

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

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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. 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 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

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 midnight every day. Retail services team does an average of 5,500 transactions a day during the week utilizing 9 cashiers at peak times and had annual sales of \$7.5 M in FY2014. 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. In September 2014, NFS will be taking over full operations for both of these outlets.

Patient Food Services

- 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). In May of 2014 we expanded this program to all inpatient units at the Parnassus location. The result will be reductions in food waste as food is only provided upon request of the patient except in special circumstances.
- NFS served an average of 1200 patient meals daily prior to implementing on-demand meal service house-wide. We now provide an average of 1000 customized trays daily to our patients. A majority of these meals are delivered to patients in the Moffitt and Long hospitals which include the UCSF Benioff Children's Hospital.
- 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 Measures

One of the keys to improving sustainable food purchases in a robust information system. In FY2013, 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 food purchases and generate accurate sustainability spend reports in a matter of seconds which enables the department to collect more accurate data. This method has continued in FY2014.

Sustainable Food Purchases

NFS total food purchases have increased in the past fiscal year due to a very high average patient census, record sales in retail food service, and strong catering sales. Despite the increasing costs of foods meeting UC criteria for sustainability, NFS has continued its strong commitment to sourcing foods that are locally grown, organic, GMO-free, and cultivated in humane and sustainable ways. The breakdown of sustainable food purchases for FY2014 is outlined in Table 1.

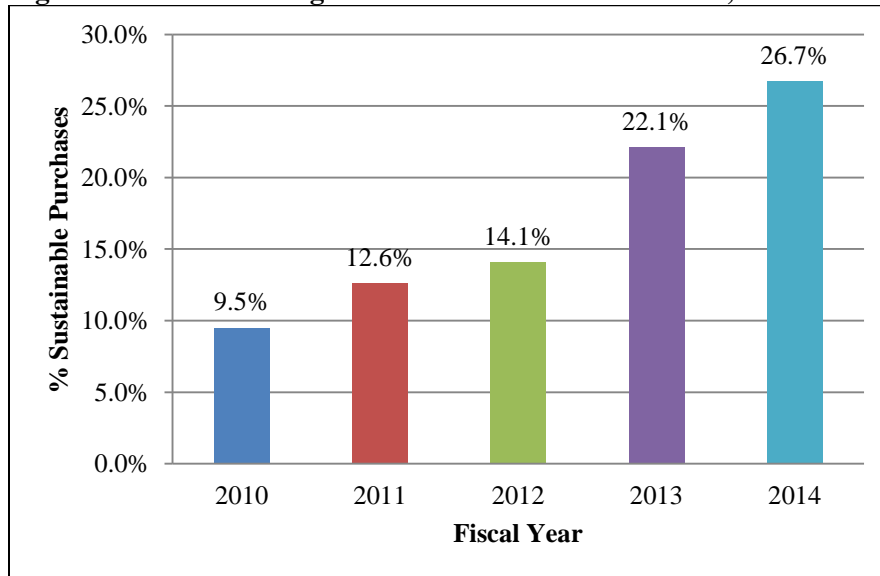
Table 1. NFS Total Sustainable Food Purchases for FY2014

Category	Total Food Purchases	Sustainable Purchases	Percentage Sustainable
Beverages	\$930,625.46	\$109,352.80	11.8%
Dairy	\$555,216.66	\$286,054.29	51.5%
Eggs & Soy	\$226,450.24	\$180,272.21	79.6%
Meat, Poultry, Seafood	\$954,560.62	\$262,644.84	27.5%
Produce	\$1,292,172.36	\$476,818.96	36.9%
Dry Goods, Grocery, Misc.	\$1,935,448.97	\$260,659.81	13.5%
GRAND TOTAL	\$5,894,474.31	\$1,575,802.91	26.7%

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

NFS was proud to have surpassed the UC sustainability goal of 20% sustainable food purchases in FY2013. As Figure 1 demonstrates below, we have not only maintained the progress made last fiscal year but continue to grow our sustainable food spend, reaching an outstanding 26.7% sustainable food purchases in FY2014.

Figure 1. NFS Percentage of Sustainable Food Purchases, FY2010-2014



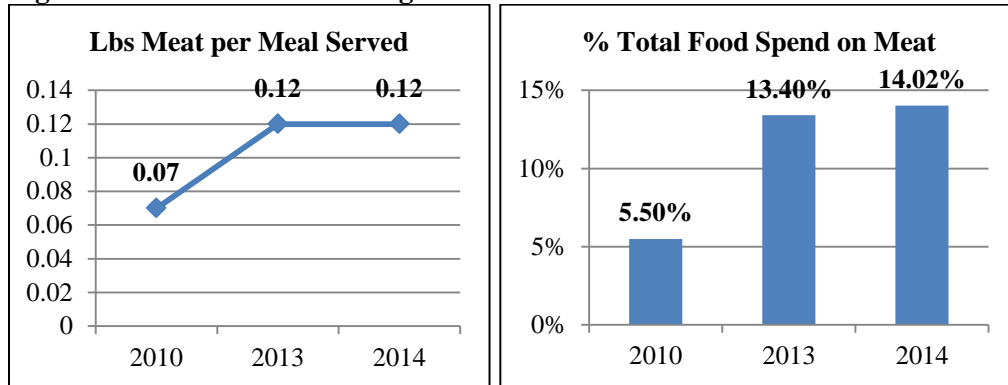
Please note that the FY2013 percentage has been adjusted from 23.0% to 22.1% due to a procedural error in the FY2013 assessment.

