

ALACHUA COUNTY SHERIFF'S OFFICE

BASELINE ASSESSMENT FISCAL YEAR 2020 – 2021





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A Note on the COVID-19 Pandemic

The COVID-19 pandemic has had a significant impact on procurement practices at participating institutions. We have observed extensive shifts and disruptions to traditional supply chains and found that procurement initiatives and purchasing decisions made in alignment with the Good Food Purchasing Standards may have been shifted, postponed, or cancelled as immediate priorities and/or other systematic challenges emerge. We anticipate these changes to have long lasting impacts on future fiscal years and expect institutions to reprioritize Good Food Purchasing goals as they focus fully on their day-to-day operations and move toward recovery.

Good Food Purchasing assessments completed during and after the COVID-19 pandemic should be viewed in light of subsequent disruptions, which include but are not limited to food service operations changes, menu reconfigurations, and labor and supply chain availability.

Upcoming assessment reports will compare year-to-year purchasing trends to show procurement progress made and inform recovery strategies. The Center for Good Food Purchasing will continue to work with our network of national and regional partners to provide support and assistance to institutions in their recovery efforts.



Executive Summary

Alachua County Sheriff's Office Baseline Assessment Fiscal Year 2020 – 2021

\$404,213 in Total Food Spend¹

Enrolled since 2021 870,000 meals served Food Service Management Company: Aramark

O out of 5Baseline Standards Met

Total Points Earned

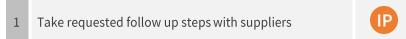
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Progress Toward Baseline Goal and Qualifying Purchases		Baseline Goal	Add'l Rqmts²	Baseline Met	Standard Points	Extra Points
Local Economies	0.1% or \$384	15% (\$61k)	n/a		0	0
Environmental Sustainability	0.1% or \$260	15% (\$61k)	-		0	0
Valued Workforce	0.0% or \$30	5% (\$20k)	IP		0	0
Animal Welfare	0% or \$0	15% (\$11k)	n/a		0	0
Nutrition	32% of applicable items met	51% met	n/a		0	1
				Total	0	1

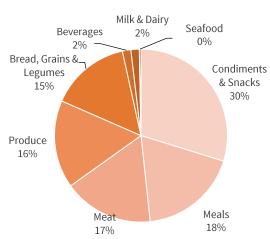
Additional Baseline Requirements

En	vironmental Sustainability	Baseline Met
1	At least 25% of animal products are produced without routine use of antibiotics	-
2	No seafood purchased should be listed as "Avoid" by Seafood Watch	-
M-	lood Warlifaraa	

Valued Workforce



Purchasing Summary By Product Type



3

¹Total food spend does not include \$268k in reported commissary purchases from Keefe Group.

² The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

denotes in-progress



Accomplishments and Opportunities

Alachua County Sheriff's Office Baseline Assessment Fiscal Year 2020 – 2021



KEY ACCOMPLISHMENTS

Baseline participation in the Program

Alachua County Sheriff's Office (ACSO) participated in the first round of Good Food Purchasing Program data collection, which included collecting purchasing records and providing in-depth information regarding Nutrition and Extra Points items. While there are key opportunities moving forward, ACSO has started the process for long-term commitment and participation in the Good Food Purchasing Program.

Nutrition

1

ACSO has met a number of checklist items in the Nutrition value category and can make menu shifts and/or operations changes to increase the amount of nutrition checklist items met.



Supply Chain Transparency

82% (\$331k) of the purchasing data have incomplete production location. Production location information (at the city/county level) was unavailable from Aramark.³ Without this information, purchases that may qualify under the Good Food Purchasing Standards cannot be verified. As a result, the findings in this report likely underrepresent the full scope of purchases that qualify for one or more category in the Program. Improvement in the data is likely to result in higher performance in future assessments.

ACSO Purchasing Data Completeness

	0	
18%		82%
■ Comp	lete Production Location	■ Incomplete Production Location

ACSO can explore ways to incorporate transparency measures in its processes.

Data Collection

Weight information is unavailable for this assessment.⁴ As a result, several of ACSO's metrics, such as the total weight of fruits, vegetables, and whole grains, and carbon and water footprint cannot be measured.

ACSO can track more metrics when complete weight information is available in future assessments.

All Value Categories

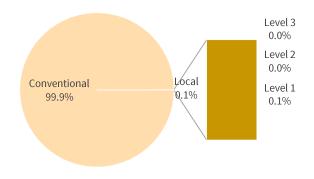
- The data indicate that few purchases qualify within the local economies, environmental sustainability, valued workforce, and animal welfare value categories.
 - ACSO can develop plans to include qualifying items in purchasing to meet these baselines in the future.

³ Purchases with incomplete production location include those with production locations that cannot be verified. Items without production location may be scored using publicly available supplier information.

⁴ Weight information is unavailable due to a vendor-specific request.

LOCAL ECONOMIES - Support small and mid-sized agricultural and food processing operations within the local area or region

PROGRESS TOWARD BASELINE Baseline Goal Total Points Met 0.1% of total food spend is locally sourced (\$384) 15% 0 -



KEY SUPPLIERS (over \$100 spent)

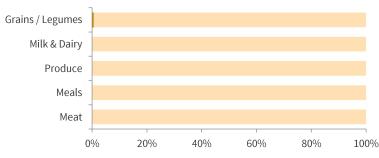
Level 1 - Very Large, within 250 miles (500 miles for meat):

• Sunshine Peanut Company (\$582)

O STANDARD POINTS

O EXTRA POINTS

What Percentage of Each Product Category is Local?



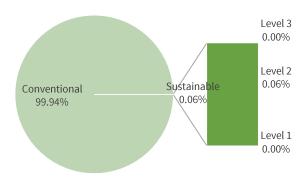
	Meat	Meals	Produce	Milk & Dairy	Grains /
	Meat	Meats	Froduce	WITEK & Daily	Legumes
Local	0.0%	0.0%	0.0%	0.0%	0.6%
Conventional	100.0%	100.0%	100.0%	100.0%	99.4%

ENVIRONMENTAL SUSTAINABILITY - Source from producers that employ sustainable production systems

PROGRESS TOWARD BASELINE 0.1% of total food spend is sustainably sourced (\$260) Baseline Goal Total Points Met 15% 0 -

Additional baseline requirements:

1	25% of animal products are raised without routine antibiotic use	-
2	No seafood purchases is rated "Avoid" by Monterey Bay Aquarium's Seafood Watch Guide	-



KEY SUPPLIERS (over \$100 spent)

Level 2 - Rainforest Alliance Certified

• PepsiCo / Naked Juice (\$260)

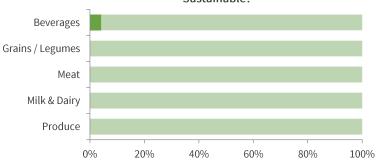
ADDITIONAL BASELINE REQUIREMENTS

- Seafood requirement <u>not yet</u> met. No seafood purchased should be rated "Avoid" by Seafood Watch.
 - \$864 or 70% of seafood purchases (tuna chunks) lack sufficient information for verification.
- Non-routine uses of antimicrobial drugs requirement not yet met. 25% of animal product purchases must be produced with non-routine antimicrobial drug use.
 Currently, no animal products qualify. ACSO needs to shift 25% (\$19k) in animal products raised without routine antibiotics to meet this requirement.

O STANDARD POINTS

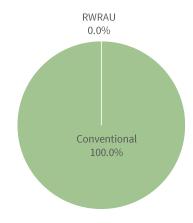
O EXTRA POINTS

What Percentage of Each Product Category is Sustainable?



	Produce	Milk & Dairy	Meat	Grains / Legumes	Beverages
■ Sustainable	0.0%	0.0%	0.0%	0.0%	4.1%
■ Conventional	100.0%	100.0%	100.0%	100.0%	95.9%

What Percentage of Animal Product is Raised Without Routine Antibiotic Use?



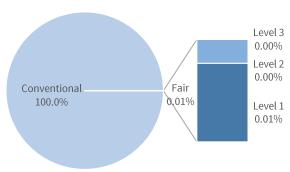
VALUED WORKFORCE — Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption

PROGRESS TOWARD BASELINE	Baseline	Total	Baseline
	Goal	Points	Met
0.0% of total food spend is fair (\$30)*	5% ⁶	0	-

Additional Baseline Requirement:

Take requested steps to outreach vendors with labor law violations





KEY SUPPLIERS (over \$100 spent)⁷

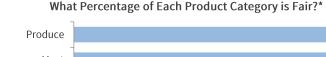
Level 3 – Union contract/worker-owned cooperative:8

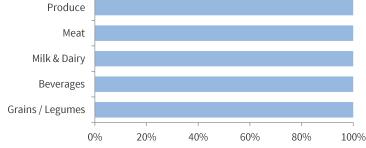
Just Born Inc. - Bethlehem, PA (\$21)

Level 1 - Social Responsibility Policy:

- Amy's Kitchen (\$51)
- WhiteWave Foods Company / WWF Operating (\$18)

O STANDARD POINTS O EXTRA POINTS





	Grains / Legumes	Beverages	Milk & Dairy	Meat	Produce
■ Fair	0.0%	0.1%	0.1%	0.0%	0.0%
■ Conventional	100.0%	99.9%	99.9%	100.0%	100.0%

NOTES ON EARNING POINTS

- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - o 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, products totaling \$90 had at least one actor identified as meeting qualifying criteria. Weighted, \$30 counted toward the total percentage of fair food.

