

# UCSF SUSTAINABLE FOODSERVICE



## ANNUAL REPORT

**“Healthy Environment, Sustainable Future.”**

**University of California, San Francisco**

August 2013

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

**UCSF Medical Center**  
Nutrition & Food Services

**CampusLife Services**  
RETAIL

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## **INTRODUCTION AND OVERVIEW**

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Within the University of California system, UCSF is a unique entity and differs substantially from the other campuses and medical centers. 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. With the rapidly developing new campus 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, 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. NFS and CLS do still meet and communicate on a regular basis to coordinate their activities about sustainability, wellness, and other topics.

## **NUTRITION AND FOOD SERVICES – UCSF MEDICAL CENTER**

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### **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 team does an average of 4,500 transactions a day utilizing 9 cashiers at peak times and had annual sales of \$6.5 M in FY2013. 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 9<sup>th</sup> 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**

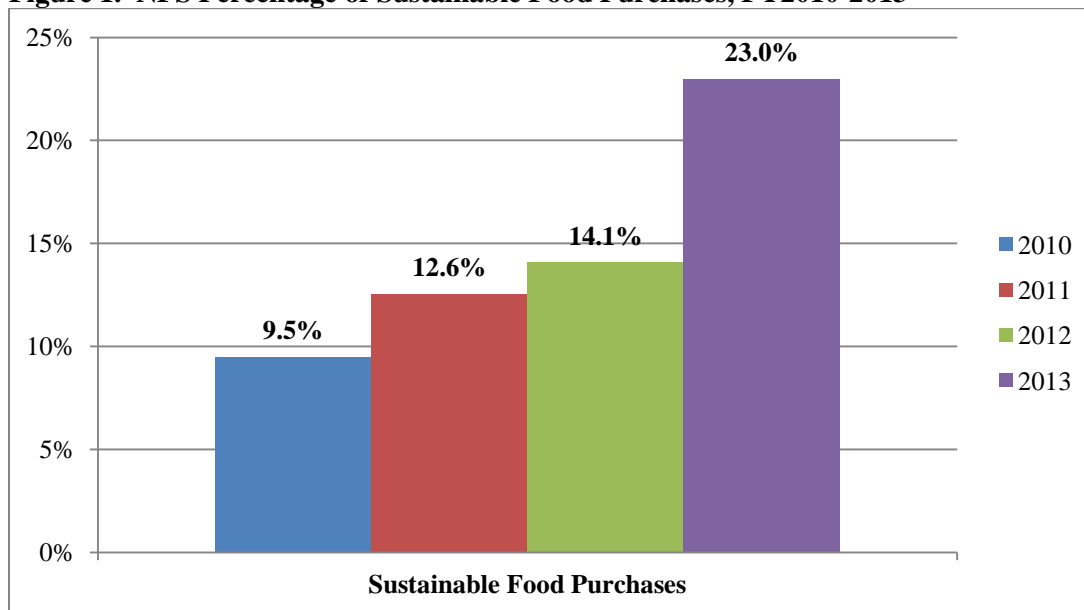
NFS did purchase more food and supplies with a very high average patient census, record sales in retail food service, and almost record catering sales. One of the keys to improving sustainable food purchases in a robust information system. In FY13, NFS came up with a creative method by which to identify and track sustainable purchases using their food production system. All items that NFS purchases are set up in this system and the procurement team was able to assign a sustainability category to those items which met the sustainability requirements. The categories then allowed NFS to run reports to isolate sustainable purchases. This was a HUGE success for NFS because in previous years, tracking was painful and slow and typically run 1-2 times per year including for preparation of this annual report. NFS can generate accurate sustainability spend reports in a matter of seconds. Thus, NFS is proud to report that the data collected this year is much more accurate than that collected in FY12.

**Table 1. NFS Total Sustainable Food Purchases, FY2013**

Category	Sustainable Purchases	Total Food Purchases*	Percentage Sustainable
Meat, Poultry, Seafood	\$55,905.83	\$883,670.42	6.33%
Eggs & Tofu	\$146,390.91	\$189,080.87	77.42%
Produce	\$435,167.28	\$1,134,095.99	38.37%
Beverages	\$103,719.53	\$944,448.67	10.98%
Groceries/Dry Goods	\$196,137.83	\$1,630,616.52	12.03%
Dairy (including cheese)	\$283,233.47	\$538,262.96	52.62%
<b>Grand Total</b>	<b>\$1,220,554.85</b>	<b>\$5,320,175.43</b>	<b>22.94%</b>

\*Total food purchases does not include formulas and nutritional supplements

**Figure 1. NFS Percentage of Sustainable Food Purchases, FY2010-2013**

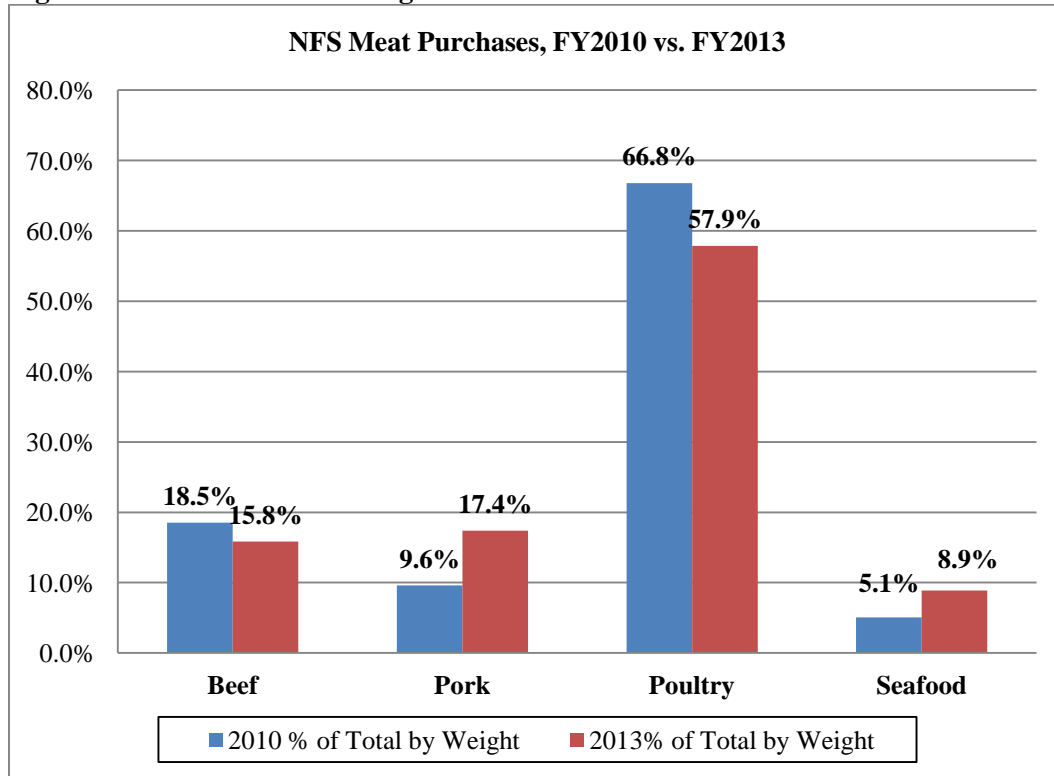


***Congratulations to the Nutrition and Food Services team in striving to reach our sustainability goals; the department increased its sustainable purchases from 9.5% to 23% in 4 years thus meeting the UC System goal of 20% sustainable purchases by 2020 seven years ahead of schedule!***

**Meat Purchases**

In addition to overall food purchases, NFS is committed to evaluating its expenditures on meat products. NFS was an original member of the HCWH Balanced Menus pilot, an initiative with a goal to reduce meat and poultry purchases by 20% and invest savings in sustainable meat options. NFS had previously been tracking the percentage of meat by spend. Based on this method, the percentage of meat purchased ranged between 15.50 -16.61% from 2009-2013. Using the new tracking method, NFS has begun analyzing overall meat purchases by weight. Results are presented in Figure 2 comparing the baseline of FY2010 to the past year.

**Figure 2. NFS Meat Purchasing Trends**



Based on a recommendation from the UCSF Academic Senate and the Executive Medical Board, NFS also has done an analysis of its meat purchases where the animals were not given antibiotics unless they were sick. The results are presented in Table 2. Based on the best data available from FY2010 compared to FY2013, NFS has been able to increase its spend of meat products that are hormone free or do not use non-therapeutic antibiotics by 5.2%.

**Table 2. Nontherapeutic Antibiotic Free Meat Purchases, FY2010 vs. 2013**

Type	Total Pounds 2010	HF/AF* Pounds 2010	% HF/AF Pounds 2010	Total Pounds 2013	HF/AF Pounds 2013	% HF/AF Pounds 2013
Beef	22913	2255	9.8%	41736	7879	18.9%
Pork	11925	0	0.0%	45839	0	0.0%
Poultry	82722	0	0.0%	152545	511	0.3%
Seafood	6290.2	6290.2	100.0%	23444	23444	100.0%
<b>TOTAL</b>	<b>123,851</b>	<b>8545</b>	<b>6.9%</b>	<b>263,565</b>	<b>31834</b>	<b>12.1%</b>

\*Hormone Free/Non-therapeutic Antibiotic Free

The reduction in percentage was achieved even with a 112% increase in meat purchases as the number of patients as well as retail food and catering business has increased substantially. These results are progress in the right direction but NFS will be inherently limited by financial resources to achieve a 20% reduction. A preliminary cost analysis indicates that a significant budgetary augmentation would be needed.

At the same time, NFS is attempting to look at the proportion of meat purchases overall. Based on initial data, the pounds of meat per meal has increased slightly from 0.07 (FY2010) to 0.12 (FY2012).

### Summary of 2013 Changes to increase Sustainable Food Purchases

1. NFS continues to purchase local and organic yogurt for all units within NFS.
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 still exploring local, organic milk but there are obstacles to be overcome regarding frequency of delivery.
3. 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. The PFS unit also uses some Peet's coffee with hopes to switch to all Peet's for patients.
4. NFS continued its use 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. NFS also uses American Humane Society-approved cage free whole boiled eggs.
5. NFS continues its partnership with Alvarado Street organic breads. This is a local (Petaluma) bakery that is worker-owned and operated. We are using six types of bread products from this vendor.
6. Most produce purchases came from Bay Cities Produce, a company that works closely with us in our requirements for locally grown fruits and vegetables. NFS was able to source 47.8% of its produce locally from this company. Overall 38.37% of produce purchases for FY13 were local and/or sustainable from all vendors.
7. NFS began using organic oatmeal for both PFS and retail units in September 2012.
8. We introduced Three Twins organic ice cream was introduced for both PFS and retail units in October 2012,
9. Earthbound Farms organic spring greens, spinach, kale, and romaine lettuce were introduced in November 2012. Only when supply problems arise do they revert to conventional but they maintain organic 95% of the time.
10. The Moffitt Café began selling Froovie organic juices in February 2013.
11. In March 2013, PFS began featuring Rocky free range hormone free antibiotic free chicken on the menu once per week. Rocky chicken is a local company based out of Petaluma, California.
12. In May 2013, both PFS and retail services switched from serving tilapia fish to pollock fish which is Marine Stewardship Council certified.

### Summary of Green Operations Practices

1. The department continues to be an active member of the Bay Area Hospital Leadership team along with 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. The NFS Sustainability Workgroup continues to meet bi-weekly. 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. Currently this group is looking at food waste reduction; introducing local and/or organic single serve items such as popcorn, nuts/dried fruit, hot/cold cereal cups, and kale chips; and switching to hormone free antibiotic free meat/poultry/seafood for the entire department.

## Health and Wellness Education and Outreach

In addition to providing healthy and sustainable food options, NFS is equally committed to providing information to patients and customers to make informed food choices.

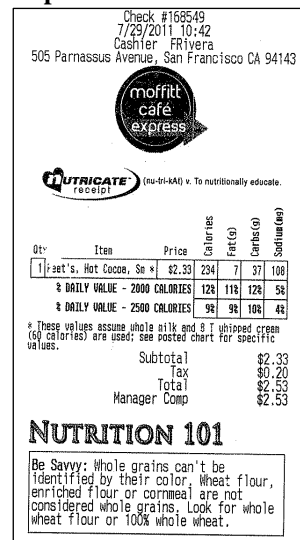
### Summary of Education and External Outreach Initiatives

1. Nutrition information postings: Nutrition facts are posted in the Moffitt Café so that patrons can make informed choices about their food purchases.
2. 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. The graphics were enhanced in FY2013 to clearly reflect Smart Choice (healthy options), vegetarian, vegan, gluten-free, and local/sustainable (LS). In order to get the LS icon, one hundred percent of the food by weight needs to be from local or sustainable food sources. See Figure 3 for a sample digital board.
3. Web and mobile menus launch – Customers can visit <http://webmenus.ucsfmedicalcenter.org> to see our menus in real-time. These menus provide our icon labels, nutritional analyses, ingredient lists, and known allergens for our recipes. This web site can present a desktop computer version (Figure 5) or a mobile version of the web site (Figure 6) depending on how the end user is viewing the site.
4. Nutrition information is printed on all customer receipts so that every customer has personalized and detailed information for what they have just purchased. See Figure 4 for a sample receipt.
5. NFS launched Smart Choice Smart U – an innovative wellness program partnering with MyFitnessPal, a leading mobile application and web site to allow customers to easily track their food consumption in January 2013. This application is available for free to all iOS, Android, Blackberry and Windows smart phones and devices and has more than 30 million users. MyFitnessPal members can utilize a bar code scanner to easily find and add nutrition information for a product directly into their food diary; additionally, they can manually search for it in the database of over 2 million products or enter the nutrition information for new foods. <https://www.youtube.com/watch?v=n9X5RUiYfpc>

Figure 3. Example of a Moffitt Café Digital Board

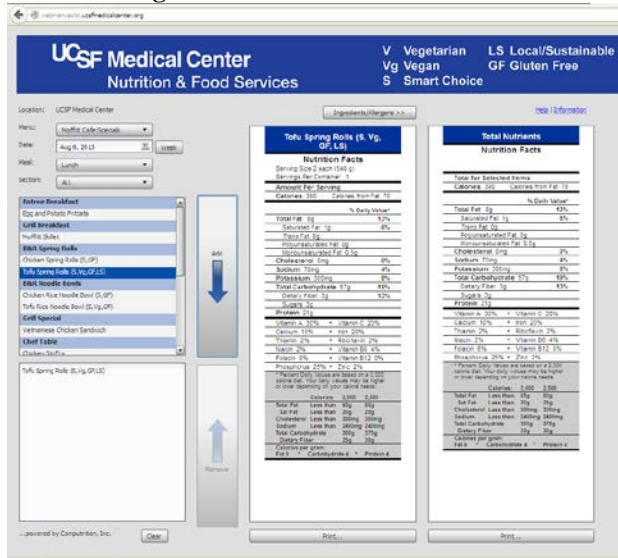


Figure 4. Sample Moffitt Cafe Smart Receipt





**Figure 5. UCSF NFS WebMenus**



**Figure 6. UCSF NFS WebMenus Mobile**



Department representatives performed the following educational activities during the year:

- April 2013: Dan Henroid, director, NFS presented as part of a panel session at CleanMed in Boston, MA on our sugar sweetened beverage education program.
- June 2013: Dan Henroid was awarded the Foodservice at Retail Exchange Leader in Retail Foodservice award in Chicago, IL.

### NFS Strategic Sustainability Plan

Goal	Status in 2011-12	Progress in 2012-13
Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020. [UC,HHI]	Overall NFS food purchases were at 14.1%.	NFS achieved a 23% spend on sustainable food purchases.
Track overall percentage of meat, poultry, and fish purchases to begin decreasing total beef consumption. [NFS]	FY2012 data were not available for this report though FY2010 baseline results	Overall tracking improved significantly.
Explore the use of third-party “green business” certifications for sustainable dining operations. [UC]	The City of San Francisco does not certify green businesses within overall large organizations.	The City of San Francisco’s position on green business certification has not changed.
Lbs of meat per meal	0.07 lbs per meal (FY2010 – baseline)	0.12 lbs per meal (FY2013)
Increase the percentage of healthy beverages by 20 annually OR achieve 80 percent of total. [HHI]		
Implement a green catering program [NFS]	This is a new goal for FY2014 so no work was done.	

UC = University of California; NFS=UCSF Nutrition and Food Services; HHI=Healthier Hospitals Initiative

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## UCSF CAMPUS LIFE SERVICES, RETAIL SERVICES

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### 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 2012-13 retail tenants represent approximately \$9.6M 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.

Our **Core Sustainability Goals** involve working with our vendors to:

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

## Our Sustainable Food Vision and Goals

- **Vision:** Healthy Environment, Sustainable Future
- **Goals:** 20% sustainable food spend by 2020
- **Strategies:** For 2013/14, we will focus on the following projects :
  - Fair Trade coffee
  - Locally-sourced produce
  - Cage-free eggs
  - rBST-free dairy
  - Non-therapeutic antibiotic-free meat
- **Tactics:** Measuring and benching in 2012/13
  - Educate and initiate more dialogue with vendors about the university's concerns, priorities, and goals in food sustainability.
  - Label menu food items that meet UCSF sustainability standards
  - Establish process to audit our vendors' suppliers
  - Identify funding for easy to use web-based measurement tool for vendors to report sustainable food purchaser in strategically categories.

## 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).

**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/smartchoice>



**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.



**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/retail/21.454>

**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](http://campusliveservices.ucsf.edu/retail)



## Summary of Sustainability Programs

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

**Table 3. CLS Food Vendors by Campus Location, May 2013**

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

## 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.

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## SUSTAINABILITY DEFINITIONS

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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 (August 2011) at <http://sustainability.universityofcalifornia.edu/>.

- 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 2013 work groups are as follows:

### Co-Chairs

Jennifer Dowd – Manager, Campus Life Services Retail

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

CLS Food Working Group	NFS Food Working Group
<b>UCSF Staff</b>	Anne Boyle
<i>Retail Services</i>	Lisa Faucon
Peggy Baker	Jack Henderson
Amy Powell	Conrad Huth
Tamara Villarina	Irene Regala
	Leila Tabrizi
	Luis Vargas
<b>Vendors</b>	
Robert Jones – Subway	
Ali Keshavarz – Peasant Pies	
Mark Wallace – Aramark	
Karim Salgado – Carmelina’s Taqueria	
<b>For additional information on CLS activities, please contact:</b>	<b>For additional information on NFS activities, please contact:</b>
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