



PURCHASING
PROGRAM

ALACHUA COUNTY SHERIFF'S OFFICE
COMPANION DOCUMENT TO BASELINE ASSESSMENT
FISCAL YEAR 2020 – 2021

Companion Document to Baseline Assessment Report

This document provides additional information relevant to the Baseline Assessment. While this information is not necessary to understand the assessment, it provides valuable context including an overview of the Good Food Purchasing Program and Standards.

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Good Food Purchasing Program® Overview

The Center for Good Food Purchasing's Good Food Purchasing Program provides a metric-based, flexible framework that encourages large institutions to direct their buying power toward five core values:



Through the Program, the Center works with institutions to establish supply chain transparency from farm to fork, evaluate how current purchasing practices align with the Good Food Purchasing Standards, assist with goal setting, measure progress, and celebrate institutional successes in shifting towards a values-based purchasing model.

- ✓ Assess Baseline
- ✓ Set Goals + Make Shifts
- ✓ Track Progress
- ✓ Celebrate Success

Good Food Purchasing Program participants commit to the following core components:

1. Meet at least the baseline standard in each of the five value categories, as outlined in the Good Food Purchasing Standards
2. Incorporate the Good Food Purchasing Standards and reporting requirements into new RFPs and contracts
3. Establish supply chain transparency to the farm, fishery, or production location of origin that enables the commitment to be verified and tracked over time
4. Commit to annual verification of food purchases by the Center to monitor compliance, measure progress, and celebrate success.

The Center issues a Good Food Provider verification seal to participating institutions that meet baseline requirements *across the five value categories*.

Star Rating



Points

5 to 9
10 to 14
15 to 19
20 to 24
25+



Good Food Purchasing Standards Overview

The Good Food Purchasing Standards provide institutions with a roadmap for working towards a more sustainable and equitable food system. The Standards set a basic minimum in each value category but encourage institutions to earn higher levels of achievement through a flexible, points-based scoring system. Key aspects of the scoring system include:

Baseline Standard	Aim to meet at least the baseline in each of five categories
Certification Based	Standards are based off third party certifications
Tiered Ranking System	Certifications are ranked into tiers (Level 1, Level 2, Level 3). Purchases in all three tiers are awarded credit in scoring
Flexible Pathways for Earning Points	Each value is analyzed separately, and points are awarded based on how much of the spend is on products which achieve credit in each value
Aggregation of Points & Star Rating	Points earned in each category are added together and converted to a star rating

Local Economies Baseline Requirement: An institution purchases at least 15% (by total dollar value) of product that meets the Local Economies standards or 5% of product that meets the Level 3 Local Economies standard.

QUALIFYING CRITERIA

Distance of source farm from institution

- Within 250 miles

Size of source farm (based on revenue)

- Level 1 (Very Large)
- Level 2 (Large)
- Level 3 (Medium)

Farm ownership

- Family farm or cooperatively owned

EXTRA POINTS

- 1%+ of food is purchased from small scale and family/cooperatively owned farms
- 5%+ of food is grown/raised AND processed in the same county
- 1%+ of food is purchased directly from farmer-owned businesses
- 1%+ of food is purchased from Socially Disadvantaged Farmers/Ranchers
- Institution purchases from certified small-scale operations outside 250-mile range
- Institution invests in value-chain innovation among its suppliers
- Institution promotes employment or business opportunities for low-income entrepreneurs of color or disadvantaged communities

Environmental Sustainability Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of products that are third-party certified sustainable at any Level or 5% of product at Level 3
2. Reducing carbon and water footprint of animal product purchases by 4% from the first year of participation AND auditing food waste to implement food waste reduction strategies

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



EXTRA POINTS

- Institution participates in “Meatless Mondays” campaign or equivalent meatless day program
- 100% of disposable flatware, dishes, cups, napkins and other service items are compostable
- No bottled water is sold or served; plain or filtered tap water in reusable jugs, bottles or dispensers is available

ADDITIONAL BASELINE REQUIREMENTS

- No seafood listed as “Avoid” in Monterey Bay Aquarium Seafood Watch Guide
- At least 25% of animal products are produced without the routine use of antibiotics

Valued Workforce Baseline Requirement: An institution takes requested follow up steps with suppliers with labor law violations in the last three years AND purchases 5% of food from fair sources.