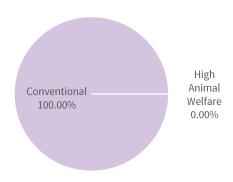
⁶5% at Level 3. See the 2017 Good Food Purchasing Standards for details.

⁷ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

⁸ The listed companies have multiple locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce.

^{*} This amount is the weighted percentage of Fair food purchased at any Level. See Notes on Earning Points for details.

PROGRESS TOWARD BASELINEBaseline GoalTotal PointsBaseline Met0% of total animal product spend is high animal welfare (\$0)15%0-



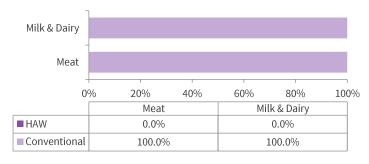
KEY SUPPLIERS (over \$100 spent)

None identified

O STANDARD POINTS

O EXTRA POINTS

What Percentage of Each Product Category is High Animal Welfare?



NUTRITION - Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.

PROGRESS TOWARD BASELINE	Baseline	Total	Baseline
	Goal	Points	Met
32% of total applicable checklist items met	51%	1	-

O STANDARD POINTS

Nutrition Goals ¹	Points Earned	Applicable Points
High Priority (Worth Two Points Per Iter	n Met)	
Healthy Procurement	1	4
Healthy Food Service Environment	2	6
Health Equity	0	2
Healthy Procurement	1	5
Healthy Food Preparation	2	2
Healthy Food Service Environment	0	0
Total	6	19

1 EXTRA POINT

Portion control - All meals are offered with specific tools for portioning to meet the required portion of each item on the menu.

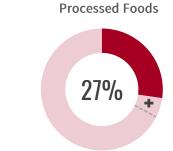
FOOD SERVICE OPERATIONS OVERVIEW

Incarcerated Persons	Number of Sites	Meals Served	Food Service Management Co.
TBD	2	870,000	Aramark

NUTRITION CHECKLIST PURCHASING ATTRIBUTES

Whole & Minimally







Meats

Red & Processed



Calculated out of Total Meat Spend

Fruits, Vegetables & Whole Grains



Calculated out of Total Food Weight⁹

	Purchasing Goals	
Increase the amount of whole or minimally processed foods purchased by 5% from baseline year (to 32%).	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year (to 86%).	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by weight.

⁹ Metric cannot be calculated for this assessment due to missing weight data.

Appendix

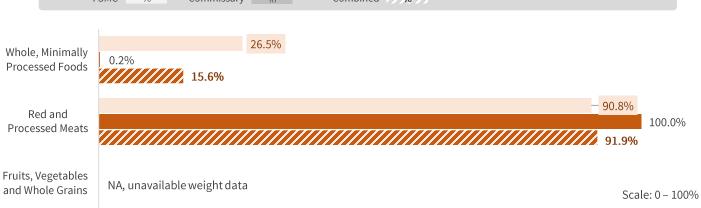
Appendix A. Analysis of Commissary Purchases

While commissary purchases are excluded from the baseline evaluation, this section analyzes commissary purchases made by incarcerated persons at facilities operated by Alachua County Sheriff's Office during fiscal year 2020 – 2021.

Operation	Total Food Spend
Food Service (Aramark)	\$404,213 (60%)
Commissary (Keefe)	\$267,671 (40%)
Combined	\$671,884

Performance by Operation





Top 5 Products by Spend by Operation

Food Service Management	Supplier	Total Spend	% Total FSMC	LE Score	ES Score	VW Score	AW Score
1 POTATOES, SLICED DEHYDRATED	Oregon Potato Company / OPC	\$28.6K	6.7%				
2 GREEN BEANS	Multiple	\$23.9K	5.6%				
3 CARROTS	Paris Foods	\$17.6K	4.1%				
4 MARGARINE SOLID, UNSALTED	Ventura Foods LLC	\$15.0K	3.5%				
5 COOKIE MIX, SUGAR-	Chelsea Milling Company	\$13.2K	3.1%				
Commissary	Supplier	Total Spend	% Total Commissary	LE Score	ES Score	VW Score	AW Score
1 CACTUS ANNIES CHEESE PUFFS 2 OZ	Super-Pufft Snacks Corp	\$14.8K	5.5%				
2 WYLERS DRINK MIX SF STRAWBERRY	Jel Sert	\$10.2K	3.8%				
3 MARUCHAN RAMEN CAJUN SHRIMP 3	Toyo Suisan Kaisha Ltd. /	\$8.9K	3.3%				
4 THE WHOLE SHABANG POTATO	Keefe Group	\$7.2K	2.7%				
5 CANDY ASSORTED 3.7 OZ 48/CS	(blank)	\$7.0K	2.6%				

Appendix B. Supply Chain Labor Compliance Report

Alachua County Sheriff's Office Fiscal Year 2020 - 2021

Methodology and Criteria

Two Federal databases were referenced to establish a preliminary catalog of labor violations in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹ (https://www.osha.gov/pls/imis/establishment.html) and the Department of Labor Data Enforcement Database (https://enforcedata.dol.gov/views/search.php).

Using these sources, the Center's staff developed a list of all suppliers with one or both of health and safety or wage and hour violations in the preceding three years. See the tables below for details.

Tables 1 and 2 include a select subset of the full supplier lists in tables 3 and 4. Tables 1 and 2 show only the *top* violators based on the below criteria, while tables 3 and 4 list *all* suppliers within the institution's supply chain with OSHA and WHD violations, respectively (with top violators highlighted in gray). Table 5 shows the list of suppliers within the institution's supply chain with OSHA accident and fatality inspections.

Criteria used to identify top violators were developed in consultation with a committee comprised of an academically affiliated labor institution and government officials. Criteria include:

- Total wage and hour penalties, fines, and back wages paid (See [1] Description of DOL Investigations)
 - o If back wages are owed to employees because an investigation finds minimum wage or overtime violations, the Department of Labor will request the employer to pay back wages.
 - o Civil money penalties may be assessed for child labor violations and for repeat and/or willful violations of minimum wage or overtime requirements.
- Number of employees paid back wages
 - o Refers to the number of employees who were found to be owed back wages as the result of a Department of Labor investigation.
- Number of current violations cited and serious/willful/repeat health and safety violations (See [2] OSHA Definitions)
 - o Current violations: Represents the number of violations for which the employer is currently cited. This may differ from the initial violations if settlement or judicial actions resulted in reductions.
 - o Serious/willful/repeat violations: Provides an indication of the degree of severity of the hazard found.
- Total health and safety penalties assessed
 - o Initial penalty: Represents the amount initially assessed when the citation was first issued to the employer.
 - o Current penalty: Represents the amount currently assessed for the violation. This may differ from the Initial Penalty if settlement or judicial actions resulted in reductions.
- Number of accident investigations on site
 - o Accidents: Represents the number of accident investigations conducted and reported by OSHA.

[1] Description of DOL Investigations

[2] OSHA Definitions

¹ This report reflects information in the DOL OSHA and WHD databases as of January 17 2022

The Center recommends that Alachua County Sheriff's Office communicate with the suppliers identified as the top violators based on the above criteria. Suppliers on which the institution spends more than \$5,000 are in orange and are the highest priority due to high spend with these suppliers. However, the institution may reach out to other top violators due to their relationship with them. Top priorities for outreach based on the criteria and high spend include:

Butterball LLC Gilster-Mary Lee Kraft Heinz Food Company PepsiCo Quality Sausage Tyson Foods

The Center will provide necessary information and discuss next steps in outreach to suppliers during the follow up meeting.

Table 1. Top OSHA Violators in Alachua County Sheriff's Office Supply Chain (2019-2022)

See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	ACSO Spend
Quality Sausage	\$59,762	\$53,051	12	2 5	j		7	,	3	\$38,704
Butterball LLC	\$27,399	\$14,139	2	. 1			1		2	\$18,330
Gilster-Mary Lee	\$206,604	\$169,308	23	3 22	<u> </u>		1		1	\$15,381
Kraft Heinz Food Company	\$299,695	\$102,034	19	9)		10)	1	\$9,848
PepsiCo	\$345,715	\$201,072	104	43	3		61	. 2	2 3	\$9,044
Tyson Foods	\$860,465	\$487,904	74	49)		25	3	3 61	\$6,294

Table 2. Top WHD Violators in Alachua County Sheriff's Office Supply Chain (2019-2022)

Supplier	Employees Involved	Violations	Fines/BW	FLSA Repeat Violator?	Violations	MSPA Fines/ BW Paid	Violations	FMLA Fines/BW Paid	H2A Violations [6]	H2A BW Paid ACSO Spend
PepsiCo							275,000			\$9,044