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. By analyzing overall meat purchases by weight, NFS has been able to track pounds of meat and poultry

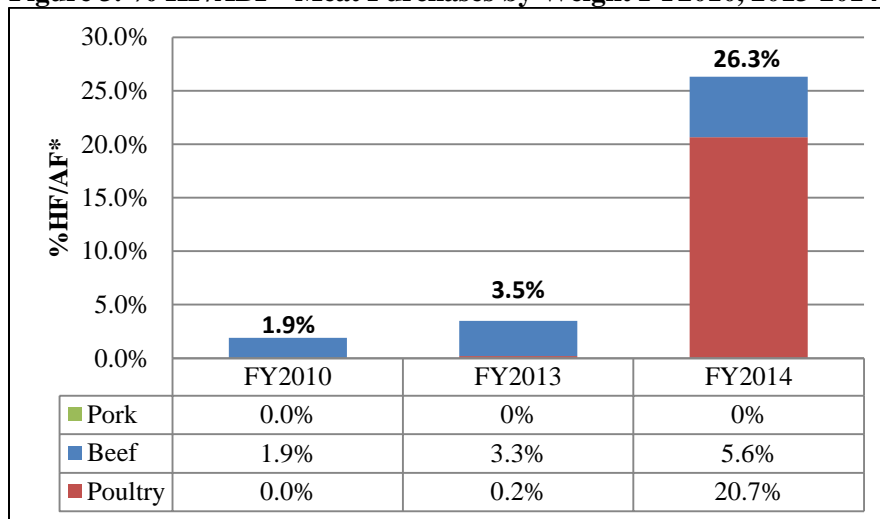
purchased per meal served. Results are presented in Figure 2 comparing pounds of meat per meal and meat spend as a percentage of total.

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 Figure 3.

Figure 3. % HF/ABF* Meat Purchases by Weight FY2010, 2013-2014



*Hormone Free/Non-therapeutic Antibiotic Free

Total meat purchases and meat spend have steadily increased as meat prices have continue to climb and the number of patients as well as retail and catering business have increased substantially. Despite the growth in meat purchases, controlling for the number of meals served indicates that the total pounds of meat purchased per meal has remained steady from FY2013 to FY2014. NFS has also significantly increased its pounds purchased of meat products that are hormone free or do not use non-therapeutic antibiotics from 1.9% to 26% over 5 years.

Summary of Sustainable Food Accomplishments

1. NFS has made significant strides this year in increasing the percentage of sustainable meat purchases that are hormone and antibiotic free. In October of 2013, NFS introduced Harvestland cage free, hormone free, antibiotic free chicken breasts department wide. In February 2014 all

- bulk ground beef, beef patties and beef stew meat was converted to Estancia grass fed and finished, hormone free, antibiotic free and pasture raised beef.
2. In February 2014, NFS began purchasing direct from United Natural Foods Inc (UNFI). This partnership has enabled the department to expand the number and variety of food items that contribute to our sustainable purchasing efforts.
 3. Moffitt Café and MC Express launched an expanded Smart Snacks program in March of 2014 to offer a larger variety of snack products that meet Smart Choice and sustainability criteria. These products include Kind Bars, Peeled Snacks, Krave Jerky, PROBAR and Orchard Valley Nuts, which collectively contribute almost \$2,500 in weekly gross sales.
 4. Beginning in May of 2014 PFS and Moffitt Café made the switch from individually packaged, single serve conventional cereals to Nature's Path organic bulk cereals.
 5. NFS continues to purchase almost exclusively local and organic yogurt and 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.
 6. NFS continued its use of American Humane Society-approved cage-free liquid and hard boiled eggs. This remains one of the top food expenses for the department and as the price of eggs has increased over 10% moving into FY2015, we will be challenged to find cost savings across the NFS to subsidize this program
 7. With the implementation of the Restaurant Dining Initiative, PFS joined Moffitt Café, Moffitt Café Express and the catering unit in exclusively using Peet's coffee and teas. The coffee is roasted locally in a LEED-certified building and Peet's Chamomile and Peppermint teas are both certified organic.
 8. PFS has purchased exclusively certified organic baby foods since January 2012.
 9. NFS continues its partnership with Alvarado Street organic breads, a local (Petaluma) bakery that is worker-owned and operated.
 10. 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 46% of its produce locally from this company. Overall 36.9% of produce purchases for FY2014 were local and/or sustainable from all vendors.
 11. NFS continues to use organic oatmeal, brown rice and cornstarch for both PFS and retail units since September 2012.
 12. We continue to purchase Three Twins organic ice cream for both PFS and retail units since October 2012.
 13. In May 2013, both PFS and retail services switched from serving tilapia fish to Pollock fish which is Marine Stewardship Council certified. We also purchase wild-caught Alaska chum salmon, a Monterey Bay Aquarium Seafood Watch "Best Choice" for sustainable seafood.

