo beans.
8. In March 2012, we made the switch to local, organic brown rice
9. In October 2011, we began an experiment in our Moffitt Café aimed at reducing the amount of meat being purchased. “Meatless Mondays” were the result. They have been very successful and sales remained at the same high level.
10. On Meatless Mondays, we also bring in local restaurateurs, one South Indian, the other Eritrean and they prepare ethnic vegetarian foods at lunchtime.
11. In April 2012, we began stocking Alvarado Street organic breads. This is a local (Petaluma) bakery that is worker-owned and operated.
12. In 2011-12, most produce purchases came from a local company that works closely with us in our requirements for locally grown fruits and vegetables. In the summer of 2011, analysis showed that >60% of our produce purchases came from the 17-county area around San Francisco.
13. In the retail units, candy was removed and a new program called Fruit Frenzy was introduced. This program features local and/or organic fruit for less than \$1 and has been a great success.
14. The average percentage of local and/or organic produce from Bay Cities Produce for the year was 40.68% local, up from 37% in FY11. This is reflected in the graph below:

Figure 1. Percentage of NFS Local and Seasonal Produce Purchases, FY2012



Summary of Green Operations Practices

1. The department continues to be an active member of Health Care Without Harm (HCWH), a subsidiary of Physicians for Social Responsibility. As a member of HCHW, the department has taken an active role in reducing greenhouse gases by including more plant-based items on the menus and by modifying purchasing choices. New menus use more local and/or sustainable foods and sustainability is now a major factor when making menu decisions.
2. In late 2011, the Medical Center side of the sustainable foods work group began meeting every two weeks in order to explore and increase usage of sustainable foods. This has been a very successful coalition of the key members of the department and a great deal of progress has resulted from this active group.

Education and Outreach

Summary of Education and External Outreach Initiatives

1. Nutrition information postings: Nutrition facts are posted in the Moffitt Café so that patrons can make informed choices about their food purchases.
2. There is a free monthly newsletter, Moffitt Café Bites.
3. Digital signage in the Moffitt Café indicates whether a menu item is vegetarian, vegan, sustainable or Smart Choice. This signage is in all six stations as well as on a greeter board in the Moffitt Café entrance and in the Moffitt Café Express coffee shop.

Figure 2. Example of a Moffitt Café Digital Board




4. Department representatives performed the following educational activities during the year:

- *December 2011: Jack Henderson from NFS was on a panel discussing sustainable food procurement at the FoodMed conference in Seattle WA.*
- *May 2012: Jack Henderson from NFS was on a panel discussing cage-free eggs at the CleanMed conference in Denver CO.*
- *June 2012: Dan Henroid from NFS was awarded the IFMA Silver Plate Award for Healthcare Foodservice in Chicago IL.*
- *June 2012: Leila Tabrizi from NFS presented at the California Higher Education Sustainability Conference in Davis CA*

5. Nutrition information is printed on all customer receipts so that every customer has personalized and detailed information for what they have just purchased. Here is a sample receipt:

Figure 3. Sample Moffitt Cafe Receipt

Check #168549
7/29/2011 10:42
Cashier FRivera
505 Parnassus Avenue, San Francisco CA 94143



NUTRICATE receipt (nu-tri-KAT) v. To nutritionally educate.

| Qty | Item | Price | Calories | Fat (g) | Carbs (g) | Sodium (mg) |
|-------------------------------|-------------------------|--------|----------|---------|-----------|-------------|
| 1 | faat's, Hot Cocoa, Sm * | \$2.33 | 234 | 7 | 37 | 108 |
| % DAILY VALUE - 2000 CALORIES | | | 12% | 11% | 12% | 5% |
| % DAILY VALUE - 2500 CALORIES | | | 9% | 9% | 10% | 4% |

* These values assume whole milk and 8 T whipped cream (60 calories) are used; see posted chart for specific values.

Subtotal \$2.33
Tax \$0.20
Total \$2.53
Manager Comp \$2.53

NUTRITION 101

Be Savvy: Whole grains can't be identified by their color. Wheat flour, enriched flour or cornmeal are not considered whole grains. Look for whole wheat flour or 100% whole wheat.