^[3] Fair Labor Standards Act

^[4] Migrant and Seasonal Agricultural Worker Protection Act

^[5] Family and Medical Leave Act

^[6] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 3. Suppliers in Alachua County Sheriff's Office Supply Chain with OSHA Violations (2019-2022)
See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine			epeat iolations	Other Violations	Accidents*	Fatalities*	ACSO Spend
Quality Sausage	\$59,762	\$53,051	12	5		7		3	\$38,704
Oregon Potato Company / OPC	\$13,200	\$13,200	11	3		8			\$34,483
Ventura Foods LLC	\$21,624	\$19,576	4	1		3	2		\$23,266
Butterball LLC	\$27,399	\$14,139	2	1		1		2	\$18,330
Paris Foods	\$4,350	\$2,829	7	4		3			\$17,625
Gilster-Mary Lee	\$206,604	\$169,308	23	22		1		:	1 \$15,381
Trinidad Benham Corp	\$11,605	\$6,632	1			1	1		\$11,146
Producers Rice Mill	\$9,639	\$2,500	1	1					\$9,970
Kraft Heinz Food Company	\$299,695	\$102,034	19	9		10	4		\$9,848
PepsiCo	\$345,715	\$201,072	104	43		61	2	3	\$9,044
Tyson Foods	\$860,465	\$487,904	74	49		25	3	6.	1 \$6,294
Cargill	\$255,865	\$141,123	16	8		8		-	1 \$4,905
UTZ Quality Foods Inc.	\$19,498	\$13,914	7	3		4			\$3,799
Michael Foods	\$38,454	\$29,690	10	3		7			\$3,455
Domino Foods / American Sugar Refining Group							2		\$3,311
General Mills	\$103,697	\$98,080	9	7	1	1			\$1,939
Lamb Weston Inc.	\$34,323	\$21,905	19	9		10	1	2	2 \$1,810
McCain Foods	\$41,973	\$9,800	4	2		2			\$1,733
ConAgra Frozen Foods	\$258,758	\$159,879	34	25	1	8	2		\$1,702
E.A. Sween	\$700	\$490	2			2		:	1 \$1,451
The Coca-Cola Company	\$96,324	\$89,678	16	9		7	3		\$1,389
Knouse Foods	\$27,138	\$21,369	5	5					\$1,372
Smithfield Foods	\$721,864	\$533,599	79	44		35	3	12	2 \$1,285
West Liberty Foods	\$157,837	\$119,199	21	9		12	3		\$1,265
Frito-Lay North America	\$143,886	\$93,020	44	11	6	27	3		\$1,150
Aspire Bakeries fka Aryzta North America	\$52,951	\$37,630	3	2		1	2		\$1,120

Supplier	Initial Fine	Current Fine			Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	ACSO Spend
Flowers Foods / Flowers Food Specialty Group / Flowers Bakeries										
Foodservice	\$178,008	\$93,760	37	14		;	3 20)		\$1,106
Echo Lake Foods	\$73,403	\$44,736	4	3		:	1			1 \$1,010
McCormick & Company Inc	\$12,951	\$7,100	2	2				-	1	2 \$1,008
Ken's Foods Inc.	\$16,298	\$8,803	3	2			-	l		\$893
Great Lakes Cheese Company	\$224,551	\$139,872	10	9		:	1	:	1	\$687
Stratas Foods	\$81,871	\$44,438	10	4			(ŝ		\$622
Peterson Farms Inc	\$11,000	\$5,500	4	3			:	l		\$505
Hampton Farms	\$3,750	\$3,750	2	1			:	l		\$501
Fresh Mark	\$113,751	\$28,154	3	3						\$473
Kikkoman Foods Inc.								:	1	\$467
Mars Inc / Mars Food	\$88,845	\$72,672	9	5			2	1 :	1	\$453
Neil Jones Food Company /	A	400.00=		_						
Tomatek	\$48,385								1	\$422
Bunge	\$144,346						12			3 \$407
Pilgrim's Pride	\$343,329						10)		2 \$381
Hormel Foods	\$29,621						-	L :	1	\$381
Bush Brothers & Co	\$17,145	\$15,931	2	2						1 \$364
Kellogg's	\$104,972	\$46,223	19	3			16	5		\$348
KOCH Foods Inc	\$692,408	\$655,671	22	11		ļ	5 (5	:	2 \$345
Gielow Pickles Inc.	\$2,400	\$1,200	5	1			2	1		\$336
Schreiber Foods	\$53,684	\$15,939	3	3				2	2	\$320
Saputo Cheese	\$160,908	\$130,542	24	14			10) [5	3 \$250
High Liner Foods	\$13,494	\$6,747	1	1						\$240
Rich Products Corporation	\$579,277	\$401,748	50	33		;	3 14	1 :	1	1 \$226
Nestle USA	\$319,158	\$129,337	20	9			13	L 4	4	1 \$202
Dr Pepper Snapple Group	\$0	\$0	2				2	2		\$200
Johnsonville Sausage LLC	\$13,653	\$13,653	1				:	L		\$180
Mondelez International LLC	\$34,906	\$13,482	8	5			3	3		1 \$178
Rose Packing Company	\$0	\$0	1				:	L		\$166

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	ACSO Spend
Dole Packaged Foods	\$19,085	\$14,025	3	1				2	2	\$135
Country Pure Foods	\$17,124	\$7,036	2	2						\$135
Schwan's Food	\$285,729	\$148,027	14	6		2	1	4		\$134
GLK Foods	\$7,971	\$7,971	1	1						\$121
Company / CG Roxane LLC	\$22,500	\$22,500	1	1					1	\$92
Hershey Chocolate USA	\$122,974	\$85,731	16	9				7		\$84
Pacific Coast Producers	\$41,610	\$21,585	5	2				3	7 3	\$81
Wells Enterprises Inc.	\$57,291	\$47,453	6	1				5	1	\$78
Advance Food Co / AdvancePierre	\$7,000	\$4,550	1	1						\$72
Foster Poultry Farms	\$761,805	\$698,600	79	44		2	2 3	3 1	9 8	\$67
Sara Lee Frozen Bakery	\$107,527	\$54,900	11	8				3		\$63
Alpha Baking Company	\$23,274	\$22,524	4	4						\$60
Hostess Brands	\$216,009	\$111,989	9	6	3	3				\$54
Tanimura and Antle	\$20,990	\$19,720	6	1				5	1	\$53
Hanover Foods	\$61,210	\$41,412	29	13			1	6		\$51
Amy's Kitchen	\$89,950	\$89,950	8	7				1	3	\$51
Ajinomoto Foods	\$69,486	\$51,280	18	7			1	1	2	\$46
Taylor Farms	\$364,110	\$242,358	43	25		1	l 1	7	6	\$32
Toyo Suisan Kaisha Ltd. / Maruchan	\$560	\$560	5					5	1	\$28
Mission Foods	\$46,488	\$27,265	7	5				2	2 1	L \$25
The JM Smucker Company	\$134,421	\$74,315	12	5				7		\$23
Benestar Brands	\$163,063	\$163,063	7	5		2	2			\$22
Bellisio Foods	\$97,947	\$29,697	7	5				2		\$20
WhiteWave Foods Company / WWF Operating	\$4,240									\$18
Chobani LLC	\$30,702	\$19,653	2	2						\$12
Grand Total	\$9,948,506	\$6,719,486	1,139	607	3	3 30) 49	9 9	5 120	\$240,012

Table 4. Suppliers in Alachua County Sheriff's Office Supply Chain with WHD Violations (2019-2022)

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	ACSO Spend
PepsiCo							275,000				\$9,044
Tyson Foods]	1					3				\$6,294
Domino Foods / American Sugar	Refining Grou	р					1				\$3,311
The Coca-Cola Company							3				\$1,389
Frito-Lay North America	2	2 2	2 \$8	73			1	\$87	73		\$1,150
Great Lakes Cheese Company							2				\$687
Pilgrim's Pride	1	1					2				\$381
Saputo Cheese	1	1					1				\$250
Hostess Brands	1	1					1				\$54
CH Guenther & Son							1				\$32
Grand Total	(6 2	2 \$8	73			275,015	\$87	'3		\$22,591

^[7] Fair Labor Standards Act

^[8] Migrant and Seasonal Agricultural Worker Protection Act

^[9] Family and Medical Leave Act

^[10] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 5. Suppliers within Alachua County Sheriff's Office Supply Chain with OSHA Accident and Fatality Inspections

Table 3. Suppliers within A		-	Office Supply Chain with OSHA Accident and Fatality Inspections
Supplier	Accident Inspections	Fatality Inspections	Accident Investigation Summary [14]
Supplier	[12]	[13]	Accident investigation summary [14]
Ajinomoto Foods	2		Employee Amputates Finger After Being Caught In Conveyor
Amy's Kitchen	3		Employee Burns Foot With Hot Kitchen Liquid; Employee Amputates Fingertip When Coworker Cycles Machine
Aspire Bakeries fka Aryzta North America	2		Employee Amputates Finger While Clearing Blockage
Bunge	1	3	Employee Falls From Ladder On Barge And Is Killed; Employee Dies From Respiratory Failure; Employee Amputates Fingertips While Clearing Clog From Pipel
Bush Brothers & Co		1	Employee Is Killed When Crushed By Falling Materials
Butterball LLC		2	Employee With Covid-19 Infection Dies
Cargill		1	Employee With Covid-19 Infection Dies
Cargill Meat Solutions	1	1	Employee With Covid-19 Infection Dies ; Employee Amputates Finger When Struck By Rotating Blade; Employee Amputates Finger In Skinner Machine
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	2		Employee With Covid-19 Infection Dies
Crystal Geyser Alpine Water Company / CG Roxane LLC	1		No description
Dole Packaged Foods	2		No description
Domino Foods / American Sugar Refining Group	2		No description
E.A. Sween		1	Employee With Covid-19 Infection Dies
Echo Lake Foods		1	Employee With Covid-19 Infection Dies
Foster Poultry Farms	19	8	Employees With Covid-19 Infection Die And Are Hospitalized; Employee Fractures Both Wrists In Fall Through Roof Panel; Employee Is Struck By Rotating Blade, Amputates Thumb Tip; Employee Falls From Working Platform, Suffers Skull Fracture
Frito-Lay North America	3		Employee Fractures Tibia When Caught In Between Two Forktruck; Employee On Forklift Strikes Post, Leg Is Later Amputated
Gilster-Mary Lee		1	Employee Amputates Finger On Bagging Machine Heating Tubes; Employee Incurs Fractures And Lacerations When Retrieving To; Employee Sustains Head Injury After Being Struck By Forklift
Great Lakes Cheese Company	1		No description
Hormel Foods	1		Employee Suffers Partial Finger Amputation In Chain And Spro
			-