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 and been able to do so since 2012. 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

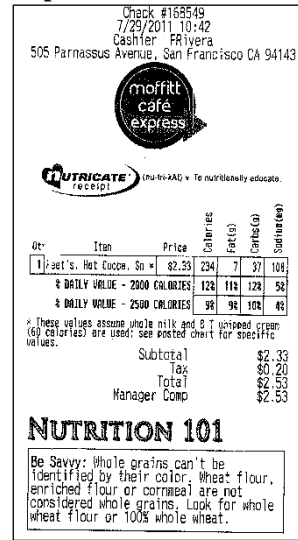


Figure 5. UCSF NFS WebMenus

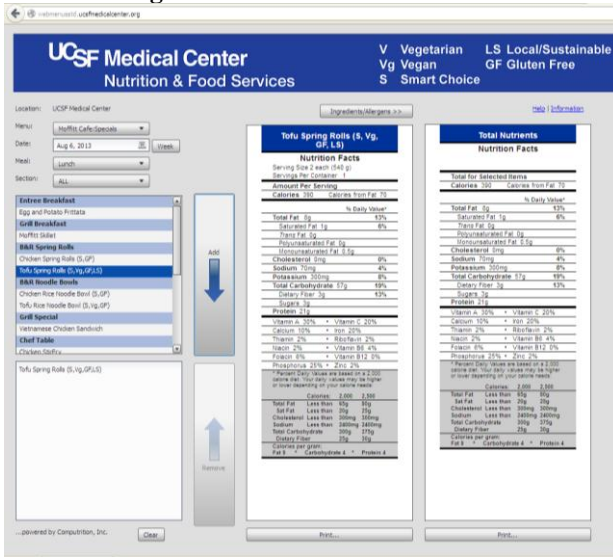
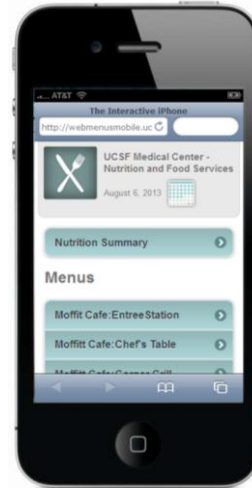


Figure 6. UCSF NFS WebMenus Mobile



Department representatives performed the following educational activities during the year:

- Dan Henroid presented with Camp Howard, Director of Dining Services, Vanderbilt University a session entitled “Nutrition phone applications in healthcare foodservice” at the Association for Healthcare Foodservice Annual Conference in Orlando, FL in June 2014.
- Ami Bhow, Assistant Director, Patient Food Services presented a session entitled “Challenges and solutions to purchasing local and sustainable food” at the California Dietetic Association Annual meeting in Pomona, CA in April 2014.
- Dan Henroid presented a webinar entitled “Kicking up your health retail program” to the members of the Management in Food and Nutrition Systems practice group of the Academy of Nutrition and Dietetics in March 2014.

The Department of Nutrition and Food Services also was recognized with the following honors for health and wellness work:

- Operator Innovator of the Year Award, 2014, National Restaurant Association – first healthcare operator to receive this award.
- Operator Innovator Award (Health and Wellness category), 2014, National Restaurant Association – first healthcare operator to receive this award or win any of the five categories from NRA.
- Top 15 Healthiest Non-commercial Operator, Foodservice Director magazine, 2014 – Only UC foodservice operator on the list.

NFS Strategic Sustainability Plan

Goal	Status in 2012-13	Progress in 2013-14
Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020. [UC,HHI]	NFS achieved a 22.1% spend on sustainable food purchases.	Sustainable food purchases increased to 26.7% sustainable food spend.
Track overall percentage of beef, pork, and poultry purchases to begin decreasing total meat consumption. [NFS]	0.12 pounds of meat served per meal (FY2013); Meat accounted for 13.4% of food spend.	Pounds of meat served per meal remained steady at 0.12; Meat accounted for 14% of food spend.
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.
Increase the percentage of healthy beverages by 20 annually OR achieve 80 percent of total. [HHI]	This was a new goal for FY2014. Data is being compiled for this area and will be done for 2015.	
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