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



Social Responsibility Policy



Union Contract
Worker cooperative



EXTRA POINTS

- Institution has anonymous reporting system for workers to report violations with protection from retaliation
- Institution adopts living wage policy
- Institution's self-operated food service department or contractor meets Level 3

Animal Welfare Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of products that are third-party certified humane at any Level or 5% of products at Level 3
2. Replacing 15% of total weight of animal protein purchased with plant-based protein

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



Cage free



Pasture Raised



Free Range



Pasture Raised



Pasture Raised



EXTRA POINTS

- Institution encourages plant-based diets by offering only vegan options
- Institution encourages plant-forward diets by offering only vegetarian options
- 50% of purchases of milk, egg and meat product purchases come from higher-welfare sources (Level 1 or above)

Nutrition Baseline Requirement: Complete at least 51% of the checklist items.

QUALIFYING CRITERIA

- ✓ Healthy Food Procurement
- ✓ Healthy Food Preparation
- ✓ Healthy Food Service Environment

Level 1 – meets 51-64.5% of applicable checks

Level 2 – meets 65%-79.9% of all applicable checks

Level 3 – meets 80%-100% of all applicable checks

EXTRA POINTS

- Menu lists nutritional information for each item
- Adopt a healthy vending machine policy for all machines
- Develop and implement a worksite wellness program for employees and/or patrons that includes nutrition education
- Adopt one or more portion control strategies
- Offer culturally appropriate menu items
- For K-12 institutions: Institution implements nutrition education programming

SAMPLE SCORESHEET: Institution A serves nutritious meals to low-income children and uses their purchasing power to support local businesses and have prioritized Local Economies & Nutrition. They met the baseline standard in Environmental Sustainability & Animal Welfare.

Local Economies	4 points	We purchase 15% of food from producers within 250 miles, including small farmers and businesses owned by women and minority.
Environmental Sustainability	1 point	We purchase over 5% of food from producers with organic practices and chicken produced without routine antibiotics. None of our seafood is listed Avoid by Seafood Watch.
Valued Workforce	3 points	We purchase over 5% of food from union locations and outreach to suppliers that have a record of labor law violations and received info about mitigating steps and measures to prevent future incidents.
Animal Welfare	1 point	Our menus feature plant-forward dishes, which has led to a 15% reduction in the total weight of animal products purchased. At the same time, we purchase higher welfare meat products.
Nutrition	7 points	We purchase whole, seasonal produce and minimize added sugars and sodium. We implement nutrition programming for our students, staff and patrons.
Total	16 points	Star Rating ★★★

Benchmarking with Other Corrections Departments

This section provides ACSO context for the percentage of purchases other corrections departments have made in each value category in their baseline assessment.¹ Due to the small sample size of enrolled correctional institutions, the comparison only includes 5 other adult correctional facilities.

In general, corrections departments perform the strongest in the Local Economies and Nutrition categories in the baseline assessment. The Environmental Sustainability, Valued Workforce and Animal Welfare baselines are frequently not met in the baseline assessment. Institutions rarely achieve baseline compliance all five categories in the baseline assessment.

Table 1 shows the median baseline assessment results for a corrections department. The information in Table 1 is for internal use and discussion and should not be used in other contexts, as factors such as inherent differences in the social, economic, and political environment and complicating factors such as budget size, degree of previous engagement with the Program, and/or level of values-based procurement already implemented have not been accounted for in this analysis.

Table 1. Median Baseline Performance for Enrolled Corrections

VALUE CATEGORY	ACSO Baseline Scores and Percentages	Median Baseline Scores and Percentages ²
	15 Points	9 Points
Local Economies	0.1%	20.7%
Environmental Sustainability ³	0.1%	0.1%
Valued Workforce	0.0%	2.3%
Animal Welfare	0.0%	0.0%
Nutrition	1 point	1 point
Total number of baselines met	0 value categories	2 value categories

¹ The baseline assessment is the initial assessment in the Good Food Purchasing Program, as with this report.

² As of April 2022

³ These percentages only account for sustainable food spend, and do not include performance within the carbon and water footprint reduction option, as this option is too new to evaluate average participation across multiple participants.

* Red indicates that the percentage or score is below the median, green indicates the percentage or score is above the median, black font indicates the percentage or score is at the median.