Supplier	Accident Inspections [12]	Fatality Inspections [13]	Accident Investigation Summary [14]
JBS US Holdings Inc.	3	10	Employee With Covid-19 Infection Dies; Employee With Covid- 19 Infection Dies; Employee With Covid-19 Infection Dies; Employee With Covid-19 Infection Dies; Employee With Covid- 19 Infection Dies; Employee With Covid-19 Infection Dies; Employee With Covid-19 Infection Dies; Employee Is Killed When Struck By Beef Deboning Knife; Employee Is Killed After Being Struck By Paddle Wheel; Employee Amputates Thumb Tip While Operating Saw
KOCH Foods Inc		2	Employee Is Killed After Being Caught By Rotating Shaft
Kikkoman Foods Inc.	1		No description
Kraft Heinz Food Company	4		Employee Crushes Finger Between Forklift And Bollard
Lamb Weston Inc.	1	2	Employee Is Found Unresponsive On Floor, Dies Of Unknown Cau; Temporary Employee Is Crushed And Killed By Tote Dump
Mars Inc / Mars Food	1		Employee Partially Amputates Finger While Operating Conveyor Belt
McCormick & Company Inc	1	2	Employee Is Killed And Another Is Injured After Being Pinned; Employee With Covid-19 Infection Dies
Mission Foods	2	1	Employee Fractures Finger When Struck By Table Gate As It Dr; Employee Crushes Foot Between Post And Pallet, Fractures Leg
Mondelez International LLC		1	Employee Fractures Skull In Fall From Storage Rack And Is Killed
Neil Jones Food Company / Tomatek	1		No description
Nestle USA	4	1	Employee With Covid-19 Infection Dies ; Employee Amputates Two Fingers While Unclogging Grinding Mac
Pacific Coast Producers	7	3	Employee With Covid-19 Infection Dies ; Employee Incurs Fractures When Pinched Between Two Pallets O
PepsiCo	2	3	Employee Suffers Chemical Burns While Cleaning Tank; Employee Injures Left Foot And Ankle When Struck By Fork Truck
Pictsweet Farms / Pictsweeet Frozen Foods	1		No description
Pilgrim's Pride		2	Employee With Covid-19 Infection Dies; Employee Dies After Fall From Elevator Conveyor; Employee Is Struck By A Forklift And Killed; Employee Partially Amputates Fingertips While Clearing Auger
Post Consumer Brands		1	No description
Quality Sausage		3	Employee With Covid-19 Infection Dies; Employee With Covid- 19 Infection Dies; Employee With Covid-19 Infection Dies
Rich Products Corporation	1	1	Employee Amputates Ring Finger When Caught By Conveyor

	Assidant	Fatality	
Supplier	Accident Inspections [12]	Fatality Inspections [13]	Accident Investigation Summary [14]
Saputo Cheese	5	3	Employee With Covid-19 Infection Dies ; Employee Is Struck Against Battery Station While Driving For
Schreiber Foods	2		No description
Smithfield Foods	3	12	Employee Dies After Suffering Heart Attack; One Employee Is Killed And Another Employee Is Injured After; Employee With Covid-19 Infection Dies; Employee With Covid-19 Infection Is Hospitalized; Employee With Covid-19 Infection Is Hospitalized; Employee With Covid-19 Infection Dies; Employee Amputates Finger Tip In Meat Grinder; Worker Suffers Finger Amputation While Cleaning Belt And Pul
Southern Bakeries LLC / Harlan Bakeries LLC		1	No description
Tanimura and Antle	1		Employee Amputates Pinky While Working On Harvester
Taylor Farms	6	5	Employee With Covid-19 Infection Dies; Employee With Covid- 19 Infection Dies; Employee With Covid-19 Infection Dies; Employee With Covid-19 Infection Dies
The Campbell Soup Company		3	Employee Incurs Face Injuries When Struck By Palletizer Elevator
The Coca-Cola Company	3		Employee Amputates Fingertip On Carton Filler
Toyo Suisan Kaisha Ltd. / Maruchan	1		No description
Trinidad Benham Corp	1		No description
Tyson Foods	3	61	Employee Is Killed After Being Pinned Between Semi Trailer A; Employee With Covid-19 Infection Dies; Employee With Covid-19 Infection Dies; Two Employees With Covid-19 Infection Dies; Employee With Covid-19 Infection Dies; Five Employees Incur Burns Following Strong Acid Release; Semi Driver Suffers Head Injury After Falling From Truck; Employee Amputates Three Fingers While Pulling Chicken; Employee Amputates Finger When Places Hand In The Gizzard Peeler Machine
Ventura Foods LLC	2		Employee Amputates Finger In Conveyor
Wells Enterprises Inc.	1		Employee Amputates Finger In Cone Filler
West Liberty Foods	3		Employee Fractures Leg And Bruises Ankle When Caught Between

^[12] The number of accidents are based on the number of inspections categorized as accidents.

^[13] The number of fatalities are based on the number of inspections categorized as fatality/catastrophe.

^[14] Accident investigation descriptions come from all inspections types such as complaint, referral, accident, and fatality/catastrophe.

Appendix C. Supply Chain Labor COVID-19 Report

Alachua County Sheriff's Office Fiscal Year 2020 - 2021

Due to the increased risk of workplace-related illness and death presented by the COVID-19 pandemic, the Center for Good Food Purchasing has supplemented the standard supply chain compliance analysis report (Appendix A) with this COVID-related labor report. This report incorporates data collected from the Department of Labor and from the Food and Environment Reporting Network (FERN) to provide additional insights on workplace conditions.

Methodology

Three sources were referenced to establish a preliminary catalog of coronavirus-related citations, cases and deaths, and complaints in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹, FERN's COVID-19 outbreak map², and OSHA COVID-19 complaint data³, respectively.

Table 1 shows the citations issued by OSHA to suppliers within the institution's supply chain. Table 2 shows confirmed COVID-19 cases and deaths, as reported by FERN for *high spend suppliers* ⁴. Table 3 shows closed OSHA complaints at *high spend suppliers*.

The Center for Good Food Purchasing is providing the following list as top suppliers with COVID-related citations, cases, and/or complaints. While not required for the Valued Workforce baseline requirements, the Center encourages COVID-focused outreach to additional companies listed below as well as those identified in Appendix A.

Advance Food Co / AdvancePierre

Butterball LLC (included in Appendix A recommended outreach)

ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods

Kraft Heinz Food Company (included in Appendix A recommended outreach)

Oregon Potato Company / OPC

PepsiCo (included in Appendix A recommended outreach)

Quality Sausage (included in Appendix A recommended outreach)

Trinidad Benham Corp

Tyson Foods (included in Appendix A recommended outreach)

[1] OSHA IMIS database

[2] Data used by FERN is "primarily collected from news reports, state health authorities and, on occasion, from companies with outbreaks."

[3] OSHA COVID-19 complaint data

[4] High spend suppliers are those from which the institutions spends more than \$5,000.

Table 1. Suppliers in Alachua County Sheriff's Office's Supply Chain with OSHA Coronavirus-Related Issued Citations

		\$38,704
		\$18,330
		\$1,702
43	4	\$1,285
		\$72
	43	43 4

^{*}NR: information not reported; TBD: case open or under contest

Table 2. High Spend Suppliers in Alachua County Sheriff's Office's Supply Chain with Coronavirus Cases and Deaths

Supplier	Plant Location	Total Cases	Total Deaths	ACSO Spend
0 111 0				
Quality Sausage			2	\$38,704
Oregon Potato				
Company / OPC	Boardman, OR	24		\$34,483
Butterball LLC		300		\$18,330
Trinidad				
Benham Corp	Sterling, CO	8		\$11,146
Kraft Heinz Food				
Company	Multiple	24		\$9,848
Tyson Foods	Multiple	12,706	17	\$6,294

^{*} As reported by OSHA at time of citation.

^{**} As of 9/21/21

Table 3a. Summary of High Spend Suppliers within Alachua County Sheriff's Office's Supply Chain with Closed Coronavirus-Related Complaints*

Supplier Name	Number of Complaints	Employees Exposed	Spend
Kraft Heinz Food Company	10	1,100	\$9,848
PepsiCo	24	360	\$9,044
Tyson Foods	56	12,280	\$6,294

Table 3b. High Spend Suppliers within Alachua County Sheriff's Office's Supply Chain with Closed Coronavirus-Related Complaints*

Supplier Name	Location	Receipt Date	Emp Exposed	Hazard Description
Kraft Heinz Food Company	Fresno, CA	7/29/2021	1000	T8 CCR 3205 No sanitation procedures to guard against COVID, mask not work properly. Multiple cases of COVID infection without informing employees working at the same station.
Kraft Heinz Food Company	Granite City, IL	4/12/2021		1. Employees are exposed to an inaudible and non visual indication of a fire alarm system in the (KAB) filler area. 2. Employees are exposed to out dated inspection tags on all fire extinguishers. 3. Employees are exposed to COVID-19 due to the employer failure to enforce social distancing among workers or the use of face mask in the workplace when social distancing is unavailable 4. Employees are exposed to COVID-19 due to the employer not sanitizing and disinfecting the workplace. 5. Employees are exposed to not being informed of potential hazards in the workplace associated with COVID-19.
Kraft Heinz Food Company	Ontario, OR	12/11/2020		Serious
Kraft Heinz Food Company	Ontario, OR	11/9/2020		Serious
Kraft Heinz Food Company	Newberry, SC	7/8/2020		The employer has not taken any precautions to limit the spread of COVID-19. They have not informed the employees of new COVID-19 cases.
Kraft Heinz Food Company	Newberry, SC	6/17/2020		(1) The employer has not taken any precautions to limit the spread of COVID-19. They have not informed employees of the areas where employees who tested positive worked. There was a case where an employee tested positive and had employees work in close proximity of this employee.
Kraft Heinz Food Company	Ontario, OR	6/15/2020		Serious
Kraft Heinz Food Company	Newberry, SC	5/27/2020		(1) There has been a report of six (6) employees that have tested positive for Covid- 19. There may be other cases that have not been reported.

Kraft Heinz Food Company	San Diego, CA	5/8/2020	100	T8 CCR 3203(a)(4) Employer is not implementing and enforcing social distancing in the workplace. T8 CCR 3203(a)(6) There has been several positive cases in the workplace and the employer is not communicating to employees who may have been exposed to COVID-19.
Kraft Heinz Food Company	Holland, MI	4/22/2020		1. More than two employees have tested positive for Covid-19. Some have had no symptoms for over a week before they went to get tested which means it could have spread. There are at least 30 employees who say they¿re sure they have it but are unable to stay home because they're forced to work or use vacation time. This means this virus has probably spread throughout the whole factory and with people testing positive without any symptoms, there's no way to fully take precautions because they all are still going to work. 2. Sunday the company shut down for only one day for cleaning. After the cleaning, there were still over 10 employees that went back to work and are sure they have the virus but are not willing to stay home due to the fact they do not want to use vacation time.
PepsiCo	Stone Mountain, GA	10/2/2020	100	1. Sanitation supplies are not available to warehouse workers for cleaning warehouse equipment between shifts. 2. There is no designated person(s) for cleaning common areas. 3. There is no hand sanitizer for workers on the warehouse floor. 4. Six-feet safe distancing is not observed in the break and meeting areas. 5. The break room did not have a soap dispenser in the last two weeks.
PepsiCo	Irving, TX	9/18/2020	6	The employer has not implemented an infectious disease preparedness and response plan to protect employees against COVID-19 disease.
PepsiCo	Indianapolis, IN	8/28/2020		Most employees are not wearing masks or practicing social distancing. There have been, in the past, cases of Covid-19 in this facility, however, the managers/supervisors do not impose the use of mask wearing or even practice social distancing when having meetings, or in close proximity to one another in places such as the offices. The CDC has recommended not wearing the N95 masks, however, these claims are only recommended and are not backed by scientific research. The employee safety in this facility isn't taken seriously at all by management, as far as this virus is concerned.
PepsiCo	Winston Salem, NC	8/24/2020		Employees could be exposed to the COVID-19 virus in the workplace, due to employees continuing to work between getting a COVID test and receiving the results.

PepsiCo	Saint Louis, MO	8/21/2020		They are not enforcing the covid 19 standards. They are not mandating the 6 feet rule. The warehouse is over staffed.
PepsiCo	Indianapolis, IN	8/17/2020		There are over hundred employees and about ten percent wear masks. This is staff and employees not wearing masks. When the employer has it posted that masks are required.
PepsiCo	Burnsville, MN	8/17/2020		1. No social distancing therefore risking employee exposure to Covid 19. 2. Employees use of masks is not enforced. 3. Safety glasses are not enforced. 4. Employees use music headphones and cannot hear moving machinery and equipment.
PepsiCo	Munster, IN	8/16/2020		Employer is not following self imposed standards for cleaning/sanitation of areas involved with contact of employees who have positively contracted covid 19.
PepsiCo	Las Vegas, NV	7/20/2020	0	1. Employees have concerns the employer is not taking precautions after several positive covid-19 cases at the location. The employer is not sanitizing or providing wipes to sanitize delivery trucks that are shared for various shifts. HAZARD LOCATION: Throughout. 7/23/2020 JH
PepsiCo	Indianapolis, IN	7/16/2020		90% of the staff don't wear masks. There's no 6 feet distancing.
PepsiCo	Harrisburg, NC	7/13/2020		1. There have been positive cases of COVID-19 in the facility, but there is no sanitization or cleaning of the warehouse area. 2. No masks are provided to employees and social distancing is not enforced.
PepsiCo	Hayward, CA	6/30/2020	1	1. Employees are provided with gloves that have a warning on the back that says that the gloves contain a chemical that causes cancer. Some employees who wore these gloves developed a hand rash. The employer is not providing adequate and appropriate gloves. T8 CCR 3384(a) 2. The employer did not assess the cleaning tasks conducted by QC to determine if hazards are present, or are likely to be present, which necessitate the use of personal protective equipment (PPE); and/or select and have each affected employee use, the types of PPE that would protect the affected employee from the hazards identified in the hazard assessment. T8 CCR 3380(f)(1) 3. The employer is not enforcing the use of face coverings to protect employees from the spread of COVID-19 in the workplace. The employer permits the use of beard nets instead of face coverings, which is not an acceptable face covering. T8 CCR Section 3203(a)(4)(6)

PepsiCo	San Antonio, TX	6/29/2020	100	Complaint 1: Employees are exposed to COVID-19 in the production area due to confirmed cases. CDC guidelines are not being followed or implemented.
PepsiCo	Indianapolis, IN	6/25/2020		Most of the employees don't wear masks.
PepsiCo	Olathe, KS	6/25/2020		Starting 6/19/2020 Pepsico mandated that all persons entering the facility must wear face coverings due to Covid-19. I work Monday through Thursday night shift. My first shift under this new policy was 6/22/2020 at 7:00 p.m. I had no notification of this policy change until I seen the notice on the door as I walked into the facility. Pepsico started this policy without a complete plan. No disinfection plan, no training plan, nor a disposal plan for possibly infected mask. When I asked my supervisor's supervisor about this on 6/23/2020 I was told that Pepsico felt what was being done was adequate. Approximately 6-8 weeks ago my immediate supervisor offered me masks to wear by voluntary choice. He could not give me any specifications on them, proper wear or proper care. He had no useful information. I expressed at that time that I would like proper training about the new policy and the usage of the PPE that was being suggested that I begin using. In the time from then to now these concerns were never relayed to the people above him. No one at the facility can answer questions concerning this situation on any level. I was given handouts about donning and doffing the masks. Handouts on where to place masks when not in use (All of which do not appear to be sanitary for a possibly infected mask). A handout with a few very basic questions being answered and my supervisor sent me links via text message to various sites that provided contradicting information to each other.
PepsiCo	Jonesboro, AR	6/24/2020	99	1. The employer has positive cases of COVID-19 and the facility has not been cleaned. 2. The employer does not provide the employees with personal protective equipment to protect the employees from COVID-19 virus. 3. The employer has no preventive measures in place to prevent the spread of the COVID-19 virus.
PepsiCo	Munster, IN	6/19/2020		1) Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work. 2) Employer not disinfecting/deep cleaning work place. Other: Employees are being told to clean the facility due to other employees testing positive for covid-19.

PepsiCo	Fresno, CA	6/5/2020	1	CCR T8 3203(a)(6): Employer is not following CDC recommendations for COVID-19 once businesses started opening up again. Employer is not enforcing the use of personal protective equipment to prevent the spread of the virus.
PepsiCo	Wilmington, DE	4/20/2020	50	- Employees are required to work after another employee tested positive for COVID-19
PepsiCo	Chicago, IL	4/20/2020	2	1. The employer exposed employees to COVID-19 by dispatching drivers to 1400 35th Street, Chicago, IL 60609 loading dock to deliver products while the loading dock was quarantined due to confirmed COVID-19 cases. Applicable OSHA Standard: Section 5(a)(1) of the 1970 Occupational Safety and Health Act.
PepsiCo	Fresno, CA	4/10/2020	1	1. GISO 3203(a)(4): When PepsiCo dba Pepsi bottling group failed to provide essential PPE's, Covid-19 symptoms screening, and social distancing, they may have failed to evaluate the hazard of not following the CDC guidelines amidst the COVID-19 pandemic; those guidelines are outlined on the CDC website: https://www.cdc.gov/
PepsiCo	Indianapolis, IN	4/1/2020		We have several drivers out sick and haven't been informed as to whether they have met the requirements to even be tested or exposed. Also we share trucks, only have homemade sanitation solution in a bottle for use to clean out the truck each time, we have 50+ drivers using a different truck each day, no hand sanitizer, no disposable gloves, no masks. We are interacting with the public daily at our facilities on Decatur Blvd and Orly road as well as shipping and receiving offices at customer locations, rest areas, truck stops, fuel pumps and delivery locations along the way. We are out here unprotected and delivering in my opinion non essential items such as Pepsi and Gatorade. Please protect us Pepsi Drivers as I am not trying to end up being one if the possible 2 million people at worst case that die from this virus when I'm not allowed to stay home. Thank you so much!