UCSF CAMPUS LIFE SERVICES, RETAIL SERVICES

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 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, a pharmacy, 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 April 2013, a food truck program at Mission Bay began, running every Thursday from 11am to 2pm. In 2013-14 retail tenants represent approximately \$9.06M 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. Campus Life Services 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, for data collection on current sustainable food practices, we will focus on the following areas:
 - Fair Trade coffee
 - Locally-sourced produce
 - Cage-free eggs
 - rBST-free dairy
 - Non-therapeutic antibiotic-free meat
 - Seafood Watch “Best Choice” or “Good Alternatives”

Table Retail Services Total Sustainable Food Purchases, 2013/14

Category	Sustainable Purchases	Total Food Purchases*	Percentage Sustainable
Fair Trade Coffee	\$166,563.00	\$4,193,457.00	3.97%
Locally sourced produce	\$248,452.00		5.92%
Cage free eggs	\$12,691.00		.30%
rBST free dairy	\$49,923.00		1.19%
Non-therapeutic antibiotic-free meat	\$70,379.00		1.68%
Seafood “Best Choice” / “Good Alt.”	\$156,166.00		3.72%
Grand Total	\$704,174.00		16.79%

*Total food purchases does not include formulas and nutritional supplements

*Information is based on data gathered from vendor via a Qualtrics survey and is not audited; see appendix II for copy of the survey

*does not include information for our food truck program vendors

*additional information by vendor is provided in Appendix I

• **Tactics:**

- Measuring and benchmarking with data collected via Qualtrics Survey in 2013/14 – see appendix II for a copy of the survey
- Educate and initiate more dialogue with vendors about the university’s concerns, priorities, and goals in food sustainability.
- NEW: Create a labeling program to label menu items that meet UCOP 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, BYOC (Bring Your Own Cup), Love Your Vendor and America To Go.

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 July 2014, Smart Choice menu items are available at a total number of 9 campus food service vendors. Our goal is to expand this program to all of our food service vendors in FY 14/15. For more information, visit: <http://nutrition.ucsfmedicalcenter.org/smartchoice>



Going Greener is a 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://bit.ly/ucsf_byoc

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.

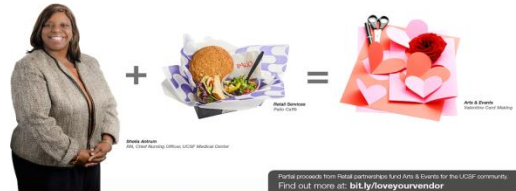
For a full list of Retail vendor locations, visit campusliveservices.ucsf.edu/retail



Love Your Vendor campaign may not directly be related to our sustainability efforts, but has launched an awareness to promote Campus Life Services Arts & Events. Every time you buy from a campus retailer, your dollars fund activities, programs, and entertainment to improve your quality of life at UCSF. For more information, visit: <http://bit.ly/loveyourvendor>

**Love your Vendor
Buy on campus. Support Arts & Events.**

Use a campus retailer and join the fun!



America To Go is a catering program launched in 2014 to better assist University departments interested in purchasing food from our vendors for business meetings and other campus events. In relation to sustainability, this new catering program reduces accounting time, cost, and paperwork related to food ordering. For more information, visit: <http://bit.ly/CateringUCSF>

**Introducing America to Go
online catering for UCSF.**

Say hello to the new UCSF way to order catering using Bear Buy.

Love your vendor. Buy on campus. Support Arts & events.

For questions, visit the Bear Buy link: cptc.ucsf.edu, or sign in to <https://myaccess.ucsf.edu> or call America To Go at 866.284.8646



Summary of Sustainability Programs

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

Table 2. CLS Food Vendors by Campus Location, July 2014

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

Procurement and Operations

Summary of Current Green Procurement & Operations Practices by Select Vendors

Café Bellini:

- All produce is purchased from a local vendor – Kael Foods (CA)
- All to-go items and utensils are 100% compostable
- Café Bellini purchases 100% grass fed beef and non-therapeutic antibiotic free chicken breast from local supplier Del Monte Meat – San Francisco, CA

Carmelina's Taqueria:

- In 2013, Carmelina's Taqueria removed their fountain drinks, getting rid of a lot of waste (cups and lids). Prior to the removal, they would go through one box of each per week
- Carmelina's Taqueria now offers a selection of organic drinks

- Credit card machines are now paperless with the capability of emailing or texting someone his or her receipt

Pacific Coast Farmers' Market Association:

- Buying local produce from the Mission Bay Farmers' Market helps greatly reduce harmful emissions used by large scale agribusiness in the transport of produce
- Supporting organic farmers, and in turn their practices, reduces the environmental impact of agriculture on the ecology of its growing region
- Buying local and direct from the farmer through your local market helps farmers sustain their farms by keeping your dollars circulating in your community. This gives farmers greater financial stability and in turn creates a more sustainable small-scale local agriculture system.

