

Probo.CI

CEC_HOSPITAL — no.3532653

Partner Recognition - 2018: Food

Introduction

Food systems have a significant impact on the environment. The average piece of food travels between 1,500 and 2,500 miles from farm to plate, creating greenhouse gases through vehicle and plane transport. Agriculture is incredibly environmentally intensive, using huge volumes of water, pesticides, and in the case of **meat and poultry**—antibiotics. Additionally, more than 20% of an average hospital's waste is comprised of food waste. Please use this section of the application to showcase the facility's success stories and strategies on sustainable food procurement and food service operations.

For more information on sustainable food topics, please see: [Practice Greenhealth's Healthier Food webpage](#).

Policy and Plans

Who is responsible for **Food Services** at your facility?

1. Name of person responsible for **Food Services**:

2. Title of person responsible for **Food Services**:

3. Email of person responsible for **Food Services**:

4. From what areas of Food Service operations is the facility reporting data for the food metrics below? Select all that apply.

- ☐ Patient Food Services
- ☐ Cafeteria
- ☐ Vending
- ☐ Catering
- ☒ Other

4.a Please indicate any other areas of Food Services that are providing data for the food metrics below:

5. Has the facility developed and implemented **contract and/or Request for Proposal (RFP) language** that includes local and sustainable food purchasing and other environmental stewardship goals with **food vendors**?

- ☒ Yes
☐ No

6. Does the facility **outsource** its Food Services Department or management?

- ☒ Yes
☐ No

6.a Who was the selected **vendor**?

- ☐ Aramark
☐ Compass Group (Morrison/Touchpoint)
☐ Sodexo
☒ Other

6.a.a Which other contracted food services vendor is being utilized?

7. Which broadline distributor does the facility use?

- ☐ Sysco
☐ US Foods
☐ Performance Food Group (PFG)
☒ Other

7.a Please provide the name of other broadline distributor:

8. Has the facility signed the **Healthy Food in Health Care Pledge**?

- ☒ Yes
☐ No

9. Has the facility developed and implemented a **Sustainable Food Service Policy**?

- ☒ Yes
☐ No

Less Meat, Better Meat

Less Meat

Reducing the amount of meat and poultry served in hospitals provides health, social, and environmental benefits that are consistent with prevention-based medicine. Hospitals can deliver an important preventive health message to patients, staff, and communities by reducing the

amount of **meat and poultry** they serve and by purchasing sustainably-produced **meat and poultry**.

Definition of Meat & Poultry: Beef, pork, poultry, bison, sheep and goats - whole muscle and minimally-processed items including luncheon deli meats, pre-cooked fajita strips, pre-cooked breaded (frozen) nuggets, tenderloins and patties. Do not count convenience foods (e.g., pre-made lasagna).

For more information and definitions, please see: [Understanding Labels in Meat and Poultry](#).

10. Has the facility **reduced** the amount of **meat and poultry purchased** for cafeteria/retail and patient service?

- ☒ Yes
☐ No

10.a Please describe strategies to reduce meat:

Better Meat

Definition of Meat & Poultry Raised without the Routine Use of Antibiotics: **Meat and poultry** approved to carry one or more of the following labels:

• **Third-Party Certifications:** Certified Humane (Raised and Handled), Certified Organic, Global Animal Partnership, American Grassfed Certified, Certified Grassfed by A Greener World, Certified Grassfed by Food Alliance, 100% Grassfed Certified by PCO, or the Certified Responsible Antibiotic Use (CRAU) chicken standard.

• **Allowed USDA Label Claims** when paired with a **USDA Process Verified** shield: "Raised without antibiotics", "No antibiotics administered", "Raised with therapeutic antibiotics only", or "No Antibiotics Added".

Visit [Understanding Labels in Meat and Poultry](#) to learn more.