PepsiCo	Indianapolis, IN	4/1/2020	We have several drivers out sick and haven't been advised if anyone was eligible to even be tested for the covid19 virus or not and we are required to share trucks daily, we could be in a different truck each day and they are only able to provide us with a homemade sanitation solution bottle to use to clean our trucks before and after each shiftwe have no hand sanitizer, disposal gloves or masks and we are coming in contact with the public at our facilities, customers shipping and receiving offices, truck stops, fuel pumps and all delivery locations along the way. I am trying to understand how Pepsi or even Gatorade is an essential item when thousands and possibly millions of people are supposed to be dying of this over the next few weeks. Please help us Pepsi truck drivers out here.
PepsiCo	Munster, IN	3/30/2020	1) The Pepsi 35th Street Chicago location was shut down for 3 days after exposure to COVID-19. 2) The location's whole 1st Shift is being quarantined. 3) This location was opened to delivery drivers Thursday 3/26 late afternoon. 4) Drivers from the Pepsi Munster IN and Pepsi 51st St Chicago are being sent to this location. The employees were not informed of the shut down or exposure. 5) Drivers are getting loaded on the same docks and potentially exposed. 6) Trucks were also sent to Munster from Pepsi 35th Street location for maintenance, exposing mechanics. The drivers are also continuing to transport and make deliveries at several locations.
Tyson Foods	Monroe, NC	6/8/2021	1. Employees could be injured due to riding freight elevators. 2. Forklifts and pallet jacks are not properly maintained or inspected before each shift: the horns don't work on some of them. 3. Employees could be exposed to the COVID-19 virus in the workplace, due to their being sent back to work before getting the results of the COVID test, if they are tested after vomiting or reporting feeling unwell at work. 4. At times the doors to the cooler are blocked by product.
Tyson Foods	Monroe, NC	6/7/2021	1. Employees are exposed to struck by hazards while pushing stacked racks, filled with chicken. The racks fall and expose employees to being struck. 2. Employees are concerned about the ability to safely exit the facility during evacuation emergencies. The aisles are obstructed by objects/racks/product/etc. The employer has not provided training such as fire drills and emergency exit locations. Orientation training did not include emergency action info.

Tyson Foods	Wilkesboro, NC	6/7/2021		1. Employees were exposed to the COVID-19 virus in the workplace, due to: a) Employees are bunching up during 1st shift clock in and during shift changes. 2. Employees are developing eye infections from fluid coming off of chickens that impacts employees eyes due to the lack of eye protection.
Tyson Foods	Nashville, AR	2/2/2021	2500	1. The employer does not clean or sanitize the facility despite at least one known positive case of COVID-19 at the facility. 2. The employer does not clean or sanitize the facility in areas where there is poultry feces on walking and working surfaces.
Tyson Foods	Monroe, NC	1/22/2021		Employees could be exposed to the COVID-19 virus in the workplace, due to the employer having employees continue working after a COVID test, before they get the result, and by having employees return to work only 1 week after testing positive for the virus.
Tyson Foods	Blountsville, AL	1/19/2021		Employees in the facility are potentially exposed to COVID-19 due to the employer not enforcing the CDC social distancing guidelines.
Tyson Foods	Shelbyville, TN	1/14/2021		1. Employees are not following social distancing protocol for COVID-19.
Tyson Foods	Bakerhill, AL	1/12/2021	300	1. The employer failed to inform employees that they have worked with employee(s) who were sick with COVID-19 (coronavirus disease) within the facility as in accordance to CDC (Center for Disease Control and Prevention) guidelines. 2. The employer requires employees to come to work that have received advisement from a healthcare professional to quarantine for COVID-19; exposing employees to infectious diseases in the facility. 3. The employer failed to ensure employees were practicing social distancing, maintaining six (6) feet distance, between persons within the facility or wear cloth face coverings when other social distancing measures are difficult to maintain as in accordance to CDC guidelines for the COVID-19 pandemic.
Tyson Foods	Houston, TX	12/18/2020		Temperature checkers are not wearing gloves when they are handing out face mask.
Tyson Foods	Wilkesboro, NC	11/2/2020		Due to the increasing number of cases of COVID-19 virus among members of the workforce, it appears that employees are exposed to the virus in the workplace, which could be due to: 1. Social distancing, whereby employees stay 6 feet apart, is not being practiced/facilitated; 2. Employees are supposed to wear face shields if they are not stationary, but many do not.
Tyson Foods	Newbern, TN	10/26/2020		There are over 50 cases of COVID-19 in the workplace and the employer fails to take measures to protect workers. If a family member tests positive, the employer requires the employee to come to work.

Tyson Foods	Temperancevill e, VA	9/1/2020	Tyson's has made some improvements, but things are still not being managed correctly. The last we heard there were 10 positive cases from day shift, but they are trying to keep it a secret. We haven't been told anything about what they've determined the risk level to be. They haven't talked to us at all about anything like how to monitor for symptoms. I'm unaware of any notifications being given to possible exposed employees - for reference, there are two shifts, and anyone on the same shift as a sick employee would be potentially exposed. I'm unaware of any policies in place for employees returning to work. There are plastic shields in lunchroom at the tables, but in line to get food there is no social distancing, and no markers to show what would be 6 feet apart, nor are there signs about social distancing/safety when you enter the cafeteria. There is no way for the person to clean the table after they are done eating, but someone periodically cleans (it is definitely not after each person, but I'm not sure how frequently it happens). I'm unaware if they are cleaning at all after someone is found to have COVID, but they are definitely not doing a 24 hour waiting period. It is unclear how often commonly touched surfaces are cleaned. There is no access to hand sanitizer or soap unless you leave your work position or go to the bathroom, but you need someone to come fill in your spot to do that, so it is not easy. There is no prescreening prior to entry (they only give you hand sanitizer). They are staggering entry times but not work time; we still work the same shifts together. I have not heard anything about an infectious disease response plan being created. There has been no mention yet of training.
Tyson Foods	Indianapolis, IN	8/21/2020	Employer not enforcing social distancing. Employer not mandating masks to be worn. Employer not notifying employees when co-worker tests positive for Covid-19. Employer not disinfecting/deep cleaning workplace. Employer not implementing self quarantine policy.

Tyson Foods	Waterloo, IA	8/17/2020	1	August 17, 2020 Safety: 1. Employees are exposed to fall hazards from the platform when railing out hogs. Fall protection is not adequate. The platform is not properly secured. Toe boards are inadequate. Employees are retaliated against after fall incidents. Location: final rail sections. 2. Employees are exposed to scalding water. Split saw controls malfunction. The equipment sprays hot water that can land on employees. There are no shields. Personal protective equipment is not provided. The blade does not stay aligned. Location: split saws. 3. Employees are exposed to unsafe equipment. Jarvis saw screws are not tight and cause the blade to spin at an angle. The handles are loose. The machine jams and stops working. Location: jarvis saws. 4. Employees are exposed to broken gates and pinch points. Pegs in the gates are too short. Location: barn yard. 5. Employees operate machinery while under the effects of prescription medication. 6. Employees and/or employee representatives did not receive OSHA injury and illness logs when requested. The employer is not reporting and recording injury incidents. Health: 1. Employees are exposed to excessive dusts in the hog barn. Masks provide little protection. Employees have breathing problems such as coughing and sputtering from the hog dust. Employees wear out wet, dirty masks. Employees are not provided better respiratory protection that is more durable and effective and protects from COVID-19. Location: hog barn. 2. Employees are exposed to ergonomic hazards when moving 350 pound hog carcasses to the hoist. Heavy lifting results in stress on joints, hips, and shoulders. Employees lift weight beyond medical restrictions. Location: hoist areas.
Tyson Foods	Indianapolis, IN	8/12/2020		There are employees who have been off work sick. Employees are not being informed of potential exposure to COVID-19. They are not enforcing social distancing. Employees get close to each other while working and are gathered for meetings outside. The employees are talking to one another without face masks on inside the facility.
Tyson Foods	Hope, AR	7/26/2020	1000	Allegation 1) Employees are exposed to SARS-CoV-2 (the virus that causes COVID-19) because the employer has not put into place measures to prevent employees from being exposed to known positive COVID-19 co-workers.

Tyson Foods	Lexington, NE	7/23/2020		1. Social distancing not enforced, trained, or being complied with. 2. Tyson is engaging in practices that are likely to lead to more workers becoming infected. 3. Crowded locker rooms, lunch rooms, break areas, and working areas. 4. Inadequate temperature checks, and protocol for workers with temperatures not clear to employees. 5. Adverse company actions taken against employees who report feeling ill, with symptoms of covid 19. 6. Hand sanitizing efforts is not in place, or sufficient to safeguard employees. 7. Inadequate cleaning of facility. 8. Inadequate facial masks are available for employee use.
Tyson Foods	Dexter, MO	7/20/2020	100	We have 6 cases of Covid 19 in our facility. They are making the employees work. Some are not complying to wearing a mask. HR is not taking this matter seriously. HR have been knowing since JULY the 2 and the employees just found out last week. It's in the leg quarter dept on 1st shift it's spreading to debone and Elvis dept
Tyson Foods	Sedalia, MO	7/20/2020	1000	1) Face masks worn multiple days inside and outside of plant. Employees enter and leave the site using the same mask. 2) No inspection, fit test or sanitizing of PPE. 3) No N95 masks available. 4) Not alternating staff or shifts. instead there is overlap of shifts. 5) No isolation of teammates awaiting test results for covid 19.
Tyson Foods	Macon, GA	7/9/2020	300	The employer does not maintain an Infectious Disease Preparedness and Prevention Program for Covid-19. Upon knowledge of positive cases, the employer did not check and quarantine exposed employees. Safe distance is not observed. Sanitation is deficient.