Jamba Juice:

- At Jamba Juice, they are all about inspiring and simplifying healthy living. One of the ways Jamba Juice does this is by giving the communities' access to fruits and vegetables so they meet the USDA MyPlate requirement of having 50% of one's plate be fruits and vegetables. In 2013, Jamba Juice provided customers with over 200 million servings of fruits and vegetables!
- In 2013, Jamba Juice eliminated polystyrene (foam) cups from their global operations, saving 1.1 million pounds of Styrofoam from going to landfill annually
- Many of Jamba's packaging items are made from recycled materials. Their napkins, cup carriers, paper towels, and toilet paper are all made from 100% recycled paper

Mission Bay Conference Center/The Pub:

- All MBCC and Pub seafood is a "Best Choice" with the Monterey Bay Aquarium's Sustainable Seafood Initiative
- All Box Lunches are 100% compostable/recyclable, comprising of:
 - Recyclable products- box, chip bag (Terracycle), soda can
 - Compostable- left over food, paper, potato salad container, fork, knife and spoon, napkin
- Spa water stations and water bubblers have replaced water bottles in meeting room locations
- The Pub won the Sustainable Team award and Mission Bay Conference Center was recognized as the Sustainable Event of the Year at the Fourth Annual Sustainability Awards on June 26, 2014

Palio Paninoteca:

- 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:

- Peasant Pies participates in UCSF's Green signage program on campus with actual samples for "green", "blue" and "black" disposal system
- Compostable coffee, cups, soup cup and lids
- Participates in "BYOC" program and has increased the number of drink sales by about 20%

Subway

- Subway reduces their carbon footprint by saving approximately 60,500,000 gallons of water and an additional 147,000 trees by producing napkins that are made from 100% recycled fiber
- By re-packaging product, Subway has reduced CO2 emissions from transportation system by 17%
- Locally, Subway has eliminated plastic sandwich bags

Summary of Current Green Procurement & Operations Practices by Select Food Trucks

Chairman Truck

- Chairman Truck serves unique, bold, and fresh food while practicing sustainability by purchasing local products whenever available. Their suppliers include Golden Gate Meat Co., SF Veggie Works, Nishimoto Ltd and more. They partner with GotGrease, a company that recycles grease waste used for powering Muni busses and other city biofuel vehicles. In addition, Chairman Truck abides by San Francisco food laws by having biodegradable packaging and adhering to proper waste management.

Kasa Indian

- Serving authentic and traditional Indian cuisine, Kasa Indian Truck is a mobile eatery that stems from its two restaurant locations in San Francisco. Kasa Indian practices zero waste, in which any food left over after service is donated to Food Runners, a service kitchen for those in need.

Little Green Cyclo

- Having love and respect for the planet, this Vietnamese food truck only uses reusable, recyclable, biodegradable or compostable products. All containers and utensils are compostable and their business cards are printed on 100% recycled content and plant based ink. Little Green Cyclo strives to source their ingredients from local and sustainable farms, such as local free-range pork, chicken, and beef from Niman Ranch, which practices sustainable agriculture.

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.
2. **Going Greener**—In October 2007, Retail Services launched a recycling and composting campaign in direct alignment with UCSF’s environmental sustainability efforts. Retail’s “Going Greener” campaign added a new composting program to the existing recycling efforts, implementing the program to 100% of our UCSF vendor locations.

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).

In 2013-14, Campus Life Services, Retail expanded the Smart Choice program from 6 to 9 of our food vendors. In 2014/15, we hope to expand the program to all of our vendors. 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 extra incentive to choose Smart Choice meals.

- Smart Choice items are also available in our vending machines. To promote, Smart Choice wraps have been added to 50% of snack machines campus wide thus far, with the remaining machines to be wrapped in 2014/15



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, which run **year round**, feature local vendors who sell seasonal organic and nonorganic fruits, locally grown vegetables and fruits, nuts, flowers, quick bites, hot food items, artisan foods, jewelry, crafts, and more. For more information, visit: <http://www.pcfma.com/markets.php>

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. – *In Spring 2013, MBA students from SFSU completed a project to create tracking tool. The outcome was they created an online survey where vendors could individually log in to report their sustainability procurement. A version of this tool will be used in 13/14 to gather data. A copy of the SFSU presentation and report is available upon request.*

In addition, in 13/14 we did additional due diligence with our business development group on their group building custom tool. Our conclusion was to wait until after the 13/14 data collection process was completed to determine the best next steps.

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. In 13/14, information was gathered through an online Qualtrics survey (information gathered is not audited.)*

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. In 13/14, information was gathered through an online Qualtrics survey (information is not audited)*

PROCUREMENT INTERMEDIATE GOALS (2-5 years)

Goal 1: Procure sustainable foods for 15 percent of total food purchases. – *Achieved **16.79%** sustainability in 13/14. This data was gathered through an online Qualtrics survey and data was formulated in Excel (information gathered is not audited)*

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*

Goal 7: 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 – *While not on UCSF property, there is a Mission Bay Community Garden. For more information, visit <http://www.nomadgardens.org/>*

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. – *Smart Choice is now available at 9 locations.*

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 (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

Luis Vargas – Manager, Procurement and Distribution Services, Medical Center Nutrition & Food Services

CLS Food Working Group	NFS Food Working Group
<ul style="list-style-type: none">• Jennifer Dowd, Retail Services Manager• Andrew Lok, Financial Analyst• Tiffany Tsan, Retail Services Coordinator• Tamara Villarina, Retail Services Assistant Manager	<ul style="list-style-type: none">• Jaclyn Armstrong, Supervisor, Procurement and Distribution Services• Ami Bhow, Assistant Director, Patient Food Services• Anne Boyle, Manager, Patient Food Services• Chuck Davies, Associate Director, Operations and Culinary Innovation• Lisa Faucon, Assistant Manager, Retail Food Services• Dan Henroid, Director, Nutrition and Food Services• Dan Miller, Catering Chef• Conrad Pitheau, Assistant Manager, Retail Food Services• Irene Regala, Recipe Development Chef• Roy Sullivan, Executive Chef• Leila Tabrizi, Diet Office Supervisor• Luis Vargas, Manager, Procurement and Distribution Services
<p>For additional information on CLS activities, please contact:</p> <p>Jennifer Dowd Manager, Campus Life Services – Retail Services Jennifer.Dowd@ucsf.edu</p>	<p>For additional information on NFS activities, please contact:</p> <p>Dan Henroid, MS, RD Director, Nutrition and Food Services UCSF Medical Center Dan.Henroid@ucsfmedctr.org</p>

APPENDIX 1. RETAIL SERVICES SUMMARY OF SUSTAINABLE FOOD PURCHASES

Campus Life Services | Retail

31-Jul-14

Sustainable Food Categories (All Vendors) FY 2013-2014

**Data was collected via Qualtrics Online Survey and is unauditable

Category	Vendor	Purveyor(s)	Total Dollar Amount (FY 13-14)
Non-therapeutic antibiotic free meats (beef, poultry, pork)	Café 24	-	-
	Café Bellini	Del Monte 145 S. Hill Drive, Brisbane, CA, 415.648.4049	\$5,000.00
	Café Society Espresso	Costco - organics	\$700.00
	Caffe Terzetto	Restaurant Depot 2045 Evans Ave., San Francisc, CA. 415.920.2888	\$6,000.00
	Carmelina's Café	-	-
	Carmelina's Taqueria	-	-
	Jamba Juice	-	-
	Palio Paninoteca	-	-
	Panda Express	-	-
	Peasant Pies	-	-
	Publico	-	-
	Subway (Parnassus)	-	-
	Subway (Mission Bay)	-	-
	Terzetto Express	Restaurant Depot 2045 Evans Ave., San Francisco, CA, 415.920.2888	\$3,500.00
	The Pub	Pacific Seafood Sysco Food Service	\$55,179.00
The View	-	-	
Non-therapeutic Antibiotic Free Meat Total			\$70,379.00

Seafood Watch "Best Choices" or "Good Alternatives"	Café 24	BiRite Food Service 123 South Hill Dr., Brisbane, CA. 415.656.0817	\$3,756.00
	Café Bellini	-	-
	Café Society Espresso	-	-
	Caffe Terzetto	-	-
	Carmelina's Café	Restauraunt Depot Keel Foods	\$1,893.00
	Carmelina's Taqueria	Sysco Foods	\$125,000.00
	Jamba Juice	-	-
	Palio Paninoteca	-	-
	Panda Express	Sygma	\$9,100.00
	Peasant Pies	-	-
	Publico	-	-
	Subway (Parnassus)	-	-
	Subway (Mission Bay)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$2,866.00
	Terzetto Express	-	-
	The Pub	Pacific Seafood Sysco Food	\$17,307.00
The View	-	-	
Seafood "Best Choices" / "Good Alternatives" Total			\$156,166.00

Cage-free eggs	Café 24	-	-
	Café Bellini	Kael Foods 1950 Innes Ave., San Francisco, CA. 415.282.0990	\$900.00
	Café Society Espresso	-	-
	Caffe Terzetto	-	-
	Carmelina's Café	-	-
	Carmelina's Taqueria	-	-
	Jamba Juice	-	-
	Pallo Paninoteca	-	-
	Panda Express	-	-
	Peasant Pies	-	-
	Publico	-	-
	Subway (Parnassus)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$4,000.00
	Subway (Mission Bay)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$2,901.00
	Terzetto Express	-	-
	The Pub	Sysco Food Service	\$3,690.00
The View	Kirkland Cal Eggs Yuet Cheong	\$1,200.00	
Cage-Free Eggs Total			\$12,691.00

Locally-grown produce	Café 24	Pacific Produce PO Box 879, South San Francisco, CA. 650.583.1788	\$20,344.00
	Café Bellini	Stanley Produce 1975 Jerrold Ave., San Francisco, CA. 415.282.7510 / Parkview 1821 Parkview Dr., San Bruno, CA. 650.873.0124 / Sunsun 1500 Powell St. SF, CA	\$14,800.00
	Café Society Espresso	-	-
	Caffe Terzetto	Restaurant Depot 2045 Evans Ave., San Francisco, CA. 415.920.2888	\$6,000.00
	Carmelina's Café	Stanley Produce 1975 Jerrold St. San Francisco, CA. 415.282.7510	\$16,000
	Carmelina's Taqueria	Sysco Foods	\$45,000.00
	Jamba Juice	System Services of America 1029 Montague Expressway, Milpitas, CA. 408.956.7000	\$1,500.00
	Pallo Paninoteca	Pacific Produce PO Box 879, South San Francisco, CA.	\$9,000.00
	Panda Express	-	-
	Peasant Pies	N/A	\$3,000.00
	Publico	Pacific Produce PO Box 879, South San Francisco, CA. 650.583.1788	\$23,791.00
	Subway (Parnassus)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$26,500.00
	Subway (Mission Bay)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$14,432.00
	Terzetto Express	Restaurant Depot 2045 Evans Ave., San Francisco, CA. 415.920.2888	\$4,000.00
	The Pub	Fresh Point Produce Co.	\$53,785.00
	The View	Yuet Cheong Costco Safeway Restaurant Depot	\$10,300.00
	Locally-Grown Produce Total		

Fair Trade Coffee	Café 24	Thanksgiving Coffee Company PG Box 1918, Fort Bragg, CA. 800.462.1999	\$14,438.00
	Café Bellini	-	-
	Café Society Espresso	America's Best Coffee Oakland, CA	\$6,000.00
	Caffe Terzetto	Moschetti Coffee 11 Sixth St., Vallejo, CA. 707.556.9000	\$30,000.00
	Carmelina's Café	Danlie's Inc. Beach RD., Burlingame, CA. 415.264.7844	\$36,000.00
	Carmelina's Taqueria	-	-
	Jamba Juice	-	-
	Pallo Paninoteca	-	-
	Panda Express	-	-
	Peasant Pies	UNFI Due Tori Coffee	\$11,000.00
	Publico	-	-
	Subway (Parnassus)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$2,690.00
	Subway (Mission Bay)	Sourced by Subway trademark of Doctor's Associated Inc. / Saladino Distribution	\$2,145.00
	Terzetto Express	Moschetti Coffee 11 Sixth St., Vallejo, CA. 707.556.9000	\$25,000.00
	The Pub	Peets Coffee and Tea	\$35,040.00
	The View	Starbucks	\$4,250.00
Fair Trade Coffee Total			\$166,563.00

Non-therapeutic antibiotic free dairy (milk, cheese, yogurt)	Café 24	BiRite Food Service 123 South Hill Dr., Brisbane, CA. 415.656.0817	\$5,423.00
	Café Bellini	Kael Foods 1950 Innes Ave., San Francisco, CA. 415.282.0990	\$16,500.00
	Café Society Espresso	-	-
	Caffe Terzetto	Restaurant Depot 2045 Evans Ave., San Francisco, CA. 415.920.2888	\$13,000.00
	Carmelina's Café	-	-
	Carmelina's Taqueria	-	-
	Jamba Juice	-	-
	Pallo Paninoteca	-	-
	Panda Express	-	-
	Peasant Pies	-	-
	Publico	-	-
	Subway (Parnassus)	-	-
	Subway (Mission Bay)	-	-
	Terzetto Express	Restaurant Depot 2045 Evans Ave., San Francisco, CA. 415.920.2888	\$9,000.00
	The Pub	-	-
	The View	Berkeley Farms	\$6,000.00
Non-therapeutic Antibiotic Free Dairy Total			\$49,923.00

Dollar Amount for Total Food Purchases	Café 24	\$183,326.00
	Café Bellini	\$287,000.00
	Café Society Espresso	\$27,900.00
	Caffe Terzetto	\$80,000.00
	Carmelina's Café	\$113,320.00
	Carmelina's Taqueria	\$350,000.00
	Jamba Juice	\$93,000.00
	Pallo Paninoteca	\$363,000.00
	Panda Express	\$978,900.00
	Peasant Pies	\$145,000.00
	Publico	\$175,220.00
	Subway (Parnassus)	\$239,883.00
	Subway (Mission Bay)	\$191,804.00
	Terzetto Express	\$60,000.00
	The Pub	\$781,604.00
	The View	\$123,500.00

Total Dollar Amount for ALL Foods	\$4,193,457.00
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Total Dollar Amount for Sustainable Food Purchases	\$704,174.00
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Total % of Sustainable Foods	16.79%
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APPENDIX 2. RETAIL SERVICES VENDOR SURVEY

Name of store

- Cafe 24
- Cafe Bellini
- Caffe Terzetto
- Carmelina's Cafe
- Carmelina's Taqueria
- Jamba Juice
- Pallo's
- Panda Express
- Peasant Pies
- Publico
- Subway -Parnassus
- Subway -Mission Bay
- Terzetto Express
- The Pub
- The View

Please choose year

- June 1, 2013 - June 30, 2014

Sustainability Criteria

Meat, Poultry, Seafood

How much did you spend in the last 12 months on meat, poultry, seafood?

Round to nearest dollar

How much of that was spent on sustainable meat, poultry, seafood? **(see attachment for definition)**

Round to nearest dollar

Of those sustainable food purchases, which criteria was met?

- USDA Organic
- AGA Grass-fed
- Pasture Raised
- Grass-finished/Grass-fed
- Certified Humane Raised and Handled
- Cage-free
- Animal Welfare Approved
- Global Animal Partnership (steps III, IV, V)
- Marine Stewardship Council
- Seafood Watch "Best Choices" or "Good Alternatives"
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- Non-Therapeutic Antibiotic-Free Meat
- None

If you purchase Non-Therapeutic Antibiotic-Free Meat, how much did you procure?

Rounds to nearest dollar

From which supplier(s) did you order these sustainable purchases this month?

Please provide name(s), address(es), email(s) or phone number(s)

Eggs and Tofu

How much did you spend in the last 12 months on eggs and tofu?

Round to nearest dollar

Of those sustainable food purchases, which criteria was met?

- USDA Organic
- Grass-finished/Grass-fed
- Certified Humane Raised and Handled
- Cage-free
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- None

If you purchased cage-free eggs, how much did you procure?

Rounds to nearest dollar

From which supplier(s) did you order these sustainable purchases in the last 12 months?

Please provide name(s), address(es), email(s) or phone number(s)

Produce

How much did you spend in the last 12 months on produce?

Round to nearest dollar

How much of that was spent on sustainable produce? (see attachment for definition)

Round to nearest dollar

Of those sustainable food purchases, which criteria was met?

- USDA Organic
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- Food Alliance Certified
- Protected Harvest Certified
- None

If you purchased locally grown produce, how much did you procure?

Round to nearest dollar

From which supplier(s) did you order these sustainable purchases this month?

Please provide name(s), address(es), email(s) or phone number(s)

Beverages

How much did you spend in the last 12 months on beverages?

Round to the nearest dollar

How much of that was spent on sustainable beverages? (see attachment for definition)

Round to nearest dollar

Of those sustainable beverage purchases, which criteria was met?

- USDA Organic
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- Fair Trade Certified
- Domestic Fair Trade Certified
- Shade-Grown or Bird Friendly Coffee
- Rain Forest Alliance Certified
- Food Alliance Certified
- None

If you purchase Fair Trade Certified coffee, how much do you procure?

Rounds to nearest dollar

Do you participate in the UCSF B.Y.O.C. campaign?

- Yes
- No

If yes, how much do you charge for a small coffee/tea?

Do you offer complimentary water and cups to customers?

- Yes
- No

From which supplier(s) did you order these sustainable beverages in the last 12 months?

Please provide name(s), address(es), email(s) or phone numbers(s)

Dry Goods/ Groceries

(Spices, baking products, rice, pasta, etc.)

How much did you spend in the last 12 months on dry goods/ groceries?

Round to nearest dollar

How much of that was spent on sustainable dry goods/ groceries? (see attachment for definition)

Round to nearest dollar

Of those sustainable food purchases, which criteria was met?

- USDA Organic
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- Protected Harvest Certified
- Fair Trade Certified
- Domestic Fair Trade Certified
- Shade-Grown or Bird Friendly Coffee
- Rain Forest Alliance Certified
- Food Alliance Certified
- None

From which supplier(s) did you order these sustainable purchases in the last 12 months?

Please provide name(s), address(es), email(s) or phone number(s)

Dairy

How much did you spend in the last 12 months on dairy (including cheese)?

Round to nearest dollar

How much of that was spent on sustainable dairy (including cheese)? **(see attachment for definition)**

Round to nearest dollar

Of those sustainable dairy purchases, which criteria was met?

- USDA Organic
- AGA Grass-fed
- Pasture Raised
- Grass-finished/Grass-fed
- Certified Humane Raised and Handled
- Cage-free
- Co-op Farm/Business with equitable profit sharing
- Local Food - within 100 miles
- Local Food - within 150 miles
- Local Food - within 250 miles
- Non-Therapeutic Antibiotic-Free Dairy
- None

If you purchased Non-Therapeutic Antibiotic-Free Dairy, how much did you procure?

Rounds to nearest dollar

From which supplier(s) did you order these sustainable purchases in the last 12 months?

Please provide name(s), address(es), email(s) or phone number(s)

Total Food Purchases for Month

How much was your TOTAL spend on food and beverage inventory in the last 12 months?

Round to nearest dollar

Of that total, how much was designated as sustainable?

Round to nearest dollar