For help with Tracking and Traceability, download the worksheet: [Less Meat, Better Meat Tracking Tool](#)

11. Is your facility working to achieve the **Less Meat, Better Meat Challenge** of the Healthier Hospitals program?

- ☒ Yes
☐ No

12. Does the facility preferentially **purchase meat and poultry** raised **without the use of routine, non-therapeutic antibiotics**?

Yes

12.a Which of the following **certifications or label claims** did your facility use to **verify** that meat and/ or poultry items purchased were **raised without routine, non-therapeutic antibiotics**?

- ☐ Certified Humane (Raised and Handled)
☐ Certified Organic
☐ Global Animal Partnership
☐ American Grassfed Certified
☐ Certified Grassfed by A Greener World
☐ Certified Grassfed by Food Alliance
☐ 100% Grassfed Certified by PCO
☐ Certified Responsible Antibiotic Use (CRAU) chicken standard
☐ USDA Label Claims such as Raised Without Antibiotics or No Antibiotics Ever
☒ Other

12.a.a Other certifications or label claims regarding non-therapeutic antibiotics:**12.b** Please describe highlights of your efforts to increase the amount of **meat and poultry** raised without the use of routine, non-therapeutic antibiotics:

For more information on the public and environmental health impacts of the use of routine, non-therapeutic antibiotics in food animals, visit [Antibiotics](#).

Local and Sustainable Food Purchasing

Procurement of **sustainably produced** foods has many far reaching effects. The way food is **produced, processed, and distributed** has significant impacts on human health, air and water pollution, climate change, and the viability of future agricultural production. Purchasing sustainable foods can **reduce many harmful effects** related to food growth and distribution that contribute to public and environmental health problems. While not synonymous with sustainable, local food procurement is a key component of sustainable purchasing. Local food procurement is often attributed with benefits such as increased consumption of fruits and vegetables and increased economic activity. For information on **local and sustainable food procurement**, see: [Healthier Food](#)

For information on **local and sustainable food definitions**, see: [Sustainable Food Definitions](#)

For help with Tracking and Traceability, download the worksheet: [Local and Sustainable Tracking Tool](#)

Practice Greenhealth uses the following definitions for **local and sustainable** food systems:

Local is defined as farms, ranches, and production/processing facilities located within a **250-mile radius** of the facility. (Note: For processed foods with multiple ingredients like breads, the product must have the majority of ingredients (> 50% by weight) produced within the 250-mile radius.)

Sustainable: Approved to carry one or more of the following labels:

Third-party Certified Labels: USDA Certified Organic, Food Alliance Certified, Salmon Safe, Rainforest Alliance Certified, Protected Harvest, Fair Trade Certified, Certified Humane Raised and Handled, Animal Welfare Approved, American Grass Fed Certified, Certified Grassfed by A Greener World, Certified Grassfed by Food Alliance, 100% Grassfed Certified by PCO, Marine Stewardship Council, NON GMO Project Verified, and Global Animal Partnership.

Allowed USDA Label Claims when paired with a “USDA Process Verified” shield: “Raised without antibiotics”, “No antibiotics administered”, “Raised with therapeutic antibiotics only” (poultry and meat products); “Raised without added hormones” or “No hormones added” (beef and lamb only); “rBGH-free”, “rBST-free,” or a statement such as “Our farmers pledge not to use rBGH or rBST”/“Our farmers pledge not to use artificial hormones” (dairy products).

13. Is your facility participating in the **Local and Sustainable Food Purchasing Challenge** of the Healthier Hospitals program?

- ☒ Yes
☐ No

13.a Please describe progress toward the Healthier Hospitals Local and Sustainable Food Purchasing Challenge:

Local Food and Beverage Purchasing

- 14.** Has the facility **encouraged their food suppliers** (including distributors and GPOs) to improve tracking and traceability of **local** foods and beverages in their ordering, invoicing, and reporting systems?

☒ Yes
☐ No

- 15.** Has the facility purchased **locally grown and produced foods and beverages** in 2017? **Local** is defined as grown/raised and processed less than **250 miles** from the facility.