Tyson Foods	Monroe, NC	7/1/2020		1. The employer had reinstituted the point system for absences. Employees feel that they are being forced to work, even when they feel sick, due to getting points if they call out of work. 2. The employer is only checking temperatures of employees prior to work and not asking the other screening questions for signs and symptoms. The individuals taking the temperatures are not medical professionals and are not paying attention or taking action if the temperature check is high. 3. The employer is not notifying employees of positive COVID-19 cases in their work areas. Employees only notice and become concerned when other employees are out of work for a while. Recently, some employees passed the temperature check and had no symptoms and later felt bad and were tested positive for COVID. They could have been in close contact with other employees and they were not notified. More and more employees are getting the virus and employees are not being tested or notified.
Tyson Foods	Enid, OK	6/1/2020	55	On May 30, 2020, the employees received a letter from management saying that there was an employee in the plants infected with Covid-19 and asked the employees to go home to quarantine for two weeks. Two hours later of the same day the employees got called back to work. The employees had concern of infection of Covid-19.
Tyson Foods	Noel, MO	6/1/2020	1	Reported Covid-19 outbreak in the facility
Tyson Foods	Tarboro, NC	5/29/2020		The facility has experienced 16 COVID-19 cases, however the employer has not done anything about it.
Tyson Foods	Monroe, NC	5/22/2020		The employer is not practicing the 6 feet apart social distancing rule. The work area is not cleaned or sanitized and management will not provide cleaning supplies.
Tyson Foods	Monroe, NC	5/22/2020		The employer is not practicing social distancing inside the facility and there are hundreds of COVID-19 cases. The employees are still working in the plant.
Tyson Foods	Logansport, IN	5/18/2020		They did not send employees home when they were sick. Some employees had fevers and high temperatures that supposedly were infected were still working. This exposed other employees who also got sick. They were not cleaning or providing PPE to employees previously, they are providing this now.
Tyson Foods	Wilkesboro, NC	5/11/2020		Workers are not maintaining social distancing of six feet while processing chickens.

Tyson Foods	Lexington, NE	5/8/2020	500	Employees are exposed to Covid-19 at the start and end of their shift when the locker rooms are filled to capacity with no ability to social distance.
Tyson Foods	Amarillo, TX	4/29/2020	20	1. The employer has not implemented good infection control housekeeping practices of regularly cleaning and disinfecting surfaces, equipment, and other elements of the work environment. 2. The employer has not implemented social distancing for infection control.
Tyson Foods	Logansport, IN	4/27/2020		1. Employer not enforcing social distancing 2. Coworker has tested positive for COVID-19 and continues to report to work 3. Family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work 4. Employer not disinfecting/deep cleaning work place
Tyson Foods	Logansport, IN	4/27/2020		Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work
Tyson Foods	Noel, MO	4/27/2020	1500	1) No social distancing when entering the plant have to stand in line elbow to elbow waiting for Covid-19 screening, and PPE issuance. Also close to others when working on the line. 2) No access to or ability to get water, it is costly to buy a bottle from vending machine. 3) People throwing up in the drains and will continue working.
Tyson Foods	Logansport, IN	4/21/2020		1. Employer not enforcing social distancing. 2. Co-worker tested positive to COVID- 19 and reports to work
Tyson Foods	Wallula, WA	4/21/2020		Tyson is not adhering to the guidelines provided by the WWCDCH. Workers are being told to wear one-time-use masks for extended periods, dividers have not been put in place as of Friday, sick workers are getting past the temperature checks, and convergence areas including the cafeteria, locker and break rooms continue to experience dense traffic. Another dimension here is carpooling: many of the workers travel to work together and can transmit the virus that way. Finally, we are hearing that Tyson has not been forthright about the degree of the virsus's spread among workers they've had to hear it from local news.

Tyson Foods	Logansport, IN	4/20/2020		They have ignored guidelines and regulations that were set for covid 19 pandemic. Not once did they bother to inform any employees that there are more than 35 confirmed cases in this plant. They continued to make everyone work even though they knew more and more people were testing positive for the virus. ADDITIONAL INFORMATION PROVIDED: (4/9/20) Employer not disinfecting/deep cleaning work place. Employer not providing PPE such as gloves, masks, face shields, etc. Not letting employees know when someone has tested positive. Not providing essential sanitizing and this is a meat packing company.
Tyson Foods	Temperancevill e, VA	4/20/2020	2	The employer is not implementing precautions to protect employees from contracting and spreading the Coronavirus (COVID-19) in the workplace in that, 1. Employees are not permitted to use indoor restrooms and must use portable toilets located outside which do not have hand washing facilities. Employees must enter the building and touch multiple surfaces before they can wash their hands. Three employees have tested positive for COVID-19. 2. Employees are not provided hand sanitizer. 3. Social distancing is not being practiced or enforced.
Tyson Foods	Logansport, IN	4/20/2020		They have ignored guidelines and regulations that were set for covid 19 pandemic. They have not informed any employees that there are more than 35 confirmed cases in this plant.
Tyson Foods	Waterloo, IA	4/20/2020		April 20, 2020 Health: 1. Employees are exposed to COVID-19 hazards. The Centers for Disease Control and Prevention guidelines are not being implemented. 2. Personal protective equipment is not available to employees. 3. Employees are reporting to work when they are ill. COVID-19 hazards are not effectively communicated to non-English speaking employees. 4. Employees' temperature checks are inaccurate. 5. Common areas are disinfected infrequently. Location: Production areas, break rooms, locker rooms

Tyson Foods	Emporia, KS	4/20/2020	1250	APPROVED TEXT: Employees are not protected from health hazards associated with the Coronavirus Disease 2019 (COVID-19). Employees are exposed in that the employer has not implemented all feasible engineering and administrative controls as outlined in the Centers for Disease Control and Prevention (CDC) guidelines, www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html, and OSHA¿s publication #3990-03 2020, Guidance on Preparing Workplaces for COVID-19, www.osha.gov/Publications/OSHA3990.pdf. Section 5(a)(1) of the OSH Act. Hazard Description:
Tyson Foods	Logansport, IN	4/20/2020		Employer not enforcing social distancing Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work Employer not providing PPE such as gloves, masks, face shields, etc.
Tyson Foods	Logansport, IN	4/19/2020		There are so many positive COVID-19 cases. An employee was tested positive, and there are 3 people that ride with the employee and are now showing symptoms. The employer refused to tell the employees that the employee was tested positive. The employees are being threatened with their jobs. They are having their temperatures checked, but still have them go in after it beeps.
Tyson Foods	Logansport, IN	4/18/2020		Employer not enforcing social distancing Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work Failure to report, respond and mitigate the spread of covid-19. Covering up infections, and threatening people who report.

Tyson Foods	Logansport, IN	4/18/2020		Employer not enforcing social distancing. Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work.
Tyson Foods	Zeeland, MI	4/15/2020		1. The covid-19 virus has been spreading through the company with at least 12 employees in the last week get it. All the employer does is explain that it is mandatory to wear masks and to take your temperature. However, they also have said that if there is anyone presumed to have the virus or have been around someone with it, that they still have to come to work under the shop nurses supervision. 2. The employer has no 6 foot rule for employees while working. 3. They do clean and sanitize things but they can't do that all the time. 4. If they are going to have employees working there who are presumed to have covid-19 or have been around someone who has had it, it is not a safe place to work. They also will not tell you who has it, what shift they work or department they work in.
Tyson Foods	Albertville, AL	4/14/2020	500	Employees have tested positive for the COVID-19 virus and adequate measures have not been taken to protect employees such as face masks not being provided and social distancing not enforced.
Tyson Foods	Perry, IA	4/11/2020	1300	April 14, 2020 Health: 1. Employees are exposed to COVID-19 as 1300 employees are elbow to elbow. The employer is not following social distancing guidelines. This includes production floor in all areas and cafeteria.
Tyson Foods	Logansport, IN	4/9/2020		Employer not enforcing social distancing Employer not providing PPE such as gloves, masks, face shields, etc. Other They have already have employees get COVID-19. They have over 1,000 employees and three 8 hours shifts. The locker rooms are always packed. They are not able to provide masks. They need N95s, not just cloth masks. They are working less than 6 feet apart on each assembly line.
Tyson Foods	Logansport, IN	4/9/2020		Employer not disinfecting/deep cleaning work place Employer not providing PPE such as gloves, masks, face shields, Other Not letting employees know when someone has tested positive. Not providing essential sanitizing and this is a meat packing company.

Tyson Foods	Logansport, IN	4/8/2020		Concerns related to the coronavirus. There are too many people per shift in close quarters. All areas are packed. Skeptical of the temperature checking machine. Masks are required, but not provided. There have been three cases in the workplace, and more at other locations in the company. ADDITIONAL INFORMATION PROVIDED: Employer not enforcing social distancing Employer not providing PPE such as gloves, masks, face shields, etc. They have already have employees get COVID-19. They have over 1,000 employees and three 8 hours shifts. The locker rooms are always packed. They are not able to provide masks. They need N95s, not just cloth masks. They are working less than 6 feet apart on each assembly line.
Tyson Foods	Gadsden, AL	4/8/2020	100	1. A supervisor was confirmed as positive for the COVID-19 virus as of 04/06/2020 and no measures have been taken by the employer such as sanitizing the work area and removing employees from the work area.
Tyson Foods	Vienna, GA	4/7/2020	1400	1.The employer is not implementing the Centers for Disease Control and Prevention (CDC) guidelines as they relate to the Coronavirus Disease (COVID-19) into the workplace to include elements such as, but not limited to regularly cleaning/disinfecting work areas during each shift and practicing social distancing. 2. The male and female restrooms that are utilized by the production staff are not maintained in a sanitary condition in that there is soiled toilet paper littered across the floors, thus exposing employees to biological hazards. 3. Toilet tissue and paper towels are not maintained in the male and female restrooms utilized by the production staff, thus exposing employees to biological hazards.
Tyson Foods	Shelbyville, TN	4/6/2020	1	1. Hand sanitizer is not available. 2. Only one disposable gown given for the entire day. 3. The restrooms are not kept in a clean and sanitary order.
Tyson Foods	Meadville, PA	4/6/2020	50	1.) Employees have reported personal illnesses to management, consistent with symptoms of COVID-19. However, management supplies the employee with a facemask and the employee continues to work. Management is not currently following CDC and OSHA guidelines for managing COVID-19 in the workplace.
Tyson Foods	Hope, AR	3/20/2020	200	The employer has not implemented a coronavirus protocol. Three employees are sick suspected positive with the coronavirus. Management has not cleaned or disinfected the facilities, provided no extra means such as but not limited to checking other employees for illnesses and implement social distancing when possible.

Tyson Foods Pine Bluff, AR 3/20/2020 200	Employers have not implemented a coronavirus protocol. Three employees have been confirmed positive with the coronavirus and there are twelve other possible cases. Management has not cleaned or disinfected the facilities, provided extra means such as but not limited to checking other employees for illnesses and implement social distancing when possible.
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Appendix D. Nutrition Checklist

Nutr	ition Goals	Points	Description
High	Priority (Items with High Priority Designation are Wo	rth Two C	Checks Per Item Met)
Heal	thy Procurement (2 points per item)		
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	n/a	27% of food analyzed is whole/minimally processed. This will be used as the benchmark for future year comparisons.
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	n/a	91% of meat analyzed is red or processed meat. This will be used as the benchmark for future year comparisons.
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by weight.	n/a	Purchasing data lack sufficient weight information for this calculation.
4	All individual food items contain ≤ 480 mg sodium per serving. Purchase "low-sodium" (≤ 140 mg sodium per serving) whenever possible.	1	All individual food items offered contain less than 480 mgs sodium. Casseroles will include greater mg of sodium per serving when combined, however, each individual component is less than 480mg
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	0	As the new federal labeling requirements just came into place, as well as USDA has yet to have a complete field for added sugars in their product library- we are not able to provide complete information. As labeling requirements are in place – we will continue to request this information from our manufacturers. We do not provide additional sugar with meals.
Healt	hy Food Service Environment (2 points per item)		
6	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	0	10% of beverages are considered healthy.
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Supplied by the facility
8	Offer plant-forward main dishes at each meal service.	0	All casseroles and mixed dishes at Breakfast, lunch and dinner are 100% soy based, some entrees are chicken or meat patties. Fresh Fruit is offered at some breakfast meals and vegetables are part of each meal at lunch and dinner
Healt	h Equity (2 points per item)		
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -Support at least one neighborhood-based community food project that expands access to healthy food for low-income residents such as a procurement agreement with a corner store that carries healthy food in a low-income census tract, a low-cost Community Supported Agriculture program dedicated to serving low-income families, or a farmer's market located in a low-income census tract that accepts EBT.	0	Unknown

Prior	ity (Items with Priority Designation are Worth One Ch	eck Per It	em Met)
Healt	hy Procurement (1 point per item)		
10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	0	Drink mixes are purchased.
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	0	Chocolate milk is provided.
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	1	Meals are prepared on site. Recipes provide zero trans-fat.
13	At least 50% of grain products purchased are whole grain rich.	0	8% of grain products are whole grain rich.
14	Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service. If other salad dressing options are offered, offer at least one option that is a low-sodium, low-calorie, low-fat creamy salad dressing.	0	Offer regular salad dressing when salad is served on menu. Can be changed to low-fat dressing.
Healt	hy Food Preparation (1 point per item)		
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	1	No frying is done for food production. Vegetable based fats /oils are utilized for production.
16	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).	1	Most recipes are prepared with a margarine vegetable-based oil.
Heal	thy Food Service Environment (1 point per item)		
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ¹⁰ AND offer fresh fruit or a nonfried vegetable prepared without fat or oil as a side option.	n/a	No fried items are offered, however the location does prepare their sides and cooked vegetables with margarine. The facility is responsible for providing water.
18	Adopt one or more product placement strategies such as: - Prominently feature fruit and/or non-fried vegetables in high-visibility locations Display healthy beverages in eye level sections of beverage cases - Remove candy bars, cookies, chips and beverages with added sugars (such as soda, sports and energy drinks) from checkout register areas/point-of-purchase (if applicable).	n/a	This is a jail setting. Food is not allowed to be displayed.
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	n/a	This menu is contractual as one price.

¹⁰A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible, for environmental considerations

	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	n/a	This is a jail setting. Marketing is not allowed.
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Appendix E. Top 20 Food Products Purchased by Spend (All Products and Scoring Products)

Notes: LE (Local Economies), ES (Environmental Sustainability), VW (Valued Workforce), AW (Animal Welfare), N LOP (Nutrition Level of Processing). Score refers to the qualifying level (1: Level 1, 2: Level 2, 3: Level 3). WMP (Whole Minimally Processed), MP (Moderately Processed), UP (Ultra-Porcessed) or Culinary Ingredient (CI). Total Spend is unweighted. Total Qualifying refers to the total spend on products that qualify in one or more categories

Top 20 Items	Supplier	Total Spend	% Total Spend	LE Score	ES Score	VW Score	AW Score	N LOP
1 POTATOES, SLICED DEHYDRATED	Oregon Potato	\$28.6K	6.7%					UP
2 GREEN BEANS	Multiple	\$23.9K	5.6%					MP
3 CARROTS	Paris Foods	\$17.6K	4.1%					WMP
4 MARGARINE SOLID, UNSALTED	Ventura Foods LLC	\$15.0K	3.5%					CI
5 COOKIE MIX, SUGAR-	Chelsea Milling	\$13.2K	3.1%					UP
6 CAKE MIX, COFFEE-	Chelsea Milling	\$12.6K	3.0%					UP
7 TVP, MINCED 10BF	JM Swank	\$11.5K	2.7%					UP
8 CHICKEN PATTY SPICY, FC 3 OZ.	Quality Sausage	\$11.5K	2.7%					UP
9 RICE, PAR BOILED BAG	Producers Rice Mill	\$10.0K	2.3%					WMP
10 BROWNIE MIX, FUDGE-	Chelsea Milling	\$9.9K	2.3%					UP
11 DINNER LOAF, 3 OZ. LOW SODIUM	Quality Sausage	\$9.4K	2.2%					UP
12 ELBOW MACARONI	Institutional Supplies	\$9.0K	2.1%					WMP
13 BISCUIT MIX, BUTTERMILK-	Chelsea Milling	\$8.7K	2.0%					UP
14 BREAKFAST PATTY, LOW SODIUM	Quality Sausage	\$8.6K	2.0%					UP
15 CEREAL HOT GRITS QUICK	PepsiCo	\$7.3K	1.7%					WMP
16 OATS, QUICK	Gilster-Mary Lee	\$6.8K	1.6%					WMP
17 TOMATO PASTE	Kraft Heinz Food	\$6.5K	1.5%					CI
18 PEPPERS, CUT	Omstead Foods	\$6.2K	1.5%					WMP
19 BBQ PATTY 3OZ	Quality Sausage	\$6.2K	1.5%					UP
20 CORNBREAD MIX, SWEET-	Chelsea Milling	\$5.9K	1.4%					UP
Top 20 Items (qualified in at least one value category)	Supplier	Total Spend	% Total Qualifying	LE Score	ES Score	VW Score	AW Score	N LOP
1 PEANUT BUTTER, POUCH	Sunshine Peanut	\$0.3K	33.5%	1				UP
2 PEANUT BUTTER, NO SALT-	Sunshine Peanut	\$0.3K	28.9%	1				UP
3 JUICE SMOOTHIE STRWBRRY BANANA 8	Quaker Oats Company	\$0.1K	16.1%		2			UP
4 15.20Z PL NJ STRW BAN 1/8	PepsiCo	\$0.1K	11.9%		2			UP
5 BURRITO BEAN & CHEESE 12	Amy's Kitchen	\$0.1K	5.5%			1		UP
6 MIKE & IKE ORIGINAL PEG BAG 12	Just Born Inc.	\$0.0K	2.2%			3		UP
7 MILK ALMOND UNSWT VANILLA BTL 12	WhiteWave Foods	\$0.0K	2.0%			1		UP