Sustainable Food Procurement

As of June 2012, the identification and tracking of sustainable food purchases remains a work in progress. The main supplier to the department is US Foodservice, based in Livermore CA and they are working on supplying us with data of food items that fall into the various UCOP definitions of sustainability. They did develop an indicator on their website catalog to indicate “local” but many of the items listed as local do not meet the criteria for sustainability and therefore, that information is not being used in calculating the percentage of sustainable foods purchased.

The identification and tracking of sustainable food purchases is currently difficult and time-consuming as the information is not readily available from suppliers. In addition, there is no uniform way to measure sustainable procurement across the board. As a result, collecting and tabulating the data is an arduous and time-consuming process. The department continues to work with vendors to try to set up systems so that data can be collected and filtered to facilitate the determination of the sustainable percentage purchased. However, with greater scrutiny paid to each category of foods purchased, the data collected this year is much more accurate than that collected in FY11. Upon reviewing purchases, the sushi provider listed in previous years could not be verified as sustainable and has been removed.

The following table is a list of vendors that supply food to the medical center that **meet in whole or in part the UCOP sustainability criteria:**

Table 3. NFS Total Sustainable Food Purchases, FY2012

| Product(s) Purchased | Total |
|-------------------------------------|------------------|
| Grocery (local, organic, wild) | \$170,587 |
| Yogurt (local, organic) | \$51,297 |
| Juices, Beverages (local) | \$73,285 |
| Dairy (local, rBST-free) | \$160,654 |
| Produce (local, some organics) | \$275,619 |
| Coffee, Tea (fair-trade/organic) | \$20,422 |
| Bread (Organic, worker-owned) | \$20,108 |
| Puddings, Baby Food (local/organic) | \$35,456 |
| Total Food Purchases: | \$807,428 |

Figure 4. NFS Percentage of Sustainable Food Purchases, 2010-2012



Congratulations to the Nutrition and Food Services team in striving to reach our sustainability goals; the department increased its sustainable purchases from 9.5% to 14.07 % in 3 years.

NFS Strategic Sustainability Plan

Procurement Short Term Goals (0-2 years)

- Goal 1: Investigate the procurement the next major food item to start the process of meaningful increase in sustainable purchases.
- Goal 2: Expand seasonal menus that increase the use of local and/or sustainable foods.
- Goal 3: Procure sustainable foods for 16 percent of total food purchases

Procurement Intermediate Term Goals (2-5 years)

- Goal 1: Procure sustainable foods for 20 percent of total food purchases.
- Goal 2: Reduce use of foods with a large carbon footprint
- Goal 3: Investigate the economic feasibility of purchasing sustainable food for greater than 20 percent of total food purchases.

Procurement Long Term Goals (5-10 years)

- Goal 1: Exceed 20 percent procurement of sustainable foods of total food purchases.
- Goal 2: Incorporate social justice guidelines in food procurement decisions.

Operations Short Term Goals (0-2 years)

- Goal 1: Investigate the use of sustainable cleaning chemicals, ware-washing products, and hand soaps in all dining operations.
- Goal 2: Continue to explore the use of third-party “green business” certifications for sustainable dining operations.
- Plan sustainable practices at the new Mission Bay Hospital prior to its opening in early 2015

Operations Intermediate Goals (2-5 years)

- Goal 1: Partner with campus vendors to help “green” their operations.
- Goal 2: Partner with any current or future corporate entities that provide food on campus.

Operations Long Term Goals (5-10 years)

- Goal 1: Where and when possible, replace aging department equipment with Energy Star appliances.

Education and External Outreach Short Term Goals (0-2 years)

- Goal 1: Expand labeling system to highlight sustainable food choices for diners
- Goal 2: Maintain participation in the UC Sustainable Foods Working Group.

Education and External Outreach Intermediate Goals (2-5 years)

- Goal 1: Continued expansion of the the Smart Choice menus to all retail restaurants.
- Goal 2: Demonstration Projects
 - **Assist the campus in working on the Real Food Challenge***
Join the Real Food Challenge, a campaign designed to use the purchasing power of colleges and universities to transform the food system into a more sustainable and just system. The challenge calls for participating campuses to redirect 20 percent of all food purchases towards “real food” by 2020. Real food falls under four categories: local, fair, ecologically sound, and humane. See the Real Food Challenge website for details (www.realfoodchallenge.org).

* Real Food Challenge is only open to colleges and universities. Medical Centers do not meet the criteria for involvement.

CURRENT JOINT EFFORTS BETWEEN CLS AND NFS

1. In March 2009, Smart Choice, a healthier eating campaign, was introduced to restaurant and vending customers at Parnassus. The campaign is a collaborative effort between Campus Life Services, Retail and UCSF Nutrition & Food Services, and is designed to promote healthy eating among all UCSF retail food customers.

UCSF dietitians identified Smart Choice items after reviewing menu and vending items. Currently, at eateries, only entrees have been singled out, but the program may expand to include items such as side dishes and snacks in the future.



The program has two main objectives:

1. Increase consumers' awareness of nutrient content of foods by providing nutrition facts, labeling, and icons.
2. Increase consumers' likelihood of buying healthy items via promotion of healthy items (i.e. incentives).

How to identify Smart Choice items:

- Entrees/meals meeting the following criteria will be identified with a Smart Choice icon on a menu sign or "cling" at the serving areas. If the item is packaged, the icon may also be placed directly on the package.
- Smart Choice criteria are summarized in an easy-to-read format and posted in café area.
- Specific nutrition facts for Smart Choice items are available to customers, posted in café and are available in writing.

UCSF CAMPUS LIFE SERVICES, RETAIL

About Retail Services

Retail Services contributes to the UCSF mission of *Advancing Health Worldwide* by responding to the needs of the campus community and helping to provide everyone at UCSF with an opportunity to enrich their lives, not just professionally, but socially. As part of Campus Life Services' mission to *Make Life Better Here* for students, faculty, staff, caregivers, researchers, and visitors, Retail Services creates public spaces to meet the basic and essential needs of UCSF work life and that also contribute to the overall well-being of the UCSF community.

From its selection of potential vendors to its envisioning of the ideal customer experience, Retail Services infuses its planning with a distinct UCSF point-of-view: that, in addition to superior products, excellent customer service, and great value, Retail Services also serves an essential community-building role by designing spaces where people can gather to talk, learn, collaborate, share ideas, and relax.

Retail Services is a valued contributor to the quality of life at UCSF, through our institutional and vendor partnerships, collaborative efforts, professional management, and staff expertise. Retail Services offers a diverse mix of vendors to provide services to support the daily work-life needs of students, staff, faculty, patients, and visitors at UCSF. Retail Services contributes to the enrichment and development of a campus community through:

- Generating funds from vendor rents and commissions to support innovative programs and facilities
- Providing gathering spaces and facilities for social, cultural, and intellectual exchange
- Sponsoring and collaborating on arts, entertainment, and cultural events

Retail Services currently manages leases, contracts and memorandums of understanding (MOU) for approximately 34 tenants that provide an array of retail, including various food service operations, vending, a credit union branch, ATMs, a hair salon, a florist, laundry service and an optical dispensary. We also have 6 MOUs with the Medical Center for a variety of uses in our retail space. In 11/12 retail tenants represent approximately \$9M in gross sales of goods and services.

Retail Services is also responsible for quality control, strategic and long-term planning, site and opportunity development, and vendor customer service standards. We work closely with Real Estate Services to ensure all leases are in compliance with UCOP lease requirements. CLS has long been recognized as a leader in providing the highest standards for cleanliness, aesthetic appearance, professional and friendly service.

Commitment to Sustainability

Retail Services is committed to working with our vendors to establish best practices related to sustainability that are in direct alignment with the UC Sustainable Food Service Practice Guidelines. We understand that the buying practices of our vendors are integral to the goals of procuring 20% sustainable food and UCSF producing zero waste by 2020. We will accomplish this through demonstrating leadership in the areas of Procurement, Operations, Education and External Outreach.

Core Sustainability Goals:

We will work with our vendors to

- Source local and sustainable products
- Save water and energy
- Reduce Waste
- Educate our community about green living practices

Current Best Practices

Retail Service and our vendors have implemented sustainable practices in the areas of procurement, operations, waste reduction, education and external outreach. We currently focus on four major UCSF campaign initiatives— Smart Choice, Going Greener, and BYOC (bring your own cup).

- a. **Smart Choice** was developed with the Department of Nutrition & Food Services (NFS) in 2009 to help give UCSF faculty, students, staff, patients, and families an easy way to choose healthier menu items at medical center and Retail Services food service locations. As of January 2012, Smart Choice menu items are available at 6 of our campus food service vendors. Our goal is to expand this program to all of our food service vendors in FY 12/13. For more information, visit: <http://nutrition.ucsfmedicalcenter.org/s>

martchoice



- b. **Going Greener** is customer-facing waste management program located at all campus retail food service locations. The goal of Going Greener is to educate the UCSF community on the proper bin to

throw their waste.



- c. **BYOC (bring your own cup)** campaign encourages the UCSF community to think and live more sustainably on a daily basis, starting with your morning cup of coffee. The UCSF campus receives a discount for bringing their own cup when purchasing coffee or tea at participating retail vendors. The goal of the program is to reduce paper cup usage; thus landfill. For a list of participating vendors, visit: <http://campusliveservices.ucsf.edu/retai>

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B.Y.O.C! (Bring Your Own Cup)

It's a proven fact that coffee tastes better in your own cup. Well, we may not have the data to back that up, but if you love your mug (and the environment), show it!

Bring your cup or mug to any participating Retail vendor, order a coffee or tea (up to 16 oz.), and pay for a small cup.

For a full list of Retail vendor locations, visit campusliveservices.ucsf.edu/retail



Summary of Sustainability Programs

The following table summarizes participation in sustainability and other programs by food vendor.

Table 4. CLS Restaurants by Campus Location, June 2012

| Vendor | Location | Business Type | Smart Choice | Going Greener | BYOC! | Fast Pay |
|--|----------|-----------------|--------------|---------------|-------|----------|
| The View | LH | Local | | X | X | X |
| Café 24 / Mission Bay Food Company | MB | Local | | X | X | X |
| Peasant Pies | MB | Local | | X | X | X |
| Subway | MB | Franchise | X | X | X | X |
| Caffe Terzetto | MB | Local | | X | X | X |
| Publico | MB | Local | | X | N/A | X |
| The Pub | MB | Aramark | | X | X | X |
| Carmelina's Café | MCB | Local | | X | X | X |
| Carmelina's Taqueria | P | Local | X | X | N/A | X |
| Courtyard Caffe | P | Local | X | X | X | X |
| Palio Paninoteca | P | Local | X | X | X | X |
| Panda Express | P | Chain | X | X | X | X |
| Café Bellini | P | Local | X | X | X | X |
| Subway | P | Local Franchise | X | X | X | X |
| Terzetto Express | P | Local | | X | X | N/A |
| Farmers Market (Pacific Coast Farmers' Market Association) | P/MB | Local | | X | N/A | N/A |
| Jamba Juice | P | Franchise | | X | X | X |

KEY: LH = Laurel Heights (pink)
MB = Mission Bay (yellow)

MCB = Mission Center Building (blue)
P = Parnassus (green)

Procurement and Operations

Summary of Current Green Procurement & Operations Practices by vendor

Aramark/ The Pub:

- Eliminated distribution of bottled water to conference guests— 17,000 bottle eliminated from waste stream
- Since March 2012, The Pub & Aramark have diverted 375 pounds of waste to compost per month, increases will continue ongoing.

Café Bellini:

- All produce is purchased from local vendor – Kael Foods (CA).

Caffe Terzetto:

- Eliminated 98% of sandwich packaging in 2011-12;
- Encourages customers to use porcelain cups for single use drinks (i.e. espresso).

Carmelina's Taqueria:

- All produce is purchased from local vendor – Sysco Foods (certified 2011);
- Serves gold-level certified angus beef (certified 2012);
- In July 2012, all product purchases will be 98% “made in the USA” (i.e. paper goods and plastic containers).

Courtyard Caffe:

- Increased purchasing of organic produce from local distributors—Clover, North Bay;
- Summer 2012, install an “organic snack bar” in dining area to reflect sustainable purchasing practices.

Farmers' Market:

- Eliminated distribution of plastic bags at Mission Bay location;
- Provide reusable (canvas), or bio-degradable bags at cost to customers;
- Market managers reduced carbon footprint by walking, cycling and using public transportation to get to the farmers' market;
- Offers more organically certified produce than in 2011, including mushrooms and heirloom tomatoes.

Jamba Juice:

- Employees bring their own cups for smoothies, coffee, tea, etc;
- Participate in “sustainable customer action” by asking every customer if they would like a lid for coffee, tea, oatmeal, or parfait purchases.

Palio Paninoteca:

- Produce all soups and salads in-house, from scratch every day;
- Utilize food runners for catering deliveries when possible, lower carbon footprint;
- Donate food to Food Runners, a volunteer food distribution program that distributes food to battered women shelters + youth programs in SF.

Publico:

- Donates used oil to Got Grease, collection service that collects used oil for biodiesel that runs the San Francisco Muni buses—one of 1000 food service vendors in San Francisco.

Peasant Pies:

- Maintains signage and educates customers about Going Greener program (see above for Going Greener program details);
- Participating business of San Francisco Green Business certificate (seeking certification summer 2012);
- Participating business of San Francisco Sustainable Food Business Program via San Francisco Department of Public Health (seeking certification summer 2012);
- Works with the UCSF Sustainable Committee.

Summary of Waste Reduction Activities

1. **“BYOC! (bring your own cup)”** campaign—sustainable marketing. In 2012, Retail Services installed 11 “BYOC!” window clings at 6 vendor locations on 3 UCSF campuses—Parnassus, Mission Bay, and Laurel Heights. Window cling promotion is not only effective marketing; it is one of the most sustainable methods of promoting to a large group of people without expending paper resources. See 5.c above for full campaign details.

Education & External Outreach

Summary of Education and External Outreach Initiatives

1. **Smart Choice**— In March 2009, UCSF dietitians collaborated with Campus Life Services, Retail and UCSF Nutrition & Food Services to develop “Smart Choice” standards for on-campus food service vendor menu items under review of the latest research, national healthy eating guidelines, and comparable programs. Smart Choice was launched at on-campus restaurants on the Parnassus campus. The campaign was designed to increase consumers’ awareness of nutrient content of foods by providing nutrition facts, labeling, and icons, and increase consumers’ likelihood of buying healthy items via promotion of healthy items (i.e. incentives).

Smart Choice Wrap will be added to all snack machines campus wide.

In 2012-13, Campus Life Services, Retail plans to expand the Smart Choice program to all food service vendors campus-wide. The goal is for all vendors to offer at least one Smart Choice menu item. Additionally we will ask our vendors to promote the Smart Choice item by offering a discount to give customers as an incentive to choose Smart Choice meals. Smart Choice items are also available in our vending machines. To promote, a



2. UCSF Farmers’ Market— In May 2008, Retail Services and Pacific Coast Farmers’ Market Association brought the UCSF community our first weekly Farmers’ Market at Parnassus. And, in April 2009, Retail Services added the Mission Bay Farmers’ Market. Both market locations feature local vendors who sell seasonal organic and nonorganic fruits, vegetables, nuts, flowers, and more.

In 2012, Retail Services worked with our market manager to eliminate all distribution of plastic and non-recyclable take-away bags at the Mission Bay Farmers' Market, to provide more organic produce, and to promote Going Greener waste management system at markets weekly.



CLS Sustainable Food System Goals

PROCUREMENT SHORT TERM GOALS (0-2 years)

Goal 1: Establish a tracking system for both sustainable and non-sustainable food purchases.

Goal 2: Begin populating food procurement metrics

Data gathered manually by Retail Services staff for 09/10, 10/11, 11/12; because information is not auditable it is not be reported.

Goal 3: Procure sustainable foods for 5 percent of total food purchases -

Data gathered manually by Retail Services staff for 09/10, 10/11, 11/12; because information is not auditable it is not be reported.

PROCUREMENT INTERMEDIATE GOALS (2-5 years)

Goal 1: Procure sustainable foods for 15 percent of total food purchases.

Goal 2: Request vendors reduce use of food product with a large carbon footprint

Goal 3: Request vendors create a seasonal menu that uses local and sustainable foods

Goal 4: Investigate the economic feasibility of purchasing sustainable food for 30 percent of total food purchases.

PROCUREMENT LONG TERM GOALS (5-10 years)

Goal 1: Procure sustainable foods for 20 percent of total food purchases

Goal 2: Request Vendors incorporate social justice guidelines in food procurement decisions.

OPERATIONS SHORT TERM GOALS (0-2 years)

Goal 1: Continue the implementation of the food waste diversion program and educational campaign –*Going Greener, our post consumer compost/recycling program in place at 100% of our food service operations in 2010/11*

Goal 2: Divert 50 percent of food waste.

Goal 3: With vendors develop sustainability guidelines for kitchen equipment.

Goal 4: Request vendors expand the use of sustainable cleaning chemicals, ware washing products, and hand soaps in all dining operations.

Goal 5: Explore the use of third-party “green business” certifications for sustainable dining operations.

Goal 6: Perform feasibility study on implementing the Sustainable Foodservice Practices Goals for franchised food operations –*completed in 2010/11*

Participate in the UC working group that will be formed to study greening operations for leased tenants and third party operators.

- Work with the Campus Real Estate Office to build sustainability language in tenant lease agreements - *completed in 2010/11 –UCOP food service sustainability guidelines now included in all food services leases.*

OPERATIONS INTERMEDIATE GOALS (2-5 years)

Goal 1: Divert 75 percent of food waste.

Goal 2: Partner with campus vendors to green their operations.

OPERATIONS LONG TERM GOALS (5-10 years)

Goal 1: Achieve zero food waste by 2020.

Goal 2: Request vendors replace aging kitchen equipment with Energy Star appliances.

EDUCATION & EXTERNAL OUTREACH SHORT TERM GOALS (0-2 years)

Goal 1: Implement a food waste diversion program and educational campaign – *Going Greener, our post consumer compost/recycling program in place at 100% of our food service operations in 2010/1*

Goal 2: Support any campus community garden efforts

Goal 3: Increase participation in the UC Sustainable Foods Working Group

EDUCATION & EXTERNAL OUTREACH INTERMEDIATE GOALS (2-5 years)

Goal 1: Create a labeling system to highlight sustainable food choices for diners.

Goal 2: Expand the Smart Choice menus to all retail restaurants.

Goal 3: Use the community garden to establish an agro ecology program.

SUSTAINABILITY DEFINITIONS

The following definitions were used by NFS and CLS to determine sustainable purchases and practices. They are adapted from the University of California Sustainability Policy at

- Local food (LEED) – food grown and harvested within 100 miles
- Local food (STARS) – food grown and harvested within 150 miles
- Local food (UCSF) – food grown and harvested within 250 miles
- Sustainable food (UC Systemwide) – food that meets one or more of the following criteria per UC Policy:
 - Locally Grown
 - Fair Trade Certified
 - Domestic Fair Trade Certified
 - Shade-Grown or Bird Friendly Coffee
 - Rainforest Alliance Certified
 - Food Alliance Certified
 - USDA Organic
 - AGA Grass-fed
 - Pasture Raised
 - Grass-finished/100% Grass-fed
 - Certified Humane Raised & Handled
 - Cage-free
 - Protected Harvest Certified
 - Marine Stewardship Council
 - Seafood Watch Guide “Best Choices” or “Good Alternatives”
 - Farm/business is a cooperative or has profit sharing with all employees
 - Farm/business social responsibility policy includes (1) union or prevailing wages, (2) transportation and/or housing support, and (3) health care benefits
- Other practices or certified processes as determined by the campus and brought to the
- Sustainable Foodservices Working Group for review and possible addition in future policy updates.
- Compostable product – a product that will degrade in a commercial composting facility in 180 days or less according to American Society for Testing and Materials (ASTM) International Standards 6400 or 6868.
- Biodegradable product – a product that will break down completely by microorganisms into carbon dioxide, water and biomass; no food service industry standard for this term exists at this time.

FOOD WORK GROUP ORGANIZATIONAL STRUCTURE

The UCSF Sustainable Food Systems Workgroup is comprised of individuals from across UCSF and its vendor partners. The 2012 work group is as follows:

Co-Chairs

Jennifer Dowd – Manager, Campus Life Services Retail

Jack Henderson – Associate Director, Medical Center Nutrition & Food Services

UCSF Staff

Retail Services

Peggy Baker

Amy Powell

Tamara Villarina

Vendors

Robert Jones – Subway

Ali Keshavarz – Peasant Pies

Mark Wallace – Aramark

Karim Salgado – Carmelina's Taqueria