Yes ▾

Note: For processed foods with multiple ingredients like breads, the product must have the majority of ingredients (> 50% by weight) produced within the 250-mile radius.

- 15.a** How does your facility purchase local food and beverages? Please select all that apply:

- ☐ On contract with GPO
☐ On contract with food service management company
☐ Food hub
☐ Farm-direct purchasing
☐ Farmer cooperative
☒ Other

- 15.a.a** Please describe other collaborations with local growers and producers:

- 15.b** Please describe progress on local food and beverage purchasing:

Sustainable Food and Beverage Purchasing

- 16.** Has the facility **encouraged their food suppliers** (including distributors and GPOs) to improve tracking and traceability of **sustainable** foods and beverages in their ordering, invoicing, and reporting systems?

☒ Yes
☐ No

- 17.** Has the facility purchased **sustainably grown and produced foods and beverages** in 2017? **Sustainable** is defined as a product that has an **allowed sustainability certification or label claim**.

Yes ▾

- 17.a** Which food categories has your facility prioritized for increasing sustainable purchases in 2018?

- ☐ Produce (All forms: fresh, whole or minimally-processed; frozen; canned)
☐ Meat & Poultry
☐ Seafood

- ☐ Dairy (including fluid milk)
- ☐ Eggs (shelled, fluid and hard boiled)
- ☐ Grocery/dry goods

For detailed **definitions of local and sustainable**, please see: [Sustainable Food and Beverage Definitions: Criteria Checklist](#).

Sustainable Food Education and Promotion

Hospitals can be **excellent models and drivers for healthier food environments** through their education and promotion of healthy foods. There is an emerging understanding that the “health” of a food choice is a combination of the nutritional benefits it provides, and the way in which that food was produced, transported and prepared.

18. Does the facility use strategies for **promotion and placement** of healthy/sustainable food options to increase their sales?

- ☒ Yes
☐ No

18.a Please select all strategies utilized to promote healthy/sustainable food options:

- ☐ Pricing incentives on healthy and sustainable food options
- ☐ Placement of healthier food options
- ☐ Food sampling
- ☒ Other promotions

18.a.a Please describe other strategies utilized to promote healthy/sustainable food options:

19. Does the facility include **sustainability information** (reference eco-labels and foods grown locally/regionally) on **menu labeling** for **meals served** in retail or patient service?

- ☒ Yes
☐ No

20. Has the facility conducted a **facility-wide education campaign** that improves the visibility of healthier, sustainable food?

- ☒ Yes
☐ No

20.a Please select all methods used to educate on healthier/sustainable food:

- ☐ Cafeteria signage
- ☐ Internal newsletters
- ☐ Featured events
- ☐ Catering
- ☐ Patient Trays
- ☒ Other

20.a.a Please describe other strategies used to educate on healthier/sustainable food:

Healthy Beverages

It is well established that **sugar-sweetened beverages (SSBs)** contribute to the increased prevalence of obesity and associated chronic diseases that go along with weight gain. Hospitals throughout the country have begun to implement **Healthy Beverages** programming to transform their beverage environments using strategies like creating healthy vending criteria, reducing advertising of unhealthy beverages, increasing access and signage for public drinking water on hospital grounds, and shifting pricing structures to encourage healthy beverage choices.

21. Has the facility **increased healthy beverage options** in at least 3 of the following: cafeteria/retail, patient, vending and catering?

Yes

22. Which of the following activities has the facility implemented to increase access and **promote the use of tap water**?

- ☐ Provided and promoted reusable beverage containers
- ☐ Eliminated bottled water from patient menus and cafeterias
- ☐ Installed filtered water stations, 'spa water' and/or installed water bottle filling stations throughout the facility or in cafeterias
- ☐ Provided free 'spa water' or pitchers at functions and meetings instead of bottled water
- ☐ Changed the relative price of healthy vs. unhealthy beverages to make healthy choices more affordable and desirable
- ☒ Other
- ☐ None of these have been implemented

22.a Please describe other activities to promote the use of tap water:

Food Service Ware: Purchasing and Disposal

Food service wares can be a significant contributor to the food waste stream. An important step in reducing waste from Food Services is through smarter purchasing. Procurement guidelines and a preferred hierarchy for food service ware selection are provided in **Choosing Environmentally Preferable Food Service Ware** and **EPP Specifications and Resources Guide**

23. Is the facility purchasing reusable food service ware for cafeteria/retail and patient meals wherever possible?

Yes

Reusable food service ware includes plates, bowls, containers, cups, and flatware.

23.a Please indicate which type(s) of reusable service ware are used:

- ☒ In-house
- ☒ To-go

24. Is the facility purchasing **certified commercially compostable single-use food service ware** (such as certified by Biodegradable Products Institute (BPI))?

Yes

24.a Please indicate if any of the following types of **diversion** are being used for compostable service ware:

- ☒ Onsite digestion
- ☒ Onsite compost
- ☒ Offsite digestion
- ☒ Offsite compost
- ☒ Other

24.a.a Please describe other diversion method for compostable service ware:

25. Does the facility purchase and use **recyclable to-go containers**?

25.a Does the facility offer the option to **recycle to-go containers onsite** (as part of commingled or other **recycling** program)?

- ☒ Yes
☐ No

26. Has the facility **virtually eliminated polystyrene** (Styrofoam) purchase and usage in food service?

- ☒ Yes
☐ No

Virtual elimination is defined as eliminated except for a maximum of two line items still in use for special needs.

Procurement guidelines and a preferred hierarchy for food serviceware selection are provided in **Choosing Environmentally Preferable Food Service Ware** and **EPP Specifications and Resources Guide**

Less Food To Landfill

It is estimated that **10 to 15%** of an average hospital's waste is comprised of food waste. The US EPA and the USDA announced a partnership, calling on businesses to commit to food waste reduction by 50% by 2030. Practice Greenhealth developed the **Less Food to Landfill Goal** to mobilize the health care community around the opportunity to reduce food waste, reduce methane gas associated with food breakdown in landfills through diversion, and to feed hungry people.

The questions below are focused in two areas: **food waste reduction/prevention** and **food waste diversion** from the landfill.

Because food waste is a major component of the total waste stream, a few key questions and data points below have been included on both the Food and Waste application pages--to ensure Environmental Services and Food Services are connected around the management and reduction of this important waste stream. Answers from the Food page will be copied automatically to identical questions on the Waste page.

27. Is the facility working on the **reduction of food waste**?

28. Does the facility have a **food waste reduction plan/policy** that is implemented and tracked?

Yes

29. Has the facility undertaken any efforts to **divert food waste** from the landfill or incinerator?

Yes

Supporting Local Farms And Increasing Healthy Food Access

31. How does your facility **increase access to healthy food**? Please select all that apply:

- ☐ Hosted local farmers market
- ☐ Hosted on-site Community Supported Agriculture (CSA) food box program for patients, employees and/or community residents
- ☐ Supported on-site hospital farm and/or garden
- ☐ Supported off-site community garden or farm
- ☐ Developed and offered a fruit & vegetable prescription program
- ☐ Conduct food insecurity screenings
- ☒ Other

31.a Which other programs does your facility undertake to **increase access to healthy food**

32. Please use this space to describe any of the **food access programs** in greater detail, if appropriate:

33. In which ways does your facility utilize **community benefits** to promote healthy food access/healthy food systems in your community?

- ☐ Financial investments
- ☐ Grants
- ☐ Staff time
- ☐ In-kind support
- ☐ We do not have a community benefit requirement
- ☐ We do not engage in these activities
- ☐ I do not know.

Other Food Program Successes

Please describe any innovative food programs or successes at the facility in 2017 that you would like to share in the spaces below.

34. Food Success 1: Please describe

35. Please attach any additional documentation (optional) for Food Success 1:

36. Food Success 2: Please describe

37. Please attach any additional documentation (optional) for Food Success 2: